

# Hextol

Issue 44

6th May 2021

## *happenings*

THE  
HEXTOL  
FOUNDATION  
FOR WORKING OPPORTUNITIES

Hi #teamhextol—a jam packed issue of *happenings* today.

Next week is National Vegetarian Week. We normally do some extra special recipes in the Tans that week but this year it is just too early for us so you might want to think about how to celebrate it at home.

National  
Vegetarian  
Week 10-16 May 2021



The Vegetarian Society are running a 1-2-3 challenge this year: go veggie for a week; challenge 2 people to do it as well; and make a donation of £3 (if you want to) - you can find out more at [Home - National Vegetarian Week 2021 National Vegetarian Week 2021](#)—who's in?

This is the last week Alice is producing *happenings*. We are sorry to say she is leaving us and will be a big miss! Alice has worked at Hextol for 4 years, in Catering, the Tans, warehouse and doing communications— including producing *happenings* for the last few months. Good luck in all you do Alice!

Stay safe and I'll see you soon—Bruce

As more and more places reopen we know we have to remain cautious to keep everyone safe. **The safety of our volunteers, staff and customers is always our top priority.** So in addition to the safety measures you're used to— like temperature checks, hand sanitising stations, smaller groups, face coverings and floor markings - there will be some new procedures as well. Your supervisors will explain all these to you before you start back. Here are some recent developments:

We offer Covid-19 testing to our staff

In partnership with

NHS Test and Trace

All of our paid staff have been offered Lateral Flow Tests to do twice a week to reduce the spread of asymptomatic COVID-19

The Tans is getting spruced up ready for reopening on 17th May. The PropertyWorks team have been doing up the tables; we are installing Perspex screens; there is a new till; and the outside is getting a lick of paint



Our new van has a bigger cab with more seats meaning we can take 2 volunteers and a supervisor to jobs now

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The Hextol Foundation  
The Hextol Tans



@HextolCharity

2 weeks to go...

The Tans will reopen on Monday 17th May!

This **Rhubarb Bakewell Tart** celebrates British rhubarb being in season. It's also a great addition to any picnic or BBQ celebration as it can be made a few days in advance or even frozen!

Pastry:

- 175g plain flour
- 75g cold butter, cubed
- Pinch of salt
- 1 egg, beaten
- Splash of cold water



Filling:

- 300g rhubarb
- 150g butter, softened
- 200g caster sugar
- 150g ground almonds
- 3 eggs
- 1/2 tsp almond extract
- 40g sliced almonds

- To make the pastry, combine the flour, butter and salt and rub together with your fingertips until it resembles breadcrumbs. Add the beaten egg and enough cold water to bring the pastry together into a dough. (Try not to over mix the pastry) Wrap in clingfilm and chill in the fridge for 20 minutes.
- Chop 200g of rhubarb diagonally to fit neatly in your tin in a star pattern. Place on a baking tray and bake for 5 minutes. Drain away any juices and set aside. With the offcuts and the rest of the rhubarb, cut into small chunks and add to a small saucepan with 50g of the caster sugar. Simmer gently, stirring and mashing slightly with a spoon until thick, soft and jammy. Transfer to a bowl and chill in the fridge.
- Preheat your oven to 180°C and grease your tart tin. On a floured surface, roll out your pastry big enough to cover the tin and as thin as you can without it ripping. Carefully transfer to the tin and gently press in the edges of the pastry. Prick the base a few times with a fork, fill with greaseproof paper and baking beans (or rice) and blind bake for 10 minutes. Remove the paper and beans and set aside until needed. Reduce the oven temperature to 160°C.
- To make the filling, add the softened butter, remaining sugar and almond extract to a large mixing bowl. Beat together with an electric whisk (or sturdy wooden spoon) until light and fluffy. Add the eggs one at a time, beating in between each one. Finally add in the ground almonds and mix to combine.
- To assemble, carefully spread the jammy rhubarb on the base of the pastry. Then gently dollop the almond filling on top and spread out evenly. Next take the slightly softened pieces of rhubarb and nestle them into the filling in a star pattern. Sprinkle the flaked almonds on top and place into the oven for 35-45 minutes until set in the middle and golden brown on top.
- Cool completely before removing from the tin and serve. Delicious with ice cream or pouring cream.