



# NEWSLETTER

Winter 2023

## Fun days out for residents

### Trips to Royal Yacht Britannia and The Royal Botanic Gardens



Green fingered residents took a trip to explore the Royal Botanic gardens to see all the beautiful blooms! Our residents enjoyed taking inspiration from the gardens and have added a few plants of their own into the residence – we can't wait to see how they grow!



### A successful outing brings back memories for Len



Our residents recently had a wonderful outing to the Royal Yacht Britannia, where everyone had a great time. Len especially enjoyed the outing as he explored the basement and saw a Rolls Royce! After Len finished school he went on to study an apprenticeship in crafting parts

for the classic Rolls Royce cars so this experience was especially meaningful for him. Word has spread around the Residence about how interesting the tour was so we are planning another trip in the coming months. Stay tuned for more details!

## Dates for your diary

01/12

Our annual Christmas lights switch on is happening on Friday 1st December at 4.30pm and one lucky resident will be chosen to press the magic button and light up the tree! Join us for an evening of Christmas carols, mince pies and hot chocolates!

7/12

*Christmas Jumper Day*  
Join us for our Christmas jumper day - the brighter the better! Prizes will be given for the most dazzling jumpers among residents, staff and visitors. All proceeds will be donated to Children in Need charity.

20/12

*Cramond Residence Christmas Party.*  
We are counting down the days to our Christmas party..... Santa may make a special appearance! Stay on the lookout!

31/12

Happy New Year – we can't wait for our new years party! We will be bringing in the New year with our new years eve party, we will be dancing the year away with music and special cocktails. Here's to 2024!

## Special visit from Africa Choir

We had the pleasure of hosting the Singing Children of Africa Choir this month, our residents were treated to traditional African songs and dances. Our cinema room was fully booked for their performance and our residents were so delighted that they've already inquired about the choir's return next year! The Singing Children of Africa Choir is a sponsored charity which visits Scotland every year through sponsorship to perform on stage and in theatres.

All of us at Cramond Residence were extremely touched that the choir took time to visit us and thoroughly enjoyed their performance!



## BAILEYS CHEESECAKE RECIPE



SERVES 5

INGREDIENTS:

75g butter, plus extra for  
100g/3 ½oz unsalted butter  
250g/8 ¾oz biscuits (crushed)  
450g/1lb Cream cheese such  
as Philadelphia  
1 shot of Baileys Irish cream  
100ml/3 ½oz icing sugar  
200ml/10 ½oz double cream  
60g/2oz chocolate  
(milk or plain as you prefer)

METHOD:

1. Gently melt the butter in a saucepan. Add the crushed biscuits and mix until the butter has been absorbed.
2. Remove from the heat and, while still warm, press the mixture (using the back of a spoon) into the bottom of a lined 23cm/9inch springform or flan. Leave to set for one hour in the fridge.
3. While it is chilling, grate the chocolate. Set aside in the fridge if your kitchen is warm.
4. In a bowl, whip the cream until it forms solid peaks.
5. In a separate bowl, beat the cream cheese until it is soft. Beat in the icing sugar and a shot of the Baileys. Fold in the whipped cream and three-quarters of the chocolate. When the mixture is smooth, smooth it evenly onto the biscuit base.
6. Refrigerate and allow to set for at least two hours. If you can bear to leave it overnight, so much the better.
7. To serve remove from the tin and decorate. You can either sprinkle the remaining grated chocolate over the top for a simple finish, or add some individual chocolates and flakes, pour over some additional pouring cream or piped whipped cream.