

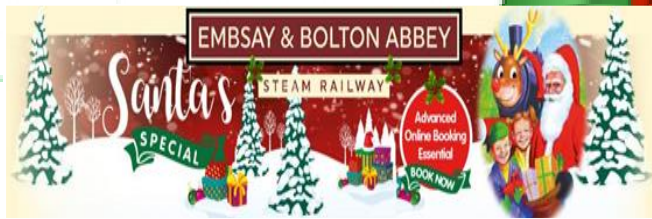
NHS Craven Children's LD Team. Winter News Letter.



ChildrensLearningDisabilities@bdct.nhs.uk

Single Point of Access No :- 01274 221203

FB. Children's Learning Disability Team- Craven



Start your Christmas magic at the Emsay & Bolton Abbey Railway this winter with steam trains, seasonal treats and - of course - Santa himself!

This year, we're offering a range of experiences to bring your festive period to life, including First Class, Premium Compartments, Breakfast with Santa and more.

Every experience includes a one-hour steam train ride, departing from our station at Bolton Abbey, a present for children, festive entertainment, and a visit from Santa at your seats on-board. Truly magical.

TICKET INFO

Advance Booking Required: Tickets for our Santa Specials and the Festive Express do sell out therefore advance booking is required. Dates nearer to Christmas are especially popular and so early booking to secure these dates is essential. Occasionally additional tickets do become available for previously 'sold out' dates - so please keep checking our [ticketing website](#) for the latest ticket availability.

Schools & Playgroups: We've got mid-week dates which may be particularly suitable: Tuesday 13th December and Monday 19th December onwards.

Booking fee: A fee of 6% (minimum £1) will apply to all orders.

Santa hotline: You are also welcome to call us on **01756 710614** 9AM - 5PM - we'll do our best to find you tickets!



Team Updates.

The team is running workshops around key topics such as toileting, puberty and sleep. They are a great opportunity for us to provide you with resources and to share experiences and tips with other parents. Please let us know if you would like to attend one of these, or you would like us to run one at your school. Contact details at the top.

Have a wonderful festive break and Happy 2023 to you all from the team.



CHRISTMAS REMINDER.

The Max Card is a fantastic discount card for families of children with additional needs. Families can use their Max Card at venues across the UK to get free or discounted admission - there are lots of local and national attractions that accept the card. For more info go to <https://mymaxcard.co.uk/>



A Thornton Hall Christmas Adventure

Dates from 27th November
to 24th December

The Adventure - A Whole new world



Join us for our main Christmas experience like no other! Wrap up warm and prepare to be amazed on a magical journey as you join your very own Elf for 2022 'A Thornton Hall Christmas Adventure'

Dates from 27th November,
4th 11th & 16th December

The Adventure JUST BE YOU!



"Just Be You" sessions are back for 2022 – smaller groups and lengthier time slots, making it easier for anyone needing to take their time to adapt to their surroundings and for those that may not be at ease with noise or large groups. Limited slots available.

Dates from 1st, 2nd,
5th - 8th December

Toddler Christmas Experience



Enter the world of Christmas as you check in with your Elf before heading into our magical wonderland to explore the many areas of sparkle and magic. Structured a little differently to our main adventure to suit the wandering minds of our smaller visitors.

Dates from 9th December
12th - 15th December

Toddlers Breakfast or Lunch



Feast in our festive dining room with the man in red. Wrap up warm and prepare to be amazed as you go on a magical journey with your Elf, meeting Mrs Clause along the way!



The Alhambra Theatre, Bradford

Relaxed Performance – Tuesday 10 January 2023, 6pm



We are delighted to present a specially adapted and relaxed performance of **Jack and the Beanstalk** at the Alhambra Theatre.

Relaxed Performances are specifically designed to welcome people with an Autistic Spectrum Condition, learning disability or sensory and communication disorders into theatres, to give those who otherwise might feel excluded the chance to experience live theatre. We aim to create a welcoming, less formal atmosphere to help reduce anxiety levels.

Lighting and special effects will be slightly altered - for example removing strobes and flashing lights and reducing very loud noises, however the content of the show will not be specifically changed.

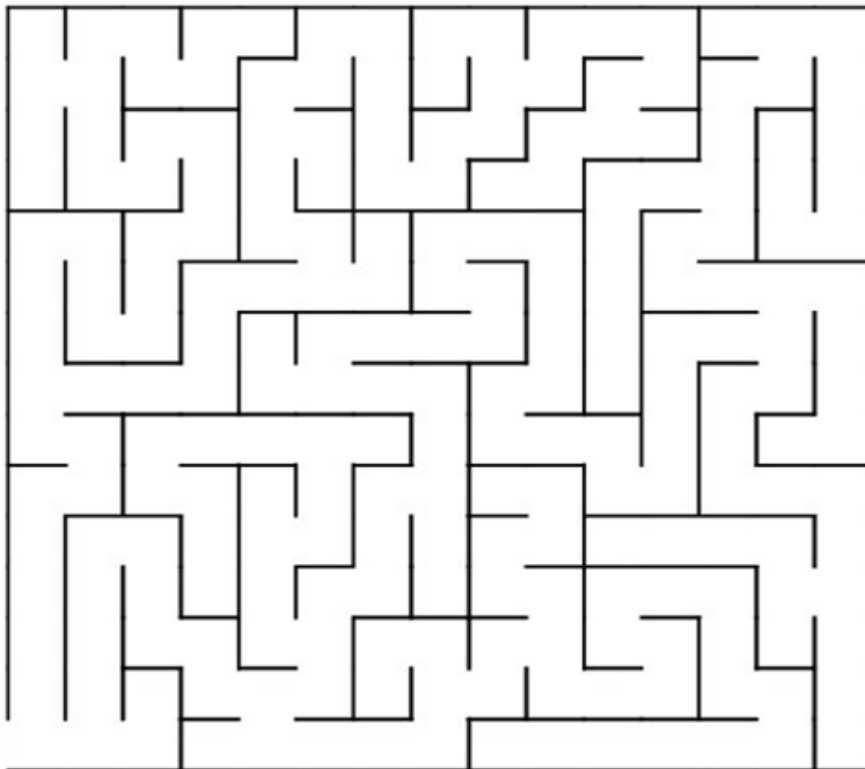
At this performance our front of house and box office team are there to provide all the support you need to enjoy the show, including providing break-out spaces and chill-out areas outside the auditorium. You don't need to worry about shouting out or making involuntary noises, everyone at the theatre will be there to have a great time together in a relaxed and informal environment. We're here to help every step of the way, call the Box Office on 01274 432000 and our team will help plan your magical trip to the pantomime.



FINISH

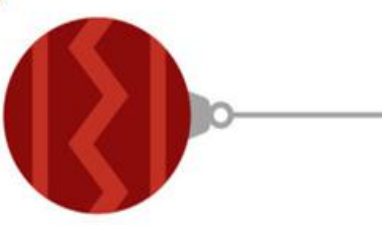
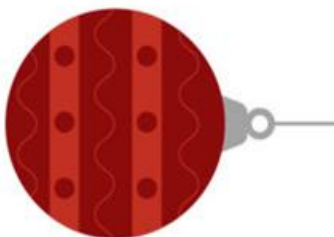


START



Can you help Santa find bag full of gifts?
CHRISTMAS MAZE





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

Santa

Toys

Joy

Tinsel

Frosty



Easy gingerbread recipe for kids

- Preparation and cooking time

- **Prep:**45 mins
- **Cook:**12 mins - 15 mins (plus chilling, cooling and at least 1 hour drying).

Make decorating these adorable gingerbread men even easier (and less messy!) with tubes of shop-bought icing and sweets. Get the kids involved too.

Nutrient	Kcal	Fat	Saturates	Carbs	Sugars	Fibre	Protein	Salt
Unit	154	5g	3g	26g	12g	1g	2g	0.3g

Ingredients

- 175g dark muscovado sugar
- 85g golden syrup
- 100g butter
- 350g plain flour, plus extra for dusting
- 1 tsp bicarbonate of soda
- 1 tbsp ground ginger
- 1 tsp ground cinnamon
- 1 egg, beaten

To decorate

- Ready-made writing icing
- Chocolate buttons or small sweets (optional)



Method

- **STEP 1**
- Melt the sugar, golden syrup and butter in a saucepan, then bubble for 1-2 mins. Leave to cool for about 10 mins.
- **STEP 2**
- Tip the flour, bicarbonate of soda and spices into a large bowl. Add the warm syrup mixture and the egg, stir everything together, then gently knead in the bowl until smooth and streak-free. The dough will firm up once cooled. Wrap in cling film and chill for at least 30 mins.
- **STEP 3**
- Remove the dough from the fridge, leave at room temperature until softened. Heat the oven to 200C/180C fan/gas 6 and line two baking trays with baking parchment.
- **STEP 4**
- Roll out the dough to the thickness of a £1 coin, then cut out gingerbread people with a cutter. Re-roll the excess dough and keep cutting until it's all used up.
- **STEP 5**
- Lift the biscuits onto the trays and bake for 10-12 mins, swapping the trays over halfway through cooking. Leave to cool on the trays for 5 mins, then transfer to a wire rack to cool completely. Use the icing to decorate the biscuits as you wish. Stick on chocolate or sweets for buttons. Leave to dry for 1-2 hrs. *Will keep for up to three days in an airtight container.*



