

Glenbank Newsletter

Summer Edition



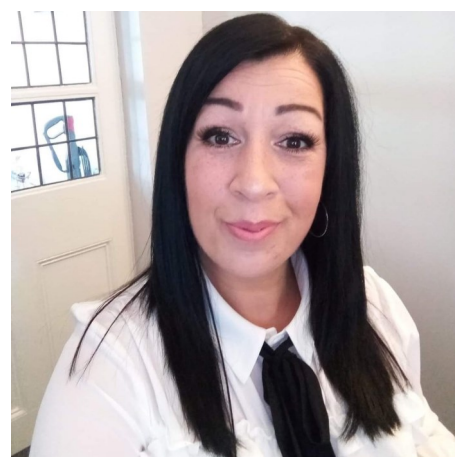
Birthdays

Connie 80

Alice 99

Denise 77

Eunice 80



New Feature

Staff Profiles

We would like to take this opportunity to introduce our newest member of staff.

Leanne Patel has joined us as a Senior Care assistant.

Leanne has worked in care since 2005 working various different fields. She has a wealth of training and experience from her previous roles which complement our team well

In her free time Leanne enjoys DIY and spending time with her family especially her granddaughter.

Leanne's guilty pleasure is watching true crime documentaries.

Leanne is going to be one of two staff taking the lead in the new end of life passport organised by Bolton Hospice.

This 6 month course is aimed at enhancing end of life care in the home. We were pleased to be selected to have two places on this course.

We've had a busy month with lots going on, We had a visit from community pharmacy team looking at how we manage medications in the home. We scored really highly on the audit, one of the highest scores in Bolton. Thanks to Kirsty and the senior staff for their diligent work in making sure the medications are safe and correct. The infection control team also visited for an inspection they scored us 95% (80% is considered good) we lost points on the bin not being locked!

Again this is great score with credit to the housekeeping team for doing such a thorough job. We received an email from the councils care home excellence team congratulating us on a good job.

Glenys held a residents meeting, discussing various items. We will send out the minutes along with this newsletter.



Prosecco with strawberries and chocolates to welcome the residents to the meeting.

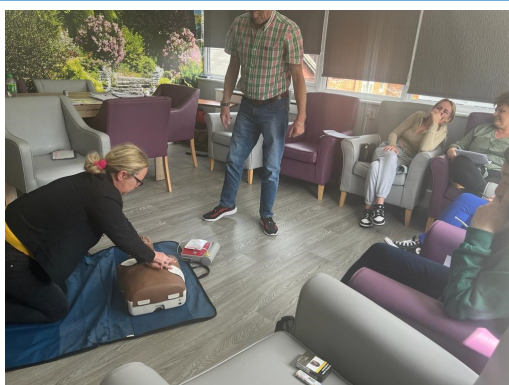
St Peters and Pauls visited us for the monthly communion service, they are going to start more varied services which have been missing since lockdown.



The staff training program continued, 4 staff refreshed their Medication level 2 course and 17 completed their mandatory update training this includes Moving and Handling, First Aid, Safeguarding, Managing Challenging Behaviour and Fire Awareness.

Staff training is an important to keep staff updated on correct procedures to help protect residents and themselves.

The care staff complete over 35 different courses each year that's not including NVQ's and care certificates which are also available. We use a mix of training, eLearning, in house face to face and external courses.

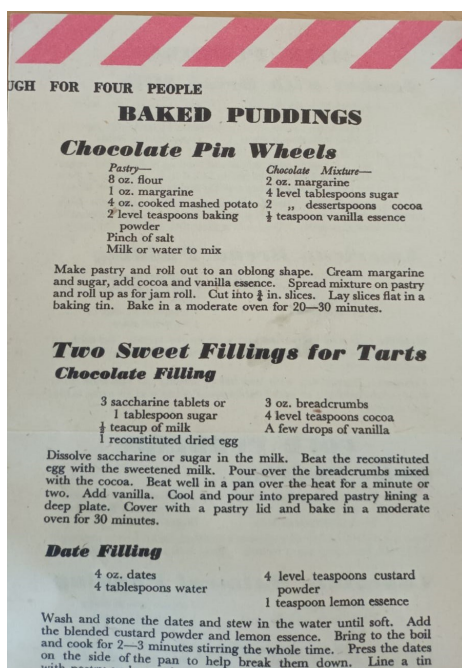


First aid course taking place in the conservatory.

Other Activities

It's been 59 years since rationing ended in the UK. It took until the 4th July 1954 for the final restrictions to be lifted.

Eileen recently came across some old second world war baking ideas, Eileen made some of for us all to try, the main ingredient was an "unusual choice" for a sweet.....But the result was amazing. The pin wheels had an amazing taste and texture and we all enjoyed tasting them. We won't be adding any rationing recipes to the menu but we will be trying some more in the future!



During the war, the British population demonstrated remarkable resilience and adaptability in finding alternatives to rationed foods. Community gardens and allotments flourished, allowing people to grow their own vegetables and supplement their meager rations. The government also promoted the "Dig for Victory" campaign, encouraging citizens to utilize any available land for cultivation.

Additionally, the Ministry of Food disseminated numerous recipes and guidelines on how to cook with limited resources. People learned to stretch their rations by incorporating more vegetables, pulses, and grains into their meals. The introduction of powdered egg substitutes and dried milk helped mitigate the scarcity of fresh eggs and dairy products.

Food rationing during World War II in the UK presented a significant challenge to the population. Meat, cheese, butter, sugar, and other essential items were strictly rationed, necessitating creative alternatives and lifestyle adjustments. The British people showed remarkable resilience and adaptability, cultivating their own food and experimenting with alternative ingredients to make the most of limited supplies. The rationing system not only ensured a fair distribution of resources but also fostered a sense of unity and collective responsibility, as the entire nation worked together to overcome the challenges posed by war.



SUMMER



WORD SEARCH

Search for the twelve Summer themed words below.

W	L	E	L	L	R	J	M	L	B	K	N	G	F	C
C	A	I	Z	G	E	A	D	S	F	B	S	N	L	I
L	U	T	U	Z	E	D	U	A	P	E	V	I	I	N
W	I	G	E	R	Q	N	A	P	K	A	B	M	P	Z
L	F	H	C	R	S	C	O	N	Y	C	F	M	F	X
L	M	E	A	C	M	O	N	W	O	H	R	I	L	H
I	C	V	R	Z	L	E	G	Z	L	M	R	W	O	Q
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E	J	J	L	D	N	L	Y	N	U	H	M	S	O	Y
L	P	Z	Q	T	T	R	I	S	C	F	C	M	L	Y
V	A	C	A	T	I	O	N	X	T	M	F	Q	E	B
H	Z	P	V	M	A	P	K	X	N	I	D	J	J	R
D	W	D	N	P	V	G	G	F	S	N	Y	E	A	G

BARBECUE

LEMONADE

SUNSCREEN

BEACH

POOL

SWIMMING

FLIP FLOPS

SUMMER

VACATION

ICE CREAM

SUNGLASSES

WATERMELON