

Hextol

happenings

Issue 5

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THE
HEXTOL
FOUNDATION

FOR WORKING OPPORTUNITIES

Hi everyone and welcome to Issue 5! Seems just yesterday we were putting Issue 1 together. How are you doing? I hope everyone is staying safe. It's been great hearing from you.

We've been swapping pictures and stories of the pets who are sharing our lockdown and generally making us all smile. This is Amber (Trevor's daughter and a volunteer supervisor at the Tans) enjoying a cuddle from their cat, Shadow. And over the page you can read about Peep – not strictly a pet but

We'd LOVE to see the pets you are sharing your time with. Please send us as many as you can and we will feature them next week. Let's see if we can get enough to fill a whole Hextol Happenings!

So remember the motto and stay safe.

We miss you all! Bruce.

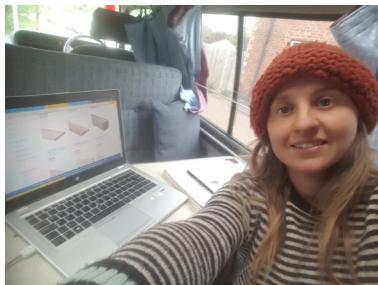


*Thank you to
Rebecca H for this
lovely rainbow pic
she sent in to us -
so bright and
cheery!*



Working from home...

Jo B, our Gardening Services Manager, has found a clever way of getting some peace and quiet while she's at work during lockdown.



She has set up her camper van as her new office! (Her children think she goes to work at the office in Hexham as usual... Shhh... don't anyone tell them that she's actually sitting in the van on their driveway!)



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Peep peep!

Jenny, one of our volunteer supervisors at the Tans, has found an unusual way to keep busy during lockdown. We'll let her tell the story...



So, here is the first photo of Peep, an abandoned duckling. He was found on our drive a week last Friday, peeping away. We left him out there in a sheltered spot to see if mum was still about and/or would come back but no sign. We are, therefore, raising a duckling.

It was less than 24 hours old when found; it will have been left behind on the first journey from the nest to water. This means it didn't need to eat until the morning because of having eaten the yolk before hatching. We crushed up mealworms and oats for it to eat the first few days, until we were able to get hold of chick crumb for it to eat on Monday. (Ducklings need a higher dose of B vitamins than other fowl, so need a special chick crumb. If you can't get hold of that then brewers yeast can be added to normal chick crumb to supplement it. I was unable to get hold of any of the specialist stuff, but handily my partner is a brewer, so was able to bring said yeast home).

It won't be waterproof until one to two weeks old, when the oil gland near its tail will develop, so it can only swim for relatively short amounts of time at the minute. It gets waterlogged and could quickly get very cold. If it was still with its mother it would get some waterproofing from the mother, but alas it is just a slightly soggy duckling at the moment. It weighed 32g on Friday evening, 35g Saturday, 38g Sunday, and 43g on Monday.

Thank you, Jenny, for telling us about Peep! Be sure to send us some more updates, won't you?

If you go on to our Facebook pages or our website, you'll see video of Pip!

Cheese Scones

Alfie has been making cheese scones while he's been at home. It's good to know that at least someone will have remembered how to make scones for when the Tans reopens!

Now it's your turn, and remember to send us your pics...

225g self-raising flour
pinch of salt
pinch cayenne pepper
1 tsp baking powder
55g chilled butter, cut into cubes
120g mature cheddar, grated
90-100ml milk, plus 1 tbsp for glazing



1. Heat the oven to 200C/180C fan/gas 6 with a large baking tray inside. Sift the flour, salt, cayenne pepper and baking powder into a bowl, then sift again to make sure the ingredients are thoroughly combined.
2. Add the butter to the bowl and combine with your fingertips to make breadcrumbs. Sprinkle 100g of the cheese into the breadcrumb mixture and rub together until evenly distributed. Try not to mix too much as the heat from your hands may start to melt the butter.
3. Make a well in the centre of the mixture and pour in enough milk to give a fairly soft but firm dough. Do not pour in all the milk at once as you may not need it all to get the right consistency.
4. Lightly flour a surface and roll out the dough to approximately 2cm thick. Cut out the scones with a medium (about 8cm) cutter, then put on a sheet of baking parchment, glaze with a little milk and sprinkle with the remaining cheese. Slide onto the hot oven tray.
5. Bake in the oven for 15-20 mins or until golden brown and cooked through.

Recipe courtesy of BBC Good Food (this is NOT the closely-guarded Tans cheese scone recipe!)