

nonna's  cucina

Made with love, shared with joy.

MARCH 2020



NEWSLETTER

IMPORTANT DATES:

Volunteer Meeting

Royal Park- Tue 23rd June 2020

Firle - Thurs 2nd July 2020

Cooking class dates

Class 1: Tue 24th March 2020

Class 2: Wed 22nd July 2020

Class 3: Thur 10th Sept 2020



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2020

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FROM THE NONNA'S CUCINA PRESIDENT



I am delighted to take on the presidency of Nonna's Cucina and our first newsletter for 2020 provides an opportunity to connect with our wider family. This is a new role for me and I hope I will be able to enhance the work of our staff, volunteers and most of all the lives of those we serve.

Nonna's Cucina and the entire charities sector is making a vital difference to the lives of South Australians. We are, however, in challenging and transformational times. We need to comply with all provisions of the Australian Charities and Not-for-profits Commission and relevant Federal and State legislation and regulations governing charitable activities.

Our activities rely on the dedicated small paid team and the many volunteers to achieve our service levels and fundraising goals. The Board of Directors oversee all activity on a monthly basis with a particular focus on minimising costs and maximising the amount we have available for the important work we do in supporting the South Australian community.

With your support, we will be able to significantly raise our charity's profile and allow an increasing number of South Australians to access services and supports to enjoy the benefits of remaining in their homes and in control of their own lives.

There are many exciting projects coming up in 2020 that are highlighted in this newsletter. I encourage you to join in.

I look forward to continuing to work with you all throughout the year and developing new opportunities to highlight and share the incredible work of Nonna's Cucina.

Easter is just around the corner so I wish you a safe and happy time with your family and friends.

I sincerely thank you for your ongoing support of Nonna's Cucina.

Rebecca

Rebecca Staltari
President



Nonna Giuseppina



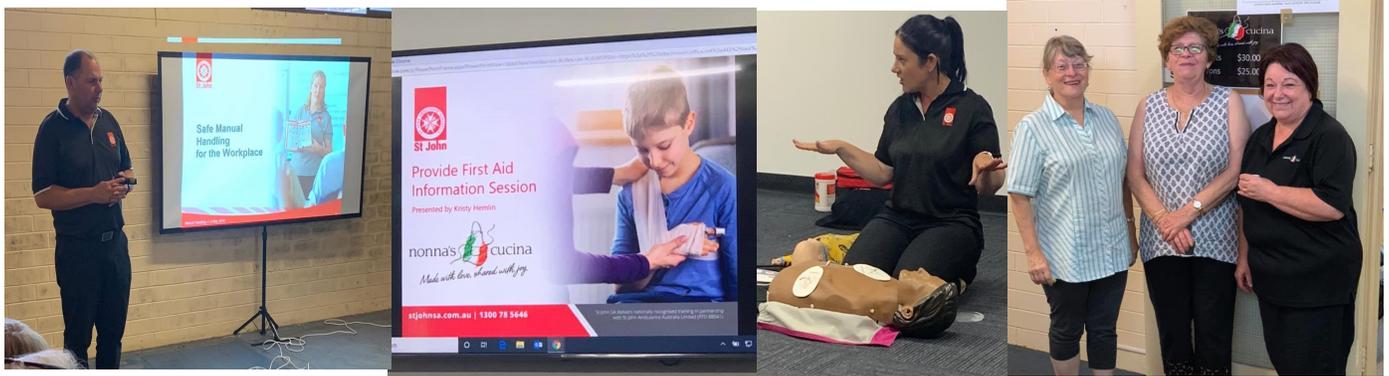
Nonna Grazia

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VOLUNTEER AND STAFF TRAINING BASICS FIRST AID AND MANUAL HANDLING



A BIG THANK YOU TO THE STAFF AND VOLUNTEERS FOR COMING ALONG





Meet our oldest volunteer: Giuseppe “Joe” Cutillo

Joe has been part of Nonna’s Cucina ever since its beginning. He is 90 years old and delivers meals weekly to our dear clients. Everyone loves having Joe around as he always brings his good spirits to the office and to clients’ homes.

“Being a volunteer at Nonna’s Cucina gave me the life to live! I have come to deliver meals every Monday since I started and I have never missed a single Monday.”

Joe’s efforts are so much appreciated that we decided to name one of our runs after him: Giuseppe Run. We have also named a run after his beloved belated wife Giulia.

Do you also want to volunteers with Nonna’s Cucina and share with joy our meal that are made with love? Contact us at 8240 3491 or send an email to reception@nonnascucina.com.au.



IN *Cucina* CON LE *Nonne*

— IN THE KITCHEN WITH NONNA'S CUCINA —

Under the watchful eye of Rosa Matto, Nancy Colarco and Maria Dimasi, you are invited to learn, cook, laugh and eat with our wonderfully exuberant team. Each evening will have a different emphasis but each one promises to be an experience you'll never forget.

Enjoy a glass of wine and stuzzichini while you watch the experts at work. Then small groups of participants will prepare some aspects of the menu before we come together at a long table to share the fruits of our labours with wine, music and fun.

*Conditions of attendance explained at booking.

\$95
PER CLASS
INCLUSIVE OF WINE WITH
DINNER, RECIPE BOOK
AND LESSON.

SERAFINO WINES



**HOMEMADE
BISCOTTI,
PICKLED ITEMS,
GNOCCHI & CAKES
AVAILABLE TO
PURCHASE ON
THE NIGHT**

CLASS 1

TUE 24 MARCH
6.30PM-9.30PM

cin-cin!
TIME FOR APERITIVI

Perfumed Olives, Giardiniera (pickled garden vegetables, Fiori di Zucchini Ripieni (stuffed zucchini flowers), Salsiccia, Laci Calabresi, Involtini di Melanzane, Pepperoni sott'olio (roasted red capsicum in oil), Torta Casalinga Siciliana (layered ricotta & chocolate cake)
Pere al vino bianco

CLASS 2

WED 22 JULY
6.30PM-9.30PM

at home with nonna
A CELEBRATION DINNER

Pizzelle (deep fried dough with ragù & parmesan), Orecchiette con Rape e Salsiccia - pasta shapes with sausage & greens (veg. option: orecchiette with chick peas), Involtini di Vitello, Broccolini & Asparagus with hazelnuts, Fagiolini e patate in umido, Continental Sponge with fresh fruit & vanilla cream

CLASS 3

THUR 10 SEPT
6.30PM-9.30PM

a day in the country
HOW TO PICNIC LIKE AN ITALIAN

Melanzane alla Parmigiana (eggplant, cheese and sugo), Pizza Ripiena (egg, ham & cheese pie), Cotolette (crumbed veal and chicken), Frittata con cipolle (onion omelette), Fritelle (cauliflower fritters), Ciambella all olio d'oliva (cake with olive oil, rosemary & walnuts, Cantucci (almond biscotti)

FOR BOOKINGS AND INFO:

CONTACT: NONNA'S CUCINA ON 8240 3491
RECEPTION@NONNASCUCINA.COM.AU
WWW.NONNASCUCINA.COM.AU



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ALL PROCEEDS TO SUPPORT NONNA'S CUCINA COMMUNITY MEAL SERVICE



Please be patient with our Volunteers

Our volunteers donate their time to help NONNA'S CUCINA deliver meals to the community.

They are a wonderful group of people that are dedicated to not only delivering meals to you, but spending time to talk to clients and help when they need assistance or are in trouble.

NONNA'S CUCINA volunteers are very dedicated to the community.



Please be patient if they are running late. They sometimes get held up by traffic or road works.

Sometimes they may be helping another client who needs assistance.

NONNA'S CUCINA encourages you to call the office if you are concerned. We will call the volunteer to check that they are on the way to you.



THANK YOU for your cooperation!

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Try Nonna's desserts on your next birthday or get together!





What is HACCP?

Hazard Analysis Critical Control Points (HACCP) is an internationally recognized method of identifying and managing food safety related risk and, when central to an active food safety program, can provide your customers, the public, and regulatory agencies assurance that a food safety program is well managed.

HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.

Today, many of the world's best manufacturers and vendors use the system as a basis for their food safety management programs and for compliance with GFSI audit schemes.

Through analysis of hazards and where they can occur, Safe Food Alliance of California helps implement systems and procedures to minimize risk. Safe Food Alliance provides a truly hands-on food safety management system at each and every operation in assisting in the management of critical control points.

A food safety program, however, does not just stop with HACCP. To be effective, prerequisite programs such as pest control, traceability & recall, hygiene and sanitation need to be developed and implemented. Additionally, the issue of ensuring that suppliers and distributors also have a food safety program needs to be addressed through development of ingredient specifications and a vendor assurance system.





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Charter of Aged Care 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 the 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.



In 2019 ACM Concrete, owned by 3 brothers, become 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.

Mention Nonna's Cucina to receive a special discount.

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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.

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Ph: 8240 3491

Email: reception@nonnascucina.com.au

Web: www.nonnascucina.com.au



Australian Government
Department of Health



Government of South Australia
Department for Communities
and Social Inclusion