

December 2019 Edition 212

Your Newsletter

We would like to ensure that Snippets is discussing topics that are important to you. If there are specific topics or themes you would like added, please contact Seniors Enquiry Line and we will try our best to address them in future issues.

December Quote

**“I AM RICHER IN ONE MOMENT
WITH MY FRIENDS THAN I WOULD
BE WITH ALL THE MONEY IN THE
WORLD “**

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Seniors Enquiry Line is an information and referral service for Queensland seniors, proudly sponsored by the Queensland Government and operated by UnitingCare.

December Fun Facts

No matter how old you are, an empty Christmas wrapping paper tube is still a fun thing to bonk someone over the head with!

Funded by



Aussie Christmas Traditions

What a wonderful time of the year Christmas is! It's a time of being with family and friends, over-indulging on naughty foods, giving and receiving presents and so much more. Some wonderful Christmas traditions that make so many people smile at just the thought are :- watching Santa cross the Nullarbor on the news, eating Christmas ham, swimming at the beach, having a barbie, cooking a pavlova, looking at the local Christmas lights and watching Christmas Carols on television. These are all the basics of Christmas in Australia and what a wonderful and lucky country we live in.



All of us here at Seniors Enquiry Line would like to wish you all the very best for Christmas and the New Year. If you would like to know if there are any Christmas Hampers available in your area do not hesitate to call us. We would also like to take this opportunity to let you know that this office will be closed during the Christmas and New Year break. If you need any urgent assistance during this time, please call Lifeline on **13 11 14**.

Can you return an unwanted Christmas Gift?

Are you not sure about a gift you are purchasing someone but think “it can always be returned”? You might want to think again. Retailers are not required to provide a refund or exchange for a “change of mind”. This includes things such as incorrect size or colour. Many retailers however, are happy to exchange or refund items if you change your mind, even though they may not be required to do so. In order to not get caught out this Christmas, make sure you read the store’s policy regarding “change of mind” prior to purchasing a gift. Make sure you keep your proof of purchase as this may be required for the “change of mind” return. Please note that you are entitled to a refund, repair, replacement or repeat service if goods or services do not meet your consumer guarantees. For more information you can visit the Office of Fair Trading Queensland’s website <https://www.qld.gov.au/law/your-rights/consumer-rights-complaints-and-scams> or call Seniors Enquiry Line on 1300 135 500.

Events: What’s on in December?

- Good Life, Good Death- Brisbane Convention and Exhibition Centre, Free 1st December 10.00am – 3.00pm call 3511 1539.
- Carols by Candlelight – Fogarty Park Cairns, Free 8th December 5.00- 8.00pm call 4044 3261
- Burleigh Heads Carols, Memorial Park, Free 6.30 – 8.30pm call 1300 855 270
- Be Positive Deadly Strong, for Aboriginal and Torres Strait Islander people, Free, 2nd, 3rd, 4th Dec, call Jamara 4637 9953 to book

Grandma’s Fruit Cake

This great Donna Hay Recipe sounds delicious!!!

Ingredients

3 cups raisins
 1½ cups sultanas
 1 cup currants
 ¾ cup chopped dates
 1 cup slivered almonds
 ¾ cup brandy
 250g butter, softened
 1¼ cups brown sugar
 4 eggs
 2¼ cups plain (all-purpose) flour, sifted
 ¼ teaspoon bicarbonate of soda (baking soda)
 1 teaspoon ground cinnamon
 2–3 tablespoons brandy, extra



Method

Place the fruit and nuts in a bowl and pour over the brandy. Cover and allow to soak overnight. Preheat the oven to 140°C (285°F).

Place the butter and sugar in the bowl of an electric mixer and beat until light and creamy. Gradually add the eggs and beat well. Place the butter and fruit mixtures, flour, bicarbonate of soda and cinnamon in a bowl and stir to combine.

Line a 20cm (8 in) square cake tin with two layers of non-stick baking (parchment) paper. Spoon in the mixture and bake for 2 hours or until cooked.

Pour over the extra brandy while the cake is hot. Cool in the tin. **Serves 12.**