

Newsletter

May 2024

Edition 3

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Welcome to our newsletter

~ Sylvia Cassar, Operations Manager

McCormack Housing will be producing a quarterly newsletter to our tenants every February, May, August, and November each year.

Let us know what you would like to see in the newsletter. Speak to your tenancy officer or email us at info@mccormackhousing.org.au



Need Help Fixing Something?

When? 9am to 5pm, Monday to Friday.

What to Do? Call or text your tenancy officer. They will help fix it.

Is it Urgent and Not 9am-5pm, Monday-Friday?

When? After 5pm to before 9am, Monday to Friday. Also, Saturday and Sunday, any time.

What to Do? Call Gina at 0447 258 949. She will help

How to Reach McCormack Housing Team

Sylvia Cassar, Operations Manager

Phone: 0428 070 396

Email: sylvia.cassar@mccormackhousing.org.au

When? Monday to Friday, 9am to 5pm

**Zoran Babic, Melbourne Metro/ Gippsland
Tenancy Officer**

Phone: 0427 268 964

Email: zoran.babic@mccormackhousing.org.au

When? Monday to Friday, 9am to 5pm

John Crimmins, Loddon/Hume Tenancy Officer

Phone: 0445 004 9641

Email: john.crimmins@mccormackhousing.org.au

When? Monday to Friday, 9am to 5pm



How do I provide feedback about McCormack Housing Services.

McCormack Housing is committed to delivering quality service and properties and invites feedback to ensure continuous quality improvement of all aspects of our service delivery. All complaints and appeals received by McCormack Housing are responded to and managed effectively, consistently, and fairly.

Please contact your tenancy officer for further assistance.



What's on in Bendigo.

Sandhurst Gaol Tour

Tuesday 2 pm – 3pm. Adult \$15 Concession \$10

Bendigo Market – Every Sunday

Bendigo Showgrounds. Free entry 8.30 am – 2 pm



Budget friendly Recipe – Pumpkin Mac ‘N’ cheese

Ingredients

500g pumpkin, seeded, peeled, chopped.

2 cups dried macaroni

¼ cup unsalted butter, plus extra, to grease

2 Tbsp plain flour

½ tsp ground nutmeg

½ tsp ground cinnamon

1 cup chicken stock

1 cup double cream

Sea-salt flakes and freshly ground black pepper, to season.

150g fontina cheese, grated.

½ bunch sage, leaves finely chopped

1 cup multigrain breadcrumbs

½ cup finely grated pecorino cheese

½ cup walnuts, finely chopped

2 Tbsp extra virgin olive oil

Method

1. Preheat oven to 180°C.
2. Steam pumpkin over a saucepan of simmering water until just tender. Puree in a food processor, then spoon onto a damp tea towel. Twist up and squeeze out excess moisture. Set aside.
3. Cook pasta, following packet instructions, until al dente, then drain well. Set aside.
4. Put butter, flour and spices in a medium saucepan over a medium heat. Cook for 2 minutes or until foamy. Add stock and cream. Simmer until thickened. Season.
5. Fold in pumpkin, fontina, sage and pasta.
6. Spoon mixture into a greased 2L casserole dish.
7. In a large bowl, mix breadcrumbs, pecorino and walnuts, then scatter over macaroni mixture. Drizzle with oil.
8. Bake for 30 minutes or until top is golden.
9. Stand for 10 minutes to cool a little before serving.