

## Winter Edition 2020

Salvation Army Housing has changed how it delivers its service as we are all adjusting to working amidst the pandemic of COVID-19 (coronavirus).

**Please note during this time SAH service delivery will be limited:**

- Our office is closed, however we are still working remotely
- Property visits will not be conducted until advised by management at SAH.
- On-site meetings with tenants will be limited to urgent matters only, such as lease resigns. If you are required to meet on-site, SAH will call prior to attending to ask if you are well. If you are unwell, the meeting will be re-scheduled until you are feeling better.
- Instead of attending properties to assess any maintenance, SAH will ask you to send pictures of maintenance needed instead. All urgent maintenance will be attend as required. General maintenance requests will be monitored closely, please note there may be a waiting period at times due to trades being available or having to conduct their own safety measures.
- We need tenants to notify us of any changes to income due to the coronavirus to ensure that your rent can be adjusted correctly.

Home But Not Alone is an online group dedicated to boosting community kindness and connection, built in the spirit of bringing people together through online experiences, interactive activities and shared resources.

Stay entertained and connected at home with live stream concerts, online workshops, fitness challenges, watch parties, couch crafts and loads of inspiration for things to do in the comfort of your home.

Together, we can connect our community with optimism and kindness and do what Australians do best and support each other in times of crisis.

**CONTACT DETAILS**

Website: <https://www.facebook.com/groups/869548616892783/>



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## Winter Vegetable Pie

### Ingredients

- 2 tbsp [olive oil](#)
- 2 [onions](#), sliced
- 1 tbsp [flour](#)
- 300g (about 2 large) [carrot](#), cut into small batons
- ½ [cauliflower](#), broken into small florets
- 4 garlic cloves, finely sliced
- 1 [rosemary](#) sprig, leaves finely chopped
- 400g can chopped tomato
- 200g frozen pea
- 900g [potato](#), cut into chunks up to 200ml/7fl oz [milk](#)



### Method

Heat 1 tbsp of the oil in a flameproof dish over a medium heat. Add the onions and cook for 10 mins until softened, then stir in the flour and cook for a further 2 mins. Add the carrots, cauliflower, garlic and rosemary, and cook for 5 mins, stirring regularly, until they begin to soften.

Tip the tomatoes into the vegetables along with a can full of water. Cover with a lid and simmer for 10 mins, then remove the lid and cook for 10-15 mins more, until the sauce has thickened and the vegetables are cooked. Season, stir in the peas and cook for 1 min more.

Meanwhile, boil the potatoes for 10-15 mins until tender. Drain, then place back in the saucepan and mash. Stir through enough milk to reach a fairly soft consistency, then add the remaining olive oil and season.

Heat the grill. Spoon the hot vegetable mix into a pie dish, top with the mash and drag a fork lightly over the surface. Place under the grill for a few mins until the top is crisp golden brown.



Coronavirus Health Information Line  
**1800 020 080**

Community Hotline  
**9397 3400**

Call now for COVID-19 support  
The City has launched the hotline to connect with and support local people over the phone.

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### Emergency Phone Numbers and After Hours Contacts

**Ambulance/ Fire/ Police : 000**    **Police Assistance: 131 444**  
**Electricity: 13 13 51**                      **Water: 13 13 75**  
**State Emergency Services SES: 132 500**

**Salvation Army Housing: 9492 7135**



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