

# POSITIVE VIEW



## HALLEYS APPROACH by Jason Vaughan

I have lived in Halleys Approach for 14 years and I want to tell everyone that living there has been really good.

The staff who work there provide 24 hour care and are always friendly and helpful.

I also employ 6 Personal Assistants as my voice so that I can be heard in meetings that I attend, they help me eat and drink and also help me with any leisure activities I may do.

I am very lucky to live where I do with all the support I have. This is thanks to Welmede Housing Association, Surrey County Council and also to Jackie, the Manager of Halleys Approach.



**Jason outside his flat**



**Outside the local**



**Waiting for the bus**



**Enjoying a drink in the garden**



**At home**



**In the garden with Martin**

For the full version of Positive View please visit our website at [www.welmede.org.uk](http://www.welmede.org.uk) or to find out more call 01932 571666.



## MOVING ON by Phillip Gunner

Phillip had been living at Elm House, a supported living scheme for seven young adults with a learning disability for some time and needed to



Phillip was living at Elm House but needed to move on as it is only for short term stays.



He thought about where he would like to live and decided he didn't want to live by himself.



He went on the Council Waiting List and looked at houses on their website.



Welmede suggested that he go and look at Kent Road. Phillip decided to move in to Kent Road



They choose the furniture they would like and the house was decorated



On the day of his move Phillip signed his new tenancy agreement.



And got the keys to his new house.



Then it was time to unpack and make it feel like home.



And get the cats that he has always wanted.

Phillip moved into Kent Road with his friend Jason at the beginning of June. It was a stressful time as it was such a big move but Phillip is glad that he's moved and thinks his new home is 'excellent'.

## MY JOB by Mikael Undrom

I have worked at the Swan Inn for a few months and work in the kitchen. I help to prepare the vegetables, peeling and cooking. I want to be a chef. I enjoy everything about working at the pub including going out into the pub and meeting random people.. I recently appeared in the local paper as the Swan Inn received a 'making a difference' award, I also won an award. Employability helped me to find my job, they help lots of people.



My mum (Elsie) told the local paper "Thanks to the support of Employability we now have everything we hoped for our son, he lives and travels independently and now has a paid job at a place with friendly and supportive staff".

## INTERVIEWING

**Would you like to help interview for new staff?**

**Do you think you know what makes a good Support Worker?**

**Would you like to become more involved in choosing your Support staff?**

If so you might be interested in attending interviewing training at Welmede. Training consists of a half day session, and once completed you will be added to the list of Service Users who take part in interviewing for new staff.



Here are some comments from people who have already been involved.

"I enjoyed doing the interviewing and had a good experience of interviewing and felt involved. I enjoyed meeting different people and doing scoring".

**Ian Lander**

"It's very good, I like it. It's interesting and I'd like to do it again. Definitely suggest it to others, I definitely feel involved in it".

**Carol Waugh**

If this sounds like something you might be interested in then please get in touch with Jackie Del Rio or Lynne Lawrence and we will arrange another training day.

**We can be contacted on 01932 571666 or at Welmede Housing Association, Byfleet House, 2 Guildford Road, Chertsey, Surrey, KT16 9BJ**

## VEGETABLE STIR FRY AND NOODLES

### You will need:

- 1- 2 Tablespoons of Oil
- Noodles
- Vegetables (you can use anything you like but some good ones include onions, broccoli, peppers, courgettes, mushrooms, carrots, baby sweet corn)
- Soy sauce (or packet of stir fry sauce)
- Boiling Water
- Wok or frying pan for the stir fry
- Saucepan for the noodled



- 1 Wash and then cut the vegetables into strips.
- 2 Heat the oil in the wok (or frying pan) and add the vegetables.
- 3 Stir the vegetables every now and then while they cook.
- 4 When the vegetables are nearly ready add the sauce and stir.
- 5 Cook the noodles according to the instructions on the packet.
- 6 Serve the noodles and vegetables in a bowl.
- 7 Enjoy.

### Variations

You can use any vegetables you like (this is a very good way to use up anything that is left in the fridge. You can also add chicken, beef, pork or tofu if you like and there are all sorts of different stir fry sauces you can buy, have fun experimenting. If you don't like noodles try serving the stir fry with rice instead.

## ACTIVITIES



Rambling



Swimming



Bowling



Disco



Horseriding

If you are interested in attending any of the above or would like to suggest other activities please contact **Andrew Stride** on 01932 571444.