



## 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.

Remember if you have glass bottles, cardboard rolls from wrapping paper, pizza boxes or anything else too big for the bin chute please ensure you put them in the appropriate bins located in the basement. The yellow bins are for recycling only and the red bins are for general waste. Please keep in mind that no big items or furniture are to be put in these bins or next to the bins at any time. Never put rubbish or boxes inside or outside the chute rooms, bring it down to the big bins.



Please ensure that **no items or rubbish are stored in your carpark**, this is against body corporate by-laws. This also includes any rubbish, storage containers and furniture. The Body Corporate have **approved bike racks** for the car parks. If you would like to store your bike in your car space please contact us for the application process with the Body Corporate.

Just a friendly reminder to all our residents that the visitor car park is strictly for visitors of the complex only and has a 4-hour maximum stay. Residents of the complex are permitted to park in the visitor carpark between the hours of 8pm and 8am only. Permanent residents cannot park in the visitor carparks outside these times.



If you burn your dinner and have smoke in your apartment remember to open your balcony door and not your front door. This will result in the building alarms going off, everyone evacuating, and the fire brigade being called. Never prop your entry door open you may be fined for them being called.



## Do you know anyone looking to rent an apartment in Everton Park??

We only have 1 vacancy in the whole complex at the moment, but we HATE vacancies. If you know anyone looking to move into the area, please pass on their details to us, and we will give you a **\$100 referral fee!**



# 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  
sauce  
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  
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.**

