

# Hextol

Issue 24

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2020

## *happenings*

THE  
HEXTOL  
FOUNDATION  
FOR WORKING OPPORTUNITIES

Hi everyone

We have had some really good news this week—the Freemasons of Northumberland have agreed to fund a new van! What a fantastically generous donation. We are so grateful! The full story is on the next page.

Thanks everyone for your stars. They look great in the window at the Tans. I hope you can all get there to have a look (but if you can't there's a sneak preview in the pic below). Alice and her friends Nessie and Fran have done a fabulous job decorating the window to show them off. Thank you to everyone who contributed!!

Unfortunately being in tier 3 means we can't reopen the Tans. It's possible we may be able to open before Christmas — we'll let you know as soon as there's any news.

Our other services are really busy—Greenbox has a couple of very big jobs which will keep it going till Christmas, and the gardeners are working hard both for existing and new customers.

Because we are so busy we've been able to give quite a few of our Tans volunteers the chance to work in Greenbox and the warehouse. It's great to see you and thanks for your help!

While The Tans is closed we have been busy getting it set up for the future. As it's 4 years since we opened some of our kit was worn out! With support from various funders we have been able to: replace the coffee machine; order a new dishwasher; install a washer and drier upstairs; replace the freezer; and upgrade the till to an iPad system.

Although the Tans can't open we are still taking orders for jams and chutneys—please give us a call at the office if you want to order.

So plenty of good news—stay safe—Bruce

Hexham Community Centre is organising a trail around the town, directing people to beautiful window displays. Running from Thursday 3rd December, their aim is to 'get local people to look inwardly at their community this Christmas and visit local retailers as soon as lockdown is over'.

We jumped at the chance to get creative at the Tans and knew it was an opportunity to showcase the hard work of **#teamhextol!**

Our window is a snowy winter scene lit up by the stars decorated by our volunteers and staff. And to recognise our fabulous funders we've included some special baubles!

So why not take a socially distanced walk with a friend and see if you can spot your star.



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The Hextol Foundation  
The Hextol Tans



@HextolCharity

## A new van for a new year!

Northumberland Freemasons have helped to banish the lockdown blues for more than 30 local charities with donations totalling almost £100,000.

The largest single donation was given to us so we can buy a crew van to help us expand our gardening and handyperson services

A crew van has an extra row of seats (a bit like a car) so we can take more volunteers to jobs and operate more teams—so it's win win for us. This is a major step towards us expanding our already busy gardening services.



We are incredibly grateful to Northumberland Freemasons for their generosity. They are major supporters of local charities and have made grants to us in the past as well.

What a way to start 2021!

### Gingerbread Biscuits

175g dark brown sugar

85g golden syrup

100g butter

350g plain flour, plus extra for dusting

1 tsp bicarbonate of soda

1 tbsp ground ginger

1 tsp ground cinnamon

1 egg, beaten



1. Melt the sugar, golden syrup and butter in a saucepan over a low heat. Once melted, leave to cool slightly.
2. Add the flour, bicarb and spices into a large bowl and stir to combine.
3. Add in the warm butter mixture and the egg and mix thoroughly until you have a smooth dough.
4. Wrap in cling film and chill in the fridge for 30 minutes.
5. Pre-heat the oven to 180°C.
6. Unwrap the dough and placed onto a floured worktop. (You may need to leave the dough for 10 minutes to get to room temperature)
7. Roll the dough out to about the thickness of a pound coin and use your favourite shaped cutters to cut biscuits from the dough. Re-roll the excess dough and keep cutting until it's all used up.
8. Once cut, carefully place them on a baking tray lined with greaseproof paper, leaving a little space between them. (You may need to do this in batches)
9. Bake for 10-12 minutes. Allow to cool for 5 minutes on the tray before transferring them to a cooling rack.
10. When they are completely cold, you can decorate them however you like or simply leave them plain.