

Brook House Newsletter



Welcome to the August Edition of our Newsletter!

As you know July was a busy month of sport and we still have the Olympics to come, we have seen some of the most scorching temperatures and it's been like Spain or Greece!

You may have seen we had a gentleman around the home a week or so ago. He was taking pictures and had a drone to take ariel shots of the home. He has created a beautiful video and took some gorgeous images of our home and the all the activities we do.

We have decided to cancel our annual Summer Fete this year, Covid is still among us and Freedom day may have passed but cases can still rise and the health and safety of everyone here is our priority. Instead, we are holding a Car wash! This is going to be like our fete in that we will have stalls, offer refreshments and of course our raffle! See our poster below for details....

We hope everyone enjoyed our Caribbean afternoon, the steel band were fantastic!

Reflections.....

July has been jam-packed full of activities, sporting events and entertainment galore! See the pictures of our seaside day and some of the exciting things we have been up too!

Did everyone enjoy the Euros? Football nearly came home but theres always next time!..... An England squad hasn't been in an England final for 55 years, so hats off to Southgate and his lads for there amazing performances throughout the competition. Let's be honest a win through penalties doesn't reflect talent or rightfully winning a match.

Wimbledon was succeeded by Novak Djokovic and Ashleigh Barty from Australia took the womens championship.

We are waiting eagerly for the start of the olympics at the end of July so all those athletics fans hold tight!



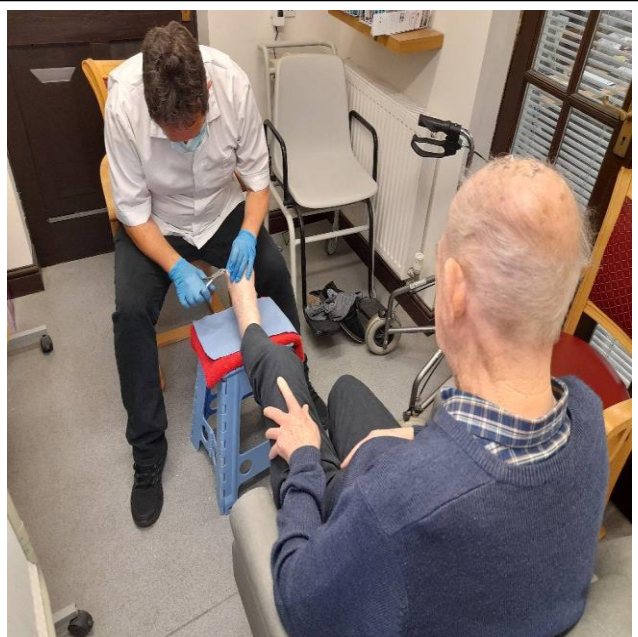
Sam Farrington Alison Maas Kerry Clarke



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Resident of the Month



Joyce Bentham

My relationship with my daughters Karen and April is very important to me. I also have 5 grandchildren that are a massive part of my life. I used to have a trailer tent and then a caravan with my husband. We used to travel all around the UK. I only ever wanted to go away for one week but my husband would have travelled for weeks on end if he could!

I used to work as an overlocker at Gryce's and I also worked at a photographers, a greengrocers and I worked at Tesco on the checkouts. I retired early at the age of 50 and we used to travel in our trailer tent and caravan. We enjoyed travelling to Norfolk.

Me and my husband lived in Oadby and we bought our house for £200.

I enjoy watching television , especially All creatures great and small, and Are you being served. I also like to listen to desert island discs on radio 4.



Sam Farrington Alison Maas Kerry Clarke

Check out some of our fresh produce!.....



Sam Farrington Alison Maas Kerry Clarke

£5
A Wash

Brook House

CAR WASH

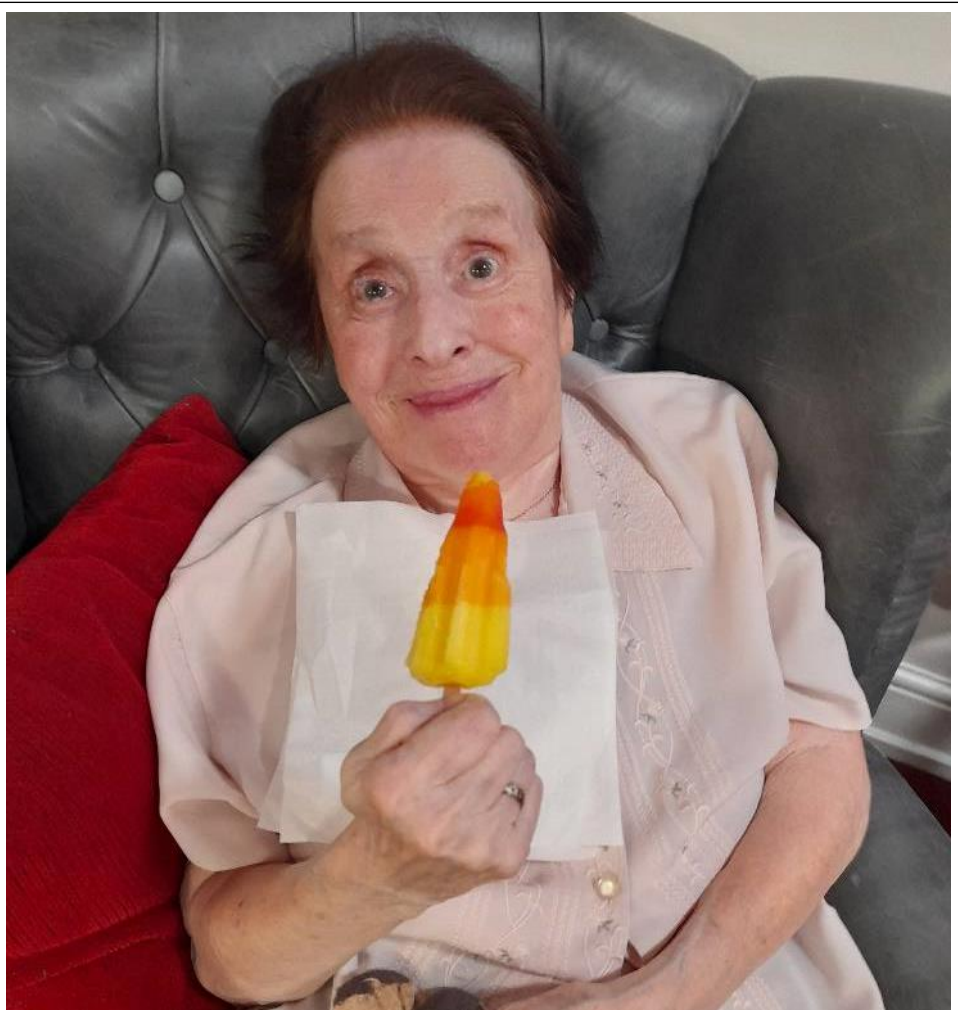


14th August 10-2pm

Contact us now to book your 15 minute slot!

**Including a Raffle, Tombola and
refreshments available.**

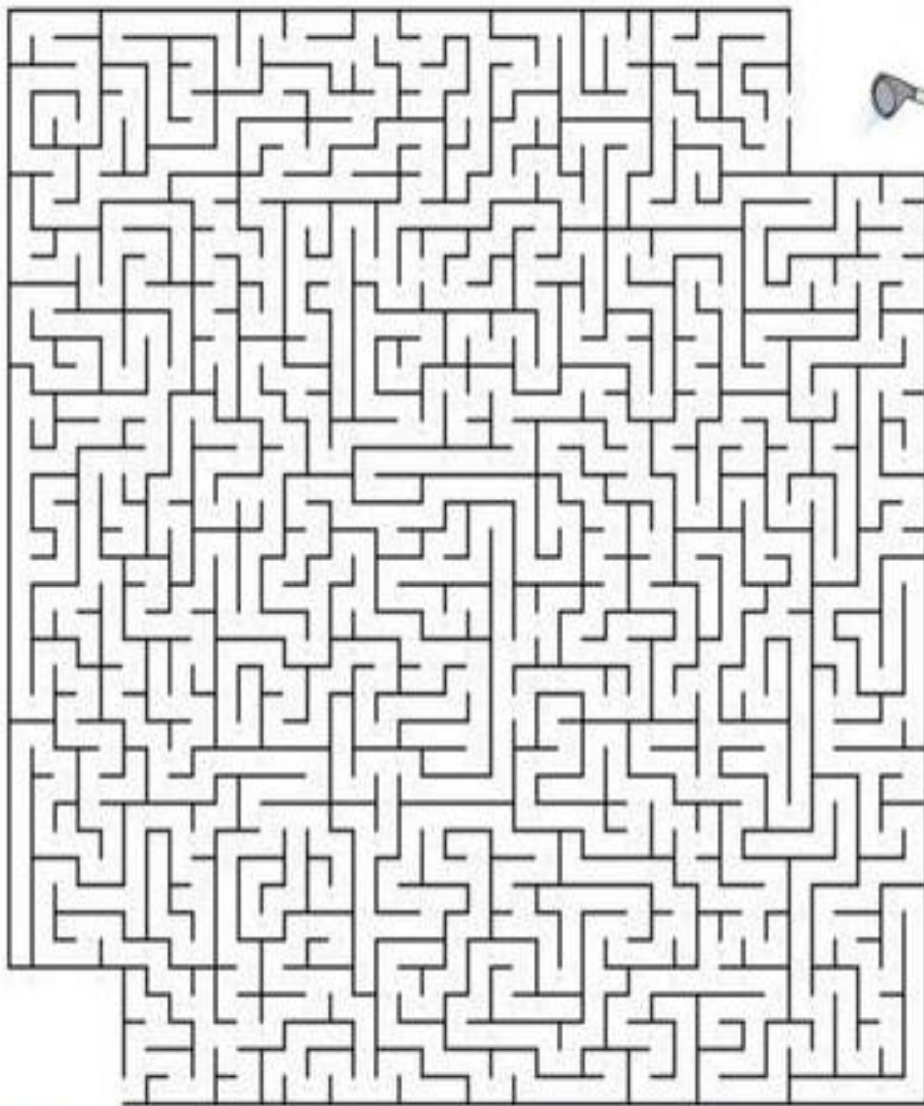
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Sam Farrington Alison Maas Kerry Clarke

Summer Gardening

A Tasty Maze Puzzle





Sam Farrington Alison Maas Kerry Clarke

Caribbean Day



Sam Farrington Alison Maas Kerry Clarke

Colour In..... 



Summer Baking

Cherry Pie.....

Ingredients

- 400g plain flour , plus a little for dusting
- 50g ground almonds , plus 2 tbsp
- 225g cold butter
- 75g white caster sugar
- 2 egg yolks

For the filling

- 800g cherries
- 150g cherry jam
- 50g caster sugar
- 2½ tbsp cornflour
- 1 egg white , beaten

Method

• STEP 1

First, make the pastry. Tip the flour, 50g almonds, butter, sugar and ¼ tsp salt into a food processor. Blend until the mixture resembles breadcrumbs. Beat the egg yolks with 2 tbsp cold water, drizzle over the flour and butter mixture and blend again until the dough starts to clump together. Tip onto a work surface and knead briefly to bring everything together into a smooth dough. Divide into two pieces and shape each lump into a puck shape. Wrap and chill for 30 mins. **Will keep, wrapped and chilled, for up to two days.**

• STEP 2

Remove the stones from the cherries – either cut them in half and pop out each stone, or use a cherry stoner. Toss the cherries with the jam, sugar and cornflour until there are no floury patches.

• STEP 3

If the pastry has been chilled for longer than 30 mins, bring it out of the fridge 20 mins or so before rolling, as it will be very firm. Heat the oven to 200C/180C fan/gas 6. Dust a surface with a little flour, then unwrap one piece of pastry. Carefully roll it out until it's large enough



to line the base and sides of a 25cm pie dish, skillet pan or cake tin. The pastry will be very delicate, if any cracks appear when rolling, squash them back together and keep going. Lift the pastry over the rolling pin and into the dish – don't worry if it breaks, just patch it up by pushing it into the corners and up the sides and closing any holes. There should be a little overhang around the edges. Sprinkle the reserved 2 tbsp almonds over the base, then spread the cherries on top to fill the pie in an even layer.

- **STEP 4**

Roll out the remaining pastry so it's large enough to cover the pie. Brush a little beaten egg white around the pastry edge. Top the pie with the pastry lid as it is (piercing a hole in the centre for the steam to escape), or make a lattice topping. To do this, cut the pastry into strips, however wide you like. Arrange half the strips in one direction over the pie, leaving a few centimetres gap between each. Weave the remaining strips under and over these in the opposite direction, creating a lattice pattern. Squash the pastry together around the edge, then trim the excess with a sharp knife.

- **STEP 5**

Crimp the edge for a neat finish, or use any pastry scraps to make shapes to run around the edge – we used a piping nozzle to cut small circles. Stick them on with a little more egg wash, then brush the whole pie with a thin layer of egg wash. Sprinkle over a little caster sugar. Bake for 55 mins-1 hr, checking the pie after 40 mins. The edges may brown more quickly than the centre, if this happens, wrap a little kitchen foil around the edge to protect it.

- **STEP 6**

Remove from the oven and leave to cool for 1 hr. If you cut it too soon, the fruit juice will be very runny and flood the pie. Best served just warm with cream or ice cream.



Avin a Laugh!



1. There's a fine line between a numerator and a denominator.
(...Only a fraction of people will get this clean joke.)

2. What do dentists call their x-rays?

Tooth pics!

3. Did you hear about the first restaurant to open on the moon?

It had great food, but no atmosphere.

4. What did one ocean say to the other ocean?

Nothing, it just waved.

5. Do you want to hear a construction joke?

Sorry, I'm still working on it.

6. Did you hear about the fire at the circus?

It was in tents!

7. Why do ducks have feathers?

To cover their butt quacks!

8. What's the difference between a hippo and a zippo?

One is really heavy and the other's a little lighter.

9. What does a nosey pepper do?

It gets jalapeño business.



Christine Johnson 11th August

Horoscopes

Cancer June 21st – July 22nd

Protective. In addition to being loyal, Cancers are extraordinarily protective of loved ones, sometimes even to a fault. ...

Leo July 23rd – August 22nd

Typical sun in Leo traits include being confident, comfortable being the center of attention, drama-adoring, ambitious, loyal, fiercely protective of their nearest and dearest, generous, luxury-loving, sunny, and big-hearted.