



*Odu-Dua would like to wish all our tenants a
Merry Christmas & Happy New Year.*

Christmas office opening

Our office will close at 12pm on Friday 22 December and reopen on Tuesday 2 January 2024.

If you have a genuine repairs or other emergency during the Christmas period, call our 24-hour phone line on 020 7625 1799.

Please do not contact contractors directly.

10 Charities to donate to this Christmas

Christmas is the season for giving, but with so many worthy causes it can be hard to know where your money is most needed. Below are 10 charities you may wish to donate to this Christmas that are particularly in need of your support at this time of year.

After a turbulent few years, Christmas is a particularly great opportunity to think about supporting those in even greater need. If the years gone by have taught us anything, it's the importance of supporting our neighbours, community, and world and doing our bit to help care for those who need it.

Charities to donate to this Christmas

1. Oxfam Unwrapped - www.oxfam.org.uk
2. Salvation Army, Christmas Present Appeal - www.salvationarmy.org.uk
3. The BookTrust - secure.booktrust.org.uk
4. Crisis This Christmas - www.crisis.org.uk
5. The Trussell Trust Food Bank - www.trusselltrust.org
6. Age UK - www.ageuk.org.uk
7. Christian Aid Christmas Appeal - www.christianaid.org.uk
8. Great Ormond Street Hospital Christmas Stocking Appeal - www.gosh.org
9. The Dog's Trust - www.dogstrust.org.uk
10. RSPCA, Christmas Rescue - www.rspca.org.uk



Easy Christmas Cookies

35 min · 250 cal · 20 servs

Recipe

Ingredients

1/2 pound unsalted butter (at room temperature)

112 grams of sugar (+1 tablespoon)

1 teaspoon pure vanilla extract

2 1/2 cups all purpose flour

Batch of royal icing

Method

1. Beat the butter and sugar together until creamy, and then beat in the vanilla. Add the flour and mix in with a wooden spoon or sturdy rubber spatula until just incorporated. You can use your hands for the last bit of mixing.
2. Roll out dough to 1/4-inch thick.
3. Cut out shapes with festive cutters, place on a parchment-lined baking sheet, and bake for about 15 minutes, until cooked through.

When completely cooled, cookies are ready to decorate with royal icing. Eat and Enjoy!!

