

# CHRISTMAS IS COMING- PART 2

## NOVEMBER JUST FOR FUN CAPTION COMPETITION



**Snow good, I need a rest!**

*"Leave me alone – I'm having a meltdown!"*

**"Keep your distance, my eye! I've been here since last Christmas and haven't spoken to a soul"**

**Forget the chocolate treats this Christmas, do something a little different and sign up for "The Injustice Advent Calendar – the Advent Calendar that Matters".**

It is simple. Commencing 1 December you'll be provided with 24 simple ways in advent to help **make the world a better place – and it won't cost you a single penny to take part.** Sign up on:

[www.traidcraftexchange.org/injustice-advent-calendar](http://www.traidcraftexchange.org/injustice-advent-calendar)

It is **free** and takes less than 5 minutes to complete

**Remembering the WI Resolution this year, "End Modern Slavery"**

*There are tens of thousands of victims of modern slavery hiding in plain sight in the UK.*

*Modern slavery has severe consequences for the health and mental wellbeing of survivors.*

*The NFWI calls on the Government to protect victims of modern slavery in the first instance and deliver longer term support to help them rebuild their lives. We call on our members to raise awareness of the prevalence of modern slavery throughout society and to campaign to defeat it.*

**Margaret Leverton of Nobold (Meole Village) WI sent in this recipe for **Apple and Fruit Flan.****

*"In our household it's always called **Christmas Flan** as it is a regular dessert at Christmas time.*

*It is very simple to make and is delicious."*

### Ingredients:

6oz dried fruit of your choice  
2 tbsp Calvados (or brandy if you prefer)  
3oz butter  
6oz ginger biscuits, crushed finely  
2 dessert apples, peeled, cored and chopped



Grated zest and juice of ½ a lemon  
3 tbsp clear honey  
1 tbsp cornflour  
6 tbsp apple juice or water  
6 Maraschino cherries (quartered)

### Method:

Soak the dried fruit for an hour or so.

To make the base; melt the butter and stir in the biscuit crumbs. Press into the base of a flan dish or tin.

To make the filling; put the dried fruit and Calvados in a pan with apples, honey and lemon juice, simmer for 7-10 minutes, stir occasionally.

Blend the cornflour with the apple juice or water. Stir into the fruit mixture and bring to the boil, stirring until thickened.

Remove from the heat and stir in the lemon zest and cherries.

Spread the mixture over the flan dish or tin and leave to cool.

It improves if you keep it overnight in the fridge. Freezing is not recommended but it will keep for a few days in the fridge – if there's any left!

JUST FOR FUN CAPTION  
COMPETITION



Send in your suggestions to  
County Office by 31 December  
2020.

Best suggestions will be published  
next month.

## THE LOCKDOWN PANTO

[www.minipantos.com](http://www.minipantos.com)

have kindly sent us a script they  
produced for a residential home  
in March. It is free and you can  
be as creative as you like as how  
to use it.

It can be performed in about 15  
minutes with no rehearsals or  
line learning – and could be used  
via Zoom! For a free copy of the  
script please contact County  
Office, preferably by e- mail.



### VIRTUAL CAROLS AND MORE.....

Our playlist of Christmas carols, other seasonal music and readings is now available throughout December.  
Please click here [Virtual Carols and More](#) or log in to our website <https://shropshire.thewi.org.uk/events-2020>  
to join in.

## Christmas Wordsearch

E	G	E	T	T	I	I	R	N	W	P	S	P	Y
E	C	A	E	P	I	R	L	E	Y	E	S	E	A
C	A	R	O	L	A	L	S	E	D	S	N	J	Y
S	E	I	T	K	O	S	J	E	H	I	L	L	R
H	M	I	S	T	L	E	T	O	E	L	A	C	A
E	E	I	E	N	E	Y	D	O	N	K	E	Y	M
P	N	V	V	S	L	L	L	A	N	G	E	L	O
H	H	Y	S	L	N	O	D	S	E	Y	O	M	N
E	H	V	O	H	E	L	E	N	E	R	T	H	L
R	L	H	B	P	M	R	D	A	A	O	A	M	R
D	T	N	R	E	E	E	C	N	E	C	A	T	E
Y	R	K	S	S	S	C	N	D	J	E	Y	I	S
P	E	E	T	O	I	L	E	T	L	T	I	E	M
P	E	M	C	J	W	T	E	L	B	A	T	S	T

STABLE  
CAROL  
DONKEY  
ANGEL  
HOLLY  
IVY  
TREE  
SHEPHERD  
PEACE  
STAR  
WISE MEN  
MARY  
CANDLE  
JOSEPH  
MISTLETOE

Play this puzzle online at : <https://thewordsearch.com/puzzle/1598606/>