

GREAT COMMUNITY TRANSPORT VOLUNTEER NEWSLETTER

WINTER 2016



TO OUR AWESOME TEAM

It is now a few weeks since we went “live” with our new software program RouteMatch. Things are starting to settle down and we have all of our wonderful volunteers to thank for helping us through the initial teething problems.

To work more effectively with the new system there may be other changes to some of the roles in the offices, we will keep you informed as things happen.

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PENRITH 4722 3083

Email me: sharons@gct.org.au

WELCOME

...to our newest volunteers Kay, Kate, Kate, Suzanne & Susan we hope you enjoy your time volunteering with GCT!



Phillipa—After more than 29 years with GCT Friday 26th August will be Phillipa's last day working full time.

Maureen—has been a volunteer with GCT for 12 1/2 years in that time she has held the roles of receptionist, board secretary and assisted Helen in many ways with admin support. Maureen & husband Murray who has retired as a volunteer driver are looking forward to doing some travelling.

I'm sure will join me in wishing them a happy, healthy & relaxing retirement .

LAWSON COORDINATOR

Andrew will be filling this role Monday, Tuesday , Thursday & Friday. On Wednesday Phillipa will work in the Lawson office to enable Andrew to catch up with his other work.

TRAVEL TRAINING

GCT has been selected by Transport for NSW to provide Travel Training in the Blue Mountains, Hawkesbury & Penrith. Travel Training is assisting people to gain confidence catching public transport, plan trips, read timetables and use Opal cards.

I am advertising for volunteers to work with me on this project . I envisage needing approximately 6 volunteers (2 in each area) but this will depend on demand.

If you are interested in helping with this project, you need to have flexible availability to suit client needs and be able to work one on one with learners.



Visit by Barbara & her Guide Dog Sam on 2nd September



On Friday 2nd September I have booked Barbara who is a Speaker for Guide Dogs NSW / ACT to visit with her Guide Dog Sam so that we can better understand how to assist our clients who are blind or vision impaired, whether they use a Guide Dog or other mobility devices to assist them to get out and about.

I encourage all drivers and carers who are able to, to attend as we have many clients who are affected by vision problems as well as a couple of clients who travel with their Guide Dogs and you may pick up some hints on how best to assist them. Receptionists are welcome to attend.

Please book at either office.

TRAINING NEWS

Communication &

Customer Service

19th August

morning session finishes 11.30am

First Aid for Seniors

28th October

morning & afternoon session

Transport available morning only

Assisting Techniques

11th November

morning session finishes 1pm

End of year celebration

9th December

for all staff & volunteers

Please place your name on the booking sheets located in each office.

All training needs to be up to date for volunteers by the end of 2016.

If you are not sure what you have outstanding or you have difficulty meeting your training commitments please send me an email or give me a call.

Anyone who has indulged in Mina's baked creations will agree she is a very talented lady. Here is one of Mina's recipes for you to enjoy.

Banana Bread Cafe's Style

Ingredients:

160g butter, melted
1.5 cups brown sugar (half sugar if you would like it less sweet)
1 cup sour cream
3 eggs
1 teaspoon vanilla
3 large very ripe bananas
2.5 cups plain flour
1.5 teaspoons baking soda
1 teaspoon baking powder
½ teaspoon salt
1.5 teaspoons cinnamon

Method:

Preheat oven to 180°C or (160° fan forced). Brush 20 x 10cm (base measurement) loaf pan with melted butter to lightly grease. Line the base and sides with non-stick baking paper. In a large mixing bowl mash bananas with fork, then add the melted butter, brown sugar and cinnamon. Whisk with fork until smooth and no brown sugar lumps remain. Whisk in the sour cream, then add the eggs and vanilla. Add flour, baking soda, baking powder, and salt. Mix well. Pour the batter into the prepared pan and bake for 50-55 minutes or until skewer inserted into the centre comes out clean. Check half way if the top is getting too browned, cover with foil for the remaining baking time. Remove from oven and cool completely on a rack. Remove the banana bread from the pan. Slice and serve.



If you have a favourite recipe, place to eat or visit that you would like to share. Please email or drop me a note and I'll include in the next newsletter.

Your coordinators & I are here to
support you!
Please feel free to talk to us about any
concerns you have regarding your volunteer
role

