

SHELTERED HOUSING CHRISTMAS NEWSLETTER



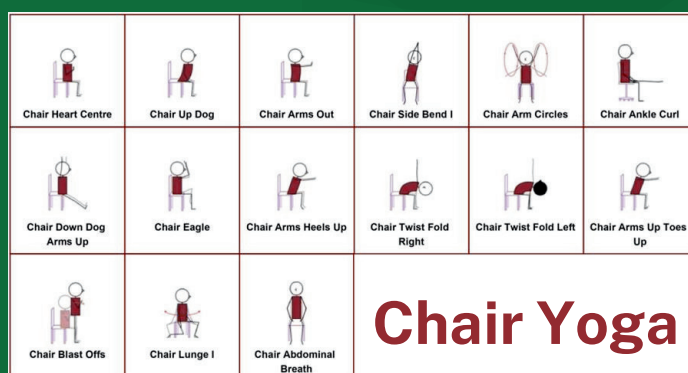
Sheltered Housing Christmas Arrangements



All Sheltered housing Officers will finish at 16:30 on the 22/12/23 and will return at 8:30 on the 02/01/2024.

If you are planning to be away during the Christmas period, please pass details to the HUB or your Sheltered Housing Officer.

If you have any emergencies throughout the Christmas period, you can contact Careline on 01255 222022, or by pulling a cord, pressing your pendant or via the red button on your Chubb box.



**Keep moving through the
festive period with a little
exercise.**

NOTICES

Please do not let any visitors into the main entry door to the Scheme unless they are visiting you.

All flat doors leading to the communal corridors must be kept closed for security, fire safety and to prevent any cross-infections.

This is for everyone's safety and security.

Any unwanted furniture or electrical items should be disposed of at your local Recycling Centre below:

- **Clacton Recycling Centre | Rush Green Road | CO16 7BL**
- **Dovercourt Recycling Centre | West End Lane | CO12 3SF**
- **Kirby le Soken Recycling Centre | Malting Lane | CO13 0EH**
- **Lawford Recycling Centre | Greensmill | CO11 1UZ**

Or you can contact  **VEOLIA** on 01255 431620 to get a price for removal from your property.

If you live in Sheltered Housing and consider purchasing a Mobility Scooter, it is important to seek advice firstly from your Sheltered Housing Officer.

There is a waiting list in operation for indoor parking spaces in all the Schemes as there is limited availability at this time.

Insurance is necessary once you have a mobility scooter, and the insurance document needs to be shown to your Housing Officer annually.

Please ensure all the pull-cords in your home are not tied up and are easily reached in case of an emergency.

Regular pull-cord testing is done by your Sheltered Housing Officer in: January, April, July and October each year.



Please ensure that any details on your Tenants Records are kept up to date, such as phone numbers and address of your Next of Kin.

Please speak to your Sheltered Housing Officer regarding any changes necessary.

You may have been asked to remove personal items from the communal hallway, stairs and landing areas and whilst we appreciate in some instances you are trying to make the areas more attractive, unfortunately Fire Safety Legislation requires us to ensure that these areas are kept clear of all items at all times.



REPORTING REPAIRS

Please report any necessary repairs, disrepair or concerns about damp, mould or condensation immediately to your Sheltered Housing Officer or directly to Housing Repairs. You can report a repair to us in the following ways:



By e-mailing HousingRepairs@tendringdc.gov.uk; If you can, please take some photos of the item(s) that need repairing and attach these to your email.



Letter



By telephoning us on 01255 686477



By calling in person into reception in our Pier Avenue office which is open every Monday, Tuesday and Wednesday (excluding Bank Holidays) from 10am to 1pm.



For emergencies outside of normal office hours you can contact Careline on 01255 222022 or by pulling a cord, pressing your pendant or via the red button on your Chubb box.

*Please note that on-line requests and emails will only be dealt with during working hours.

This easy cake is made with just 3 simple ingredients. The cake comes out very light and airy and has a delicate sweet crackly surface. It is great for dessert or afternoon tea.

INGREDIENTS

- 3 large eggs brought to room temperature
- 1 cup (195 g) granulated white sugar
- 1 cup (128 g) plain flour



Eggs: There is no substitute for eggs in this recipe. The eggs are the key to creating the cake structure and letting the cake rise since there is no raising agent. The eggs do not **need to be separated**, the eggs are beaten vigorously with the sugar until the mixture becomes very thick.

Sugar: This recipe is made with granulated white sugar though you may be able to substitute with other granular sugars. Brown sugar can be used for a nutty flavour.

Plain Flour: This recipe uses plain flour.

METHOD

First, beat together the eggs and sugar with an electric mixer for about eight minutes. The mixture will turn from frothy to thick and creamy. You will also notice the egg mixture change colour from yellow to a very pale (almost white) yellow.

Then gently fold in the flour. Sift the flour into the egg mixture to prevent clumping and over mixing. (Flour tends to clump up and if just added as is, there is a temptation to mix hard to get all of the flour incorporated, which can cause too much of the air to deflate from the egg mixture). By sifting the flour in, the flour will fall in more gently and make it easier to incorporate. The flour can alternatively be sprinkled in by hand.

The cake can be served with a dusting of powdered sugar OR decorate and serve it with fresh fruit like strawberries.

CHRISTMAS WORD SEARCH

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COOKIES
SANTA
SNOWFLAKE
SNOWMAN
REINDEER
MISTLETOE
PRESENTS
SLEIGH
POINCETTIA
ELF
CHRISTMAS TREE
CANDY CANE

Play this puzzle online at : <https://thewordsearch.com/puzzle/1168/>

Merry
Christmas

FROM ALL AT THE HOUSING DEPARTMENT