

FRIENDS & RESIDENTS OF ST KILDA COMMUNITY HOUSING

OCT - DEC 2023



CEO'S MESSAGE

Very soon, we'll be bidding farewell to 2023. And what a year it has been. We saw escalating conflicts in the Middle East, the never-ending war between Russia and Ukraine, the crushing defeat of the Voice to Parliament Referendum and an alarming rise in the cost of living, to name a few.

Speaking of rise, we had a 24 per cent increase of homeless people in Victoria this year according to The Australian Bureau of Statistics. This brings the total to 30,660, a jump of almost five times the national average. We recognise there is a pressing need for more social and community housing. Hence, we are very glad to finally get the greenlight to commence building the new Wellington St Common Ground Project. Demolition starts in January 2024!

My staff and I would like to take this opportunity to thank you for your continuing support. We will not stop working hard to provide a safe and comfortable dwelling that you can call home. Here's wishing you and your loved ones, peace and happiness this festive season and in the New Year.

Cheers, Andrew



WELLINGTON ST COMMON GROUND PROJECT

'Life-Saving' Rebuild Of St Kilda Rooming House To Go Ahead After Funding Boost!

Construction of the Wellington Street Common Ground Project, a partnership with the Victorian Government, the City of Port Phillip and St Kilda Community Housing, is scheduled to commence in early 2024.

Boasting 26 self-contained units, Wellington Street Common Ground Project will use the evidence-based Housing First approach with on-site support services using a Common Ground model. The aim is to address the multiple and complex needs of people who have been sleeping rough, while helping them to reconnect with their community.

The Victorian Government (Homes Victoria) under the Big Housing Build, and the City of Port Phillip helped to fund the project with significant contributions. The City of Port Phillip also transferred an adjoining laneway to help us deliver this project on the Government owned site. We are very grateful for our partners' generosity and support.

Wellington Street Common Ground Project is anticipated to be completed in 2025.

St. Kilda Community Housing was successful in getting some additional maintenance funding from Homes Victoria, to take on improvements to our premises. Hence, over the next few months, you may see tradesmen coming around, undertaking upgrades around your property.

Some of the significant works being undertaken include:

- Painting the outside of buildings at Avoncourt, 69a Alma Rd, and the entry lobby and stair well at Burnett St
- Getting rid of the remaining VingCard entry locks and replacing them with more user-friendly Salto locks
- Roof repairs at Mitchell St and Avoncourt
- Replacing worn carpets in some premises
- Refurbishing tired and worn out bathrooms
- Improvements to hydronic heating systems to make them more reliable
- Improving security at 77-79 Grey St.

We apologise in advance for any inconveniences that our improvement works may cause. We will work hard to minimise any disturbances.



RESIDENTS YEAR END PARTY – YOU'RE INVITED!

'Tis the season to celebrate! It is with great pleasure that we cordially invite you, our valued resident to our Residents Year End Party!

- 55 Alma Road, St Kilda 3182
- Friday 8 Dec 23
- 3pm to 5pm
- Non-alcoholic beverages and party food will be served

To RSVP, please call (03) 9534 1809. First in best dressed!



HOMEMADE CRANBERRY SAUCE

Elevate your Sunday roast this festive season with your own homemade cranberry sauce!

Ingredients

- 2/3 cup sugar
- 1/3 cup light brown sugar
- 1/3 cup water
- 2/3 cup orange juice
- 12 oz (340g) cranberries, rinsed and picked through

Instructions

(1) Combine sugars, water and orange juice in a medium-sized saucepan over medium heat. Stir until sugars are dissolved, and bring to a boil. **(2)** Add cranberries and return to a boil. **(3)** Reduce heat to a simmer and continue to cook cranberries, stirring occasionally for 10-15 minutes or until most berries have burst. The longer you cook your cranberries, the thicker your mixture will be. **(4)** Transfer mixture to a bowl and allow it to cool for 30 minutes at room temperature. **(5)** Cover and refrigerate at least 2 hours before serving.

