

Belvedere Community Centre

newsletter 5 - May 2020

Our doors may be closed but we are still helping to
'create a confident and connected community'



Neighbourhood House Week celebrations

Neighbourhood House Week 8 - 14 May 2020.

What is a Neighbourhood House?

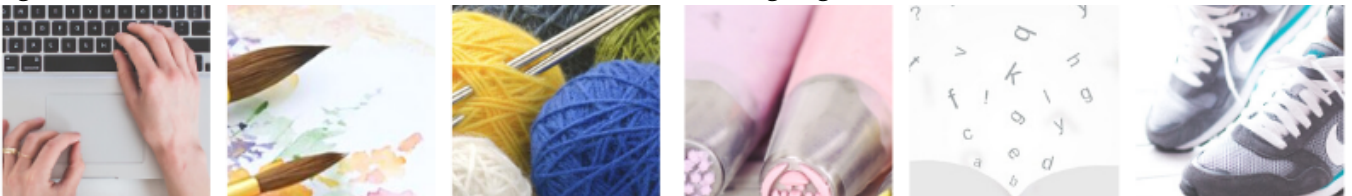
A Neighbourhood House is a friendly, informal place where community members meet for a variety of activities at minimal cost. They can also be called Neighbourhood Centres, Family Centres, Community Centres, Community Resource Centres (CRCs) and Learning Centres.

Whatever name they go by, these centres reflect the needs and aspirations of their own community and provide activities in response to community input.

Activities for adults and children are as diverse as the communities the Neighbourhood House serves and can include workshops, discussions, displays and social events in areas such as arts and crafts, health and fitness, business and finance, computing and IT, and personal development.

Many Neighbourhood Houses provide crèche during activities and some have youth groups, self-help and support groups, playgroups and after-school care.

Neighbourhood Centres also offer rooms for hire on a casual or ongoing basis.



Belvedere Community Centre (BCC)

BCC has been your local community centre in Seaford since 1991. But BCC began in the mid 1970's in Frankston. Here is the history of our friendly centre:

- 1975 - a group of 6 women came together to create Women's Activity Group (WAG) as a place for women of Frankston to come together and share recreational activities. These pioneers were concerned about the social and physical isolation of women, particularly those with young children.
- Activities were offered at a variety of venues around Frankston ranging from pottery, macrame, golf and fitness programs as well as childcare to enable mothers to participate. The goal was to give women the opportunity to socialise, build independence and develop connections to other women in their community.
- Frankston City Council (FCC) recognised the value of WAG and offered them a building at 28 Dandenong Road Frankston, allowing most of their activities to be offered from this premises.
- In a letter of recommendation from the FCC Municipal Recreation Officer, dated May 1981, WAG was praised for its "significant and necessary contribution to the general well being of the women in Frankston". It was estimated that by 1981 at least 2000 women from the local area had participated in WAG activities.
- In 1991 WAG relocated to a new purpose built premises at 36 Belvedere Rd, Seaford. The new site was chosen as it was in an area of disadvantage, not serviced by a neighbourhood house, and was relatively isolated from the rest of Frankston area, being cut off by two major roads. It also allowed residents without their own transport to access community services.
- In 1996 WAG changed its name to Bayside Adult Community Education Inc (BACE Inc) to reflect that the centre caters for all community members, not just women.
- In 2000 the name was changed to Belvedere Community Centre Inc.
- In 2020 we are in discussions with FCC regarding our premises as it no longer meets our growth requirements as well as current building regulations. Watch this space for exciting developments!

Cooking

This weeks recipe - Helen's delicious scones!

If you have attended any of our yummy morning tea's you would have tasted Helen's delicious scones.

Here is her secret recipe!

Ingredients

- 1 cup lemonade
- 1 cup cream (not light)
- 3 cups self-raising flour
- Pinch of salt
- Extra flour for dusting
- Milk for brushing over the top
- Jam and cream to serve



Instructions

- Preheat oven to 220°C (200°C fan-forced). Lightly flour a baking tray.
- Add lemonade and cream to flour and mix to form a soft sticky dough using a butter knife (or any knife without a point). Don't over mix.
- Place mixture onto a generously floured board. Knead very lightly to be able to form a ball shape then press or roll out until about 2cm-3cm thickness.
- Using a round cutter or glass (turned upside down), cut dough into rounds and place on an oven tray. Place them so that they nearly touch each other, (which helps them to rise).
- Lightly brush tops with a little milk and bake for 15-20 minutes or until browned and tops are golden in colour
- Serve with jam and cream, butter or your choice of topping.

Tips

- If cutter gets too sticky, dip it into a small bowl of flour between each use.
- You can add 1/3 of a cup of sultanas if you like while mixing dough together.

Help and other advice lines:

Healthline direct hotline: 1800 022 222 and speak to a registered nurse

Coronavirus Health Information Line:

1800 020 080

Lifeline: 13 11 14 or text 0477 13 11 14

Beyond Blue: 1300 22 4636

1800 Respect: 1800 737 732

Headspace: 1800 650 890

Mindspot: 1800 61 44 34

Kids Helpline: 1800 55 1800

National Debt Helpline: 1800 007 007

Frankston Community Support: 9783 7284

TARGET WORD

PUZZLE

Last newsletter had 3 answers:

**TRIANGLE, INTEGRALS,
GNARLIEST**

N	M	P
I	A	R
T	T	O

Have a giggle!

*I was robbed by six dwarfs today.
Not happy.*

*How can you tell an ant's gender?
Put it in water. If it sinks its a girl ant,
if it floats its a buoyant*

*My Grandpa always said, "as one
doors closes another opens".
Lovely man, terrible cabinet maker.*

*What do you call a pudgy psychic?
A four-chin teller.*

*I recently switched all the labels on my
wife's spice rack...
She hasn't realised yet but the thyme is
cumin.*

*Eyelashes are supposed to prevent things
from going in your eyes but whenever I have
something in my eye it's always an eyelash.
Eyeronic*