



Whitebridge News 2015

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The Royal British Legion and Whitebridge Estates

2015 marked 70 years since the ending of the Second World War and also the first year that Whitebridge has had a link to the Royal British Legion and its annual Poppy Appeal. We were asked to provide a new base for the Stone Branch so that their collectors had somewhere clean, dry and secure to store the Poppies, Wreaths, Bracelets etc., and where collecting tins could be returned for counting.

Our military links stem from our founder the late Colonel Jimmy Baines who was himself heavily decorated for his service in the Second World War and of course continued in the Army and Territorial Reserve for many more years.

Our generous tenants have always made our own Poppy collection one of the best and this year's total was an astonishing £129,44! We have also been informed by the Royal British Legion the total for the whole of Stone was a staggering £28,300!!

We are printing extra copies of this Newsletter instead of sending out Christmas Cards to our Tenants and Friends this year. The money saved on cards and postage will be put towards a donation from Whitebridge Estates to the Royal British Legion, Stone Branch.

Wishing everyone a very Happy Christmas and a Prosperous New Year !



Merry Christmas

NEW ARRIVALS.....NEW ARRIVALS.....NEW ARRIVALS.....NEW

E. Quality Training Ltd

A very warm welcome to Rob and Majella of E.Quality Training Ltd - who have moved into Unit 27/28. They specialise in apprenticeship training. See page 7 for further details. We wish them both every success.

Welcome to Re-Jig IT
Our Newest Tenants who operate from Unit 10C. They will happily take your un-wanted waste electrical equipment (PC's, Keyboards, Printers etc) and they are also re-furbishing Laptops !
Featured on page 8

Scientia Silicon Limited

We would like to welcome Rob & Tony of Scientia Silicon Ltd who occupy unit 14C, they are a service laboratory offering a range of sample preparation and analytical services to the Semiconductor Industry and beyond

The Shave Doctor

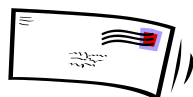
We are pleased to welcome Mark & Geraldine in Unit 14F who are storing their range of Shaving accessories, which they market under the Shave Doctor banner. We wish them both every success for the future.

LATEST RECOMMENDED POSTING DATES FOR CHRISTMAS 2015 UK INLAND SERVICES

SATURDAY 19 DECEMBER—2nd Class

MONDAY 21 DECEMBER—1st Class

WEDNESDAY 23 DECEMBER—Royal Mail Special Delivery Guaranteed



Welcome to Townsend & Renaudon who are using Whitebridge for their Archive document Storage. And also The New English Products who store their pottery items.

Expansion and on the move

We welcomed Pure CF (Cottage Furniture) with their expansion into Units 12B & 12C. We wish them continued success.

Swanline Print have acquired the former Renishaw building on Whitebridge Way to add to their business.

David Giles of Cedar & Rose is now operating from unit 10 Pt2 which he is busy refurbishing as a show case for his bespoke joinery.

Unfortunately over the last few months we have had to say a very sad farewell to Stafford Day Centre who finally closed their doors at the end of September after being a tenant here on Whitebridge for over 10 years.

And finally

Since our last Newsletter in 2014 there have been a few departures.

We would like to wish the following business's continued success after their re location from Whitebridge; Greentree Distribution, Delice De France , Grindeys Solicitors, Mobility Services & ABV training.

SLOW COOKED BEEF STEW

Ingredients

- 2 pounds beef stewing meat cut into cubes
- 1 1/2 cups beef broth
- 1 onion chopped
- 3 potato's diced
- 1 celery stalk chopped
- 1/4 cup plain flour
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon paprika
- 1 teaspoon Worcester Sauce
- 1 - 2 chopped garlic cloves
- 1 bay leaf
- Fresh parsley to garnish

Method

Seal meat before placing into a slow cooker. In a bowl mix together the flour, salt and pepper. Pour over meat and coat meat with flour mixture. Next, stir in the garlic, bay leaf, paprika, chopped onion, potatoes, celery, Worcester sauce and beef broth. Cover and cook on low setting for 10-12 hours or on High setting for 4 - 6 hours.



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Or drop in to see our latest bargains at:
 Unit 1, Part B Whitebridge Estates (in the main Estates Office Building)
 Whitebridge Lane, Stone, Staffs ST15 8LQ. Phone: 01785 819581. Admin@Ceirysdesigner.net

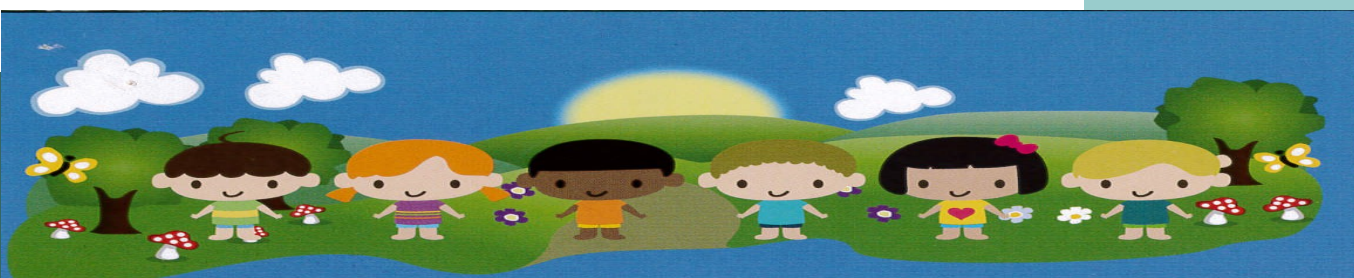
The Story of the Poppy

In the spring of 1915, shortly after losing a friend in Ypres, a Canadian Doctor, Lt. Col John McCrae was inspired by the sight of Poppies growing in the battle scarred fields to write a now famous poem called "In Flanders Fields". After the First World War the poppy was adopted as a symbol of remembrance.

THE POEM

**In Flanders' fields the poppies blow
Between the crosses, row on row,
That mark our place: and in the sky
The larks, still bravely singing, fly
Scarce heard amid the guns below.
We are the dead. Short days ago
We lived, felt dawn, saw sunset glow
Loved and were loved, and now we lie
In Flanders' fields.
Take up our quarrel with foe;
To you from failing hands we throw
The torch; be yours to hold it high,
If ye break faith with us who die
We shall not sleep, though poppies grow
In Flanders' Fields.**





Meaford Fields Day Nursery

PRICES

Full Day from £30.00

School Day £25.00

Morning & Afternoon Sessions Available



opening times
7am - 6pm

FREE places available for eligible
2 & 3 year olds.
Plus 3 hours extra FREE to all eligible children

18 hours

Rated 'Good' By Ofsted
Teaching Status Staff

Flexible Sessions To Meet Your Requirements
Regular Trips Working In Partnership With



Please Call Sam For Further Information On 01785 814 788

Meaford Fields Day Nursery | Unit 18 Whitebridge Estate | Stone | Staffordshire | ST15 8LQ
T. 01785 814 788 E. enquiries@meaforddaynursery.co.uk www.meafordnurseries.co.uk
Ofsted Number: EY440787



Purpose built facility - GUST Swim School Ltd - Centre of Excellence offering swimming sessions for babies from aged 3+ months, parent & toddler & mainstream swimming lessons for children and adults.

Prime location, on-site parking, warm pool, superb changing facilities, viewing area and swim shop open all year round. Contact the GUST team to arrange your FREE trial on 01785 817534 or email :

enquiries@swimteaching.co.uk

Visit our website www.swimteaching.co.uk

We also teach in 6 other locations including Newcastle-under-Lyme, Uttoxeter, Stafford & Stone

In the 18 months since opening we have welcomed over fifty fantastic students, who have made some real improvements in their learning, and had great fun along the way!

Here are just some of the positive comments from local parents:

'After just a few English and maths sessions we noticed our son's confidence increasing and also his attitude to learning; the results were fantastic.'

'My son was quickly engaged in learning at Kip McGrath. He now has confidence with his English and has moved up two groups at school.'

Professional tuition in maths & English



Our qualified teachers create individual tutoring programmes, using methods proven to accelerate learning.

- Maths
- Reading
- English
- Spelling
- Comprehension

**Call today
for a FREE
assessment**

**Stone
01785 819 401**

Unit 1.1, Whitebridge Estate,
Whitebridge Lane, Stone,
ST15 8LQ.

**Kip
McGrath™**
EDUCATION CENTRES
kipmcgrath.co.uk

Fancy making these crafty little upside-down plastic wine glass candle holders with the kids over the Christmas holidays?





E.Quality Training Ltd is work-based private training provider that has been delivering apprenticeship and pre-apprenticeship training in North Staffordshire for 15 years. The programmes range from level 1 to level 3 in Childcare, Health & Social Care, Hairdressing and Employability Skills. These are supplemented by English and Maths, according to the needs of each individual student, and work placements in the relevant sector. The students are typically aged 16-19, but some apprentices are older.

The business originally operated from training centres in Hanley and Newcastle, but has expanded over the past couple of years, opening new centres in both Stafford and Tamworth. There are now over 200 students registered on programmes with the business at any one point time. The expansion in the number of training centres drove the need to establish a centralised support function and hence the move to Whitebridge in June 2015. The offices that comprise units 27 & 28 are currently the base for the directors, data manager and recruitment officer and there is room for expansion as the business continues to develop in future years.

THE SHAVEDOCTOR

Let us introduce you to one of our new tenants **The Shavedoctor** who are getting ready to order some champagne from Whitebridge Wines after being given a “Best Grooming Brand 2015” award from FHM Magazine. This prestigious accolade coincides with the launch of Shavedoctor Neo & Ava, innovative new razors with never seen before shaving technology, recently



available exclusively online with Very.co.uk and Freemans.com

See how the shave works on Shavedoctor TV



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cur-
and



Re-JIG IT

"Quality new and refurbished IT equipment at low cost"

Tel: 07497269467

Email: sales@re-jigit.co.uk

Re-jig IT offers a range of new and refurbished PC's and Notebooks for all budgets

We also stock a range of components and parts that can be used for both, building a PC or Notebook from scratch or upgrading an existing setup.



Laptops & Systems from only **£49.99**

Our Range Includes:

- Internal Hard Drive
- SSD Drives
- Computer Memory (RAM)
- Processors (CPU)
- Sound Cards
- Graphics Cards
- Motherboards
- Card Reader
- Optical Disk Drives
- Monitors
- Laptops
- PC's
- Printers
- Peripherals
- Mobile Phones
- Tablets



For all of your IT hardware & Data security requirements, please contact the above e-mail to discuss in more detail.

RE-JIG IT are pleased to offer a 10% discount on production of this advertisement.



Wait! Don't Put that BBQ Grill Away Yet



Admittedly not everyone's winter is frozen slush and snowdrifts, but there is still a space for those Winter BBQ parties. Grilling can be a year-round sport, here are a few tips to recreate the smell and sounds of summer long before it heats up:

- Warm or cold it still gets dark early in the winter. Take a few minutes to prep your food during the week to save time, or use a flashlight or a light that fits on the handle of the grill.
 - Stage your area. Brush the snow or ice off the grill and side shelves. Shovel a wide path to your grill and throw some salt down if necessary. Carrying food and slipping on ice are prohibited.
 - Hopefully you have stored the grill accessories in the house so you don't have to drill through the snow to find them.
 - Take a minute to tuck your scarf or other accessories into your coat so they won't dangle over the grill enticing flames to catch you on fire.
 - Snow gloves are not barbecue gloves. Make sure you have on heat-resistant gloves when operating your grill.
 - Use a timer and lift the lid as little as possible. Opening the lid to check on food extends cooking time as the grill loses heat quickly.
 - Make sure you have fresh dry charcoal in reserve, or a full tank/bottle of gas.
 - For extra warmth get the chiminea fired up ready for those fluffy jacket spuds!
- Then heat some milk on the sideburner for hot chocolate and you're ready to go.
Stay warm!



BBQ GRILLED FISH



- 1 teaspoon ground cumin
- 1 tablespoon dried oregano
- 1 tablespoon chilli powder
- 2 teaspoons coarse salt
- 4 tablespoons extra virgin olive oil
- Large fillet of bass or red snapper, skin intact
- Lime wedges for garnishing

Method

1. Stir together spices and salt. Mix in olive oil. Use a sharp knife to make shallow slashes about 1 1/2 inches apart into the fish skin; transfer to a large dish and rub both sides with spice mixture. Refrigerate for 30 minutes to 2 hours.
2. Preheat a clean, lightly oiled grill to high heat. Place fish, flesh-side down, on hot grill. Do not move for 3 to 5 minutes, or until fish is opaque. Flip using two spatulas. Cook until fish flakes slightly when pressed, about 5 to 7 minutes more.
3. Transfer fish fillet to a plate. Set aside to cool slightly. Place on a serving platter, shred fillet with fork into bite-size pieces, and garnish platter with lime wedges and cilantro sprigs. Serve immediately, or within 1 hour at room temperature.



THE HEALTH & SAFETY COLUMN

Here at Whitebridge we take Health & Safety matters very seriously as I'm sure you all do.

We ensure that all communal areas of the Estate such as roads, car parks and walkways are well lit and well surfaced and we have provided two public access defibrillators and training in their use.

All individual companies should have a member of staff with at least a basic knowledge of First Aid and also someone responsible for Fire Safety. I would like to compile a register of all such persons and their level of knowledge and competency so that in the event of a serious incident occurring we know who to call to assist us. Anyone requiring training for members of staff should contact me and I will give them my recommendations. Would all tenants please pass on to me the names of their nominated staff as soon as possible.

With winter upon us I would like to remind everyone that whereas we provide grit bins throughout the Estate for communal use. We do not promise to keep roads, car parks and walkways free from ice and snow. Everyone has a duty of care to look out for their own safety so please take care.

Have a safe and happy Christmas.

Phil Darby





**CHRISTMAS WORD SEARCH COMPETITION
FIRST CORRECT ENTRY HANDED IN AT
RECEPTION WINS A BOTTLE OF WINE**

Christmas Tree

B R C T P I H G A E H Y Y O S
 E E P N A Q S W M Y Q O M G P
 A T I E P W O N S Y A R P S A
 D A N M E G A R L A N D G T R
 S W E A R I E A N I C H W I K
 F F J N C R N G S A G I Z L L
 A Y F R H A E E N T N H D E E
 X M F O A L H D E K A P T S Z
 T T O C I C Y P L R T R U N K
 I R K R N C A E O S G J Q I V
 H A F A A I D P K P R R L T C
 G C R N T J F C D I C O E C I
 D B E S E L D E E N N O L V F
 T A N G L E S B L U B G R O E
 O N N T L L M S A L N Q I N C

**ANGEL
 AROMA
 BEADS
 BRANCHES
 BULBS
 CANDY CANE
 COLORS
 EVERGREEN
 GARLAND
 LIGHT
 NEEDLES
 ORNAMENT**

**PAPER CHAIN
 PINE
 POPCORN
 SPARKLE
 SPRAY SNOW
 STAR
 TANGLE
 TINSEL
 TRUNK
 TWINKLE
 WATER**



11th Staffs Air Ambulance Ball breaks its own fundraising record

Stone's fundraising sisters Ange and Cath Arnold hosted their 11th annual Staffs Air Ambulance Ball at the County Showground on Saturday, 10th October, with the evening raising in excess of £11,000 for the County Air Ambulance Trust.

The ball saw revellers arrive in black tie and ballgown for an evening of entertainment including a fabulous four course meal courtesy of Jenkinson's Caterers, a charity auction led by Ben Gamble of Cuttlestones'



Auctioneers & Valuers and great live music from local party band the Cartoon Kings. After dinner – the main event being a joint of roast beef carved by guests at the table – auctioneer Ben took centre stage to whip up a bidding frenzy on no less than eleven generously donated lots. Highlights included week's canal boat holiday from the Canal Cruising Company which sold for £900.00; a break in a Cotswolds cottage, kindly donated by Lois Benson, which went for £950.00; an iPad mini bundle courtesy of Village Hotels which achieved £380.00; a tour of the Rochester site donated by JCB which sold for £270.00; two Village Edinburgh Hotel breaks on which the hammer fell at £440.00 and £460.00 respectively; and an Aniscrow Hotel Break that saw bidding go up to £330.00.

With the auction lots sold, winners were drawn for some fantastic raffle prizes - once again kindly donated by supporters of the event - before the band got everyone up on the dance-floor with renditions of popular party hits. Organiser Cath says of the evening:

"Every year seems to get better than the last, and this year was no exception. There was a fantastic atmosphere and everyone was out to have a great night in the name of a very good cause. Our whole reason for running this event is to raise funds for a service which you literally never know when you might need. Its intervention, should you have an accident, could literally mean the difference between life and death.

"Air Ambulance services are entirely self-funded, so rely on their own fundraising efforts and those of their supporters to operate. The reason we chose the County Air Ambulance Trust to donate our funds to is that it works with several local midlands air ambulance services to help assist with critical investment projects – from buying new kit to providing funds to install helipads at hospitals. We're delighted that this year we've raised the largest sum from any ball to date – at least £11,000 – all of which will go directly to helping the trust continue its vital work."

Plans are already underway for the 2016 Staffs Air Ambulance Ball – for details or to sign up to receive email updates about the event, visit <http://www.staffsairambulanceball.co.uk/>



Some Christmas Statistics

- * **Christmas 2014 10 million turkeys were consumed in the UK**
- * **Approximately 76% of UK families will serve roast turkey as their centre piece festive meal**
- * **Before turkey the traditional Christmas fare included roast swan, pheasants and peacocks!!**
- * **Turkey was a luxury up until the 1950's**
- * **On average British women do not attempt Christmas lunch until the age of 34 and 28% of men admit their partners dinner is better than their mother's !!!!**

Keeping our Pets warm during the winter—a few basics

Small pets such as guinea pigs and rabbits should be brought inside during the winter preferably a car free garage or a shed with daylight. Check their drinking bottles are not frozen, the food bowl is full and provide lots of extra bedding to keep them warm.



Cats & Dogs—ensure they always have access to warmth and shelter. Never leave them in unheated conservatories or caravans as the temperature drops rapidly. When walking your dog especially short haired dogs a nice layered waterproof coat is ideal to keep in their body heat, and keep them dry. Try to keep your cats in a night—provide a litter tray, food, fresh water and plenty of toys to play with

The Ever Changing Face of Whitebridge!

I have been associated with Whitebridge Estates since February 1989 and have seen many changes over the years. It has been part of my life now for over 26 years and my husband Phil who joined us in April 2005 too!

My first recollection of working here was in Unit 29A where Pearl Chemicals now reside. The company I came to work for at this time were called "Micro Help" owned by Martin White. It was a computer company selling hardware, software and creating be-spoke databases. It was within this building which we shared with the late Colonel Baines that I began working on a part-time basis for the Colonel and Charles. We eventually moved to our current office way back in August 1994.



Picture taken around the late 80's

Whilst I was working for Micro Help we moved three times around the Estate—Unit 14G, where Wood Like to Play currently occupy, Unit 15 which is occupied by MICA DIY and English Rooms and finally Unit 1 PT1 which is now occupied by Sarah Crane t/a Kip McGrath.

If my memory serves me right it was around 1996 that Colonel started the procedure to build new Commercial Units on the top road, which is now called Whitebridge Way. Part of the new development included a new road system to bring traffic off the A34 onto the new housing estate and Whitebridge Estate. A great many of us were thrilled at this prospect, because the only road into and out of the Estate at that time was over a hump back bridge off Newcastle Road which was a pretty scary event when we were faced with artic lorries. Not sure what we would have done if this was still the case, with Newcastle Road currently being closed in one direction on a temporary basis whilst undergoing road works and also the amount of traffic that the Estate now creates.



Arial view of Whitebridge Estate taken early 2000

Over the years I have had the pleasure of meeting new tenants and staff and saying goodbye to old ones. I have very fond memories of these people and hope to have many new ones to come. The Estate is constantly changing which makes my time working here very enjoyable.

I have included a few pictures of the Estate past and present for you to peruse and you can see for yourself the changes over the years which make the Estate what it is today.

I think the Colonel would be very proud!
Janet



Come Into Play is a popular place to visit for children and adults alike. We offer a different indoor play experience to most other play centres with our bespoke timber built equipment and café offering freshly prepared food.

We are also a great venue for birthday parties where children can have fun, enjoy a fantastic party buffet and parents can relax without having to tidy up the mess!

Our friendly staff love to welcome new visitors as well as our regular customers. We have a loyalty scheme which rewards returning customers with a free entry after 6 visits. To make this easier, Come Into Play has now got an 'App' which can be downloaded from the App store or Google Play.

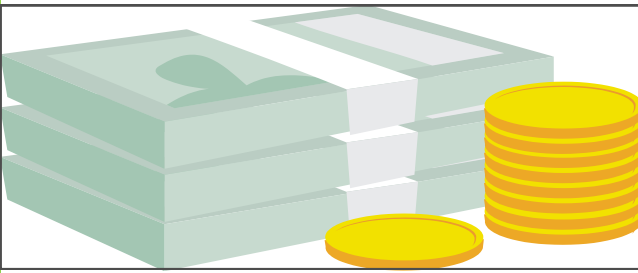
Come Into Play always has a monthly offer on with December's great value offer of 'One child entry and one child's meal for £5.95'. If you haven't had the chance to visit us yet there's now every reason to with such a good offer on. In the mean time you can find out more at www.comeintoplay.co.uk



Come Into Play, Unit A, Whitebridge Estate, Stone ST15 8LQ
01785 286882



BUSINESS NEWS.....From Janet Darby



EMPLOYMENT ALLOWANCE

Many businesses have been receiving the Employers National Insurance Allowance which currently stands at £2000. From April 2016 this will rise to £3000 for another year benefiting over 1 million Employers.

SMALL BUSINESS RATE RELIEF

It was announced during the Autumn Statement November 2015 that small businesses will continue to receive Small Business Rate Relief in England for a further 12 months to April 2017. Around 405,000 of the smallest businesses will continue to receive 100% relief from business rates, with a further 200,000 benefitting from tapering relief.

You'll get 100% relief (doubled from the usual rate of 50%) for properties with a rateable value of £6,000 or less. Providing this is your only business premises. The rate of relief will gradually decrease from 100% to 0% for properties with a rateable value between £6001 and £12,000.

Even if you don't qualify for Small Business Rate Relief , your business rates will be calculated using the Small Business Multiplier instead of the standard one. This is the case even if you have multiple properties. These rates are currently for England - (Standard)49.3p and Small Business 48p

NATIONAL MINIMUM WAGE RATES FROM 1 OCTOBER 2015

***This rate is for apprentices aged 16 to 18 and those aged 19 or over who are in their first year. All other apprentices are entitled to National Minimum Wage for their age.**

Rate from 1st October 2015 (PER HOUR)	AGE
£6.70	21 AND OVER
£5.30	18 TO 20
£3.87	16 TO 17
£3.30	UNDER 18 APPRENTICE *

HIRING AN APPRENTICE

There are several steps to taking on an apprentice.

1. Check the apprenticeships framework for an apprenticeship in your industry and at a suitable level.
2. Register your interest in employing an apprentice with the National Apprenticeship Service
3. Find a training organisation that offers apprenticeships for your industry– they'll handle your apprentice's training , qualification and assessment.
4. Check you are eligible for a grant and apply
5. Advertise your apprentice - your training organisation will do this for you through apprenticeship vacancies.
You can track your vacancies by registering as an employer.
6. Select your apprentice and make an apprentice agreement with them.

You may get a £1500 apprenticeship grant if:

- You have less than 50 employees
- Your apprentice is aged 16 - 24

You can claim support for up to 5 apprentices.

You can apply for funding to cover the costs of your apprentice's qualification if you're providing for their formal study as well as being their employer.

Usually the training organisation provides the apprentice's training and will get this funding - contact the National Apprenticeship Service for more information.

The amount you could get varies depending on whether the candidate is:

- Aged 16 to 18 - you can get all of their course costs up to advanced level apprenticeship qualification's, eg higher diplomas or A - levels
- Aged 19 to 23 - you can get half of their course costs
- 24 year and older - you may only get a contribution

If you are interested contact:

National Apprenticeship Service

Telephone: 0800 015 0600 (calls may be charged)



SECURITY UPDATE & INFORMATION: 2015

All Security Officers work a 12 hour shift pattern that covers the silent hours at night 7 days a week, and 12 hours during the day on Saturday and Sunday.

With the Estate being surrounded by Railway lines on one side, and the Stone Canal on the other, and security fencing at the rear of the estate, it is very convenient to have visual control of the entry and exit of Whitebridge Estate, via the only vehicular access road, this road is monitored by 2 static cameras, the other 9 cameras are roaming cameras unless operated by the Security Officer which are situated around the estate and have been responsible for the detection and identification by us, and Staffordshire Police, of vehicles and persons that have been used or involved in offences within the boundaries of the estate.

At the commencement of our duties we first check the key press in the security office, and account for all issues and returns. The 3 red power lights on the substation are switched on so if there are any power dips or failures throughout the night certain tenants can be informed, the mail folder in the main office is checked for any mail that has to be delivered, all mail left for us is usually delivered when we carry out our first initial security check of the estate.

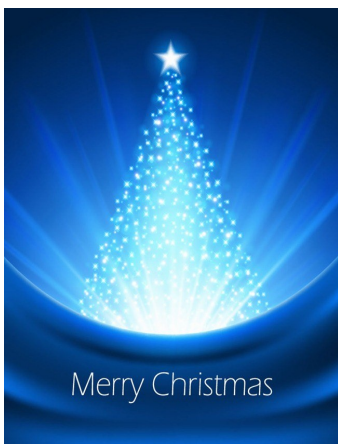
We physically check all doors and windows, of all units on the estate, for any insecurities on our initial patrol, and then at irregular intervals throughout the duty shift, if any insecurities are found, a report is filed to the main office, so that Phil Darby can take the appropriate action during the day, and if we are unable to secure the unit on our own at that time, we will then call out the key holder to secure it. (The reason to keep callout lists up to date) All units still occupied by persons at this time of night are noted, and regular checks kept until the unit is secured.

There are security gates and secure compounds on and around the estate to be checked, and secured, all security fencing and lighting around the estate is checked during our night patrols, and any problems or damage is reported to the main office, all parked vehicles are kept under a watchful eye to prevent theft or break-in. Water pipes have a tendency to burst when the pressure rises during the silent hours, or freezing with the coming of winter so any unexplained water leakage is reported, also any materials that units leave unattended outside, if reported to us is kept under watch.

During this year Whitebridge Security Officers dealt with, or working with Staffordshire Police were involved with the following incidents:

If you have any Security Problems or need advice concerning any Security issues please contact the Estate Office during working hours **01785-817170** or Security Mobile **07974788484** and we will be pleased to help. May we take this opportunity to wish you all

Merry Christmas and a Happy New Year.



Security incidents dealt with by our Security Team during 2015

19	Insecurities
2	Power Failures
2	Faulty Lights
2	Illegal Travellers Reports
1	Report of Theft
22	Alarm Activations
2	Fly tipping
22	Illegally Parked Vehicles
1	R.T.C
3	Reports of damage
2	Water Leaks
2	Suspect Vehicles

Christmas and New Year Office, Security & Maintenance Arrangements

Emergency Procedure & Contact Numbers for Whitebridge Estates

In the event of a major incident such as fire, explosion or flood you may need to evacuate your premises and notify your immediate neighbours to do the same. In normal business hours please contact the Estate office and at all other times please contact Security.

Below is a list of contacts who may also need to be notified.

**EMERGENCY SERVICES
999**

**POLICE (non emergency)
101**

**TRANSCO (Gas)
0800 111 999**

**SEVERN TRENT (Water)
0800 783 4444**

**CENTRAL NETWORKS (Electricity)
0800 328 1111**

**ESTATE ELECTRICIAN
(Craig from Electrical Power Installations)
07876 406365**

**ESTATE PLUMBER
(Please contact the Estate Office or Security)**

**WHITEBRIDGE SECURITY
07974 788484**

**WHITEBRIDGE OFFICE
01785 817170**

The Whitebridge Estate Office will be closed from 13:00 hours on Wednesday 24 December 2015, re-opening on Monday 4 January 2016 at 8.30 am.

The maintenance / fork lift truck service will also be suspended during this period. Our Security Officers will be on duty throughout the Christmas and New Year



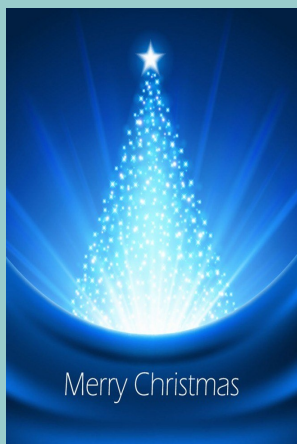


**WHITEBRIDGE
ESTATES LLP**

Whitebridge Lane
Stone
Staffordshire
ST15 8LQ

Phone: 01785 817170
Fax: 01785 812406

www.whitebridge.co.uk



Whitebridge
ESTATES



Mrs Baines & Charles Baines

charles@whitebridge.co.uk

Phil Darby (Health & Safety/Operations Manager)

phil@whitebridge.co.uk

Janet Darby (Accounts Manager)

janet@whitebridge.co.uk

Helen Lawton & Bev Wilding (Reception/Administration)

helen@whitebridge.co.uk &

bev@whitebridge.co.uk

Peter Arnold, Jim Bufton & Gareth James

(Maintenance)

Bill McKinnon, Bill Stockton & Roger Hawe

(Security)

Mobile 07974 788484

THE BACK PAGE from Charles

Another busy year and another impressive newsletter. We have decided to produce only one newsletter per year due to the lack of feedback from our previous newsletter this time last year. However we also feel that this may have been due to only distributing our newsletter electronically a year ago. So this time here it is on good old fashioned paper!!

2015 for Stone seems to have been the year of roadworks!! At one point my Sat Nav had problems getting me into Stone without passing more than one set of roadworks. Hopefully early in the New Year we can have our roads back and return to normal.

I hope you agree with me that giving retailers money for cards that are read once and then end up on a shelf is no longer the best way to celebrate Christmas. This year we are donating our usual Christmas card expenditure to a truly worthy cause namely The Royal British Legion. As you will have read in this newsletter they now have a storage/distribution/office base here at Whitebridge.

As Christmas approaches spare a thought for the flood affected homes of the Northern UK.

My Mother and myself wish you all a very Merry Christmas and a wonderful New Year.

Charles



