Christmas Newsletter

Yorkshire Bowling Association

Welcome to your Christmas Newsletter. I'm Lesley - lots of you already know me as the completely bonkers lady with pink hair. For those of you that don't know me I have just taken the role of County Administrator. I was first introduced to bowling by my grandad and my mum way back in 1957 when I was just 9 years old - the rest, as they say is history. Far too often my enthusiasm for our sport out ways my ability but I still feel I have a lot to give in different ways. I have held the post of Ladies' Competition Secretary and was extremely proud and honoured to be Ladies' County President in 2019. Enough about me!

Despite the hustle and bustle of this time of the year, I thought it was important to continue with your Newsletter as Andy has done in the past.

You notice that I have said 'your'! I am hoping that you will feel able to send contributions when you have news to share. If you get any articles to me by the last day of each month I will share your news with our bowling community.

I know that April may seem a long way away, but please remember to get your National Championship and National Competition entries in.

Does your club have a special anniversary coming up? Please let me know if you would like to apply for a special match with a Bowls England team to celebrate the occasion.

Our Yorkshire website is undergoing some changes and updates over the winter period, but still available yorksba.co.uk.

The rest of this Special Edition Newsletter is for fun only, completed in collaboration with Lee Coutts, Men's Assistant Secretary so you know who to blame!

All that's left for me is to wish you all a top banana festive season and a happy and healthy New Year. May your bells all jingle, your lights all twinkle and your baubles shine.

Lesley Dearlove – County Administrator

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Upcoming Events Coaching Courses

February 14

Coach Bowls – Level 1
New Earswick IBC

March 4

Coach Bowls - Level 2

Bolton FGBC

These 2 courses can be booked directly with Coach Bowls.

https://www.coachbowls.org/courses

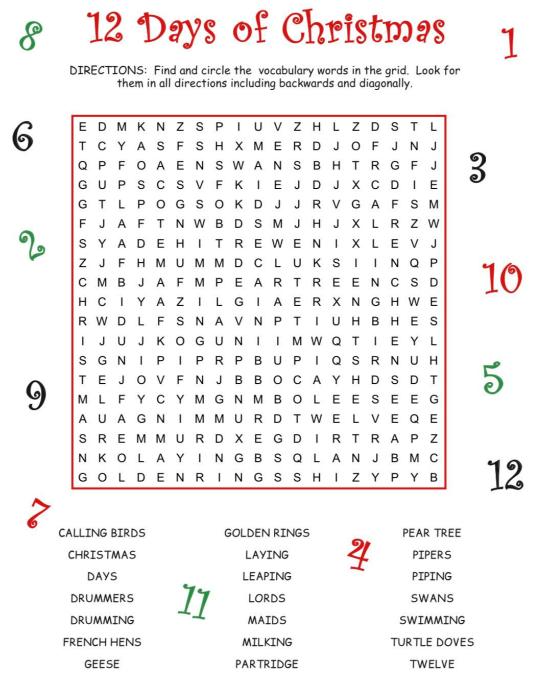
If you are interested in finding out about future courses, please contact Lee Coutts.
leecoutts.yba@gmail.com

Safeguarding

We have a new County Safeguarding Officer.

Mick O'Donnell from York Railway B&SC has taken up this role. Mick will be in touch with all clubs very soon.

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Answers can be found at the end of the Newsletter. No peeking!



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A Quick Christmas Recipe for You

Easy Sausage Meat Stuffing

Elevate your roast dinner with this tasty sausage meat stuffing recipe made with Paxo! Easy to make, it's perfect for Christmas!

Course Side Dish

Cuisine British

keyword easy stuffing, sausage meat stuffing, sausage meat stuffing with paxo, sausagemeat stuffing

Prep Time 10 minutes

L- Cook Time 45 minutes

Total Time 55 minutes

Servings 8

Calories 300kcal

Author Beth Sachs

Equipment

- Cheese Grater
- Mixing Bowl
- Oven Proof Baking Dish

Ingredients

- 450 g Sausage Meat
- 1 Bramley Apple grated coarsely
- 1 Egg
- 170 g Sage and Onion Stuffing Mix
- ⅓ teaspoon Nutmeg grated
- ¼ teaspoon Black Pepper
- 30 g Unsalted Butter

Equipment

- Cheese Grater
- Mixing Bowl
- Oven Proof Baking Dish

Ingredients

- 450 g Sausage Meat
- 1 Bramley Apple grated coarsely
- 1 Egg
- 170 a Sage and Onion Stuffing Mix
- 1/8 teaspoon Nutmeg grated
- ¼ teaspoon Black Pepper
- 30 g Unsalted Butter

Instructions

- Preheat the oven to 200 °C (180 °fan/ 400 °F/ Gas 6) and lightly butter a medium baking dish (a 20cm square dish or equivalent).
- In a large bowl mix together the sausage meat, grated apple, egg, sage and onion stuffing mix, nutmeg, and black pepper until combined.
 450 g Sausage Meat, 1 Bramley Apple, 1 Egg,
 170 g Sage and Onion Stuffing Mix,

1/8 teaspoon Nutmeg, 1/4 teaspoon Black Pepper

- Press the mixture into the prepared baking dish and dot the top with pieces of butter.
 g Unsalted Butter
- Bake in the oven for 45-50 minutes. If it's browning too much on top, cover with foil for the last 10-15 minutes of cooking.

Notes

Variations:

- Give the stuffing a festive flavour boost with the addition of dried cranberries and clementine
- Instead of baking the stuffing in one big dish, you could roll it into balls. You would need to reduce the cooking time by about 15 minutes.
- The recipe I give here serves 8 as part of a roast dinner, but it can easily be doubled to feed a crowd at Christmas!
- I find that the stuffing is lovely and moist due to the egg, grated apple and butter. However, feel free to add 200ml of boiling water to the stuffing if you like your stuffing very soft.
- The sausage meat stuffing also makes a fantastic filling for sausage rolls!

Storage:

The stuffing can be made up to the point of baking and stored in the fridge for up to 3 days. It's a great get-ahead recipe at Christmas!

Cooked stuffing can also be stored in the fridge for 3-4 days. It's delicious in sandwiches with cold meats the next day.

The stuffing is also **freezer friendly**. You can either freeze the stuffing baked or unbaked. If freezing unbaked, defrost in the fridge overnight, add the butter on top and then cook as directed.

Nutrition:

The nutritional information provided is approximate and is calculated using online tools. Information can vary depending on various factors, but we have endeavoured to be as accurate as possible.

Amount per Serving Calories	300
	% Daily Value
Fat 19g	29%
Saturated Fat 7g	44%
Trans Fat 1g	
Polyunsaturated Fat 2g	
Monounsaturated Fat 8g	
Cholesterol 69mg	23%
Sodium 665mg	29%
Potassium 226mg	6%
Carbohydrates 19g	6%
Fiber 1g	4%
Sugar 4g	4%
Protein 12g	24%
Vitamin A 179IU	49
Vitamin C 1mg	19
Calcium 31mg	3%
Iron 2mg	11%

Christmas Crackers

Is it really Christmas if you don't share some terrible Dad jokes and Christmas cracker one liners?

Did you hear about the Christmas cake on display in the British Museum?

It was Stollen.

What do you call a penguin in the Sahara desert?

Lost!

What do you get if you put a bell on a skunk?

Jingle smells!

Who hides in the bakery at Christmas?

A mince spy!

What do you call a cat in the desert?

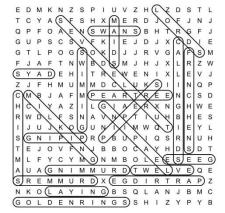
Sandy Claws!

Christmas Word Search Solution

12 Days of Christmas

Word Search

SOLUTION







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