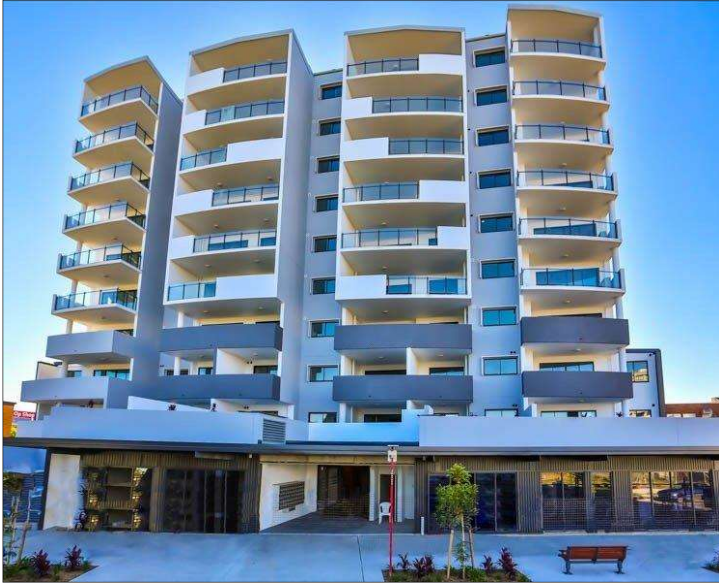


WINTER 2018



# NEWS LETTER

E V  L V E  
- CHERMSIDE APARTMENTS -



## TO ALL RESIDENTS

Winter is officially here! In QLD we're lucky enough that just means we finally get to wear our winter jackets and get excited when our breath frosts. It also means that the pool doesn't get a look in. Just a reminder to everyone that the BBQ area is still there though so if you have people over feel free to make all the neighbours jealous with the smell of sizzling sausages.

Please remember not to hose off your balconies, this will cause everything to fall into the units below yours. Please sweep and mop your balconies instead. There is also to be no rubbish, cigarette butts etc to be thrown over your balconies.



We have had the garbage chute block a few times lately. Please ensure you walk all PIZZA BOXES, glass bottles and anything too large for the chute directly down to the bins.

We have also noticed some residents leaving rubbish and boxes around the bins. Please ensure you flatten your cardboard and place in yellow bins provided. Do not leave any rubbish or furniture outside the bin area. If it doesn't fit into the bin you will need to arrange for it to be disposed of yourself. Please also ensure you close the bin roller door after opening it.



We would like to remind everyone that it is imperative that you use your correct car space number. If you notice someone parked in your car space, please take a photo of the car and message it to Emma who will have them removed.

Visitor car spaces are for genuine visitors of the complex, residents are not permitted to park in the upstairs carpark. Please also ensure that you and your guest are not parking in the driveway or in someone's designated car space.

Offending vehicles will be towed.



## ZERO VACANIES

Niche Realty are proud to announce that we currently have no vacant properties at Evolve! With inspections advertised 6 days a week and our professional and eye-catching advertising we have reduced our vacancy rate to zero.

If you would like an appraisal on your apartment or help finding your next tenant feel free to contact us.



# WINTER YUMMIES



## Hot Fudge Pudding Cake

1 cup sugar  
½ cup cocoa powder  
2 teaspoons baking powder  
4 tablespoons butter, melted  
2 teaspoons vanilla extract  
1 cup boiling water

½ cup milk  
1 cup all-purpose flour  
¼ teaspoon salt  
1 large egg yolk  
½ cup semisweet chocolate chips

**STEP 1** Preheat oven to 180c. Spray an 8-inch square baking pan with cooking spray. Whisk ½ cup sugar with ¼ cup cocoa powder & set aside.

**STEP 2** Whisk flour, remaining ½ cup sugar, remaining ¼ cup cocoa, baking powder, and salt in a large bowl. Whisk milk, butter, egg yolk, and vanilla in medium bowl until smooth. Stir milk mixture into flour mixture until just combined. Fold in chocolate chips

**STEP 3** Using a rubber spatula, scrape batter into prepared pan. Sprinkle reserved cocoa and sugar mixture evenly over the top. Gently pour boiling water over cocoa. Do not stir.

**STEP 4** Bake until the top of the cake is cracked, sauce is bubbling & a toothpick inserted into cakey area comes out mostly clean, about 22-24 min. Cool on rack for at least 10 mins. Serve warm with vanilla ice cream.

## Easy Crispy Mongolian Beef

1kg beef tenderloin/beef chuck, cut into strips  
½ cup cornstarch/cornflour  
oil, for deep frying  
2 tbsp cooking oil  
½ cup rice vinegar  
1 tsp hoisin sauce (optional)  
1 tsp cornstarch, diluted in 3 tsp water  
½ cup green onion, chopped into 1-inch pieces

1 tbsp finely chopped ginger  
1 tbsp finely chopped garlic  
1 cup soy sauce  
½ cup water  
½ cup brown sugar  
1 tsp red chili flakes (optional)

**STEP 1** Start off by tossing the beef strips in cornstarch. Make sure the strips are coated evenly with cornstarch.

**STEP 2** Deep fry the beef strips for 4-5 mins, drain the oil and set aside.

**STEP 3** In a saucepan, heat oil on high heat setting. Quickly add in the ginger and garlic. Stir quickly for 10 seconds. Immediately add in the soy sauce, water, rice vinegar and hoisin sauce. Bring the sauce to a quick boil.

**STEP 4** Add in the brown sugar and cornstarch. Mix thoroughly.

**STEP 5** Now add in the beef strips and let cook for 2 minutes.

**STEP 6** Add the green onions and cook for an additional minute.

**STEP 7** Serve hot with rice.



## MEET THE NICHE TEAM

We have made some changes to the line up here at Niche that we are excited to tell you about.

Emma, who has 15 years' experience in property management, has been with us at Niche for 5 years now. She has taken on the roll as leasing manager and oversees all ingoing and outgoing tenants and everything lease related.

Blake has been with Niche for some time has taken on all the building and property maintenance as well as accounts and disbursements.

**If you see us around the complex, feel free to stop and say hello.**

