

Assistive Housing Hub – Now Officially Open!

Located at our office premises in Preston, the new Assistive Housing Hub officially launched on Wednesday 15 May.

Showcasing communications technology and customisation designed to support independent living, the Hub seeks to provide people across Victoria with options to improve their accessibility and independence in their home environment.

The opening event was a huge success and included demonstrations from project partners Hafele, Techsmax and Tunstall as well as a traditional indigenous smoking ceremony.



Figure 1 - Active Chair Warwick Cavanagh speaking about the NDIS



Figure 2 - Active CEO Chris Glennen opens the Assistive Housing Hub

ASSISTIVE HOUSING HUB

Bringing Innovation to Independent Living

The Assistive Housing Hub is an innovation brought to you by Active Community Housing and Haven; Home, Safe.

The Assistive Housing Hub is now open and available for viewing to tenants by appointment only.

If you would like to visit the Hub for yourself, please book your appointment via the website:

<https://assistivehousinghub.com.au/book-appointment/>



Figure 3 - Traditional indigenous smoking ceremony



@assistivehousinghub

Staff Update

Welcome to the Active Team!

Active Community Housing are pleased to announce a new addition to the team – we welcome Allison Doyle, who is our new Administration, Compliance & Quality Officer.

Allison's role involves enhancing our quality assurance process and contacting tenants following maintenance works which have been carried out.

Welcome to the Active family, Allison!



*Allison, Administration,
Compliance & Quality Officer*

Quality Survey

The tenant quality survey has been posted to you!

Please keep an eye out for our annual quality survey – due to hit your letterbox soon. We utilise this information to continuously help to improve our services to you, our valued tenants. We look forward to hearing your feedback.

Congratulations!



To Active tenant, Iskra, on the birth of her beautiful baby boy, Marino.

Caramel Cupcakes

Ingredients

- 1 cup self-raising flour
- 400g can of top n fill or carnation caramel
- 1 eggs
- 1/3 cup butter (at room temperature)



Method

1. Preheat oven to 180 degrees Celsius.
2. Sift the flour into a bowl and add the caramel, egg and butter.
3. With an electric mixer, beat until pale and fluffy (about 2 minutes)
4. Line 24 mini muffin cups with paper liners.
5. Divide the batter among the cups and bake until light golden brown, about 10 minutes.