

THE RED VELVET

Tri-annual Newsletter of the Ladies' College Old Girls' Association



COVER STORY

Retro Sunday 2024



EVENTS



LC OGA AGM 2024

EVENTS



Christ is the Reason for the Season

FEATURES



Christmas Bakes



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"The Word became flesh and made his dwelling among us. We have seen his glory,
the glory of the one and only Son, who came from the Father, full of grace and truth."

John 1:14



**PEOPLE'S
LEASING**
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LADIES' COLLEGE
OLD GIRLS' ASSOCIATION

Upcoming *events* 2025

SAVE THE DATE

22 Feb

Founders' Day 2025
Service of Thanksgiving
& Fellowship Brunch

23 Feb

Ladies' College OGA
Inter-house Sportsday

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115TH AGM OF THE LC OGA

The 115th Annual General Meeting (AGM) of the Ladies' College Old Girls' Association was held on Saturday, 26th October 2024, at the School Old Hall due to the New Hall being under renovation. The attendees were welcomed by the OGA committee and escorted for fellowship over breakfast. The AGM commenced at 9.30am



OGA President Mrs. Chantal Obeysekera de Saram thanked the members for their attendance and continued loyalty to the school and the OGA. The School Hymn was sung thereafter, followed by a prayer of thanksgiving and a moment's silence in tribute to members who passed away during the year.

The Secretary's and Treasurer's reports were then confirmed and adopted.



This was followed by the election of office bearers for the year 2024-2025. Fifteen new general committee members were appointed and seconded, alongside the newly vacated positions of Assistant Secretary, Assistant Treasurer, Assistant Publicity Secretary and OGA Rep to the School.



Our Patroness Mrs. Deepika Dassenaik then addressed the gathering. She briefed the members on the many new and exciting events and programmes conducted by the school over the past year. It was truly inspiring to see the many activities available to the students of Ladies' College. The OGA is deeply grateful to those involved in ensuring the continued high performance of the School – in academics, extracurricular activities and sports.

After an inspirational and encouraging assembly, the meeting adjourned with a vote of thanks by the OGA Secretary Ranmaliee Jayawardena.

Ladies' College OGA Committee 2024/25



(Seated L-R) Suhela, Avanti, Nishadi, Ranmaliee, Chantal, Nilanthi,
Manaal, Nilufer, Malkanthie, Anila

(Row 1 L-R) Shania, Namalika, Dhushyanthi, Rubini, Dimanthi, Shevanthi,
Sharmini N, Sharmini W, Manolie, Dulmini, Rushika, Sharmila

(Row 2 L-R) Ridmi, Maneesha, Shobiya, Nilusha, Vineshka, Shahini



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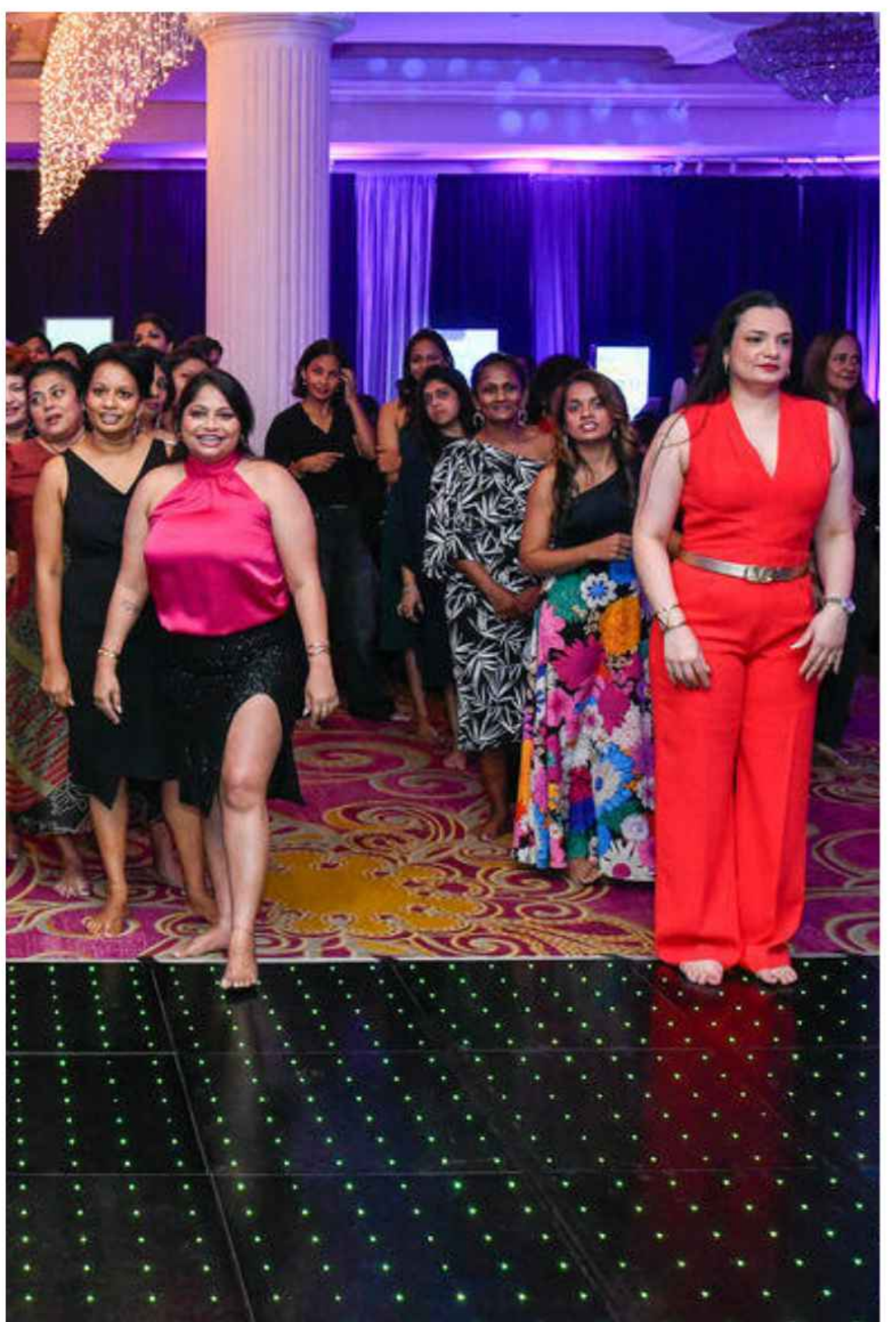
@teatimeontherocks











RETRO SUNDAY 2024

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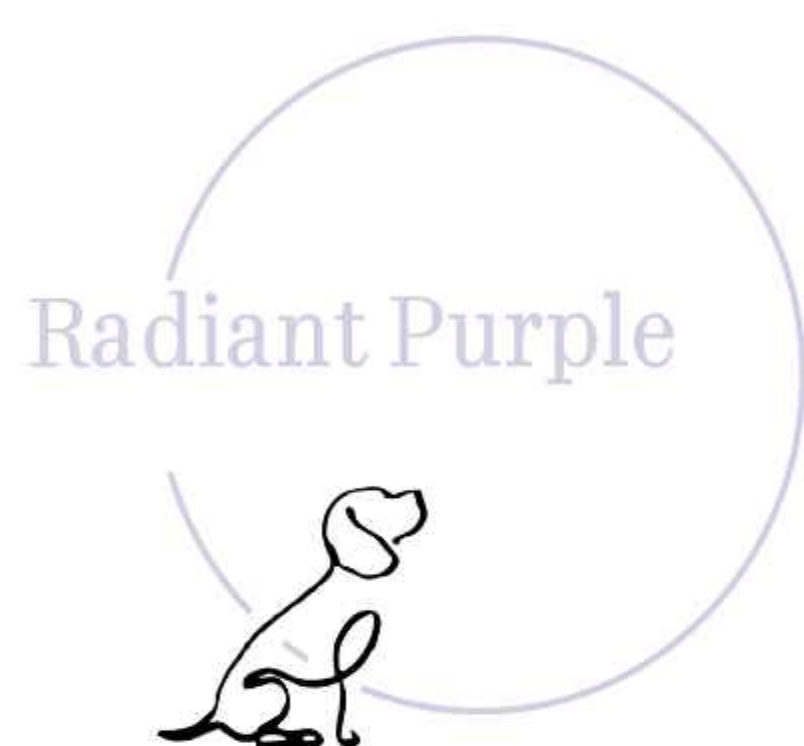
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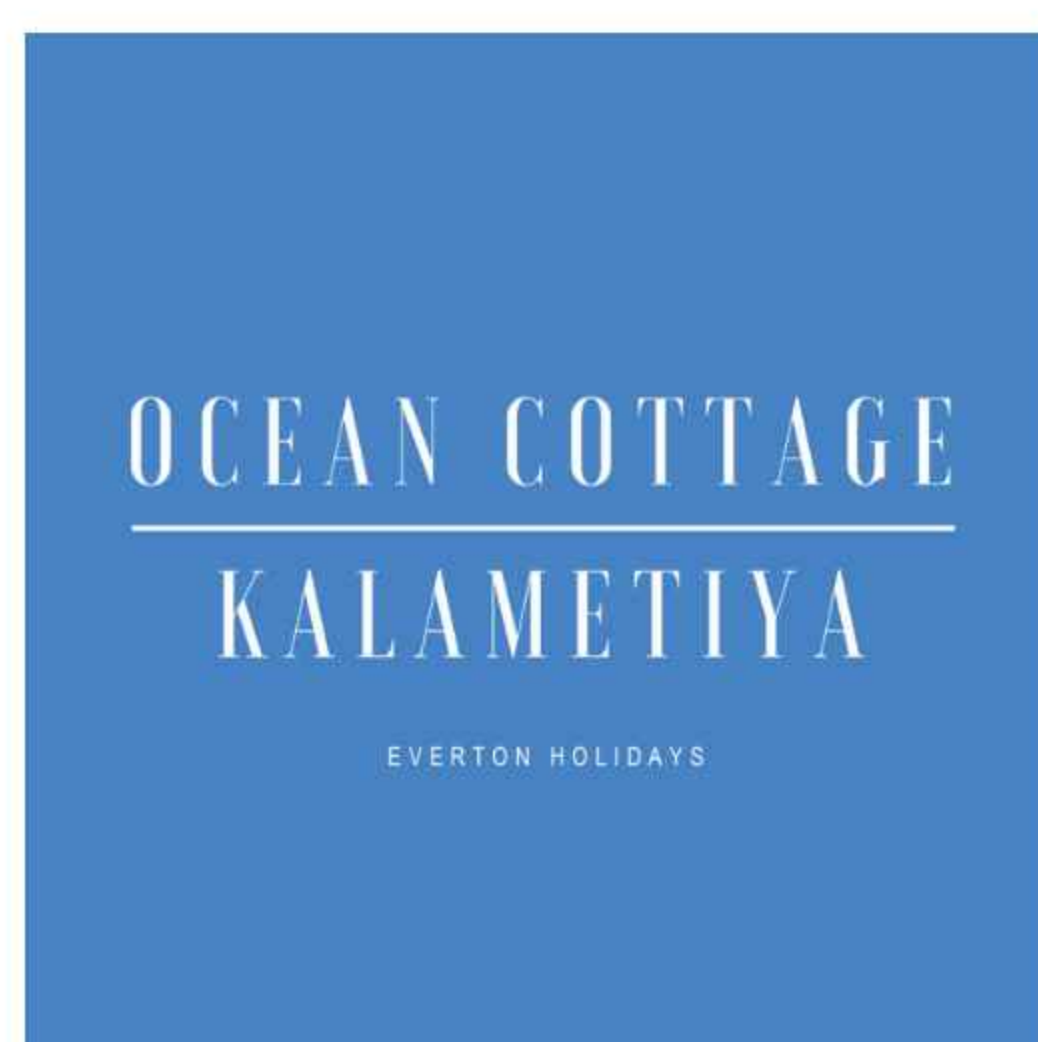
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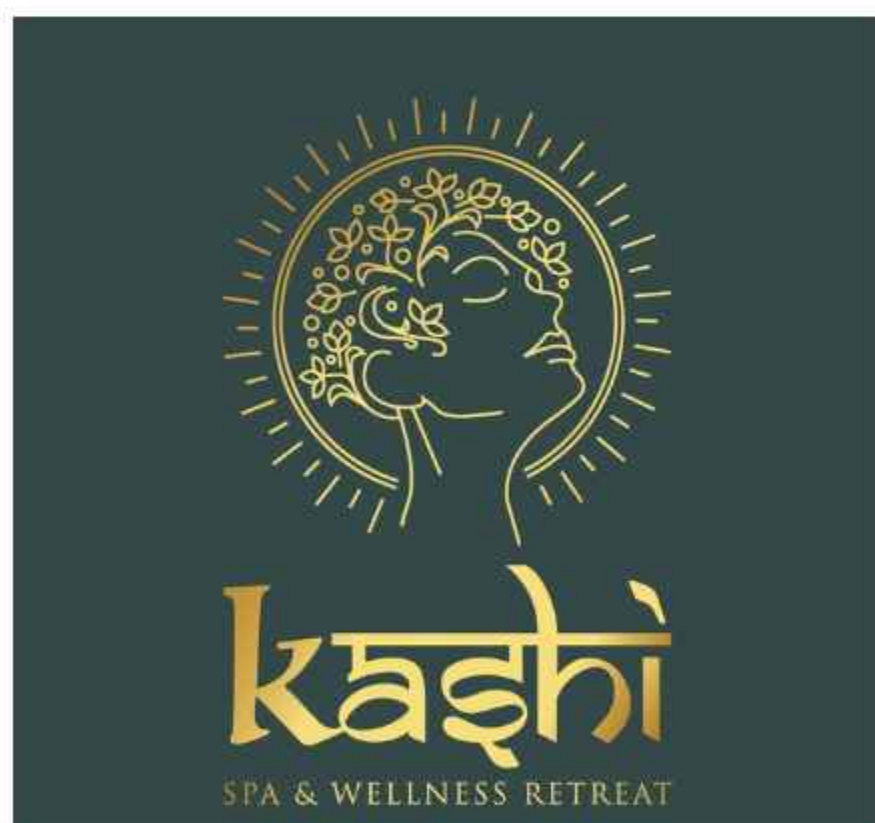

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*Christ is the
Reason
for the Season*



Good evening, everyone!

Welcome to this joyous occasion as we gather to celebrate the true meaning of Christmas through song. Today, our theme, 'Christ is the Reason for the Season,' reminds us of the profound love and hope that the birth of Jesus Christ brings to our lives.

As we sing these carols, let us open our hearts to the message of peace, joy, and salvation that they carry. Each note and every word are a celebration of the miracle of Christmas and a testament to the faith that binds us as a community.

I would like to extend my heartfelt thanks to everyone who made this evening so special. Especially to our Choir director the multi-talented, versatile Sureka Amerasinghe. She has composed a brilliant carol for us. The "Christmas Hallelujah Medley", lyrics and melody all written by her. She has brought together all the choirs, the School orchestra and our guest performers to make this evening special.

Thank you to the member of the OGA Choir, the Royal College choir, the Logos school choir and the Ladies' College orchestra. Our grateful thanks to Rohan and Ishan de Lanerolle, Niranjana de Silva, Tivanka Jayamana & Lydia Goonetilleke, Peshali Yapa, Anushka Abeyratne & Dhevan de Saram. Thank you also to the Principal, Vice Principal & Staff of Ladies' College. Thank you Anouk Chitty for the beautifully decorated Christmas tree and Dhevan de Saram for the decor in the Chapel. To the Committee members of OGA team 2023/2024, thank you for your support. Shobiya Clinton, thank you for recording and live streaming this event on Facebook. And thank you to everyone of you who have joined us this evening.

Let us now embark on this musical journey together, lifting our voices in praise and gratitude for the greatest gift of all-Christ our Savior.

May the joy and peace of Christ fill your hearts this Christmas and throughout the coming year.

Thank you, and God bless!

CHANTAL H. OBEYESEKERE DE SARAM

President - Ladies' College Old Girls' Association











#20Down04EverToGo



Batch of 2004: *Friends Forever, 20 Years Strong!*





LC OGA Sports Club

UPDATE ON PAST EVENTS

Battle of the Queens:

This year for the first time the Old Thomian Cricket 6's invited the OGA's and the PPA's of the Colombo schools to take part in a Cricket Tournament on the 9th of November 2024 at the NCC grounds. Ladies College took on the challenge by sending in two teams as the enthusiasm was very high. These ladies had just two weeks to prepare for a sport that we do not have at Ladies College. We went onto the field with enthusiasm and hammered hard and both teams won their first encounter. Overall we came Second Runners up. Three cheers to the LC cricket team.



OGA Sports Day and Sports Meet, February 23rd 2025!

Are you ready for a day filled with lots of fun, camaraderie and going down memory lane. Lets all come together in the true spirit of Sportsmanship and take part in Netball, Cricket, Tennis, Swimming and the Sports Meet.

All proceeds net of organizing expense will be transferred to a Specific Fund. The Fund will be used for talented school girls with financial constraints, to enable them to participate in international competitions in their chosen field of Sport, Art or Music. Guidelines for the use of the fund have been established.

Your House Captains for the Sports Day are:

- Dale : Neelangani Pieris (+94 77 731 6087)
- Loos : Shermalee Soysa (+94 77 774 3494)
- Nixon : Dilrukshi Modder (+94 77 777 6766)
- Whitney : Parveen Herath (+94 77 737 7377)

Please Sign up using the QR Code below.

OGA Fitness Classes

To get in shape the Sports Club has organized the following classes:

- **Stay Fit with Movement & Coordination** - Thursdays, Backgarden, 4:30-6:00pm, Rs.4,000/month
- **Aqua Aerobics** - Sundays, LC Pool, 7-8am & 5-6pm, Rs.4,000/month
- **Stretch and Tone with Krishani George** - Tuesdays, OGA Room, 5:30-6:30pm, Rs.5,500.month



LADIES' COLLEGE OGA

SPORTS DAY

23RD OF FEBRUARY

LADIES' COLLEGE BACK GARDEN

REGISTER NOW

FOR A DAY FILLED WITH FUN



Tentative Event Schedule - 2025

Netball -

9th January 2025: Encounter with Gateway College

1st February 2025: Encounter with Girls High School
(to be confirmed)

Our objective is to have regular practices to have fun and improve our standard with a view to winning an open club Netball tournament in a year from now.

Cricket -

June 2025: Annual tournament with the participation of the old girls of Bishops College, Ladies' College, Methodist College and St. Bridget's Convent. Event organized annually by all four schools.

Nilufer Philips Arasakumar Challenge Trophy - Date to be confirmed

Other sport encounters will be arranged based on participation and interest.

If you would like to take part or need more information, please Whatsapp us on +94 777 918058.



**LADIES' COLLEGE
OLD GIRLS' ASSOCIATION**

**HURRY AND
SIGN UP!**



**STRETCH & TONE
with Krishani George**

**Date: TUESDAYS
Time: 5.30-6.45 PM
Venue: LC OGA
SECRETARIAT**

Rs. 5,500 / MONTH



**LET'S GET FIT
with Coach Dharshana
Aththanayaka**

**Date: THURSDAYS
Time: 5.30-6.45 PM
Venue: LC
BACKGARDEN
(enter from the
Nursery gate)**

Rs. 4,000 / MONTH



**AQUA AEROBICS
with Dinesh Kumara
(Eco Fitness Solutions)**

**Date: SUNDAYS
Time: 7-8AM &
5-6 PM
Venue: LC POOL**

Rs. 4,000 / MONTH

For more information OR to register, call/Whatsapp Surekha (0777918058)



10 YEARS LATER: Dancing Through time with the Batch of 2014





IT WAS A NIGHT TO REMEMBER AS THE CLASS OF 2014 REUNITED TO CELEBRATE THEIR 10-YEAR MILESTONE IN STYLE. THE MUCH-ANTICIPATED EVENING TRANSFORMED INTO A DAZZLING DISCO NIGHT, BRINGING TOGETHER OLD FRIENDS, CHERISHED MEMORIES, AND A WHOLE LOT OF SPARKLE.

AS DONE IN TRUE LC STYLE, THE EVENING WAS A TRIP DOWN MEMORY LANE AND A CELEBRATION FILLED WITH LAUGHTER, GAMES BRINGING OUT OUR TRUE COMPETITIVE SPIRIT AND EVERYONE GROOVING ON THE DANCE FLOOR.

AS THE NIGHT CAME TO A CLOSE, WITH HUGS, PROMISES TO STAY IN TOUCH, AND PLANS FOR THE NEXT REUNION, ONE THING WAS CLEAR: THE CLASS OF 2014'S SPIRIT STILL SHINES AS BRIGHTLY AS EVER!



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HEALTHY AGING IN WOMEN

"Communities and countries and ultimately the world are only as strong as the health of their women."

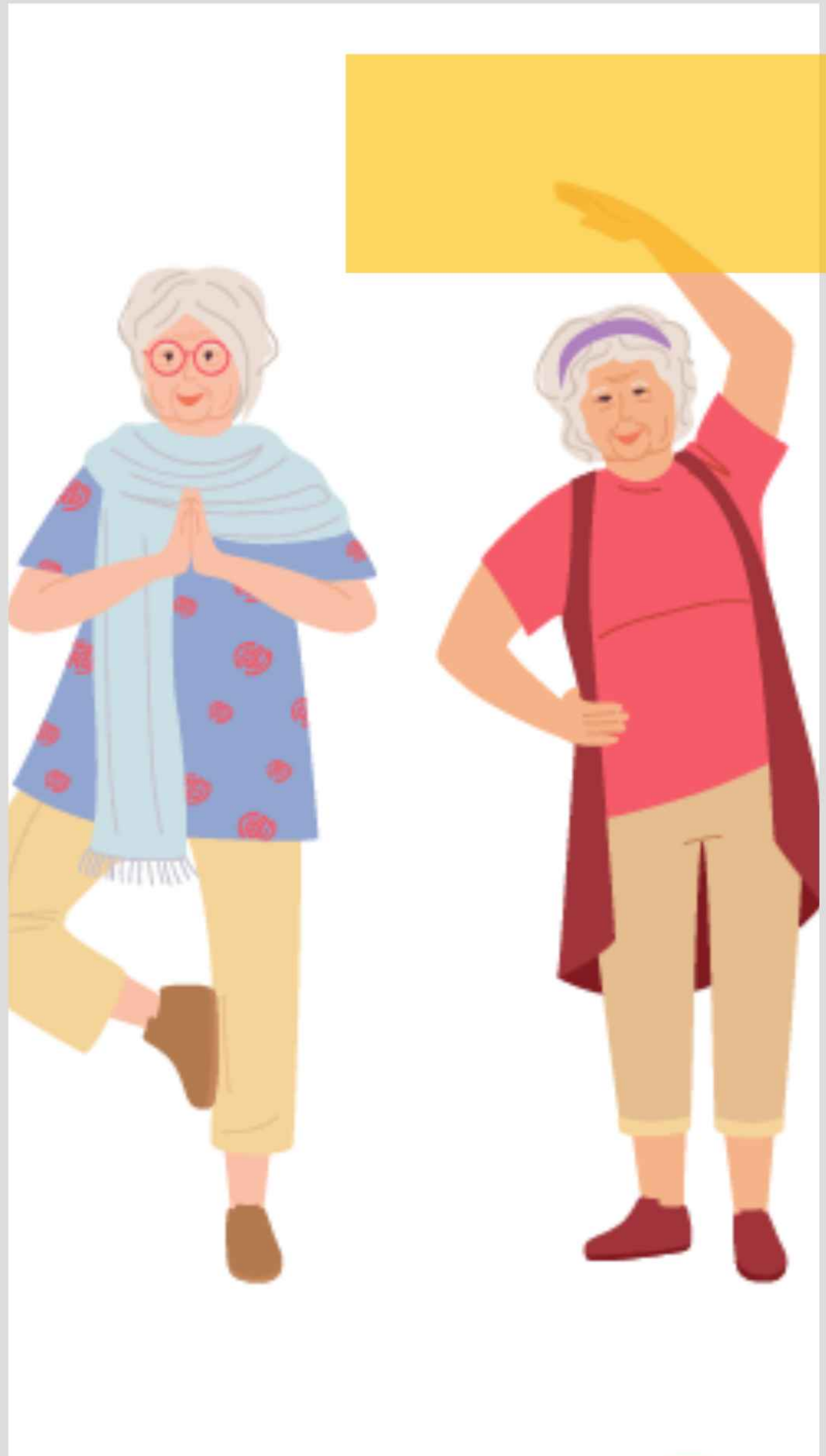
Michelle Obama

On 30 October 2024, we had a truly eye opening, informative and interactive session with Dr. Nilanthi Fernando and Dr. Dushani Palliyaguru who took us on a scientific and factual journey on aging in women.

Fully understanding that our family units, society and the world at large would crumble without healthy women in it, these two brilliant ladies took us through the process of how a woman can age in a healthier manner and what factors hinder healthy aging, from a medical standpoint.

It was an interactive session with many questions answered and doubts clarified.

THANK YOU to everyone who attended and participated at the 'Healthy aging in women' session!



— Dr. Dushani L. Palliyaguru

*Ph.D | Co-Founder & CEO, HealthSurveil |
Award-winning scientist | Published Author |
Panelist & Speaker*



SCARLET SOIRÉE 2024



Greetings from Toronto!

The Alumni of Ladies' College Canada had the pleasure of hosting "Scarlet Soirée" on 23 November 2024 at the Oakview Terrace, Richmond Hill, Ontario, Canada. It was an elegant evening filled with joy, love and nostalgia, bringing together alumni, their families and friends.

The festivities kicked off with the School Hymn, followed by a prayer, beautiful carols and a scrumptious dinner. The night was alive with dancing, laughter and heartfelt memories. We kicked back, relaxed, sang like we never had before, and danced as if no one were watching. There were lively conversations and fond reminiscing of our school days.

Though we may be scattered across the globe, we remain "One Family unbroken".

Warm regards,

RACHAEL RAJARATNAM
President





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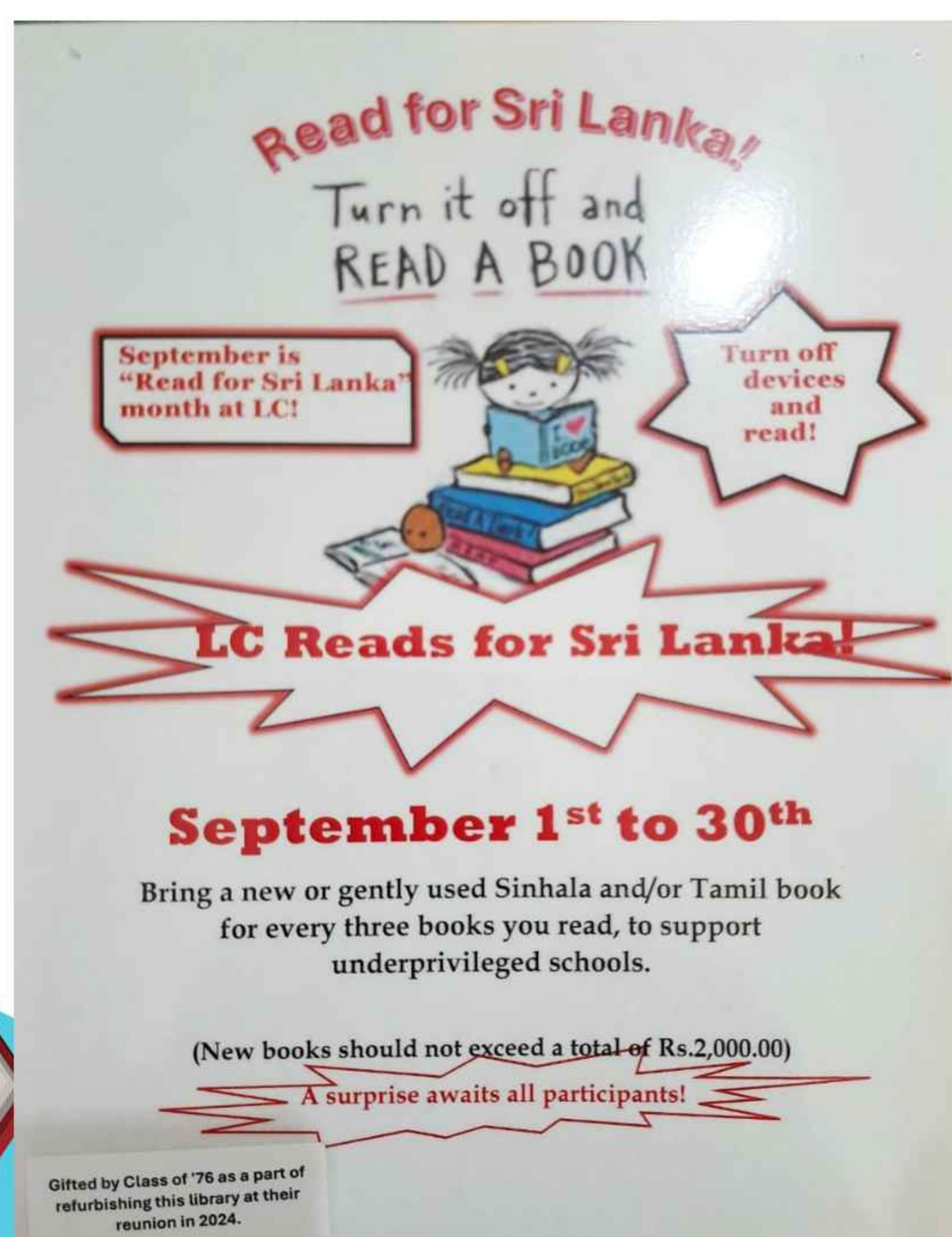
SOMEWHERE INSIDE ALL OF US IS THE POWER TO CHANGE THE WORLD!

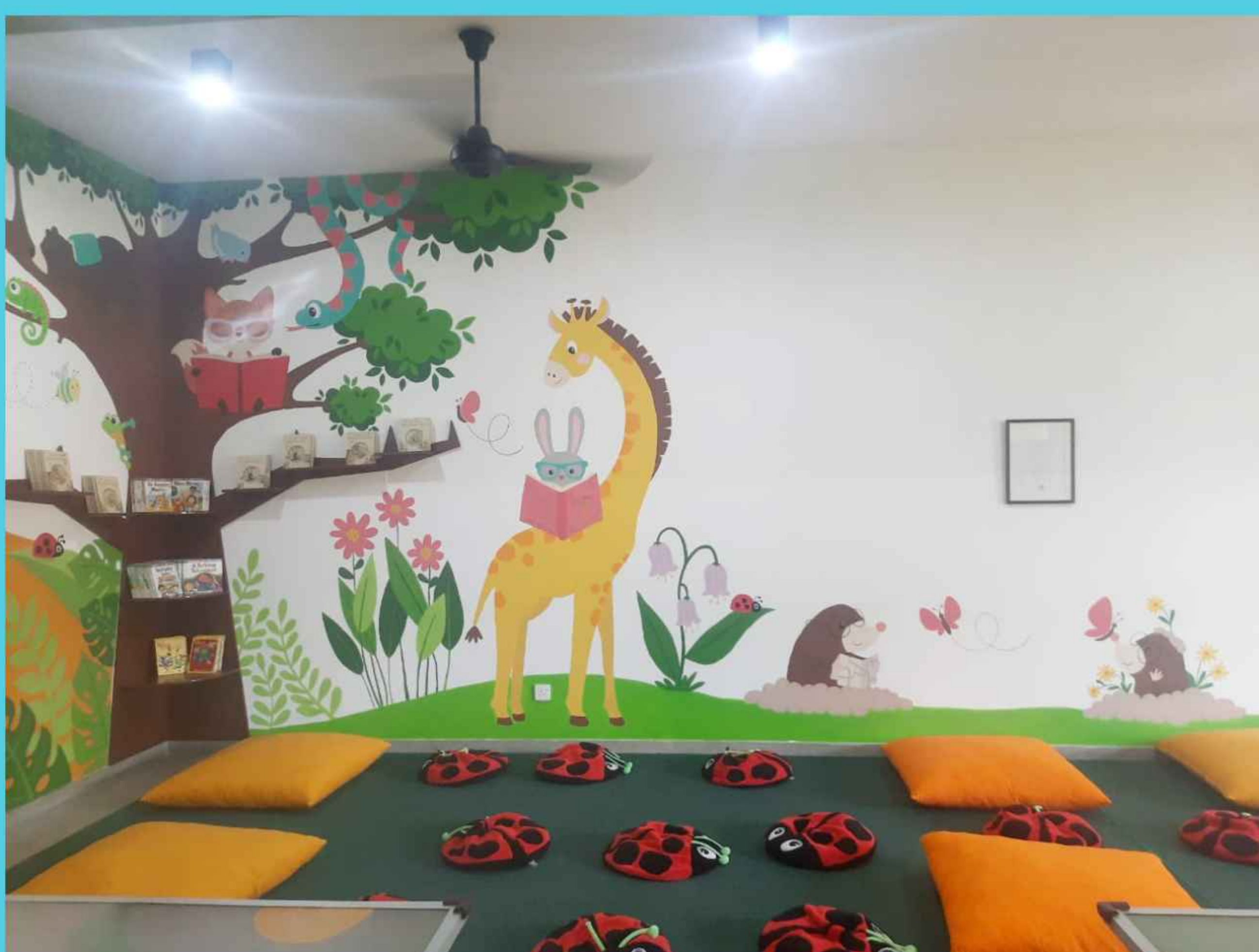
Reading should not be presented to children as a chore, a duty. It should be offered as a gift." – Kate DiCamillo.


With the goal of making reading a life-long hobby and a path to gain knowledge outside of the text books, the renovation of the Ladies' College Junior School Library was undertaken by the Class of '76, to mark their 65th birthday reunion in Sri Lanka, on 19 and 20 July 2024.

The renovated Junior Library was officially handed over to the Ladies College Principal, Deepika Dassanaiké, Vice Principal, Ranmalee Balasooriya and the librarian, Madusha Gomes on 19 July 2024.

The walls were repainted with colorful murals, tables, stools and bookshelves were repainted. Additional pillows and a new rug were added to enable our girls to relax and find a comfortable corner to read. Along with motivational posters and noticeboards, new curtains were hung, completing the library to an inviting and safe spot for the girls of Ladies' College. The library is now equipped with British and American literature in addition to Sinhala/Tamil novels and other educational books on nature, geography, history to further general knowledge.





The background is a light blue circle with a white center. It is decorated with several stylized books in red, green, and yellow, some open and some closed. There are also small red and green dots scattered around the circle.

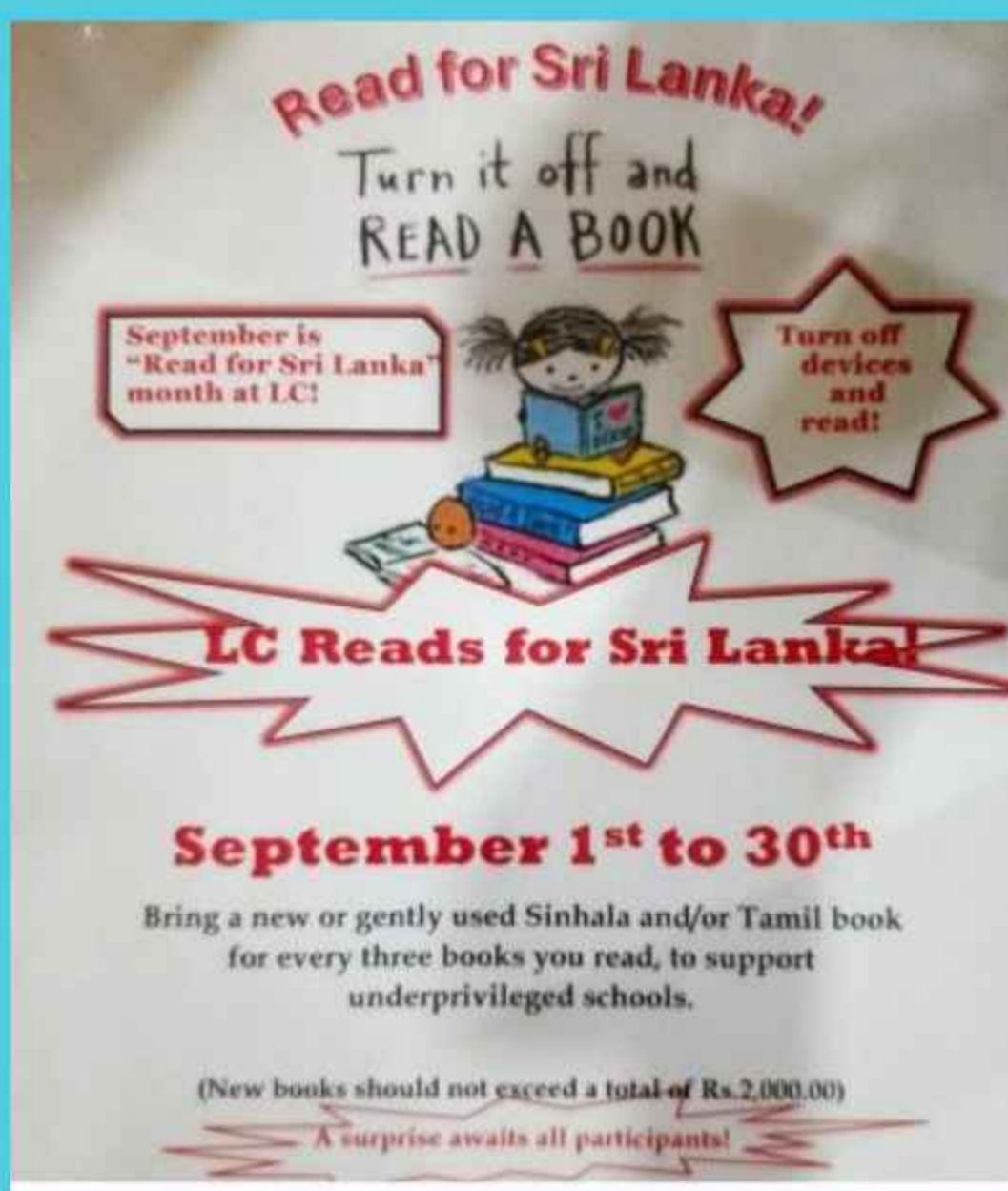
Receiving gifts is a wonderful feeling. Giving back to the community empowers us to become nation building citizens. The Class of '76 along with the gift of refurbishing the Junior Library, introduced the Read for Sri Lanka – Turn it Off and Read a Book initiative with the goal of further empowering our girls to become nation building citizens. This annual event kicked off in September 2024 and will recur annually, in the months of September and October. Girls were encouraged to turn off all devices and get lost in a “scrumptious” book! The goal of this initiative was to read with the purpose of creating awareness of the less privileged children of Sri Lanka, who most likely have not been read to or not read a book for pleasure. They have been robbed of the opportunity to get lost in a book and wander off in a world of adventure.

The program encouraged the girls using the Junior Library to donate a new or gently used Tamil or Sinhala children’s book, for every three books they read for pleasure. The books will be donated to two Tamil and Sinhala schools which are economically disadvantaged. All participants of the initiative were appreciated with a token gift. The program was a great success and the librarian has reported that six boxes of books were collected and were gifted to a deserving school in Moratuwa where the children study Sinhala and Tamil.

Continuing to be ‘One Family Unbroken’ this project was undertaken in line with the tradition of past students funding and completing projects that would benefit Ladies College. The English Literary Society of the Upper School embraced Read for Sri Lanka and introduced it to other private schools in and around Colombo at Elysium’24, a Literature Festival hosted by Ladies’ College on November 23rd. Many schools were excited and will hold hands with the girls of Ladies' College to make a difference in many lives of children of Sri Lanka and give back to the community at large.

Although a simple project, it is hoped that ‘our harvests will be garnered by ages yet unknown’.

IMALKA SENADHIRA (SURIYAWANSA)
BATCH OF 1976



Girls who happily donated books...



Girls who donated most number of books in each section.

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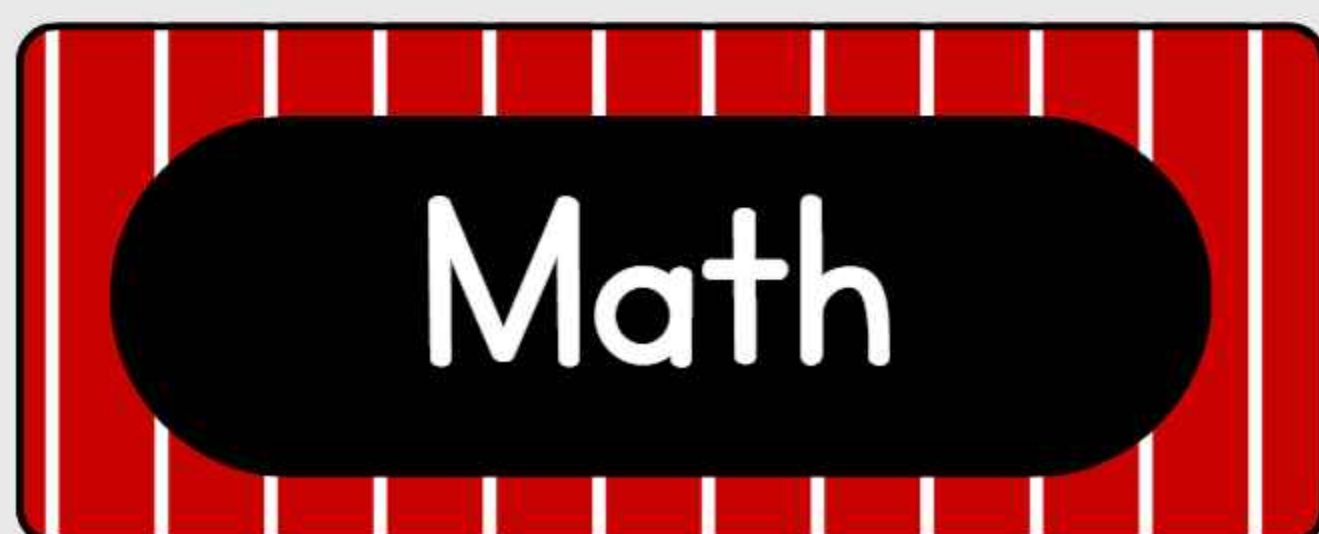


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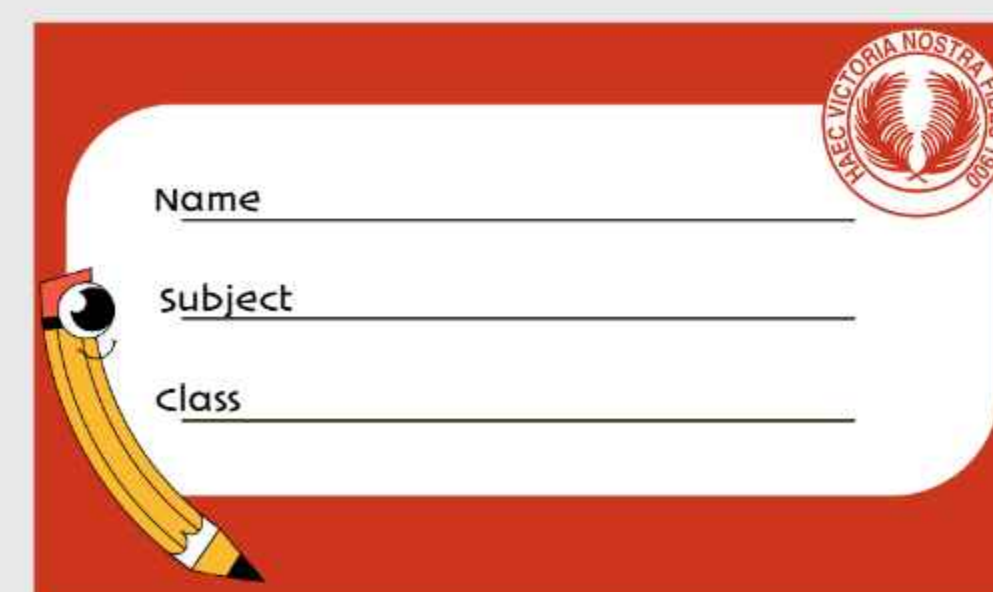


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We asked the Managing Director and Head Consultant for the Estheti Centre, Mrs. Soraya De Zoysa about her work, lifestyle and the skincare industry.

Q: Did you always plan on getting into the field of skincare and wellness?

When I left school, I didn't have an idea of what I wanted to do. This career path was very much by chance. I completely fell in love with my work and never looked back. I started off at the bottom, as an apprentice. It was a very small company when I joined just 2-3 people. I did everything from sales to admin to logistics. When I took over from my predecessor I had to fill very big shoes, but I believe if you are passionate about what you do, you will always do well.

Q: Soraya, tell us what a day in your life looks like?

I am very much a morning person, so my day begins at 4.45 am, I work out with my eldest daughter, Raya, after which I drop both girls off at school. Breakfast is my favourite meal because it's kade paan, pol sambol and eggs! Work is usually hectic but fun. I try to get home in time to sit with my girls to help them with their homework. I love baking with my youngest, Alana, and try to fit that

in whenever time permits. We make it a point to have dinner as a family as soon as my husband Yohann gets in. A bit of Netflix if I can squeeze that in and we are all in bed by 9.30 pm. On weekends we try to get out of Colombo whenever possible. If not, I may indulge in a bit of retail therapy now and again, as shopping is definitely one of my vices.



Q: What is your go-to skincare regimen?

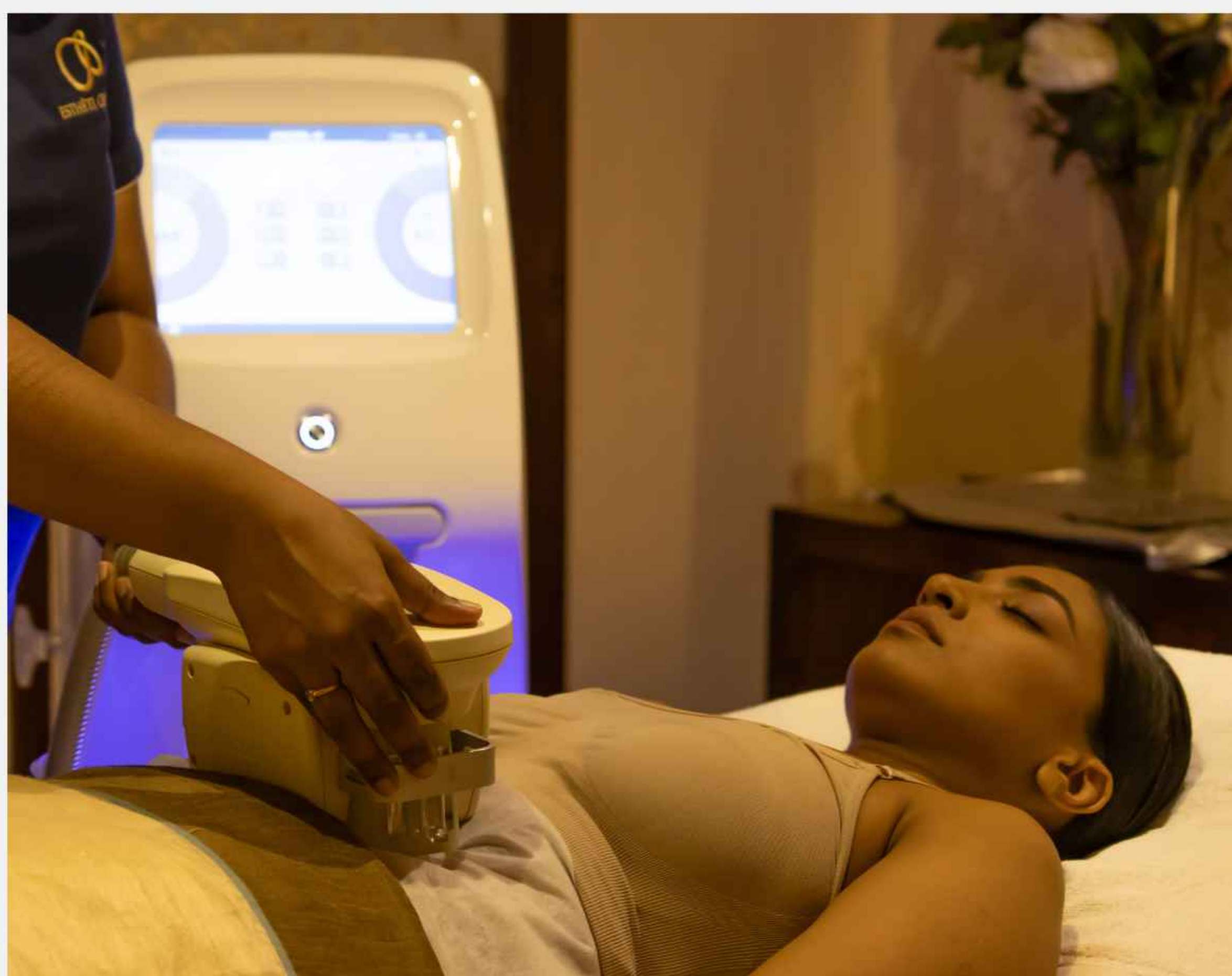
I am not blessed with good skin, and I battle with Acne and Melasma. However, I think not being naturally blessed with perfect skin has really helped me keep pushing boundaries in my career.

My skincare routine involves a good milk cleanser to remove makeup and a glycolic acid-based cleanser to prevent spots. I also use the Sothys Correcting Serum and Active Cream to keep acne under control and the Sesderma Hidroquin for melasma.

My go-to treatment is the RF or MNRF to help with the signs of aging and the Sothys Correcting Treatment to purify the skin.

Q: Getting into the details of skincare, can you elaborate on the science behind spot reduction? How effective are treatments like Cryolipolysis in targeting specific fat deposits?

Many people battle with pockets of stubborn fat that may be difficult to target with diet and exercise alone. So, if that little bulge or roll is starting to bother you, you may want to consider Cryolipolysis. Cryolipolysis is a non-invasive method of fat reduction that is proven to destroy fat cells effectively - with little or no downtime.

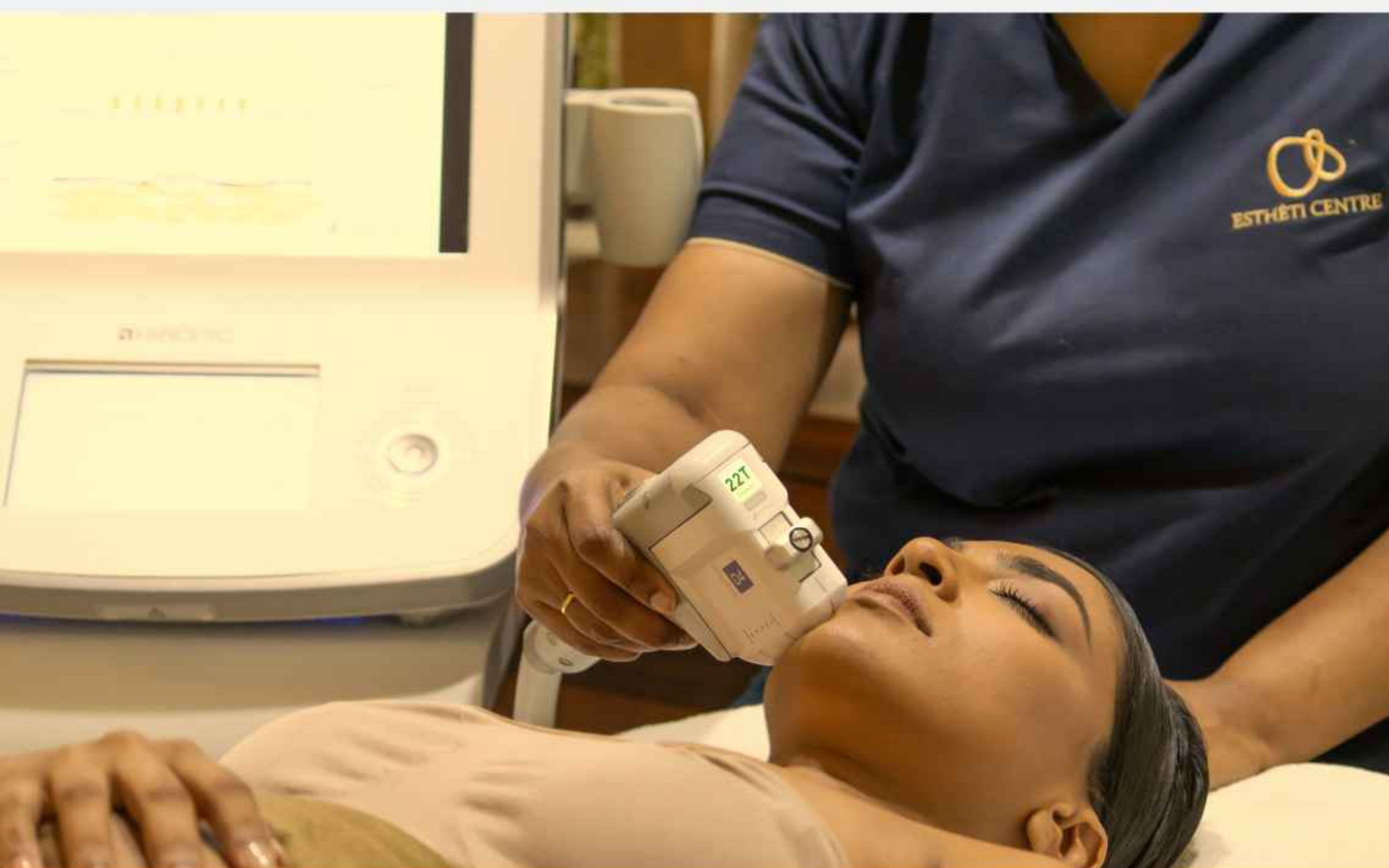


Q: Can you discuss the role of sun protection in preventing and managing pigmentation, and what advice do you give to clients to minimize sun exposure and protect their skin?

Pigmentation can be caused by UV radiation, hormonal conditions or inflammation. The treatment of pigmentation will depend on the type of pigmentation and the depth of the pigment. However, for best results, a combination of Sunblock, Melanin or tyrosinase inhibitors, antioxidants, cell renewal agents and moisturizers are recommended.

Q: What are the most effective non-surgical anti-aging treatments available today, and how do they work to rejuvenate the skin and restore a youthful appearance?

My go-to treatment is RF or MNRF. Both treatments use Radiofrequency to gently stimulate your natural collagen. A safe, effective and long-term solution to lift the contours of the face, tighten the skin and reduce fine lines and open pores.



Q: Can you explain the science behind treatments like HIFU for double chin reduction, and how they target fat cells and stimulate collagen production?

The best treatment to reduce submental fat and give your jawline more definition is HIFU. HIFU uses ultrasound to target the adipose (fat layer) of the skin to slim down the face. It also stimulates collagen for facial firming giving the face a more youthful appearance.

Q: Can you explain the science behind Oxyjet facials and how they work to improve skin health and appearance? What are the key benefits and advantages of this treatment compared to traditional facials?

Oxyjet facials use pulsed pressurized oxygen to deliver active ingredients deep into the skin. The treatment also involves microdermabrasion which removes layers of dead skin, LED light therapy and oxygen infusion. A range of skin conditions from aging, dull skin, acne, dehydration, dark circles and pigmentation can be treated simultaneously.



Q: What are the most effective and minimally invasive techniques for removing freckles, skin tags, and warts?

Freckles and skin tags can often be effectively removed through a single treatment of electrocautery. This minimally invasive procedure involves the use of a specialized device to apply a precise electrical current to the target area.

Q: What is your approach to treating acne, and how do you tailor treatment plans to address the specific needs of each individual patient, considering factors such as age, severity, and underlying causes?

Acne is a common skin condition often linked to hormonal fluctuations. While it can be managed effectively, it's not always curable. Early treatment is crucial to prevent scarring. A dermatologist can recommend a personalized treatment plan, which may include topical medications, oral medications, and lifestyle changes. It's essential to avoid picking at pimples and maintain a consistent skincare routine to promote clear skin.

Q: Given the prevalence of skin-lightening trends in Sri Lanka, how do you approach patient concerns about skin tone? Do you recommend skin-lightening treatments?

We firmly discourage the use of skin-lightening treatments that aim to permanently alter one's natural skin tone. Such practices can lead to a range of adverse effects, including premature aging, increased skin sensitivity, and the development of hyperpigmentation or hypopigmentation. These treatments often involve harsh chemicals that can damage the skin's protective barrier, leaving it vulnerable to environmental stressors.



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Gingerbread Men/Women Cookies

(Makes 12 large or 20 medium Cookies)

Ingredients

Cookie

145g Butter
150g Brown Sugar
160 ml Treacle or Molasses
1 Egg
1 tsp Vanilla
438 g Flour + more for dusting
1 tsp Baking Powder
1/2 tsp Salt
2-3 tsp ground Ginger
2 tsp ground Cinnamon
1/2 tsp ground Clove
1/2 tsp ground Nutmeg

Icing

100g Icing Sugar
3-6 tbsp Warm Water
Lemon/Lime



Method

1. Sift together Flour, Baking Powder & Salt and set aside.
2. In a separate bowl, cream together Butter & Brown Sugar, with a paddle attachment until the mixture starts turning into a pale colour.
3. Slowly add in the Egg and continue mixing until creamy.
4. Using a rubber spatula scrape down the sides to make sure everything is well incorporated.
5. Slowly pour in your Treacle or Molasses while continuing to mix.
6. Add in your ground Ginger, Cinnamon, Nutmeg & Clove and give it a quick mix on high for about 30 seconds.
7. To this, stir in your Flour until everything is well combined.
8. Taste the batter, and add more ginger powder if needed
9. Divide the batter into 3 , pop it onto some cling film and form a flat (ish) disk, wrap it up & pop it in the freezer to set.
10. I usually keep it overnight and roll out my dough the next day but if your in a hurry you can let it set for about an hour in the freezer and use it.
11. Preheat your oven to 160 C. Line a baking tray with some greaseproof paper.
12. Take one of your gingerbread batter disks out of the freezer and leave it out for about 15 mins, until it's slightly defrosted and a bit more pliable.
13. Dust a sheet of greaseproof paper with some flour, pop your dough on top.
14. Dust the dough with a bit of flour and put another sheet of greaseproof paper on top of the dough.
15. Using a rolling pin roll out your dough in-between the 2 sheets of paper.
16. Make sure to keep peeling the paper back and flour your dough in between rolling to ensure it doesn't stick.
17. Roll it out to about 1/2 cm in thickness.
18. Cut out your Gingerbread people, lay it on the lined baking pan. Keep a bit of space in-between each cookie.
19. Bake for about 6 mins, turn the tray and bake for 6 more mins- this gives you a even bake. (about 12 mins in total)
20. The cookie should still be slightly soft to touch in the middle and slightly coloured in around the edges.
21. Place on a rack and let it cool.
22. Mix together icing sugar with half a tsp of warm water and a squeeze of lime, until you get the thick/ slightly runny consistency.
23. Divide the icing into 3 small bowls, add red food colour & green food colour to 2 of the bowls.
24. Pour the icing into separate piping bags, make a small cut at the tip of the bag and decorate.



Yule Log

Ingredients

Cake

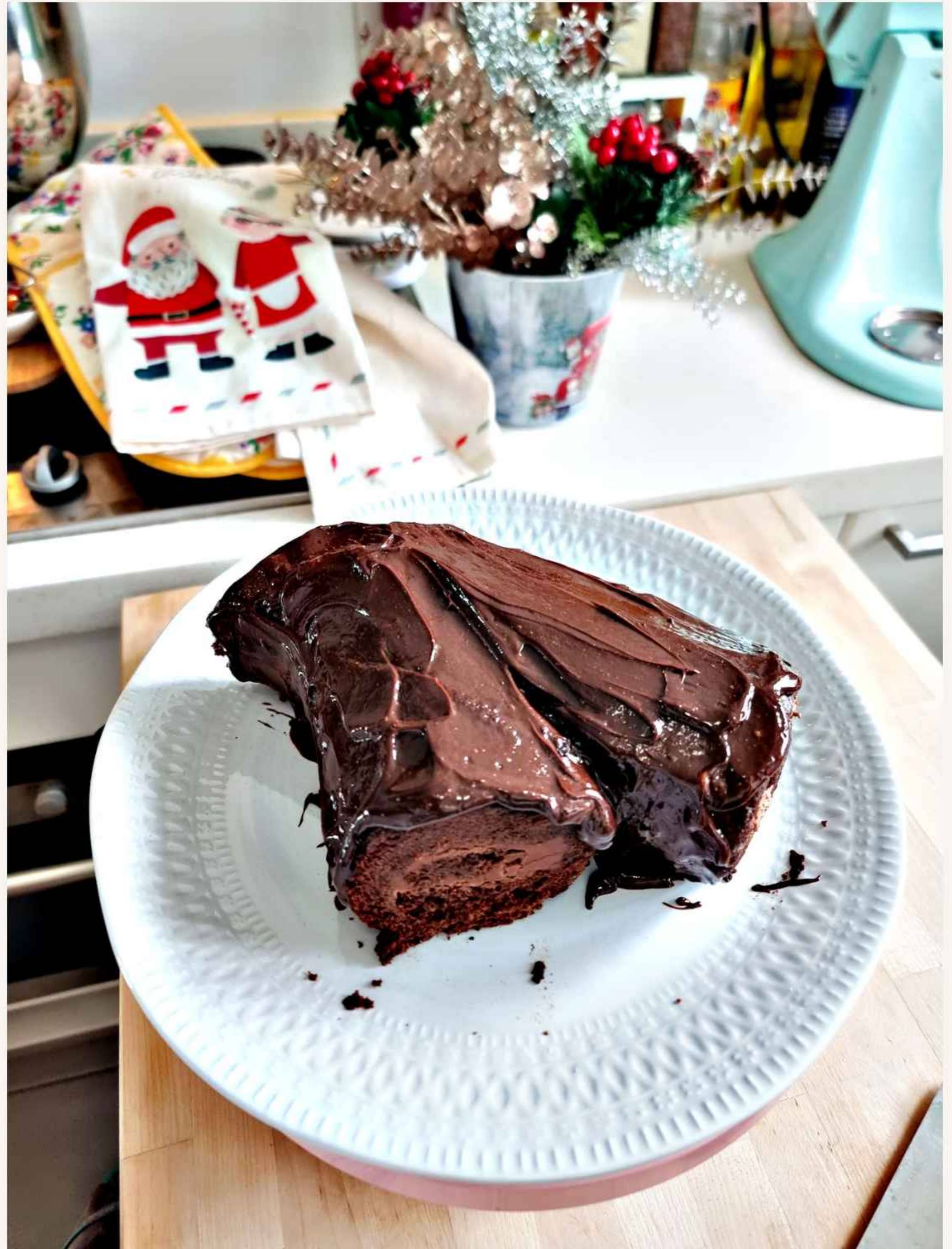
4 large Eggs
150 g Sugar
1 tsp vanilla extract
½ tsp salt
85 g Flour
45 g Cocoa Powder
1 ¼ tsp Baking Powder
76 g Sour Cream (or Curd)
60g Butter, melted
2 tbsp Milk
Icing Sugar

Butter Icing

150 g Salted Butter
250 g Icing Sugar
30 g Coco Powder

Chocolate Ganache Icing

170 g Choc Chips
120ml Heavy Cream



Method

1. Preheat Oven to 170 C. Line a 10 x 15 inch sheet pan.
2. Mix together the Flour, Coco Powder, Salt & Baking powder and sift together
3. Whisk together Sugar, Vanilla & Eggs for abt 5 mins, till creamy.
4. Fold in your dry ingredients.
5. In a separate bowl, whisk together melted Butter, Sour Cream & Milk.
6. Fold the wet ingredients into the cake batter
7. Pour into baking tin & bake for abt 20 mins, until springy in the centre. Make sure to turn your tray half way through to get an even bake.
8. Let the cake cool down for about 10 mins
9. Once the cake is slightly cooled, dust well with icing sugar & roll into a tight log using a clean tea towel. Let it cool for abt 30 mins at room temperature and then pop into the fridge for about an hour to set.
10. Meanwhile, make your icing Chocolate
11. Whip the Butter & Icing sugar till combined. Add Coco powder & mix well.
12. Slowly unroll the cake & spread the chocolate icing evenly.
13. Roll it back into the log shape, wrap in Cling Film and refrigerate over night
14. To make the Ganache, heat the cream, add in your chocolates and stir till full melted & smooth
15. Let it cool down.
16. Using the whisk attachment whisk your ganache for abt 5 mins .
17. Ice & Decorate your Yule Log Dust with some Icing Sugar just before serving.



Stuffing

Ingredients

500g Chicken Liver
240 g Bread (white bread or baguette)
1 large onion
2 large stalks Celery (about 100g)
50 g Butter
1 tbsp Fresh Sage
1 tbsp Fresh Thyme
1 tbsp Fresh Rosemary
20g dried raisins (Optional)
1 cup Chicken Stock
1 Egg
Salt
Pepper



Method

1. Preheat the oven to 160 C
2. Chop up the bread into small chunks and put it on a baking tray. Make sure it's laid out as flat as possible
3. Put it in the oven to bake for about 20-30 mins. Until the bread is dried and crispy
4. Finely Chop up the onion, celery, herbs and chicken liver
5. Heat the butter in a pan until it starts becoming bubbly
6. Add the onion and celery and stir. Season with a pinch of salt
7. Reduce the heat and cook until the onion and celery has softened
8. Add the herbs and dried raisins and mix through
9. Add in the chopped chicken liver, stir and season with salt & pepper
10. Cook for about 10-15 mins, stirring occasionally
11. Taste & season. Let it cool down for about 10 mins
12. Add the bread cubes into a large bowl
13. Top this with the meat mixture and pour in half the stock
14. Let it soak into bread for about 5 mins
15. Give it a good mix until everything is well combined
16. Crack the egg into the rest of the stock and whisk both together and pour it into the bread/meat mixture
17. Use a masher and really mash everything together. It will break down any chunks of bread left
18. Preheat the oven to 180 C. Line a baking tray with baking paper
19. Take a bit of the stuffing mixture and form into a ball using the palms of your hand and lay it on the baking tray
20. Once the tray is full, cover with foil and bake for about 20 mins. Remove the foil and bake 6-8 mins more until the top is slightly crusty
21. Alternatively you can put all of the stuffing into a baking dish, without making balls and pop it in the oven to bake.



Herby Cheese Ball Appetizer

Ingredients

150g Cream Cheese
30g Fresh Parsley
20 g Fresh Dill
2 tsp Dried Parsley
2 tsp Honey
2 tsp Garlic Powder

Method

1. Keep the cream cheese out of the fridge for about 20 mins till it's at room temperature
2. Chop the fresh Parsley & Dill very fine
3. Put the cream cheese into a bowl
4. Add half of fresh parsley & dill and 1 tsp dried parsley, honey & garlic powder into the cream cheese
5. Use a rubber spatula and mix everything together. Taste & season to your liking
6. Line a dish with some baking paper
7. Portion out the cream cheese mixture and spoon it onto the baking paper- you should get about 10-12 portions
8. Pop it into the freezer for about 15-20 mins, to set
9. In the meantime mix the rest of the parsley, dill and dried parsley together in a flat dish and spread it out
10. Take the cream cheese out of the freezer and form each portion into a ball shape btwn the palms of your hand and then roll it in the her mixture
11. Do the same with the rest of the cream cheese portions
12. Keep refrigerated until your ready to serve.



Mulled Wine

Ingredients

1 bottle Red Wine
1 cup Orange Juice
4 tbsp Sugar
1 Orange, sliced
1 Cinnamon stick
1 tsp Cinnamon Powder
½ tsp Nutmeg
3-4 Star Anise

Method

1. Put everything in a large, deep pot and heat while stirring
2. Into each glass put a orange slice and pour in the hot wine
3. Serve warm.





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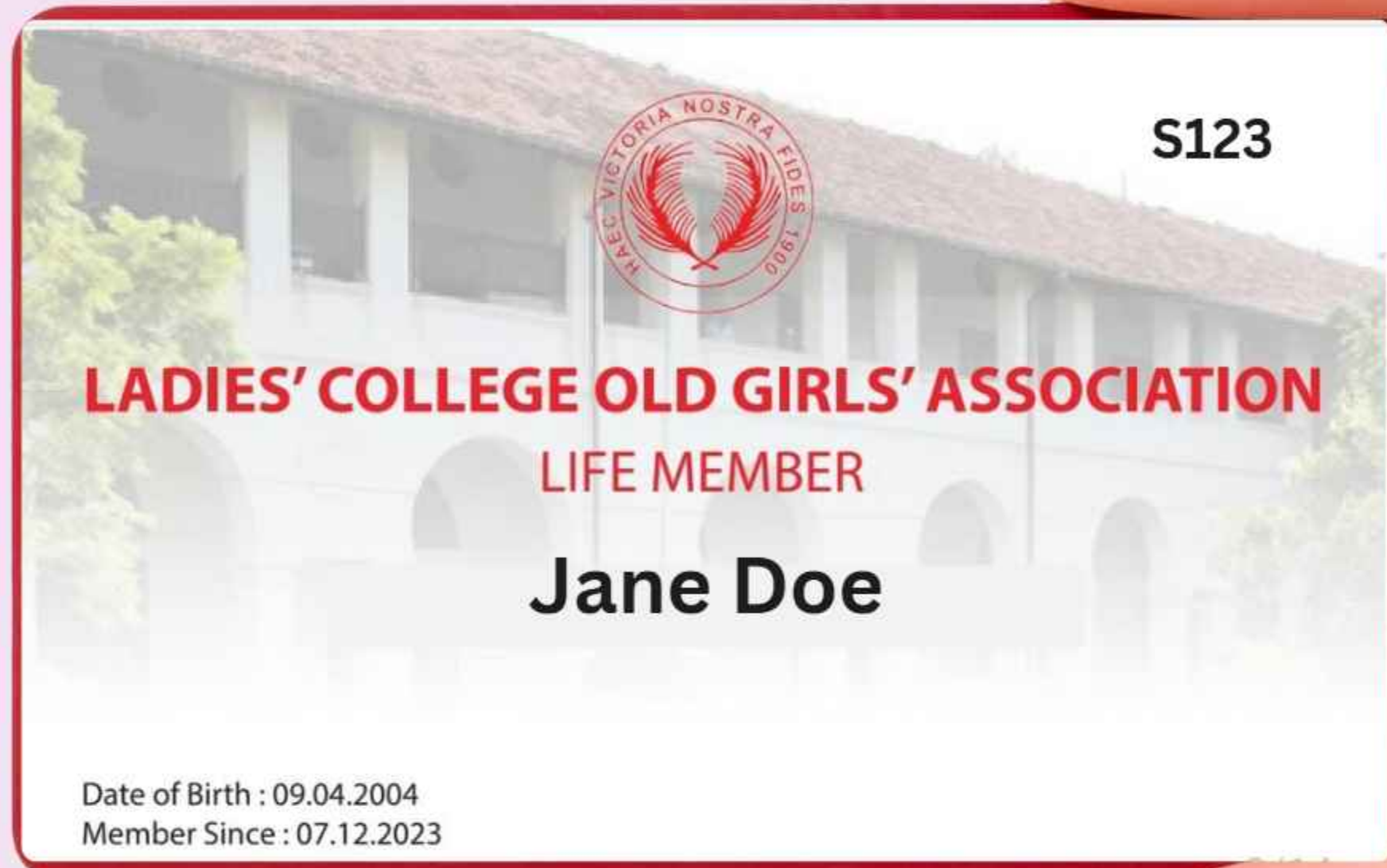
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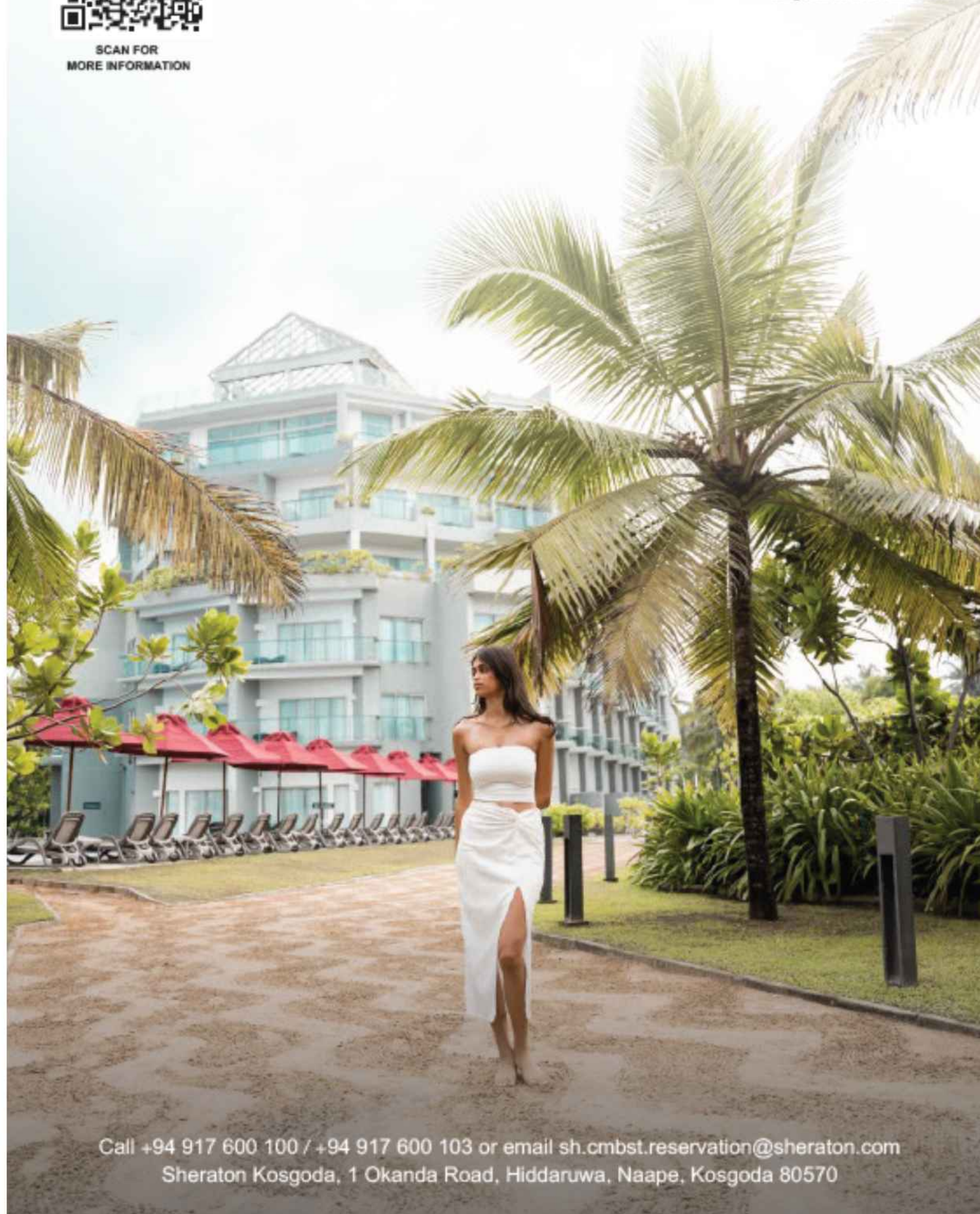
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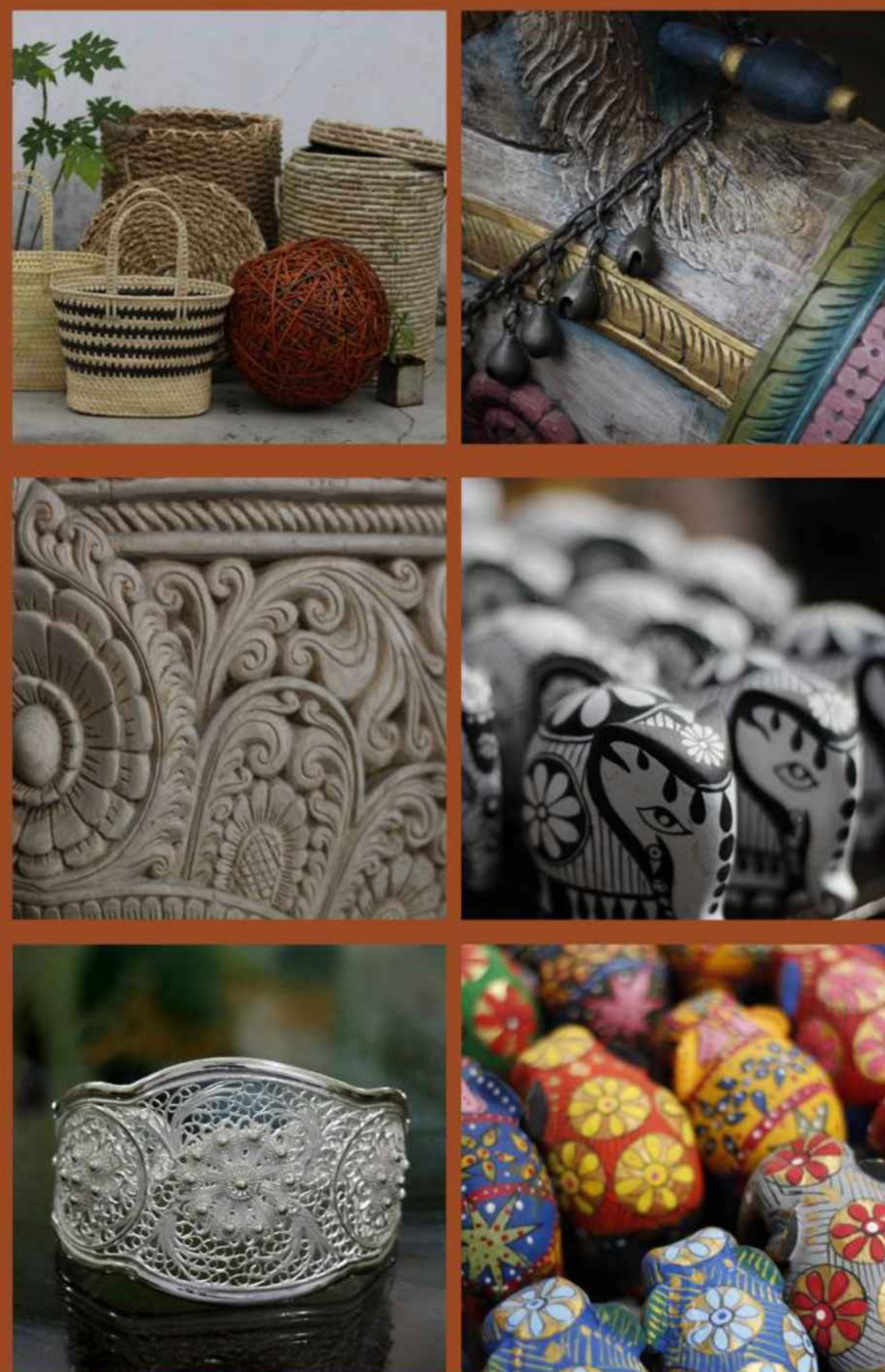
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