



CHESHIRE SENIORS MONTHLY

Homecare in Mid and South Cheshire

At Right at Home, 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 teams based in Nantwich, Sandbach and Northwich 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.

South Cheshire's 30-Day Plank Challenge for Macmillan

Everyday, throughout March, the office staff at South Cheshire, have been taking on the Macmillan March Plank Challenge. We have currently raised £220.00 exceeding our original fundraising target of £100.00.

Donations make up 98% of the annual income for Macmillan Cancer Support, so without these donations, they would not be able to do what they do, which is to help improve the lives of people living with cancer.

The month started off quite steady with a 20 second plank. Now, nearing the end of March, the team are completing a 2-and-a-half-minute plank. The aim is to get to 3 minutes, by the end of the month. If you would like to donate, please get in contact with a member of our office team.



St. Patricks Day at our Adult Day Centre



Many key dates are celebrated at our Adult Day Centre, and St. Patricks Day is just one of them.

If you would like to enquire about our Adult Day Centre, and the availability we have, please contact us on:

01270 257 347

Mid-Cheshire Update

Two internal promotions, two Senior CareGivers!

Congratulations to Dawn, who has been successful in her application to become a Senior CareGiver following a rigorous interview process. Dawn has shown excellent care during the last 18 months after joining the company during the Pandemic, but also has leadership experience from her previous career in the hospitality sector.

And further congratulations to Karen, who has worked as a part time Senior CareGiver for some time but is now working with the team Full Time. Karen is extremely supportive of her CareGiver and management colleagues and it's fantastic to have her on board full time.



Mid-Cheshire Contact Details

Address: Winnington Hall, Winnington Lane, Northwich, Cheshire, CW8 4DU

Telephone: 01606 537 400

Email: midcheshire@rightathome.co.uk

Business Owner – Ben Selby

Registered Manager – Emma Harding

Deputy Manager – Marina Medley

Business Development Manager – Janet Bennett

Senior Administration Manager – Jane Jackson

making a difference every day



@RightatHomeSouthCheshire



@RightatHome_SC



@rightathome.southcheshire

follow us on Social Media



International Women's Day 2022

Be part of a movement. Individually, we're all responsible for our own thoughts and actions – all day, every day.

We can **break the bias** in our communities.

We can **break the bias** in our workplaces.

We can **break the bias** in our schools, colleges, and universities.

Together, we can all **break this bias** – on International Women's Day and beyond.



#BreakTheBias

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making a difference every day

At Right at Home, our values are at the heart of everything we do. It is our commitment to these four core values that enables us to deliver on our promise of improving quality of life for our Clients and their families.

TRUST – trust is fundamental to building strong, collaborative relationships with our Clients and their families.

QUALITY – we are committed to providing the highest quality care and support; the same kind of care we would like for our own family.

COMPASSION – we pride ourselves on person-centred, outcome-focused care, delivered with compassion, sensitivity and without judgement.

RESPECT – we promote an all-inclusive culture, where colleagues and Clients can be themselves. We respect people's wishes, seek to understand their aspirations, and support them to achieve their personal goals.

Mary Berry's Hot Cross Buns



Ingredients

- 500g/1lb 2oz strong white flour, plus extra for dusting
- 75g/2¾oz caster sugar
- 2 tsp mixed spice powder
- 1 tsp ground cinnamon
- 1 lemon, finely grated zest only
- 10g/¼oz salt
- 10g/¼oz fast-action dried yeast
- 40g/1½oz butter
- 300ml/10fl oz milk
- 1 free-range egg, beaten
- 200g/7oz sultanas
- 50g/1¾oz finely chopped mixed candied peel oil, for greasing

For the topping

- 75g/2¾oz plain flour
- 2 tbsp golden syrup, for glazing

Method

1: Put the flour, sugar, spices, and lemon zest into a large bowl and mix together. Then add the salt and yeast, placing them on opposite sides of the bowl.

2: Melt the butter in a pan and warm the milk in a separate pan. Add the butter and half the tepid milk to the dry ingredients. Add the egg and use your hands to bring the mixture together, incorporating the flour from the edges of the bowl as you go. Gradually add the remaining milk, to form a soft pliable dough (you may not need all of the milk).

3: Tip the dough out on to a lightly floured work surface. Knead by hand incorporating the sultanas and mixed peel into the dough. Lightly knead for 10 minutes until silky and elastic and forming a smooth ball. (The kneading can also be done in a food mixer with a dough hook.) Oil a bowl and place the dough in a bowl, cover with cling film and leave to rest in a warm place for about 1½ hours or until doubled in size.

4: Turn the risen dough out on to a lightly floured surface. Knock back and knead for a further 5 minutes. Return to the bowl, cover with cling film and leave in a warm place to rise for a further hour, or until doubled in size.

5: Turn the dough out again on to a floured surface and divide into 12 equal pieces, shaping each of these into a ball. Line 1-2 baking trays with paper and

place the balls on the tray, placing them fairly close together and flattening them slightly.

6: Slip each baking tray into a large clean polythene bag, making sure the bag doesn't touch the buns. Leave for 40-60 minutes until the buns have doubled in size.

7: Preheat the oven to 220C/200C Fan/Gas 7.

8: For the topping, add the flour to a bowl with 100ml/3½fl oz water. Mix together to make a paste and spoon into the icing bag.

9: When the buns have risen remove the polythene bags and pipe a cross on each bun. Bake for 15-20 minutes until pale golden-brown, turning the baking trays round halfway through if necessary.

10: Melt the golden syrup in a pan and while the buns are still warm, brush the buns with a little syrup to give a nice shine, before setting aside to cool on a wire rack.

Join our Team – RECRUITING NOW

Here at Right at Home, we offer top rates of pay and flexible work patterns because we know how important it is for our valued CareGivers to have a positive work-life balance. Take a look at the videos below to find out why people are proud to be part of our team.

We believe in supporting all of our employees to be the best that they can be! The sky's the limit at Right at Home, whether you need practical experience to help you with your studies or you want to progress into management, we are happy to help!

If you would like to enquire about any of our job vacancies, please contact us on:

01270 257 347

cheshirejobs@rightathome.co.uk