

theWI

INSPIRING WOMEN



HINCKLEY CANALSIDE WI

<https://hinckleycanalsidewi.co.uk/>

April 2021

A Message from Mandy in Canalside WI's Tenth Anniversary Year



I hope you and your families are all keeping well and safe.

As some of you know, Canalside WI's first meeting took place on 2.11.2011 with 30 members present. Our group has grown considerably since then and this is testimony, I think, to the friendship and camaraderie that we all share. I hope that 2021 will provide us with an opportunity to celebrate our tenth anniversary!



The daffodil is the official flower of the tenth anniversary. These yellow blooms symbolize rebirth and new beginnings. How very appropriate after the especially hard and long pandemic winter.



2020 has not been an easy year for any of us – with disruption to our working lives, lack of socializing, and restricted activity. Boris Johnson's four stage roadmap out of lockdown signals that no earlier than 21st

June will see the lifting of final restrictions - meaning no legal limits on social contact. I'm sure we are all hoping for this schedule to become a reality and normal life to gradually return.

The Canalside Committee have been working on the [programme for 2021-22 and additional activities: we thought that you would like a preview in this newsletter](#). Of course, I need to emphasize that these plans are subject to change – in the current Covid 19 context.

Enquiries are welcome from members about the WI portion of the subscription for Canalside WI in 2021. As trustees of our WI the committee's role is not only to support the current year but also to ensure we look ahead to the future and support the long-term future of Canalside WI.

Whilst subscriptions are due on April 1st, our treasurer will be working to a final deadline of April 21st for the current processing of payments.

Some members may wish to re-join when face to face meetings resume. We can notify you of the date of our first face-to-face meeting, but we would need to retain your contact details. If you wish us to delete your contact information, please could you notify Pat (McShane), our MCS representative, **by the end of April**. Pat's email address is: pat.mcs@hotmail.com

We hope that the monthly Zoom presentations, since July 2020, have provided a thread of continuity for some of our members, but also very much appreciate that they are no substitute for our face -to- face meetings - so let's hope that the summer will bring an end to all this and we can meet again to enjoy the socializing and pastimes that we all enjoy so much together.

Finally, my sincere thanks to those of you who have already renewed your membership of Canalside WI for 2021-22 – and intend to do so. Your confidence in us means a lot and provides the motivation to press on!

With best wishes, Mandy (on behalf of Canalside WI committee members).



Collection of Easter Eggs and Chocolates

As you know, the ladies at the Women's Refuge are often staying with their children. The gifts we donate go some way to making Easter a better time. So thanks to Tricia and all who have delivered items over the past few weeks. We took 60 eggs and other gifts to Hinckley Hub. Mandy.

Great British Bake Off – CANALSIDE WI ZOOM OPEN EVENT May 5th



We hope members will join us as Howard talks about his early inspiration and motivation for baking.

Then talks about the audition process for the Great British Bake off, highlights of his time on the show and some of the weird and wonderful opportunities that have come along since.

Howard was a contestant on the show in 2013 when it was on the BBC with Mary Berry as one of the judges.

With an eye to recruiting new members and as a goodwill gesture, this will be an open event to which the committee hope to invite a limited number of guests from local women's groups.



Hinckley Canalside WI Schedule April 2021 – March 2022

This schedule may be subject to change due to the Covid 19 context

Programme of Speakers	Additional Events	
<p>April 7th The Curious Incident of Agatha Christie - ZOOM Agatha Christie's mysterious disappearance, in December 1962, sparked an extensive manhunt. Stephen Wells' fascinating talk reveals what really happened. Plus, a look at her most famous novels and celebrated detectives.</p> <p>May 5th Great British Bake Off - ZOOM OPEN EVENT GBBO contestant, Howard Middleton, shares what inspires him to bake, the audition process and highlights of his time on the show and some of the weird and wonderful opportunities that have come along since.</p> <p>June 2nd Just One Piece - ZOOM During this Paint-A-Long, Quirky Bird artist, Lynn Barrow, will show you how to make a small 5 x 7 picture, a card, gift tags and also a bookmark from just one piece of A4 paper- all beautifully painted with a lovely floral design.</p> <p>July 7th Hinckley - Bygone Times They say the past is a foreign land! Local historian, Greg Drodz, will unveil Hinckley's varied past.</p> <p>September 1st Quiz Night Chris Wright, deputy manager, will join us to speak about the Hinckley Area Food Bank, and our own Justine Goodwin will host this social event, lacing a home-made quiz with some fun and quirky questions!</p> <p>October 6th Diwali DeLights Professional dancer in Indian classical dance, Vina Ladwa, will perform dance movements of the festival of lights. There'll be the chance to dress in saris and practise your moves!</p> <p>November 3rd Annual Meeting and Funny Bones & Wisdom Teeth! Retired doctor, dentist and comedy script writer Ray Lowry looks at the funny side of his career.</p> <p>December 1st Festive Fun! Christmas party, buffet and entertainment.</p> <p>January 12th The Wonders of Silver Clay Join Charlotte Wakeling, of Felix & Reuben Keepsake Jewellery, as she introduces us to the magical processes of silver clay jewellery making. This demonstration will focus on making a matching pendant and earring set.</p> <p>February 2nd Haunted Leicester Who was Black Annis and the White Lady? Who were Ebenezer and Winifred? Listen to tales of ghosts in abundance with Blue Badge Guide, Caroline Roberts.</p> <p>March 2nd Pure Indulgence! Award winning chocolatier and wedding cake specialist Tom Phillips, of Hannah's in Quorn, will demonstrate his art.</p>	<p>Tues 8th June</p>	<p>NFWI Annual Meeting at the Royal Albert Hall, London – online event.</p>
		<p>Thurs 24th June</p> <p>Picnic in the Park at Hollycroft.</p>
	<p>July</p>	<p>Hinckley Museum Bus Trip and Cream Tea</p>
	<p>Sat 21st August</p>	<p>Day trip to Oxford.</p>
	<p>Wed 8th Sept</p>	<p>Afternoon tour of Beaumanor Hall, Woodhouse, Leicestershire; World War Two Experience.</p>
	<p>October</p>	<p>Fundraising Fashion Show, Mary Forryan Centre, 7.30pm.</p>
	<p>December</p>	<p>Day trip to Stratford Victorian Christmas Market.</p>
	<p>February</p>	<p>Family Tree Workshop, Mary Forryan Centre.</p>
	<p>March</p>	<p>Day trip to Bletchley Park, Milton Keynes.</p>
	<p>March to October</p>	<p>LRFWI Darts and skittles competitions.</p>



Delegate's Report on the Leicestershire and Rutland on the LRFWI Annual Council Meeting by Pat McShane

Saturday 6th March on Zoom

I want to say a big thank you to Pat McShane, who attended this event and kindly offered to be Canalside WI's delegate this year. It was good to see other Canalside WI members there and, personally, I found the speakers truly inspiring!

I wasn't sure what to expect when I volunteered to be Canalside's delegate at the Annual Council Meeting. Last year it had to be cancelled because of Covid. I have been to several of these meetings before and the most impressive thing about the day was always the tremendous atmosphere you get when there are hundreds of women from all over Leicestershire and Rutland meeting up to enjoy themselves. There was always a lot of hustle and bustle as we moved around and, of course, we made a lot of noise!

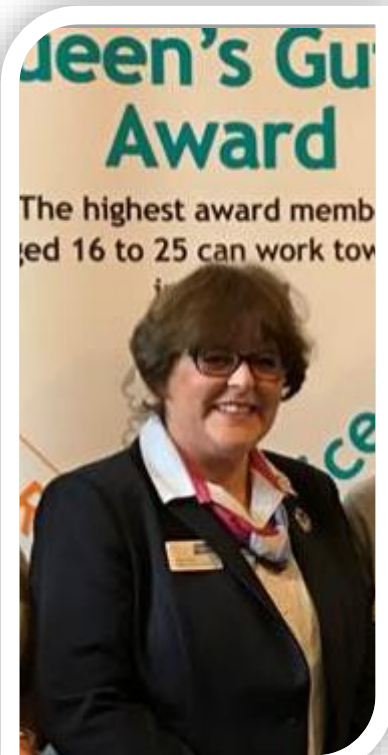
So, when the Zoom details came through and we were asked to mute ourselves for the duration of the meeting and we did not need to have video on either, I was a little apprehensive about the experience waiting for me - I need not have worried. It was very well organized and everything went smoothly. I really enjoyed the experience. There was an intimacy about a public speaker who was sitting in their house talking to me in my house face to face....

Federation Secretary, Sarah Freeman, as host, had invited us to sign in from 10am for a 10.30 start. The screen was welcoming showing photos sent in by WIs, information and people as they joined as well as playing gentle background music. The maximum number attending was 434, which peaked when our first speaker was on screen.

The Federation Chairman, Janet Kirk, opened the meeting by inviting us to stand and sing Jerusalem. She then welcomed everyone and gave instructions to the delegates about proposing, seconding and voting which went very smoothly. We had to vote to accept the usual previous minutes and records and later financial documents. In her Chairman's address Janet stressed how difficult the pandemic had made life for us all, but she was proud of the variety of different strategies WIs had developed to keep going. She emphasised that 'the WI is still here for you'.

Federation Treasurer, Linda Martin, then gave the financial report. The federation had a healthy profit in 2019. 2020 finances are not yet ready, but will be posted on the website after they have been audited. Fundraising has been difficult in this last year. She encouraged members to support Sue Lobb's quizzes, the bulb catalogues and the monthly draw. More details on the website and to follow.

Sally Illsley - Girlguiding Division Commissioner for Loughborough and Former UK Deputy Chief Guide



Our first speaker was Sally Illsley, who has been involved with the Girl Guides for 35 years. She spoke about the history of guiding and how it has adapted and developed over the years. It was founded in 1909 when a group of girls gate-crashed a scout meeting resulting in Baden-Powell urging his sister to set up a similar organisation for girls. They did great work - helping locally during both World Wars.

In the 1960s changes had to be made; their promise went from being "loyal to God and king" to "loyal to beliefs". Badges that they worked towards changed from being predominantly craft and household skills to far more adventurous activities.

Their themes now include 'know myself', 'express myself', 'take action' and 'develop skills for my future'. They now do much more fundraising with other groups.

Like the WI, the main reason for joining is still the meetings. Some of the speaker's happiest times were attending the Guide Camps, in particular pop concerts that attracted over 14,000 guides. They have struggled during the Covid time, but are confident that the future is bright for them. Sally was an excellent speaker and clearly a very strong lady.

After a five minute break we had the award of certificates and trophies. A PowerPoint presentation showed the winners holding their award in their home. There were some photos of the entries; the children's zoo themed

Cupcakes were particularly cute! There were also congratulations to WIs celebrating their 25th to 100th Anniversaries. However, Canalside's 10th was not worthy enough of a mention. 😊



Christine Walkden, Horticulturalist, Author and TV Gardener

Our second speaker was Christine Walkden, Horticulturalist, Broadcaster and Author. Her talk was on the 'Life and Times of a Gardener'. She's a natural storyteller from Lancashire who had minimum qualifications when she left school but it didn't stop her from achieving her dream.

She decided, at the age of 10, that she wanted to be a horticulturalist when she brought home some plants from school to

look after during the summer holidays and they not only survived but flourished - despite her going on holiday for a fortnight and leaving them in a tin bath filled with water! By the age of 14 she was looking after over 90 allotments (a long and funny story!).

Christine told us about the huge variety of jobs she has had in the gardening world and what she had learnt from them. Early on she worked at Kew Gardens. She then moved to Llangollen, where she worked for a seed company and learnt that people needed complete details on how to plant the seeds! Then she moved to the Rhondda Valley where she trained young GBH offenders, some of whom were sleeping rough. Every job she had taught her a different skill which invariably could be transferred from plants to people. Plants need nurturing to grow and so do young people.

She was already speaking to lots of groups about gardening so she then decided to get more qualifications and become a freelance lecturer. After a while this led to broadcasting on both TV and Radio. Radio is her favourite medium because the listeners are more interested in the subject than the person. Working on 'Gardener's Question Time' was a dream come true. She loves the job she has and ended by emphasising the importance of gardeners and horticulturists to us all. Without them the world would not be as beautiful and, of course, we would starve. They enhance our world. She is a truly inspirational speaker with a wide variety of experience and good sense.

The meeting ended at 12.30 with the singing of the national anthem.

Janet hoped that we would not need to have our ACM like this again, but at least she did not have to wish us all a safe journey home. 😊



National WI Newsletter

Want to keep up with what's happening in the WI? Subscribe to the monthly mailing at:

<https://www.thewi.org.uk/media-centre>

The WI's monthly newsletter includes WI stories, campaign highlights, recipes, a sneak peak of WI Life magazine and more. No fee!

Anyone can subscribe to this newsletter whether you're a member or not, so why not share the link with a friend, so they can get a taster of life in the WI.



If you are planning to travel at the end of this pandemic/lockdown and book a holiday with Riviera Travel, did you know that they will donate 10% of the basic total price of a holiday to your WI - provided it is mentioned at the point of booking?

So, remember to mention your WI name when you book, please!

Riviera Travel have a full -page advert opposite page 13 in the recent March issue of WI Life.

My thanks to Lisa Parkins for writing the following report.



Hinckley Area Food Bank

Seeded by the Trussell Trust, a national organisation, Hinckley Area Foodbank was established in 2012 and is one of 428 in the UK, working to fight food poverty and hunger locally and nationally.

32,904

From 1st April to 31st December 2020, Hinckley Area Food Bank fed 3,656 people with 32,904 meals. They have and will continue to support over 100 families with food in school lockdowns and school holiday programmes.

The National Picture

In the UK, more than 14 million people are living in poverty – including 4.5 million children. Between April 2019 and March 2020, food banks in the Trussell Trust network provided a record 1.9 million food supplies to people in crisis - an 18% increase on the previous year - and during the coronavirus pandemic food banks have seen need rise even further.

The food bank network helps people break free from poverty, by providing additional support to help people resolve the crises they're facing, so that they don't need to use a food bank again in the future. This could include things like debt advice, mental health support, or benefits guidance.

How Food Banks Work

Non-perishable, in-date food is donated by the public at a range of places, such as schools, churches, and businesses, as well as supermarket collection points. It is then sorted into emergency food parcels by volunteers, to be given to people in crisis. Food banks will also provide essential [non-food items](#) like toiletries and hygiene products where they can. A list of items most needed locally, and those in more than sufficient supply currently, can be found at:

<https://hinckleyarea.foodbank.org.uk/give-help/donate-food/>

The Hinckley Area Food Bank comprises a network of 9 Food Bank Centres across the Hinckley area, where people in need can obtain an emergency parcel of basic food items to last them 3 days and help them to address their current crisis.

Food banks partner with a wide range of care professionals such as doctors, teachers, health visitors and social workers to identify people in crisis and give them a food bank voucher to access emergency food.

Details of the nearest foodbank and opening hours are provided along with the voucher, which identifies who it was issued to and when.

The issue and redemption of vouchers is monitored, to collect information about who is accessing the service, which circumstances have brought someone to this point, for campaign purposes, also to monitor stock levels and identify additional needs or other forms of support.

In 2019/2020, the primary reasons for referral to a foodbank were low income and delays or changes to benefits.

Volunteers working at the food banks offer a sympathetic ear and access to practical advice, as well as providing the food parcel.

Each foodbank has set opening hours, 1 day a week, though some have been unable to open during the pandemic.



Canalside WI has chosen to support Hinckley Area Foodbank as its local charity for 2021.

Fighting hunger was one of the original reasons why the WI was founded and Canalside WI members' support of the Hinckley Area Food Bank is consistent with the current national WI campaign against food poverty - **Food Matters**.

Unfortunately, there have been limited opportunities during the pandemic to organise fundraising or food collections by our WI, but members can help by donating one or two items from their weekly shop into collection points located in most supermarkets. You can also make a donation online, at:

https://www.give.net/hinckleyarea_foodbank/oneoff.

To find out more about Hinckley Area Foodbank, visit their website at:

<https://hinckleyarea.foodbank.org.uk/>



Join our April Virtual Challenge

Chris Wright is Deputy Manager / Fundraiser of the Hinckley Area Food Bank and is promoting this virtual event as a way of enlisting help to raise funds. We look forward to meeting Chris at our September Canalside WI meeting.

Would you like to join in one of our virtual challenges in April to raise money for Hinckley Area Food Bank?

Perhaps walking, running or cycling is your thing, and you'd like to push yourself. Or maybe you realise it would be good to get more exercise and this is a great way to motivate yourself.

Spring is coming, so for the month of April, you select your own virtual challenge and have the whole month to complete it. You can do as much or as little as you want each day, as long as you complete the total distance in the month. For example, if you choose to Walk Hadrian's Wall, you don't need to physically go there, just walk a total of 84 miles (from your home) spread over the 30 days in April.

For those of you who complete your challenge and raise up to £50 for Hinckley Food Bank we'll give you a certificate, but if you raise more than £50, we'll give you a medal too!

Please let Chris know if you'd like to take part, by:
emailing fundraising@hinckleyarea.foodbank.org.uk or calling 07502 433055.

We'll then provide you with details on how to set up your online fundraising page with <https://www.give.net>

The poster - on email - has a few ideas to get you started.

Thanks to Sue Barden - Marshall has been busy researching:

Easter Customs and Traditions

Origins

The origin of the word Easter is uncertain. One view is that it derives from Eostre or Eostrae, the Angle Saxon/ Pagan goddess of fertility and new beginnings. Another view is that it is from the high German word Eostarum. The earliest recorded observations of Easter celebrations come from the second century.

Date

There has been controversy over the date Easter should fall on. Originally, in the Eastern world, it was celebrated on the 16th day following the first full moon of spring - regardless of the day of the week. In the Western world it was celebrated on the 1st Sunday after the 14th day following the spring full moon.

In 325AD it was decreed that Easter should be observed on a Sunday; this should be the Sunday following the first full moon after the Spring Equinox (March 21st). Therefore, Easter can fall on any Sunday between 22nd March and 25th April!

The western world calculated this using the Gregorian calendar, however the Easter Orthodox world still use the Julian calendar to calculate this, which results in later celebrations.

Traditions

A great many traditions have accumulated around Easter, many of these deriving from folk lore/pagan traditions, as well as religious customs.

PAINTED EGGS. The church prohibited eggs to be eaten during the week prior to Easter Sunday, Holy Week. Obviously, the hens continue to lay, so to identify the eggs laid during that week, the eggs were painted or marked in some way. This brought about the tradition of painted eggs.



EASTER RABBIT. The Easter Rabbit arose in Protestant areas of Europe the 17th century and had become more wide spread by the 19th century. The Easter Rabbit is said to lay the eggs and decorate them, then hide them for the children to find. Some countries/regions have other animals, for example, Switzerland has the cuckoo and Westphalia the fox.

CHOCOLATE EASTER EGGS. Chocolate Easter eggs arrived in the early 17th century, with France and Germany leading the way. The first eggs were made of solid chocolate. In 1873 the English confectionary maker Fry's was the first to use moulds, enabling the first hollow eggs to be made. The traditional cracked pattern on the eggs was designed to hide imperfections that occurred in the process of making the eggs.

HOT CROSS BUNS. There are many theories about the origin of hot cross buns. Pagans celebrated the Spring Equinox with buns which had a cross on them (sun wheel) denoting the rising sun. During the 12th century, a monk in St Albans, Hertfordshire, baked and distributed the buns to the poor and destitute on Good Friday. It is believed that this is where the association of eating hot cross buns on Good Friday arose.

There are also superstitions surrounding hot cross buns. Buns baked and served on Good Friday will not spoil or grow mouldy during the subsequent year. A piece given to someone who is ill is said to aid recovery. A bun taken on a sea journey will protect against shipwreck. A bun hung in the kitchen protects against fire and ensures all breads baked turn out perfectly. (If you intend to try any of these out, the bun must be replaced annually!

Some Traditions from Foreign Shores

FRANCE. In Bessieres, a giant 10 foot, 5000 egg omelette, which can serve 1000 people, is made at Easter. Tradition states that it originated from the beginning of the 19th century when Napoleon and his army stopped one night in the town and ordered omelettes. The omelettes were so good that the next day the townsfolk were ordered to gather all their eggs and make a giant omelette for the army to eat before they went on their way!



GERMANY. In the southern regions of Germany well/fountain dressing takes place at Easter. This is a relatively new tradition which started in the early 1900's. The wells/fountains are decorated with greenery and Easter eggs, which are left in place for 2 weeks. Originally this was a local event but increased in popularity, with over 200 towns and villages now participating. It has become a popular tourist event known as Osterbrunnen.

POLAND AND UKRAINE. People throw water over each other on Easter Monday/Wet Monday. The tradition is connected to the baptism of a Polish Prince many hundreds of years ago.

USA. On Easter Monday an annual Easter egg roll is held on the White House lawn. The tradition dates back to 1878, when the then President, Rutherford B Hayes, first held it. It is usual for the serving First Lady to be in charge of the event.

So however you celebrate, have a:



Easter Treats

*Hope you find these Easter Recipes enjoyable - I'm sure the grandchildren will love making the Easter Nests.
Thanks to Jenny Wright.*

Easter Nests



Ingredients

- 4 Shredded Wheat
- 200gms milk chocolate
- Chocolate mini eggs to decorate
- Chocolate butter cream

Method

- Break the chocolate into small squares, place in a bowl over a pan of boiling water or alternatively place in the microwave for approximately 2 mins, stirring after each 30 second interval. Take care not to overheat.
- Next crumble the shredded wheat into the chocolate and stir.
- Place in paper cases and shape into nests using the back of a teaspoon.
- Place into the fridge to set.
- Once set put buttercream (if wanted) and decorate with mini eggs.

Hot Cross Buns

Ingredients

- 500g/1lb 2oz **strong white flour**, plus extra for dusting
- 75g/2¾oz **caster sugar**
- 2 tsp **mixed spice** powder
- 1 tsp ground **cinnamon**
- 1 **lemon**, finely grated zest only
- 10g/¼oz **salt**
- 10g/¼oz fast-action dried **yeast**
- 40g/1½oz **butter**
- 300ml/10fl oz **milk**
- 1 free-range **egg**, beaten
- 200g/7oz **sultanas**
- 50g/1¾oz finely chopped mixed **peel**
- **oil**, for greasing



For the topping

- 75g/2¾oz **plain flour**
- 2 tbsp **golden syrup**, for glazing

Method

1. Put the flour, sugar, spices and lemon zest into a large bowl and mix together. Then add the salt and yeast, placing them on opposite sides of the bowl.
2. Melt the butter in a pan and warm the milk in a separate pan. Add the butter and half the tepid milk to the dry ingredients. Add the egg and use your hands to bring the mixture together, incorporating the flour from the edges of the bowl as you go. Gradually add the remaining milk, to form a soft pliable dough (you may not need all of the milk).
3. Tip the dough out on to a lightly floured work surface. Knead by hand incorporating the sultanas and mixed peel into the dough. Lightly knead for 10 minutes until silky and elastic and forming a smooth ball. The kneading can also be done in a food mixer with a dough hook.

4. Oil a bowl and place the dough in a bowl, cover with cling film and leave to rest in a warm place for about 1½ hours or until doubled in size.
5. Turn the dough out on to a floured surface and divide into 12 balls. Line 1-2 baking trays with paper and place the balls on the tray, placing them fairly close together and flattening them slightly.
6. Slip each baking tray into a large clean polythene bag, making sure the bag doesn't touch the buns. Leave for 40-60 minutes until the buns have doubled in size.
7. Preheat the oven to 220C/200C Fan/Gas 7.
8. For the topping, add the flour to a bowl with 100ml/3½fl oz water. Mix together to make a paste and spoon into the icing bag.
9. When the buns have risen remove the polythene bags and pipe a cross on each bun. Bake for 15-20 minutes until pale golden-brown, turning the baking trays round halfway through if necessary.
10. Melt the golden syrup in a pan and while the buns are still warm, brush the buns with a little syrup to give a nice shine, before setting aside to cool on a wire rack.

SIMNEL MUFFINS



Ingredients

- 175g (6oz) butter
- 175g (6oz) golden caster sugar
- 3 eggs
- 225g (8oz) self-raising flour
- 225g (8oz) mixed dried fruit
- 175g (6oz) marzipan
- 1 teaspoon of mixed spice

To decorate

Icing sugar or fondant icing

Sugar flowers or mini eggs

Method

- Grease muffin pans or use baking cases.
- Set the oven to Gas 5/190°C/170° fan (varies according to the oven).
- Cream the butter and sugar and then gradually beat in the eggs a little at a time.
- Fold in the sieved flour and spices.
- Stir in the dried fruit but do not beat.
- Divide the marzipan into 12 even sized balls and flatten to the size of the bun cases.
- Half fill the cake cases and place a marzipan disc on top and then cover with the rest of the mixture.
- Bake for about 40 minutes until the cakes are firm in the middle.
- Leave in the tins for ten minutes and then place on a cooling rack.
- When cold decorate with fondant or glaze icing and flowers or mini eggs.



HINCKLEY, CASTLE STREET 1964

A photographic ePostcard from The Francis Frith Collection

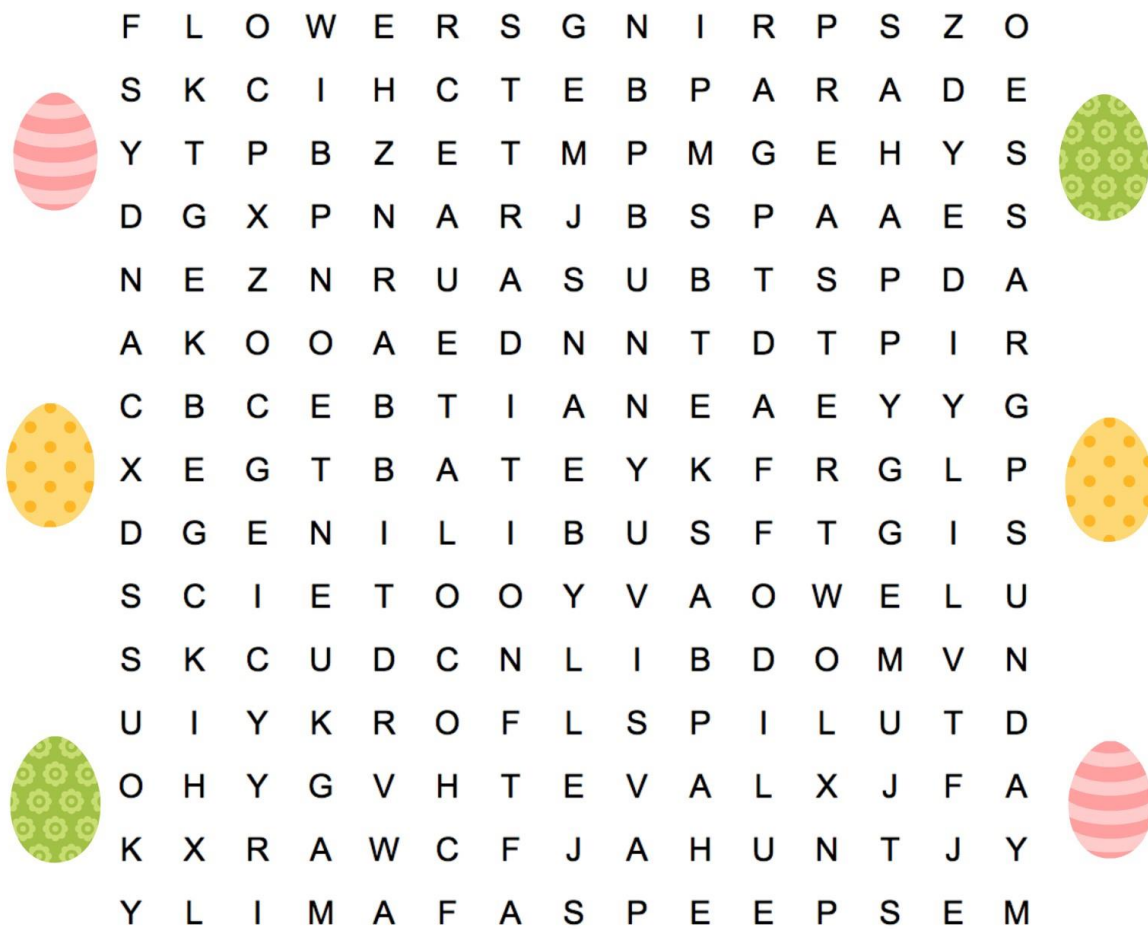


A trip down memory lane...

*Thanks to Justine Goodwin who has put together the
Puzzle Corner.*

Answers on the final page!

Easter Word Search



Basket

Bonnet

Bunny

Candy

Chicks

Chocolate

Daffodil

Decorate

Ducks



Dye

Easter

Egg Hunt

Eggs

Family

Flowers

Grass

Happy

Jellybeans

Lily

Parade

Peeps

Rabbit

Spring

Sunday

Tradition

Tulips



Can you identify these chocolate bars?



Emoji Cadbury's Chocolates

1. 🌹🌹

2. 🐪 + R

3. 🌿 (🏠 - T, + P)

4. (🍇 🍌 🍏) + 🍫

5. 👶 🌀

6. C + 🏃 🧘

7. (🥤 🥪 🌟 🌳)

8. 🏆

9. 🇹🇷 😊

10. 🐮 🥛

11. 🏌️ 🍫

12. 🥛 🍱

13. 🚌 🚌

14. ❄️

15. ▶️ ⏩ 🏠

16. 🧑🚒 🧑🔬 🧑💄 🧑

<i>Chocolate Bars</i>	<i>Emoji Cadbury's Chocolates</i>
<ol style="list-style-type: none"> 1. Bounty 2. Lion Bar 3. Mars Bar 4. Reeses Nut Bar 5. Double Decker 6. Topic 7. Star Bar 8. Kit Kat Chunky 9. Yorkie 10. Peppermint Aero 11. Wispa Gold 12. Boost 13. Snickers 14. Milky Way 15. Fudge 16. Toffee Crisp 17. Cadburys Caramel 18. Turkish Delight 19. Picnic 20. Crunchie 	<ol style="list-style-type: none"> 1. Roses 2. Caramel 3. Mint Crisp 4. Fruit and Nut 5. Curly Wurly 6. Crunchie 7. Picnic 8. Twirl 9. Turkish Delight 10. Dairy Milk 11. Whole Nut 12. Milk Tray 13. Double Decker 14. Flake 15. Time Out or Buttons 16. Heroes