

Hi #teamHextol. I hope you're all enjoying the sunshine we're having.

As you'll see we have a new supervisor working in the Warehouse—David Beech. If you're around Gilesgate on a Tuesday or Thursday make sure you say hi to him. Shannon Berry, who some of you will remember, is also working with us again in the Hexham gardening team for a few weeks over the summer. And there are other folk who will hopefully be joining the staff team very soon - the next *happenings* should have details.

I'm pleased to say our services are very busy. Gardening is almost full; Greenbox has been doing a great job this week sending our jigsaws for a customer; and the Tans is welcoming a lot of our regular customers as well as many tourists. This means you are working really hard as well—thanks all of you.

The gradual easing of restrictions seems to be on track at the moment but we should know more by the time of the next *happenings* and I'll set out then what we are planning to do.

Until then stay safe; continue to follow the rules; and enjoy the summer weather! Bruce



### Meet our new warehouse supervisor, **David Beech**

“I was looking to work for a local organisation that aimed to help and support others to improve their self-esteem and skills set. I feel that The Hextol Foundation is the ideal place to help me do this.

I live locally and am married with 3 children all attending local schools”

Welcome to the team David!

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

01434 605253 - [contact@hextol.org.uk](mailto:contact@hextol.org.uk) - [www.hextol.org.uk](http://www.hextol.org.uk)

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



The Hextol Foundation  
The Hextol Tans



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# Tans Update

The Tans café has been welcoming our customers and volunteers back for 6 weeks now, and it has been great to see so many happy customers, both old and new, come through our doors. We even had vegan food blogger, Janet Higgins, visit the café, who then went on to leave us a great review on her 'Vegan Olive' blog.

See <https://veganolive1.blogspot.com/2021/06/the-hextol-tans-coffee-shop-vegetarian.html>) for full review.

Also on 'Happy Cow' <https://www.happycow.net/reviews/the-hextol-tans-coffee-shop-and-vegetarian-cafe-hexham-82286>

Some excerpts from Janet's review:

"The menu has plenty to offer every taste..."

"Steven said the lasagne was fabulous and my favourite topping for a jacket potato is houmous and roast vegetables, so just the ticket for me, we left clean plates."

"We enjoyed our visit to The Hextol Tans, all the staff were lovely, friendly and efficient, chef even brought lunch to our table with a big smile. How's that for service. Highly recommended."



## Vegan Bakewell Tart recipe (as featured in Janet's review)

### Ingredients

*for the pastry:*

- 210g plain flour
- 115g vegan butter, chilled
- 15g powdered sugar
- 3 tbs cold water

*for the frangipane:*

- 150g vegan butter
- 150g ground almonds
- 150g sugar
- 100g plain flour
- 1 tsp baking powder
- 1/2 tsp bicarbonate of soda
- 1 tsp cider vinegar or lemon juice
- 100ml milk (I used almond milk)
- 1 tsp almond extract
- 2 tbs raspberry jam
- Flaked almonds, to top

### Method

**Preheat the oven to 200C/390F**

1. First, make the pastry. Mix the flour and icing sugar together in the bowl, and add the butter. Rub together with your fingers until you get a mix resembling coarse breadcrumbs.
2. Next, add the water, and bring together until a smooth dough is formed.
3. Roll out the pastry until it is about 5mm thick, and drape over a greased pie/tart tin. Do not trim the edges, allow to hang over the edge of the tin as the pastry will shrink in the oven.
4. Place tin foil over the pastry and fill with baking beans. Place in the preheated oven for 15 minutes.
5. After 15 minutes, remove the beans and foil and cook the pastry for a further 10 minutes or until it starts to turn golden. This dries out the base and ensures no soggy bottom!
6. Once the base is cooked, set aside (leave the oven on!) and begin on the frangipane.
7. Melt the butter either in the microwave or in a saucepan, and add to a bowl along with the sugar. Mix well.
8. Add the almond extract and ground almonds and mix again.
9. Sift in the flour, baking powder, and bicarb, and mix through, adding the milk to get a smooth consistency. Finally, mix in the cider vinegar.
10. Spread the pastry base with the raspberry jam. If you need, heat the jam for 30 seconds in the microwave to make it spreadable.
11. Spread the frangipane mix over the jam, making sure to cover it all.
12. Evenly sprinkle the flaked almonds over the frangipane.
13. Place the tart in the oven for 20 minutes, then remove and cover with foil. This stops the top from burning.
14. Put the tart back in the oven for another 15-20 minutes. Cool & serve