



Salvation Army HOUSING



Tenant Forums 2020

Forums provide an opportunity for tenants to share and discuss ideas and views, to obtain up to date information and gain access to resources. SAHSA staff can also provide referral and potential access to support services as needed.

Come and join us for a cup of coffee and a chat—all are welcome!

When:

February, Tuesday 4th

April, Tuesday 7th

June, Tuesday 2nd

August, Tuesday 4th

October, Tuesday 6th

Time: 10am—11am

Location: The Salvation Army Ingle Farm Coffee Shop, corner
Bridge and Maxwell Road, Ingle Farm

Cost: Free with morning tea provided

Register your interest:

Email: sahsa.admin@salvationarmy.org.au

Phone: 8368 6800



Salvation Army Housing Emergency/After Hours

Contact Numbers

**Emergency - Ambulance, Fire,
Police Dial 000**

Police Assistance 131 444

Electricity 131 366

Water & Sewer (Metro)

1300 883 121

Water & Sewer (Country)

1300 880 337

State Emergency Services

132 500

Out of Hours:

Horsman Plumbing

(All Suburbs) 0438 862 577

CM Electrical (All Suburbs)

1300 000 263



WISHING EVERYONE A VERY MERRY CHRISTMAS AND A HAPPY NEW YEAR FROM ALL THE STAFF AT SALVATION ARMY HOUSING.

CHRISTMAS OPENING HOURS

MONDAY 23RD DEC—OPEN

TUESDAY 24TH DEC—CLOSED AT 12.00

WEDNESDAY 25TH DEC—CLOSED

THURSDAY 26TH DEC—CLOSED

FRIDAY 27TH DEC—CLOSED

MONDAY 30TH DEC—CLOSED

TUESDAY 31ST DEC —CLOSED

WEDNESDAY 1ST JAN—CLOSED

THURSDAY 2ND JAN—OPEN



Christmas Fudge

Ingredients

- 500 g of white chocolate
- 200 g of condensed milk
- 80 g of pistachios
- 100 g of dried cranberries

Instructions

Line the base and sides of a 20cm square cake tin with baking paper, making sure you leave paper hanging over the sides to remove the fudge once set. Break the white chocolate into pieces and place them into a small saucepan. Add the tin of condensed milk and cook over a medium heat for 10 minutes, stirring regularly until the white chocolate has melted and the condensed milk and chocolate have combined. Remove the saucepan from the heat and add the cranberries and pistachios and quickly stir combine. Pour the mixture into the prepared cake tin and place it into the fridge overnight to set. Remove the fudge from the tin and cut into small pieces

Notes

This is a soft fudge recipe. It's important to use a good quality white chocolate when making this fudge, I normally use Cadbury White Chocolate but have also used Lindt White Chocolate in the past. The brand of condensed milk you use can also impact on the way this recipe turns out, I use Nestle Condensed Milk (the regular, not the low fat version) when making this recipe.

The Fantastic 3 Ingredient Christmas Cake

Ingredients

- 1 kg (6 cups) dried mixed fruit see recipe notes
- 600 ml (2 1/2 cups) iced coffee see notes
- 265 g (2 cups) self-raising flour

Instructions

Place the mixed dried fruit into a very large bowl. Add the iced coffee (or liquid substitute) and mix well. Cover with plastic wrap and place into the fridge overnight. Preheat oven to 160 degrees Celsius (fan-forced). Grease and line a 23cm cake tin with baking paper and set aside. Stir the self-raising flour through the fruit mixture and pour into the prepared tin. Bake for approximately 1 hour or until the cake feels firm in the middle and a skewer inserted comes out with a few moist crumbs on it.

