

Hextol

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happenings

THE
HEXTOL
FOUNDATION

FOR WORKING OPPORTUNITIES

Hi everyone

As I'm writing this I'm looking out on snow gently falling and I'm reminded of "the Beast from the East" which hit us a couple of years ago. At the time the Tans was full of families warming up with hot chocolates after sledding on the Sele—the front of the café became a sledge park!

How different things are now! The Tans is closed due to the lockdown and empty of the volunteers, staff and customers who make it so lovely. However, rest assured we will be open again just as soon as we can.

In the meantime we've decided to leave the Christmas window decorations up at the Tans for the rest of January. We think it's only fair after all the work you put in to decorating stars that they are on display a while longer. If you're passing have a look—I know they cheer me up when I see them.

So stay safe and cheerful—Bruce



We hope you all enjoyed your Christmas gifts from Hextol and are putting them to good use! Here's Alice's desk last week!

We'd also like to say a big thank you all of you who sent us Christmas cards and gifts...it certainly made us feel festive!



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The Hextol Foundation
The Hextol Tans



@HextolCharity

Being vegan (even for a month) doesn't mean you can't enjoy the food you eat. This cake recipe is a favourite from the Tans; it's a real winner and doesn't compromise on flavour or texture.

Vegan Lemon Cake

100ml vegetable oil
 275g self-raising flour
 200g caster sugar
 1tsp baking powder
 1 lemon zested & 1/2 juice
 170ml cold water

For the icing

150g icing sugar
 Juice of 1/2 lemon

1. Preheat your oven to 180°C and line a loaf tin with greaseproof paper.
2. Mix the flour, sugar, baking powder and lemon zest in a large bowl.
3. Add the water, vegetable oil and juice of half the lemon and mix until smooth.
4. Pour mixture into the tin and bake for around 30 minutes until a skewer comes out clean and place on a wire rack to cool.
5. When completely cold, remove from the tin and put on a plate.
6. To make the icing, combine the icing sugar and enough lemon juice to get a thick but 'drizzle-able' icing by adding it bit at a time. When you are happy with the consistency, begin icing your cake. Feel free to add extra decorations if you like!
7. Enjoy!



Here was our managers' meeting the other day via Zoom...take a guess who was in their pyjamas!



The decision to put our shifts on hold has not been one we made easily. Running services for our volunteers is what Hextol does best. When we believe it is once again safe to do so we will be thrilled to welcome back volunteers in all of our businesses, whenever that might be.

In the meantime, we want to stay in touch as best we can and keep up to date with how you're spending your time. So feel free to send us any photos, recipes or messages about what you've been up to lately, by email or Facebook.

Is there a way you'd like us to contact you? Cherie and some of our other supervisors are going to be reaching out to volunteers who would like some extra contact while they stay at home. If that's you, get in touch with us and let us know if you would like a Zoom video chat, a socially distanced walk or just a call now and then to make sure you're doing okay. Remember, we're all in this together #teamhextol !



Walks Phone

