# NORTHERN **BEACHES** NEWSLETTER





## **Tenant Advisory Group Update**

The second Tenant Advisory Group (TAG) consult was held via Zoom on 15 July. Tenants spoke with Bridge Housing about barriers and persuaders to participating in the development of a North TAG.

One of the barriers identified was that people are wanting to meet in person. Whilst we had hoped to be able to catch up face-to-face for the next TAG meeting, Bridge Housing has made the decision to host the next online again via Zoom in an effort to keep all safe during these uncertain

The details of the meeting are

Where: Online via Zoom

When: Thursday 10 September 2020

Time: 5:00pm-6:00pm

RSVP: Speak with a member of the Community Team

Ph: 8324 0800

Email: Community@bridgehousing.org.au

If you would like to attend the meeting please RSVP to receive the Zoom log in details.

Please ask staff if you would like support to access Zoom for the first time via video or phone,

During this meeting tenants will be given an overview of the roles and responsibilities for the TAG.

## **Bridge Housing and COVID-19**

Bridge Housing Goulburn St and Brookvale offices are still open however tenants are encouraged to contact staff over the phone. If you need to come into the office please book an appointment first by phoning your Housing Manager on 8324 0800.

### **RENT REVIEW REMINDER**

Rent review is coming up. Changes to rent will take place from 05 October 2020. Rent reviews ensure you're paying the correct rent based on your income and personal circumstances. For more information contact the Rent Review Team. Ph: (02) 8324 0800 Email: rentreview@bridgehousing.org.au

#### BECOME THE FACE OF BRIDGE

We're looking for tenants to photograph for our

If you are interested in allowing Bridge Housing and Community team know.

30 minutes of their time.

to organise a day and time suitable to you!



## **WIN \$40**

Please send in an article for the next newsletter. You may wish to share a recipe, gardening tips, health suggestions or boredom busters. What ever you think would be of interest to your TAG.

#### Selected entries will win a \$40 voucher.

To share, contact the Community Team P: 02 8324 0800

E: community@bridgehousing.org.au



BRIDGE HOUSING AUGUST 2020



## **Digital Discoveries**

Digital Discoveries Program, run by Bridge Housing and Link Housing.

This six week program offers you the opportunity to learn how to use your smart phone or iPad, learn about the internet and get you connected with family and friends.

Our very patient tutors, will help you set up social media accounts, create an email address or help you get set up on mygov.com.au.

Courses are scheduled to begin 15 October in Narraweena and Manly.

To find out more contact the Community Team via phone 8324 0800 or email community@bridgehousing.org.au



## **BIG IDEAS GRANT**

Do you have an idea to connect your community but need a little funding?

You can apply for up to \$500 through Bridge Housing Big Idea Grant.

Your idea can connect your block or other tenants in the area. You may want to create a nice communal space for tenants to gather for a cup of tea, organise an event for R U OK day or start a book club. The ideas are endless!

To discuss an idea or find out more contact the Community Team via Phone 8324 0800 or Email community@bridgehousing.org.au

# Ikhlas' Iraqi Biryani

Ikhlas has shared one of her favourite dishes from Iraq. You can increase the ingredients to feed more and play around with the recipe to make it your own.

#### **Ingredients**

- 2 cups Rice (to feed 3)
- 2 large potatoes
- 1 large onion
- 1/2 cup peas
- 250g meat (any meat of choice
- except for pork, meat can be minced and made into small balls or diced small).
- Remove excessive fat.
- 500g Chicken drumsticks
- 1/2 cup cashews (can substitute with almonds or another nut)
- 2-3 eggs, hardboiled
- 2-3 big spoons of Papar Briani spice (sourced from Middle Eastern or Indian grocers)

#### **METHOD**

- Clean and dice the potatoes into small pieces. Heat a pan and add some oil, fry for 5 minutes. Add a pinch of salt. Remove after 5 minutes
- Chop the onion and fry with some oil for around 3 minutes
- Boil two pots of water. Cook the meat and chicken in separate pots for approximately 25-30 minutes, or until well done. If possible keep the water from the boiled chicken for the rice. You can choose to fry the meat and chicken once cooked through to crisp the outside.
- Add a good dash oil to a deep pan or pot and heat, add 2 spoonfuls of Papar Briani spice to the pan and stir.
  Add the rice and stir, coating with oil and spice. Add water covering the rice, cook for around 25 minutes.
  Add more water as needed. Don't completely cook the rice through. Take off the heat
- Heat a pan and fry the cashews for up to 3 minutes
- Mix together all the ingredients except for the rice in a bowl, add 1-2 big spoons of spice. Slowly add the rice into the mixture, making sure it is well mixed. There should be more of the meat and veggies than rice.
  - Return the mixture to the heat and cook for around 10 minutes
- Serve and enjoy