

**DECEMBER 1<sup>ST</sup>, 2025**

Only 24 days until Christmas, and if you haven't yet seen our social pages, it appears that Buddy the Elf has arrived back in town for the festive season... with a list of naughty things to do these next few weeks. Be sure to check our socials each day for updates!

**NOVEMBER RE-CAP!**

November has been full of both fun, and wild storms. We hope that everyone has escaped any serious damage but as always, we're here to help you if you need anything! Cam's shout at The Stafford Tavern last week was another cracker... we've had to max out the numbers at 30 so next time it appears on the calendar, get in quick!! Cooking class is also filling up. We assume you're hearing of all the wonderful things our crew are making, because everyone wants in on a class right now. Next year there will be more classes available, so let us know asap what your preferred day is, and we'll aim to make it happen. Another highlight of the month was an outing to QPAC to watch *Pretty Woman* the musical. The feedback was so positive, they all loved it so much! We will be closed for just over a week from Boxing Day, however, supports are still available, so do not hesitate to call us if you need anything at all... And don't forget that we will be hosting our annual Christmas Day lunch, and we'd love you to join us. Let us know if you'd like to attend and we'll book it in! Last

year there was a visit from Santa, and we suspect he might be there again this year so be sure not to miss out, it's always such a fun way to spend Christmas lunch. Other than that, 2025 is almost over and we have a lot of new things planned for 2026 that we're excited to share with you all!

## **'THE WORLD IS A BETTER PLACE WITH YOU IN IT'**

### **THIS MONTH'S RECIPE... CORNFLAKE COOKIES.**

**Ingredients:** 125g softened butter, 100g caster sugar, 1 egg, 150g self-raising flour, 45g currants or sultanas, pinch of salt, 2 cups cornflakes.

**Method:** Preheat the oven to 180 degrees. Line 2 trays with baking paper. In a bowl, use electric beaters and mix butter, sugar, and the egg together until creamy. Add the flour, salt and currants and mix through with a spatula until well combined. Add the cornflakes into a separate bowl, and then take spoonful's of the butter mixture and one at a time, put them into the cornflakes, gently pressing the cornflakes into them to form a ball. Place onto the baking tray and press down slightly. Repeat with the remaining mixture, ensuring you leave space between each dough ball to allow for spreading. Bake in the hot oven for 15-20 minutes, or until golden, and then transfer to a wire rack to cool completely. Enjoy!

### **CONTACT US...**

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