December 2025

STONESWOOD
RESIDENTIAL CARE HOME

NEWSLETTER

For residents, families and friends of Stoneswood

Welcome to our December Newsletter.
We have lots of exciting things happening throughout December and of course the main event being Christmas. This year we will be celebrating our very own Advent at Stoneswood, with the 12 Days of Christmas and starting on Saturday 13th December with our Christmas fair and light switch on, we hope to see you all there. Read on for more exciting activities on the run up to the big day.

Sandra Nixon.

A Christmas Poem

Christmas is full of shiny
things that sparkle gleam
and glow.
These holiday pleasures
dazzle us, and yet deep
down we know.

That Christmas has it's
special gifts , but our year
round joy depends.
On the cherished people in
our lives, our family and our
friends.

Fun December Facts

The first Christmas Tree was made from goose feathers.

December was named after the Latin word for ten as it was the tenth month in the ancient roman calendar.

December babies have three birth stones. Zircon. Tanzania and Turquoise.

Easy Mince Pie Recipe.

Makes 18. Prep time. 30-40 mins. Cook. 20 mins. Easy

Ingredients. 225g cold butter, diced. 350g plain flour. 100g golden caster sugar. 280g mincemeat 1 small egg, beaten. Icing sugar to dust.

Step 1. To make the pastry, rub the butter into the flour, then mix in the caster sugar and a pinch of salt.

Step 2. Combine the pastry into a ball (don't add liquid, the dough will be quite firm like shortbread dough).

Step 3. Heat the oven to 200c, gas mark 6. Line 18 holes of two 12 hole patty tins by pressing small walnut sized balls of pastry into each hole.

Step 4. Spoon the mincemeat into the pies, take smaller balls of pastry than before and pat then out between your hands to make round lids big enough to cover the pies.

Step 5. Top the pies with the lids, pressing the edges together to seal (don't use milk or egg, they will stick on their own).

Step 6. Brush the tops with the beaten egg and bake for 20mins until golden. Leave to cool for 5 mins and transfer to a wire rack. Dust with icing sugar to finish.

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Dates For Your Diary

Stoneswood December Events.

Wednesday 3rd December – World Elf Day. 2.00pm Shaw Ukulele Group in attendance.
Thursday 4th December – 11.00am Holy Communion with Reverend Richard and Songs and Smiles session
Saturday 6th December – Local Children's Dance Performance
Monday 8th December – 12.30pm Day out to Music in Mind session, Primrose Centre, Oldham.
Wednesday 10th December - 2.00pm Armchair Exercises with Senior Fitness.
Thursday 11th. Christmas Jumper Day. 11.00am Songs and Smiles session. 3.30pm Pantomime Time.
Friday 12th December – 3.00pm Vocalist Trevor.

Stoneswood 12 Days of Christmas

SATURDAY 13TH DECEMBER
STONESWOOD CHRISTMAS FAIR AND LIGHT SWITCH ON
FROM 3PM
Stalls selling local produce Raffle and Tombola
Guess the weight of the cake and name of the teddy games
Face Painting
Santa's Grotto
Meet and cuddle the Christmas dogs

Be Entertained By The Local Brass Band

Festive Food and drink including Pork and apple sauce rolls, Turkey and stuffing rolls, mince pies, hot chocolate and mulled wine.

Monday 15th December- 11.00am Stoneswood Choir.
Tuesday 16th December – 11.00am Magician.
Wednesday 17th December- 11.00am Armchair Exercises with Senior Fitness.
Thursday 18th December- 11am Christmas Songs and Smiles session
Friday 19th December – 2.00pm Stoneswood Pantomime performance.
Saturday 20th December – 2.00pm Vocalist Anthony Lye.
Sunday 21st December – 2.00pm Vocalist Ian Jenkins.
Monday 22nd December – 11.00am Carol Service.
Tuesday 23rd – 2.00pm Secret Santa Exchange.
Wednesday 24th – Christmas Eve, Pj, hot chocolate and Christmas movie day
ALL THIS AND MUCH MORE

PLEASE CAN YOU HELP

We are looking for

Tombola prizes
Raffle prizes
Art and Craft items
Christmas Accessories
(Ssanta hats, Christmas cards , wrapping paper etc)

Please find next our Festive Menu's. If you would like to have your Xmas and/or New Years lunch with your loved ones, please let us know ASAP and we will get you booked in.

We wish you all a wonderful, peaceful and happy Xmas and New Year

Keep in touch...

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STONESWOOD

RETIREMENT HOME

Christmas Menu

Christmas Menu

Starters

Homemade parsnip, apple and cumin
soup with a warm bread roll

North Atlantic prawns dressed in a luxury seafood sauce,
served on a crisp baby gem with buttered brown bread

Mains

Roast Turkey or Honey Roast Ham served with Thyme
roast potatoes, honey roast root veg, buttery Brussel sprouts,
mashed potatoes, pigs in blankets, Yorkshire puddings and gravy.

Desserts

Warm Christmas pudding with a rich velvety brandy sauce
Smooth dark chocolate delice with vanilla cream

Afters

Mince Pie and Coffee
Mint Chocolates

STONESWOOD

RETIREMENT HOME

New Years Day Menu

New Years Day Menu

Starters

Goats cheese and caramelised onion tart
with baby leaves and balsamic reduction

Homemade tomato, pepper and basil soup with
a warm bread roll and butter

Mains

Roast turkey or peppered topside of beef served with garlic and sage roast potatoes, buttered carrots, honey roast parsnips, braised red cabbage, mashed potatoes, Yorkshire puddings and red wine gravy.

Desserts

White chocolate and raspberry cheesecake
served with vanilla ice cream.

Bitter chocolate tart with sweet, whipped cream.

Afters

Coffee and Mint Chocolates

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People First

Your feedback matters

Scan the QR code below to leave your feedback quickly and easily