



CHESHIRE SENIORS MONTHLY

Homecare in South Cheshire

At Right at Home South Cheshire, we aim to make a genuine difference to the quality of life of those we serve in the local community. We focus on improving the lives of those we care for, not just maintaining quality of life.

Making a Difference Every Day

From every CareGiver to our local Management Team, we are completely focused on making a difference every day. Keeping our Clients where they want to be for longer – Right at Home.

Our local office team based in Nantwich work tirelessly to deliver on our promises. For us it is not just about providing a service, it is about building valuable relationships with everyone we work with.

Our Trusted Services

Through trust and commitment to being the best, the quality of the care we provide has been industry-recognised, leading us to be rated as Outstanding by the Care Quality Commission and become the most highly rated national homecare agency on the UK's leading review site, www.homecare.co.uk.

Meet The Team



From left to right: Vicky Fullerd (Head of Recruitment), Abbi Jones (Senior Care Co-ordinator), Kirsty Roberts (Registered Care Manager), Ben Selby (Managing Director), Julie Hodgkinson (Care Quality Co-ordinator), Keri Marshman (Client Assessor), Chris Worrall (Finance and Administration Assistant).



Nantwich Adult Day Centre

Nantwich Adult Day Centre – Book a place for your loved one now.

Half and Full days available for booking. Days Inc. Monday, Wednesday, and Friday.

£55 – Half Day (10am-1pm or 1pm-4pm)

£85 – Full Day (10am-4pm)

1 Free Half Day Taster Session Available (Contact the Office)

To book a place, please give our Office Team a call on, 01270 257347.

Counselling Support with Lisa Capper

Lisa Capper is a qualified counsellor, and we are working in partnership with Lisa to offer funded counselling to all RaH employees. We are passionate about supporting staff with their well-being and Mental Health. A message from Lisa to our CareGivers:

“Working within a home office environment, you are free to speak without fear or defences in a trusting non-judgemental environment. As we work together, we will explore the challenges that you are facing and find ways to enable you to move forward with a positive future.”

Right at Home employees will need to contact the office if you have any questions. You can then contact Lisa when a time suits you—Tell her you are a RaH employee and she will verify this. All that is discussed in the sessions is confidential between you and Lisa. Here are details to contact Lisa:

W: www.lisacappercounselling.co.uk

E: lisa@lisacappercounselling.co.uk

M: 07890 540430



Refresher Training at Right at Home – what is the importance of this?

Our Registered Care Manager, Kirsty explains why Refresher Training so important.

“Refresher training is crucial to all of our staff. We provide this to ensure that all our staff are kept up to date with their knowledge and any changes to practices. We have to know that they are compliant to enable them to continue to work safely.”

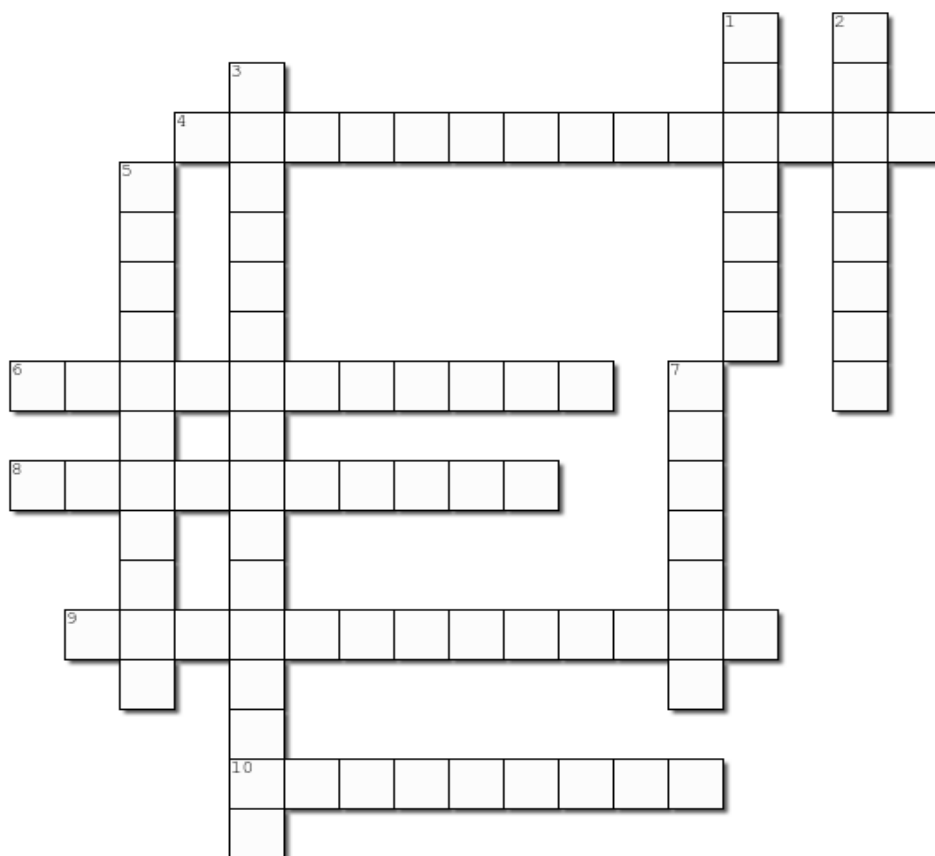


Crossword

Name: _____

Cheshire Seniors Monthly

Complete the crossword puzzle below



Created using the Crossword Maker on TheTeachersCorner.net

Across

4. Where the Right at Home office is located, what did the building used to be?
6. Where the Nantwich Show takes place.
8. Public park in Crewe
9. British manufacturer and marketer of luxury cars and SUVs, and a subsidiary of the Volkswagen Group since 1998.
10. Football team previously managed by Dario Gradi.

Down

1. All change at Crewe.
2. Opening in 1913, delivering bread in a horse-drawn van.
3. Fought on 25 January 1644 in Cheshire during the First English Civil War.
5. River, navigable in its lower reaches, running in a curving route anti-clockwise across west Cheshire, northern England.
7. Nantwich Town Football Club nickname.



Staff Vaccination Update

We are delighted to announce that as of the beginning of June 2021, 94% of RaH South Cheshire staff have received their first dose of the vaccination. Staff have now started to receive their second dose of the vaccination and this percentage is currently at 88%. All RaH employees are expected to be fully vaccinated by mid-June. What a great achievement by all.

“It’s really great to see how quickly the NHS have been able to roll out Vaccinations across the UK, and the vast majority of our care team have been able to arrange their vaccinations with ease ensuring both their safety and the safety of the Clients we support”

Ben Selby, Managing Director

Denim for Dementia



We would like to say a massive thank you to all our CareGivers that took part in Denim for Dementia during the week of 17th-23rd May.

For each selfie that we received, we donated £2 to the Alzheimer's Society. From selfies alone, this came to a total of £64 which is an incredible effort from all involved, especially with their extremely busy schedules.



Recipe of the Month **Fairy Cakes**



Ingredients

110g/4oz butter or margarine
110g/4oz caster sugar
2 free-range eggs, lightly beaten
1 tsp vanilla extract
110g/4oz self-raising flour
1-2 tbsp milk

For the icing

300g/10½oz icing sugar
2-3 tbsp water
2-3 drops food colouring
Hundreds and thousands, or other cake decorations

Method

1. Preheat the oven to 180C/350F/Gas 4 and line 2 x 12-hole fairy cake tins with paper cases.
2. Cream the butter and sugar together in a bowl until pale. Beat in the eggs, a little at a time, and stir in the vanilla extract.
3. Fold in the flour using a large metal spoon. Add a little milk until the mixture is a soft dropping consistency and spoon the mixture into the paper cases until they are half full.
4. Bake in the oven for 8-10 minutes, or until golden-brown on top and a skewer inserted into one of the cakes comes out clean. Set aside to cool for 10 minutes, then remove from the tin and cool on a wire rack.
5. For the icing, sift the icing sugar into a large mixing bowl and stir in enough water to create a smooth mixture. Stir in the food colouring.
6. To ice the fairy cakes, drizzle the icing over the cakes, sprinkle with decorations and set aside until the icing hardens.