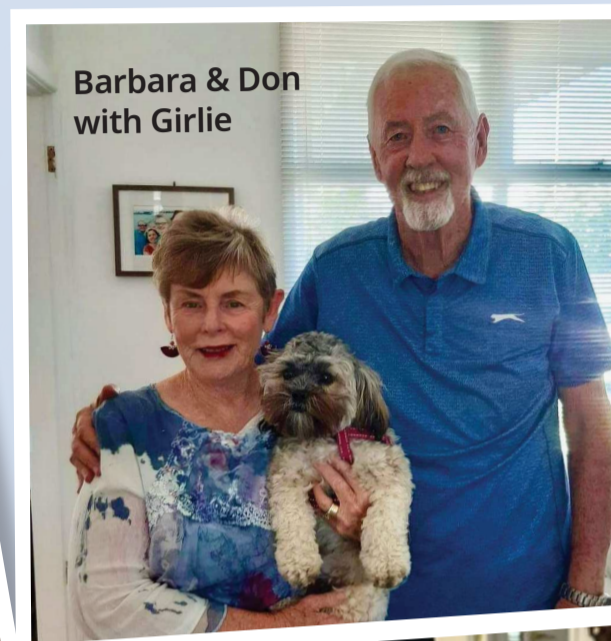


The Brookside Times

Pets make our world go around!



My new life at Leabrook Place

I came to see Leabrook Place with friends because they wanted to show me where they were moving to. They were my very close friends as well as neighbours and I was keen to see where they would be living.

I'm not normally an impulsive person but I loved Leabrook Place from the moment I walked in. While looking around, I was told that the home we were looking at was not the one my friends had reserved, that this one was available. I haven't had that "immediately sure" feeling before, but I knew that I wanted to move in myself. It was a definite when I found out that my dog, Nessie, was able to come with me.

I still love to do a lot of craft work including knitting and embroidery. I enjoy the activities available here and I have become involved in the Residents Committee. Nessie and I enjoy walking around the gardens at Leabrook Place and we have some lovely places to walk nearby. Everything here is all under one roof, so it feels secure and help is here if you do happen to need it - which I hope I don't for quite some time yet!

It took me a good 6 months to feel settled in, but it has been the best thing that I have ever done. Nessie has settled in beautifully too. We both love living here at Leabrook Place.



Live in Leabrook, at Leabrook Place for under \$300,000



Vacancies Available

- ✓ Excellent value
- ✓ Surprisingly spacious
- ✓ Very close to shops and GP Clinic
- ✓ Transport close by
- ✓ Self-contained for independence and choice

These vacancies are limited so call us today to secure your new home.

LEABROOK PLACE

17 Tusmore Avenue, Leabrook SA 5068

08 8334 4088

leabrookplace.com.au



A message from Lyn and Pauline

We always enjoy seeing new residents moving in to their homes at Leabrook Place and The Glenbrook. New additions to our community bring amazing stories of their life and their adventures.

Sales have been very strong and we haven't advertised a two-bedroom vacancy during the last 2 years or so. We simply contact those registered on our waiting list and invite them in to view.

We encourage you to make contact and come in to meet with us. This enables us to contact you, when something suitable does become available.

We currently have a wonderful opportunity for someone to live at Leabrook Place. Our lovely one-bedroom apartments are excellent value, giving you the opportunity to live in a highly regarded Retirement Village, which also happens to be in a fantastic location. Having shops and services right next door is amongst one of the main reasons that people want to live at Leabrook Place, in the beautiful suburb of Leabrook.

Please contact Lyn or Pauline on 08 8334 4088 to arrange a suitable viewing time, or come in to one of our open days.

Leabrook Place
Open every Wednesday, 10 am – 3 pm.

The Glenbrook
Open every Tuesday, 10 am – 3 pm.

A Special Celebration

Jan and Andy received this lovely memento from King Charles and Queen Consort Camilla on the occasion of their recent Diamond Anniversary. Is it the first card we've seen of our new King and his Consort? A really first class photograph of both.



Dear Mr Andrew and Mrs Janice Sag

My wife and I are so pleased to hear that you are celebrating your Diamond Wedding anniversary on 5th January, 2023. This brings our warmest congratulations and heartfelt good wishes on such a happy occasion.



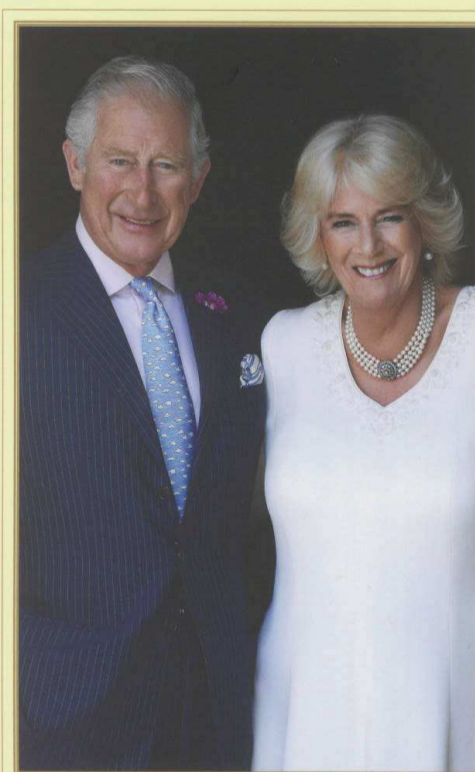


Photo: Alexi Lubomirski

“ Sometimes the best part of your job is retirement

Congratulations on deciding life is more important than work. What took you so long? ”

“

I'm not sure why you'd want to re-tire, we're all tired already!

You've finally reached retirement age! Does that make you old or me young? ”

Lyn's Slow cooked Lamb Shanks in Red Wine

Ingredients:

- 4 Lamb Shanks
- Salt to taste (1/2 tsp)
- 1 tps Black Pepper
- 3 tbs olive oil

Red Wine Marinade

- 1 small onion finely chopped
- 1 small carrot finely chopped
- 1 celery stick finely chopped
- 750mls red wine (I cook with what I drink)
- 2 tbsp tomato paste
- 1 litre beef stock
- 5 sprigs of thyme
- 1 sprig of rosemary
- 2 bay leaves
- 1 cup of water



Sauce Thickener

- 6 tsp cornflour
- 2 tbsp water

Method:

Step 1. In a frying pan place 4 lamb shanks seasoned in salt and pepper and brown quickly in the olive oil.

Step 2. In a large saucepan on the stove add all red wine marinade ingredients and simmer until reduced by a 1/3.

Step 3. Mix the cornflour and water and add to the marinade.

Step 4. Place the browned shanks in a slow cooker and pour the reduced marinade over the shanks. Cook on high for 3 hours.

I serve on a bed of mash with freshly steamed asparagus and sprinkle with finely chopped parsley.

Enjoy!



20 years on - still loving it!

Kas has been our senior chef at Leabrook Place for over 20 years. During that time she has put her own special touches to many celebrations including Melbourne Cup Luncheons, Christmas Dinners, mid-winter Dinners and private functions.

For Kas, her special memories will always be of the birthday celebrations – catering for 70th, 80th, 90th and 100th birthdays. She loves to make them in to really memorable occasions.

She still enjoys preparing fresh, healthy meals for people living at Leabrook Place and often cooks for their family and friends when they come to Leabrook Place for dinner.

Kas prepares our weekly menu, using fresh produce, fruit and veg, sourced from local suppliers. Our meals are cooked freshly on-site each day. Kas makes use of fresh herbs from the Leabrook Place gardens and juicy lemons from our tree.

In her spare time, Kas loves to be out on the golf course and very much enjoys time with her family.



Retirement Village Expo, Unley Townhall - May 7 & 8

Its that time again...

Retirement Living is a lifestyle that many people are investigating right now. At our villages, Leabrook Place and The Glenbrook, people enjoy being able to continue living their own independent lifestyle. They do this with the reassurance that support is close by and available if they need it. Peace-of-mind and security comes from having our own staff on-site 24 hours of every day. This next step in life is quite a journey - after all, one more move is all you really want.

We are available to answer your questions so come and meet us at the EXPO.



Our life at Leabrook Place

Vince recently celebrated his 90th birthday with family and friends gathering for the occasion. He was a soccer player in Juventus Black and White team throughout the early 60's and still enjoys watching all sports online.

Nina loves to cook and she enjoys entertaining family and friends in their new home at Leabrook Place. She has a beautiful new kitchen and the shops are just next door. As a non-driver, she finds it so handy when she wants to buy groceries and cooking supplies.

Nina and Vince love the privacy that Leabrook Place offers as they still enjoy lots of visits from family and friends, keen to see their new home and surroundings (and to eat Nina's delightful meals).

Nina chose the Amaretti Biscuit recipe to share with us as it's a favourite of hers as well as everyone who tastes them.



Nina's Amaretti Biscuits Recipe



- 125g Almond Meal
- 225g Sugar
- 2 large egg whites
- ½ teaspoon vanilla essence
- ½ teaspoon almond essence
- ¼ teaspoon salt
- blanched almonds for decorating

Combine the almond meal, sugar, unbeaten egg whites, salt, vanilla and almond essences in a bowl.

Beat the mixture for about 3 minutes. Let it stand for 5 minutes.

Butter a baking tray, line with baking paper and butter again. Spoon the mixture into a piping bag fitted with ½ inch plain tube.

Make small balls using 1 tsp of the mixture.

Place a blanched almond on top of each biscuit, bake in a moderate oven (140c – 160c. 290f – 325f) for 15 minutes until brown.

Leave on the tray for a few minutes before removing with a metal spatula to cool on a wire rack.

Celebrating Darina's 26 years of service

A special member of the Omega family, Darina has been with Omega for the entire journey, from the time that Leabrook Place opened in 1996.

Darina initially worked at Leabrook Place, prior to the construction of The Glenbrook.

As one of our personal care workers, Darina's positive energy and outlook is loved by all and her sense of humour continues to entertain us. Much respected, she contributes to the happy, positive environment for everyone at The Glenbrook.

Darina, busy packing for a trip to visit relatives in Tasmania, said that The Glenbrook and the people who live and work here, feel like family to her. She loves the little paradise which is the gardens at The Glenbrook, the team of staff and her lovely manager Michelle (our Village manager at The Glenbrook).

As we celebrate 26 years of Darina being here for the residents of The Glenbrook and Leabrook Place, we also take time to wish Darina a very happy 70th Birthday, with our love and best wishes for many more to come.

Congratulations Darina!



Did you know?

Gardens are a significant part of life at The Glenbrook, creating beautiful outlooks from every aspect, so good for our health and wellbeing.

The structure of The Glenbrook is interwoven with beautifully landscaped gardens, attracting a wide variety of bird life.

We have many garden areas to enjoy where you will find an extensive range of well established plants and trees including;

- 10 fragrant magnolia trees with gorgeous blooms
- 50 rose bushes greeting us with joyous abandon
- 4 graceful silver birch trees flowing in the breeze
- 5 crab apples tucked in here and there
- 4 gorgeous crepe myrtles flowering with vibrant colour

Word Search - Bird Species

H	C	E	A	M	F	I	N	C	H	E	W	E	C
U	U	L	O	A	E	S	S	A	C	A	S	A	E
M	C	P	L	L	H	S	T	T	S	G	S	G	R
M	K	C	P	L	E	W	L	R	W	L	W	L	E
I	O	A	E	A	N	A	W	T	I	E	I	E	R
N	O	N	N	R	A	N	O	I	O	O	F	O	E
G	S	A	G	D	R	U	A	N	T	R	T	O	K
B	B	R	U	O	C	D	G	E	G	C	R	D	C
I	U	Y	I	A	T	D	M	K	U	A	I	A	E
R	N	C	N	R	U	U	L	C	L	A	P	A	D
D	G	R	A	N	R	V	L	I	L	E	M	E	D
S	T	O	R	K	K	Q	E	H	E	R	O	N	O
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R	S	O	T	V	Y	B	L	U	E	J	A	Y	W

- | | | | | |
|-------------|-------|---------|------------|---------|
| Cuckoo | Gull | Penguin | Woodpecker | Parrot |
| Hummingbird | Heron | Toucan | Crane | Swift |
| Eagle | Swan | Turkey | | Ostrich |
| | | | | Emu |
| | | | | Chicken |
| | | | | Falcon |
| | | | | Finch |
| | | | | Canary |
| | | | | Stork |

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leabrookplace.com.au



THE GLENBROOK

25 L'Estrange Street, Glenside SA 5065
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theglenbrook.com.au



Elegance is individual.

ΩMEGA
COMMUNITIES