

Village Green

care-based villages by Greengate

St Luke's Green

Welcome to St Luke's Green

We are so excited to announce that St Luke's Green is officially open, and it is absolutely beautiful! On the 18th of April we opened the doors to our independent living residents. It has been fantastic watching so many people settle into their brand new homes and finding their place within the St Luke's Green community.

Our little village has come to life. The café has been constantly buzzing with residents making new friends over coffee and delicious homemade cakes made on-site by our Head Chef, Paul. Paul has been doing a wonderful job of providing tasty and nutritious meals, and many of our residents are already enjoying regular lunches and dinners in the dining room with family and friends.



St Luke's Green is now open

Call us today on 07 3129 9075
to book a tour around the village.

The village is centred around St Luke's Church, which has been lovingly restored and is a beautiful part of our community. Above the entry to the Church is the words *Venite Adoremus*, meaning *come, let us worship*. St Luke's Church will reopen with its first Mass on Feast of Corpus Christi on the 18th of June – the reopening is a time for celebration and everyone is welcome to attend.

The St Luke's Green Boutique Aged Care Home welcomed its first residents on the 8th of May, with more residents booked to move in over the coming weeks. Our Village Care Team were in training for a month prior to opening, and have worked tirelessly to ensure our residents feel welcome and are making the most of their new home. The St Luke's Green Care Team are resident focused, and create tailored care programs to meet each resident's individual care needs.

We have vacancies in our Aged Care Home, so if you or a family member are interested in learning more about our lovely suites, and would like to meet our Care Team, call us today to book your tour on 07 3129 9075 or email stlukesgreen@greengate.com.au.

Greengate

St Brigid's Green
MAROUBRA

02 8097 1775

220-230 Maroubra Road
Maroubra NSW 2035

St Patrick's Green
KOGARAH

02 9256 5644

42-48 Chapel Street
Kogarah NSW 2217

St Luke's Green
WOOLLOONGABBA

07 3129 9075

43-46 Taylor Street
Woolloongabba QLD 4102

St Luke's Green

Now is your chance to become a part of Woolloongabba's most desirable seniors' community

Over the coming months we have lots of events planned so that you can come and find out what village life at St Luke's Green is all about. Join us for wine and cheese at one of our twilight viewings in our display apartments, or come along to one of our open days. We have a variety of apartments available from one bedroom, to three bedroom penthouses. Many apartments have great views of the Brisbane city skyline, and a number of our garden apartments have unique and lush courtyards.

We also have a special informative, and delicious, event coming up this quarter. Our Head Chef, Paul is going to be putting on a meal for our guests. We will also be joined by a dietician who is going to give advice on foods that support you while you age. We're very excited for this event, and we hope that you can join us – stay posted for the date.

To find out more about St Luke's Green, or to express your interest in one of these events, call us today on 07 3129 9075 or email us at stlukesgreen@greengate.com.au.



Meet Colleen

At St Luke's Green, our Care Team is focused on delivering the highest level of personalised care, whilst providing a nurturing environment that engages and supports our residents. Our Care Team takes an active ageing approach in order to achieve wellness for our residents. A key part of this team is Colleen, who is the St Luke's Green Diversional Therapist.

Colleen works tirelessly to develop a fulfilling lifestyle program, and says 'learning about our residents from the first point of contact helps our team to develop targeted activities to engage our residents.' From social clubs to exercise classes and day trips, there is always something going on for the residents of St Luke's Green to participate in, if they wish. So far, the residents have enjoyed live entertainment on the village green and tai chi.



Key Dates

Wine and Cheese Twilight Viewing

14th June, 19th July and 23rd August from 5-7pm.

High Tea and Apartment Viewing

1st July and 5th August from 1-3pm.

St Luke's Church Opening

First Mass on 18th June.

Retirement Living Expo

18th and 19th June at the Broncos Leagues Club.



St Patrick's Green

What's been happening?

It's been full steam ahead at St Patrick's Green these past few months – even when looking at the construction site from the outside, you can really see that a lot of progress has been made. This quarter, the team at St Patrick's Green hit a major milestone once the concrete structure was completed. We celebrated in style with a Topping Out Ceremony. Everyone gathered on the roof of The O'Farrell building, twelve storeys high, in their finest hard hats and high-vis vests. It was a great afternoon and the ceremony finished with a tree being raised onto the roof by a crane. Can we just say, the 360 degree view from the roof was spectacular!



Display apartment opening soon

Our team on-site have been working tirelessly on the two display apartments. Due to open to the public this winter, both display apartments are on level 9 and are sure to be an excellent taste of what living at St Patrick's Green will be like. The Sales and Marketing Team had a preview of the display apartments, and we can already picture our residents drinking a coffee on their new balcony, taking in those Botany Bay views.

Don't miss this exclusive sneak peak of St Patrick's Green – call us on 02 9256 5644 or email stpatricksgreen@greengate.com.au.



Our monthly Coffee Clubs for prospective residents have continued to be a success, and each month we are seeing larger turn-outs. It's so great to see new members of the St Patrick's Green community being welcomed with open arms, and to see old friends reconnect over tea and cake. Each month, we discuss a topic that's most relevant to our residents such as tips for downsizing and styling their new apartments. In June we will be taking a day trip to IKEA to look at clever storage solutions for apartment living. We love to see everyone getting involved and asking questions at the Coffee Clubs.



If you would like any further information on St Patrick's Green, or would like to discuss reserving an apartment, please call us today on 02 9256 5644 or email us at stpatricksgreen@greengate.com.au.



St Brigid's Green

Winter is coming

As the days get colder, the residents of St Brigid's Green have been enjoying more cosy mornings in with a hot cuppa. At this time of the year, we like to mix-up our menu to include more warm and hearty meals. Our Head Chef, Allan, has been doing a fantastic job at keeping the menu seasonal whilst still including plenty of fresh and nutritious ingredients. Allan does an excellent job at catering to the specific tastes and dietary requirements of the residents at St Brigid's Green.

This quarter, we have hosted a wider range of activities and lifestyle programs for the residents of our Boutique Aged Care Home. There's always something going on at St Brigid's Green, and there's plenty of variety on



offer when it comes to finding something to do. Just some of the activities our Aged Care residents have been participating in include: flower arranging classes, day trips to the beach, Zumba classes, and a gardening club. It has been lovely to see our residents rekindle their green thumbs and get in touch with their "roots".

Our Boutique Aged Care Home at St Brigid's Green currently has openings for those requiring full time care. If you would like to find out more about living at St Brigid's Green, please call us today on 02 8097 1775 or email stbrigidsgreen@greengate.com.au.

Meet Lisa



Lisa is our newly appointed Director of Care and Clinical Services at St Brigid's Green. After the stress of working in Intensive Care, Lisa decided she needed to focus on her passion for working with older people. She is especially interested in Dementia Care, and strives to enrich the lives of our residents who are afflicted by this rapidly growing health issue.

Lisa was originally attracted to the St Brigid's Green Aged Care Home due to its modern and thoughtful design. She says, 'It's a wonderful environment for older people and their families to enjoy.' In her free time, Lisa likes to listen to music, travel, and go cycling – her healthy lifestyle is reflected in her wellness approach to Aged Care. Welcome Lisa.

If you would like to find out more about the Memory Support Unit at St Brigid's Green, please call us today on 02 8097 1775 or email us at stbrigidsgreen@greengate.com.au.

Black-and-Blue Berry Pie

**SERVES 2 • PREP + COOK TIME 1 HOUR
15 MINUTES (+ REFRIGERATION & COOLING)**

Nutritional count per serving

14g total fat (8.7g saturated fat)
1471kJ (352 cal) • 49.9g carbohydrate
4.9g protein • 4.8g fibreprotein • 4.3g fibre

400g frozen blackberries
1/3 cup (75g) caster (superfine) sugar
2 tablespoons cornflour (cornstarch)
2 tablespoons water
250g fresh blueberries
2 teaspoons finely grated lemon rind
1/2 teaspoon mixed spice
1 egg white
2 teaspoons demerara sugar

Custard Pastry

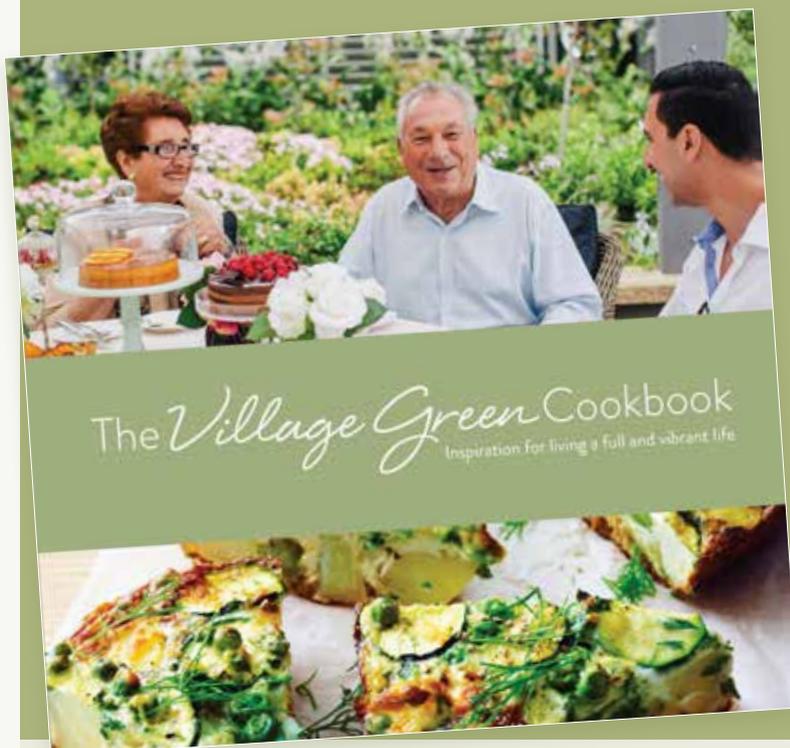
1 1/2 cups (225g) plain (all-purpose) flour
1/4 cup (35g) cornflour (cornstarch)
1/4 cup (30g) custard powder
2 tablespoons icing (confectioners') sugar
125g cold butter, chopped coarsely
1 egg yolk
1 tablespoon iced water, approximately

- 1 Make Custard Pastry. Process flours, custard powder, icing sugar and butter until crumbly. Add egg yolk and enough of the water until ingredients just come together. Knead pastry on floured surface until smooth. Wrap pastry in plastic wrap; refrigerate 30 minutes.
- 2 Combine 1 cup of blackberries and sugar in medium saucepan; bring to the boil. Blend cornflour with the water in a small jug; pour into berry mixture, stirring over heat until mixture boils and thickens. Cool. Stir in remaining blackberries, then blueberries, rind and spice.
- 3 Roll two-thirds of the pastry between sheets of baking paper until large enough to line a 24cm (9 1/2-inch) round greased loose-based flan tin. Ease pastry into tin; trim edge. Reserve and refrigerate excess pastry. Refrigerate pastry case 30 minutes.
- 4 Preheat oven to 200°C/400°F. Spoon filling into case. Brush pastry edge with egg white. Roll reserved pastry between sheets of baking paper until large enough to cover pie. Cut into 10 x 1.5cm (1/2-inch) strips. Place strips over pie, weaving in and out to make lattice pattern. Trim edges, pressing to seal; sprinkle with demerara sugar. Bake for 50 minutes or until browned. Stand 10 minutes before serving.



Black-and-Blue
Berry Pie

Greengate Recipe Card



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