

JANUARY 1ST, 2026

We are almost officially in the New Year, 2026. Last year was full of so much adventure; new outings, new clients, new support workers, new classes... so much going on in the Not Boring space, you could say that 2025 was a very Not Boring year... just the way we like it. 2026 has lots in store, and will be bigger and better than ever, we can't wait to share it with you.

**DECEMBER RE-CAP!**

December flew by in the blink of an eye. We had our usual Cooking with Confidence classes, which have been such a blast this year. Our crew have gained so much confidence in the kitchen, we are so excited to see what 2026 brings! They finished off the year building their own Christmas Charcuterie Boxes & decorating pavlova's – all ready to share with loved ones over the festive season. We're looking to expand classes due to popular demand so if you are keen to join in, let us know what day suits you. Our client Christmas party was so much fun; delicious food, festive clothing, and as always, there was lots of laughter amongst our Not Boring family. And then there was Christmas Day... a big Christmas feast at the Albion Hub; prawns, ham, chicken, salads, and desserts... it was wonderful to spend the day with everyone, including a visit from Santa & the gingerbread man! We aim to spread love and laughter to the lives of

our clients, but that's also what they bring to our lives. It's been an incredible year, and we look forward to doing it all again in 2026... perhaps just a little bigger and better, and a lot more Not Boring! We hope that you all enjoy the festive season, and can have a little down time, and if you find yourself needing support over this time, please reach out. We are aware that this time of year can be a struggle for some – we are here if you anything. Our office will be back open from Monday morning, 7.30am, but our supports are always available.

'NEW YEAR, NEW ME? NOPE, YOU'RE PERFECT AS YOU ARE!'

THIS MONTH'S RECIPE... PESTO PASTA SALAD.

Ingredients: 350g spiral pasta, 1 tbsp salt. pesto; 2 tbsp pine nuts, 2 cups basil leaves, 1 tsp garlic, ½ cup parmesan, ½ tsp salt, ¼ tsp pepper, 7 tbsp olive oil. Salad; 2 tbsp mayonnaise, 250g cherry tomatoes, 220g baby bocconcini, 1 cup rocket or baby spinach, ½ tsp salt.

Method: Cook the pasta according to packet directions and then drain and rinse under cool water. Set aside to cool and dry. Slice tomatoes & bocconcini in half and set aside in a large bowl. Place all the pesto ingredients into a bender and blitz a few times until everything is well combined and has made a paste. Add the pasta into the bowl with the tomatoes/bocconcini & pour the pesto over top. Add the mayonnaise and rocket and mix it all through. Optional add: cooked chicken or diced roast pumpkin.

WHAT'S ON IN JANUARY?

Tuesday's is Create and Connect at the hub – morning tea and craft items are supplied.

Tuesday, Wednesday & Saturdays are Cooking with Confidence classes – reach out if you'd like more info on these.

Thursday's, we alternate Men's Club and a Music Jam Session.

Friday afternoons are for socials – rotating between BBQ, pizza night, Mexican or Italian themed dinners. A great social afternoon, with dinner and good company.

Weekend group activities depend on demand – it could be just you and a support worker, or a small group of others that are keen to join in. This month we're aiming to get to The Butterfly House on Bribie Island, a visit to the City Botanic Gardens, and an afternoon of Ten Pin Bowling fun at Aspley Bowl – let us know if you're keen on anything and we can work out the details from there!

Some activities come with a cost and others are covered by us – if you have questions, just call the office and we can discuss details with you. We also always welcome new suggestions, so if there is somewhere you'd like to go, let us know and we'll aim to get a group together.

Don't forget that you can pop down to the Not Boring Kitchen while with your supports from Tuesday – Saturday between 7am – 12pm, and if you are a client, Cam will shout you a free coffee!



CONTACT US...

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