

Hextol

Issue 25

10th December
2020

happenings

THE
HEXTOL
FOUNDATION

FOR WORKING OPPORTUNITIES

Hi everyone,

While this year certainly is like nothing we've had before, I hope you are all still enjoying the Christmas festivities and have been busy getting ready for the big day, whatever it may look like!

Until next week, we are still no clearer on when we can reopen the Tans and when we will come out of Tier 3. As soon as we have more information, we will be in touch with our volunteers and customers. Although the Tans is temporarily closed, our other business are very much still open and keeping busy.

So in the meantime, stay safe and jolly and enjoy this week's Happenings!

Bruce



Greenbox have been incredibly busy lately!

So much so, we are running 3 extra shifts each week. So far, we: have sent out 1,282 packs of Simon Fraser Christmas cards (that's 12820 individual cards packed!); are packing and mailing 8,800 magazines for a customer; and packaging 200 gift boxes for ENGIE to give to their staff.

We are so grateful for all the hard work of our volunteers, especially those who would normally be working at the Tans and have stepped up to help us out.

Thanks also to our customers for giving us so much work to do!



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The Hextol Foundation
The Hextol Tans



@HextolCharity

Mince Pies

275g plain flour

100g butter, cubed

75g caster sugar

1 egg, beaten

1 jar of mincemeat

1 orange, zest and juice



1. In a large bowl, rub the flour and butter together between your fingertips until it resembles breadcrumbs.
2. Add the sugar and the zest of the orange and stir.
3. Add in the egg and about 1tsp of cold water and bring the dough together into a ball. Wrap the pastry in cling film and chill in the fridge for 30 minutes.
4. Meanwhile, mix the mincemeat from the jar with the juice from the orange....and feel free to add some extra dried fruit, chopped nuts or even a splash of your favourite tipple!
5. Unwrap your pastry and roll out on a floured surface as thin as you can without it tearing. Use a round cutter that's slightly bigger than your mince pie or muffin tin and put the scraps of pastry to one side. (You can use foil cases if you like or just grease your tray well before the pastry goes in.)
6. Gently press the pastry into the tray and spoon in the orangey mincemeat so each one is nearly full but not overflowing (it will bubble up a bit in the oven).
7. With the scraps of the pastry, cut out lids for your pies...these can be stars or circles and they don't have to cover the mincemeat completely.
8. Bake in a 180°C oven until the pastry is golden brown (between 10 and 20 minutes depending on the size of your pies.
9. Allow them to cool in the tray for 10 minutes before transferring to a cooling rack.
10. Delicious on their own or warm with some whipped cream!

#teamhextol

Our Tans window display was named [#teamhextol](#) because, well, that's what we are! We are a team and we wanted to show how amazing we can be when we all work together. The Hextol Foundation would not exist without all of our volunteers, staff, customers and funders contributing in different ways, allowing us to provide services and working opportunities in Hexham and across the Tyne Valley.

So keep your eyes peeled for [#teamhextol](#) on our social media and beyond...



We would love to receive any photos or messages about your favourite traditions in the run up to Christmas. If you're decorating your Christmas trees, doing some baking or wrapping presents in front of a festive film then send us a photo so we can celebrate with you (virtually of course)!

Check out the office's tree, wonderfully decorated by Tuesday's warehouse shift...



The Hextol Foundation will be closed for Christmas from 12 noon on Thursday 24th December until 9am Monday 4th January 2021. All volunteers will be told how this will effect their shifts by their service leaders before this date but please get in touch if you have any queries.