

Merry Christmas from the Directorate of Estates and Facilities

Your Favourite Photos

Est8 Update would like to encourage staff within the Directorate to send in a few of your own favourite photographs which we can feature in future editions. If you would like to feature a photo of yours, please send these to Emma Lloyd, Director's Office, 3rd floor, Beyer Building or email to Est8Update@manchester.ac.uk with your name and a short description/information about your photo.

Photo of the University's main building - Oxford Road, taken by Paul Sharples, Deputy Technical Services Manager, Maintenance Services Unit.



A Message From The Director

Dear colleagues

As I write, it's almost December, the tree lights are twinkling in the front quad, and panic is beginning to set in as I think about Christmas shopping with very little opportunity to do it, and, once again, I promise myself that next year I'll be more organised! It is also, more importantly, my opportunity to thank you all for your efforts during the year to support the Directorate and the University.

The Directorate is large and diverse and I very much appreciate the hard work and commitment shown by all of you on a daily basis to keep the campus and

its facilities in good shape. Teamwork is vital, both across the Directorate, the PSS and the rest of the University, and while I know that we have very many talented individuals, it is when colleagues come together as teams that we really show our strength.

We have seen many good examples of this over the year, so let's see if we can continue in this vein and improve even more next year.

There have been ups and downs over the course of the year, and we have lost some good colleagues, but we end the year on an optimistic note. The University has seen success in securing significant

Estates related bids, the new Estates Masterplan has been approved by the Board of Governors, and the campus is looking better than ever, so we go into the New Year feeling positive about the future.

I wish each of you a happy and peaceful Christmas and New Year and hope you enjoy a well earned rest.

Best wishes

Diana Hampson
Director of Estates and Facilities



Guilt Free Christmas Indulgence

Planning to eat one too many biscuits over the festive period!?! Take away some of the guilt by bringing your biscuit wrappers to work to raise money for charity!

The Green Impact Team within the Beyer Building has recently signed up to Terracycle, a company who aim to eliminate waste! Terracycle are taking steps to divert non-recyclable waste from landfill and here's how it works...

Particular items are collected in a box instead of being put in the general waste bin and sent to Terracycle, who will turn them into new products. So, why get involved? Well, not only does it mean we send less waste to landfill, Terracycle will also donate 2p per item to charity.

The following items can be sent to Terracycle: yoghurt pots (Activia, Actimel and Shape only), pens, markers, highlighters, toothbrushes, toothpaste tubes, biscuit wrappers (non-savoury), baby food packaging, Kenco eco-fill packaging.

Collection bins are located in the Beyer Building and if you would like to join in or have any questions, just contact me at Stephanie.marsh@manchester.ac.uk.

Steph Marsh
Directors Office

Have an Energy Conscious Christmas!

What you should - and should not - switch off over the Christmas closure period.

As we approach the Christmas break we would like to wish everyone a very Energy Conscious Christmas. In the run-up to the Christmas closure can we ask you to have a look around your office or facility and see if there are any electrical items that could be turned off for this closure period? It would be preferable to turn items off at the plug socket - but do not stretch to reach these if they are hidden or difficult to access!

Please concentrate on:

- PCs - monitors/printers/scanners/speakers/peripherals
- Photocopiers
- Shredders
- Lights
- Chargers - mobile phones/battery/PDAs
- Water Coolers
- Electric (point of use) boilers
- Heaters/coolers
- Kitchen equipment - dishwashers/microwaves/coffee makers/kettles

PLEASE DO NOT TURN OFF:

- Fax machines
- Fridges/freezers (unless empty)
- Servers
- Safety/monitoring equipment



If you are not sure, please leave the equipment on! Doing this will not only assist in reducing the amount of carbon the University produces as a result of its activities, it will also assist in reducing energy costs.

If you have any queries about this please contact:

Lucy Millard, Environmental Sustainability Manager on ext 55563) Lucy.Millard@manchester.ac.uk

Damian Oatway, Assistant Mechanical (ext 52272) Damian.Oatway@manchester.ac.uk

Christmas and New Year Closure Dates

This year's Christmas and New Year Bank Holidays closure days will be as follows:

- Monday 24 December 2012 - Closure day
- Tuesday 25 December 2012 - Christmas Day, Bank Holiday
- Wednesday 26 December 2012 - Boxing Day, Bank Holiday
- Thursday 27 December 2012 - Closure day
- Friday 28 December 2012 - Closure day
- Monday 31 December 2012 - Closure day
- Tuesday 1 January 2013 - New Year's Day, Bank Holiday

Friday 21 December 2012 will be a full working day with buildings and services operating as normal and all staff are expected to work their regular agreed hours.



BBC

Children in Need

Pudsey's Patisserie – Record Sales!

Pudsey's Patisserie returned to the Director's Office on Friday 16th November to help raise money for Children in Need. The team of Pudsey Bakers worked really hard to put on a wonderful variety of treats and by 4pm every item had been sold!

The sales from the cakes, combined with a number of competitions and raffle tickets sales, achieved a record breaking total of £471.50! That's over £50 more than the previous year!!! The Pudsey Bakers have already starting thinking up ideas of how to raise even more money next year, so keep your eyes peeled and appetite big in preparation for 2013!

The winners of the competitions were:

Pudsey Money Box: **Damian Oatway**
Pudsey and Blush Keyrings: **Steve Valentine**
Lego Pudsey: **Catherine Briggs**

On behalf of Pudsey's Patisserie, I want to say thank you to all the bakers and everyone who came along to sample the goodies!

Steph Marsh
Directors Office



FoodOnCampus Raises £479.65 for Children in Need



Staff in Kaffe K and Arthurs Brew organised a photo shoot with staff and students from their buildings to raise funds

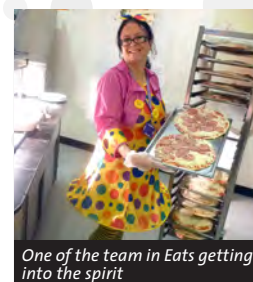
FoodOnCampus raised £479.65 (and counting) for Children In Need from 10% of hot drink sales

on Friday 16 November and the proceeds of the Children in Need cookies sold across the outlets.

This figure will rise as we count the monies received from the collection buckets at till points.



Children in Need cookies for Sale



One of the team in Eats getting into the spirit

Environmental Services Unit Fundraising

Fundraising also went well within the Environmental Services Unit, who raised £36.22 for Children In Need.

The Wood Street Mission - MSU & ESU Charity Collection



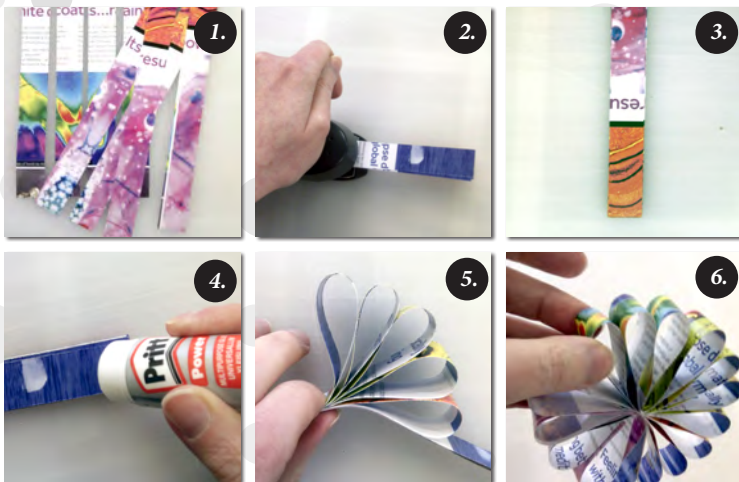
The Maintenance Services Stores arranged for a central collection point for any staff members who wished to contribute new toys, new books and food to the Wood Street Mission's Charity. It was a massive success and these contributions have been transported to The Wood Street Mission's Head Office and will provide unfortunate families with food hampers and presents

for their children at Christmas time - MSU will now continue with this collection point for future Christmas' to come.

A massive thank you to the MSU Staff who contributed (including Housekeeper Mary), and to the Environmental Services Staff who also contributed to the collection.

The Maintenance Services Team

How To Make a 'Fleur de Noël'



When is it the right time to put up your Christmas Decorations? Traditionally, Christmas trees are not decorated until Christmas eve, but for those of us wanting to start a bit earlier the first day of Advent is generally considered acceptable (although some people are at it as soon as the Christmas Coca-Cola adverts appear in mid November!)

Time to recycle some of those old magazines or newsletters hanging round the office!

1. Cut 8 strips of paper 2cm x 20cm.
2. Collate them all together in a single pile and staple in the middle.
3. Glue the edge of one of the strips, bring it towards the centre and stick it down just before the staple to form a loop. Repeat for each strip until you have a shape like this (photo to be supplied).
4. Tie a bit of cotton around one of the loops and hang it up.

You can vary the sizes of the strips to make different sized flowers, choose contrasting colourful pages to give depth and use glitter for extra special sparkle. Have Fun!

Mandy Tootill

Graphic Designer, Graphic Support Workshop

Learn To Love Sprouts



An alternative to the traditional method of serving sprouts.

- Core sprouts then shred finely (easier with a sharp knife than a processor)
- Heat a small amount of olive oil in a lidded sauté pan then lightly brown a few cloves of crushed garlic (amount to taste).
- Toss in shredded sprouts, stir to coat in oil, cover and then cook on a low heat for about seven minutes or until the sprouts soften and just start to brown at the edges.

- Add black pepper to taste.

Cooking sprouts this way relies on a well fitted pan lid that lets them cook in their own moisture. Do not add any water as the steam produced by the vegetable is sufficient and results in a rich intense flavour.

Paul Sharples
Maintenance Services Unit



BREWING ONE UP



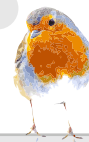
UNBEARABLE (8.5%) (Beartown Brewery, Congleton)

At last, beer with bear power! Massive deep fruit whack of plums and raisins with an earthy, boozy finish somewhat reminiscent of soil meets brandy. In regards to it's 'unbearable' strength, this is a surprisingly well balanced brew which seems to contradict it's disturbing monicker. You know however, that if it's only served in halves and not pints, that it's namesake is probably justified and therefore has to be respected... like the hefty grizzly bear quietly approaching your campsite from the frosty thicket. Cock your rifles ladies and gentlemen, I need a new rug!

Appearance	8	Technique	7
Aroma	8	Temperature	8
Atmosphere	6	Value	5
Flavour	8	Venue	7
Location	7	Viscosity	8

Verdict
Another festive pint aimed at warming the toes and collapsing the heart AND it comes highly recommended... if you have the courage?

72% Mind Junk



Hard Sauce: A Recipe.

This recipe produces a firm butter sauce and it's worthwhile preparing the sauce a day or so before the event to allow the flavour to develop. DO NOT attempt to drive or operate heavy machinery after consumption.

Ingredients

- 200 grams of ground almonds
- 200 grams of either fine Demerara sugar or Muscovado sugar.
- 200 grams salted butter
- Zest of a large orange (optional)
- A generous blast of brandy/cognac

Method

- Place the butter and sugar in a large deep sided bowl and using a sturdy fork begin to blend together.
- When the butter and sugar are creamed, add almonds and mix well until they have formed a creamy, firmish, buttery paste.
- Add Orange zest if desired and mix well.
- At this stage it's important to test the brandy hasn't been poisoned by assassins. This is done in the traditional manner. Once satisfied the brandy is safe, add a really good slug to the almond butter paste and gently fold in.
- Check the brandy is still not poisoned and Taste the sauce.
- At this point check the brandy again to be absolutely certain that it hasn't been tampered with, you never can tell.
- Check the sowse again.
- If found wanting, add more brandy to the shaushe, tashtes again and then compare again with the brandy adding more saucuce.
- Check brandy, taste sauce, Squirrels! then check sauce and tashtz brandy... where did I put th... th... thingy...?
- Fall over... giggle.
- Cover with duvet and sleep off the effects in a darkened room, although it is advisable to cover the bowl with cling film and place in fridge first.

Dan Wand

Graphic Support Workshop



Mulled Wine: A Recipe

A yule-tide favourite and quick and easy to make.

Ingredients

- 2 bottles red wine
- 150 ml green ginger wine
- 150 ml water
- 50 g sugar
- 1 small orange
- 3 tsp cloves
- 1 cinnamon stick
- 1/2 nutmeg

Method

- Pour wine, ginger wine, sugar and water into large saucepan and mix well.
- Stud the orange with cloves and add to the wine with cinnamon and nutmeg.
- Heat gently for 15 minutes (don't boiling). Serve in heat-resistant glasses.

Janet Shippen
ESU

Spot The Festive Difference

Before we all enjoy the contents of Santa's bulging sack this Christmas, take time over a brew to complete our 'Spot The Festive Difference Quiz' and you might win a stonking £20.00 voucher to spend in the January sales! There are 12 differences to discover and the first to post back the correct results will win the prize.

To enter the competition, please circle where you think the differences may be in the bottom image using a biro pen, cut it out, and post it to Emma Lloyd, Director of Estate's Office, room 3.001, 3rd floor, Beyer Building or email a scan to: emma.lloyd@manchester.ac.uk by Friday 4th January. Good Luck!



Contact Est8 Update

Est8 Update is YOUR newsletter so send your stories, news, suggestions and any comments to: est8update@manchester.ac.uk