

A SEASONAL OFFERING

A member of your Editorial Committee recommends the following additions to your Christmas fare - from personal experience.

PARTY MULLED RED WINE

Quantities to make 1 gallon = 6 bottles = 36 glasses.

- 4 bottles Red Wine - Claret or Burgundy type.
- 2 glasses "Ribena"
- 4 glasses Ginger Wine, "Stones" or "Crabbes"
- 6 glasses "Corona" sweet Lemonade, or to sweeten to taste.
- 5 teaspoons "Langdale's" Cinnamon Essence, (available from chemist)

STRONG MULLED WINE

Quantities to make one litre (nearly) = 8 glasses.



- 3 teaspoons Sugar
- 1 teaspoon = 5ml. Cinnamon Essence
- 6 teaspoons = 30ml. "Ribena"
- 6 teaspoons = 30ml. Ginger Wine
- 1 glass = 12 cl. Red Vermouth
- 1 bottle = 75 cl. Red Wine

Warm to taste before serving, but do not overheat.

Above all, do not heat to steaming temperature, unless it is wished to drive off the alcohol.

A microwave cooker is ideal for heating mulled wine, in the glass, as required.

1 glass - 36 secs on full, 2 glasses - 69 secs on full

ST. JOHN AMBULANCE BRIGADE - WYCHWOOD DIVISION

In September Carol and Clare organised a dance and raised £90. On the evening of 6th October, ten ladies sat in Headquarters for two hours doing a sponsored knit; the sum raised was £208.40. Many thanks to Goff, Chris and Mervyn for the reviving cups of tea and coffee. The money raised has bought one Donway Lifting Frame (stretcher), five face masks, and paid for five members' ambulance course. This entailed members going to Banbury all day (i.e. 10.00 a.m to 6.00 p.m.) three Sundays running.

As we come to the end of another busy year, I would like to thank all members for their hard work and support. Next fund raising, Christmas Bingo, on December 16th, Eyes Down at 7.30 p.m.

Officer in Charge, G. Bridges.