HIGHSTONE
HOUSING ASSOCIATION

NEWSLETTER

ISSUE 1 - MAY 2016

WELCOME TO HIGHSTONE HOUSING ASSOCIATION'S VERY FIRST NEWSLETTER!!

Hello,

Many exciting things have been happening since we opened our first scheme back in March 2014. We now have four schemes up and running and we thought it would be nice to share with you all how they look.....

"Mere House" in Askern, Doncaster was our very first scheme, managed by Cheryl Anderson along side a team of dedicated staff from Mencap.

" Spring Lodge" situated next door to Mere House was our second, a four bedroom bungalow managed by Jane Turton and wonderful staff from Mencap.

Our most recent development is "Dillington Mews" in Barnsley. We have recently had the open day and tenants have started to move their belongings in.

We are looking forward to working in Barnsley for the first time.

Here is our biggest development so far "Grove Court" at Woodlands, Doncaster. This scheme has 16 apartments in total. The development is managed by Leanne Patterson from St. Anne's and her dedicated team of staff.

Grove Court's Garden Party

We are excited to announce our first event is a Garden Party/ Fun afternoon at Grove Court in Woodlands, Doncaster on **Sunday 12th June 1pm – 4pm,** Leanne Patterson the manager at Grove Court and Jane Easter our housing officer will be working together to organise this event. We are looking forward to seeing many of you there on the day.

There will be food, music, socialising, photo prop box ☺ and much more!!

Family and friends are every welcome. This is not to be missed.

Going forward we hope to be able to update you all on a monthly basis on "What's Happening" around and about in your area. We would also love to include details and pictures of any events you have been attending too, so it would be great if you could forward anything you would like to see in the next newsletter.

If you have any exciting news or information which you would like including in the next newsletter please contact Jane on 07464971884 or email her at: janeeaster@highstoneha.co.uk

We have attached a word search - all fully completed ones handed into staff by the end of May will be put into a draw to win a prize!

You will also find a delicious recipe for butterfly buns too (our favourites!!)

Well that's all for now……

From all the team at Highstone

Name: **Date:**

Hand the completed word search into staff by the end of May to be entered into a prize draw.

Spring Word Search

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

BIRD
BUD
EGG
FLOWER
LAMB
NET
RAIN
SPRING

MARY BERRY'S EASY CHOCOLATE BUTTERFLY CAKES

To make 18 cakes

Ingredients:

- 4oz (100g) soft margarine
- 4oz (100g) caster sugar
- 2 Eggs
- 4oz (100g) self-raising flour
- 1 teaspoon baking powder

For the Icing:

- 2 tablespoons cocoa
- 3 tablespoons hot water
- 6oz (175g) butter, softened
- 12oz (350g) icing sugar, sifted

Method:

Step 1 - Pre-heat the oven to 200 degrees

Step 2 – Put the margarine, caster sugar, eggs, self-raising flour and baking powder in the bowl together, beat it up with the mixer and divide into the cake cases.

Step 3 - Bake in the oven for 15-20 minutes and once they are cooked (check they spring back when touched) pop them onto a wire rack to cool.

Step 4 - Making the Icing - Blend the cocoa powder with the hot water then allow to cool slightly. Beat in the butter and icing sugar until well blended.

Step 5 - Creating the Wings - Cut out a ring of sponge from the top of the cake. Angle the knife slightly to make a well. Pipe the soft buttercream filling into the centre of the cake, cut the cake slice in half to make the wings and position gently in the buttercream.

Step 6 - Dust with a little bit of icing sugar to finish. Enjoy!