

Hi everyone – I hope you are all fit and well.

It really does feel like we are getting back to “normal” now. We are all excited to see so many of you back in your old posts. Thank you for continuing to follow our COVID precautions as well!

I’m delighted that we also have some new starters joining us in various services in the next few weeks.

And we have a new starter on the staff team, Emma Curry, who has joined as Tans Manager. Her picture is on this page for those who haven’t met her yet.

As we head into Autumn we also have some tips about what to do with any spare apples you might have – if my tree is anything to go by it’s going to be a bumper year for them! And we have a “save the date” for Christmas...

Hopefully I’ll be seeing most of you very soon as I get around our businesses, and in the meantime stay safe!

Bruce



“I am very excited to be taking on the role of cafe manager at Hextol Tans.

I have spent the past year working for English Heritage, running a tearoom at a Roman fort on Hadrian's Wall, and before that had a decade-long career as a journalist.

It's great to be in the heart of Hexham, making handmade vegetarian food with the team at the Tans, and I am enjoying learning new dishes and sharing my tried and tested ones!

I especially love seeing the special scone flavours come out on Saturdays!

I’m excited to get to know our volunteers and to help them learn new skills and recipes.”

Emma Curry, Tans Café Manager

John’s Quiz Question #3

Q: In the 2021 Tokyo Olympics, what everyday device were the Olympic medals partly made from?

Answer in issue #55

Answer to question #2

Q: What European country did you not need a driving licence to drive until 1971?

A: Belgium

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Apples!



How to store apples for winter

It's that time of year when apples are ready to harvest.

If you're lucky enough to have an apple tree in your garden or you have access to apples in a community garden or park, it's a good idea to learn how to store them so they last through winter.

All you need is apples, some newspaper, a box and some storage space in a larder, shed, garage or kitchen cupboard.

Steps:

- Pick the apples
- Eat bruised or damaged ones
- Wrap the good ones in paper and put in your box
- Keep in a dry, dark place

Spiced Apple Cake Recipe

Ingredients

- Oil, for lining cake tin
- 750g Bramley cooking apples
- 1 tbsp fresh lemon juice
- Finely grated zest of ½ lemon
- 250g self-raising flour
- 1 tsp baking powder
- 1 tsp ground cinnamon
- 1 tsp ground mixed spice
- 2 large eggs
- 100g demerara sugar, plus 2 tbsp
- 200ml semi-skimmed milk
- 100ml sunflower oil
- ½ tsp sifted icing sugar, for dusting

Method

1. Preheat the oven to 190°C/Fan 170°C/Gas 5. Line a 23cm spring-clip cake tin with baking parchment. Wipe the base and sides with oil.
2. Peel the apples and cut them into quarters. Remove the cores and cut the apples into thin slices – you'll need about 500g prepared weight. Put the apple slices in a bowl and toss with the lemon juice and zest.
3. Mix the flour, baking powder, cinnamon and spice in a large mixing bowl. Whisk the eggs with the 100g of sugar, the milk and sunflower oil in a separate medium bowl using a large metal whisk. Then pour the wet ingredients into the dry ingredients, stirring lightly until combined – use the whisk to break up any stubborn lumps. Toss the lemony apples through the cake batter until evenly mixed and pour the mixture into the prepared tin.
4. Sprinkle the 2 tablespoons of sugar evenly over the top and bake the cake in the centre of the oven for 1 hour until it is well risen and golden on top. Test the cake by inserting a skewer into the centre – it should slide easily through the apples in the middle and come out clean.
5. Leave the cake to cool for 10 minutes before removing it from the tin and carefully peeling off the baking parchment. Dust with sifted icing sugar and serve warm or cold with a little single cream or half-fat crème fraîche.
6. This cake is deliciously moist, so it's best to keep it wrapped in foil and eat it within a couple of days. It is quite large, so if you want to keep yourself from being tempted to eat too much, you could cut the cake into quarters and freeze some for another time. Wrapped tightly, it will freeze well for 3 months. Defrost the cake fully before serving and warm it.

Christmas Party! Save the date

We had so much fun at the Summer BBQ we are eager to start thinking about our next social event.

The Christmas party will take place on **17th December** at Hexham Cricket Club.

More details and invites coming soon...

