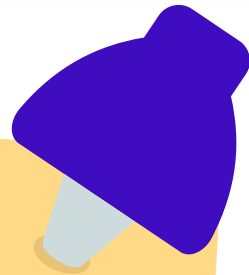


Headway South Bucks

February/March 2024 Newsletter



HSB Noticeboard



We are delighted that Headway South Bucks have been nominated as the Senior Captain charity for 2024 at Wycombe Heights Golf club. Their fundraising actually started back in November and to date they have already raised £2441 which is amazing.

The golf club hopes to raise a minimum of £4000 to meet the cost of a theatre outing to include lunch for everyone at Headway South Bucks. It will be our first major outing since before Covid so definitely something to look forward to.

They hold monthly quizzes which each raise around £200. The next quiz is on Wednesday 28th February at 7pm. HSB are hoping to put together a team or two. Do let us know if you would be interested.

A race night is also being arranged in March or April to raise funds, further details to follow.

The golf club are keen to support HSB and we are looking into arranging a coffee morning at the club.



Sharon's contact details

07704 860754

Tues to Thurs 9.30am to 5.30pm

sharon.smith@headwaysouthbucks.org.uk

Resource Centre

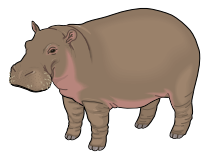
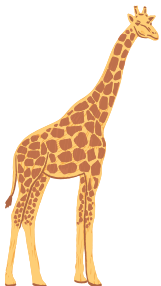
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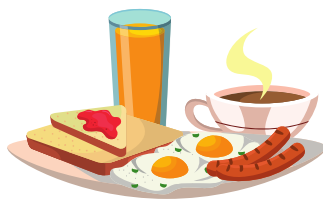
Tues to Thurs 9.30am to 4pm

Photos from our Christmas lunch



Freehand artwork animals





Special days and events to enjoy in February

February is...

National Bird Feeding month
Hot Breakfast month
National Fondue month

14-21 Feb is National Nest box week
20-26 Feb is Student Volunteering week

Feb 3rd – National Carrot cake day

5th – World Nutella day

6th – National Chopsticks day

8th – Kite flying day

9th – National Pizza day

13th – Pancake day

14th – National Clementine day

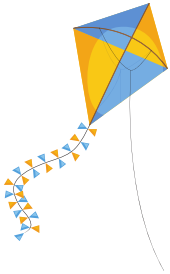
17th – Random Acts of Kindness day

19th – National Chocolate Mint day

20th – National Muffin day

27th – Polar Bear day & the Big Breakfast day

29th Leap day & National Toast day





Special days and events to enjoy in March



March is National Noodle month
Veggie month



3-9th Mar is Choc Chip Cookie week
4-10th Mar is British Pie week



Mar 5th – National Marmalade day
6th World Maths day & National Oreo Cookie day
7th National Flapjack day
10th Mothers day
12th Plant a flower day
14th National Brioche day
18th National Black Pudding day
20th International day of Happiness
21st World Poetry day & Tiramisu day
26th National Spinach day





Easter egg cookies



Prep: 20 mins



Easy



Makes 20

Cook: 15 mins - 55 mins

Create the perfect cookie with a soft, chewy centre and crisp outer edge. Mini chocolate eggs, white and dark chocolate chunks make them an indulgent Easter treat

Ingredients

175g [butter](#), softened

200g [light brown soft sugar](#)

100g [golden caster sugar](#)

1 tbsp [vanilla extract](#)

1 [large egg](#)

250g [plain flour](#)

½ tsp [bicarbonate of soda](#)

50g [white chocolate](#), chopped into chunks

100g bar [dark chocolate](#), chopped into chunks

100g mini chocolate eggs, lightly crushed with a rolling pin, leaving some larger pieces to decorate

Method

STEP 1

Heat oven to 190C/170C fan/gas 5. Line two baking sheets with baking parchment. Tip the butter, sugars and vanilla into a bowl. Beat with a hand-held electric [whisk](#) until pale and fluffy. Add the egg and beat again. Tip in the flour, bicarb and a pinch of salt, then use a [spatula](#) to mix together before adding the chocolate chunks and about half the crushed mini eggs (set aside the larger pieces) and mix again until everything is combined.

STEP 2

Scoop golf-ball-sized mounds of cookie dough onto the baking sheets, making sure you leave plenty of space between each one. (You should fit 4-6 cookies on each, so you'll have to bake in batches to make the total 20 cookies.) Push the remaining mini egg pieces into the tops.

Can be frozen at this point for up to three months. Defrost thoroughly in the fridge before baking. Bake for 15-18 mins, swapping the sheets around halfway through. For soft and chewy cookies, the cookies should be golden around the edges but still pale and soft in the middle. If you prefer a biscuit texture, you will need to bake them a little longer.

STEP 3

Remove from the oven and leave to cool for 10 mins before transferring to a wire rack, then bake the second batch. Continue until all the cookies are baked. *Will keep in an airtight container for up to a week.*



Easter

Word Search

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



Word list:

BUNNY
 CANDY
 CARROTS
 CHICKS

CHOCOLATE
 COTTONTAIL
 DYE
 EGGS

FAMILY
 FIND
 FLOWERS
 HIDE

HOP
 PEEP
 RABBIT
 SPRING

