

# Tag Newsletter

Spring - September 2012 / 6th Edition

[www.unityhousing.org.au](http://www.unityhousing.org.au)

## New South Office

We're delighted to say that at last the new Southern Office is up and running and the staff are settling into their new abode located at 1/506 Brighton Road, Brighton, SA, 5048.



Karen Rawlings has been appointed to the newly created role of Senior Regional Manager. She will be managing the Southern Housing Team at the new office at Brighton. Karen is Unity's most experienced manager, and has been managing the Northern Housing team since Dec 2007 and she has worked in the sector since Jan 2006. As part of her new role, as well as setting up the new office and managing the Southern team, Karen will provide extensive support and training to the new Regional Manager South - when that position is appointed.

**NOTE:** *New fridge magnets for the Southern Region with your housing officer details will be POSTED out to you shortly. When you receive your magnet please keep it handy so you can contact Unity should you have any emergency.*

*You will find new contact details for the South Office on the back of this newsletter. Please call us if you have any questions.*

## In this Issue

### REAL ST-ART

An art collective helping disadvantaged people express themselves creatively.



### TENANT SURVEY SUMMARY

94% of tenants said they are happy with their current tenancy.

## Help for Southern Residents



**Are you currently residing in a Southern Metropolitan area and experiencing undue hardship?**

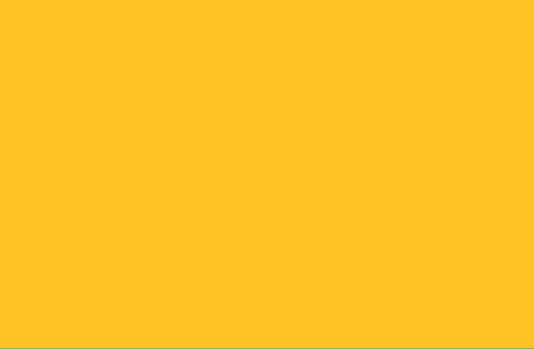
Why not get in touch with the caring people at the Salvation Army Corps at Noarlunga? They have been very helpful to a number of Unity tenants in the past and they may be able to help you. Why not give them a call today to talk over your issues?

**186 Elizabeth Road, Morphett Vale SA 5162 / 83821600**

**Open: Mon - Thurs 8.30am - 4.30pm and Fri 10.00am - 4.30pm**

# REAL ST ART

Helping disadvantaged people through art



**From humble beginnings an arts collective has emerged at The Terrace. REAL ST ART will launch several exhibitions across various local community venues from August through to November. For further information please contact Merv on 0416 259 001.**

The group started just over a year ago and held an exhibition as part of SALA last August, but since then they have become an Art Collective with 15+ artists now exhibiting their work.

REAL ST ART is a collective of homeless and disadvantaged people who have come together to work on art and themselves.

The MISSION of REAL ST ART is to provide a safe environment in which the tenants of the Terrace, other Unity Housing projects and anyone living on the street can engage in solo or group art projects.

The main role of REAL ST ART is to encourage residents to find a way to express themselves through art while confronting the problems

and issues that led them to this place and situation. By working with other people who have or are going through the same things, the artist can help themselves while helping each other.

REAL ST ART is self funded and run by the residents themselves. The DREAM of REAL ST ART is to exhibit the art of residents in an attempt to change their own self image and just as importantly the public image of people who live on the fringe of society.

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**‘Art changes people  
and people change  
the world.’**

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# THANK YOU BENDIGO BANK!

## Starter Packs

Many new tenants moving into boarding house accommodation take a while to settle and get established. Building up food supplies and such things as kitchen utensils can be a huge financial strain. Unity's Community Connect program identified a need to support new tenants moving into boarding house accommodation with material aid.



With help from Bendigo Bank at Unley, 1200 items were collected, enough for 160 Starter Packs. Starter Packs include such things as toiletries, food, personal hygiene items, and kitchen ware. Starter Packs are now being distributed to incoming tenants to Unity's boarding houses on a needs basis. Unity would like to thank Jackie Stewart, the Branch Manager at Unley, and all the staff at Unley Branch who with the collection.

## Tenant Satisfaction

Survey 2012

**94% of tenants said they are happy with their current tenancy.**

In May this year we conducted our Tenant Satisfaction Survey, sending out a total of 583 questionnaires and receiving 194 responses (33% response rate). Sincere thanks to those tenants who told us what they thought.

We are pleased with the overwhelmingly positive responses and comments received with a large majority of tenants saying they are happy with their current tenancy.

While we received high tenant satisfaction ratings overall, we were also pleased to receive your honest feedback on ways in which we can im-

prove. We have spent a great deal of time searching through the survey results looking for opportunities for improvement.

We have identified complaints as one area where we can improve our service to you, specifically in being kept informed of what's happening and the time taken to address the issues.

We have recently produced a brochure outlining the process we use to handle complaints which is available at every Unity site. If you would like a copy of the brochure, please contact us on 08 8237 8777.

## Tenant Survey Winner

Congratulations to Marita and David for being this year's first prize winners in the tenant survey.

Marita and David each won a \$100 Visa DebitCard. The three runner-up prizes of Coles/Myer gift cards to the value of \$20 (one for each region: central, north and south) were won by Ryan, Vanessa, and Barnabas

Unity would like to thank the tenants who took the time to fill out the survey this year. The responses and comments read have been great, providing us with honest insights into areas we need to focus on for 2012.



# Playford Food Co-Op

**The Food Co-op is a great place to shop with a wide range of grocery items, shopping and meal ideas to suit all budgets.**

## What is the Food Co-op?

The Playford food Co-Op is located in the Elizabeth Downs Shopping Centre and Smithfield Plains Shopping Centre. This is a brilliant food store available to everyone aiming to provide low cost, nutritional food products and grocery items at a reasonable price.

The Food Co-op has made cooking easy. Starting from just \$3.00 you receive a recipe and all your ingredients to make a meal that will feed a family of four. Recess packs are also available to take along to work or school. The Food Co-op offers you information and demonstrations on low cost meal preparation, nutritional meals and household budget advice.

## How?

The food

C o - o p

buys in bulk and passes the savings on to you. Become a member for \$10 or pay your membership with bonus points, which are accrued on each purchase.

Please call the Food Co-op's friendly staff at **Smithfield Plains 8254 3641** or **Elizabeth Downs 82874299** for further information on how food Co-op's may be of assistance to you.

Want to be involved in the next **TAG Newsletter?**

If you have something you would like to contribute or if you have any feedback then please feel free to contact **Victoria on 8237 8795**

## Central

9 Claxton Street Adelaide, SA 5000

Phone: (08) 8237 8777

Fax: (08) 8237 8700

admin@unityhousing.org.au

www.unityhousing.org.au

## South

1/506 Brighton Road, Brighton 5048

Phone: (08) 8198 1666

Fax: (08) 8296 7705

south@unityhousing.org.au

Emergency Maintenance 0414 829 690

## North

179B Phillip Highway

Elizabeth South, SA 5112

PO Box 1195 Elizabeth Vale SA 5112

Phone: (08) 8287 8600

Fax: (08) 8287 6155

north@unityhousing.org.au

Emergency Maintenance 0423 781 840

## The Terrace Boarding House

South Terrace Adelaide, SA 5000

Phone: (08) 8232 5459

Fax: (08) 8232 4582

theterrace@unityhousing.org.au

# Zucchini Slice Recipe

**Serves 8-10**

400 grams of grated Zucchini

1 large onion (or 2 small onions) diced

4 rashers of bacon diced

1 cup of cheese grated (Tasty or Colby)

5 eggs beaten

½ cup of oil (Vegetable or Canola)

1 cup of Self Raising Flour

1. Heat oven to moderate 180° Celsius.
2. Put all ingredients in a large mixing bowl and mix together well.
3. Pour mixture into lined lamington/slice tray approximately 30cm X 20cm and about 1 inch deep and put salt and pepper over top.
4. Bake in oven for approximately 40 minutes until top has browned slightly.
5. When cooked let it stand for 15 minutes then slice.



## What is the **WorkNext** Training Program?

A 12 week personalised program which:

- develops and strengthens your confidence
- builds your ability to be a reliable, valuable employee

## What are the benefits once you are employed?

- lasting work with an Employer Partner
- three-months individual coaching to get you started

Call Cath or email:

8232 2282

edemp@catherinehouse.org.au

*A career is my goal, getting ahead and moving forward in my life...*

*My big drive is to provide great role modelling for my children...*

*I have worked so hard on the training program...now I am ready to fly!*

