

## LunchClub is back!

Hi folks—that's right—we are now taking advantage of the relaxation of social distancing to reopen LunchClub.

Initially we will be running on a Tuesday and Thursday at 12.30 in the kitchen at Gilesgate. Pick up 1-1.15.

We are reopening to give you all the chance to get back together with your friends—some who you may not have seen for a few months! We know that many of you have missed the chance to see your Hextol friends and we hope this will be a chance to put that right, as well as being another step on the road to our new normal.

You don't have to come to work on a Tuesday or Thursday to come to LunchClub—everyone is welcome either day. The only thing we ask is that you let us know by 10 am if you're going to be there so we know how much to make! Call us on 01434 605253 if you aren't working but want to come along that day.

We will make sure there's plenty of space between you for you to feel safe—and if necessary we will use a couple of rooms.

And the best thing is—it's still free for you all!! I'm looking forward to my lunches and to seeing you there. Bruce

## Some Lunch Club dishes to look forward to



### Spaghetti carbonara recipe

Bring a large saucepan of salted water to the boil. Plunge the spaghetti into the water, stir well and cook. Aim for 'al dente': cooked, but retaining some bite in the middle.

#### Ingredients

- 400g spaghetti
- 1 tbs olive oil
- 200g smoked pancetta cubes or streaky bacon, chopped
- 2 garlic cloves, crushed
- 3 eggs
- 75ml double cream
- 50g Grana padano or parmesan, finely grated, plus extra to serve

Heat the olive oil in a frying pan. When hot, tip in the pancetta. Fry over a medium heat until the fat in the meat has melted down into the pan and the meat has turned lightly golden. Be careful not to crisp the pancetta too much; it will be cooked a little bit more later on in the recipe. Remove from the heat and set aside.

Crack two of the eggs into a mixing bowl. Separate the yolk from the third egg. Tip the yolk in with the other eggs and beat together, along with the double cream, parmesan and some seasoning.

Add the garlic to the pancetta and return the frying pan to hob. Fry over high heat for 1 min or until garlic is cooked and pancetta warmed through. Drain the spaghetti and pour egg mixture over, followed by hot pancetta, garlic, any fat and oils. Toss quickly and thoroughly. Mix until it has thickened to a smooth, creamy sauce. Serve with extra cheese and freshly ground pepper.

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**We've just been awarded 3 years funding from  
The Sir James Knott Trust. Thank you!**



**SIR JAMES KNOTT TRUST**

The Sir James Knott Trust support charitable activity in Tyne and Wear, Northumberland, County Durham and Hartlepool, by giving grants to different organisations.

The aim of The Sir James Knott Trust is to help improve the conditions of people living and working in the North East of England.

## **IT Recycling with 'WeeeCharity'**

We have recently been clearing out all our old IT equipment and came across the amazing 'WeeeCharity' to help.

They recycle old, unused e-waste, refurbish the equipment and then donate to people in need. They also work with volunteers who are faced with unemployment, disability or hardship, and just like us, offer work experience opportunities . Win/win all round really!



## **Summer photo competition**

We would love you to send in some of your photos showing us what you have been up to this summer. The best ones will be featured in an issue of our Hextol *happenings* newsletter. Here is a photo of my 4yr old and new puppy on the beach last week.

Please email any entries to [jo.butler@hextol.org.uk](mailto:jo.butler@hextol.org.uk)

