

# WHAT'S GOING ON AT MODEINA



ANOTHER DENNIS FAMILY COMMUNITY

WINTER 2022 NEWSLETTER



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# Finding a Home Away From Home!



When the Solihin family visited Modeina, they were only looking for a place to invest and be closer to their daughter – but at Modeina they soon stumbled upon their future family vacation home!

The Solihins, originally from Jakarta, Indonesia, own a family business in the country and came to Melbourne for their children's education and learning. The couple – Wiriaty and Sofian, currently live in Jakarta, while their three daughters – Felicia, Patricia, and Beatrice, live in Melbourne, currently studying at RMIT.

The family own another house in Truganina and the one in Modeina is an investment and will be their second home. They believe that once built, the Modeina house will be their perfect vacation home to get together for friendly gatherings and festivities.

"We were just looking for a good lot to invest in closer to Burnside when our friends suggested checking out Modeina. Our daughter Felicia and her husband Yudhistira, live in Burnside Heights, which is just 5 mins away from Modeina. Thus, the estate's location was ideal. It also came with great views of the creek while providing excellent connectivity and great future amenities. All these features made it just perfect for us!", quoted Wiriaty.

Having previously lived in Melbourne city and then in Truganina, they loved that the lots in Modeina provided them great space to build a double-storey multi-generational home, with five bedrooms to suit the needs of their growing family. The couple has many friends and family members who have bought in Modeina, one of whom has even bought a lot on the same street as them. This made the family find their sense of community in the estate with family and friends living close by.

The family enjoyed their buying experience and though still at the preliminary stages of their development journey, are confident that once built the home will be a cozy space for the entire family.

"Buying a second home was a huge decision and a major investment. So, we were sceptical about many issues. But the staff at Modeina made us feel welcome and guided us through every step of the way, making it a swift and joyful experience overall. Though not looking to build soon, we are sure the place would be ideal for our family," added Sofian.

The family is looking forward to living in Modeina and has referred the estate to other friends interested in purchasing in the neighbourhood.



# Value Shopping for Groceries



A 2021 survey of supermarket shoppers by Canstar Blue found that an average Australian household spends approx. \$153 per week on groceries. With prices on a constant increase, this average is only going to rise. But this is nothing a bit of planning cannot solve.

Here are some simple measures to help you cut down costs while enjoying a nutritious meal.

## Stay seasonal

Buying seasonal is the best way to limit your grocery spend, especially when buying fruits and veggies. Nature has a funny way of giving us exactly what we need for each season. Hence seasonal produce is always tastier while being full of the required nutrients to help cope with the weather conditions and keep illness away. Seasonal produce is also available in abundance and therefore is fresh and priced lower. The best place to buy them is the local farmer's marts or weekly markets. Asian greens, carrots, pumpkins, potatoes, pears, apples, and citrus fruits are in season currently, giving you an excellent choice of products that you can include on your menu.

## Switch and swap

When thinking of saving on food items, another brilliant idea is to switch and swap wherever possible. For instance, if a recipe needs broccoli which is currently expensive, you can replace it with broccolini which is available both fresh and cheap. Simple switchovers such as using frozen blueberries instead of fresh blueberries or using canned beetroots instead of fresh beetroots are also great choices to help save on the go. You can buy these items when on sale and store them as they last longer.

## Plan your menu

Menu planning is the key to managing your food budget. By pre-planning your menu, you can minimise waste and make the best use of your available resources. Additionally, you can prepare your food for two evenings in advance and freeze it, saving time and money. Another advantage is the decrease in impulsive purchases at the shop. With your meal planned, you can keep to the list and buy only what you need, adhering to your budget.

## Shop fortnightly & buy online

With fresh produce and bakery items, it is not always possible to buy a monthly stock, given their short shelf life. Also, it is always more nutritious to eat fruits and veggies fresh. But buying weekly would mean more runs to the supermarket and therefore more expenses. Hence, it is recommended to buy your fresh produce fortnightly and where possible shop online. Shopping fortnightly aided with a meal plan helps maintain a budget, giving you more time and money to spend on things you like.

## Make lots & bake in bulk

Being able to cook just once per week as opposed to several times is a terrific way to save time and money. And when this cooking is done in volume it adds more value. Think about it, you won't have to shop as often, which reduces impulse buys. It also means fewer dishes, thereby saving on other kitchen supplies too. When you cook in quantity, everything can be prepared at once and frozen for later use. Simply zap it in the microwave or on the stovetop when you want to use it; no pots or pans are required.

These are a few of our suggestions to help you save on your next grocery budget. A few simple changes that not only aid in reducing your expenses but also the allied costs on fuel and energy, all while keeping you at your healthiest best.



# Bringing Home the Winter Greens!

Gardening can be pure joy, especially during the cold winter months. There is a good level of moisture in the soil which makes it conducive for growing some productive greens, especially some herbs.

Herbs are low maintenance and easy to grow. What's more, you can grow them in small planters or cute bottles around your kitchen, patio, courtyard, or balconies. They can add delightful flavour and seasoning to your salads, meat dishes, curries, and soups, while also adorning your homes with green beauty.

Here's a list of herbs that you can easily grow in your home gardens this winter:

**Thyme:** Thyme is a low-growing woody shrub with tiny grey-green leaves that endure throughout winter. It comes in a few different types, with subtle flavour variations, so you can choose any that you like. The compact size of thyme makes it a good option to grow within smaller spaces. Thyme can add undertones of pepper and nutty flavouring to chicken, fish, and lamb recipes. Alternatively, you can use the leaves and flowers to add a minty infusion to your herbal tree.

**Chives:** Chives, a member of the onion family, is perhaps the easiest herb to grow. The grassy foliage can be trimmed all winter to add flavour to scrambled eggs, baked potatoes, and salads. You can use a large, recycled bottle to grow them and place them preferably in a protected area within your garden.

**Mint:** Mint comes in many varieties such as Vietnamese mint and Spearmint. Irrespective of which one you choose; plant them in containers as they are known to be very invasive. To keep the mint harvest going all winter, you can sink the pot into the soil within a cold frame to help contain the heat and humidity, while protecting it from the cold breeze. Mint can be used in many ways – as a subtle flavouring for your salads and teas or as a garnish on your gravy, as a condiment on a roasted lamb sandwich or toss through with some pasta.

**Sage:** Sage is a small shrub with soft grey leaves or purple-leaved varieties. It is easy to grow and should be planted in sunny, well-drained spots with minimum watering. Take caution to ensure you don't over-water them. Traditionally, Sage is used to flavour sausages or meat stuffing, but can also be used to garnish omelettes and savoury tarts.

**Curry Leaves:** The Curry leaf plant is a small evergreen tropical tree with fragrant leaves, related to citrus. These plants will survive best if planted in full sun or light shade areas around your home or garden. A handful of these leaves can add some wonderful aroma to your curries.

**Rosemary:** A medium shrub that can be grown as a hedge plant, Rosemary is an easy to maintain herb, best planted in well-drained patches of the garden. The aromatic leaves are often used to flavour lamb but are also excellent with potatoes, chicken, and soups, or infused in oil or vinegar.

**Coriander:** Coriander is a beautifully fragrant herb that grows as tall as 50 cm. A well-drained, sunny yet moist corner, would be best to place these plants. The leaves can be used as a garnish with Asian cuisines, while the seeds, whole or ground, can also be used to flavour stir fries or other aromatic dishes.

With so much variety of herbs available, the choice can be endless. We have picked the ones regularly used and easiest to maintain. So, why not start your own herb garden today?

# Fresh Basil Pesto

Like our idea of growing your own winter herb garden. Here's a delicious Pesto recipe that you can make with your freshly grown basil. Basil leaves have both anti-inflammatory and digestive properties while being a great herb for the winter, helping keep cold and flu at bay.

Basil Pesto is a delicious and easy winter recipe. Pesto used as a dip forms a favourite accompaniment for charred, barbequed, or roasted meat. Alternatively, you can also use it as a sauce to make some Pasta or Pizza. You can also try this recipe with any other herb, such as dill, mint, chives, or parsley. What's more, you can refrigerate it and use it as and when you need it!

## Ingredients:

1 ½ cups – Fresh Basil leaves (De-stemmed)

45g (1/4 cup) – Pine nuts

2 small pieces – Garlic cloves, halved

5 tbsp – Olive Oil

60gms (3/4 cup) – Parmesan, shredded

1 tsp – Pepper, ground (Optional)

1 tsp - Zest of Lemon (Optional)

## Instructions:

Preheat the oven to 180°C. Spread the pine nuts over the baking tray. Bake in the oven for 5 mins or until toasted. Remove from oven and set aside for 10 minutes to cool.

Place the pine nuts, basil, garlic, and parmesan in the bowl of a food processor and process until finely chopped. With the motor running, gradually add the oil in a thin steady stream until well combined. Optionally, you can add some ground pepper and lemon zest to add a nice wintery warmth to the pesto.





# Setting Up Your Cosy Outdoor Firepits

Are the winters keeping you indoors? Why not bring in some much needed warmth by setting up your very own fire pit!

Fire pits are a smart addition to your outdoor space for several reasons. Not only are they the perfect gathering spot for entertaining your friends and family, but they can also be used to cook and grill everything from marshmallows to roasts to the humble Aussie snag. Some styles even function as pizza ovens for some extra culinary chutzpah. Even better, contemporary fire pits come in a wide range of styles, meaning there's guaranteed to be one to suit every budget and lifestyle.

Here are our top tips for making sure you choose the right fire pit for you:

## Wood burning or gas

The first thing to consider is what type of fuel you want to use. Traditionally, there was only one option for a fire pit – wood! And there's no doubting it does replicate most closely that 'campfire' feel that many people are looking for when they're in the market for a fire pit. A wood fire pit can provide a wonderful campfire feel while being a great choice to do a bit of fire pit cookery, with different types of wood producing very different and delicious flavours. Since wood burning produces a lot of smoke, it may not always be feasible. The alternative is using gas fire pits which though expensive, certainly burn cleaner than their wood burning cousins. On the plus side, they're far more versatile in terms of where you can put them. For example, a gas fire pit can be placed much closer to your house than a wood fire pit and they can be installed in a raised container, alongside a pool, or even in the middle of a water feature.

## Free-standing or built-in?

Traditionally, a residential fire pit tended to be little more than some large bricks or stones surrounding a hole in the ground. Luckily, these days there are far more choices available. Most commercially available models are free-standing and offer both versatility and easy installation, and you can purchase a free-standing fire pit – in either wood or gas burning varieties – for as little as a few hundred dollars. By way of an alternative, a built-in fire pit offers permanence and stability and can be a great choice for the fire pit cookery enthusiast. Plus, it can also be used as a central part of a landscaping theme. For example, stationery fire tables, with a propane or methanol burner in the centre of the table, are a very popular option as they offer a great deal of functionality and are great for entertaining.

Generally, fire pits don't require professional installation, but if you opt for a model that uses natural gas or requires an electrical connection, make sure you hire a gas fitter and/or electrician to hook it up.

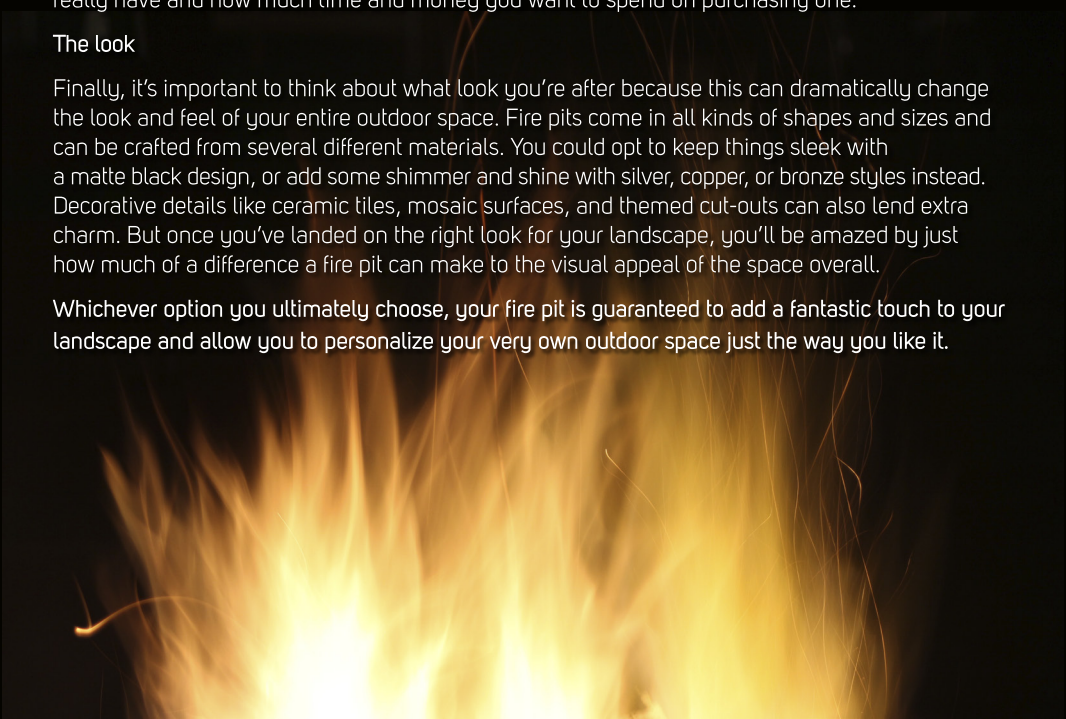
## How big?

Hand in hand with a decision about whether to go with a freestanding or built-in option, you will also need to work out what size is going to best suit your needs. So, determining where your fire pit is going to go and how you plan to use it is probably a good place to start. Smaller designs like fire bowls are ideal for compact backyards and are often portable for placement versatility. But if you want to make a bolder statement, then a larger stationary fire pit table may be just the ticket. The best thing to do is consider just how you intend to use your fire pit, how much space you really have and how much time and money you want to spend on purchasing one.

## The look

Finally, it's important to think about what look you're after because this can dramatically change the look and feel of your entire outdoor space. Fire pits come in all kinds of shapes and sizes and can be crafted from several different materials. You could opt to keep things sleek with a matte black design, or add some shimmer and shine with silver, copper, or bronze styles instead. Decorative details like ceramic tiles, mosaic surfaces, and themed cut-outs can also lend extra charm. But once you've landed on the right look for your landscape, you'll be amazed by just how much of a difference a fire pit can make to the visual appeal of the space overall.

Whichever option you ultimately choose, your fire pit is guaranteed to add a fantastic touch to your landscape and allow you to personalize your very own outdoor space just the way you like it.





# Construction Update

A vibrant community is in the making at Modeina with construction works proceeding on schedule.

We are delighted to announce that all construction works around Stage 24 are now complete with titles estimated by September 2022.

With water, drainage and sewer work now completed, construction activity on roadworks has now started in Stage 26. Most of the work is scheduled to be completed by January 2023 with titles forecasted for February 2023. Starting with the installation of footpaths, landscaping work has begun on the KC2 section of the Kororoit Creek reserve, soon to be followed by the construction of shelters and BBQ facilities.

We would again like to remind landowners that the Design Review Panel (DRP) must approve plans for all homes before construction can start. Although the DRP will only grant permissions once the land has been titled, we suggest submitting your application early to help ensure a swift and early completion.

With works progressing as planned, the Modeina community continues to expand and flourish, making our vision for the estate a reality.



## Land Sales Centre Hours

1300 724 723 | [modeina.com.au](http://modeina.com.au)

Modeina Sales Centre open from 10am – 5pm, Saturday to Wednesday  
6 Lexington Drive BURNSIDE

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