April 3 2020



# **KEEPING IN TOUCH**

#### Wyndham Park Community Centre Weekly Update

"Our entire community must be **bold** in its mission of authentic caring for one another in order to influence a better tomorrow"



Remember to follow us on Instagram @wyndhamparkcc

### **Community Coffee Club**

Sure you can't get to your local cafe for a chat, but joining our Coffee Club is the next best thing: Each Coffee Club will have six members who'll connect over the phone or online once or twice a week. We'll organise the groups, all you have to do is make a cuppa and settle in for a chat. Want to know anymore just call the centre on 8742 3975 or email me at greg@wyndhamparkcc.com.au



#### Term 2 classes

So this week we are in planning with tutors for next term's classes. We hope to have them up and running online by the second week of term pending any decisions by government around the current pandemic. The classes we hope to get going for next term in an online format are ceramics, homework club, sewing and alterations and repairs. Please call the centre or email me your interest at my email address and I will keep you updated.

## In the works.....

With many of our community now more in need when it come to putting meals on the table for their families we have started to look at how our centre can respond to that need.

We are in the early stages of planning to start an emergency food relief program with some of our key partners. Our current thoughts are that we would be running this at least a few times a week and the meals would be home delivered to those in need. I will keep you updated when I have more information for you.



Here is a lovely story from one of our regular hirers and the great work they are doing in our community during this time

As the situations toughen with growing concerns around the impact of Coronavirus (COVID-19) pandemic with exponentially increasing numbers in Australia, many community members are experiencing hardships due to job detachment and lack of day-to-day essentials. In such times of colossal uncertainty, BAPS Sadhus and BAPS volunteers in Melbourne built essential care packages to support during these challenging times. The care packages contain essential food items . These care packages are being made available and will be delivered by BAPS volunteers to those who are in immediate need of assistance. BAPS Swaminarayan Sanstha in Australia and across the world will continue to provide such assistance under the guidance and inspiration of His Holiness Mahant Swami Maharaj.



Just a quick update our centre Facebook page is still down and is unlikely to be up for a few weeks. Our phones are diverted through to me so call at anytime and remember to follow us on Instagram at @wyndhamparkcc as I am posting there most days.



#StayAtHome

protect your community against COVID-19

## Busy kid's

#### Great online programs

#### Scienceworks

https://museumsvictoria.com.au/ scienceworks/at-home/

#### Museum Victoria

https://museumsvictoria.com.au/ melbournemuseum/at-home/

#### Harry Potter at Home

https://www.wizardingworld.com/ collections/harry-potter-at-home

#### Sea Life Melbourne

https:// www.melbourneaquarium.com.au/ explore/live-stream/

#### **Online story telling**

https://www.storylineonline.net/



Some simple tips to ease your kids anxiety during these times

#### Reassure your kids:

Provide your kids reassurance that while COVID-19 is causing disruptions to their day-to-day lives (school, sports, extracurricular activities, church events) remind them that the risk to them is low and that there are a lot of really smart people dedicating their lives to reducing its impact, slowing the spread and looking for ways to prevent this from happening again.

#### Share with them ways they can help, like everyday activities they can implement to help slow the spread:

Handwashing, coughing into their elbow, practicing social distance, are all simple ways you can help them feel like they are part of the solution.

#### Easy to cook Rainbow Shortbread



#### Ingredients

450<mark>g butter</mark>, <mark>softened</mark>

200<mark>g caster</mark> sugar

2 teaspoons vanilla extract

500**g plain flour** 

4 tsp sprinkles

Instruction

- Preheat oven to 180 degrees C.
  - Cream butter and sugar until fluffy. Stir in vanilla and sprinkles; add flour and mix well.
  - Roll out to 1cm thickness and cut out desired shapes with biscuit cutters.
- Bake for 10 to 12 minutes
- Leave to cool in pan and store in airtight container

