

# Market Hill 8-8 Centre Newsletter

September 2018—Issue 9

## Influenza (Flu Vaccination) - **BOOK NOW!**

Flu season is fast approaching and the flu vaccinations will be arriving at the surgery in September.

Our first flu vaccination clinic will be part of our Over 75's and Carers Coffee Morning which will be held on Monday 24th September. Routine clinics are also available to book into. Speak to a member of the reception team to book an appointment.

You are eligible to receive a free flu jab at the surgery if you:

- are 65 years of age or over
- are pregnant
- have chronic medical conditions
- are living in a long-stay residential care home or other long-stay care facility
- receive a carer's allowance, or you are the main carer for an elderly or disabled person whose welfare may be at risk if you fall ill
- Children aged 2 and 3.



Front-line health and social care workers are also eligible to receive the flu vaccine. It is your employer's responsibility to arrange and pay for this vaccine.

**If you are eligible for a vaccine the surgery will be contacting you shortly to arrange an appointment. However please feel free to contact us next month to book your appointment.**

## Carers & Over 75's coffee morning/flu clinic

On Monday 24th September we will be hosting our second coffee morning for carers and over 75s following the huge success of our first one in June.

This will be held in the Ironstone Centre and will be run by our Carers lead Alex and our Over 75s lead Lesley. They will be joined once again by Diane from the Carers Association who can help answer any questions, offer support or sign you up to the Carers Register.

If you have any queries beforehand please do not hesitate to contact the surgery on 01724 292000.



## Issue 8's Cheap & Easy Recipe - found at [bbcgoodfood.com](http://bbcgoodfood.com)

**Stir-fried chicken with broccoli & brown rice** - Combine lean chicken with super-healthy broccoli, ginger and garlic for a quick and cheap, weeknight dinner.

### Ingredients

200g trimmed broccoli florets (about 6), halved, 1 chicken breast diced (approx 180g), 15g ginger, cut into shreds, 2 garlic cloves, cut into shreds, 1 sliced red onion, 1 roasted red pepper, from a jar cut into cubes, 2 tsp olive oil 1 tsp mild chilli powder, 1 tbsp reduced-salt soy sauce, 1 tbsp honey, 250g pack cooked brown rice



### Method

1. Put the kettle on to boil and tip the broccoli into a medium pan ready to go on the heat. Pour the water over the broccoli then boil for 4 mins.
2. Heat the olive oil in a non-stick wok and stir-fry the ginger, garlic and onion for 2 mins, add the mild chilli powder and stir briefly. Add the chicken and stir-fry for 2 mins more. Drain the broccoli and reserve the water. Tip the broccoli into the wok with the soy, honey, red pepper and 4 tbsp broccoli water then cook until heated through. Meanwhile, heat the rice following the pack instructions and serve with the stir-fry.

**Nutrition: per serving**

kcal	fat	saturates	carbs	sugars	fibre	protein	salt
448	9g	2g	56g	15g	6g	33g	1.4g

### Surgery information

Telephone: 01724 292000

Monday	8am - 8pm
Tuesday	8am - 8pm
Wednesday	8am - 8pm
Thursday	8am - 8pm
Friday	8am - 8pm
Saturday	8am - 8pm
Sunday	10am - 2pm

Every 2nd Wednesday of the month we are closed 1pm - 6:30pm for staff training.

Practice Manager: Nicola Glen

Lead General Practitioner - Dr A Nayyar

### Don't just miss your appointment

If you are unable to attend your appointment then please contact the surgery and let us know.

Last month 212 appointments were left unattended and this was value time that could have been given to another patient who needed to see a Health Professional.

**Wasted appointments in July 2018**

**212 (5 less than last month)**

**Appointment time wasted in July 2018**

**52.75 hours**