

NEWSLETTER



Millpond Tenants and Residents Association

DEC/JAN



Firstly Millpond TRA

would like to wish you all a Very Merry Christmas and a Very Happy New Year.

What's going on?

On **Saturday the 13th of February** we are holding a valentines themed lunch for our senior citizens. Lunch will be roast beef or lamb with vegetables and roast potatoes. This will be from 12.30 -3.00pm and is free so please come and enjoy a lovely afternoon. Lunch will be served at 1pm.

We will also be hosting a kid's party after from 4pm -6pm.this is also free. Children will get a burger or hot dog and chips and a drink, we will also have refreshments for parents or carers. Please note that children will need to be accompanied by an appropriate adult. If you or your children would like to attend either of these please complete the appropriate reply slip, please then pop it into our letter box at the tenants hall, we need these to be returned by January 14th at the very latest

Senior citizen lunch

NAME.....

Address.....

Contact No:

How many meals required.....

Roast lamb..... Roast beef.....

HALL HIRE



Having a party, family get together or just need a bigger space for a few hours why not hire our Tenants hall, our hall is complete with table's chairs and a functional kitchen area.

For hall availability and prices please call.

020 7237 2350

07960 194 641

Kid's valentine's themed party

Name.....

Address.....

Contact No:

How many.....

Child/s name.....

Hot Dog and chips.....

Burger and chips.....

Local police and community contact

IN AN
EMERGENCY
ALWAYS CALL
999

If you wish to call
anonymously about
crime.

CRIMESTOPPERS
0800 555 111

For non-urgent local community
policing issues and crime prevention,
call Rotherhithe safer neighbourhood
team.

0208 721 2435

Rotherhithe.snt@met.police.uk

To report Anti social Behaviour to your
council

020 7525 5777

sasbu@southwark.gov.uk

Clubs

CHESS CLUB

Monday 7.00pm- 9.00pm

SALSSES CLASSES

Monday 7.30pm -9.00pm

**Please note our next committee meeting
is on the 13th January at 7pm.**

What's going on:

Cheryl Dietrich-coke will hold a
surgery for tenants at Abbeyfield road
housing office, **on the 1st Monday of
every month.** From 2pm till 4pm..

On Wednesdays between 3pm and 5pm
we have a drop inn centre at the Tenants
hall where you can get help and advice,
or just have a cup of Tea and a friendly
chat.

Recipe corner

COTTAGE PIE Ingredients: serves 4

.900g/2lb potatoes .Salt and ground black
pepper .3tbsp milk .50g/2oz butter .500g/1lb2oz
minced beef.1 large onion .2 carrots.1 clove of
garlic.1tbsp plain flour.300ml/1/2 pint of hot
beef stock.1tbsp dried mixed herbs.6tbsp tomato
puree.

Step 1. Peel the potatoes and cook in a pan of
salted water for 15-20 minutes or until tender.
Drain and return to the pan. Add the milk and
butter and heat gently until the milk is boiling.
Remove from the heat mash until smooth season
to taste. Set aside. **Step 2.** Meanwhile heat a
pan, add the beef and cook for 5-10 minutes or
until the beef is browned. Stirring to breakup
any lumps. Peel the onion, carrots and garlic and
chop. Add to the pan and cook for 2minutes.

Step3. Add the flour and cook for 1 minute
stirring. Blend in the stock and bring to the boil,
stir in the remaining ingredients and seasoning
and bring back to the boil. **Steps 4** preheat the
oven to 200c/400f/gas mark 6. Spoon the meat
mixture into an ovenproof dish. Spread over the
mashed potato and bake for 25 minutes until the
mashed potato is golden

If you have any recipes or ideas for the newsletter
you would like to share with us please do, you can
pop them into any of our Wednesday drop inn's or
e-mail them through the link on our website.

www.millpondtra.org.uk