

Hextol

Issue 19

29th Sept 2020

happenings

THE
HEXTOL
FOUNDATION

FOR WORKING OPPORTUNITIES

Hi folks and welcome to edition 19 of Hextol happenings—the first since the local lockdown rules came into force. How are you all doing?

We have been working hard to keep up to date with the regulations as they change. It's confusing and changing quickly but the rules are here to protect us and if we all comply we should get through this winter faster, easier and safer.

The good news - this is not Groundhog Day! We are not in a full lockdown and are still open. The Tans is now open 6 days/week and we are busy filling some vacant slots. Gardening, Warehouse and Greenbox are still busy and we are looking at ways of adding more opportunities for volunteers where we can. We'll be in touch if there are vacancies for you.

We hope you enjoy this edition of happenings.

Stay safe. Bruce



We are 'Good to Go'! Visit England has partnered with other tourist boards around the UK to promote hospitality venues and tourist attractions that are following COVID guidelines.

And...the Tans has been given the stamp of approval!

It's great to know our hard work is paying off and in line with regulations, providing our customers and staff with the 'ring of confidence'.



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The Hextol Foundation
The Hextol Tans



@HextolCharity

Dealing with the changes of lockdown and coming back to work isn't easy for anyone but we are here to help. We will be speaking to some of our staff and volunteers who have returned to Hextol over the next few weeks about their experiences and thoughts when coming back. This week we have been speaking Abbie, a member of staff in the Tans....

Abbie is one of our newest members of staff working in the Tans on Saturdays. She's quickly become one of the team and is an essential part of a busy Saturday running smoothly in the café.

- **Before starting, how did you feel about coming back to Hextol?**

Nervous but excited...I knew that Hextol had all the correct restrictions and measurements in place.

- **Now you are back, how are you feeling?**

Happy! I enjoy working with our team.

- **What is your favourite thing about getting back to work?**

Seeing our amazing team of staff and vols. And being able to put a smile on the customers' faces.

- **How did you find adapting to lockdown?**

Challenging.

- **What advice would you give to people coming back to work?**

Don't worry or stress about anything. Ask questions if you are unsure about anything.



The Great British Bake off is back!

If you have been inspired by the show coming back, here's a recipe for you to try...

Ingredients

Butter (for greasing)
2tbsp sugar
6 slices of tinned pineapple
11 glace cherries
100g self raising flour
100g soft butter or marg
100g caster sugar
2 large eggs

Method

- 1) Preheat the oven to 180°C and butter and line an 8 inch cake tin.
- 2) Sprinkle the bottom with 2 tbsp of sugar and arrange the pineapple slices and cherries on top in a circular pattern.
- 3) Mix flour, butter, sugar and eggs with an electric mixer (or a wooden spoon) until smooth.
- 4) Carefully pour the mixture into the tin over the pineapples and cherries and smooth the top gently.
- 5) Bake for approx 30 minutes. Once cooked allow to cool slightly before sliding a table knife around the edge and flip it upside down.
- 6) Ta-da! Delicious with custard or fresh cream!

