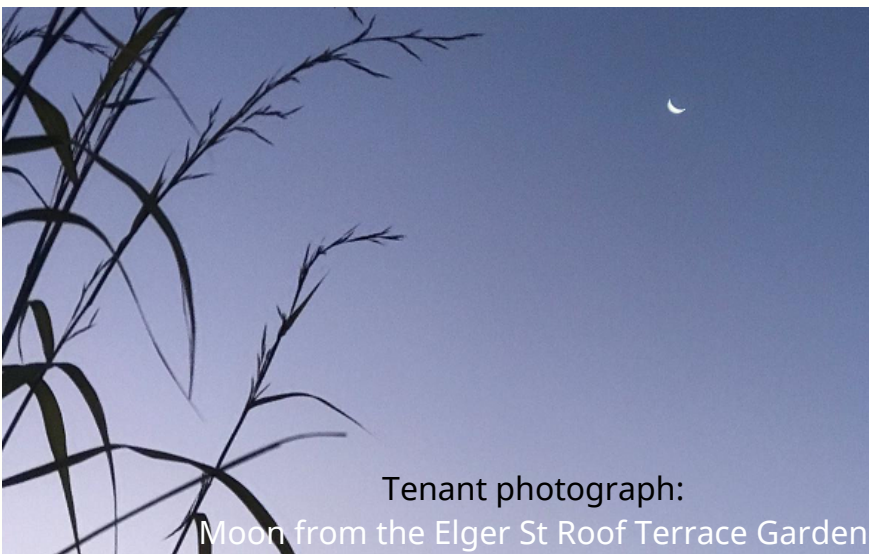


ESC NEWSLETTER



Tenant photograph:

Moon from the Elger St Roof Terrace Garden

ESC UPDATE

We had hoped to be able to catch up face-to-face for the next ESC meeting, but we are mindful of the need to practice physical distancing and keep safe.

With this in mind, we'd love to have a virtual 'catch up and cuppa' and for you to join us on a Zoom ESC meeting to connect with your fellow ESC members and community.

When: Tuesday 15th September at 11am

**Where: Phone in or Video on Zoom app
(details on page attached)**

Your Reps and Bridge will provide updates
Guest speaker Jenny Kent from City of Sydney will be joining us to talk about the Elger Street Community gardens located opposite Sterling Street.

For more information and to RSVP call 8324 0844

Keep our Community Safe

Report crime through the Police Assistance Line 131 444 or call Glebe Police 9552 8099, if you're in immediate danger call 000. You can collect an incident report form to record details from your reps.

Need My Aged Care assistance?

Call Ann at Uniting Care 1800 864 846

Hair dressers that will come to your home

Michelle - 0431239258

Vince (Men and Women's hair) - 0404221930

REP UPDATE

What's new @ Elger St

- Food Hampers: If you're in need contact Rachel (Housing Support Coordinator) on 0455 440 143 or speak to Tania.
- Security Gates Bld 2 and Bld 3 with key access installed. Can't get access? Contact Bridge Housing 8324 0800
- Community Garden Application for Bld 2 submitted.
- Hand sanitiser installed in the foyers!
- Garbage bin collection now on Elger St, not on Bay St.
- Keep garbage rooms clear of bulky items and dispose of rubbish in bins. Call council to arrange a collection 9265 9333 or book online. If tenants put items kerbside without a collection Bridge Housing will charge the tenant responsible for removal.

Have you noticed the new ESC Logo? Tell us what you think.

Alternate Tag line: Communicate. Trust. Respect.

ESC Elections 2020

Would you like to represent the Elger St Community (ESC) or know another tenant who can? Nominate today!

Tell us in 100 words or less on why you should be the Chair or Rep. We can offer you training and support you in the role! Email or call a member of the Community Team for more information or to submit a nomination.



Meet Greg!

He would like to become a rep. Greg has been involved in getting the community room computers ready and computer club started.

You can vote him in at the next meeting!

The Elger Street

Community Computer Club



While we are in Covid times and are unable to meet in the community room.



Got a computer or device question.

Why not ask Greg and let him find the answer

for you? **Email:** GregsfreePCclasses@gmail.com



Our Rooftop Gardens

- Workshop took place on July 9th. Gardeners learnt how to make nutrient bombs!
- Virtual Greening Award - received by Jonathan on behalf of Community Garden groups. Jonathan says this is an acknowledgment of everyone's effort. The group will receive a prize Staghorn!
- Next workshop on Building 2 in September!
- Building 2: Parsley and Rosemary have taken off!



Be mindful and remember to adhere to COVID-19 safe guidelines in our community

For more information Visit:

<https://www.health.nsw.gov.au/Infectious/covid-19>

- Safe distance where possible 1.5 metres apart.
- ONLY 2 PEOPLE PER LIFT
- IF YOU ARE UNWELL STAY HOME
- Sneeze and cough into your elbow or a tissue.
- Wear a mask
- Wash/sanitize your hands where ever you go. On entry and when exiting.
- Remind visitors to be mindful too.

TESTING CLINIC RPA: Building 25 ,50 Missenden Road,
Follow signs from the main hospital. Building at the end
of Salisbury Road, off Missenden Road.
8am-10pm 7days.

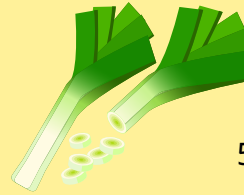
WE ARE IN THIS TOGETHER

If you're feeling isolated and quietly struggling behind closed doors or if you're concerned about a neighbour please contact your Housing Manager Liz on 8324 0800.

Warm and Tasty

Leek and Potato soup

4 large serves



INGREDIENTS

50 gm of Butter

1 Tbsp olive oil

1kg potatoes peeled and cut into 1 cm cubes

1 Leek cut in half wash well then finely slice

1 Medium brown onion peeled and finely dice

5 Cloves of Garlic finely chopped

2 Bay leaves

1 litre of Chicken stock

¼ cup of cream optional

salt and ground white pepper

METHOD

Heat the butter and the oil in a large heavy based pan.

Add the potatoes, leeks onion, garlic and bay leaves and cook on a low heat stirring frequently till the leeks have softened.

Add the stock and replace the lid then simmer, for about 25 mins or until potatoes have softened.

Remove the Bay leaves cool slightly.

Using a blender or a mixer stick puree till smooth.

Enjoy!



BRIDGE HOUSING UPDATE

Seen some new Bridge Housing faces at Elger St?

Meet Housing Manager Liz

Need to get in touch?

Call 8324 0800



Meet Housing Support Coordinator Rachel

Need to get in touch?
Call 0455 440 143