

## Newsletter July 2021!

Welcome to our newsletter for service users' parents, and carers. We aim to issue the newsletter on a regular basis to keep everybody up to date with news, upcoming events and items of general interest.

### Services update

To everyone's relief many of the Covid-19 restrictions have now been eased and we are pleased to have been able to welcome back nearly all of you at both the Melton and Syston bases albeit with social distancing requirements still in place. We thought it would be nice to share with you, photos of some of the activities that we have been doing as follows.....

### Baking



## Crafts and woodwork



We continue to develop our range of craft activities and have recently made a pom-pom rug for the relaxation room.

## Allotment and gardening course



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## Sport



**Recently it was Father's Day, so as a slight variation on the corny joke theme, we decided to treat you to a few 'Dad' jokes;**

**Did you hear about the kidnapping at school? It's fine, he woke up.  
My boss told me to have a good day, so I went home.**

**I know a lot of jokes about retired people, but none of them work.  
Five out of four people admit they're bad with fractions!**

**I'm reading a horror story in Braille. Something bad is going to happen, I can just feel it.**

***Why did the scarecrow get an award? Because he was out standing in his field!***

## Secret Tearoom Recipe:

**For July's Secret Tearoom recipe, we have chosen the lovely scone recipe – enjoy your cream teas!**

### Ingredients

225g self-raising flour, pinch of salt, 50g margarine, 25g caster sugar, 50g currants or sultanas, 1 medium egg, beaten with enough milk to make 150ml of liquid.

1. Heat oven to 220C, 425F, gas Mark 7 and grease a baking tray.
2. Mix flour and salt, rub in margarine and stir in sugar and fruit.
3. Add egg and milk reserving a little for brushing the tops.
4. Knead lightly on a floured surface and roll out to 1 cm in thickness and cut into 6.5cm rounds.
5. Re-roll the trimmings and cut more rounds.
6. Brush the tops with egg and milk and bake for about 10 minutes.

Hint; a scone dough should be soft and spongy. Handle very lightly for best results.

**Congratulations to Jordan & Kevin on their wedding which took place on Friday 25<sup>th</sup> June!**



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