



Cheshire West & Chester Council

Halloween Activities

for children and families

Monday 26th October, 2pm at Frodsham Library
Stay Safe activity with your local PCSO – Free

Monday 26th October, 9.30-11.15am at Frodsham Leisure Centre
Topsy Tumbles £2.70 adult and child, £1.00 extra child.

Tuesday 27th October, 2-3pm at Frodsham Library
Come along to the library to decorate your own scary gingerbread man. Free but please book 01244 977345

Wednesday 28th October, 9.30-11.30am
FREE!!!! Half-term Fun at Brio Leisure with Topsy Tumble, Baby area, crafts and play activities.

26th-30th, 2pm-4pm at Frodsham Leisure Centre
Junior Gym £2.70 per visit and Kids for Quid's. Play Squash, Badminton, Table tennis for only £1

Friday 30th October at Frodsham Youth Club
Halloween disco for youth club members
Juniors 5.30-7.30 Seniors 7.30-9.30pm

Friday 30th October 10.30-12.00 at Helsby Library
Free Play and crafts at Helsby Library with the library and Children's Centre team!

Saturday 31st October, 10-12pm at Frodsham Library
Halloween Crafts Free but please book 01244 977345

Sat 31st October at Frodsham Youth Club
Halloween party 8-13 year olds 6-8pm £2.50 including food

Finished with your pumpkin?
Please make sure you put your used pumpkin into your weekly recycled food waste bin.

Libraries





Gnocchi in Pumpkin an Chilli Sauce

RECIPE

Gnocchi in Pumpkin an Chilli Sauce

Swap pureed pumkin for the tinned puree if you had any leftover pumpkin or squash lying around.

INGREDIENTS:

- 2 cups uncooked potato gnocchi
- 1 cup pumkin puree
- 1/2 cup yogurt
- 5-6 dried red chillies
- 1 tbsp lemon juice
- 1 tsp black pepper
- 1/4 cup mascarpone cheese
- 1/4 cup cheddar cheese
- 1/4 cup mozzarella cheese
- 4 large tomatoes
- 2 tbsp oil
- 1 large onion, chopped
- 3-4 large garli cloves, crushed
- 2 tbsp butter
- 2 tbsp double cream
- 1/4 tsp mace powder (optional)
- 1/4 tsp cardamom powder (optional)

METHOD:

1. Boil gnocchi in 4 cups of water with 1 tsp oil and a pinch of salt for 4-5 minutes and simmer for next 2-3 minutes. Drain and keep aside.
2. Preheat oven at 170 degrees.
3. Heatoil in a pan, fry crushed garlic and chopped onion, When it turns translucent, add chopped tomatoes and cook cover until soft. Add salt and red dried chili in to it and simmer further 5-6 minutes.
4. Throw in mascarpone cheese and simmer for next 10 minutes. Turn off the flame.
5. Blend in a blender when cooled off. Strain through a sieve to give a smooth texture.
6. Heat butter in a pan and pour in this tomato puree. Add pumpkin puree and cook on medium flame for 4-5 minutes. Turn off the flame.
7. Top it up with cheddar and mozzarella and sprinkle some red chilli flakes over it.
8. Bake in a preheated oven for 20-25 minutes. Take off and drizzle double cream on top. Serve hot!