



Easter Bonnets and a 101st birthday at Shottermill House

Shottermill House Manager, Paul Mason



Millie Holmes and Andrew

Chief Executive Andrew Jessop's planned visit to Shottermill House this Easter conveniently coincided with the day that our resident Ivy Gladwell was 101 years young. Andrew joined residents and staff in wishing Ivy a very 'Happy Birthday'. Ivy enjoyed presents and cards from friends and relatives and was given a plant in a basket from the home.

On the same day, Andrew was our VIP judge to award the best Easter Bonnet maker. Our Easter Bonnet competition was very popular with superb floral displays which residents proudly showed off. The winning bonnet was worn by Millie Holmes, also 101, seen here in deep conversation with Andrew.



Andrew congratulating Ivy Gladwell on her 101st birthday

TURKEY MEATBALLS have had their day!

Following the recent appointment of Care Staff member Magdalena Psonka as part time cook to join Barbara Royall, full time cook, we have successfully formed a coalition made up of both parties.

A cabinet meeting was held during which we discussed issues of concern and looked at the common ground between both. Chair of the party Paul Mason reports that with immediate effect, to retain reputation and confidence in the party, radical moves have been taken. It is with the agreement of this new coalition, we have, although not in the manifesto but in the best interest of the people, sealed an agreement that with immediate effect, turkey meatballs be removed from the menu. In its place will be home made meatballs seasoned with herbs and onions and served with gravy. It is expected that the markets will respond positively to this move and we expect all stakeholders to enjoy the news and would consider 'pouring on the gravy' as a dividend. Prior to this being released to the press, there was a flurry of activity in the corridors of power and early indications are that with correct cooking methods and temperatures, our stakeholders will benefit significantly.



above: Full-time cook, Barbara Royall;
below: Part-time cook, Magdalena
Psonka

