

Worklink Newsletter

Manager's Report

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It is hard to believe that 2008 is nearly over, where has the year gone? It has been a very busy year for the organisation which has seen significant service growth. We now have 23 staff and over 450 clients.



Worklink has continued to strengthen its service and business networks across all programs which I believe are reflective in its performance, including partnerships with Job Futures, IPA, Wuchopperen, Pathways, Queensland Centre for Rural and Remote Mental Health, Cairns and Hinterland Integrated Mental Health and Shelter Housing Action Cairns.

This performance would not be possible without a strong and dedicated management committee and a team of hardworking and professional staff. I would like to acknowledge the staff for their hard work and dedication to delivering the best possible service to the clients of Worklink.

I would like to extend huge thanks to those management committee members who have signed up for another year and extend a warm welcome to our new management committee members Leanne Tanti, Susan Parsons and Stephen Tryer. I commend the management committee for their sound strategic direction, broad and valuable expertise, and most importantly for giving their time on a voluntary basis. I look forward to working with you all in 2009.

To our PSP and DEN programme participants we also look forward to working with you to achieve your employment goals.

Season's greetings to each and every one of you



Dorothy Dunne

Worklink End of Year Function

Special points of interest:

Worklink end of year festive BBQ
Client Training in 2009
Office Closure

You're invited to attend Worklink's
End of Year
Festive Barbeque
Thursday 18th December 2008
12.00 noon to 1.30pm

**Please RSVP to Worklink, If you would like to attend
Ph: 4031 0877**

Regular Markets

ATHERTON MARKETS

The first Saturday of each month from 7am at Platypus Park, Herberston Rd

BABINDA MARKETS

The first Saturday of each month, except January, from 8am, Munro Street

RUSTY'S MARKETS

All day Friday, until 2pm Saturday and Sunday, Grafton Street, Cairns

ESPLANADE MARKETS

Every Saturday from 8am - 4pm at Fogarty Park, Cairns

NIGHT MARKETS

Everyday from 4.30pm-11pm, Entry from Esplanade or Abbott Street, Cairns

NORTHERN BEACHES MARKETS

The 3rd Sunday of each month from 9am - 3pm, Smithfield Shopping Centre

TANKS ART CENTRE MARKETS

The last Sunday of each month from 9am - 1pm, Cairns

COOKTOWN MARKETS

Every Saturday from 8am - noon at Lions Park

GORDONVALE COTTAGE MARKETS

On the first Saturday of each month from 8am - noon at Norman Park

INNISFAIL RED CROSS MARKETS

Held the 3rd Sunday of each month at Anzac Memorial Park



KURANDA MARKETS

Every Wednesday, Thursday, Friday and Sunday at 9am—3pm in Therwine Street

MALANDA MARKETS

The 3rd Saturday of each month from 6am - noon at Jack May Park

MAREEBA MARKETS

The 2nd Saturday of each month at Centenary Park Byrnes Street

MISSION BEACH MARKETS

1st and 3rd Sunday of each month from 6.30am - noon Opposite Hideaway

MONSTER MARKETS

The last Sunday of each month from 8am - 2pm, April till Nov at Marcs Park

MOSSMAN MARKETS

Every Saturday from 7am - noon under the Raintrees in Mossman

PORT DOUGLAS MARKETS

Every Sunday from 8.30am - 2pm at Anzac Park

TOLGA MARKETS

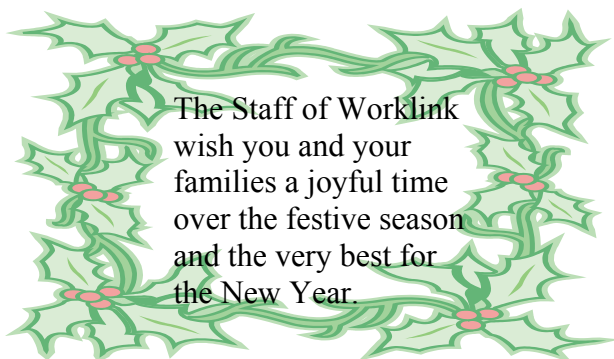
The first Sunday of each month at Morrow Park Race Course

TULLY MARKETS

Every 2nd and 4th Saturday of each month at the Tully Showgrounds

YUNGABURRA MARKETS

Held the 4th Saturday of each month from 7.30am - 12.30pm in the Main Street



The Staff of Worklink wish you and your families a joyful time over the festive season and the very best for the New Year.

Our office will be closed for the Christmas / New Year Holidays
From Wednesday 24th December 2008
We will re-open on Friday 2nd January 2009

Emergency contact numbers are as follows
Lifeline **13 1114**
Mensline **1300 789 978**
Kids Helpline **1800 551 800**
Acute Crisis Team **4050 3100** A/H **4050 6333**
Worklink Mobile: **0403 883 263**

Jobs Achieved in October & November

Well done to all.....
Congratulations to these clients.



- Labourer
- Nurse
- Truck Driver
- Storeperson
- Bar Attendant
- Administration Assistant
- Food Service Attendant
- Apprentice Boilermaker
- Mechanical Engineer
- Kitchenhand x 2
- Bus Driver
- Retail Assistant x 5
- Gardener x 2
- Cleaner x 2
- Receptionist
- Customer Service Officer
- Waiter
- Customer Service Assistant x 2
- Child Minder
- Painter
- Cleaner



From the Promotions Corner

The Stress Less luncheon, as part of Mental Health Week in October, was a great success with 300 people attending. The guest speaker, Dr Michael Carr-Gregg proved to be very popular and you can catch him appearing on Sunrise - Channel 7, fairly regularly. We will all be focusing over the next few months on what industries will be employing and I did read the other day that with the current ageing population the health industry is growing. That is certainly something for

jobseekers seeking careers to consider. Employers will be looking for jobseekers with skills so we encourage consumers of Worklink to work with your case manager in identifying skills shortages and match your skills training to meet the gaps.



Client Training coming up in 2009!!



First Aid Course

Conducted by Jackie Jansen from TAFE, in our training room.
Thursday 5th and Friday 6th February, 2009
9 am to 5 pm

Job Link – Work preparation program

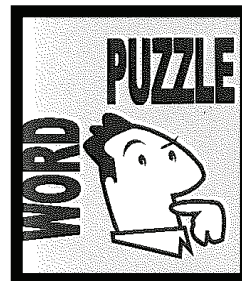
Small group activities to help increase your self confidence for the job search process.

Topics include interview techniques, telephone skills, letter writing, budgeting, problem solving & conflict resolution.
Mon 9th & 16th, Wed 11th 18th, Fri 13th & 20th February, 2009. 10am to 2pm each day for 6 days over 2 weeks.

Options – Information talks and afternoon tea

To help you feel and look great!

Topics include “Looking after yourself Emotionally”, “Healthy Eating”, “Success with Attitude” and “Personal Fitness & Exercise Tips”
Each Thursday, starting 26th February, 2009
2 pm to 4pm



Each square contains 3 letters which make up either the first or last half of a word. There are 18 words in the grid. Join the halves to find them.

DEN	ATE	VEL	MOR	PAD	BUR
SKY	GER	BRI	GAT	TON	ENT
UME	MYS	TRE	KET	WHI	FIN
MUT	SON	CRU	REA	VET	RAB
DAL	JUN	DLE	VOL	TAL	UPD
BIT	NOU	GUE	ATY	TIC	NCH

Reason		

Delicious Festive Treats



fruit-mince tarts 65¢ per serve
 • MAKES 24 TARTS • PREP 20 MINS • COOK 15 MINS



Filling

- 1 small green apple, peeled, grated
- 1/3 cup seedless raisins, chopped
- 1/3 cup sultanas, chopped
- 1/3 cup currants

- 1/4 cup dried apricots, chopped
- 1/4 cup glace cherries, chopped
- 1/4 cup brown sugar
- 1/4 cup slivered almonds
- 2 tsp honey
- 1/4 tsp cinnamon
- 1/4 tsp nutmeg
- Grated rind and juice of 1 orange
- 50g unsalted butter, melted

Tart Shell

- 7 sheets Pampas filo pastry
- 30g butter, melted
- Cooking oil spray
- Icing sugar, to dust

Place all filling ingredients in a large bowl and mix together thoroughly. Cover with plastic wrap and leave at

room temperature for 24hrs, stirring occasionally. Preheat oven to 200° C Or 180°C fan forced. Grease 2 x 12-hole tartlet pans. Brush 6 sheets of filo (**reserve one for later and store under a tea towel so it doesn't dry out**) with melted butter and stack on top of each other. Cut 24 x 7cm rounds from filo stack. Press into prepared pans. Bake for 5 mins, until crisp and golden. Cool. Cut 24 squares from remaining sheet of filo. Fill tart shells with fruit mince. Lightly scrunch piece of filo and place on top of mince, then spray lightly with cooking oil spray. Bake for 10 mins, until crisp. Dust with icing sugar and serve.



Better Health Fruit Cake

Suitable to freeze

- 1 1/4 cup strong tea
- 1 3/4 cup dried mixed fruit
- 8 apricots, dried or tinned, chopped
- 1 cup Wholemeal S/R flour

- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- 1/2 teaspoon mixed spice

Method

1. Add tea to fruit and leave to soak overnight, or until tea is cold.
2. Sift flours and spices, then

add the fruit and tea mixture.

3. Put in a cake/loaf tin, lined with greaseproof paper.
4. Bake at 150°C for 60 to 75 minutes or until cooked. (Insert a fine skewer in the cake and when it comes out clean, the cake is cooked.)



German Gingerbread Cookies

(Makes 30 (3-inch) Cookies.)

- 1/2 cup dark molasses
- 1/2 cup butter or margarine
- 1/4 cup brown sugar (packed)
- 2 cups all-purpose flour
- 2 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- 1/2 teaspoon each cloves, nutmeg and salt
- 2/3 cup ground California pistachios
- 1 teaspoon baking powder
- 1 large egg
- 1 egg yolk, beaten with 2 teaspoons water

For Decoration:

- 1/4 cup each chopped and whole shelled California Pistachios

1. Combine molasses with butter and sugar in saucepan; heat, stirring just until butter melts. (Don't boil.) Cool.
2. In a separate bowl, mix flour, spices, salt, ground pistachios and baking powder. Add egg and cooled syrup mixture and blend to a dough.
3. When ready to bake, preheat oven to 375°F (190°C).
4. Roll out dough into two (12-inch) rounds and cut out holiday shapes with cookie cutters. Place cookies on ungreased cookie sheets, leaving 1/2-inch between them. Brush with egg yolk-water mixture. Decorate with chopped and whole pistachios.
5. Bake for 10 minutes or until light golden at edges. Cool on wire racks.

Tip: Pulse pistachios in a food processor until coarsely ground.