

Hi folks - Hope you are all well?

Most of you know we store and ship accounts books for George Vyner – but do you know who he was? I didn't, but read on and you will!

We also have a lovely poem and a recipe for you to try at home. Enjoy.

We are continuing to plan for some of our services to reopen and hope to share more with you in the next week or so.

Till then – stay
safe, Bruce



Hextol, clap your hands together 1 2 3

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Shout Hip Hip Hooray

For the members and staff at Hextol today

We give them all a cheer for all the work they did today,

From baking to packing to gardening too,

With laughs we have the stories we share,

We come together as one work together and yet we get the job done.

by Becki C



The Hextol Foundation, 14C Gilesgate, Hexham, Northumberland, NE46 3NJ

01434 605253 - contact@hextol.org.uk - www.hextol.org.uk

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The Hextol Foundation
The Hextol Tans

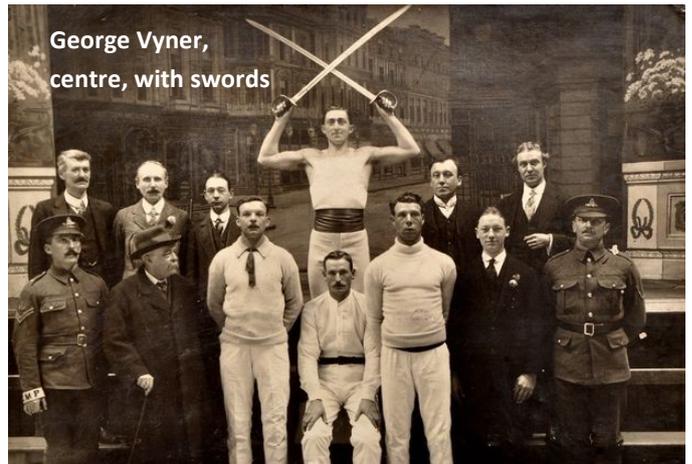


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So, who was George Vyner?

George Vyner was the great uncle of Richard DaCosta who now runs George Vyner Ltd.

He was born in Shieldfield in Newcastle in the 19th century. He joined the British Army as a gunner and served in India. At the time, Indian wrestlers used to do club and sword swinging to help them keep fit and improve their upper body strength. The British soldiers started doing this too as part of their fitness programmes.



It turns out that George was very good at club and sword swinging and broke several world records. On one occasion, back in England, he swung swords for 36 hours and 12 minutes, while being fed and massaged by attendants! On previous occasions he had swung clubs for 76 hours.

When he left the Army, George and his wife, Polly, returned to Jesmond in Newcastle where he worked as an accounts clerk. He later set up George Vyner Ltd. The Vyner accounts books are still used by businesses today, and they are all sent out by Hextol's warehouse team.

Richard DaCosta says that his great uncle's achievements were 'quite remarkable in standing for hours, swinging heavy clubs and swords. He died when I was about eight or nine, but I remember him being a big, imposing character'.

— Quiche Lorraine —

Here's a Hextol lunchtime favourite for you to try. You can leave out the bacon for a vegetarian version.

Pastry Ingredients

175g/6oz plain flour, plus extra for dusting
75g/2¾oz butter, plus extra for greasing
salt

Filling Ingredients

250g/9oz cheddar, grated
4 tomatoes, sliced (optional)
200g/7oz streaky bacon
5 free-range eggs, beaten
100ml/3½fl oz milk
200ml/7fl oz double cream
2 sprigs fresh thyme
freshly ground black pepper



Method

- ◇ To make the pastry, sift the flour together with a pinch of salt in a large bowl. Rub in the butter until you have a soft breadcrumb texture. Add enough cold water to make the crumb mixture come together to form a firm dough, and then rest it in the fridge for 30 minutes.
- ◇ Roll out the pastry on a light floured surface and line a 22cm/8½in well-buttered flan dish. Don't cut off the edges of the pastry yet. Chill again.
- ◇ Preheat the oven to 190C/170C Fan/Gas 5.
- ◇ Remove the pastry case from the fridge and line the base of the pastry with baking parchment and then fill it with baking beans. Place on a baking tray and bake blind for 20 minutes. Remove the beans and parchment and return to the oven for another five minutes to cook the base
- ◇ Reduce the temperature of the oven to 160C/140C Fan/Gas 3.
- ◇ Sprinkle the cheese into the pastry base and add the sliced tomatoes if you are using them. Chop the bacon into small pieces and fry until crisp and sprinkle over them over the top.
- ◇ Combine the eggs with the milk and cream in a bowl and season well. Pour over the bacon and cheese. Sprinkle the thyme over the top and trim the edges of the pastry.
- ◇ Bake for 30–40 minutes, or until set. Allow to cool and set further.
- ◇ Trim the pastry edges to get a perfect edge and then serve in wedges.