

Acts of Kindness

Wright Care at Home



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PROMOTING INDEPENDENT LIVING



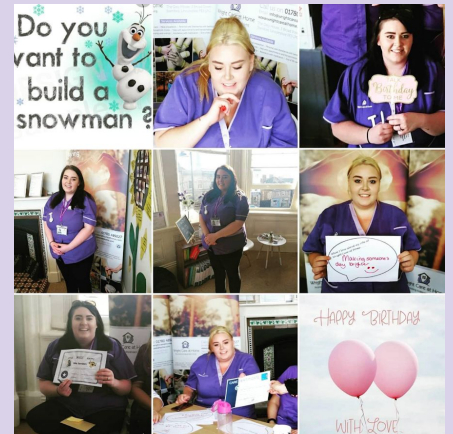
Our Ellie Star...

Last year, we sadly lost our youngest carer Ellie in a tragic accident. She was full of giggles and had such a tremendous work ethic for someone so young.

Ellie absolutely LOVED this time of year. She would be singing her fave song 'Do you want to build a snowman?' and would have been celebrating the festivities earlier than most!

This week would have been her 21st Birthday! We would never let this day pass without a special mention.

Ellie will forever be a part of the Wright Care at Home family! Gone but never forgotten! We will all be singing with you Ellie!



**I've done it!
Today, I completed
50 miles for
Dementia UK**



A huge shout out...

We want to say a big well done to Tania, our Care Ambassador! Throughout November she tasked herself with completing 50 miles in aid of Dementia UK. Even though she has been on office duties only with her arm in a sling, she still absolutely smashed her goal.

You are a superstar Tania! Going above and beyond, always!



Meet the carers...

Laiken and Abbie have recently joined our growing team of wonderful carers! The ladies will be working in our 24 hour care package to provide fantastic care throughout the night!

Both have shown determination and dedication to their new roles! We are so excited to welcome them to the Wright Care at Home family and hope that you will join us in welcoming them to the team too!





Great British Care Awards...

We are so excited and proud to share that our Care Manager has been chosen as a finalist for the Home Care Registered Manager Award! YAY!

This year really has been like no other year any of us have been through before. We have learnt new ways of working, faced new challenges everyday and learnt that teamwork is the most important skill.

Sarah Poulton, our Care Manager, has ensured we have been kept safe but also kept our spirits up for the last 9 months through the craziest of times! Fingers and toes crossed for you Sarah!

Hand me down recipe...

Our hand me down recipe this week is a Chicken and Mushroom pie, set to steal any families hearts!

Method...

1. Put the butter, mushrooms and leek into the pan and cook on a low heat until soft.
2. Add Chicken and let cook until all chicken is almost cooked.
3. Add stock and let simmer for 5 minutes. Then add the cornflour to thicken up the sauce.
4. Take the pan off the heat and slowly add the cream whilst stirring carefully.
5. Pour the pie mix into your pie dish and let it sit for around 10 minutes.
6. Get the pastry and roll it out, lay it over the pie and cut off the excess. Score along the top and seal the sides, don't forget to milk/egg wash too!
7. Bake in the oven for 25-35 minutes at 180degrees.

Ingredients...

- 450g Chicken Breast
- 150g Mushrooms
- 1 Large Leek
- 125g Salted Butter
- 250ml Chicken Stock
- 1 Sheet of Ready Rolled Pastry
- 130ml Double Cream
- 2tsp Cornflour



Icy Weather... keeping safe!

Our carers, Hollie and Ashley, sent in a picture to show they had arrived safely despite the -4 icy conditions this week. Please make sure you all keep warm and hydrated in the colder months! If we can support you in any way, please contact the office and we will arrange further support.

