

# Hextol

Issue 20

2020

## *happenings*

THE  
HEXTOL  
FOUNDATION

FOR WORKING OPPORTUNITIES

It's the 20th Edition!

In the last edition I talked about how we were getting used to the local restrictions.....and now we are in a national lockdown! Once again we are having to adapt to new regulations.

This lockdown is very different to the first one—we are able to do a lot more than we could before. We have had to close the Tans, but we are keeping Greenbox, the warehouse and gardening teams working with our volunteers.

In deciding to stay open we have taken account of the very positive feedback we've had from our volunteers, their families and staff that returning to Hextol has been beneficial following the first lockdown. Reducing social isolation is part of Hextol's mission and this is a vital role we can play during the pandemic and especially at the moment.

We are also continuing to operate strict COVID-safe procedures which, we believe, make our services as safe as they can be. Safety is paramount and if we thought we could not operate safely we would not open—simple as that!

We will be publishing Hextol happenings every week during the lockdown — please let us know what you're up to and what you'd like to see in future editions.

If there is anything we can do to help you, or if you are worried about someone please let us know and we'll do our best to help where we can.

The majority of this edition was prepared before recent announcements and shows just how far we'd come since we reopened in July.....and we look forward to Christmas!

So, once again, stay safe and we look forward to seeing you all soon.

Bruce Howorth



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The Hextol Foundation  
The Hextol Tans



@HextolCharity

The Tans has been getting more busy and had a great couple of weeks before this lockdown. Thanks to generous funders we have been able to install a new coffee machine. The team continued to work hard to keep the café and kitchen clean and safe for everyone. We were also thrilled to see more volunteers back too! We have started making chutneys, jams and Christmas cakes. We can still provide these during lockdown.

The Gardening teams are hard at work getting ready for the winter too and it's a pleasure to welcome new volunteer supervisor Andrew to the Hexham team!



Christmas is in the air throughout Hextol as Greenbox have been eagerly packing Simon Fraser Christmas cards to fulfil customer orders. We also have the opportunity of more work coming in the next few weeks so Greenbox is going to be very busy!

One of our local customers have been overrun with apples from their garden so kindly donated a few bags to the Tans...apple cake anyone?!

The warehouse team has recently sent out some big orders, one containing 2210 books and is expecting to receive another 5000 in the next few days. There's no rest in between though as the gang are tackling refurbishing the Tans tables along with their other cleaning and maintenance tasks. Keep it up guys!

### Thinking about ordering a homemade Christmas cake & have dietary requirements?

Look no further!  
Hexol Tans can help

Homemade Christmas fruit cakes are available to pre-order for delivery from early December!

10 inch square topped with a marzipan and white fondant icing  
Traditional or gluten free / vegan Christmas cakes available for £30

Not sure you would like a full cake?  
No problem you can order smaller cakes for £8 or £16

Contact The Hextol Foundation on 01434 605253 or email [contact@hextol.org.uk](mailto:contact@hextol.org.uk) to place your order and help a local charity.

last orders Friday 27th November



Use lockdown to get ahead! We are still selling homemade jams, chutneys, Christmas cakes, hampers and gift vouchers in time for Christmas.



Email us or give us a call at the office to get your goodies!

### Carrot, lentil and ginger soup

- 1x onion, chopped
- 3x large carrots, peeled and chopped
- 2 tbsp. veg oil
- 1 tsp ground turmeric
- Thumb-sized piece of fresh ginger, grated
- 1L veg stock
- 200g red lentils
- Salt and pepper

Put the onion and veg oil into a large saucepan and cook on a medium-low heat for around 10 minutes until the onion is soft. Add the turmeric and grated ginger and cook for a further 3 minutes. Add the carrots, lentils and stock and simmer for 25 minutes or until the carrots are completely soft. (Make sure you stir the pan often during this time so the lentils don't burn) Blend the soup until smooth, add more stock if needed and season to taste with salt and pepper.

Can be eaten straight away or why not portion it and freeze it for a quick, healthy lunch later in the week?

