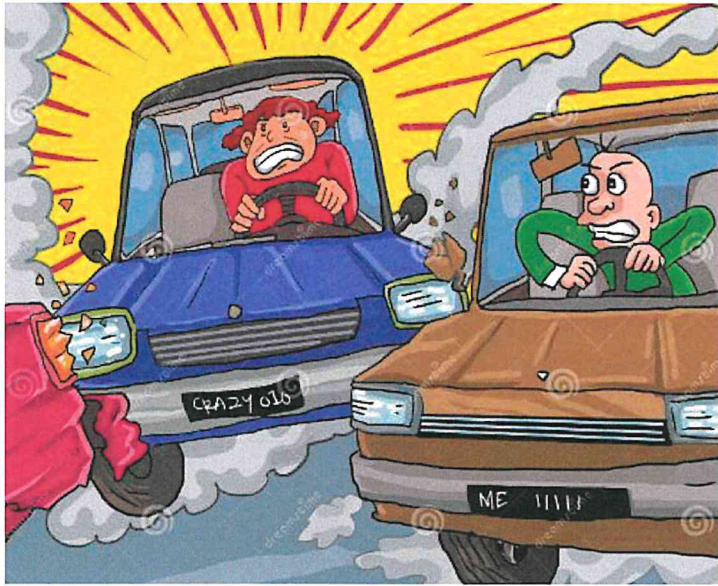


Dangerous Driving and Road Use



A common cause for concern among many residents is about speeding and dangerous driving. One way every one can help is by uploading any videos or photos of bad driving or parking when seen.

nextbase.co.uk/national-dash-cam-safety-portal/

This information will be sent directly to the local police.

Declutter and Donate



Charities have said they wish people would clear out their children's old toys and clothes in the run up to Christmas rather than after. They always see parents in the days before Christmas looking for toys for their little ones who are strapped for cash. Rarely does anything gets handed in just before Christmas, but their shops inundated with toys in the days after.

If you know your child is going to get lots of presents from Father Christmas, family and/or friends this year, by clearing out your cupboards in November/early December you could make another child's Christmas a lot more special.

If you're struggling for time, remember you can always bring items you would like to donate to good causes to the office and we'll pass them on.

Crafty Christmas

Keep minds active and fingers busy by making Christmas gifts and decorations from things you may already have in your home or can pick up cheaply or for free.



Old paint brushes



Buttons



Pebbles



Fir cones



Toilet Rolls



Bottle Tops

Low Waste Christmas

- Plan ahead - write lists
- Meal plan to avoid food waste
- Decorate - Reuse decorations and greenery from the garden to decorate your tree and house
- Wrap presents - use recycled / recyclable paper, paper tape, newspaper, fabric
- Bake - bake mince pies and shortbread
- Clean the house with natural products
- Make the house smell Christmassy with dried orange slices and natural room spray
- Relax and enjoy the gift of time with friends and family

Glorious Gloves



When asked most people say they wear gloves to keep their hands warm, but gloves can do so much more:

- ✦ Stop hands from becoming visibly dirty
- ✦ Prevent bacteria going directly on to skin helping to stop the spread of infection
- ✦ Help stop skin drying out and cracking
- ✦ Act as a barrier to prevent biting finger nails
- ✦ Prevent nail varnish from becoming chipped
- ✦ Cushion hands from plastic carrier bags cutting into fingers
- ✦ Remove temptation from muggers as rings, bracelets and watches out of sight
- ✦ Enhance an outfit by adding a touch of sophistication
- ✦ Make a fashion statement if personalised with beads, bows, ribbons, etc

Sewer Flooding

If a flood is coming from a public sewer, don't wait for someone else to contact Severn Trent, report it as soon as you can.

If the flooding is due to heavy rain, they may need to wait for the flood water to subside before they can investigate and remediate.

Sewer Flooding - What to look for

It is not something anyone wants to see, but if you notice sewer debris such as toilet paper or poo in flood water it's likely to be a sewer flooding incident.

If you see water and toilet waste products coming from under a manhole cover, it is likely to be sewer flooding.

Report Sewer Flooding to Severn Trent

- ◆ Call: 0800 783 4444
- ◆ Message Severn Trent on WhatsApp or SMS
- ◆ Send a video through Vyn

Parkin is a gingerbread cake traditionally made with oatmeal and black treacle. Parkin is baked to a hard cake, but with resting becomes moist and even sometimes sticky. Parkin is traditionally eaten on Bonfire Night, 5th November.



Ingredients:

(Recipe from Mary Berry)

- ✓ 200g self-raising flour
- ✓ 100g medium oatmeal or rolled oats
- ✓ 1 tbsp ground ginger
- ✓ 1 tsp ground cinnamon
- ✓ 100g light brown sugar
- ✓ 50g black treacle (molasses)
- ✓ 100g golden syrup
- ✓ 100g unsalted butter
- ✓ 1 egg (beaten)
- ✓ 4 tbsp milk

Method:

1. Preheat the oven to 150°C, 130°C (fan) or Gas Mark 2.
2. Grease and line an 8-inch square cake tin with baking paper.
3. In a large mixing bowl, sift together the self-raising flour, oatmeal or oats, ground ginger, cinnamon, and brown sugar. Stir well to combine.
4. In a small saucepan, gently melt the butter, black treacle, and golden syrup over low heat, stirring until the mixture is smooth. Remove from heat and let it cool slightly.
5. Make a well in the centre of the dry ingredients and pour in the melted butter, treacle, and syrup mixture. Stir until all the dry ingredients are evenly coated.
6. Beat the egg with the milk and stir it into the mixture until well combined. The batter should be thick but pourable.
7. Pour the batter into the prepared tin, spreading it evenly. Bake in the preheated oven for 1-1½ hours, or until a skewer inserted into the centre comes out clean. The cake should be firm to the touch.
8. Allow the parkin to cool in the tin for 10 minutes, then turn it out onto a wire rack to cool completely.

For best results, store the parkin in an airtight container for at least 2-3 days before serving to allow the flavours to develop and the cake to become stickier.