

# community news

# SPRING BOARD



BETWEEN

## SPONSORSHIP AGREEMENT

and

SPRING CREEK COMMUNITY HOUSE

Phone: 52 612 583

Fax: 52 612 584

Email:

co-ordinator@springcreekcommunityhouse.org.au

**COLUMN BANNER**  
SPONSORSHIP \$100  
FOUR EDITIONS  
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SPONSORSHIP \$250  
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*Your sponsorship will entitle your business/organisation exposure on our web site  
[www.springcreekcommunityhouse.org.au](http://www.springcreekcommunityhouse.org.au)*

*It is understood that in agreeing to this sponsorship, acknowledgement and appreciation of same will be recognised as agreed by both parties.*

*We look forward to working in partnership with Spring Creek Community House.*

.....  
(name)

.....  
(representing)

(postal or e-mail address for invoicing purposes) .....

signed .....

date .....



14 Price Street  
Torquay 3228  
Tel: 52 612 583  
Fax: 52 612 584  
Mon-Fri 9am-1pm

[www.springcreekcommunityhouse.org.au](http://www.springcreekcommunityhouse.org.au)



**PROUDLY SUPPORTS**



### **Smoked seafood chowder**

#### **INGREDIENTS**

- 110g butter
- 1 leek, finely sliced
- 1 medium onion, chopped
- 2 tablespoon flour
- 2 cup fish stock
- 2 cups milk
- 1 cup sweetcorn (fresh off the cob, frozen, canned)
- 1 potato, peeled and diced into small pieces
- 500 grms smoked fish fillets (cod)
- 2 cups approx. mixed seafood (prawns, scallops or mussels ,calamari)

1/2 cup chopped parsley ,half while cooking half for garnish  
Fresh chives (dried is fine if fresh not available)

Sprinkle of dill either fresh or dried, freshly ground black pepper

#### **STEP 1**

Heat the butter(100grms) in a large saucepan, add the sliced leek and onion. Stir-fry 3-4 minutes

In another small pot melt 10grms of butter and then add flour and stir well to make a smooth rue.

#### **STEP 2**

Stir mixture over a gentle heat and add leek mixture, blend well then slowly add fish stock and milk.

Stirring all the time, carefull not to stick or burn. Add corn, diced potato, minutes later add seafood simmer until potatoes soften and the soup is smooth and thick.

#### **STEP 3**

Add parsley. Season to taste with freshly ground black pepper. Note; Smoked fish tends to be salty so don't add salt!.

Serve with warm crusty bread -  
Enjoy- save some room for Ray's yummy fruit cake! A little while later

sample  
only

**COLUMN  
BANNER  
SPONSORSHIP  
\$100**

**FOUR EDITIONS  
ANNUAL SPONSORSHIP  
\$400**

( *YOUR BUSINESS NAME* ) PROUD SPONSORS OF  
COMMUNITY BILLBOARD



sample only

FULL PAGE BANNER  
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\$250 per Term  
\$1,000 p.a.



If you and your family need assistance, please contact any of the following:

- Social Worker Barwon Health (Ph: 5261 1111 business hours)
- St Lukes Anglican Church
- St Therese Catholic Church
- Torquay Christian Fellowship
- Surfcoast Community Church
- Torquay Salvation Army
- Torquay Uniting Church
- Spring Creek Community House

Weekly food donations of food can be made at

Local Churches : Ryans Supa IGA : Spring Creek Community House

**TORQUAY COMMUNITY BUS** - is now operating on a trial basis.

Timetables available @ Shire Offices, Information Centre/Surfworld, Spring Creek Community House, Network Video and on-line

[www.springcreekcommunityhouse.org.au](http://www.springcreekcommunityhouse.org.au)

USE IT OR LOSE IT!

**SURF COAST TOY LIBRARY**

Every Saturday and Tuesday, 9:30am to 11am at Children's Hub, Grossman's Rd. Torquay.

Contact: Tanya Deans 0418 148 618

**FRESHWATER CREEK  
SPINNERS AND WEAVERS**

Mondays 10am to 2pm  
(Except Public Holidays  
and a  
Christmas break)

Freshwater Creek Hall-  
(Dickins Road)

New members always welcome at any time to continue with their hobby or learn new skills

Enquiries 52 64 8001



**TORQUAY CENTRAL FARMERS' MARKET: EVERY** Saturday morning from 8.30am - 1pm in the car park at Torquay Central. Featuring local and regional bread, cheese, wine, organics, eggs, vegies, beer, berries, jam, honey and much, much more. See you there for coffee!"

