

The Village Grape Vine

ISSUE 5

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Thought of the Day

The best way to make your dreams come true is to wake up.

Be the change you want to see in the world

You are never too old to set another goal or to dream a new dream

Next Village Housing Meeting



Thursday 9th April 2009

At Kelee's Place

3.00pm

Gay and Dave S to bring afternoon tea

SOCIAL CATCH UPS

The last social catch up was at the Espresso Café

The next one will be lunch at Shorncliffe

Thursday 14th May 2009

At 12.00pm

Have a think if you want to buy something there or have a BBQ



INSPECTIONS

It was brought up at the last meeting to reduce the number of Inspections from 2 per year down to

1. At this stage they will continue to be twice yearly. May be something we can look at in the future.

Carports will be a focus next inspections.

Recipe of the Month ~ Frittata

Ingredients

6 Eggs
1 and a half cups of Cream
Cheese (any cheese will do like fetta or cheddar)
Assorted fillings –anything like ham, salami, cooked chicken, tomato, capsicum, onion, olives, sliced cooked potato.

Your imagination is endless!

Method

- Crack 6 eggs into a bowl and add 1 and half cups of cream.
- Whisk the mix until it is fully combined and then season with salt and pepper.
- In another bowl add the ingredients you want in your frittata, for example some slice ham, tomato, grated cheese, spinach; you can add as much or as little as you like.
- Mix the two together and then pour the mix into a porcelain baking dish topping it with some cheese and put it into a moderate oven (180 degrees) for about 30-40 minutes or until the mix is cooked in the middle.
- Take it out of the oven and let it cool for a little while and serve with either salad or steamed vegetable for lunch or dinner.