



... the conversation starts here!

Fortnightly: 26th June 2020 – Edition 07

Hello ladies and welcome to Edition 07.

We really did not know what we had started when the suggestion of cookery was agreed upon for this issue. As usual, we approach members for contributions and in this instance, whilst some were delighted to enlighten us on their escapades, others replied 'Me? I don't cook, why on earth would you think I could provide anything!' One lady looked quite panic stricken. Of course, our lips are sealed to the identities of these brave but honest ladies!



Alison has certainly been very adventurous with her newly found 'free' time....

Funnily enough I had just taken some coconut jam sandwich bars out of the oven when your email came through! The whole lockdown thing made me think differently. To be honest I got a bit scared about the whole shopping thing! Once I had finished all my outstanding cleaning,



gardening, painting jobs, I was thinking what can I do? I thought having joined the WI I should improve my baking skills (don't think I am ever going to be a patch on Waitrose or Jean Williams!!!) but so far haven't poisoned Peter! I also got my sewing machine out and made some toys for my new grandson Will and turned my hand to making masks for friends and family! Amazing what you do when life takes on a slower pace!



Hendrika has been busy too....

I have always been a keen bread maker and the lockdown provided a perfect opportunity to make it more regularly, much to the delight of my avid consumer in any way,



husband Bob! I started the lockdown with a 16kg bag of flour from Heygates* and am now 2/3rds down using the basic white flour recipe. Nothing beats the smell of fresh bread and



when it comes out of the oven steaming hot, who can resist cutting off the crust and slaving it with butter. Perfect.

Deborah has got the cooking bug...



I have always wondered if I had the right culinary credentials to be in the WI. The last time I made bread was when I was in school, and even the birds refused to eat it and making sponge cakes has always been very hit and miss. Heather from Green Acres gave me her recipe for cheese and chive bread a few weeks before lockdown, so I decided to give it a go. Would you believe it, I managed to make something quite acceptable! Well I thought I am on a roll now, so let's try these cupcakes everyone makes these days. I found a very simple, put everything in together recipe and away I went. Well an absolute miracle occurred in my kitchen that Saturday. This amazing smell filled the air and from the oven I produced a tray of perfectly risen little cakes. Though I do have a little secret, but don't tell anyone, just between us, the frosting was ready made from the supermarket 😊



You can always count on a friend to keep your secrets.... When my children were small, we visited Aunty Margaret and Uncle Mike at teatime. Margaret produced this chocolate desert saying, "it's not quite right, but I followed the new recipe exactly" The children took their bowls and tucked in, 'Please can I have some more Chocolate Goo, its lovely!!' So henceforth Aunty Margaret's Chocolate Goo was in demand BUT was never repeated, whatever had gone wrong, never did again. Chocolate Goo is well remembered some 40'ish years later by 3x 50'ish year old kids. Colleen



Kim has used up all her 'just in case' ingredients....

Like many others, the oven was in a great deal more use than usual. Tarts, cakes, scones, muffins and even mince pies, using up leftover Christmas mincemeat, were baked.

It wasn't long before realising this couldn't continue; the storage and freezer space was all used up and the 'naughty but nice' was adding extra inches to the hips!! Luckily, once all had been consumed warmer weather arrived, and batch cooking was introduced. This new to me concept was a revelation and useful when it was too hot to cook!



Anita has been having a 'trying and mastering' time...

When the lockdown started, the cupboards were well stocked; cakes, buns and pastries were in abundance as were staple ingredients. However, within a very short time there was no flour to be had and as for yeast It had become a thing of the past. No more scones and soda bread or homemade biscuits. The time to be inventive had arrived! Scouring the cookery books, I found recipes for semolina cake and corn flour muffins. It must be said the muffins turned out well, but I did have an accident whilst cooking and dropped the corn flour, so the kitchen looked like a snowstorm had hit. As for the semolina cake, that is another story, it was heavy, dry and very grainy. The verdict from the other half was "Might be better covered with a bit of custard" and "I wouldn't put it out for birds - they might have difficulty flying after eating it!!" That was the end of adventurous cookery, but to my delight, I found flour available soon after that, in the most unusual place – the butcher's shop.



Members Snippets and Posers

Can you identify the member who walked down a rather active Sheaf Street admiring the newly placed 'rose trees' in front of a café only to be later told, 'you were looking at seized drug plants'!! Anita, we need more gardening education, *quickly* please.



*A handy link to keep on file for our busy bakers...

<https://shop.heygates.co.uk/>

FOOD AND DRINK ANAGRAMS

- RAW INERT MEAL (7,5)
- AWFUL RECOIL (11)
- IN REAL EGG (6,3)
- A MOTTO (6)
- CRIED (5)
- RICH EAT OK (9)
- CHANGE MAP (9)
- A SUGAR SAP (9)
- RE A JUG ON ICE (6,5)
- EMU LEG (6)
- EAT (3)
- COOL CHEAT (9)
- REGAL (5)
- PUB TUNE TREAT (6,6)
- CAR DUST (7)
- ORDER PIG (8)
- PAST EIGHT (9)
- CRACKPOT INLAW (5,8)
- CHEAP (5)
- A TROPIC (7)



Jean W

Well I never.....

RED HERRING

Although more commonly used today in popular murder mysteries, the saying does in fact go back to fox hunting. A red herring was a bloater (a herring partially dried in smoke) and this was often dragged across the trail of a fox to confuse the pursuing hounds. They would follow the false trail – the *red herring*.



STAR BAKER JEAN WILLIAMS



'Surprise birthday cake, it's not going to Windsor!' – reference to Prince Phillip's 99 celebration

bkimb@btinternet.com
egsnedker@btinternet.com