

*Hello
February!*



Monthly News Letter

Tendercare Home Ltd



2020 Edition by Christine Stanton

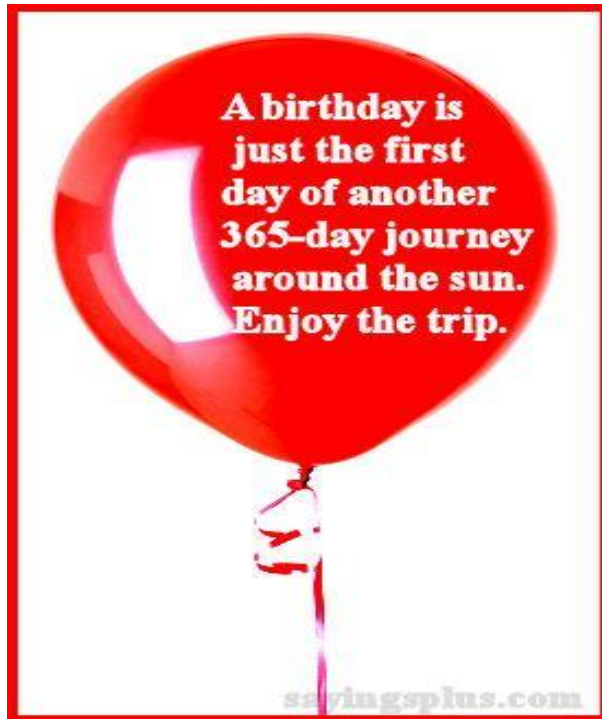
Anne –25th, Anne will be turning 81 years young this February



Gladys – 25th, Gladys will be turning 91 years young this February



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Get To Know The Staff

Jon Tot

I have worked for the company for five years although I have been working in care for around 8 years. I'm Married, have no children but I have 10 fish, I like to go on holiday to skegness a few times a year , ive never being abroad.



UPCOMING FEBRUARY EVENTS

- Valentines Day – Friday 14th January. Happy Valentines day. There will a selected menu for this day. Wear red day
- Church Visits – Every second week, the local church group come to visit the residents, sing and chat with them

JANUARY 2020 COFFEE MORNING



FUN ACTIVITES

VALENTINE'S DAY WORD SEARCH

A V U A N G C A N D Y Q E I Y N J E T F
J R R Z A O C G C S G C B O U Z P A W Y
T D Y Q C B P M K O J S R U T Q W O P D
I B D Y D G W A B S R I T L X M P V Z R
H O V O O N E A H E T G O U H A B L W B
N V S W E E T F W D F U T U J A B J E H
M E S C S B A O O I F Z H S T Q M T L T
X O Q B Q S L D U K I V C E W N U Z O U
X K Z W W F O G W W C J X S D C R T V X
C D B S K W C C H E Z H D O B J I G E W
A N I L I E O S N H V D H R D A H U B Z
R P W N S S H E A R T S L G B Z N D G M
D L O W S E C T R G C D I P U C F L V S
R N P P O Q N W E O T N G A W E C J C F
J O E F W R W I D R E C I T B C X A M Q
E R M U T M R N T F Y H R R Z S A F A L
R S B V N N R A K N I P U G U L F K Q E
J S B K O H B W H Z E A R O Y U Y W J K
O C U D D L E D U X R L C C R E V N O X
B O W E W R R N G Y K R A O Z N V G H V
D Y D Z C U O Y E V O L I V H I U W D G
N G O K Q T V Z L V S K M N S M Y V D S
L U N T L W L P B Q P J S B W E Z J W E
T K F S D N E I R F E K Q X S B X V L V
A Q U H S X L I C S A B E R Y H C G O U

Valentine	Cupid	Be Mine	Pink
Candy	Cuddle	Hearts	Red
Chocolate	Hug	Card	Roses
February	Kiss	Love	I Love You
Flowers	Love	Arrow	Sweet
Friend			





Employee Of The Month

Jackie was Employee of the month for January here at Tendercare. She is one of the night's team, she is an asset to the team.



Upcoming February Meetings

Our next Service user meeting is scheduled on...28th February 2020



Red Velvet Cake Recipe

For the sponges

- 300ml vegetable oil, plus extra for greasing
- 500g plain flour
- 2 tbsp cocoa powder
- 4 tsp baking powder
- 2 tsp bicarbonate of soda
- 560g light brown soft sugar
- 1 tsp fine salt
- 400ml buttermilk
- 4 tsp vanilla extract
- 30ml red food colouring gel
- 4 large eggs

For the icing

- 250g pack slightly salted butter
- 750g icing sugar
- 350g tub full-fat soft cheese
- 1 tsp vanilla extract



Heat oven to 180C/160C fan/gas 4. Grease and line the base and sides of two cake tins.

Put 250g flour, 1 tbsp cocoa powder, 2 tsp baking powder, 1 tsp bicarbonate of soda, 280g light brown soft sugar and 1 tsp salt in a bowl and mix well.

Mix 200ml buttermilk, 150ml oil, 2 tsp vanilla extract, 100ml water and 15ml food colouring in a jug. Add 2 eggs and whisk until smooth. Pour the wet ingredients into the dry and whisk until well combined.

Pour the cake mixture evenly into the two tins, and bake for 25-30 mins, or until risen and a skewer inserted into the centre comes out clean.

Cool in the tins for 10 mins, then turn out onto a wire rack, peel off the baking parchment and leave to cool.

To make the icing, put the butter in a large bowl and sieve in half the icing sugar.

Roughly mash together with a spatula, then whizz with a hand mixer until smooth.

Add the soft cheese and vanilla, sieve in the remaining icing sugar, mash together again, then blend once more with the hand mixer.

Assemble the cake.

A short Message

About Dementia



Thank you for taking the time to read our news letter. We hope you enjoyed reading it as much as we did making it....