



Village Green

care-based villages by Greengate

St Patrick's Green

St Patrick's Green is Now Open

Summer has officially arrived and Christmas is just around the corner – let the festive season begin! But the excitement doesn't end there for the new residents of St Patrick's Green, Kogarah who are busy preparing to move in to their new home. Over the next few months our Retirement Living residents will be settling in, and then we'll be getting ready to launch our Boutique Aged Care Home in February.

On 2 December, we will be hosting our first event on the Village Green with a barbecue for our residents, and their family and friends. Our head chef, Nelson is preparing all of the food and we can't wait to see everyone's reactions to the finished landscaping and community areas. Please join us for this special day – we'd love to see you there.

It's been a busy past few months for the team here at St Patrick's Green, getting everything organised for our residents to move in. The team have been conducting pre-occupation inspections and our residents have been nothing short of impressed with their new homes. The project team have been hard at work putting all

of the finishing touches on the Village; we're sure everyone will agree that they've done a beautiful job.

In November we held our final coffee club, it was an exciting morning, full of information for our residents to know before moving in. Downsizing and moving into a Retirement Village can be a stressful time, but we have a fantastic group of residents who have handled the change with good cheer.

We would love to show you around Greengate's newest village. We are currently talking to residents and their families about our Aged Care Home. There is a wide range of Independent Retirement apartments available, but be quick because they won't last long.

Call us today on 02 9017 9175 or email us at stpatricksgreen@greengate.com.au to book a tour of St Patrick's Green and to view the display apartments or aged care home.

Greengate

Greengate Care Pty Ltd ABN 12 134 367 927



St Patrick's Green
KOGARAH

02 9097 9175

40 Chapel Street
Kogarah NSW 2217



St Luke's Green
WOOLLOONGABBA

07 3129 9075

43-46 Taylor Street
Woolloongabba QLD 4102



St Brigid's Green
MAROUBRA

02 8097 1775

220-230 Maroubra Road
Maroubra NSW 2035

St Patrick's Green

Let's Reframe Dementia

St Patrick's Green and dementia advocate, Sue Pieters-Hawke are joining forces to change the way we think about dementia care. On 7 December, there will be a community discussion on-site at St Patrick's Green, Kogarah. This discussion will focus on how we can support and care for people living with dementia in a respectful and appreciative manner, to ensure they are still experiencing life to the full.

Sue Pieters-Hawke, daughter of former Prime Minister Bob Hawke, is a passionate advocate, acclaimed author and poignant speaker. After caring for her mother for many years, Sue is now known for her understanding, deep insights, empathy, and thoughtful solutions to many issues relating to Alzheimer's disease and other forms of dementia. Along with Greengate's experts, Sue will explore many of the current issues surrounding dementia in our society. This intimate event will allow you to ask questions and gain valuable insight into caring for those living with dementia.

The Aged Care Home at St Patrick's Green features a dedicated memory support home for those living with dementia, and is enhanced with a Cognitive

House, which is an activated space, purpose-built for our residents. The Cognitive House is styled like many homes in the 1950's and facilitates therapeutic activities such as cooking and gardening – providing a calm and engaging retreat for those with memory impairment.

The reframing dementia discussion is a free community event and is suitable for health professionals, carers, family and friends alike. Seats are limited so RSVP today to reserve your spot. To book or for more information, call the St Patrick's Green team on 02 9097 9175 or email stpatricksgreen@greengate.com.au.



Meet the Team



Andrea, Village General Manager

Andrea has worked in the Aged Care Industry since 1999, specialising in operations and business management of both Residential Aged Care and Independent Retirement Living. She has worked on the design of homelike residential facilities, including dementia and Independent Living residences. Andrea strives for excellence in service to residents, and was awarded the Retirement Village Manager of The Year after being nominated by her residents. Andrea spends her spare time riding her BMW Adventure motorbike and has toured in Australia, Vietnam and the United States.



Heidi, Director of Care and Clinical Services

Heidi has been a registered nurse for 18 years, specialising in Aged Care in both community and residential care settings, including Aged Care Assessment Teams (ACAT) and Aged Care management. Heidi has a passion for developing positive and skilled care teams in order to deliver excellence in care to her residents and their families. In her spare time, she enjoys relaxing with her family and loves anything to do with music, especially musical theatre.

St Luke's Green

Join us for Canapés and Carols

Please join us for an evening of canapés and carols as we celebrate the festive season in our exclusive penthouse apartment. Afterwards, the celebrations continue with Christmas carols at St Luke's Church, led by the Brothers James Singers. Our residents invite you to join them for carols and help spread the Christmas cheer.

Wednesday, 13 December

Canapés at 5.30pm
Carols at 7.30pm

This is a free event and spaces are limited. Please RSVP to Courtney or Cheryl today on 07 3129 9075.



It's Official

St Luke's Green, Woolloongabba was officially opened and blessed on Sunday, 10 September 2017. It was a beautiful, sunny morning as the residents of our Retirement Village, Aged Care Home and members of the local community met on the Village Green for a day of celebration.

The day began with the Solemn Dedication of St Luke's Church. The ceremony was conducted by His Grace, Archbishop Mark Coleridge and the much-loved Rev Monsignor Peter Meneely. The Church was packed for the beautiful ceremony which celebrated the history of the Parish.

After the mass, everyone gathered on the Village Green to witness the Official Opening of Greengate's first Brisbane Village. We were delighted the Governor of Queensland, His Excellency the Honourable Paul de Jersey AC and the Deputy Premier of Queensland, Jackie Trad officially opened our little village in the big city.

Thank you to the families of our residents who attended the Official Opening and stayed through to the lunchtime barbecue, having everyone there reinforced what a special community we have here at St Luke's Green, Woolloongabba.



To find out more about living at St Luke's Green, whether in the Independent Retirement apartments, or in our Boutique Aged Care Home, please call us on 07 3129 9075 or email stlukesgreen@greengate.com.au.

Meet the Team



Courtney, Sales Executive

We would like to welcome Courtney Basham to the sales team at St Luke's Green. She has a strong background in retirement living sales and is working with Cheryl to sell the remaining independent living units at St Luke's Green. Courtney is one clever lady and has recently graduated as a Registered Nurse. In her free time, Courtney enjoys baking and hanging out with her only child, Ebony the 14-year-old German Shepherd.



St Brigid's Green

Here's to Grandparents

The grandparents and great grandparents of St Brigid's Green, Maroubra were celebrated on the Village Green in early November. Our special, and significantly younger, guests enjoyed a barbecue lunch, face painting and made some new friends at our petting zoo. It was a beautiful day.



Opera on the Green, A Twilight Spectacular

St Brigid's Green residents and guests dusted off their tuxedos and put on their best formal wear to attend Opera on the Green. The annual event held on our Village Green saw over 300 guests tantalised under the stars by the beautiful sounds of Venetian opera. Champagne was flowing as the audience enjoyed an Italian feast, prepared by our head chef, Allen. Everyone thoroughly enjoyed the opera, with many making the most of the fun opportunity to get dressed up.

Maroubra Fun Run

Congratulations to Helen and Angela on completing the 4km Maroubra Fun Run – you did us proud, ladies!

Apartments for Sale

St Brigid's Green, Maroubra is home to a vibrant seniors community, and these independent living apartments are in high demand – they won't last long. To find out more about our Village, or to arrange a private tour of the available apartments, please contact Megan Parnaby on 0458 032 728 or email stbrigidsgreen@greengate.com.au.



North facing, 2 bedroom, 1 bathroom

This beautiful apartment boasts open plan living with plenty of natural light.



1 bedroom, 1 bathroom with sweeping views of Port Botany

Drenched with natural light, this apartment features ample storage and only one common wall.

Pavlova

SERVES 8 • PREP + COOK TIME
1 HOUR 50 MINUTES (+ COOLING)

Nutritional count per serving

14.5g total fat (9.5g saturated fat)
1110kJ (265 cal) • 31.9g carbohydrate
3.4g protein • 2g fibre protein • 4.3g fibre

4 egg whites
1 cup (220g) caster (superfine) sugar
½ teaspoon vanilla extract
¾ teaspoon white vinegar
300ml thickened (heavy) cream
250g strawberries, halved
125g blueberries
¼ cup (60ml) passionfruit pulp

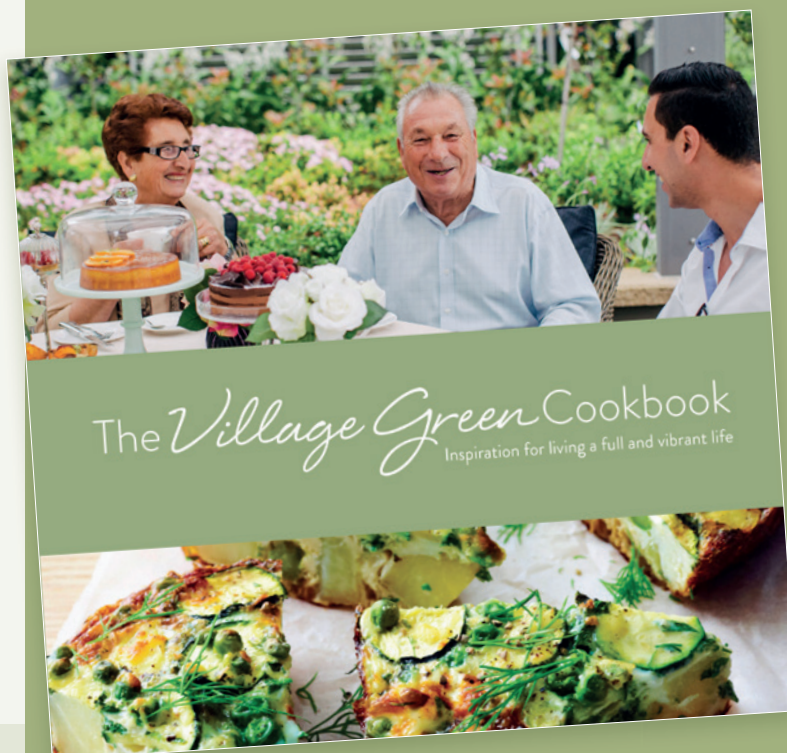
- 1 Preheat oven to 130°C/260°F. Line an oven tray with baking paper. Mark an 18cm (7¼-inch) circle on paper.
- 2 Beat egg whites in a small bowl with an electric mixer until soft peaks form; gradually add sugar, beating until sugar dissolves. Add extract and vinegar; beat until combined. Spread meringue into circle on paper.
- 3 Bake pavlova about 1½ hours. Turn oven off; cool pavlova in oven with door ajar.
- 4 Beat cream in a small bowl with electric mixer until soft peaks form.
- 5 Just before serving, spread cream on pavlova; top with berries and passionfruit.

TIP The pavlova shell can be made a day ahead. When shell has cooled completely, store in an airtight container. This recipe is not suitable to freeze.



Pavlova

Greengate Recipe Card



The Village Green Cookbook
Inspiration for living a full and vibrant life



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www.facebook.com/GreengateVillages