

# NEWSLETTER

MARCH 2024

EDITION #21



## VOLUNTEER LUNCH



### SAN PELLEGRINO FESTA

Nonna's Cucina was part of the San Pellegrino Festa - head over to page 8 & 9 for more information!



### STEF'S SPECIAL RECIPE

This newsletter's special recipe is peach shortcakes! Turn to page 22 to learn how to make them. Don't miss it!



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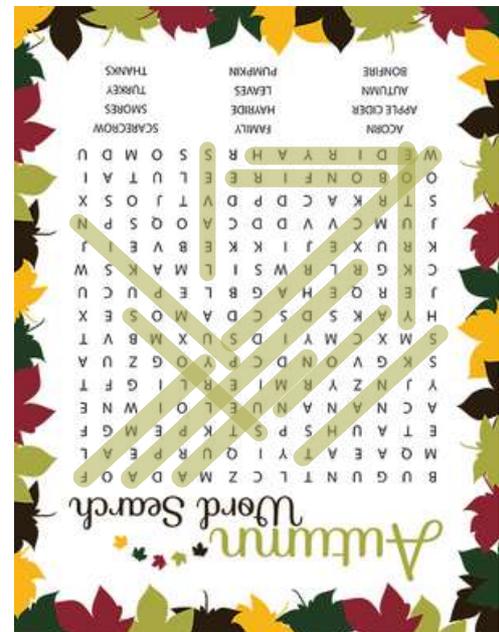
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**NONNA'S 25TH BIRTHDAY**



**HOLDEN HILL SITE VISIT**



**CHRISTMAS WORD SEARCH SOLUTION**



## **About Nonna's Cucina**

Nonna's Cucina is a government funded charity organisation, providing home-style cooked meals to the aged and people with disabilities. Our meals are made to HACCP standards and we are committed to providing our clients with nutritionally balanced and tasty meals.

Nonna's Cucina is predominantly volunteer based, engaging over 100 volunteers in a number of roles. Our volunteers are dedicated to service excellence and add a personal touch when delivering our meals.

We also provide catering services and meals to the general public! If you have an upcoming event, or have a busy working life, you can purchase our meals anytime. All money raised from events and catering supports our home meal delivery service for those in need.

Call our office on 8240 3491 and speak to one of our friendly staff today for more information.

Nonna's Cucina pursues the vision:

*To be a provider of meals and a point of contact to enhance lifestyle choices of people in the community who are frail, aged, or have a disability.*

**Nonne are the heart  
of the Italian family  
and they bring  
their love to  
Nonna's Cucina.**



# CATERING SERVICES



At Nonna's Cucina, we will help make your events stand out with our catering.

- ✓ Corporate Events
- ✓ Family Events
- ✓ Birthday Events
- ✓ Office Events

**BOOK NOW**

☎ 08 8240 3491

🌐 [nonnascucina.com.au](http://nonnascucina.com.au)

Follow us on Facebook & Instagram

  [nonnascucina.com.au](http://nonnascucina.com.au)



# A message from the President Rebecca Staltari

Hello everyone and welcome back to our first newsletter for 2024! I hope each of you had a wonderful start to the new year.

A huge thank you to our volunteers and our sponsors who partner with us to help the community. Their generous donations and belief in what we do are much appreciated. There are several corporate sponsorship packages available for businesses that align to the Nonna's Cucina values and would like to join the Nonna's Cucina family.

I am happy to report that building work has started at our new Holden Hill premises. We are eagerly planning for the next steps in our journey. As we gear up for exciting developments at Holden Hill, let's not forget another significant milestone approaching: Nonna's Cucina will be celebrating its 25th anniversary in March! Make sure to secure your tickets early for what promises to be a night filled with laughter, good food, and fond memories. More information can be found in the poster in this newsletter.

Please note that our office will be closed during the upcoming public holiday period. This includes 11th March (Adelaide Cup); 29th March – 1st April inclusive (Easter period); 25th April (Anzac Day).

Looking ahead to May, we are preparing to celebrate Volunteer Week with a special event to honour the invaluable contributions of our volunteers. Stay tuned for more details!



In this newsletter, like always, we have some tempting specials lined up for you. Indulge in our special offer of sfogliatelle at just \$5 each (turn to page 6 for more details), and don't miss our Executive Chef's recipe for peach shortcake filled with custard (featured on pages 22-23).

I want to express my sincere gratitude to everyone who has supported Nonna's Cucina thus far. Your continued support is invaluable, and we are always on the lookout for volunteers. If you are interested in volunteering opportunities or know someone who might be, I encourage you to contact the office to find out how you can contribute.

*Rebecca Staltari*

**Rebecca Staltari**  
President

MARCH NEWSLETTER  
**SPECIAL  
OFFER**

**\$5 EA.**



# ***HOME MADE SFOGLIATELLE***

AT ONLY \$5.00 EACH

**PLACE YOUR ORDER TODAY!**

Make sure to get this special price, it's only valid for the duration of this newsletter or until sold out! Pickup only.

**PHONE: 8240 3491**

**EMAIL: [INFO@NONNASCUCINA.COM.AU](mailto:INFO@NONNASCUCINA.COM.AU)**

# A message from the CEO Marco Staltari

Welcome back to our March newsletter! I hope everyone had a wonderful and safe Christmas and New Year. It was great to celebrate the new year with the volunteers in January at our annual Christmas Lunch at Firle. I would like to thank everyone who contributed to making 2023 a remarkable year for Nonna's Cucina, especially our volunteers who are the heart of our organisation.

Looking ahead, 2024 is a milestone year as Italian Home Delivered Meals and Services Inc. celebrates 25 years of service. To celebrate our 25 year anniversary, we are hosting a dinner on the 23rd of March at the Carrington Function Centre. The evening will be complete with amazing dishes prepared by our Executive Chef Stefan Dimasi and his team. Special guest Amelia Mulcahy from Channel 7 will be hosting the event and Sonic Circle will be providing live music and entertainment. I hope to see many of you there on the night, please contact the office on 8240 3491 to purchase tickets.

Another major milestone in 2024 is our move to a new premises in Holden Hill, signifying a new chapter in the history of Nonna's Cucina. The new facility will allow us to enhance our services but also pave the way for future growth and innovation. Thank you to all of those who have been involved so far in the planning and design of the new facility, including Nando from Mellano Building Designs, Lou Fantasia Planning, and the Romaldi Group who will be managing the renovation works on the building. I am looking forward to moving into the new building later this year and excited for the future of Nonna's Cucina.

In other news, our daily Nonna's and Grandma's Menu have been updated for clients who receive meals at home. We have tried to listen to feedback and introduce some new dishes using local seasonal produce.

We have also been getting involved with some community events lately, including the San Pellegrino Festa back in January. The staff did an amazing job cooking the barbeque on the day and providing a variety of panini options. A special thank you to the staff and volunteers who helped on the day, as well as Dominic and the Committee at the Altavilla club for their outstanding efforts in organising such a successful day.



I also had the pleasure of sitting down with the Consul of Italy in South Australia, Ernesto Pianelli. It was a great opportunity to officially welcome the new Consul of Italy, and discuss our plans to support and strengthen the Italian community in South Australia, whilst enjoying an amazing lunch prepared by Stefan.

I am excited for the year ahead and looking forward to building and growing our service so we can continue to make a positive impact in the lives of those we serve. 2024 is a year of milestones for Nonna's Cucina and I am grateful to be a part of this amazing team. Thank you to everyone involved for their support and dedication, let's make this the best year yet.

*Marco Staltari*

**Marco Staltari**  
**Chief Executive Officer**

# SAN PELLEGRINO FESTA



The Altavilla Irpina Sports and Social Club hosted their annual San Pellegrino Festa on the 14th of January and Nonna's Cucina was invited to join in the festivities by cooking the barbeque on the day. Situated centrally within the event, Nonna's Cucina provided attendees with a variety of panini options throughout the day.

Our menu comprised scotch fillet, marinated chicken, and pork sausage panini, cooked on the charcoal by our Executive Chef Stefan Dimasi & Head Chef Rhiannon Pinneri.

Participating in the Italian Festa was a beautiful experience, offering an opportunity to engage with the community and be immersed in the cultural ambiance. The day was marked by warm weather, reflecting the joy associated with celebrating the Italian cultural heritage. The large turnout highlighted that Italian traditions remain popular and bring joy to people from the most disparate backgrounds.

After the event, our dedicated staff gathered for a moment of celebration with Aperol Spritz. This was the perfect end to a day filled with good food, shared laughter, and the sense of company that defines such events.

We express our sincere appreciation to all those who visited Nonna's Cucina during the San Pellegrino Festa. Your presence and enthusiasm contributed to making the day truly memorable.

We hope to be back next year and look forward to our upcoming events and fundraisers. San Pellegrino Festa event is just one example of the many ways in which Nonna's Cucina is making a difference in the community. We can't wait for the next event!

***Proud Silver Sponsor of Nonna's Cucina***



PROFESSIONAL TURF RENOVATORS  
SPORTS TURF AND PARKS MAINTENANCE



# Compliance

## Saverio Catanzariti

Hello everyone & welcome 2024!

It has been a busy period at Nonna's Cucina, with the team and kitchen back in operations after Christmas & New Year celebrations.

With the warmer weather brings more outings and events so we are advising everyone to be vigilant as Covid and Influenza is still present within the community. As precautions we are continuing to supply masks, gloves and sanitiser to all our volunteers and staff, for the safe continuation of our delivery service within the community. In April the staff are booked in to be vaccinated against influenza as it is an important preventative safety measure for all community members, especially the elderly and frail.

This year we have welcomed new team members who have joined the Nonna's Cucina family and have undergone food safety training, as well as some new volunteers, who have also had training inductions to keep in line with our compliance registers.

In line with our HACCP certification requirements, we have had our annual Test & Tag audit in February by certified technicians "The Local Guys". Everything came back compliant and clear of any safety issues. We also conducted a meal delivery temperature check in February, which is the hottest month of the year. This is a requirement to keep records that the meals are being delivered within the correct time allocated and in the safe temperature range for a whole week.



The kitchen team have also conducted a quarterly Microbiological test of products and equipment. The results came back clear of any harmful bacteria detected with great hygiene practices in place for the staff and equipment.

Enjoy time with family and friends and we will see you soon.

*Saverio Catanzariti*

**Saverio Catanzariti**  
**Compliance Manager**





Please Join Us

*Anniversary Celebration*

**NONNA'S CUCINA**

**25**  
YEARS

23.03.2024

Saturday | 6:30 pm

THE CARRINGTON FUNCTION CENTRE  
262 Carrington Street, Adelaide SA 5000

4-COURSE DINNER MADE BY THE  
NONNA'S EXECUTIVE CHEF STEFAN  
DIMASI AND HIS TEAM, DRINKS INCLUDED

Buy your ticket now!

\$80 each

[info@nonnascucina.com.au](mailto:info@nonnascucina.com.au)

(08) 8240 3491

MC Amelia Mulcahy  
Entertainment offered by Sonic Circle



# LUNCH WITH ERNESTO PIANELLI

## Consul of Italy in South Australia

On January 10th, Nonna's Cucina had the honour of hosting the Italian Consul in Adelaide for a special lunch. This gathering provided an excellent opportunity to deepen our ties with the Italian community in South Australia and discuss potential future collaborations. The lunch featured an appetizing antipasto of prosciutto, burrata, and tomatoes, accompanied by freshly baked focaccia.



The main course highlighted a flavorful fish "cartoccio," and the meal concluded with a selection of cannoli, sfogliatelle, and a shared toast with limoncello. Our sincere gratitude goes to Ernesto Pianelli for joining us on this occasion. We enjoyed a pleasant meal and engaging conversation, and we look forward to the prospect of future collaborations and continued connections within the Italian community in South Australia.

# Nonna's Cucina Patron Rosa Matto

Happy New Year to those Nonna's Cucina supporters I have not seen yet. We are very excited for what 2024 will bring us - a new venue, new menus and renewed energy.

All of this new expansion is because of the success of our programs and our 'business': in short, we have outgrown our current premises at Royal Park. This is possible because of our wonderful management team, our board, our hard working staff and our dedicated volunteers. Front and centre is always our 'core business' which is to provide delicious, nourishing food to our growing list of clients. We never lose sight of those who need our services, delivered by a band of volunteers who never waver in their generosity.

All the proceeds from our catering service, the fundraisers and other activities go back into the funds for our meals delivery: in this way, we keep the prices low and improve our kitchen facilities to streamline the service.

My heartfelt request is that you will all come on this adventure and grow with us.

In the meantime, the feast of Easter will soon be here. It is a time of reflection on the spiritual side of our lives. I hope that time with family and friends remind you of what is important in your lives - be kind to yourselves and everyone in your life.

Warm Regards,



**Rosa Matto**  
Patron



***Proud Bronze Sponsor of Nonna's Cucina***



**tilley luccon**

# VOLUNTEER CHRISTMAS LUNCH

This year's beloved Volunteer Christmas Lunch was truly heartwarming! The sun was shining, with a perfect touch of breeze, creating an ideal setting.

Our hardworking volunteers, who deliver meals daily and help in the kitchen or in the office, enjoyed a delightful lunch with the staff. Barbecued meat, fresh salads, rice, salami, cheese, and delicious desserts like cannoli, bomboloni, and biscuits made for a feast.

The atmosphere was filled with laughter, smiles, and gratitude as everyone enjoyed the food and each other's company. The volunteers shared stories of the people they help and how they've seen positive changes in their lives while the staff expressed their gratitude for the volunteers' hard work, dedication, and commitment to the community.

It was lovely to catch up with our dedicated volunteers and a fantastic opportunity to show our appreciation and celebrate what they do every day! Special shoutout to the lucky winners of Nonna's Cucina and Tony & Mark's vouchers.

It was a successful event, and we can't wait to do it again next year! Thanks to everyone who joined us!



# CARNEVALE

Italy's Carnevale is a significant celebration deeply embedded in Italian culture and history. This festival, usually celebrated in February, sweeps through cities and towns across the country, bringing with it a whirlwind of excitement and spectacle.



Carnevale in Italy isn't just about colourful parades and elaborate masks; it's also a time to indulge in a variety of delectable treats that are synonymous with the festive season. Some common Carnevale treats enjoyed across Italy are **Frittelle** - small, fried doughnuts filled with custard, cream, or jam; **Castagnole** - small balls of fried dough, similar to doughnut holes, dusted with powdered sugar; **Chiacchiere** (or **Crostoli** or **Bugie** depending on the region) - thin strips of pastry dough that are fried until golden and crisp and dusted with powdered sugar.

During Carnevale in Italy, the streets come alive with parades featuring elaborate floats adorned with decorations and imaginative designs, which are usually the highlight of the festivities.

Amidst the excitement of the parades, children join in the fun, armed with handfuls of confetti and streamers. As the floats pass by, children toss confetti and blow streamers at one another, adding to the festive atmosphere.

And remember the old saying, "A Carnevale ogni scherzo vale," reminding us that during this time, playful jokes and tricks are all part of the fun!

## FATHER THOMAS

In January, Father Thomas visited Nonna's Cucina to bless the building. After a brief chat with the staff, he consecrated the kitchen, offices, and front desks, conveying a sense of sanctity throughout the establishment.

Thank you Father Thomas!





Tony & Mark's is a leading South Australian family owned and operated grocery retailer, priding themselves on providing the finest quality produce to their customers. With seven successful stores across Adelaide (Newton, Glenunga, Brickworks, Golden Grove, Burnside and Unley), Tony & Mark's offer a huge variety of fresh fruits and vegetables, groceries, gourmet treats and floral arrangements. The business holds strong family values reflected in the service of their staff and friendly atmosphere for the past 45 years. As well as 7 store locations, Tony & Mark's also offers an array of services including:

- Deli: smallgoods, platters, deli meats and cheese
- T&M Butchery: premium quality meats
- Zeea's Eatery: coffee and breakfast/brunch/lunch (Glenunga, Brickworks, Golden Grove)
- Fresh Stems: floral arrangements, floral for events and weddings
- Online shopping and home delivery service at [shop.tonyandmarks.com.au](http://shop.tonyandmarks.com.au)
- Functions: internal and external events, birthdays, christenings, work shows etc.
- Catering: corporate and group catering, business meetings, school events, birthdays
- Tony & Mark's Direct: wholesale sector for hotels, restaurants and cafes across Adelaide

**Website**            [www.tonyandmarks.com.au](http://www.tonyandmarks.com.au)

**Facebook**        <https://www.facebook.com/tonyandmarks/>

2024 EDITION



2024 EDITION

Join us for an enriching culinary experience at Nonna's Cucina during this year's Tasting Australia event! Located at 9 Charles St, West Lakes, Adelaide, SA, 5021, our esteemed executive chef, Stefan Dimasi, will be hosting an exclusive masterclass.

Step into our kitchen and discover the art of crafting homemade gnocchi with napoletana sauce alongside Chef Stefan. This classic Italian dish is more than just a recipe — it's a journey through time, filled with stories of migration and family heritage.

At Nguntungka West Lakes, our workshop offers a unique opportunity to delve into the cultural legacy of South Australia's migrant communities. Learn the secrets behind cherished family recipes brought to our shores, and gain insights into the traditions that have shaped our culinary landscape.

Our masterclass isn't just about cooking — it's about sharing, connecting, and celebrating the bonds that food creates. Sit down to enjoy your handcrafted dish, and take home a recipe card to recreate the magic in your own kitchen.

Join us for an authentic taste of Italy and a heartfelt exploration of cultural heritage. Don't miss out on this unforgettable experience!

Tickets can be purchased at [www.tastingaustralia.com.au](http://www.tastingaustralia.com.au)

## UPCOMING PUBLIC HOLIDAY CLOSURE:

ADELAIDE CUP: 11TH OF MARCH

GOOD FRIDAY: 29TH OF MARCH

EASTER MONDAY: 1ST OF APRIL

ANZAC DAY: 25TH OF APRIL

**Feel free to contact the office at 8240 3491 should you need any frozen meals to cover these closure dates.**



# NONNA'S NEW APPRENTICE CHEF!

Welcome Jacob to our kitchen team! Despite being just 16 years old, Jacob is full with potential and is eager to learn from our Executive Chef Stefan Dimasi and the entire kitchen staff.

Jacob's energy and dedication have already made a positive impact in our kitchen. We believe that his apprenticeship will not only contribute to his personal and professional growth but also bring a fresh perspective to the dynamic environment at Nonna's Cucina.

Please join us in extending our best wishes to Jacob as he embarks on this exciting chapter in his culinary journey. We are looking forward to witnessing his development as a member of our team!



COASIT SA, The Italian Assistance Association, provides social support programs for people over 65 years registered with COASIT SA and My Aged Care services.

Weekly sessions for a friendly chat, playing tombola, bocce, cards, or enjoy an Italian style lunch with other compatriots.

Our social support groups cover the Adelaide-Metro area, Ascot Park, Modbury North, Paradise, Thebarton, and Unley.

Call Rosalia on 08 8223 3311 or send an email to [admin@coasitsa.org.au](mailto:admin@coasitsa.org.au) to join us.

**COASITSA.**  
SUPPORT SERVICES FOR THE AGED ITALIAN COMMUNITY

Il COASIT SA, Comitato Assistenza agli Italiani in Sud Australia da piu' di vent'anni, offre servizi di aggregazione sociale a tutte le persone che abbiano compiuto i 65 anni di età e che siano registrati su My Aged Care.

Incontri settimanali, per scambiare due chiacchiere, giocare a tombola, bocce, carte o condividere un pranzo insieme ai tuoi connazionali.

I nostri gruppi si trovano in diversi sobborghi dell'area metropolitana di Adelaide.

Chiama Rosalia allo 08 8223 3311 o scrivi a [admin@coasitsa.org.au](mailto:admin@coasitsa.org.au) se vuoi partecipare.

# Volunteer Corner

## Meet Josie!

This newsletter features the story of Josie, a 17-year-old girl who spent her January school holidays volunteering at Nonna's Cucina.

Josie, a Year 12 student at Underdale High School, is passionate about her studies, particularly English and Psychology. Her dream is to attend university and specialise in criminal family law to become a prosecutor, aiming to make a positive impact on children in difficult situations. Alongside her studies, Josie also works in an Italian restaurant, enjoying the hustle of hospitality and connecting with customers.



Despite her busy schedule, Josie tries to always keep herself busy and finds joy in spending time with her family, especially during Italian festivals and events. She particularly loves cooking traditional recipes together with her nonni and parents. Her favourite dish is her nonna's homemade gnocchi with sauce.

Josie discovered Nonna's Cucina through her nonno's friend, who mentioned they were seeking volunteers. Intrigued, she wasted no time booking an induction and quickly became a driver's assistant, assisting with various meal deliveries during her two-week volunteer period.

Volunteering at Nonna's Cucina was a rewarding experience for Josie. She cherished the opportunity to meet fellow volunteers and clients, noting the positive impact of delivering meals on their lives. She said it was funny because every client and volunteer was impressed at how young she is and all mentioned how a great presence she was during her time here.

One of the highlights for Josie was hearing the life stories shared by older volunteers and clients, finding the experience enriching. She looks forward to continuing her volunteer work during school breaks or after graduation, as she values the sense of family fostered at Nonna's Cucina - "Family is so important to me, and Nonna's Cucina really looks like a big family where everyone is loved" she said.

Outside of volunteering and studying, Josie enjoys spending time with her boyfriend Luca, going to the beach, dining out with friends, and planning future travels. Her love for Italy, especially the town of her grandparents, fuels her desire to explore the country further.

# HOLDEN HILL SITE VISIT

On the 2nd of February, we gathered with volunteers at Holden Hill to provide them with an overview of our new headquarters. Although the facility is currently in its preliminary state with ongoing construction preparations, it was important for us to familiarise our volunteers with the future home of Nonna's Cucina.

Despite the unfinished state, the occasion presented a valuable opportunity to engage in meaningful conversations with our volunteers over coffee and biscuits. As always, it was good to connect with the individuals who play a crucial role in our mission.



Looking ahead, we recognise the significant amount of work awaiting us, and we are eager to commence the upcoming tasks. We extend an invitation to everyone to join us on this journey, hoping that each person involved will witness the positive outcomes when we eventually relocate to our new premises. Thank you for being an integral part of this exciting venture.



# NONNA'S SPECIAL MERCHANDISE

BAGS  
\$12

NONNA'S  CUCINA  
*Made with love, shared with joy.*

NONNA'S  CUCINA  
*Made with love, shared with joy.*

NONNA'S  CUCINA  
*Made with love, shared with joy.*

NONNA'S  CUCINA

HATS  
\$20

NONNA'S  CUCINA  
*Made with love, shared with joy.*

BOTTLE  
OPENERS  
\$3

APRONS  
\$20

GIFT  
VOUCHERS  
AVAILABLE



**PLACE YOUR ORDER TODAY!**

PHONE (08) 8240 3491 or  
EMAIL [reception@nonnascucina.com.au](mailto:reception@nonnascucina.com.au)

# Stef's Recipe of the Month

Nonna's Cucina Executive Chef Stefan Dimasi

## PEACH SHORTCAKE



### FOR THE BISCUIT

#### Ingredients:

- 2 eggs
- 125 g caster sugar
- 100 g softened butter
- 1 tsp vanilla essence or paste
- 350 g self raising flour or 350 g plain flour with 3 tsp baking powder

#### Instructions:

- Beat the eggs with the sugar and softened butter until light and creamy. Add the vanilla essence. Gradually add the flour and fold in gently.
- Take small balls of the dough and wrap it around an oiled ½ walnut shell. Cook at 190C for 12-15 minutes or until golden brown.
- Remove from the shell and allow to cool.



## NANCY'S FAMOUS CUSTARD FILLING

#### Ingredients:

- 750 ml milk
- 300 g sugar
- Peel of ½ lemon
- 250 ml milk
- 3 egg yolks
- 150 g cornstarch
- 250 g cream
- 10 g vanilla paste
- 5 ml Strega liqueur

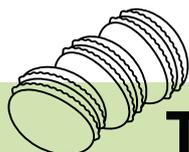
#### Instructions:

- In a pan, combine 750 ml of milk with the sugar and the peel of ½ lemon & bring the mixture to a boil.
- Beat together 250 ml milk, 3 egg yolks, and the cornstarch until well combined.
- Once the milk mixture in the pan reaches a boil, reduce the heat to low. Pour in the cornstarch mixture while continuously whisking. Keep whisking until the mixture thickens.
- Once thickened, remove the pan from the heat and cover the custard with plastic wrap. Allow it to cool completely in the refrigerator.
- In a separate bowl, whip the cream until it forms soft peaks. Then, gently fold in 10 g of vanilla paste and 5 ml of Strega liqueur.
- Once the custard is cold, fold the whipped cream mixture into the custard until well combined.

# Stef's Recipe of the Month

Nonna's Cucina Executive Chef Stefan Dimasi

## PEACH SHORTCAKE



### TO ASSEMBLE

- To assemble the dessert, sandwich two halves of a pastry or cake-like base with a teaspoon of the custard mixture.
- Dip one half of each sandwich into vermouth mixed with a few drops of red food coloring or Alchermes, and the other half into vermouth mixed with green food coloring or Crème de Menthe.
- After dipping, sprinkle the edges with caster sugar for added sweetness.
- Garnish each dessert with a small peach slice or mint leaf for a decorative touch.



# 25 years

In 1988, Margaretha Hanen, an Ethnic Consultant for the Office of the Commissioner for the Ageing, set the stage for a transformative initiative in South Australia. Her discussion paper advocated for the development of food services tailored to the multicultural and ageing population of the region.

Thus, in 1999, the Italian Meal Service emerged as a cornerstone project under MAC's auspices, fueled by funding from the Home and Community Care (HACC) program. Guided by the organisation's inaugural policies, meals sourced from institutions such as the St Hilarion Aged Care Facility and the Italian Benevolent Foundation were distributed to clients, predominantly in the western, southern, and eastern suburbs, by volunteers well-versed in Italian culture and language.



The subsequent years saw strategic expansion and consolidation of operations. In 2011, Nonna's Cucina expanded its footprint with the inauguration of a kitchen/café in Torrensville, operating alongside the original Firle establishment for five years.



2010: 25,330 meals

Meals provided:

2004: 18,000 meals

2005: 25,000 meals



In 2004, a significant evolution occurred as the Italian Meal Service transitioned into an independent entity, officially incorporating under the name PISA. This pivotal moment marked the organisation's newfound autonomy in managing finances and reporting mechanisms. With this independence came the opportunity to establish Nonna's Cucina, a dedicated kitchen facility in Firle, facilitating the preparation of authentic Italian meals for clients in Adelaide's north-eastern suburbs.

This vision took years to materialise, finally gaining momentum in 1998 when funding was secured from the Office of the Ageing to address the needs identified in Hanen's paper. A decade of persistent lobbying led to the allocation of resources to Multicultural Aged Care (MAC) in 1998, aimed at establishing a culturally appropriate meal service. The primary goal was to support individuals in maintaining their independence and living in their own homes.



# of Nonna's Cucina

In 2017, PISA centralised its operations, consolidating services into a state-of-the-art kitchen facility in Royal Park, complete with satellite drop-off points for volunteer distribution.



In 2024, Nonna's Cucina is poised to mark yet another significant milestone in its history. With the acquisition of a new property in Holden Hill, the company is preparing to relocate to a larger headquarters, signaling a new chapter of growth and expansion. This strategic move reflects Nonna's Cucina's commitment to meeting the evolving needs of its clientele while further solidifying its position as a leader in culturally diverse aged care services.

A symbolic transformation occurred in 2019 when PISA rebranded as Nonna's Cucina, symbolising the essence of its mission: food made with love and shared with joy.



2016: 30,100 meals

2023: 78,279 meals

2019: 32,346 meals

In 2020, Nonna's Cucina recognised an opportunity to expand its reach and diversify its offerings to better serve the community. The introduction of the Grandma Menu reflected a commitment to inclusivity, catering to clients with varying culinary preferences. This ongoing evolution underscores Nonna's Cucina's dedication to meeting the diverse needs of its clientele while remaining rooted in its core values of cultural heritage, community engagement, and culinary excellence.



By 2018, PISA had achieved another milestone by acquiring the property housing its headquarters, aligning with the organisation's strategic objectives.



Moreover, 2024 holds special significance as it marks Nonna's Cucina's 25th anniversary. To commemorate this landmark occasion, the company is organising a grand celebration at the Carrington Function Centre in the city. Scheduled for the 23rd of March, this formal dinner will feature a four-course dinner, providing an opportunity for stakeholders and community members to come together and reflect on Nonna's Cucina's remarkable journey. The event will serve as an occasion to celebrate achievements and toast to many more years of success and service to the community. Further details about the anniversary celebration, including ticket information and event highlights, are available in the poster you can find in the newsletter.





# Autumn

## Word Search

B U G U N T L C Z M A D A O F  
M Q A E A T Y I Q U R P E A L  
E T A U H S P S T K P E M G F  
A C N A N A N U E L O I W N E  
Y J N Z Y R M I E R L I G F T  
S K G V O N D C P Y O G Z U A  
S M X C M Y I D S U X M B V T  
H Y A K S D S C D A M O S E X  
J E R Q E H A G B L E P U C U  
C K G R L R W S I L M A K S W  
K R U X E J I K K E B V E I J  
J U M C V V D D C A O Q S P N  
S T R K A C D P D V T J O S X  
O O B O N F I R E E L U T A I  
W E D I R Y A H R S S O M D U

ACORN  
APPLE CIDER  
AUTUMN  
BONFIRE

FAMILY  
HAYRIDE  
LEAVES  
PUMPKIN

SCARECROW  
SMORES  
TURKEY  
THANKS



# Charter of Aged Care Rights

**All people receiving Australian Government funded residential care, home care or other aged care services in the community have 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 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.

## **If you have concerns about the aged care you are receiving, you can:**

- talk to your aged care provider, in the first instance,
- speak with an aged care advocate on **1800 700 600** or visit **opan.com.au**, for support to raise your concerns, or
- contact the **Aged Care Quality and Safety Commission** on **1800 951 822** or visit its website, **agedcarequality.gov.au**. The Commission can help you resolve a complaint about your aged care provider.



## 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 and 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.*



Australian Government  
Department of Health



myagedcare



nonna's cucina

*Made with love, shared with joy.*



12 HARDY STREET  
ROYAL PARK SA 5014

(08) 8240 3491