



# BRICKS & MORTAR

## Dubbo Strata Management Newsletter



2019

# HAPPY HOLIDAYS!

WISHING EVERYONE A SAFE AND MERRY CHRISTMAS!

DUBBO STRATA MANAGEMENT

## HOME SECURITY

Going away for the holidays? Please take steps to ensure your home is secure and not inviting to intruders:

- Leave your contact number with a neighbour or friend.
- Ensure all doors and windows are securely locked and closed.
- Cancel any paper deliveries
- Have a neighbour collect your mail
- Don't keep any items outside that may invite people to come and snoop around.

## HAPPY HOLIDAYS

Our office will be closed from 5pm Friday 20th December 2019 and will re-open at 9am Monday 6th January 2020.

We would like to take this time to sincerely thank all of our clients, contractors and industry businesses who have worked with us this year. Have a safe and happy Christmas/New Year break, spend time with loved ones and celebrate a successful 2019!

For any emergency maintenance issues, please contact our Emergency Maintenance contact number on 0420 949 972. Contact can be made via text or calling and leaving a message with your name, contact number and a short message.

# OFFICE LOCATION

UNIT 2, 33 HAWTHORN ST  
 'ENTERPRISE BUSINESS PARK'  
 DUBBO NSW 2830

Our office is open from 9am to 5pm Monday to Friday. If you wish to visit us to discuss your property please feel free to contact us to arrange an appointment, or pop down for a coffee at The Fast Lane and a chat!

If you would like to meet at your property for an on - site inspection, please contact us to arrange. We also offer free training for our online Strataware portal to owners at our office to view your properties information online.



## DUBBO REGIONAL COUNCIL WATER RESTRICTIONS

Please be aware of current water restrictions in your local council area.

Below are some Do's and Don'ts from Dubbo Regional Council as guidelines on how to be more water wise. With many homes having visitors for Christmas/New Year, it's important to be mindful of water usage. If you do have an emergency in relation to water, please contact our Emergency Maintenance number on 0420 949 972.

### DOS & DON'TS LEVEL 4 COMMERCIAL/INSTITUTIONAL WATER RESTRICTIONS

<p>✓ Watering of lawns and gardens permitted <b>30 mins on Mondays and 30 mins on Thursdays</b>. <b>AVOID WATERING DURING THE HEAT OF THE DAY.</b></p>	<p>✓ Watering device must be fitted with a fixed timer or be attended for the 30 mins.</p>	<p>✓ Washing down of hard areas permitted for health and safety reasons <b>ONLY</b> or to continue core business activities.</p>
<p>✓ Dust suppression - permitted for essential compaction and dust suppression only. Encourage use of non-potable sources.</p>	<p>✓ Watering is permitted for turf establishment. Up to a maximum 50m<sup>2</sup> of new turf. A new turf watering plan <b>MUST</b> be submitted and approved by Council.</p>	<p>✓ Washing vehicles permitted. Efficient high pressure, low flow rate cleaners with trigger control are to be used. Buckets permitted.</p>
<p>✓ Cleaning of construction and other sites permitted with use of efficient high pressure, low rate cleaners with triggers.</p>	<p>✓ Prepare your Water Saving Action Plan (WSAP) for Council approval - if required.</p>	<p>✓ Topping up for maximum 2 hour period. <b>MUST HAVE POOL COVER IN USE.</b></p>

**WATER RESTRICTION BREACHES**  
 Council staff will be monitoring compliance with the restriction activities. Failure to comply with restriction activities can result in on the spot fines of \$220.00, under the Local Government Act 1993 No 30(Sections 619, 637).

For water saving tips visit [dubbo.nsw.gov.au/droughthub](http://dubbo.nsw.gov.au/droughthub)

### DOS & DON'TS LEVEL 4 RESIDENTIAL WATER RESTRICTIONS

<p>✓ Daily target per person per day is 280 litres.</p> <p><b>280L</b>      <b>280L</b></p>	<p>✓ Watering of lawns and gardens permitted before 9am or after 6pm for a maximum of <b>30 mins on Wednesdays and 30 mins on Sundays</b>.</p>	<p>✓ Watering device must be fitted with a fixed timer or be attended for the 30 mins.</p>
<p>✓ Watering is permitted for turf establishment. Up to a maximum 50m<sup>2</sup> of new turf. A new turf watering plan must be submitted and approved by Council.</p>	<p>✓ Washing cars and boats permitted with bucket and rinse with trigger hose on lawn.</p>	<p>✓ One outlet/device/system in use at a time (30 mins in total across all devices <b>NOT</b> 30 mins each outlet/device/system).</p> <p><b>x1</b></p>
<p>✓ Washing down of hard surfaces with bucket only.</p>	<p>✗ Topping up garden features <b>NOT</b> permitted except to preserve fish life.</p>	<p>✓ Topping up of private pools is permitted. <b>MUST HAVE POOL COVER IN USE.</b></p>

Water restrictions are applicable to all residential and commercial/institutional properties connected to potable town water supply across the Dubbo Regional Council Local Government Area.

For water saving tips visit [dubbo.nsw.gov.au/droughthub](http://dubbo.nsw.gov.au/droughthub)

## COMMUNITY INVOLVEMENT

*Some of the great stuff we get up to outside of business hours!*



**PIC-COLLAG**

Dubbo Strata Management would like to announce we are a Platinum Sponsor of Inspire Netball Club for the 2020 Season! Inspire Netball Club allows for further sporting access within the Dubbo community, they intend to remove financial barriers that may prevent individuals seeking activity. They are motivated to promote active lifestyle habits and provide their members with all the necessary education and training in order to reach their sporting potential and enhance their health and well-being holistically. Keep an eye out for their great fundraising activities to help support players, their development and success on the courts!



### INGREDIENTS

- 1kg stonefruit (we used white and yellow peaches and nectarines)
- 2 tbs marmalade
- 300ml dessert wine
- 300ml thickened cream
- 1/4 cup icing sugar
- 250g pkt sponge finger biscuits
- 200g cherries, pitted
- 1/3 cup slivered almonds, toasted

### SUMMER FRUIT TRIFLE

#### METHOD

1. Cut a cross in base of each stone fruit and place in a bowl. Cover fruit with boiling water. Set aside for 5 minutes. Refresh in cold water. Peel skins and halve fruit, remove stones and cut into wedges.
2. Meanwhile, combine marmalade and wine in a pan, and stir over medium heat until combined. Set aside to cool.
3. Beat thickened cream and icing sugar in a bowl until thick and fluffy.
4. Dip biscuits into wine mixture and layer in a glass bowl with stonefruit and cherries. Top with cream mixture. Cover and chill for 2 hours. Garnish with almonds to serve.

tip: If you'd prefer a jelly base, prepare jelly crystals following packet directions and chill until just set. Use instead of the wine mixture in step 4.