

Hextol

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happenings

THE
HEXTOL
FOUNDATION

FOR WORKING OPPORTUNITIES

Hello everyone,

I hope you are fit and well. This week contains Blue Monday, supposedly the most miserable day of the year, so it's a good time to focus on being positive! A friend often tweets "Three Good Things" which have happened to them that day which is a wonderful way of remembering how many good things there are in our lives. To start us off here are three good things in the life of Hextol:

- The first of our volunteers has told us they have had the Covid vaccine. Just maybe the light at the end of the tunnel is getting brighter.....
- We have found a new van for the Newcastle team. We'll be sharing pictures in a later Hextol Happenings.
- There are signs of spring now the snow has gone – bulbs are popping up in the newly cleared border at the front of the warehouse, the days are getting longer and there is more birdsong around.

Try it for yourselves and, if you like, share your "three good things" with us so we can share what makes you smile.

Stay safe, Bruce

Funder Focus:



The Finnis Scott
Foundation

We recently received a generous grant to buy two hedge cutters and a strimmer for our gardening teams from The Finnis Scott Foundation. Sir David Montagu Douglas Scott was a very keen gardener and art collector. He died in 1986 at the age of 99 and his art collection was left to his wife, Lady Montagu Douglas Scott (Valerie Finnis). She was also a keen gardener and garden photographer. On her death in 2006, it was her wish that the art collection be sold and the proceeds used to support charities. The Finnis Scott Foundation now supports gardening projects – like ours at Hextol – as well as art conservation projects. We bet our gardening teams can't wait to use the new strimmer and hedge cutters when everyone comes back after this lockdown! Thank you, Finnis Scott!

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The Hextol Foundation
The Hextol Tans



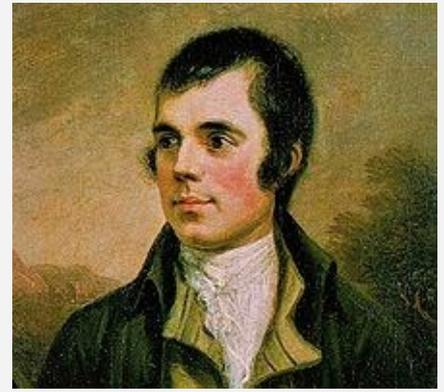
@HextolCharity

Burns Night-Monday 25th January

Burns Night is a Scottish celebration that marks the birth of Robert Burns, a beloved poet from 1759.

He wrote and performed many poems including 'Address to a Haggis' which is recited at Burns Night suppers all across the world on 25th January.

Traditionally, the haggis is brought in on a platter by the cook after a starter of soup. People stand for its entrance and music is played by a piper as they lead the way to the host's table. Then the 'Address' is recited and the haggis ceremoniously sliced open with a knife during the poem. The end is marked with all of the guests toasting the haggis with a wee dram of whisky...cheers!



Neeps and Tattie

Soup

25g butter

1 onion, chopped

1 carrot, sliced

1 stick celery, sliced

1/2 swede (200g), peeled and chopped

140g potatoes, washed and chopped

1/4 tsp ground coriander

400ml veg stock

A good grating of nutmeg

40ml milk

2 tbsp double cream

1. Melt the butter in a large saucepan over a medium heat . Add onion, carrots and celery and sweat for 5 minutes.
2. Add the rest of the veg, and the ground coriander and cook for a further 5 minutes. Add the veg stock and boil gentle for 20-25 minutes until all of the vegetables are completely soft.
3. Add salt and pepper, the nutmeg and the milk. Turn off the heat.
4. Blend the soup until completely smooth and return to the pan to warm it back up. (if you want a really silky soup, you can pass it through a sieve when transferring back to the pan.)
5. To serve, make sure the soup is piping hot and ladle into bowls. Swirl a drizzle of cream into each one.

Extra topping- If you have any left over haggis, black pudding or streaky bacon, crumble it into a hot frying pan and cook until golden and crispy. Sprinkle this over the soup to add extra flavour and crunch!

Quick Soda Bread

340g plain flour (works with wholemeal, white or a mixture)

1/2 tsp salt

1/2 tsp bicarbonate of soda

290ml butter milk

(if you don't have buttermilk, use normal milk with 1tbsp lemon juice stirred in)

1. Preheat the oven to 200°C
2. Add flour, salt and bicarb to a large mixing bowl and combine with a fork.
3. Pour in the buttermilk and combine, with the fork at first and then with your hands as it starts to form a ball of dough.
4. Once completely mixed, if the dough is too dry then add a little more milk, or if it too wet, sprinkle in a little more flour.
5. Turn out the dough onto a floured worktop and mould into a ball. Using a large knife, cut a cross into the bread.
6. Bake on a floured baking tray for around 30 minutes until golden and sounds hollow when tapped.

