

# Cloud COVER Issue 5

1<sup>st</sup> FEBRUARY, 2008

Hi there, once again & a big 'Welcome' to all our new residents. If you have any questions regarding the complex please do not hesitate in contacting the on-site Manager on the internal intercom #400. Thank you for all the returned Census forms. If you have yet to fill out your form please return immediately so we can finalize the statistics. With plenty of rainfall throughout January the gardens are flourishing and find it unfeasible to think that level 6 water restrictions are in place. What happened to all the storms though !!! It has been very frenzied planning activities to entertain the boys over the holidays and am delighted (like most mums) that school has finally started once more. If you have anything you would like to add to our monthly newsletter, simply place in our letterbox, email or phone and we will gladly advertise this for you. Have a great month!!!☺

## NEWS FROM JANUARY

- **Bowen Pt City side foyer is getting a face lift with new furnishings expected to arrive early next week.**
- **Cumulus has had 2 large palm trees removed from the front which were creating havoc on windy days.**
- **Paving work has been carried out in Nimbus to level roadway.**
- **Stratus has had a minor face lift with bush dividing Nimbus/Stratus cleared and exposed pipes covered with river gravel.**
- **Nebula foyer table has been replaced with new glass which was broken back in December.**
- **Nebula & Cumulus to have the common area carpets professionally steam cleaned this month.**
- **Talks under way with Brisbane City Council for recycling bins for high rises.**
- **Bowen Pt has had the main feature wall near foyer cleaned & sealed to prevent mould.**
- **A tenant in Nebula was given a breach notice for damages to common property & noise & since evicted. Anyone wishing to be inconsiderate to their neighbors will not be tolerated.**

## Recycling Tips

**Plastic bags:** – Never put recyclable material in plastic bags & then in your recycling bin. The bags will not be opened due to safety reasons and all the good recycling locked in the plastic bag will go to waste!!

## NOTICE TO ALL RESIDENTS

*Parking Blitz – The on-site manager will be checking all car parks at regular intervals day & night. Those found parking in visitors parking will be sent a breach notice and the ones that don't own up/offend repeatedly will find their vehicle towed away.*

**Committee Meeting**  
Wednesday  
20<sup>th</sup>  
February  
@ 6:30pm

## GARBAGE DISPOSAL- HIGH RISES

Placing glass of any configuration down the rubbish chutes is a dangerous practice which can cause injury to those who are trying to do the right thing as well is a breach to the by-laws. ALL GLASS MUST be carried to the refuse rooms situated on the Basement floor and placed inside the rubbish skips. Ensure that you close the rubbish room roller door after you as to prevent glass projecting out of the bin into the walkway from those inconsiderate enough not correctly removing their glass.

## Mosquito Management

You can help control mosquitoes by:

- Throwing out containers in your courtyard/verandah that hold water.
- Emptying pot plant saucers every week.
- Keeping ornamental ponds stocked with fish (preferably native Australian species such as fire tail gudgeon & pacific blue-eye)
- There are lots of good "Citronella" based products on the market that are fantastic @ keeping mozzies at bay.

## NOTICE

Can the owner or anyone with information on White Toyota Camry Rego No. 314-BQC parked at Cowlishaw St Please contact the on-site manager.

## Please Remember

If you use the BBQ area it is your responsibility to clean up after yourself. Would you like to find the BBQ dirty when you go to use it???? Please have consideration for fellow residents. Cleaning fees may apply!

## 'Floating Cloud Soup'

18-24 won ton wrappers

**Filling:** 200g pork mince  
1tbsp soy sauce  
1tbsp oyster sauce  
few drops sesame oil  
1 tsp sherry  
½ tsp sugar  
1 onion minced  
1 tsp cornstarch  
2 dashes white pepper

Combine all ingredients, mix well. Lay won ton skin in front of you. Cover the remaining won ton skins with a damp towel to prevent drying out.

**Filling won tons:** Moisten all edges of won ton wrapper with water. Place 1tsp of filling in centre of wrapper and twist to seal the wrapper to resemble tiny money bags or fold & press to resemble tiny white clouds.

Add won tons to your favourite clear chicken soup and bring to boil and cook 5 – 7 minutes until filling is cooked. Bob's your uncle!

## Cloud Trivia

Did you know that WON TON translates to "Swallowing a Cloud" and the popular wonton soup is thought to resemble tiny clouds floating in the sky.

### CHICKEN SOUP

Thanks again to Marie from U72 for providing this favourite & goes well with the won tons by simply omitting the shredded chicken and mushrooms and replacing with won tons.

1 sml fresh chicken

olive oil for frying

1 clove garlic, crushed

125g mushrooms, sliced

1tsp ground coriander

1tsp soy sauce

salt & pepper to taste

Garnish: parsley

Place chicken in lge pot of water. Bring to boil & simmer 1hr. Remove chicken from liquid. Remove skin & bones; discard skin & return bones to liquid. Shred chicken meat into small pieces; set aside. Simmer liquid 2hrs. Strain & discard bones. You should have about 4cups chicken stock – if not , add water.

Heat oil in large, deep pan, add garlic, pepper & coriander. Stir over heat until fragrant. Add mushrooms & chicken & cook for 1 minute. Add chicken stock & soy sauce, simmer for 10 minutes. Season with salt & pepper.