

this is your time.

PALM LAKE RESORT SPRING EDITION 2024

2024

MASTER BUILDERS AWARDS

WINNER

THAT WINNING FEELING

Real estate media personality Liz Tilley tours our award-winning development, Palm Lake Resort Pelican Waters

Five years in a row!

For the fifth year running, the Master Builders Association has awarded Palm Lake Group projects - this time on the Sunshine Coast

Yamba Cove ribbon cutting

As our first homeowners move in, Yamba Cove's impressive new Country Club, Vantage, is officially open for business (and mainly pleasure!)

First displays now open

There's growing excitement around town following the unveiling of our first display residences at Palm Lake Resort Paynesville



WELCOME

WELCOME TO THE Spring 2024 edition of *Your Time* magazine. Spring is traditionally a time for new growth and it's never been truer than when you cast an eye over the Palm Lake Group. Addresses such as Palm Lake Resort Pelican Waters, Yamba Cove, Forster Lakes and Paynesville are in absolute growth mode right now. Luxury homes and – importantly – resort facilities are being handed over at a rate of knots. Our Palm Lake Works construction arm must be congratulated for the effort they are putting in. They're really moving some earth right now and many of our projects are ahead of schedule.

It's actually been our modern quest to deliver community facilities around the same time that our first homeowners' removalist trucks are pulling into freshly laid driveways to deliver furniture and personal belongings. We want homeowners in our newest community lifestyle resorts to enjoy the fruits of their over-50s era right from the get go, and we know that having world-class facilities available for them, as soon as possible, is the key. At Palm Lake Resort Yamba Cove, for example, we've just officially cut the ribbon to see Vantage Country Club open to its brand new community (see Pages 11-13). The same thing is happening at Paynesville right now. Our first Paynesville homeowners are scheduled to arrive in October and it'll be around the same time that we hand over Latitude Country Club to them.

At Palm Lake Resort Pelican Waters, The Springs Country Club will be our biggest and most lavish country club of all time. A building of that scale and grandeur takes time to construct. Just ask our Construction Manager (Queensland Facilities), Mick Munro. His story on Page 9 paints a picture of the scale of this epic 11,200m² project. Rather than let our fledgling Pelican Waters homeowner community wait, we've come up with a strategic plan to deliver part of The Springs Country Club by Christmas this year, with the balance due for completion by Easter 2025. Our Pelican Waters homeowners will be able to enjoy their 'Mirador' wellness precinct (and proudly show it off to visiting family and friends) over the coming Christmas/summer holiday period. The opening of the Mirador precinct will ensure our first homeowners get early access to our exclusive Milon gymnasium, the yoga/Pilates studio, an indoor heated pool and spa and even the resort's pickleball courts. Summer is sounding sweet at Pelican Waters!

To keep our construction machinery moving, we've just lodged plans for our next aged caring community at Forster. This one will be a 90-bed community co-located with Palm Lake Resort Forster Lakes and approval will most likely take six months. We're also finalising plans for a similar aged caring community to be co-located with Palm Lake Resort Cooroy-Noosa. On the resort front, our Zilzie and Dundowran greenfield sites (near Rockhampton and Hervey Bay, respectively) are on the drawing board and we've just received council approval for Palm Lake Resort Pelican Waters' workshop and tennis courts so they'll be the next cabs off the rank.

“Spring is traditionally a time for new growth and it's never been truer than when you cast an eye over the Palm Lake Group.

In closing, on the topic of spring growth, it's also great to see continual growth and expansion across our company's workforce. We really have the right people in the right roles right now. We've always been proud and unashamedly vocal about the fact that ours is still, after more than 47 years, a family-owned and operated company. My Dad, Walter, was an eager chippy back in 1977 when he planted the first seeds of the Palm Lake Group on the site that is now Palm Lake Resort Willow Lodge, in Victoria. So it's with that proud family history that I'm looking forward to seeing my oldest son, Lachlan, join the Palm Lake Group in 2025 with my step-brother, Thomas, also planning a move up to Queensland to join our team. While Lachlan's currently deep in Year 12 exam preparation, it won't be long before he tackles a three-year traineeship with us, learning every aspect of this business just as I did decades ago, to bring a new generation of Elliott family to the Group. At 85 years young, Wal joined us for a board meeting just yesterday and 18-year-old Lachlan (along with Thomas) will soon add even more youth and fresh energy to our team. And I can't wait.

Scott Elliott,
Palm Lake Group Managing Director

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Founder/Director Walter Elliott **Managing Director** Scott Elliott ©Palm Lake Group 2024. All rights reserved. Circulation: 10,400 copies.

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Pelican Waters

WINNERS!

Palm Lake Resort Pelican Waters and our neighbouring Pelican Waters Golf Club took home two coveted Master Builders Association awards recently, proving there's a definite winning formula at this exclusive Sunshine Coast address...





2024
MASTER BUILDERS AWARDS
WINNER

2023 WINNER
2022 WINNER
2021 WINNER
2020 WINNER

Palm Lake Works, the building team behind all Palm Lake Resort construction projects, has just received another two highly coveted construction industry awards - making it five years in a row!

MASTER BUILDERS ASSOCIATION Queensland's independent judges recently named Palm Lake Resort Pelican Waters' "Cimarron" display residence the best in its category on the Sunshine Coast. At the same glittering awards ceremony, the renovation of Pelican Waters Golf Club was named best Commercial Refurbishment/ Renovation project.

Master Builders Regional Manager (Sunshine Coast) Nicola Scott says the past 12 months have been quite challenging for the national building industry, which is why it was so heartening to see such outstanding projects on display via these awards.

"Our judging panels were thrilled with the level of craftsmanship, ingenuity and passion for the industry, which made selecting the winners a tough but fantastic job," Nicola says.

These two recent wins see Palm Lake Group's award-winning streak stretch to five consecutive years – a proud achievement for all those involved.

Introducing Cimarron

Palm Lake Resort Pelican Waters takes its style cues from the exclusive, internationally renowned holiday haven of Palm Springs and this aesthetic is obvious from the street as you approach the award-winning two-storey Cimarron display residence, as pictured on Pages 4-5.

Externally, Cimarron's distinctive flat roofline is completed in Colorbond and lined with a Bradford Anticon blanket, for maximum thermal and acoustic insulation while reducing condensation. That bold roofline is perfectly complimented by unexpected curved walls and a circular porthole feature. The story of this facade is also one of rich contrasting textures. Rendered Hebel finished in crisp, bright white paint contrasts against the warmth of the Knotwood timber-look metal cladding and its vertical lines en masse as well as those accents of dry stacked natural stone cladding.

Beyond this majestic Cimarron's stained oak entry door with keyless entry, your eye is drawn up the graceful curved lines of the impressive staircase (pictured top left). Positioned to capitalise on the grandeur of this space, the stairwell is bathed in even more inviting natural light. This staircase might be functional, but more so it's a sculptural masterpiece.



PALM LAKE
RESORT
PELICAN WATERS



Pictured: The Palm Lake Group team accepting our two recent MBA awards.

Both inside and out, luxurious textural finishes have dominated the decision making in this three-bedroom (plus activity room), 3.5-bathroom residence. From the sleek built-in woodgrain cabinetry to the custom terrazzo tiles that were specifically designed and manufactured for Palm Lake Resort Pelican Waters, every surface of this residence effortlessly grabs your attention.

In fact, luxurious inclusions abound in the Cimarron. In the kitchen, you'll find SMEG Dolce Stil Novo appliances, an integrated refrigerator and a custom-designed 5-in-1 Billi Tap with sparkling water functionality that, again, you'll only find in Palm Lake Resort Pelican Waters residences. There's a chic internal lift that makes access between the two levels a breeze, an electric fireplace to keep things cosy in the winter and even a plunge pool for those warm Sunshine Coast days. But maybe what impacts you most about this spacious 497.6m² abode is just that: an overwhelming sense of space. Light-filled, airy and bright, with 3m ceilings, windows offering 2700mm head-height and 2400mm internal doors, the resulting feeling is one of undeniable relaxation and ease.

Finally, this residence is as smart as it is eye catching. A 5kW solar system meets a convenient home automation system integrating AV, lighting and security while being linked to the Palm Lake Resort portal. Smart-controlled ducted air-con and energy efficient LED downlights add to the mix.

Multi-million-dollar renovation wins judges' approval

Independent Master Builders Association judges agree that Pelican Waters Golf Club has seen an incredible transformation from its original decades-old 1124m²

structure. The original building was completely gutted - bar the external walls and roof trusses - and extensively refitted. An impressive 1696m² extension was added to create a luxuriously grand 2820m² facility that now matches the prestige of the award-winning Greg Norman-designed 18-hole championship golf course that it services.

Among the key features of this comprehensive renovation project, the original kitchen was replaced with a state-of-the-art commercial facility complete with new walk-in cold room, freezer, beer lines and taps. A 126m² Sports Bar was added, along with an exclusive Milon gymnasium and a 360m² function room. This function space was conceptualised and created with luxury future events in mind. It offers its own dedicated commercial kitchen/back-of-house area and an adjacent room for bridal preparations etc. Additionally, a 219m² alfresco dining area was created, which can be fully enclosed with mechanical screens for all-weather enjoyment.

The other major feature of this total renovation project is a brand new two-storey building, linked to the adjacent original renovated clubhouse via covered walkways. This new structure houses associated facilities such as a 56m² café with a 267m² alfresco dining area, commercial office space as well as male and female locker rooms. The majority of the external flooring and walkways is finished in 100mm x 100mm natural stone pavers, intricately laid in curved patterns in some areas, providing a tactile cobblestone effect underfoot.

Australia's first ever Greg Norman-designed 18-hole mini golf course completes the impressive renovation. MBA judges named this commercial refurbishment/renovation project the best of its class.



Pelican Waters

CONSTRUCTION UPDATE

Palm Lake Resort Pelican Waters is really coming to life with more than 50 residences now complete, a growing community of homeowners relishing their luxurious new lifestyle and their game-changing \$42 million community facility, The Springs Country Club, taking shape.

THIS COUNTRY CLUB is a 'game-changer' for one main reason: No operator has been bold enough to present such an opulent, stylish and facility-laden lifestyle offering in Australian over-50s resort communities before now.

At 11,200m², The Springs Country Club will feature five exclusive precincts to cover every homeowner's lifestyle need. Palm Lake Works construction manager Mick Munro and his team will hand over the first of these precincts, 'Mirador', by Christmas this year.

Mirador is the resort's wellness precinct and will feature an exclusive Milon gymnasium, yoga and reformer Pilates studios, a heated indoor pool and spa, his and hers saunas, steam rooms, Vichy showers and a private locker room. There will also be four pickleball courts completed as part of Palm Lake Works' 'Christmas present' to those excited homeowners who call this exclusive Sunshine Coast address home. The balance of the country club project is scheduled to be completed by Easter 2025.

"The Springs Country Club is, by far, the biggest and most exclusive community facility we've ever built at any of our 27 Palm Lake Resorts across Australia," Mr Munro explains. "It's projects like these that make me want to come to work – it's what makes me jump out of bed in the mornings."

Mr Munro says design features like curved ceilings and intricate cabinetry that require the craftsmanship of experienced shopfitters (not just your standard cabinetmaker), are the details that elevate The Springs Country Club from anything he's ever seen before in Australian over-50s living. And, of course, its size. Mr Munro tells us he's currently making preparations for an upcoming 650 cubic-metre concrete pour on site – that's 93 trucks in one day.

"We'll have all the structural steel up by the end of October which means we'll have the whole country club under roof by the end of November," he explains.

As well as 'Mirador', The Springs Country Club will consist of four additional precincts:

'Sonora' will be the social heart of the resort for dining, drinks and dancing. Think roof-top bar and terrace, piano bar, cocktail lounge, coffee lounge and more.

'El Dorado' is the sporting precinct. While the centrepiece will be an undercover championship eight-rink lawn bowls green, you'll also find tennis and pickleball courts, a four-lane tenpin bowling alley, billiards tables and more.

'Mirage' will offer a Palm Springs-inspired outdoor pool and expansive pool deck complete with sunken firepit lounge.

And **'Cerante'** is The Springs Country Club's arts and leisure precinct, supporting musicians, artists and crafters. A luxury movie theatre will also be found here.

Palm Lake Group's General Manager of Development, Suzanne Jensen, is also thrilled by construction progress at Palm Lake Resort Pelican Waters.

"Fifty-one homes are complete of the more than 330 homes planned for this resort," Suzanne explains. "Around one-third of the civils across the whole project are now complete. The next stage of civils, delivering another 50 homes sites, started in August. This will be an exciting stage as it will deliver more golf-frontage home sites, taking in exquisite views of Pelican Waters Golf Course.

"As someone who's been involved in this project since the very beginning, it is so humbling to watch the drawings and plans come to life, to see homeowners move in, and a true community emerge here," Ms Jensen smiles. "It makes me proud of the whole Palm Lake Works construction team to see how beautiful the homes are, how wonderful the man-made lake has turned out, to see The Springs Country Club finally going vertical, and to see so many happy faces on the golf course.

"From a swamp-like paddock to the best over-50s lifestyle resort community in Australia, Palm Lake Resort Pelican Waters has been no mean feat – and we still have some way to go – but it is truly exceptional in anyone's standards.

"All of our team members should be so proud of the role they have played in this gargantuan project."



Pictured: Mick Munro



Pelican Waters
THE LONG LUNCH

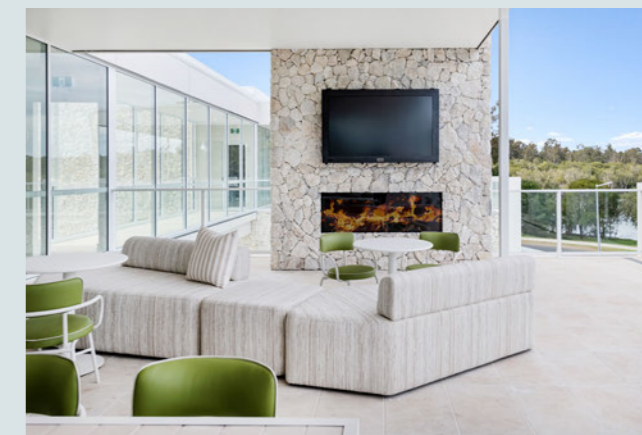
A **HAND-SELECTED** group of deposit holders and resort VIPs joined the Palm Lake Resort Pelican Waters team for an elegant and decadent long lunch recently. The event allowed us to update guests on the resort's construction progress and showcase to our future homeowners what life will be just like, when they are part of this exclusive and award-winning Sunshine Coast community.



Yamba Cove
NOW OPEN

PALM LAKE RESORT Yamba Cove's Vantage Country Club was officially opened by Clarence Valley Council's Deputy Mayor Jeff Smith at a community event recently.





Yamba Cove

VANTAGE POINT

Palm Lake Resort Yamba Cove's Vantage Country Club is now officially open, with homeowners of this world-class over-50s community delighting in the array of luxury sporting and wellness facilities right on their doorsteps.

AN OFFICIAL RIBBON-cutting ceremony was held as part of a lavish event in early July for 150 VIP guests (see Page 11). Clarence Valley Council Deputy Mayor Jeff Smith was tasked with the honour of opening this \$12 million facility.

Vantage Country Club is, in fact, two separate double-storey buildings of architectural design, connected by a

glass flyover walkway above the outdoor resort-style pool and spa. Vantage offers many world-class features including a steam room, sauna, an exclusive Milon gymnasium, reformer Pilates studio, luxury movie theatre, a whisky bar, virtual golf simulator, darts room, billiards tables, a well-stocked library with Mah-jong and cards tables, art and craft space, pottery studio, dance floor, commercial kitchen – the list goes on.

Vantage Country Club's communal areas have been designed to provide large, vibrant spaces for group get-togethers as well as smaller nooks for those quieter moments. The alfresco dining deck makes the most of Yamba's balmy climate with slick outdoor kitchens as well as places to dine and lounge.

Palm Lake Resort Sales Manager Alysia Nechvoglod says Vantage Country Club adds incredible lifestyle opportunities to the lucky homeowners who call this resort address home.

"Palm Lake Resort Yamba Cove has brought such a modern and luxurious spin to over-50s community living in the Clarence Valley region," she says.

Alysia says there are 27 Palm Lake Resorts along Australia's east coast and the undisputed focal point of each of them is the community country club.

"These are places where likeminded homeowners enjoy shared sporting interests, creative hobbies, wellness pursuits and social gatherings," she says.

"Every year for the past five years, Palm Lake Group has proudly received top independent construction industry awards for our various country clubs and home designs. Vantage Country Club benefits from more than 47 years of Palm Lake Resort company history and experience, and it is poised to be an award winner as well."

To learn more about Palm Lake Resort Yamba Cove, RSVP to "Lunch with us". Enjoy a complimentary lunch prepared by one of Yamba's elite local chefs, meet our team and take the opportunity to inspect our displays and Vantage Country Club. To find out when our next "Lunch with us" event is, and to book your spot, simply FREECALL the Sales Information Centre on 1800 960 946.

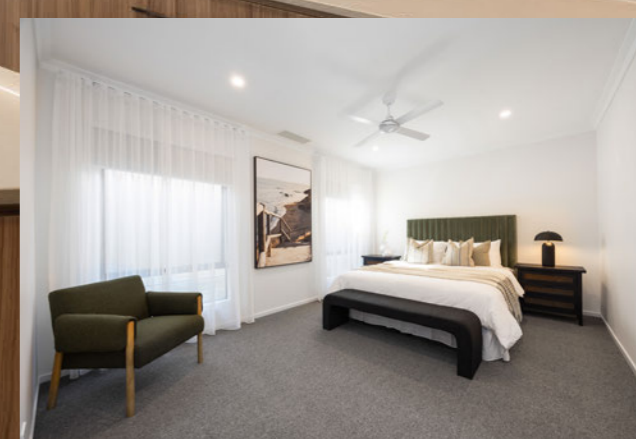
DISPLAYS NOW OPEN

Palm Lake Resort Paynesville's first display residences are now open for your inspection, providing first glimpses of this resort's modern aesthetic.

THE RESORT'S THEME, its facilities and home designs all take cues from Paynesville's rich maritime history and its local boating culture. It has been described as a rugged coastal style. Think light, bright open spaces with feature finishes offering darker woodgrain timbers and earthy, tonal tiles.

Pictured here, the 221m² Latrobe design is architecturally striking, providing a private entry at the home's side that opens up into a vast open-plan kitchen/living/dining space. The master suite, with its walk-in robe and huge ensuite, is one of three bedrooms and it's strategically positioned at the home's rear for privacy. There are two bathrooms, a plentiful laundry, loads of storage and a double car garage.

Along with Latrobe, visitors can also inspect Mitchell and Thomson designs - all available in Stage 1 which is selling rapidly now. To book your private inspection of these three brand new display residences, FREECALL 1800 960 943.





Paynesville
**BUSINESS
MINDS
CONVERGE**



The Palm Lake Resort Paynesville team welcomed local business owners along for a wonderful evening of networking and celebration recently.

THE EVENT PROVIDED guests with the opportunity to meet our people, have a look around our Sales Experience Centre and, importantly, connect with likeminded fellow local business owners. Guests enjoyed a local drop from Lightfoot Wines as well as delicious produce from New Leaf Café as they listened to the talented Olivia Lay entertain us. Many guests tried their hand on our golf simulator and got to better understand the incredible features that our resort and our residences will boast.



We were honoured to have members of the East Gippsland Shire Council in attendance, including Mayor Tom Cook, Deputy Mayor Jane Greacen and Councillor Trevor Stow. Members of the Paynesville Dragon Boat Club also stopped by. Seeing so many familiar faces in attendance reminded us of the lasting bond we created with this wonderful group back in 2023 with the Palm Lake Resort sponsorship of their very first new dragon boat.



**DEVELOPMENT
UPDATE**

WINTER HAS KINDLY delivered Palm Lake Works some dry weather across the three states, allowing many of our projects to make significant progress - some projects are now even ahead of schedule. All our Palm Lake Works staff are doing a great job to get their work done, in a world of increasing red tape. We are proud of our strong and agile construction team members who can tackle all the conflicting priorities that are to be expected on our extremely busy worksites.

At Paynesville, it has been exciting to see the Sales Information Centre, yoga studio and workshop all under construction. This will be a landmark build right at the front of the resort. Also at Paynesville, we have seen our first display homes completed and construction of Latitude Country Club continue onto internal fit-out stage. Latitude is really starting to take shape - you can now see how this centrally located facility will be an amazing epicentre for this resort.

At Forster Lakes, we are also seeing the new reception centre, at the front gate, taking shape. This double-storey facility will offer beautiful views down the central channel towards Wallis Lake. Having been to site only last week, I was delighted to see the progress our team has made. Civils are close to wrapping up across Stages 6-10, and the pickleball courts are now available for play. Plans for our aged caring community have also significantly progressed over the last couple of months.

Up at beautiful Pelican Waters, home construction is keeping the site extremely busy. This is on top of construction of The Springs Country Club (see Pages 8-9). We also have civil contractors back on site for the next stage of civils infrastructure, delivering a further 50 homesites. With hundreds of trades on site every day, this is currently our busiest site. We also gained council's approval for a new workshop and tennis court, for which detailed plans have now commenced.

At Yamba Cove, with Vantage Country Club complete, things are a little calmer. Focus turns to the completion of Stage 1 homes and the commencement of Stage 2 homes in the coming months.

Finally, in planning, we have seen the lodgement of development applications for resorts at our new Dundowran and Zilzie properties. These sites will deliver a further 700+ homes to the Palm Lake Group portfolio in the years to come. Old Bar Beach is also seeing planning progress, with the finalisation of the beach house concept plans and detailed design for the eastern (beachside) precinct well underway. Everyday is a busy one across the board for Palm Lake Works.

Suzanne Jensen
General Manager, Development



**PALM LAKE
PEOPLE**

WHEN I REFLECT on the past three months, since I last sat down to pen this column, the biggest thing that stands out to me is just how effective our Palm Lake people have been. And that's right across all the teams. Our fantastic sales, civils and construction teams all need recognition. They all have big jobs with big responsibilities. Construction encounters challenges on a daily basis but the team continues to deliver an amazing product, which our sales team members then work tirelessly to handover to grateful and excited new homeowners. Every department plays a critical role in our company, and they are each working so efficiently and effectively right now. Our two recent Master Builders Association awards offer fabulous industry recognition of our people, and we couldn't be prouder.

There's no doubting our award-winning resorts and care communities wouldn't operate as effectively if it wasn't for all the cogs in the machine behind the scenes. For example, we have been doing some work on our Electronic Safety Management System, updating and introducing new functionality to assist our staff in compliance and safety audits. We take our obligations very seriously and our own policies consider the safety of our staff, contractors, homeowners and visitors. We must take a moment to appreciate our safety team members who are undertaking all this systems work right now, then training and upskilling our staff on the changes. It's another big job but one that is in more-than-capable hands.

On the topic of those 'behind the scenes' aspects of our business, we are also managing recent changes to workplace legislation around workers' right to disconnect. Our staff have always enjoyed the ability to disconnect. As a family-owned and operated organisation, we have always promoted work/life balance and the importance of rest and relaxation. On this topic, we must recognise and appreciate our resort Caretakers and Managers who remain on call for emergencies. We trust our homeowners understand and also respect this new legislative move, allowing their respective resort management team members the right to disconnect after business hours.

Spring is traditionally a time for renewal and growth. For many of us, that's relevant personally and professionally. For me, personally, it's my favourite time of the year. I'm looking forward to some warmer weather. We all just have to watch out for those magpies!

Amanda Clements
Executive Manager, People & Operations

Palm Lake Resort
NEWS IN BRIEF



Jurassic discovery in the Forster Lakes wilderness...

There's been an unexpected discovery in the grounds of Palm Lake Resort Forster Lakes and the homeowners couldn't be more surprised – and delighted! Two dinosaurs were 'uncovered' in Precinct 2 recently – velociraptors, no less! The installation of these sculptures was completed without the homeowners' knowledge and the project was the brainchild of Palm Lake Group owner Walter Elliott. Aged 85 and still playing a significant role in the design and delivery of this company's 27 over-50s resorts up and down Australia's east coast, Wal is always on the hunt for ways to surprise and delight not only the homeowners of his resort addresses, but also their visiting families.

Right from the conception of the Palm Lake Resort brand back in 1977, Wal knew that engaging community facilities were at the core of what he wanted to deliver at his resorts, to give homeowners a chance to connect with each other (and enjoy the inherent social benefits of this) while also enjoying a rewarding lifestyle in this next chapter of their lives. The modern iteration of Wal's original thinking can be seen in Palm Lake Resort Forster Lakes' \$18 million Belleair Country Club and the newly opened Rhodes Sports Club. Now, two unassuming dinosaurs have added to the mix at Palm Lake Resort Forster Lakes, giving the homeowners a delightful surprise when they showed up in Precinct 2 bushland. Standing 1.6m tall and almost 3m long, there's no doubt our homeowners' smallest visiting family members will also delight in their Jurassic discovery in the weeks to come!



Pictured above: Palm Lake Resort Pelican Waters was delighted to host real estate media personality Liz Tilley recently. "This is not your average over-50s resort..." Liz wrote in her social media. And, yes, we agree!

Will you be a Sensational Spring Saver?

We all seem to be shaking off our winter hibernations, now that the weather is warming up so nicely. To celebrate this fabulous time of the year, Palm Lake Resort is offering a "Sensational Spring Saver" promotion across all new ready-built homes. The savings vary across resort addresses. At Forster Lakes, for example, you could save up to a whopping \$299,000 when purchasing a ready-built new home. There are also Sensational Spring Savings to be enjoyed at Palm Lake Resort Yamba Cove (up to \$291,000), Pelican Waters (up to \$249,000) and Paynesville (up to \$150,000). Terms and conditions apply and purchases must settle by December 31, 2024. To find out more, FREECALL the Sales Information Centre at your preferred location. All contact details can be found on Pages 32-33.

Bargara to host Beachmere Bay bowlers

As this magazine goes to print, Palm Lake Resort Bargara will host Palm Lake Resort Beachmere Bay bowlers for a two-day inter-resort bowling competition. Twenty-two mixed triples teams will travel up from Beachmere to take on 22 teams from the host resort's club (all players cheered on by their spectating partners, of course). We're sure it'll make for a challenging - yet very fun, loud and social - event! Given our 27 individual over-50s resort communities across three states of Australia, these kinds of inter-resort competitions ensure our homeowners feel part of the greater Palm Lake family!

Palm Lake Resort
HOMEOWNERS RAISE \$44,000+ FOR CHARITY

Right across our 27 Palm Lake Resort addresses, we bet there's a jug boiling right about now...

Here are just some of the fundraising results we've seen across our own Palm Lake Resort addresses that helped to raise that \$15 million total figure:

COMING TOGETHER OVER a piping hot cup of tea or a reinvigorating mug of coffee is what we all love best. It's not so much the drink itself as it is the enjoyment when the moment is shared with friends, family and likeminded neighbours.

So, it's little wonder why the Cancer Council's annual 'Biggest Morning Tea' fundraiser seems to strike a chord across all our resorts, year after year. Not only do we all know someone who has been affected by cancer, we know that supporting a worthy cause like this will support the future of cancer research and patient care. And to do it by sharing a cuppa? Too easy!

At the time of printing this magazine, more than \$15 million has been raised across Australia at Biggest Morning Tea events in 2024 alone.

- Palm Lake Resort Banora Point: \$1700
- Palm Lake Resort Bargara: \$5138
- Palm Lake Resort Beachmere Sands: \$5977
- Palm Lake Resort Carindale: \$2906
- Palm Lake Resort Cooroy-Noosa: \$1000
- Palm Lake Resort Eagleby: \$6000
- Palm Lake Resort Forster Lakes: \$8000
- Palm Lake Resort Mt Warren Park: \$2000
- Palm Lake Resort Phillip Island: \$2272
- Palm Lake Resort Truganina: \$2320
- Palm Lake Resort Upper Coomera: \$1790
- Palm Lake Resort Waterford: \$1700
- Palm Lake Resort Willow Lodge: \$3500



Pictured above left and middle: Some of the sights and delights of Palm Lake Resort Forster Lakes' Biggest Morning Tea charity event. **Above right:** The morning tea spread at Palm Lake Resort Willow Lodge was mouth-watering!

THE GRAND TOUR

Palm Lake Resort homeowners love their sport. And they also love to travel. From thrilling yacht races to star-studded tennis tournaments, an iconic sporting event could be the perfect addition to your next holiday itinerary. Start planning now...



IF YOU'RE LOOKING to level up your next holiday, follow the action – there is no shortage of it here in Australia. Our country is home to more legendary sporting events than most, whether it's a historic horse race or a rivalry for the ages. Each one promises to take your trip from special to unforgettable.

Beyond the racecourses and arenas, these iconic events provide the perfect opportunity to see the country like never before. Melbourne electrifies with the AFL Grand Final and Australian Open, while our world-famous harbour dazzles during the Sydney to Hobart Yacht Race. Other events, like the Bathurst 1000 and Hamilton Island Race Week, offer the perfect excuse to explore destinations you may not otherwise travel to.

With heart-pumping competition and high-octane excitement on the itinerary, you can be sure you're experiencing the very best that Australia has to offer.

The Sydney to Hobart Yacht Race

FROM DECEMBER 26

One of Australia's most prestigious and exhilarating sporting events, the Sydney to Hobart epitomises adventure and endurance. Starting annually on Boxing Day, this 630-nautical-mile race begins in Sydney Harbour – offering breathtaking views as the yachts sail past the iconic Opera House and Harbour Bridge – and journeys down to Hobart. The course is renowned for its challenging conditions, demanding the utmost skill and determination from its crews. So where is the best place to see it? In Sydney, the best vantage points are from North Head, Watsons Bay, or the cliffs of South Head, where you can watch the yachts navigate their way out of the harbour. For a more exclusive experience, charter a boat and join the flotilla on the water. If you find yourself in Hobart at the end of the race, be sure to set up on Constitution Dock to see the yachts' triumphant arrival.

The Boxing Day Test

FROM DECEMBER 26

The Boxing Day Test is one of cricket's most celebrated traditions. Cricket fans from all over the world flock to the Melbourne Cricket Ground for the annual test match, which takes place over five days from December 26. The atmosphere is electric, with crowds exceeding 90,000 on the opening day. This event is particularly special during The Ashes series, where Australia faces off against England in a historic rivalry.

Continued on Page 22 >>

<< Continued from Page 21

As the match unfolds, fans enjoy not only world-class cricket but also the festive summer spirit of Melbourne. Outside the stadium, the city offers a wealth of attractions, from vibrant dining and shopping scenes to cultural landmarks, ensuring a memorable experience beyond the cricketing action.

The footy grand finals

**AFL: LAST WEEKEND OF SEPTEMBER (USUALLY)
NRL: END SEPTEMBER/START OF OCTOBER**

Between September and October, sporting-mad Australians are blessed with not one, but two major football grand finals. The AFL Grand Final, held annually at the Melbourne Cricket Ground, is the pinnacle of Australian rules football. The event draws tens of thousands of passionate fans, creating an electrifying atmosphere as the two top teams battle for the premiership. With pageantry aplenty – from the pre-match entertainment to the intense on-field action – it's a great time to be in Melbourne. Meanwhile, the NRL Grand Final is the climax of Australia's rugby league season. Taking place at Sydney's Accor Stadium, it showcases the best of rugby league – beyond the food, beaches and culture that Sydney has to offer, expect thrilling tries, powerful tackles, and the crowning of the season's champion.

The Bathurst 1000

SECOND WEEKEND OF OCTOBER (USUALLY)

The Bathurst 1000, held annually at Mount Panorama in New South Wales, is Australia's most prestigious motor race and a highlight of the Supercars Championship. Known as 'The Great Race', this 1,000-kilometre endurance event is a true test of skill, speed, and strategy, attracting motorsport enthusiasts from all over the world. Since 2001, it has been run on the weekend following the September/October long weekend – usually the second weekend of October. The challenging circuit, with its steep inclines and sharp turns, provides thrilling viewing as drivers push their cars to the limit. Beyond the race, visitors can explore the picturesque town of Bathurst, enjoy local wineries, or take a scenic drive through the surrounding countryside. A perfect blend of adrenaline and relaxation.

The Melbourne Cup

FIRST TUESDAY IN NOVEMBER

The first Tuesday of November marks Australia's most prestigious horse racing event, the Melbourne Cup. Known as 'the race that stops a nation', this iconic event takes place at Flemington Racecourse and attracts

thousands of spectators dressed in their finest, making it a celebration of not only sport, but fashion as well. The race is renowned for the high calibre of horses and jockeys competing, guaranteeing an entertaining day – especially if you're trackside. During your Melbourne stay, explore the city's vibrant arts scene, indulge in world-class dining, or visit attractions like the Royal Botanic Gardens and Federation Square to ensure a memorable experience beyond the racetrack.

The Bledisloe Cup

DATES VARY

Our brother-sister relationship with New Zealand is never more evident than during the Bledisloe Cup. This annual rugby union series is a highlight on the sport's calendar, with both nations' world-class talent on full display – though it is most often New Zealand that takes out the tournament. The location of the Bledisloe Cup can vary throughout Australia and New Zealand, which only adds to the anticipation each year. Wherever it's held, spectators can immerse themselves in local culture and attractions – whether they're exploring vibrant cities like Sydney or Auckland, enjoying renowned dining experiences, or discovering scenic landscapes.

Hamilton Island Race Week

MID TO LATE AUGUST

Australia's premier offshore keelboat regatta, Hamilton Island Race Week is held annually in August around the stunning Whitsunday islands. This week-long event attracts top sailors and yachting enthusiasts from around the world, all battling it out in exhilarating races. The regatta's picturesque setting makes for an unforgettable experience, with competitors navigating through crystal-clear waters and around beautiful islands. Beyond the races itself, Hamilton Island offers luxurious resorts, pristine beaches, and a range of outdoor activities, from snorkelling the Great Barrier Reef to exploring nearby islands. It's an ideal destination for both competitive sailing and a relaxing tropical getaway.

The Australian Open

MID TO LATE JANUARY

Tennis fans can't miss the Australian Open, one of the four Grand Slam tournaments and a centrepiece of the global sporting calendar. Held annually in January at Melbourne Park, this prestigious event attracts the world's best players to the heart of the city. The Australian Open is renowned for its vibrant atmosphere, both on and off the court. Catch exciting matches – both on the main Rod Laver Arena and on courts throughout the sprawling, state-of-

the-art venue – and enjoy gourmet food and beverage options, live entertainment, and interactive fan zones. It's an absolute highlight of Melbourne summer.

The Rip Curl Pro

EASTER

Formerly the Bells Beach Surf Classic, the Rip Curl Pro is one of the most prestigious events in the surfing world. Held annually at Bells Beach on Victoria's Great Ocean Road, this competition attracts the world's top surfers, who come to test their skills on the powerful waves of the Southern Ocean. Known for its iconic cliffs and pristine waters, Bells Beach offers a dramatic backdrop for the event, which has been a staple of the World Surf League tour since 1962. Spectators can enjoy the thrill of watching elite surfers carve through the waves, while also exploring the stunning coastal scenery, charming seaside towns, and nearby attractions like the Twelve Apostles. The Rip Curl Pro is more than just a surfing competition; it's a celebration of surf culture and the natural beauty of Australia's coastline, making it a must-visit for both surfing enthusiasts and travellers.

State of Origin

FROM MAY TO JULY

One of Australia's most intense and celebrated sporting rivalries, the State of Origin pits rugby league teams from Queensland and New South Wales against each other in a best-of-three series. Held annually, this competition is renowned for its fierce competition and passionate fan base, with each match drawing massive crowds and millions of viewers. The players, selected based on the state they first played senior rugby in, battle it out with unmatched intensity, making for some of the most thrilling and hard-fought games in rugby league. Beyond the on-field action, the series generates a festive atmosphere, with fans donning their state colours and celebrating the rich tradition of this iconic event. Plan a trip around the State of Origin – especially to go to a game in Brisbane or Sydney – and enjoy being part of the action.

Pictured right, from top down: Fans watch an AFL grand final at the MCG; The Sydney to Hobart Yacht Race leaving Sydney Harbour; The Australian cricket team celebrates winning The Ashes in 2015; Mt Panorama, home of the Bathurst 1000.



ALL ON THE TABLE



*Pictured: Palm Lake
Resort Pelican Waters.*

Styling your Palm Lake Resort home for a new season doesn't require a total overhaul – small changes make a big difference. Your coffee table is the centrepiece of your living space, so it's the perfect place to start.

Find the focal point

While you're flipping through magazines or watching home design shows, you may notice that every beautifully styled coffee table has a key focal point that draws the eye. Finding your focal point is the perfect place to start. It could be an elegant vase with fresh flowers, a statement-making sculpture or a family heirloom. Whatever it is, place it in an eye-catching position – typically the centre of the table – and use it as an anchor for the rest of your arrangement. If you're revamping your space, consider investing in a unique piece that speaks to your personal style.

Layer with books

Books are a timeless addition to any coffee table. Choose a selection of beautiful hardcover books that reflect your interests, whether they're about travel, art or gardening. Stack them at different heights to create visual interest, playing with texture and colour at the same time. These will not only serve as conversation starters, but also add a level of sophistication and personality to your space.

Incorporate trays

Trays are an excellent tool for adding structure and organisation to your coffee table. A stylish tray can group smaller items together, making the arrangement look cohesive, not cluttered. Opt for a tray made of a luxe material like polished wood, marble or brass to elevate the look. Use it to hold items like coasters, candles, cards or TV remotes (they're unsightly, but they need to live somewhere!).

Mix textures and materials

A well-styled coffee table will incorporate a variety of textures and materials to create a rich, layered look. Think a smooth ceramic vase or glass candle holder juxtaposed against a raw wood tray or natural stone paperweight. Have fun mixing different elements to find eye-catching combinations.

Add personal touches

Your coffee table should tell a story about you, so add a few personal touches. This could mean a family photo in an elegant frame, a favourite game or a cherished souvenir from your travels. These items not only make your space feel uniquely yours, but also provide interesting talking points when hosting guests.

Embrace seasonal decor

One of the joys of styling a coffee table is the ability to change it up with the seasons. In the spring, fresh flowers or a bowl of vibrant fruit can add a sense of freshness, while candles and pinecones can add a cosy feel in winter. Seasonal decor keeps your space feeling dynamic and inviting all year round – and can often be found right outside your door.

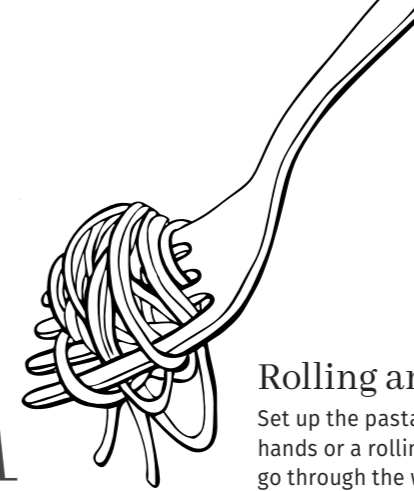
Maintain balance and proportion

When arranging items on your coffee table, balance and proportion are key. Avoid overcrowding the table, which can make it feel cluttered and chaotic. Instead, aim for a mix of heights, shapes and sizes to create a harmonious look. Leave some empty space to ensure the table doesn't feel too busy and overwhelming.

Keep function in mind

While styling is important, functionality should not be overlooked. Ensure there is enough space for practical use, such as setting down a cup of coffee or a book. If you entertain often, make sure to leave room for snacks, drinks or card games. The coffee table should serve as a beautiful yet functional part of your living room.

PASTA MASTER



When you learn the simple art of pasta making, fresh, delicious meals – that are sure to wow a crowd – are always at your fingertips.

Making the dough

If using an electric mixer, place both flours and the salt in the bowl of a mixer fitted with the dough hook attachment. Make a well in the centre and add the egg yolk and whole egg. **Note:** It may be easiest to weigh the egg yolks in a clean bowl first and then add the whole eggs to the same bowl up to the total amount of eggs, which is 255g for this recipe. The total amount of egg is the important part.

Mix on slow speed for 8 to 10 minutes, until you start seeing large crumbs forming and the dough starts coming together. Transfer the dough to a clean benchtop and knead by hand until it comes together. Don't expect it to be really smooth, as this is a drier dough – it will come together more and get smoother in the rolling process.

To make the dough by hand, combine both flours and the salt in a mixing bowl. Make a well in the centre and add the egg yolk and whole egg. Mix with a fork until just combined, then transfer to a clean benchtop and knead by hand for 6 to 8 minutes until the dough comes together.

If the dough seems too dry and won't come together, spray it a couple of times with your spray bottle of water – just be careful not to overdo it and make the dough too wet, since it will become more hydrated and softer as it rests.

Shaping the dough into a roughly rectangular block, rather than a ball, will be easier to feed through the pasta machine later. Wrap your dough very well in plastic film, making it as airtight as possible.

If you are planning to make your pasta straight away, let the dough rest for at least an hour at room temperature – but ideally refrigerate it overnight, then take it out a couple of hours before rolling and cutting to let it come back to room temperature.

To make the rolling more manageable, it's best to work with a relatively small amount of dough, so divide it in two before you start. **Note:** If you are not using all the dough at once, you can refrigerate the rest of it, tightly wrapped, for up to three days.

Rolling and folding the dough

Set up the pasta machine on a solid benchtop. Using your hands or a rolling pin, flatten the dough enough that it will go through the widest setting on the pasta machine, then pass it through the rollers two or three times, going down one notch each time.

Bring both sides of the dough to the centre, so they meet in the middle, then fold in half to create four layers of dough.

Roll the dough through the widest setting again, then repeat the folding and rolling process one more time – but this time bring one third of the dough into the centre, laying it over the middle third, then cover with the last third to create three layers.

Flatten the dough again, so that it will go through the widest setting on your machine, then pass it through the rollers, going down one notch at a time; it should be smooth by now and starting to become elastic. Keep going until the pasta sheets are the thickness you need: for filled pasta, you want a 1–1.5mm (1/16 inch) thickness, and for long and short shapes, 2–3mm (1/8 inch).

Cutting and shaping the dough

For long pasta (eg, spaghetti and tagliatelle), the sheets are cut into strips using the cutter attachment on your pasta machine (if it has one) or a sharp knife.

For shaped pasta (eg, garganelli), the sheets are cut into squares with a pasta wheel and then formed into shapes.

For filled pasta (eg, tortelloni and ravioli), sheets are also cut into squares or circles before being filled and sealed.

And for more rustic kinds of pasta (eg, fusilli al ferretto and orecchiette), the dough is not machine-rolled into sheets at all, but simply shaped by hand.

Recipe: Pasta dough

SERVES 4 TO 6

350g '00' flour

150g durum wheat semolina flour

1 teaspoon sea salt

65g egg yolk (from about 3–4 eggs)

190g whole egg (about 4 eggs)





Pictured: Wild garlic risotto with spanner crab.



Pictured: Asparagus ravioli.



Pictured: Linguine with vongole and cherry tomatoes.

PASTA LA VISTA

Now that you're an expert at making pasta, it's time to put your skills to the test. Get hands on with these pasta dishes, perfect for your next party.

Wild garlic risotto with spanner crab

Ingredients

1 litre fish stock; ½ brown onion, finely diced; 2 tbs olive oil; 320g Carnaroli rice; 80ml dry white wine; 60g cold unsalted butter, diced; 60g finely grated parmesan; squeeze of lemon juice; sea salt; wild garlic, to garnish – optional

For the wild garlic emulsion: 100ml dry white wine; 4 oysters, freshly shucked, retaining their juices; 50g unsalted butter, diced; 30g baby spinach leaves; 50g wild garlic, roughly chopped

For the crab: 80ml olive oil; 300g raw spanner crab meat, or other white crab meat (preferably raw); 1 preserved lemon, rind only, finely diced; 1 clove of garlic, finely chopped

Method

For the wild garlic emulsion: Bring the wine to the boil in a small non-aluminium pan and simmer until reduced by two-thirds. Turn the heat down to very low, add the oysters with their juices and poach gently for 1 minute. Remove from the heat and stir in the butter one piece at a time until emulsified. Blanch the baby spinach in boiling water for 1 minute and refresh in iced water, then drain and squeeze out all the excess water. Put the butter-oyster emulsion into a small jug with the spinach and wild garlic and blend with a stick blender until smooth.

For the risotto: Bring the stock to the boil, then keep it warm. Place a wide pan over medium-low heat and saute the onion in the olive oil until translucent. Add the rice and lightly toast for 2 minutes, then season with a pinch of salt. Pour in the wine and let it evaporate completely. Continue to cook the rice, adding the stock one ladle at a time and stirring every couple of minutes. When almost all of the stock has been absorbed, about 15 minutes in, the rice should be 90 per cent cooked. If not, add some more stock or water and cook it for a little longer – you want the rice to have a good bite without being crunchy. Now add the wild garlic emulsion and mix until well combined, then proceed with the 'mantecatura' (to make the risotto creamy), stirring in the cold butter one piece at a time. Once that's done, add the parmesan a handful at a time and keep stirring until the risotto is creamy and smooth. If it seems dry, add a little more stock or water. When it's ready, cover with a clean tea towel and leave to rest while you cook the crab.

For the crab: Warm the olive oil in a small saucepan and cook the crab over low heat for 2–3 minutes. Add the preserved

lemon and garlic, season with salt and cook for another minute. Finish the risotto with a squeeze of lemon juice, then serve on warmed plates, topped with the crab and its juices, and garnished with some more wild garlic, if you like.

Asparagus ravioli with parmesan cream

Ingredients

1 pasta dough (see Page 25), rolled into two sheets 1–1.5mm thick, one a little longer than the other

For the filling: 50g unsalted butter; 1 shallot, finely diced; 50g plain (all-purpose) flour; 1 cup whole milk, warmed; 200g asparagus, stalks thinly sliced – and tips reserved for garnish, if desired; ¼ cup finely grated parmesan.

For the parmesan cream: 1 cup finely grated parmesan, ½ cup chicken or vegetable stock

To finish: 100g unsalted butter, diced; 1 tbs finely chopped sage leaves; 1 cup chicken or vegetable stock, warmed; 2–3 tbs finely grated parmesan; sea salt and freshly ground pepper

Method

For the filling: Melt the butter in a saucepan and cook the shallot until translucent. Add the flour and cook for 3–4 minutes over low heat, stirring with a wooden spoon. Gradually whisk in the warm milk until smooth, then cook for 10 minutes over the lowest possible heat to thicken, stirring to avoid the sauce catching on the bottom. Add the sliced asparagus and stir for about a minute – you don't want to cook the asparagus too much or it will release all its liquid and make the filling too runny. Stir in the parmesan and season with salt and a lot of pepper. Transfer the filling to a baking tray or dish and cover with plastic film, pressing it directly onto the surface to prevent a skin forming, then leave in the fridge to cool completely.

For the ravioli: Place the pasta sheets on a lightly floured surface. Starting with the shorter sheet, use a piping bag or a spoon to place heaped tablespoons of the filling along the centre of the sheet, spacing them about 4cm apart. Lightly brush or spray around the filling with a little water to help seal, then lay the longer pasta sheet over the top, trying to match up the ends. Using the blunt side of a 4cm round pastry cutter, gently press around the filling to remove as much air as possible. With your fingers, gently press on the dough around the filling to seal and remove any remaining air bubbles. Continue doing this from one side of the sheet to the other, then use an 8–9cm round cutter to cut out the ravioli, making sure the mound of filling is exactly in the centre of each one. Set the finished ravioli aside on a well-floured surface.

For the parmesan cream: Put the parmesan into a small heatproof bowl. Heat the stock to just below simmering point, 90°C, and pour it over the parmesan, then blend with a stick blender until smooth. Cover with plastic film, pressing it directly onto the surface to prevent a skin forming, and keep warm until needed.

Cook the ravioli in plenty of boiling salted water for 3–4 minutes, or until al dente. In the meantime, place a large frying pan over medium high heat. When it's hot, add the butter – it should start foaming straight away – and cook until golden brown and starting to smell nutty. Add the reserved asparagus tips, if using, the sage and a small ladle of the stock, then season with salt and stir well, adding more stock, a ladle at a time until the sauce has emulsified. When

the ravioli are done, use a slotted spoon to carefully lift them out of the water and transfer them to the frying pan. Gently toss over low heat to make sure they are well coated with the sauce. Add the parmesan and keep tossing until the sauce is thick and smooth, adjusting with pasta water if necessary. Serve on warmed plates.

Linguine with vongole and smoked cherry tomatoes

Ingredients

500g clams; 2 large cloves of garlic, finely chopped; ½ long red chilli, finely chopped; 2 tbs olive oil; 125ml dry white wine; 6 basil leaves, torn; 225g quality dried linguine – or ½ quantity master pasta dough, cut into strips 30cm long and 3mm wide; 2 tbs finely chopped flat-leaf parsley leaves; olive oil; sea salt

For the smoked cherry tomatoes: 200g ripe cherry tomatoes; 100ml olive oil; 2 tbs smoking chips.

Method

To purge the clams of sand and silt, leave them to soak in a bowl of lightly salted cold water for 2 hours.

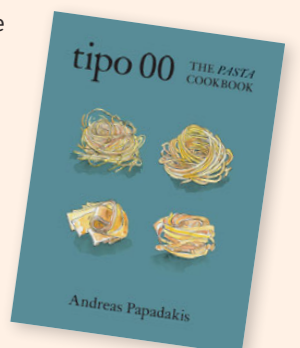
In the meantime, for the smoked cherry tomatoes, preheat the oven to 90°C fan-forced. Remove the skin of the tomatoes by blanching them in water kept at a rolling boil for 20 seconds. Drain and plunge into iced water to stop the cooking, then use your fingers or a small knife to peel off the skins. Put the peeled tomatoes into a small baking dish, pour in the olive oil and season with salt, then cook in the oven for 1½ hours – during this time, the tomatoes should shrink to half their size, get darker and become more concentrated in flavour. Remove the tomatoes from the oven to smoke them. If you have a smoking gun, inject smoke from the smoking chips directly into the dish of tomatoes, cover with foil and leave the tomatoes to absorb the smoke for 20 minutes, then repeat one more time. If you don't have a smoking gun, light half of the smoking chips in a small metal container and, as soon the flame subsides and the chips start smoking, carefully put the metal container into the dish with the tomatoes, cover and leave to smoke for 20 minutes, then repeat with the other half of the smoking chips.

To cook the clams, place a large frying pan over medium heat and fry the garlic and chilli in the olive oil until the garlic is translucent, about 1 minute. Add the clams and wine, cover with a lid and cook for 2–3 minutes or until the clams are just open. Add the tomatoes and half the basil and cook for 3 more minutes, then season with salt to taste.

Cook the linguine in plenty of boiling salted water until al dente, according to the instructions on the package for dried, or about 3–4 minutes for fresh. Drain the pasta (reserving some of the pasta water) and add to the frying pan, then toss for 1 minute before adding the parsley and the remaining basil. Taste for salt, then toss again until the sauce thickens and coats the pasta, adding some of the reserved pasta water, if needed. Serve in warmed bowls.

Tipo 00 The Pasta Cookbook

by Andreas Papadakis, photography by Mark Roper, illustrations by Robin Cowcher. Murdoch Books RRP \$49.99



SERVING IN STYLE

You don't have to sacrifice style to have a functional kitchen. Invest in stylish essentials to ensure your home is always ready to entertain.



1. Dinosaur Designs Boulder coaster, \$45
2. 'Kismet' by Sara Kramer and Sarah Hymanson, \$65
3. Country Road Windsor spoon rest, \$60
4. Spector espresso coffee machine, \$349
5. Urban Cassia utensil holder, \$29
6. KitchenAid Artisan Mixer, \$1049
7. Grandado cooking utensils set, \$126
8. Haden microwave, \$233
9. 'Australian Food' by Bill Granger, \$50
10. Georg Jensen salt and pepper shakers, \$140
11. Philips Essential Compact Airfryer, \$199
12. SMEG retro toaster, \$299
13. Alessi Plisse electric kettle, \$250



Pictured left: Palm Lake Care Mt Warren Park resident Duncan Collard with his sister, Noela, who calls Palm Lake Resort Mt Warren Park home. The siblings enjoy having each other just over the back fence.

Palm Lake Care

CO-LOCATED CARE

Duncan Collard might be living a life less ordinary – it's quite extraordinary, in fact – but this optimistic 82-year-old won't let you tell him that. You see, Duncan has lived 81 of those years completely blind.

BORN WITH NORMAL vision, a complication from measles when he was just one, saw baby Duncan lose his eyesight forever. But, if anything, the unfortunate nature and timing of that illness actually set him on quite a meaningful life path. It is a colourful life path too, punctuated by selfless acts of service and impressive accolades among all the everyday 'normal' things. It's a life path that ultimately lead Duncan to Palm Lake Care Mt Warren Park four years ago, and literally right up to the back fence of his dotting little sister, Noela, and her husband, Keith, who have called neighbouring Palm Lake Resort Mt Warren Park home for the past 17 years.

On the morning that we catch up with Duncan, he's just returned from a medical appointment that Noela has accompanied him to. The convenience, for these siblings, of having each other literally either side of a fence is not lost on either of them.

"I take Dunc and some of his Palm Lake Care friends up to church every Sunday and then I'll bring him back to our house for morning tea afterwards," beams Noela. "And it's easy for me to come over and grab him for his medical appointments through the week. There's also a level of advocacy I can provide by being so close."

Noela remembers when construction workers first broke ground on the Palm Lake Care Mt Warren Park site next door. She watched the development progress literally over her back fence, thinking how convenient it would be to have brother Duncan living right there. Up until that time, Duncan had been living in an aged care community at Mt Gravatt but the idea of her sibling being co-located alongside her at Mt Warren Park was too good to be true and so Duncan joined Palm Lake Care in its early days.

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Four years on, Duncan will tell you that he thoroughly enjoys the Lifestyle Team's activities schedule. There are craft lessons for him to partake in, and games of bowls, and the visiting entertainment every Friday is always a highlight in his diary. You'll often find Duncan on the Palm Lake Care bus enjoying special outings as well – just yesterday, Lifestyle Team Leader Leona and her crew took him, and others, to the Logan Art Gallery.

"Leona and the Lifestyle Team really are a class above," Noela smiles.

Duncan's other hobbies include playing the harmonica, choir singing, braille bingo, quizzes, bible studies and loads more.

"Being blind doesn't stop you from doing anything!" he declares, from his comfy armchair, positioned in the sunniest corner of his private suite.

Duncan's life really is proof of this statement – and it's a life that would put some sighted people to shame. The son of a baker and one of seven kids, Duncan grew up on a farm in Gunalda, about 30 minutes' drive north of Gympie. His beloved family photo album shows images of Duncan doing normal farm kid things – riding bikes, billycarts and horses, feeding cows and playing with his siblings. Duncan began his education at 'Blind School' at age 6. It was a boarding school in Brisbane's inner south. There, Duncan learned to read and write Braille, while also learning important lessons around independence.

Fast forward some years and the family would move from Gunalda to Enoggera and on to Beenleigh. As a competent young adult, Duncan landed his first job working for the organisation now known as Vision Australia. Among his tasks, Duncan spent decades constructing cane furniture – bassinet stands, day beds, lounges, coffee tables and the like – before moving on to roles in assembly lines where he'd help construct clothes pegs and mops. Although he was completely blind, Duncan would catch the train into work alone, from Beenleigh to Dutton Park station, and home again every afternoon. The train conductor got to know Duncan well and so, on his daily return trips, the conductor would slow the train to a stop right at the intersecting dirt road that lead to Duncan's family's farm, and let the dedicated young employee conveniently hop off there. Duncan's association with Vision Australia would go on to span an incredible 50 years of service – right up to his retirement in 2011 at age 68.

Duncan's life took another positive turn when he met his one true love, Beverley, in 1983. He married her the following year. Beverley was only partially sighted but it didn't stop the pair from dedicating their married life to various types of community service. Beverley was a Brownie leader and Duncan spent 20 years volunteering as a Scout leader while he was employed at Vision Australia. The pair also shared a strong devotion to the Salvation Army right up to the time Beverley succumbed to cancer in their 24th year of marriage.

For now, Noela knows her 'Dunc' is living his best life here, among friends, at Palm Lake Care Mt Warren Park. He is supported. He is content. And he is loved. Duncan is proof that there are no real boundaries when your life is lived with optimism and positivity – and some beloved family just over the back fence...



Palm Lake Care *NATIONAL PRAISE*

We know our Palm Lake Care team is special - and now so too does the nation.

AS PART OF the Aged & Community Care Providers Association's annual national event, Aged Care Employee Day, the organisation hands out a raft of prestigious industry awards to highlight the good work performed by aged care employees in the field.

Among the finalists for an ACCPA Excellence Award this year was Kelly Roberts, Service Manager at Palm Lake Care Deception Bay. Kelly was a finalist in the "Rising Star" category and received her finalist certificate from ACCPA CEO Tom Symondson and Queensland manager Ian Poalses (pictured above).

ACCPA also named Palm Lake Care Deception Bay's Anjali Sharma and Amit Jyoti in their "You are ACE!" recognition program in the Individual - Leadership category. Anjali is a Clinical Care Funding and Compliance Officer while Amit is Deception Bay's Chef Manager.

"Anjali's deep understanding of the elderly's needs, combined with her adept leadership qualities, nurtures a compassionate and efficient environment in our care community Anjali's commitment to enhancing residents' wellbeing is truly inspiring," Anjali's nomination stated.

Deception Bay resident Marcia McIntosh had glowing praise for Amit.

"He goes above and beyond and knows if I am having a difficult day. A fresh sandwich full of smoked salmon, capers, cream cheese and red onion, always lifts my spirits," she says. "I tried his macaroni and cheese for the first time the other night – I haven't had this since I was a child. And wow, it brought back so many special memories. That's the thing about the food here... it creates a full sensory experience. My advice - the braised beef shin can't be missed, it's exquisite!"



Palm Lake Care *AROUND THE GROUNDS*

No two days are ever the same across our vibrant community of seven Palm Lake Care locations!

Pictured above: Alpaca visits are a favourite at Palm Lake Care Bargara. Pride Week at Caloundra. Happy 73rd wedding anniversary to Max and Joan, also at Caloundra!

wPictured right, from top down: Our Palm Lake Care Bethania residents enjoyed a trip to Paradise Point to take part in the "Cycling Without Age" program. Car shows at Toowoomba and Bargara had us reminiscing. A delicious seafood banquet overlooking the Bay at Beachmere.



PALM LAKE RESORT



Palm Lake Resort Pelican Waters

NEW HOMES NOW SELLING! The epitome of opulence in over-50s living and our most exclusive address yet. This resort neighbours our Greg Norman-designed Pelican Waters Golf Course. Some residences will enjoy water frontage, some will have direct golf course access and some will offer both. All homes enjoy a complimentary Club Car golf car, valued at \$33,000. Visit our on-site displays.



1800 490 626
40 Mahogany Drive,
Pelican Waters QLD 4551



Palm Lake Resort Forster Lakes

NEW HOMES NOW SELLING! Palm Lake Resort Forster Lakes is situated right on the edge of Wallis Lake and takes its inspiration from the Florida coast. The best of the almost 300 homesites will enjoy coveted lakefront positions with marina berths also available. Our \$18 million Belleair Country Club was named New South Wales' Best Sporting Facility by the Master Builders Association.

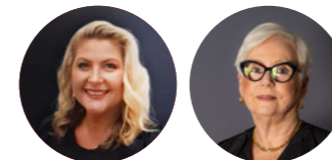


1800 577 542
223 The Lakes Way,
Forster NSW 2428



Palm Lake Resort Paynesville

NEW HOMES NOW SELLING! Construction is well underway on this site, with close to 200 ultra-modern homes planned, along with all the most outstanding community facilities. The rich maritime history of the region will be captured in this project. Three display residences are now open on site. For more, stop by our Sales Experience Centre located at 120 Nicholson Street, Bairnsdale.



1800 960 943
78 Ashley Street,
Paynesville VIC 3880



Palm Lake Resort Yamba Cove

NEW HOMES NOW SELLING! Yamba Cove offers a boutique Palm Lake Resort experience for this thriving coastal holiday town. While smaller in footprint compared to those Palm Lake Resorts that have come before it, this exclusive address offers upmarket residences and the stellar Vantage Country Club. Displays now open.



1800 960 946
2 Orion Drive,
Yamba NSW 2464

BALLINA
1800 335 666
120 North Creek Road,
Ballina NSW 2478

BANORA POINT
1800 641 665
67 Winders Place,
Banora Point NSW 2486

BARGARA
1800 501 119
24 Rifle Range Road,
Bargara QLD 4670

BEACHMERE BAY
1800 338 382
194 Bishop Road,
Beachmere QLD 4510

BEACHMERE SANDS
1800 338 333
218 Bishop Road,
Beachmere QLD 4510

BETHANIA
1800 774 866
43 Goodooga Drive,
Bethania QLD 4205

CALOUNDRA CAY
1800 556 677
96 Village Way,
Little Mountain QLD 4551

CARINDALE
1800 770 057
2 Ford Court,
Carindale QLD 4152

COOROY-NOOSA
1800 885 851
19 Trading Post Road,
Cooroy QLD 4563

DECEPTION BAY
1800 725 652
1 Webster Road,
Deception Bay QLD 4508

EAGLEBY
1800 781 101
272 Fryar Road,
Eagleby QLD 4207

FERN BAY
1800 648 868
1117 Nelson Bay Road,
Fern Bay NSW 2295

HERVEY BAY
1800 455 307
25-67 Pialba-Burrum Heads Road,
Eli Waters QLD 4655

MT WARREN PARK
1800 282 314
1 Mt Warren Boulevard,
Mt Warren Park QLD 4207

PHILLIP ISLAND
1800 066 482
48-80 Settlement Road,
Cowes VIC 3922

TEA GARDENS
1800 756 740
50 Spinifex Avenue,
Tea Gardens NSW 2324

TOOWOOMBA
1800 280 129
97-161 Hogg Street,
Cranley QLD 4350

TRUGANINA
1800 686 096
7 Taronga Road,
Truganina VIC 3029

TWEED RIVER
1800 881 041
2 Barneys Point Road,
Banora Point NSW 2486

UPPER COOMERA
1800 757 457
40 Riverbrooke Drive,
Upper Coomera QLD 4209

WATERFORD
1800 028 428
29-71 High Road,
Waterford QLD 4133

WILLOW LODGE
1800 974 981
2 Willow Road,
Bangholme VIC 3175

YAMBA
1800 084 119
1 Orion Drive,
Yamba NSW 2464



PALM LAKE CARE

Palm Lake Care Bargara

Palm Lake Care Bargara was built alongside one of our largest Palm Lake Resort locations (one that is still expanding!) therefore families in the Bargara/ Bundaberg area enjoy a convenient care structure to support every member's differing health needs. An onsite hair salon, movie theatre, sporting and leisure facilities and more provide residents here with all they need to thrive.

1800 501 119
55 Wearing Road,
Bargara QLD 4670

Palm Lake Care Beachmere

Palm Lake Care Beachmere's exquisite Hamptons styling was the perfect option for this most impressive absolute waterfront location. With sand between their toes, sun on their skin and salt air in their lungs, residents here are lucky to call Moreton Bay their nextdoor neighbour. Our coveted luxury waterfront suites are the cherries on top.

1800 338 382
145 Bishop Road,
Beachmere QLD 4510

Palm Lake Care Bethania

With relaxing lakeside views from many vantage points around this community and loads of birdlife, Palm Lake Care Bethania's residents also benefit from a wonderful team of lifestyle facilitators and care providers. In fact, every one of the team is committed to ensuring our residents live their best life.

07 3086 3000
1 Goodooga Drive,
Bethania QLD 4207

Palm Lake Care Caloundra

Situated conveniently alongside Palm Lake Resort Caloundra Cay, this luxury aged caring community was recently named best Aged Care Facility at the Sunshine Coast Master Builders Association's 2023 Housing and Construction Awards. Just like its adjacent over-50s resort, this impressive community has been styled with a Caribbean feel, to ensure residents here enjoy a holiday-everyday lifestyle.

1800 24 66 77
96 Village Way,
Little Mountain QLD 4551

Palm Lake Care Deception Bay

Palm Lake Care Deception Bay holds the coveted title of being the very first aged caring community in the Palm Lake Group. This location has recently undergone a renovation, with a vibrant new cafe added and other administrative and community facilities upgraded.

1800 725 652
42-46 Bay Avenue,
Deception Bay QLD 4508

Palm Lake Care Mt Warren Park

Palm Lake Care Mt Warren Park is a two-storey beauty, home to one of the most active and engaged communities of them all. Residents here are making a difference by organising wonderful fundraisers and are staying connected to their local communities through excursions and other visits.

1800 282 314
33 Mt Warren Boulevard,
Mt Warren Park QLD 4207

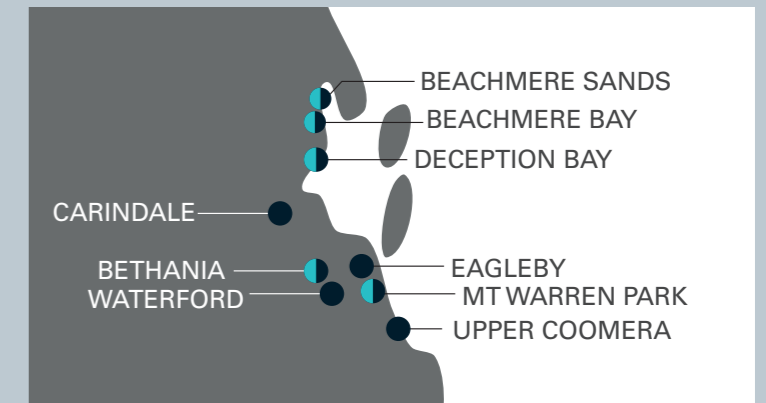
Palm Lake Care Toowoomba

Palm Lake Care Toowoomba offers a breathtakingly stunning building with luxury design cues taken from its semi-rural location atop the Great Dividing Range. Independent construction industry judges from the Master Builders Association were so impressed, they awarded Palm Lake Care Toowoomba 'Best Community Accommodation' in 2021.

1800 280 129
97-161 Hogg Street,
Toowoomba QLD 4305



- PALM LAKE RESORT
- PALM LAKE CARE
- NEW HOMES NOW SELLING



FIND US ALL HERE





Lunch is on us at Yamba Cove

Palm Lake Resort Yamba Cove's spectacular Vantage Country Club has recently opened and to celebrate, lunch is on us!

For those interested in experiencing the exceptional lifestyle on offer at Palm Lake Resort Yamba Cove, make sure you RSVP to one of our upcoming luncheons. Tour our resort grounds, inspect Vantage Country Club and meet likeminded friends over a delicious meal. We want you to explore this opportunity to live the over-50s lifestyle you've always dreamed of - a life beyond the ordinary, in a place where you can meet new friends, be active, stay fit, put your wellness first and truly thrive.



1800 960 946 | salesyambacove@pallake.com.au
2 Orion Drive, Yamba NSW 2464

THE BEST IN OVER-50s LIVING. THIS IS YOUR TIME.
pallakeresort.com.au