

Brook House Newsletter



Summer is slowly coming to a close and the nights are drawing in, children go back to school and the days are getting cooler.

We hope you've enjoyed the summer months and the events we've held throughout. It's been wonderful to see family and friends coming together in the garden....Roll on autumn and all its many delights.



Reflections

Our Caribbean afternoon was a great success! The live band was fantastic and the garden was full of beautiful bright colours and Caribbean themes.

We also had our Summer fete on the 14th Have a look at our pictures below to see how the day went.





Sam Farrington Alison Maas Kerry Clarke



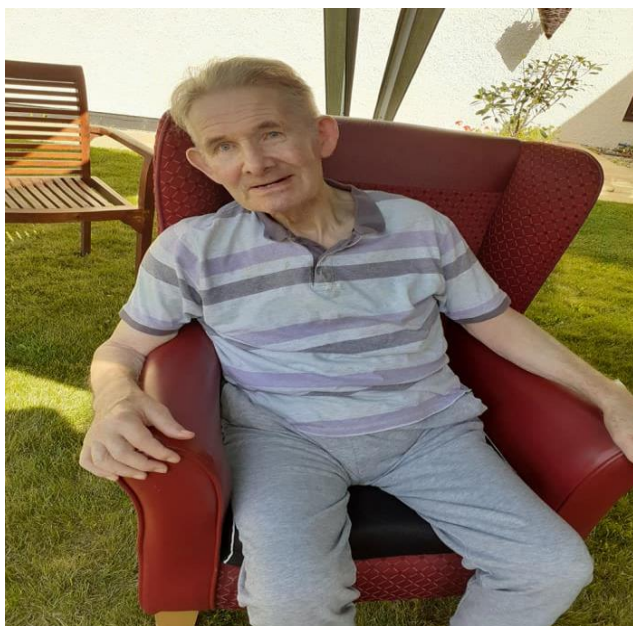
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Autumn Recipie

Apple and Pear Crumble

For the crumble topping

- 100g/3½oz cold butter, cut into small pieces
- 125g/4½oz plain flour
- 75g/2½oz demerara sugar
- 75g/2½oz roughly chopped nuts (optional)

For the filling

- 500g/1lb 2oz cooking apples (2 medium–large)
- 400g/14oz pears (2 medium–large)
- ½ tsp ground cinnamon
- 2 tbsp runny honey
- yoghurt, custard or cream, to serve



Method

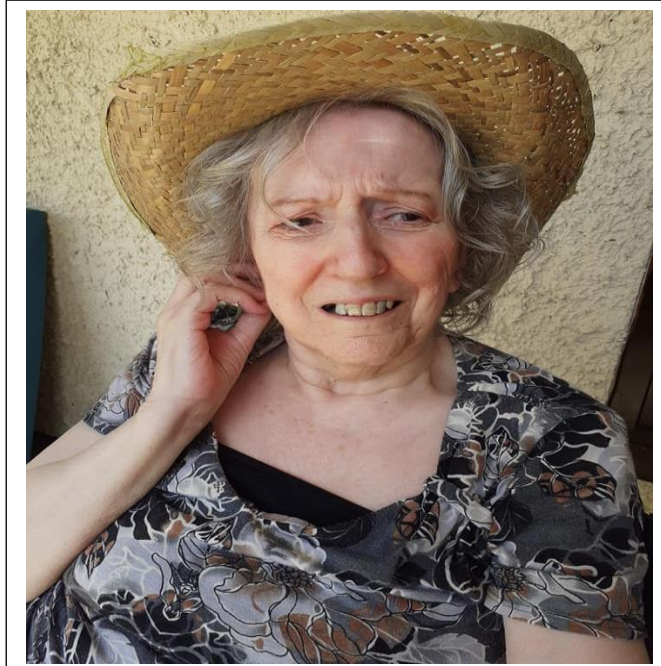
1. Pre-heat the oven to 190c/170c Fan/Gas 5
2. To make the crumble topping put the butter in a large mixing bowl and add the flour. Rub in the flour and butter until it resembles large breadcrumbs. Stir in the sugar and chopped nuts.
3. To make the filling, peel, quarter and core the apples and cut into 1cm / ½ in pieces. Quarter and core the pears and cut into 3cm 1 1/4in chunks crosswise (no need to peel). Spread the fruit in a shallow ovenproof dish about 30x20cm 12x8 in and about 5cm/2 in deep. Sprinkle over the cinnamon and drizzle over the honey (dip the spoon in hot water first and the honey will slide off) Pour over 120ml/ 4fl oz of water and mix together. Cover the fruit with the crumble topping but do not press it down.
4. Bake the crumble for about 45-55 minutes or until the top is lightly brown and the liquid bottom is oozing up and around the outside. Serve with with custard or cream.

Resident of the Month

Jean Rothwell

Jean was born on the 11th June 1944 and got married to Barry in the mid 1960's they had their first child Deborah on the 27th February 1968. Her second child Craig was born on the 29th March 1974. Jean and Barry ran a plumbing and heating business. Jean re-married John in the early 1990's and they travelled all over Europe and South Africa.

Jean is very creative and often enjoyed Arts and crafts and making things in her free time.





'Avin a Laugh'



A Perfect Marriage?

A man and woman had been married for more than 60 years. They had shared everything. They had talked about everything. They had kept no secrets from each other, except that the little old woman had a shoe box in the top of her closet that she had cautioned her husband never to open or ask her about.

For all of these years, he had never thought about the box, but one day, the little old woman got very sick and the doctor said she would not recover.

In trying to sort out their affairs, the little old man took down the shoe box and took it to his wife's bedside.

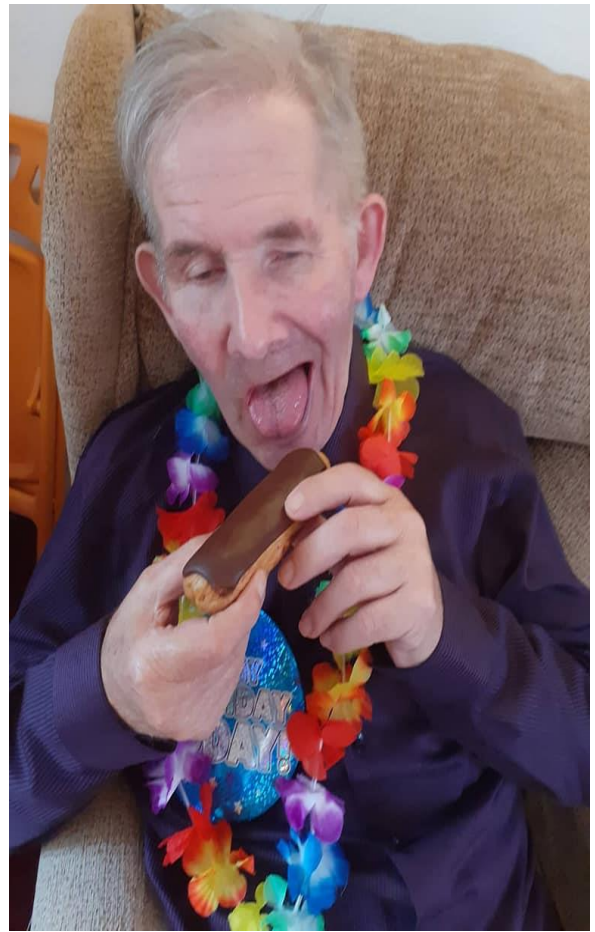
She agreed that it was time that he should know what was in the box. When he opened it, he found two crocheted dolls and a stack of money totalling £95,000.

He asked her about the contents. "When we were to be married," she said, "my grandmother told me the secret of a happy marriage was to never argue. She told me that if I ever got angry with you, I should just keep quiet and crochet a doll."

The little old man was so moved; he had to fight back tears. Only two precious dolls were in the box. She had only been angry with him two times in all those years of living and loving. He almost burst with happiness.

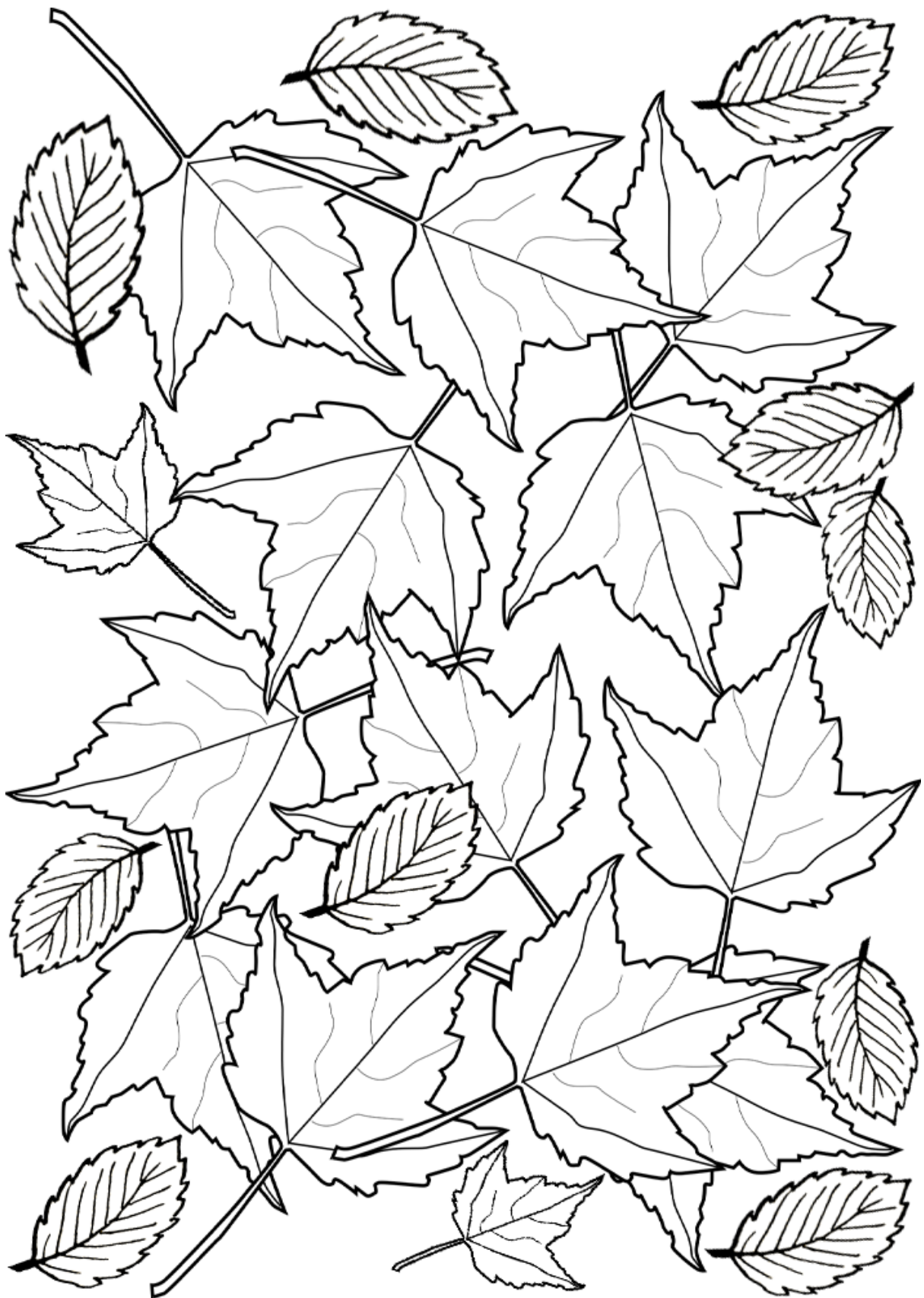
"Honey," he said, "that explains the dolls, but what about all of this money? Where did it come from?"

"Oh," she said. "That's the money I made from selling the dolls."



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Colour In.... 



Covid Testing

As your aware we are all being tested regularly for Coronavirus, the staff included. This is optional but we are offering tests to make sure our home is safe, covid free and continues to be in the future.

If your interested in a Covid test please see any member of management, they will be coming round monthly and offering these. Results are available around 72 hours after the test is taken.





Birthday Celebration



Janet Brightwell 6th September


**KEEP
CALM
EVERYONE
ITS MY
BIRTHDAY !**

QuotesIdeas.com



Horoscopes



Virgo August 23rd – September 22nd

Virgos have many great personality traits, but sometimes, and over extortion of these astrological personality traits cause them to have a negative effect on the Virgo. These negative traits include the need to over analyze situations and hold a very critical eye on themselves along with everyone else in their life.

Libra September 23rd- October 22nd

Libra is obsessed with symmetry and strives to create equilibrium in all areas of life. These air signs are the aesthetes of the zodiac: Ruled by Venus, the planet that governs love, beauty, and money, Libras adore high art, intellectualism, and connoisseurship.

