38NQEmployment

Christmas Edition— 2023

2023 is almost over so we can look forward to a brand new year with all things positive. I know there has been a few changes this year within the Company and we thank you for your patience. We would like to assure you we are all here to stay. We will continue to support and encourage you to reach your goals for employment and or staying in employment.

Myself and the team at NQ Employment would like to wish you and your families a very Merry Christmas and a safe and Happy New Year.

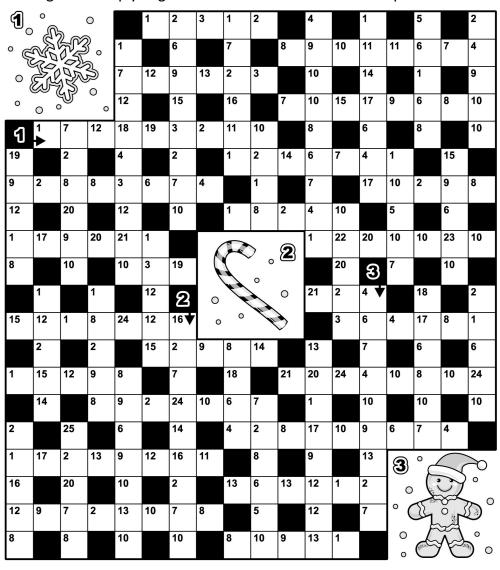






- What is every parent's favorite Christmas song? Silent Night!
- Why did the scarecrow get a big Christmas bonus? Because he was outstanding in his field.
- What do they sing at a snowman's birthday party? Freeze a jolly good fellow!
- What do you call an elf that runs away from Santa's workshop? A rebel without a Claus!
- What did Santa say when he stepped into a big puddle? It must have reindeer.

The same number represents the same letter. Crack the code and fill the grid. To help you get started some word entries have picture clues.



1	2	3	4	5	6	7	8	9	10	11	12	13
14	15	16	17	18	19	20	21	22	23	24	25	26



Spot the differences—12 to find!



Christmas Word Scramble



corasl



Gingerbread pancakes

Prep: 10 mins Cook: 15 mins - 20 mins

sugars fibre



protein

Makes 10

The ultimate Christmas breakfast treat, these American-style pancakes are lightly spiced with ginger and cinnamon, topped with maple syrup and dates

Nutrition: per serving

kcal	fat	saturates	carbs
111	5g	1g	14g



Ingredients

150g self-raising flour

1/2 tsp baking powder

1 tsp ground ginger

1 tsp cinnamon

2 tsp golden caster sugar

1 egg, beaten

1/2 tbsp maple syrup, plus extra to serve

200ml full-fat milk or semi-skimmed milk

vegetable oil, for frying

100g pitted dates, chopped, to serve

100ml crème fraîche, to serve

Method

STEP 1

Put the flour, baking powder, ginger, cinnamon and sugar in a large bowl with a pinch of salt. Combine the egg, maple syrup and milk in a jug. Gradually add to the dry ingredients, whisking until a smooth, silky batter forms.

STEP 2

Heat a drizzle of oil in a large, non-stick pan over a medium heat and ladle 2-3 small rounds into the pan. Cook for 1-2 mins until bubbles start to appear on the surface, then flip over and cook for a further 1 min until fluffy. Do this in batches until you have 10 pancakes.

STEP 3

Serve in a stack, with extra maple syrup, a blob of crème fraîche and dates scattered over.



I tsp of red and green sprinkles I tsp of glitter I crushed candy cane



Unbelievably easy mince pies

Prep: 30 mins - 40 mins Cook: 20 mins





Makes 18 pies

No rolling required! Press the raw, crumbly pastry directly into your tin for a short, biscuity finish. Our easiest mince pie recipe and great fun to make with kids

	per pre						
							low in
kcal	fat	saturates	carbs	sugars	fibre	protein	salt
222	11g	7g	30g	12g	1g	2g	0.3g

Method

STEP 1

To make the pastry, rub the butter into the flour, then mix in the golden caster sugar and a pinch of salt.

STFP 2

Combine the pastry into a ball - don't add liquid - and knead it briefly. The dough will be fairly firm, like shortbread dough. You can use the dough immediately, or chill for later.

Heat the oven to 200C/180C fan/gas 6. Line 18 holes of two 12-hole patty tins, by pressing small walnut-sized balls of pastry into each hole.

STEP 4

Spoon the mincemeat into the pies. Take slightly smaller balls of pastry than before and pat them out between your hands to make round lids, big enough to cover the pies.

Ingredients

225g cold butter, diced

350g plain flour

100g golden caster sugar

280g mincemeat

1 small egg, beaten

icing sugar, to dust

STEP 5

Top the pies with their lids, pressing the edges gently together to seal - you don't need to seal them with milk or egg as they will stick on their own. Will keep frozen for up to one month.

Brush the tops of the pies with the beaten egg. Bake for 20 mins until golden. Leave to cool in the tin for 5 mins, then remove to a wire rack. To serve, lightly dust with the icing sugar. Will keep for three to four days in an airtight container.

Rudolph Milkshake

Method

Step 1

Make desired milk shake with preferred flavour.

Step 2

Add on some whipped cream place a cherry or strawberry on top for the nose and 2 choc chips or eye candy for the eyes. Add straws for his ears

All-the-trimmings traybake

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Prep: 15 mins Cook: 50 mins



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Serves 4

Enjoy the best of Christmas in a traybake. A perfect Boxing Day feast for using up leftovers like potatoes, parsnips, carrots, sprouts and pigs-in-blankets

Nutrition: Per serving

	IVW III						
kcal	fat	saturates	carbs	sugars	fibre	protein	salt
479	11g	3g	75g	21g	17g	11g	0.6g



Method

STEP 1

Heat oven to 200C/180C fan/gas 6. Mix the oil and chutney together and season well. Divide everything except the sausages and herbs between two large roasting tins, pour over the oil and chutney mixture and toss together. Put both trays in the oven for 25 mins.

STEP 2

Add the sausages and herbs to the trays and bake, stirring halfway through, for 30-35 mins more or until the vegetables are soft and the sausages are cooked through. If one tray is browning more than the other, swap them round.

Ingredients

- 1 tbsp olive oil
- 3 tbsp caramelised onion chutney
- 1kg small potatoes, halved
- 4 parsnips, cut into chunky pieces
- 4 carrots, cut into chunky pieces
- 200g sprouts, trimmed and halved
- 2 small red onions, cut into wedges
- 12 cocktail sausages wrapped in bacon
- 2 bay leaves
- 4 rosemary sprigs, ripped



DIY CHRISTMAS TABLE DECORATIONS





Classics

It's a Wonderful Life

The Bishop's Wife

Christmas in Connecticut

Holiday Inn

Miracle on 34th Street

White Christmas

The Shop Around the Corner

Disney's a Christmas Carol

Holiday Affair

It Happened on 5th Avenue

Babes in Toyland

Pop Culture Christmas Movies

Die Hard

Scrooged

Bad Santa

Ernest Saves Christmas

Silent Night Deadly Night

Krampus

Lethal Weapon

Santa Claus: The Movie

Mixed Nuts

Babes in Toyland

Family Friendly

Elf

How the Grinch Stole Christmas

Home Alone

Home Alone 2

The Christmas Chronicles (Netflix)

A Christmas Story

Klaus (Netflix)

The Polar Express

The Santa Clause

Arthur Christmas

Prancer

Noelle (Dinsey+)

Jack Frost

Rudolph the Red-Nosed Reindeer

A Charlie Brown Christmas

Frosty The Snowman

The Muppet Christmas Carol

Mickey's Christmas Carol

Our Top 5

National Lampoon's Xmas Vacation

4 Christmases

Love Actually

It's a Wonderful Life

The Christmas Carol

Even More Movies

The Preachers Wife

I'll Be Home for Christmas

All I Want For Christmas

Office Christmas Party

Dolly Parton's Christmas of

Many Colors

Dolly Parton's Circle of Love

Fred Claus

Christmas with the Kranks

The Family Man

Serendipity

The Family Stone

Just Friends

While You Were Sleeping

Trading Places

Gremlins

Nightmare before Christmas

Batman Returns

The Man Who Invented

Christmas







2=A, 3=L, 4=G, 5=V, 6=I, 7=N, 8=T, 9=R, 10=E, 11=K, 12=O, 13=M, 14=Y, 15=P, 16=C, 9=F, 20=U, 21=B, 22=Q, 23=Z, 24=D, 25=J, 26=X.

CLIENT CHRISTMAS PARTY FUN!



















