

# Chamber Chat

October  
2024

## Halloween

We are expecting everyone to celebrate Halloween with us by dressing up! You can be as outrageous or as subtle you like. Alternatively you can pay a £1.00 fine!



## Cake Week :: 20 November

**From Monday 20 November.**

Everyone loves a cake week!  
It's a good way to raise much needed Funds.

We have many excellent bakers among our member and we look forward to our new members joining in. Don't worry if you are unable to bake! You can always buy the many wonderful buns and cakes.



## Sad News

It is with heartfelt sadness that we have to inform you of the sudden death of **Sandra Somers.**

Sandra was a committed member of the Centre. She had been a member since we were at Rawdon and served as a Committee Member.

Sandra was a warm and friendly person and we all looked forward to her visit on a Friday morning. Sandra was also an exceptional baker. Anyone who was lucky enough to win one of her cakes in the raffle or had one of the many buns she made for us will no doubt agree.

**She will be very sadly missed.**



## Christmas Raffle

Donations welcome for the luxury hamper, bottles for the stall, new items (unused Christmas presents from last year?) all are welcome.

Christmas Cards and wrapping paper are now available to buy too!



## Christmas Closing

We will be closed  
on 25, 26 and 27  
December 2024!  
Also closed on New  
Years Day 2025!



## A message from our Chairman

It has come to the Committee's attention that members are still not aware that we are a small independent Charity and we do not receive money or help from the NHS or MS Charity or even the UK Lottery.

We have 3 staff and 2 volunteers. We have a handful of people who occasionally do a fundraising event. We have Joanne, Dan and Josh who do the BIG fundraising events.

We do not want to increase the suggested donation price of your session but without your help we may have to. We have over 150 sessions a week. If everyone attending could just once a week play the Bonus Ball or Find the Joker at £1.00 (and possibly winning 50% of the takings) this would help.

Joanne/Dan start work at 8.00am/ 9.00am. As key holders they arrive earlier to turn on the machinery. The staff and volunteers also do all the cleaning.

**Please support your  
centre, your fellow  
members and the staff.**

**Thank you.**

A Walker

# Fundraising for 2025

**Thank you to the volunteers from Skipton Building Society** who painted the centre!

Skipton Building Society have also raised funds for us all year at their main office and they have matched all funds raise, so this is a huge bonus for us.

We would like to build on that and change the flooring that was put down ten years ago as just a temporary measure until we could afford something else. We would also would like to get the chairs in the lounge area recovered.

If you would like to do a fundraising event maybe in your community Joanne will be pleased to help or even run the event. please speak to Joanne as she has done it all for the last 28 years.

If you work for a large company, maybe they will also match funds you have raised or even take us on as their charity of the year.

If there is anything else you would like in the centre please speak to Joanne.



## Recipe for Christmas Cake

Ingredients:

2 cups flour 1 stick butter  
1 cup water 1 tsp baking soda  
1 cup sugar 1 tsp salt  
1 cup brown sugar Lemon juice  
4 large eggs 1 cup nuts  
2 bottles wine 2 cups dried fruit

Sample the wine to check quality. Take a large bowl, check the wine again. To be sure it is of the highest quality, pour one level cup and drink. Repeat. Turn on the electric mixer. Beat one cup of butter in a large fluffy bowl. Add one teaspoon of sugar. Beat again. At this point it's best to make sure the wine is still okay. Try another cup... just in case. Turn off the mixerer thingy. Break 2 eggs and add to the bowl and chuck in a cup of dried fruit.

Pick the frigging fruit up off the floor. Mix on the turner. If the fried druit get stuck in the beaters just pry it loose with a drowscriver.

Sample the wine to check for tonsisticity. Next, sift two cups of salt, or something. Check the wine. Now shift the lemon juice and strain your nuts. Add one table. Add a spoon of sugar, or some fink. Whatever you can find.

Greash the oven. Turn the cake tin 360 degrees and try not to fall over. Don't forget to beat off the turner. Finally, throw the bowl through the window.

Finish the wine and wipe the counter with the cat.

Go to the supermarket and buy cake  
(Bingle Jells. Probably best to sleep off the wine first).



## New Sauna

Members £10

Non-members £12

Please be aware that other people maybe waiting to use the sauna.

We are extremely busy and the room is booked for a maximum of one hour.

We do not provide towels

Mats are placed on the floor by the shower and the floor in the sauna by staff.



We have been left a legacy of £3,333 from **Roy Mason.**

Roy was a regular visitor who also had benefit from using the sauna.

