

April 24th 2020

## **Partnership Support for remote working**

### **Good news**

Human trials of a coronavirus vaccine have begun at Oxford University.

You can walk around Disneyland Park on street view. Just use the following link: [https://www.google.com/maps/@33.8120336,-117.9189703,3a,75y,347.32h,92.38t/data=!3m6!1e1!3m4!1sDelpK5A-dz6kI1K\\_2fSXww!2e0!7i13312!8i6656](https://www.google.com/maps/@33.8120336,-117.9189703,3a,75y,347.32h,92.38t/data=!3m6!1e1!3m4!1sDelpK5A-dz6kI1K_2fSXww!2e0!7i13312!8i6656) or search google street view Disney and follow the links.

### **How can you help?**

Write to someone you know today, whether a family member or friend. It can give you a focus and everyone loves receiving post that isn't a bill!

### **Your Questions answered**

**I had set up zoom with someone I was supporting but then the family member stopped them using it. Saying it wasn't safe. What should I do?**

First of all, I would explain zoom to the person and the family member if possible. This would include all the safety features I put in place; a waiting room, being able to evict people out of the meeting, only sharing the details of the meeting with select people, only allowing certain people to screen share and locking the room when everyone has joined the session.

I wouldn't put pressure on the person to attend the zoom meeting but would tell them to have a think about it and explain the possibilities for connection through the app. I would explain to the family member the possibilities too and then leave them to have a think about it, bearing in mind that the ultimate decision on to whether they join or not falls with the person I am supporting not the family member.

*If you have any other questions regarding supporting people living with dementia through the pandemic, please contact me so I can help share best practice between different areas of the city.*

### **Passing the time**

I understand that many of the people you support will suddenly have lots of time on their hands so in this section I will share different ways to pass the time.

Why not send out some recipes for people to make whilst they are at home.

Chocolate Fridge Cake is written below on a separate sheet.

Let me know if you want to share your own with other partnership organisations and I can do this in your next support document from Enrichment for the Elderly- sharing is caring after all!

### **Joke of the day**

**Knock knock,**

**Who's there?**

**Kanga**

**Kanga who?**

**Actually its kangaroo!**

I hope you have found this document useful. If there is anything that I should add or remove as a feature for next time, please let me know as I want to make it as helpful as possible for you. If you want to share your best practice, please let me know too.

Thanks for all that you do in making a big difference to people living with dementia and their carers.

Please take care of yourself and if there is anything, I can do to help please let me know.

Thanks,

Grace

Enrichment for the Elderly

## Chocolate Fridge Cake

### Ingredients

- 250g/8oz digestive biscuits (or your favourite plain biscuits i.e ones without a filling)
- 150g/5oz milk chocolate
- 150g/5oz dark chocolate
- 100g/3½oz unsalted butter
- 150g/5oz golden syrup
- 100g/3½oz marshmallows, chopped (or your favourite sweets or chocolate bars)
- 75g/2½oz raisins (or your favourite dried fruit)

### Method

- Use cling film to line a 20cm (8in) shallow, square-shaped tin. Leave extra cling film hanging over the sides.
- Bash the biscuits into pieces using a rolling pin. (Put them in a plastic bag first so they don't go everywhere!)
- Melt chocolate, butter and golden syrup in a heatproof bowl set over a pan of simmering water. Stir occasionally.
- Remove the bowl from the heat and stir in the broken biscuits, marshmallows, raisins and pecans (optional).
- Spoon the mixture into the tin. Level the surface by pressing it down with a potato masher.
- Leave to cool, then put the chocolate mixture in the fridge for 1-2 hours to set.
- Turn out the cake and peel off the cling film. Cut the cake into 12 squares and enjoy!