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Jean's Festive Recipes..

Chocolate mincemeat Truffles

Preparation time 15 minutes plus chilling in the fridge. Makes 24 truffles.

You will need:

A small carton of double cream
25g finely chopped, 70 percent dark chocolate
2 tablespoons of mincemeat
2 level tablespoons of chocolate powder.

Method

Place the cream in a saucepan slowly bring to the boil then remove from the heat. Stir the chocolate into the cream until it has melted then transfer the mixture to a bowl. Add the mincemeat and mix well. then place in the fridge and chill until firm.



Place the chocolate powder on a plate. Remove the mixture from the fridge. Take a teaspoon of chocolate mixture and roll it in the chocolate powder to form into a small ball. Place on a tray lined with greaseproof paper and chill until ready to eat.

If you want the truffles more yummy roll in desiccated coconut or chopped dried fruits.

Editor's word

Jamie Renton



Welcome to the annual festive issue of Newsflash.

All of our services will be closed from 12.30 pm on Friday 23rd December until 9.30 on Tuesday 3rd January 2023. However, with this issue of Newsflash, you should find a list of emergency contact details where you can get support while our services are closed.

Here at ADKC we're all looking forward to a well-earned break at the end of another very busy year, before returning refreshed and ready for action at the beginning of 2023. As ever I want to thank our staff team, our Executive Committee, our volunteers

and above all else you, our members for your continued support.

Whatever you're celebrating in this festive season, I hope you enjoy it and look forward to seeing you in the New Year.

The next issue of Newsflash should be with you in February.

Jamie Renton
Chief Executive



Limericks from Alex...

A doctor was shocked when he heard
The details of what had occurred
Instead of some water
Fred gave his daughter
A Martini - shaken not stirred!

An old lady who lived near south Bristol
Was armed with a very big pistol
She squirted water
As police caught her
Trying to steal a rare crystal!

When Santa was up in the skies
He ate ketchup with loads of mince pies
After that he ate
A big china plate
Of crispy golden French fries!

Alex Day
ADKC Member

Jean's Festive Recipes.. Christmas mincemeat slices.

**Makes 15 slices
and can be frozen.**

You will need:

- 1 jar of mincemeat.
- 175 grams plain flour.
- 70 grams oats.
- 170 grams butter.
- 50 grams light brown sugar.
- 2 tablespoons cold water.

1. Pre-heat the oven to gas mark 5/190C/375F.

2. Grease well a 20cm by 30 cm baking tin.

3. Into a large bowl place the flour and butter, rub together until the mixture looks or feels like breadcrumbs.

4. Add the sugar and the water. Mix until it forms a dough mixture.

5. Press half the dough mixture into the greased baking tin, then spread with some of the mincemeat.



6. Roll out the other half of the dough mixture and place it on top to cover the mincemeat.

7. Press the edges together firmly.

8. Sprinkle with the oats and a sprinkle of sugar and bake for 30 minutes.

9. Leave to cool in the tin.

10. Then cut into slices.

These can be served with ice-cream, fresh cream, or the slices are just as nice as they are.

Enjoy!

Jean Davis
ADKC Member

Have you changed your address?

Please let us know...if you have moved, your contact details have changed, so we send your copies of Newsflash and any other news about ADKC events or services.

If you need to tell us about any changes, email admin@adkc.org.uk or call us on 020 8960 8888.

The ADKC staff

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SEASON'S GREETINGS

From all at ADKC

**All of ADKC's services will be closed
from 12.30 pm on Friday 23rd
December for the Christmas and New
Year break.**

**Our services reopen at 9.30am on
Tuesday 3rd January 2023.**

