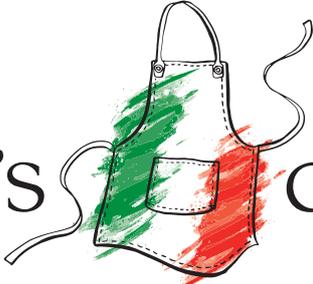


nonna's  cucina

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**ISSUE#10**  
JUNE 2021

**NEWSLETTER**



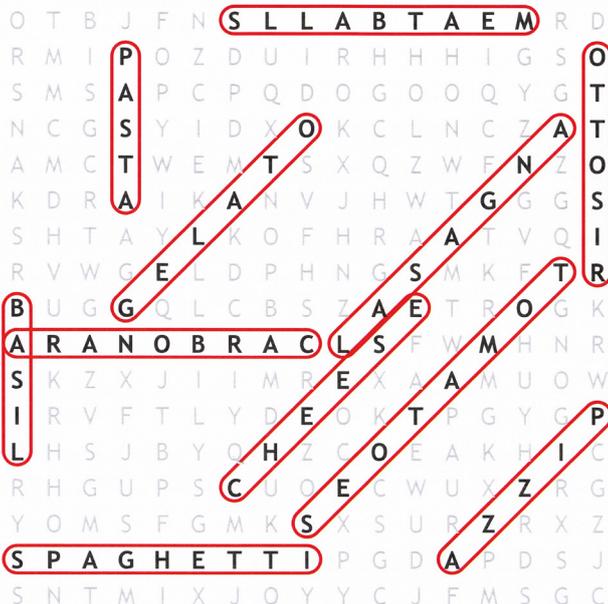
(08) 8240 3491

[nonnascucina.com.au](http://nonnascucina.com.au)

[reception@nonnascucina.com.au](mailto:reception@nonnascucina.com.au)



## Crossword Solution



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 NonnasCucinaItalianMeals

 nonnas.cucina.italian.meals

## A message from President - Rebecca Staltari

Welcome to our latest newsletter for 2021.

Nonna's Cucina is really pleased to be able to bring people together in the first half of this year. The importance of coming together to celebrate food and culture cannot be underestimated, and it has been fantastic to do this through just some of the events held already this year such as our cooking classes and morning tea events. The social aspect of Nonna's Cucina is one people really enjoy, and the staff certainly enjoy interacting with new faces and reconnecting with old friends.

We have also been engaging in more community events. Nonna's Cucina attended the annual celebration of South Australia's cultural diversity and Governor's Multicultural awards in March at the Governor's House. We were also present for the launch of "Living Proof" at the Migration Museum with Rosa Matto. The event shared a collection of stories and photographs from Italians who migrated to Australia, and it was fantastic to hear these inspiring stories. It was a privilege to be a part of the Co.As.It Italian Community Volunteer Awards this year. The awards are a great opportunity to celebrate and showcase the amazing work our volunteers do for our organisation and the broader Italian community. It was also great to see so many other services that also have amazing volunteers who influence the community.



In May we celebrated National Volunteer Week, Australia's largest celebration of volunteers. During the week, The Australian Charities Report was launched, which stated that more than half of Australia's charities are run entirely by volunteers. We thank the large number of volunteers we have on hand delivering meals and helping prepare food in the kitchen. Our volunteers play an enormous role in the success of our charity.

We thank you for your continued support.

*Rebecca*  
President



**CHRISTMAS**  
*in July*

Christmas is coming early for our volunteers this year. If you are a volunteer with Nonna's Cucina keep an eye out for your invitations to our Christmas in July event.



Australian Government  
Department of Health



Australian Government  
Aged Care Quality and Safety Commission

## Charter of Aged Care Rights

**All people receiving Australian Government funded residential care, home care or other aged care services in the community have rights.**

### **I have the right to:**

1. safe and high-quality care and services;
2. be treated with dignity and respect;
3. have my identity, culture and diversity valued and supported;
4. live without abuse and neglect;
5. be informed about my care and services in a way I understand;
6. access all information about myself, including information about my rights, care and services;
7. have control over and make choices about my care, and personal and social life, including where choices involve personal risk;
8. have control over, and make decisions about, the personal aspects of my daily life, financial affairs and possessions;
9. my independence;
10. be listened to and understood;
11. have a person of my choice, including an aged care advocate, support me or speak on my behalf;
12. complain free from reprisal, and to have my complaints dealt with fairly and promptly;
13. personal privacy and to have my personal information protected;
14. exercise my rights without it adversely affecting the way I am treated.

### **If you have concerns about the aged care you are receiving, you can:**

- talk to your aged care provider, in the first instance,
- speak with an aged care advocate on **1800 700 600** or visit **opan.com.au**, for support to raise your concerns, or
- contact the **Aged Care Quality and Safety Commission** on **1800 951 822** or visit its website, **agedcarequality.gov.au**. The Commission can help you resolve a complaint about your aged care provider.

## A message from General Manager - Marco Staltari

I hope everyone has been well over the past few months and enjoyed a good start to the year. As we anticipated it has been a super busy period for Nonna's Cucina with plenty of events, functions, and meals delivered to the community. I would like to welcome our newest staff member, Saverio, to the Nonna's team. Saverio is our new compliance and safety officer and we look forward to working with him long into the future.

In May we hosted two Italian BBQ cooking classes as part of the Adelaide Food Fringe, which were heaps of fun over the two nights. After selling out both nights the staff worked really hard to prepare and run the event smoothly. Special thanks to our executive chef Stefan, Rosa Matto, Nonna Nancy and Nonna Maria for sharing their wisdom throughout the cooking classes. Also, thank you to Patritti Wines, The Big Shed, and Pirate Life for their generous donations for the event, as well as InDaily for their amazing article about our service. Stefan and I were also lucky enough to spend some time with Ali and Jules from the ABC Radio to share and showcase our traditional Italian Sausage recipes as part of the Adelaide Food Fringe.

We had a special visit from Channel 7 News and Amelia Mulcahy who presented the weather on night 1 of our Italian BBQ cooking class. We hope everyone who attended had a great time and learnt something, and we look forward to doing more events like this in the future.

May proved to be a busy month for Nonna's Cucina as we returned the favour shown by Patritti Wines and helped them out with an event at their beautiful winery in Dover Gardens. We served fresh antipasto boxes, cannoli, and biscotti while Patritti showcased their amazing range of wine and state of the art facilities. We are grateful to be working and partnered with Patritti Wines and look forward to more and more collaborations together.



If you missed out on the Italian BBQ cooking classes, you will not want to miss our exciting events coming up very soon. We will be hosting a Masterclass Weekend, 'Pig Days', on June 26 and 27 to share our knowledge of how to make your own homemade, traditional Italian style salami completely from scratch. This two-day, hands-on course will provide you with an abundance of special tips and tricks.

We are also looking forward to Nonna's Briscola World Cup on the 25th of July. If you haven't already booked your tickets I would strongly recommend you call the office so you don't miss out. A full day of Italian cards, cuisine and culture is a sure recipe for an amazing event and I can't wait to see you all there.

Please do not hesitate to call the office if you would like to try our home delivered meals or have any catering needs. You will want to try our special for this newsletter too - sweet or savoury Zeppole!

*Marco*  
General Manager



FUNDRAISER EVENT

# NONNA'S BRISCOLOLA World Cup

## SUNDAY 25 JULY 2021



**PRIZES**  
TO BE WON!

**SAN GIORGIO LA MOLARA**  
11 HENRY STREET, PAYNEHAM SA

## GAME STARTS | 10:00<sup>AM</sup>

## \$80 | DOORS OPEN AT 9:15<sup>AM</sup>

Upon arrival, you'll be greeted with cake, coffee, and Nonna's famous biscotti. After the first stage of the tournament, a 3 course lunch will be provided by Nonna's Cucina. Pizza will be served in the afternoon as well as cake and coffee to end the day. Soft drinks, water and coffee are included in the cost. Beer, wine and spirits will be available to purchase at the bar.

**BOOK YOUR TICKETS TODAY! PHONE 8240 3491**  
**BE QUICK! LIMITED TICKETS ARE AVAILABLE**

MAJOR SPONSORS



EST 1978  
**TONY & MARK'S**  
A FAMILY TRADITION



## Prizes for our inaugural Nonna's Briscola World Cup!

**1st Prize:** 2 x \$2000 Tony & Mark's vouchers to spend on all the fresh produce and gourmet products!

**2nd Prize:** 2x4.5L Strega liquor in display box, valued at \$1400, kindly donated by ACM Concrete.

**3rd Prize:** 2 x 5L barrels of port, valued at \$1000, kindly donated by Patritti Wines.

Trophies will also be awarded to the top 3 teams on the day.

Don't miss it! Book your tickets today!

## Upcoming Events

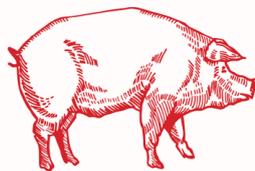
Nonna's Cucina is a not-for-profit organisation and all proceeds from our fundraiser events go directly back into funding our service and supporting our clients. Contact the office with any enquiries about our events



# PIG DAYS

## MASTERCLASS WEEKEND

All regions of Italy have wonderful repertoires of recipes using this remarkable animal - every part is respectfully used. We invite you to participate in honour of our heritage and traditions.



Join us at Nonna's Cucina as you learn to break down a whole piece and use all the cuts. You will be guided by the Nonna's Cucina team to produce your own handmade, preservative free and gluten free dried and fresh sausages ready for cooking using traditional Italian methods and techniques.

The weekend will also cover pancetta making, prosciutto tips and features a segment on hand made soap.

**June 26 & 27** ★ **10am-4pm**  
Saturday & Sunday each day

**Phone 8240 3491**  
For more information and bookings

**\$240**  
per person

*This is a hands on course where you will create, eat and take home some salsicce!*

EST 1978.  
**TONY & MARK'S**  
A FAMILY TRADITION

nonna's  cucina

*Made with love, shared with joy.*

[www.nonnascucina.com.au](http://www.nonnascucina.com.au)





**NONNA'S JUNE NEWSLETTER  
SPECIAL OFFER  
\$2.50\*  
ZEPPOLE  
SWEET OR SAVOURY**

**PLACE YOUR ORDER TODAY!**

PHONE (08) 8240 3491 or EMAIL [reception@nonnascucina.com.au](mailto:reception@nonnascucina.com.au)

\*MINIMUM ORDER OF 10. MUST BE PRE-ORDERED. PICKUP ONLY.

## Volunteers' Corner

As part of National Volunteer Week we took part in the celebrations with CO.AS.IT for their Italian Volunteer Awards.

Along with special guests, the event involved other important members of the multicultural and volunteering community, which demonstrated the value placed on the hard work done by all volunteers over the last year.

The theme for National Volunteer Week 2021 was Recognise. Reconnect. Reimagine.

**RECOGNISE**, celebrate and thank volunteers for the vital role they play in our lives.

**RECONNECT** to what is important by giving our time to help others and ourselves.

**REIMAGINE** how we better support volunteers and communities they help.

We would like to express our gratitude to all volunteers. This includes our own volunteers, those assisting across the wider



CO.AS.IT.SA

Italian community and all other volunteers nationally for the assistance they provide. A huge thank you to you all.

We understand that without the constant support and hard work undertaken by all volunteers, we would not be able to achieve so much across all of our communities.

We would have loved to bring all of our volunteers along on the day, but we only received a limited amount of tickets. Nonna's Cucina volunteers are the core of Nonna's Cucina and their help is essential to keep our service running. When you see a Nonna's Cucina volunteer in your day, give them a smile and say hello, they are all amazing people.

**NATIONAL** 17-23 MAY 2021  
**VOLUNTEER**  
 RECOGNISE. RECONNECT.  
 REIMAGINE. **WEEK**





Mention  
'Nonna's Cucina'  
to receive a  
special discount

## In 2019 ACM Concrete, owned by 3 brothers, became our first major sponsor since opening in 1999.

ACM Concrete has a strong family history of concreting, with both a father and uncle in the industry for over 50 years. Starting in our early teens, we often helped our father Michele on the job site. With concrete in the blood, it was inevitable that the family business would carry on.

At ACM Concrete, we pride ourselves in our reliability, professionalism and workmanship. We approach each job as if it is our own, working with clients to transform their concepts and visions into a reality.

It is often said that "A sign a of a good tradesman is one who calls when they say they'll call, arrive on the job on time and clean up after themselves as if they were never there". ACM Concrete operates this way as we understand what our clients want.

As Members of the Master Builders South Australia, licensed builders and over 20 years of experience, you are guaranteed to get the best quality finish every time.

**Give them a call on 0411 063 177.**

# Italian foods

O T B J F N S L L A B T A E M R D  
 R M I P O Z D U I R H H H I G S O  
 S M S A P C P Q D O G O O Q Y G T  
 N C G S Y I D X O K C L N C Z A T  
 A M C T W E M T S X Q Z W F N Z O  
 K D R A I K A N V J H W T G G G S  
 S H T A Y L K O F H R A A T V Q I  
 R V W G E L D P H N G S M K F T R  
 B U G G Q L C B S Z A E T R O G K  
 A R A N O B R A C L S F W M H N R  
 S K Z X J I I M R E X A A M U O W  
 I R V F T L Y D E O K T P G Y G P  
 L H S J B Y Q H Z C O E A K H I C  
 R H G U P S C U O E C W U X Z R G  
 Y O M S F G M K S X S U R Z R X Z  
 S P A G H E T T I P G D A P D S J  
 S N T M I X J Q Y Y C J F M S G C

Basil	Carbonara	Cheese	Gelato
Lasagna	Meatballs	Pasta	Pizza
Risotto	Spaghetti	Tomatoes	

## Nonna's New Packaging

We have recently begun sending out our home delivered meals in new packaging and we could not be happier with the product. A lot of thought and effort has gone into transferring our meals into our new black containers and improving them in the process. The new packing looks more modern and appetising, but also keeps the food more fresh. The containers are both oven and microwave safe, making them really easy to reheat if needed. We are so glad to hear plenty of positive feedback from clients since changing packaging.





# Multilingual Older Persons COVID-19 Support Line

Italian 1800 549 844

Mandarin 1800 549 847

Greek 1800 549 845

Cantonese 1800 549 848

Vietnamese 1800 549 846

Arabic 1800 549 849



The Multilingual Older Persons COVID-19 Support Line provides information about COVID-19 and can support you to connect with aged care services, dementia care and other support services. It is available in Arabic, Cantonese, Greek, Italian, Mandarin and Vietnamese. All calls are free.

Visit [www.picacalliance.org](http://www.picacalliance.org) for more information about the support line and to download brochures in the six languages.

## Support Line hours:

FREE CALL

2pm - 5pm (Melbourne time) Monday - Friday  
Excluding public holidays

The Multilingual Older Persons COVID-19 Support Line is funded by the Australian Government of Health and is a joint initiative of:



This initiative complements the Older Persons COVID-19 Support Line which is supported by:





# nonna's cucina



*Made with love, shared with joy.*

At Nonna's Cucina, we will help make your events stand out with our catering; great for birthdays, social & sporting functions, corporate or office catering and family gatherings.

Phone  
**8240 3491**

Italian Home Delivered Meals & Services  
[www.nonnascucina.com.au](http://www.nonnascucina.com.au)

Follow us on



/NonnasCucinaItalianMeals



@nonnas.cucina.italian.meals

## Past Events

We would like to say a big thank you to everyone who attended our Italian Barbeque Cooking Classes! It was fantastic to see everyone enjoying themselves and learning priceless cooking tips from Rosa Matto, our executive chef Stef, Nonna Maria and Nonna Nancy.

A big thank you to Patritti Wines and Adelaide Food Fringe for making the event possible, to our sponsors ACM Concrete and Tony & Marks for their support, and also The Big Shed and Pirate Life for their

generous donations.

We are very honoured to be partnered with Patritti Wines and we were able to collaborate with them once again at an event of theirs. We helped out with some biscotti, cannoli and antipasto boxes as they showcased their truly amazing winery in May.

We can't wait to do more events like this in the future and hope you are all looking forward to our upcoming events as much as we are!



## Compliance

Nonna's Cucina has a new team member!

Hi I'm Saverio Catanzariti, your new Compliance Officer. I recently joined and am very excited to be a part of the team here at Nonna's Cucina. I come with 20 years of chef experience, have an extensive knowledge of kitchen operations and look forward to applying this into this role. As it happened I worked with executive chef Stefan over a decade ago in the restaurant scene, now I've come full circle to once again work by his side at Nonna's Cucina.

Being of Italian heritage and having a love for food and hospitality, I am excited for the opportunity to work for Nonna's Cucina, as they continue to grow in the community across South Australia.

As part of the role of Compliance Officer, I will continue to support the team in all areas of food safety and risk assessment plans, while continuing to follow Hazard and Critical Control Point procedures (HACCP) of meal preparation, production, packaging and distribution. Also working closely with (FSANZ) who develops Food standards for Australia & New Zealand and SA Health's compliancing and legislation.

Winter has fast approached, as my first port of call I will continue to share the importance of



flu vaccinations to help prevent and stop the spread of influenza. It is a recommendation by SA Health and the Australian Government. We will continue our mandatory flu vaccination programme for all staff.

Continuing our part in the fight against COVID-19, Nonna's Cucina has included a Covid Safe Plan for both the Royal Park head office & Firlie dispatch sites. Volunteers and general public who enter the site, will need to sign in either by QR code or filling out the contact tracing forms provided at the entrances. This will ensure we help the community and stop the spread!

I Look forward to meeting everyone in the coming months.

*Saverio Catanzariti*

**Nonna's Cucina supplied antipasto platters for Patrilli Wines during the Adelaide Food Fringe in May this year. It was a great day!**



## In The Media

We've had a busy month in the media with lots of special guests and people popping in to say hello and see what we're all about. It all started when Stef, our executive chef, joined ABC Adelaide presenters, Ali Clarke and Jules Schiller, in a lesson on traditional Italian sausages to showcase our upcoming cooking classes in the Adelaide Food Fringe. On the night of our Food Fringe event "The Italian Barbeque" we had the Channel 7 Crew in the kitchen with Amelia Mulcahy presenting the weather as well as promoting our cooking skills.

We were featured in InDaily and humbled to be able to tell our story. If you haven't read the article in InDaily here is the link <https://indaily.co/332591>

We also had Joe Szakacs MP come in and tour our facilities. It was a pleasure having him in the kitchen and so glad he enjoyed the tour and got to see the wonderful work we do here at Nonna's Cucina. You can read his write up of his visit on the next page.

To keep up to date with our adventures, follow us on our Facebook and Instagram pages.

**INDAILY**

## A community meal service delivering food like nonna used to make

THE FORAGER

To support the important work of non-profit meal delivery service Nonna's Cucina, executive chef Stefan Dimasi will this week be joined by Rosa Matto to host Italian cooking classes that will share a love of traditional family recipes.



Nonna's Cucina executive chef Stefan Dimasi and general manager Marco Staltari prepare meals to be delivered to clients. Photo: Ben Kelly.

Stefan Dimasi has uncovered a rewarding career path since being appointed executive chef at Nonna's Cucina three years ago.



Amelia Mulcahy · Follow

Thank you for having us! Such a wonderful bunch of people, and best of luck with tonight's event - the food's incredible!! xo

Like · Reply · 2w





Joe Szakacs MP

May 25 at 8:23 AM

Nonna's Cucina - Made with Love, Shared With Joy really do what they promise - make and deliver food with love.

I caught up with their team at Royal Park, where I toured their facility and kitchen that prepares amazing meals for over 300 people everyday. Nonna's can also cater your functions, birthdays and work events.

Not only does Nonna's extend love and care to their clients who they see every day, but they support 160 volunteers who give so generously of their time (and love). Bravo!



# NONNA'S SPECIAL MERCHANDISE

BAGS  
**\$10**

HATS  
**\$20**

BOTTLE  
OPENERS  
**\$3**

APRONS  
**\$20**

GIFT  
VOUCHERS  
AVAILABLE

**PLACE YOUR ORDER TODAY!**

PHONE (08) 8240 3491 or EMAIL  
reception@nonnascucina.com.au





## Monetary Donations

As Nonna's Cucina is a not-for-profit organization, we have many different ways in which you can support us. You can make a direct cash contribution to the organization and can stay anonymous if you wish, or become a sponsor and have your brand advertised by us.

You can even become a Nonna's Cucina member for a small yearly fee.

We also have sponsorship packages for businesses/families to promote themselves within the communities. Call if you would like to receive a pack.

All donations to Nonna's Cucina are tax deductible.

Donate today and help your community.

## Bequest to Nonna's Cucina in your will

Why not leave the gift of love by bequeathing funds or property to Nonna's Cucina?

By supporting us with this generous gift of love, you will provide ongoing services to our most vulnerable in our community.

If you are considering supporting a dedicated and reliable service in your will, consider Nonna's Cucina. We would be very grateful for your consideration.

***A donation to Nonna's Cucina would provide funding for equipment and supporting consumers who struggle to pay for their meals.***



Government of South Australia  
Department of Human Services



Australian Government  
Department of Health



Australian Government



myagedcare

nonna's  cucina

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12 Hardy Street  
Royal Park SA 5014  
Ph: 8240 3491