



Fortnightly: 25th September 2020 – Edition 13

Well ladies, do we have a treat in this addition with received contributions from outside of the WI who share how 2020 events have shaped their lives and a confession of how some of our men have been managing their time!

'I don't remember at what point covid-19 changed from a virus in the paper to the pandemic we all now know, but I can say, when my manager sent us home from work like a teacher would do to pupils, I didn't think I would need to do a desk clear-cut and wish everyone a happy 2020!

Now, not being able to get toilet rolls. that I do recall. And the queuing, my gosh the queuing. It seemed within a week, the city centre completely emptied out, with people suddenly needing to make offices out of kitchen tables and play areas out of living rooms. I recollect being able to walk down the middle of a road which usually requires a few attempts at looking left, right, and left again, and straight up Brick Lane, a street normally bustling with markets and tourists.

The parks were a lifesaver, and when our local closed it pretty devastating. Like most people living in the city centre, I live in a one-bed flat, and the parks are the only place anyone can see, well, green. Adjusting to the rules was hard for a lot of people as there was literally nowhere to walk and nowhere to go. Of course, one could stay at home and listen to the tuneful work calls my partner is on, or the constant message alerts coming through my laptop but... a supermarket queue surprisingly became far more appealing!



Victoria Park

It has been an interesting few month, and as rules lifted and the Covid cases in London became low it has been good to see life get a bit of normality back. Gyms, restaurants, parks are all reopening, albeit hand sanitizer is a must and coughing is absolute social suicide and I certainly won't be walking down the middle of anymore roads!



Brick Lane

Madeline, London E1

My husband who suffers from dementia, and I have been isolating since March. We are very fortunate to have a lovely young family living next door to us. They have one son, Daniel who is 9 years old. He was missing his school pals, friends, and family, so with a little help from his parents produced and delivered newsletters



packed with interesting science facts, local information and quizzes to keep us amused to all his neighbours.

Over and above all his creative writing Daniel raised money for charity, left a lovely gift pack on our doorstep containing a chocolate egg and a handmade chick at Easter. We are really proud to know him and very grateful for all his efforts and enthusiasm, he certainly brought a smile to our faces during this difficult period.

Margaret, Leicestershire

Having spent 18 yrs working as a front-line Paramedic in both London and on the South East Coast, changing role to become a Paramedic Practitioner in a Doctors Surgery 1 week before total lock down has certainly been an eye opener.

Face to face appointments were replaced by GPs returning calls, a stressful practice for both patients and clinicians. Technology had to be improved to provide both video capability and provision to receive photos direct to the computer, e-consultations are now offered which are reviewed within 24 hours.

Some patients adapted to this more streamlined way of working, not all illnesses require a face to face assessment, but I have realised that people still need the comfort of seeing a Doctor.

Has Covid-19 made the surgery more efficient? I would argue it has, however patients had to get used to not seeing their GP face to face, which people do like, but instead speak to them over the phone. We have adapted to modern technology which I believe gives a quicker and better service to all patients.



Paul, Worthing

Members Snippets and Posers

It hasn't only been us ladies that had to change our routines during lockdown. Not being able to nip to the local for a



pint made our menfolk more resourceful. Ales from Great Oakley Brewery of polypin volume, approx 17 pints, were sourced for delivery to the door and needed to be drunk quickly to avoid spoilage. Judi's and my

husband rose to the challenge and came up with a socially distant way to transfer the beer to said neighbour. Fill the bottle, wipe the outside, place in container, text recipient to inform them that beer was available on the fence!! Anita

A TERRINE WITH FOUR CHEESES

Ingredients: 275g cottage cheese, 50g sage Derby cheese, ½ tsp dill, 2 tsp lemon juice, 75ml mayonnaise, 50g dble Glos cheese with chives, 1dps snipped chives, 150 ml dble cream, 1 x 11g sachet gelatine, 50g blue Wensleydale, 2 tbls cold water, salt & black pepper. Other cheeses can be used
Terrine or loaf fin 18x9x5cm) lightly greased with oil



Method

1. Place gelatine in an old cup with 2tbsp of cold water and 2 tsps lemon juice, let it soak for about 5 mins.
2. Place the cup in a saucepan containing 5cm barely simmering water. Keep the heat as low as possible and leave the gelatine to dissolve and become transparent.
3. Dice the 3 hard cheeses into 5mm pieces and combine. Blend the cottage cheese and mayonnaise together until absolutely smooth.
4. Whip the cream until it has thickened to the floppy stage.
5. In a large bowl combine cottage cheese mixture with the gelatine. Stir the mixture to distribute the gelatine evenly. Add the diced cheese, the herbs, salt and pepper.
6. Fold in the cream and pour the whole lot into the terrine quickly else it will set.
7. Cover with cling film and chill until firmly set.
8. To turn it out carefully slide a palette knife around the edge, invert the terrine onto a serving plate and give the base a sharp tap. Serve in slices

Irene

LEMON SELF-SAUCING PUDDING



Ingredients: 50g butter, 200g golden caster sugar, 1 lemon zested, 100ml lemon juice - include juice from zested lemon, 3 eggs separated, 50 g sifted plain flour, 250ml milk, 1 tsp vanilla extract, icing sugar for dusting, double pouring cream to serve

Method

Step 1. Heat the oven to 180C/fan 160C/Gas 4. Whizz the butter, sugar and lemon zest until they are pale and creamy in a food processor. Add the lemon juice, yolks, flour, milk and vanilla one by one until you have a smooth batter. Whisk the egg whites until firm but not stiff and fold the mixtures together.

Step 2. Pour into a buttered ovenproof souffle or baking dish and put it in a baking tray half filled with hot water. Bake for 45-50 minutes until the top is lightly browned and set and there is a gooey lemon curd below. Serve with or without cream..... Delicious!

Fill in the answers to the clues by selecting the correct syllables from the list below. Each syllable can only be used once and the number of syllables to be used is shown in brackets. When the correct words are filled in, the first and last letters reading down will reveal a proverb.

A, BI, BU, CI, COM, GE, IG, LI, LOUS, ME, MI, NE, NE, NI, NORE, ORB, PASS, RE, SIS, TAL.

1. Disregard _ _ _ _ _ (2)
2. Third sign of the zodiac _ _ _ _ _ (3)
3. Bane _ _ _ _ _ (3)
4. Globe _ _ _ (1)
5. Performance _ _ _ _ _ (3)
6. Legal excuse _ _ _ _ _ (3)
7. Lacking in definition _ _ _ _ _ (3)
8. Navigational instrument _ _ _ _ _ (2)



I was talking to my grandchildren about how this year will be in history books and how their children and grandchildren will ask them about it'

Deborah

bkimb@btinternet.com
egsnedker@btinternet.com