Headway South Bucks



October/November Newsletter 2023



HSB Noticeboard

Our time as Coop's Local Community funds chosen cause has almost come to an end but you can still vote for HSB to be your chosen charity!

The link to our profile page is: https://membership.coop.co.uk/causes/74483



We will be holding our AGM via Zoom on 17th October at 7pm. The Zoom link is below if you would like to join the meeting.

Zoom Link:

https://us06web.zoom.us/j/81470648781? pwd=9bGPaxVafv0Eb7BUH2i4foB9VevA5x.1

> Meeting ID: 814 7064 8781 Passcode: 870056

Sharon's contact details 07704 860754 Tues to Thurs 9.30am to 5.30pm

sharon.smith@headwaysouthbucks.org.uk

Resource Centre 07709 285112 Tues to Thurs 9.30am to 4pm

Special Days in October and November



October is national Vegetarian Month and Cookie Month



October 13th – World Egg day
October 14th – National Dessert day
October 17th – National Pasta day
October 22nd – National Nut day
October 26th – National Mincemeat day
October 28th – Make a Difference day
October 29th – National Cat day
October 31st – Carve a Pumpkin day



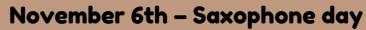


November is Peanut Butter Lovers

Month and World Vegan Month



November 1st – World Vegan day November 3rd – Sandwich day November 4th – Book Lovers day



November 11th - World Origami day

November 13th – World Kindness day

November 17th - Homemade Bread day

November 19th - Play Monopoly day

November 23rd - Eat a Cranberry day

November 28th - French Toast day









Claire from Inclusion Un-limited leads us in a variety of arts and crafts projects. Recently we have enjoyed creating sunflower artwork and a display encouraging Acts of Kindness.













A LOVELY DAY BY THE RIVER

We were very lucky that despite a rainy month the day we had our boat trip was a beautiful sunny day. Thank you so much to Accessible Boating for providing such a lovely experience for us.













AUTUMN BUCKET LIST Why not try a few of these ideas this Autumn...



Go fruit picking
Bake an apple pie
Drink a pumpkin spice latte
Walk and crunch through Autumn leaves
Go to a Harvest Festival

Take pretty Autumnal photos
Roast Marshmallows or make S'Mores



Make Toffee Apple Cupcakes
Go Stargazing
Bake a batch of cookies
Plant bulbs for Spring
Play a board game
Put food out for the birds
Carve a pumpkin

Make Rhubarb and Apple crumble
Go bird watching







BONFIRE NIGHT

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cold candy floss treason orange display safety sparklers cup of soup parliament penny toffee apples catherine wheel treacle toffee plot guy fawkes hot potatoes fairground november scarf and gloves smoke wooley hat gunpowder bonfire bang fireworks





Toffee apple cookies

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Prep: 10 mins - 15 mins

Cook: 12 mins Plus cooling time



Easy



Makes 24 cookies

These are truly delicious - crunchy round the edges, chewy in the centre



Nutrition: per cookie

kcal	fat
148	8g

saturates 5g carbs

sugars 7g

fibre 1g protein 2g low in salt



Ingredients

175g <u>unsalted butter</u>, at room temperature

140g golden caster sugar

2 egg yolks

50g ground almond

85g chewy toffees, roughly chopped

85g/3oz <u>ready-to-eat dried apple</u> chunks, roughly chopped

225g self-raising flour

2 tbsp milk

Method

STEP 1

Preheat the oven to fan 170C/conventional 190C/gas 5. Using an electric whisk, beat together the butter and sugar until pale and creamy.

STEP 2

Stir in the egg yolks, ground almonds, toffees, dried apple and flour. Mix well together then roll into walnut-sized balls.

STEP 3

Place well apart on two non-stick or lined baking sheets and flatten slightly with your hand. Brush with milk and bake for 8-12 minutes until golden. Leave to firm up for 5 minutes, then transfer to a wire rack and leave to cool completely.