

Redbank Palms Residents Association Inc.

REDBANK PALMS COMMUNITY NEWSLETTER FOR SEPTEMBER 2025 .. E &OE

QMHOA is a non-profit, volunteer, state-wide organisation developed to help prevent unfair treatment of manufactured homeowners. The Queensland Manufactured Home Owners Association, do a wonderful job of keeping Queensland Manufactured Home Owners in Residential Parks informed and represented. We urge all new residents to our Village to join this organization. *Ordinary membership fees remain at* \$20.00 per annum If you are not a current member or have not renewed your membership and would like to, please contact the membership coordinator at membership@qmhoa.org.au Join online by using the following link www.qmhoa.org.au/register/

Over the past 12 months they have assisted 589 home owners and home owner committee members across Queensland with issues

affecting their homes and rights.

Clarified changes to the Manufactured Homes Act and how they apply in practice
Helped with site agreements, rent reviews, utilities, maintenance, and park rules
Supported homeowners with QCAT applications and dispute processes
Provided guidance to form or strengthen Home Owners Committees (HOCs) and Associations (HOAs)

In addition they have led a national campaign for access to the Home Equity Access Scheme (HEAS) Collaborated with MOHA-Victoria and SARPRA on a joint submission to the Federal Government Gained support from state and federal MPs, Senators, and retirement industry leaders Engaged in Queensland Government consultations on implementation of the Manufactured Homes Act amendments including those dealing with park comparison documents, registration of parks, and the new home owner information document and sale of home and site agreement templates Advocated on issues such as rent increases, resale delays, transparency, and fairer dispute resolution.

At 10 am on the 11th September, QMHOA will be holding their AGM. It is a requirement of the organisation that voting can only be performed by current members of the QMHOA. Therefore, only current members of QMHOA are eligible to vote or nominate at the AGM. If any of our residents would like to take part in a ZOOM meeting for the AGM then please let our secretary David Morgan know by phone at Mob: (+61)411860958. David will be hosting the ZOOM meeting at his home, here in the Village.

For general or AGM enquiries secretary@qmhoa.org.au or call 0468 458 625.

For more information re QMHOA check here https://qmhoa.org.au/about/

The next rent increase for our sites falls due in January 2026 and will be in line with the CPI increase for our area. Currently this is sitting at around 2.5%.

DON'T FORGET TO REMEMBER that all our Community Newsletters, and other information that relates to living at Redbank Palms can be found on our own web page ... along with heaps of information that we feel will be of assistance to you ... you can access all of it via this link ...https://rprared.wixsite.com/website .. Our email address is – rpra.redbank@gmail.com
Any submissions for the Newsletter must be received no later than 9 am on the 25th of the month - Send email to Maureen the newsletter editor at dickfrancis369@gmail.com

2025 Tradies Deals for Redbank Palms ... Over the next couple of months your Residents Association has organized again for the following services to be available for our residents. These are tradies that we have used here for many years Our 'trusted tradies'. They give a fair price and do a good job without ripping any of us off. We are happy to recommend their services but take no responsibility.

If you wish to book for any of these services give your Newsletter Editor Maureen a ring on 3812 9818

Mal Hoffman – Rolladoors ... Monday 22nd September & Tuesday 23rd September

10 or more services \$110 per door + 1 free battery unit

New remotes \$44 per unit

New Rolladoors Free measure and quote

David Jung – House Washdowns etc .. Tuesday 4th & 11th & Wednesday 5th & 12th November.

1.	High pressure front driveway	\$ 70.00
2.	External house washing (all the wall and eaves)	\$ 200.00
3.	Cleaning windows. (inside/ outside/ tracks/ fly screen)	\$200.00
4.	Cleaning solar panels	\$90.00
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5. Cleaning the air conditioner...per AC UNIT \$90.00 x 1, \$150 x 2, \$200 x 3

Eclipse Pest Control .. Monday 24th and Tuesday 25th November

For Pest Control only	\$150.00
For Termite inspections	\$150.00
For pest control inside & out + Termite inspection	\$230.00

DID YOU KNOW? ... Age Pensioners and other low-income Aussies can **get an interest-free loan** to cover essential costs when money is tight. It's a government-supported program that's helping thousands stay afloat. The program is run by charity Good Shepherd in partnership with NAB (which provides the loan funds) and is backed by federal funding.

The program is formally known as the **No Interest Loans Scheme (NILS)** Under NILS, eligible individuals can borrow up to \$2,000 to pay for essential goods and services – think a new fridge, a replacement washing machine, car repairs, medical or dental expenses – **without paying a cent of interest, ever**.

In some special cases, the loan amounts can be higher (up to \$3,000 for things like rental bonds or rates, and even \$5,000 for vehicles or mobility scooters). You only pay back exactly what you borrow, with **no interest, no fees, and no hidden charges**. The program pays the supplier directly for whatever item or bill you need to cover. The loans are typically repaid over 12 to 24 months, with affordable instalments tailored to your budget. **being on the Age Pension generally makes you eligible** for a NILS loan. The scheme's criteria are straightforward: if you have a **Pensioner Concession Card or Health Care Card, or your income is below about \$70,000 a year (single) or \$100,000 (couples)**, you meet the basic eligibility tests. You also need to have lived at your current address for at least 3 months and be able to show you can repay the loan in small instalments. There are **no credit checks** required. Loans are approved within 48 hours.

This area is serviced by phone and email via LECNA (Logan East Community Neighbourhood Centre) For more information phone (07) 3808 4529

VILLAGE BUS TIMETABLE FRIDAY PICK UP TIMES FOR REDBANK PLAZA ... PLEASE NOTE CHANGES



(Will not apply to public holidays)

Pick up Points: 8.55 AM Car Wash Bay

9.00 AM Grand Hall

9.05 AM Bowls Club at side exit gate

Pick up for return journey: 11.30AM at Taxi Rank Redbank Plaza

Don't forget to check on our Community Notice boards as well for any last-minute updates.



4.30 pm .. bring a plate to share Monday Cards (Bowls Club)

Tuesday Mixed Darts (Bowls Club) 9.15 am

9.30 am .. I^{st} & 3^{rd} Wednesday of month Wednesday Songs of Praise (Grand Hall)

> Bowls - games start at 2.45 pm

Place rubbish bins on front lawn

Thursday 9.00am Croquet

> Community Dinner – (Grand Hall) 6.00pm .. Check noticeboards for updates

Friday Bimonthly Residents Meeting 4.00pm - At the Hall - please sign in

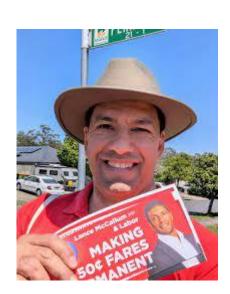
> Happy Hour at the Hall 5.30 pm

2.45 pm **Saturday** Bowls – games start at

Sunday Trivia at the Hall -2.00 pm 3rd Sunday of every month – BYO Nibbles

Our thanks to Lance McCallum and to his staff for their generous assistance in the printing of this newsletter. Lance is our local member for Bundamba, Labor member of the Queensland Legislative Assembly and a great supporter of our Village community. Lance has a proud history of fighting for a fair go for his community and working people. He can be contacted at his Electorate Office at Shop 39, St Ives Shopping Centre, 2 Smiths Road, Goodna QLD 4300

Phone - (07) 3447 9100 Email - Bundamba@parliament.qld.gov.au





PHONE LOGIC With memory on smartphones getting larger and larger, keeping sent and received text messages is now quite common for most users, and they don't bother deleting these sent texts even though their messages boxes are crammed.

On modern smartphones, it's hard to have an SMS inbox run out of space. But some older devices, such as feature phones and cheap handsets, still have limits on how many messages they can store. And many people still use these types of phones today. On such phones, once the inbox is full, any new messages get rejected and go undelivered until the user manually deletes older texts and clears up some space for the new ones.

Messages that you erase from your phone, still remain on the recipient's phone. You can physically erase conversations or delete old messages, and free up your storage space and potentially improve your phones performance by following the procedures below:

To delete sent messages on Android: Go to your Messages app.
Long tap on one thread to highlight it and then tap on other threads you wish to delete.
Tap on the trash icon and click on Delete. In the confirmation pop-up, tap OK.

GARDEN GURU A handy garden tip as seen on Better Homes & Gardens... useful to clean up your secateurs and Hedge clippers, and easy to do.

Lie secateurs on cardboard and spray blades with oven cleaner. Turn them over and repeat on the other side. Leave cleaner to work for a couple of hours, or even overnight if the residue is heavy. Wipe clean with cloth or rag until all grime is removed. Any stubborn dirty bits can be given an extra scrub with a piece of steel wool. Then sharpen the bevelled edge using a sharpening stone or file, maintaining the angle of the bevel. Bunnings have a **Craftright 200mm**Bench Oil Stone Sharpening tool for under \$10 which is good for all spades, axes, clippers etc



Then thoroughly wash the blades in some hot soapy water, dry off and leave to air dry in a sunny spot – to ensure no residue of the oven cleaner remains, as it could damage your precious plants. This should bring your tools up like new ... far cheaper than replacing them.



CROQUET ... Anyone interested in having a go would be very welcome, all the gear is provided and it's free. We start at 9.00am Thursdays in Summer, and 10.00am Thursdays in Winter. Anyone who needs more information, please phone Brian on 3814 1520.





SOCIAL CLUB NEWS...ATTENTION, THE SOCIAL CLUB HAD PURCHASED 100 DINNER PLATES AND 100 SOUP BOWLS. AT THIS MOMENT WE ONLY HAVE 62 BOWLS IN STOCK IF ANYONE HAS THESE BOWLS AT HOME CAN YOU PLEASE BRING THEM UP TO THE HALL KITCHEN.

Well, I hope many of you are ready for the **Black and White Night** on **Saturday**, **13th September**. I think I have a white shirt

somewhere in the wardrobe. It's not something I wear a lot now. Gone are the days when my wardrobe consisted almost entirely of white shirts. I remember when I was transferred to Ayr in North Queensland in the late 60s and the fashion then was white NYLON shirts. Fine for Brisbane but unsuitable for the steamy northern climate. It was round about this time while I was still there and went to a seminar that I found that some teachers did NOT wear ties to school. Shock and. Horror! How things have changed. I remember in the latter years of my teaching that I had to embarrassingly tell a young female teacher that she should wear a bra to school. (Perhaps I shouldn't put that in) Anyway enough about me.

The social club will be setting the tables out in a black-and-white theme. You will still have to get your own cutlery etc. to set up your table... so all is ready for a good night. Come and join us - \$10 prepaid to Box 35 Looking back, we've had a good month with the "Sparklers" entertaining us with their dance routines and a nice fish dinner on the 14th. Once again thanks to all you helped in any way on these days.. much appreciated

A couple of extra dates for your calendar now-the social club Christmas dinner will be on

Saturday, 6th December and Christmas carols on Sunday, 14th December.

The fashion parade has been cancelled as the lady owner does not work weekends.

Now the social club is in the process of spending some of your raffle proceeds etc. On improvements around the village mainly in the grand hall. We will purchase a new microwave and fridges and also cushions for the chairs as well as other projects. Perhaps you have something in mind that needs improvement If so please pass your suggestions onto a committee member.

Have fun, everyone..... Barry. Secretary.

...... MOYING OUT SALE

Sharon has requested this be included. We all know how hard it is when moving to dispose of unwanted items, so by doing this we can help the family out during a difficult time.

All deals are cash only and if you are on the lookout for a household item here's an opportunity that might save you a few \$'s as well. Feel free to invite a friend to come along with you as well.



Ladies Clothing, Home Decor, Electrical Appliances, White Goods, Furniture, Glassware & Much More. Everything must go!!

Please Note This is a Cash Sale only





BOWLS CLUB NEWSLETTER ... Hi all, coming into September and warmer weather, wonderful. We've had quite a few wet days this past month so very little playing has been done.

The Triples Competition has finally been played with the winning team comprising of John C, Murray V and David S. These boys were just too good bringing their A game to the green, congratulations.

We finish off the rest of the competitions with the singles, B grade, Ladies, Men and the last Open. These will be drawn by end of month to be played at a time suitable for everyone.

On **Wednesday 10th of September**, we are holding a Open Day of bowls. Everyone is welcome to come along and have a try at this enjoyable game and share in a sausage sizzle. Keep an eye on the notice boards.

Other than that, that's all from me, keep smiling.

Marie Ritchie Secretary 3463 9945



brown.

COOKS CORNER ... Apple and Sour Cream Slice

Ingredients Base

1 cup desiccated coconut (optional), 1 pkt (340g or 12 oz) vanilla cake mix ½ cup (4 oz) butter, melted

Top Layer ... 300 ml sour cream, 385g tin of pie apples, cinnamon (optional

Instructions ... Base

Lined a slice tray with foil. Mix the dry cake mix, coconut and melted butter. Spread over base of tray and back in a moderate oven for 10 minutes or until golden

Apple Topping Instead of apple use peaches, apricots or raspberries

Mix the apples and the sour cream together and spread over the base. Bake in a moderate oven for about 20 minutes. Sprinkle with cinnamon and bake for another 5 mins. Completely cool in the fridge and then Enjoy!

CHEESY LEMON SPAGHETTI

Ingredients

180g spaghetti1 large clove garlic, finely chopped30g Essential Parmigiano Reggiano, grated

40g unsalted butter 1 lemon, zest of all and juice of 1/2

2 tbsp chopped flat leaf parsley

Method

Bring a large pan of salted water to the boil. Add the spaghetti and cook for 1 minute less than pack instructions. About 4 minutes before the spaghetti is ready, melt the butter in a large frying pan over a medium heat. When foaming, add the garlic, ½ the lemon zest and a pinch of salt. Fry, stirring, for 2-3 minutes until the garlic is just golden.

Drain the spaghetti and add to the frying pan with the lemon juice and most of the Parmigiano Reggiano. Toss together to emulsify the sauce, then add the chopped parsley. Serve with a few grindings of black pepper, the remaining lemon zest and the remaining Parmigiano Reggiano sprinkled over.

Cook's Tip: Add a sprinkle or two of chilli flakes to give this dish a burst of heat. Add some chopped bacon/ham for extra protein