

Hextol

Issue 41

15th April 2021

happenings

THE
HEXTOL
FOUNDATION
FOR WORKING OPPORTUNITIES

Hi Folk

This week marks another step in the easing of lockdown as the shops reopen and some outdoor hospitality starts up again.

Hexham suddenly seems a lot busier!

We are busy here too. We've had a lot of enquiries about our gardening services, the new van is in regular use in Newcastle and Greenbox has a large mailing in progress for a regular customer—good to be helping them again!

Let's hope the roadmap out of lockdown stays on track and we can get the Tans reopened in May, gradually increase the number of volunteers we can welcome back and restart LunchClub.

By following the advice of HANDS—FACE—SPACE we can all play our part in keeping the virus at bay—stick with it #teamhextol

Stay safe-Bruce

Donating to Hextol is now easier than ever!

We are now signed up with Give Tap which allows any of our customers or supporters to donate their chosen amount of money with just a smart phone.

Donating is secure and takes less than 60 seconds!



Simply open your camera, hover your smart phone over this QR code and follow the directions on the screen.

AND all of your generosity helps the Hextol Foundation continue to provide working opportunities for people with learning disabilities and mental health needs.

Meet Rosie!

We are thrilled to be welcoming a new member of staff to our Hextol Team...Rosie will be working as a Gardening Supervisor mostly with the Newcastle team.

Welcome to #teamhextol Rosie!



The Hextol Foundation, 14C Gilesgate, Hexham, Northumberland, NE46 3NJ

01434 605253 - contact@hextol.org.uk - www.hextol.org.uk

Company number: 5896869 VAT number: 131 9118 36 Registered charity number: 1120857



The Hextol Foundation
The Hextol Tans



@HextolCharity

Less than 5 weeks to go...

The Tans Café will reopen Monday 17th May 2021!

Cherie will be in touch with all of the Tans volunteers about when they will be returning to work...be patient, there's a lot of you!

Restrictions are set to ease for hospitality in mid May but could be subject to change depending on how the proposed roadmap pans out over the next few weeks.

If you can't wait for the Tans scones to return, here's some you can make in the meantime...

<p>Scones</p> <p>350g self-raising flour, plus more for dusting</p> <p>1 tsp baking powder</p> <p>1/4 tsp salt</p> <p>85g cold butter, cut into cubes</p> <p>3 tbsp caster sugar</p> <p>50g of dried fruit of your choice</p> <p>175ml milk</p> <p>squeeze lemon juice</p> <p>beaten egg, to glaze</p> <p>jam and clotted cream, to serve</p>	<ul style="list-style-type: none">• Preheat the oven to 190 °C.• In a large bowl mix the flour, baking powder and salt.• Add the cubes of butter into the flour mixture and rub together with your fingertips until it resembles breadcrumbs. Add the sugar and mix thoroughly. You can also add things into the mix like raisins, dried cranberries or chocolate chips.• In a jug add a squeeze of lemon juice to the milk and mix.• Add most of the milk mixture to the flour mix and stir with a fork. Your dough should be soft but not too sticky-add more of the milk if you need to or a sprinkle of flour if it's too wet. Stir until just combined and then turn out onto a floured worktop.• Quickly knead the dough so it's fairly smooth and roll out with a rolling pin until approximately 1.5 inches deep. Use a round cutter to press out 8 scones, reshaping and rerolling the dough until you run out. Alternatively you can use a sharp knife and cut the rolled out dough into 8 triangles.• Gently place the scones onto a lined baking tray and brush the top with beaten egg. (make sure you leave plenty of space between each one and only brush the top, not the sides of your scones)• Bake for 10-15 minutes until golden brown on the top and crisp on the bottom.• When cooked, place on a wire rack allow to cool before loading them up with your favourite jam and clotted cream!
--	--



Arnold Clark
COMMUNITY
FUND

Great news! We have been awarded **£1,000** of funding from **The Arnold Clark Community Fund!**

Arnold Clark is a UK-wide cars sales and rental company that has a showroom in Hexham. They created the fund to help UK charities and local community groups continue their important work during this challenging time and we are certainly very grateful to receive the award!