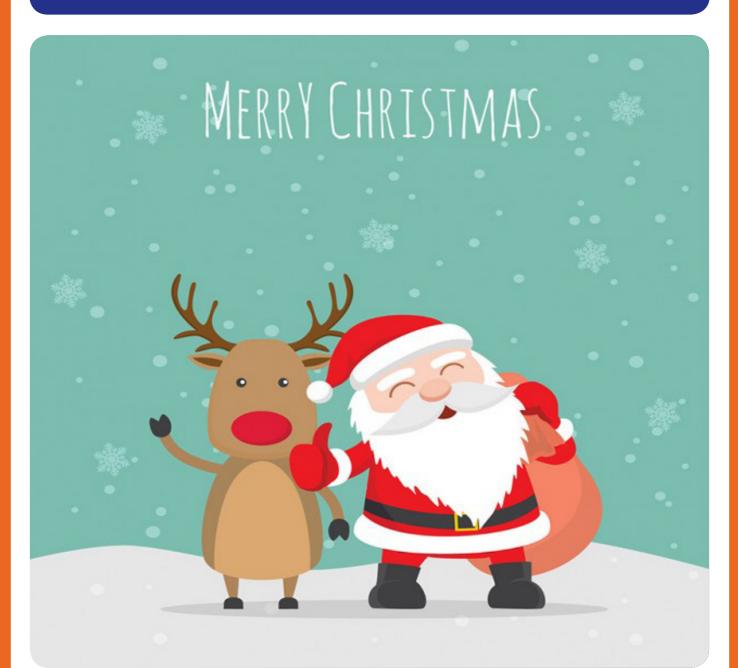
WINTER MAGAZINE 2016



WINTER FUN PAGES 2016



MERRY CHRISTMAS AND A HAPPY NEW YEAR!

RECIPE PAGE



Christmas Truffles

Preparation time: 1 hour

What you need:

- 1 cup of dates
- 1 cup of mixed nuts
- 2 tablespoons of cocoa powder
- 1 teaspoon of vanilla extract
- 1/3 cup of desiccated coconut
- 100g chocolate

WHAT TO DO:



• Put the dates in a bowl, cover with hot water and leave for 30 minutes. Remove the dates from the water.



• Put the dates, nuts, cocoa powder, vanilla extract and desiccated coconut in a blender.



• Blend all together, until it forms a dough.



• Use about 1 tablespoon of the dough and roll it in your hands to form a ball. Repeat with the rest of the mix.



• Melt the chocolate and coat the truffles with the melted chocolate. Put the truffles in the fridge for 10 minutes to set. Decorate the truffles with icing. Enjoy!

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MEMBERS PAGE

MY PERFECT CHRISTMAS

Are you all sitting cosy? Feeling warm? Cheeks so rosy If you are, I will begin...

I will try to remain quiet, without making a din. Spending quality time with loved ones near Feeling full of festive cheer Counting down the days Christmas means a lot to people, in so many different ways.

The Christmas tree, the tinsel, the snow The kiss underneath the mistletoe The sound of bells on Santa's sleigh, can be heard from many miles away. The turkey dinner The Christmas pud!

And 'Oh' be good My perfect Christmas is not very far away Baby Jesus, asleep in the hay The Christmas cracker The tasty turkey dinner.

In 2017, I'm going to be thinner A New Year for everyone! Should be exactly that and will be loads of fun! So, please remember, 'go to sleep' Otherwise Santa won't come if you peep! MERRY CHRISTMAS AND A HAPPY NEW YEAR!

By Danielle Pelling

COMPETITION TIME!

Here is a lovely picture of Julie Devereaux who has been busy knitting. She has made this lovely stripy blanket and wants to raise money for Powys People First.

To enter our competition you pay £1 and you must guess the weight of the blanket to win a prize. You can call into the office to see the blanket and to put in your entry or you can do a guesstimate from this picture. Good luck guys!! The winner will be announced later!!

JOHN WILLIAMS - WELSHPOOL GROUP

We were very sad to hear that our group member John Williams from Welshpool had recently passed away. When the group last met we all shared our memories about John. We watched a film that had been made about John through the life story project. John had grown up around Corris and as a young man in the 1960's he had worked at the Aberllefenni Quarry. John also lived in Llangadfan. Last year John moved to a flat in Welshpool where he was happy. John used to like to sit outside the Pinewood café in town smoking his pipe and chatting to people. John was an active campaigner especially about local public transport cuts. John will be missed and will always be remembered by Powys People First.



WE NEED YOU...

Thank you to everyone who sent in items for the newsletter. Sorry we couldn't use them all. We will try to use them in future issues.

Please send us your:

• news • articles • photos • drawings • jokes • puzzles • recipes • or anything else you would like to see in your newsletter.

You can post them to the office or give to a member of staff.

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