

SCHOOL Popping off in SOLVY 2025 by Catholic Care 2025

Our School Savvy back-to-school program was in full swing this January, with pop-up shops opening in nine locations across our region.

Over 4350 people visited one of our pop-ups during School Savvy week to purchase pre-loved school uniforms and brand new essential stationery. In some locations, kids even enjoyed a free back-to-school haircut.

CatholicCare delivered Central Queensland's first School Savvy pop-up shops in January 2019. Now in it's seventh year, we are proud to host pop-up shops in Mackay, Rockhampton, the Capricorn Coast, Gracemere, Mount Morgan, Gladstone, Gin Gin, Bundaberg and Childers.

School Savvy pop-up shops are a lifeline for many families who struggle to manage back-to-school costs at the start of the year.

We must extend a very big thank you to all our staff, volunteers and community members who helped make this year's School Savvy possible!



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Great for the community for people who can't afford to send their kids back to school.



In September, we proudly launched our new Aged Care Consumer Advisory Body, hosting the first meetings across our region.

These meetings brought together 35 clients and carers who shared their thoughts on our aged care services.

Local staff were on hand to answer questions and address individual concerns, fostering open and meaningful conversations.

Group attendees agreed to meet every six months, with future meeting details and updates to be shared soon.

All aged care clients of CatholicCare and carers are invited to join our Consumer Advisory Body.

To learn more...

Email: advisorybody@catholiccarecq.com We'd love to hear from you!



CEO'S Corner

It has been a busy start to the year here at CatholicCare.

Our teams have hit the ground running with our annual School Savvy back-to-school program, and as always, continuing to provide excellent care to our wider community through the various counselling, family education, aged care and disability care services that CatholicCare is proud to offer.

We are fortunate to have such incredible people serving our community. I extend a heartfelt thank you to everyone for the wonderful work that you continue to do.

It is together that we can work towards building a brighter future for all.

Until next time,

Robert Sims - CatholicCare Chief Executive Officer









The low prices really take the burden out of the start of the year financial struggles. My child is now able to start school with the key essentials.

> Price range of stationery and friendly service was great. I also loved that they had free hair cuts.





















For more information visit: www.schoolsavvycq.com

A correction to January's Chat edition...

In last month's issue we incorrectly identified the gentleman in this photograph as Fr Frank Gilbert. The gentleman is actually Fr John White who also worked as a councellor alongside Sr Anne Marie at the Christian Family Centre. We apologise for this mistake.





Ingredients...

- -31/4 cups plain flour
- -1/4 cup caster sugar
- -3 tsp dried yeast
- Rind of 1 lemon, finely grated
- -Salt
- 250ml milk, lukewarm
- 100g butter, melted
- -3 eggyolks
- -1 tsp vanilla extract
- -1 cup thick custard

Source: taste.com.au

WONDERWORD

Just five simple steps:

- 1. Combine flour, sugar, yeast, lemon rind and a pinch of salt in a bowl.
- 2. Combine lukewarm milk, melted butter, egg yolks and vanilla extract in a jug. Add milk mixture to flour mixture. Stir until just coming together. Turn onto a lightly floured surface. Knead until smooth. Place in a greased bowl. Cover. Set aside to prove for 90 minutes or until doubled in size.
- **3.** Knead for 2 minutes. Roll out to 1cm thick. Use a 7cm heart-shaped cutter to cut out doughnuts. Prove on a tray lined with baking paper for 30 minutes.
- **4.** Heat 1.5L canola oil in a saucepan over medium-high heat to 180C. Deep fry doughnuts, in batches, for 1 minute each side or until golden and puffed. Drain on paper towel. Roll in caster sugar while hot.
- **5.** Place 1 cup thick custard in a piping bag fitted with a 5mm plain nozzle. Insert nozzle into side of doughnuts. Fill with custard.





Wonderword Source: thewordsearch.com