



## Spreading joy...

2020 has been a testing year for many, but Christmas isn't cancelled, and we hope to bring a little Christmas cheer and spread joy to you and your loved ones during the festive season!



Above are regular clients George and Valerie who went out to visit a family farm in Otahuti earlier in the year; it was great for them to catch up with family and a chance to poke around in the shed.

If there is one thing we can help with this Christmas, it's bringing you closer to your loved ones at a time when we all need it the most. Or if you need a friend, we can be that too!

Whether it's driving by the local Christmas light show, attending a Christmas get together with your loved ones, or getting your Christmas shopping done, we're here to not only make that happen, but make it safe and easy for you too.

We can be that trusted friend you need, help you keep your independence, and enjoy the festivities this year!

We don't just drive you to appointments and shopping. We can organise trips to the country, the beach or just out for a cuppa. Our drivers really enjoy these trips too. If you have been longing to take a trip down memory lane and go somewhere you haven't been for ages please get in touch, we would love to take you.

### Christmas Gingerbread biscuits

350g plain flour  
1 teaspoon bicarb soda  
2 teaspoons ground ginger  
100g butter  
150g brown sugar  
4 tablespoons golden syrup  
1 egg  
currants, choc chips and/or nuts to decorate

Preheat oven to 190 C degrees. Sift together the flour, ginger and bicarb soda. Chop the butter and rub into the flour mixture until it resembles fine breadcrumbs. Stir in the sugar.

Beat together the syrup and the egg and stir into flour mixture. Knead with floured hands to form a smooth dough.

Roll out on a floured surface till it's about 0.5 cm thick. Using a gingerbread man cutter, cut shapes until all of the dough has been used, rerolling the trimmings. Lay these on lined baking trays.

Decorate with currants, choc chips, nuts or however for the eyes and buttons.

Bake at 190 C degrees for 15 mins, until golden brown. Cool on a wire rack.

Driving Miss Daisy Invercargill  
Call us today on 03 216 7763



Left and below are photos from a trip to Bluff with a client. Lunch of Oysters at Oyster Cove Restaurant watching the boats come in.



Above is Doug and Rosemary enjoying a coffee at the Grille Café at Transport world.

## Total Mobility Scheme

Driving Miss Daisy accepts the Total Mobility Scheme cards.

This provides half price trips up to \$50.00.



# Gifting and Vouchers

If you're looking to get your Christmas shopping done quickly and stress-free this year, why not purchase a Driving Miss Daisy gift voucher for a friend or loved one. Or if it's something you think you might appreciate, drop the hint to your loved ones.

We offer personalised vouchers which are valid for a whole year, so you or your loved one will have plenty of time to decide on that special outing or activity. Call Rachel or Natalie 03 216 7763 today to organise your personalised voucher. They'll love the treat.

## Gift Voucher

To: \_\_\_\_\_

You are entitled to Driving Miss Daisy services to the value of:

\$ \_\_\_\_\_

From: \_\_\_\_\_

Expires: \_\_\_\_ / \_\_\_\_ / \_\_\_\_ Voucher No: \_\_\_\_\_

Voucher only valid with the franchise detailed on reverse.

**0800 948 432 [www.drivingmissdaisy.co.nz](http://www.drivingmissdaisy.co.nz)**



**Driving Miss Daisy®**  
We're There For You

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