



Well ladies, some of us are in for a sharp learning curve in this edition.... If you want to get ahead and be organised for Christmas, here are some top tips from our members!!

Are you planning to make some jam or have too many tomatoes and making chutneys or pickles? Why not add a decorative label and you will have a personalised gift. Or for those of you already planning to make your own Christmas pudding or mincemeat, make an extra one to give as a present.



It's a bit warm at the moment, but what about knitted gifts like scarves, gloves, socks or even jumpers. You might not appreciate them now, but in December, the weather could be a little colder!

I know when it comes to making my own Christmas cards, I invariably leave it too late to finish them, so I will certainly be making an earlier start this year. There are many types to choose from, and if you need some ideas, try the Hobbycraft website, or search on-line.

If you are planning to decorate this Christmas, you can make your own ornaments. It could be something as simple as a dried orange studded with cloves or a painted pinecone. For the crafters amongst you a crocheted, knitted or cross-stitched decoration could be your choice.



Whatever you choose to do, enjoy it.

Hendrika

Tomato Chutney that Mum used to make.....



1kg (2 ¼ lb) ripe tomatoes of any variety or size roughly chopped, 3 red or white onions, peeled and chopped, 2-3 cloves garlic, peeled and crushed (optional), 200ml (7fl oz) red wine vinegar, 175g (6oz) soft light muscovado sugar, 1 level tsp ground ginger, sterilized jars.

Method

Put all the ingredients into a large, heavy-based pan. Bring to the boil slowly, stirring occasionally to help the sugar dissolve, then simmer for 1 ½ hrs or longer, stirring occasionally until it becomes thick and jam like.

Spoon into sterilized jars, cover and seal. Store for at least 1 month before eating. Consume within 4-6 months. *Anita*

My favourite 23 cm round rich fruit cake recipe...

450 g currants, 100g glace cherries, 1 lemon rind grated, ¾ tsp grnd mixed spice, 5 large eggs, 200g sultanas, 75g mixed peel chopped, 350g plain flour, 275g butter, 1tbs black treacle (optional), 200g raisins, 75g blanched almonds chopped, 1tsp ground cinnamon, 275g soft brown sugar, brandy added after cooking 5 tbsp
COOK TIME: approx. 3.25 HRS

Method

1. Mix together the currants, sultanas and raisins.
2. Cut the glace cherries into quarters, rinse under warm water and dry thoroughly on kitchen paper.
3. Add the cherries to the dried fruit mixture with the mixed peel, almonds and grated lemon rind. Mix well.
4. Sift the flour, ground cinnamon and mixed spice together.
5. Cream the butter until soft, then add the sugar and continue creaming until light and fluffy.
6. Add the eggs to the creamed mixture one at a time, beating well followed each with a spoonful of flour.
7. Fold in the remaining flour, followed by the dried fruit mixture.
8. Add the black treacle if using.
9. Spread the mixture evenly in a greased and double lined tin. Use the back of a spoon to make a slight hollow in the centre.
10. Tie 2 or 3 thickness layers of brown paper around the outside of the tin and bake for approximately 3.25 hours. If the cake starts to burn place a circle of greaseproof paper over the top.
11. To test if cake is done insert skewer in centre and should come out clean. Remove from the oven and leave to cool in tin. Turn onto wire rack and remove lining paper.
12. Prick the top of the cake all over with the skewer and spoon the brandy over the top. Wrap in greaseproof paper and then foil. Repeat the pouring of the brandy at monthly intervals if you wish.

Hope you too like this recipe!!!!!!

Irene



Members Snippets and Posers

Have you ever turned your hand to paper piece? It is a simple and popular way to turn remnant fabric using a hexagon paper template that can either be sewn or glued together. A lovely adornment



to the room or gift to make. Please see attached making instructions and explore the below link for more information.

www.linapatchwork.com

Jan T

Well I never....

- If you are of average height, in 24 hours:
- Your heart beats 103,680 times
- Your blood travels 168,000 miles
- You breathe 23,040 times
- You inhale 438 cubic feet of air
- You eat 3 ¼ pounds of food
- You drink 2.9 pints of liquid
- You perspire 1.34 pints
- You give off in heat 85.6 degrees F
- You generate in energy 450 foot-tons
- You turn in your sleep 25 to 35 times
- You speak 4,800 words
- You move 750 major muscles
- Your nails grow 0.000046 inches
- Your hair grows 0.1714 inches
- You exercise 7,000,000 brain cells
- Phew – no wonder we feel tired at the end of the day.



Don't forget to plant your Christmas hyacinth and narcissus bulbs to flower at Christmas



21st August 2020 Solution Octa-plus

All the numbers are whole numbers (intro), so B is an even number (clue 5) and C is an even number (clue 6), so B minus C is 6 (1). No number is higher than 34 and no two numbers are the same (intro). D is a sixth of B (5) and F is a quarter of C (6), so B is 30 and C is 24 (1 and above). D is 5 and F is 6 (above). G is 11 (4). H is 25 (2). E is 20 (3). A is 29 (7).

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WORD SEARCH

N	W	O	D	E	L	T	T	E	S	J	S	I	E	S	T	A	F	S
J	N	E	K	C	A	L	S	E	C	A	S	C	I	P	C	C	Y	I
J	V	E	I	E	L	E	J	A	C	L	P	M	O	O	C	S	T	T
J	R	A	J	R	M	E	L	W	U	T	M	E	O	M	A	A	I	B
E	E	S	C	N	E	M	A	M	R	E	C	L	A	E	F	F	N	A
T	L	E	J	A	D	L	B	V	R	J	O	T	T	C	F	O	E	C
A	A	H	L	O	T	E	I	D	E	F	P	I	N	O	E	G	R	K
I	X	C	W	I	R	I	O	E	F	B	E	E	E	R	H	C	E	T
R	H	N	E	E	O	W	O	E	F	K	T	M	E	E	T	Z	S	K
X	B	W	J	V	N	C	T	N	A	E	I	H	Z	L	I	V	A	E
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L	A	O	P	R	R	B	Q	I	A	R	M	R	O	B	R	E	O	P
T	T	U	I	P	M	V	J	Y	E	E	E	L	A	R	E	I	O	S
S	N	N	C	E	P	E	D	C	O	E	I	E	B	C	P	S	S	E
E	A	W	N	R	O	R	E	U	D	D	K	V	J	L	O	U	E	R
R	P	I	I	L	E	S	T	O	A	A	G	T	T	V	S	R	N	M
A	I	N	C	A	S	M	M	Y	T	H	B	P	N	I	E	E	U	S
I	G	D	M	L	A	C	I	T	A	B	B	A	S	R	C	H	P	C

CALM DOWN, CATNAP, CHILL OUT, COMFORT, COOL OFF, DAYDREAM, DOZE, EASE, FREEDOM, HOLIDAY, LEAVE, LEISURE, LOOSEN UP, LUXURIATE, PEACE, PICNIC, QUIETEN, RECESS, RELAX, RELIEF, REPOSE, REPRIEVE, RESPITE, REST, SABBATICAL, SERENITY, SETTLE DOWN, SIESTA, SIMMER DOWN, SIT BACK, SLACKEN, SLEEP, SLUMBER, TAKE A BREAK, TAKE IT EASY, TIME OFF, TIME OUT, UNCOIL, UNWIND, VACATION.

Ten Minute Fruit and Nut Fudge

125g diced unsalted butter, 375g golden caster sugar, 397g tin condensed milk, 1tsp vanilla extract, 150g mixed fruit and nuts

Ready in 10 mins plus setting, cooking time 10 mins, makes 36 pieces

Method

1. Line a 18cm square tin with greaseproof paper
2. Put the butter, caster sugar and condensed milk in a large microwave bowl – do not stir
3. Microwave for 1 minute on full power (900w) and stir. Repeat this, heating and stirring 9 times, then stir briskly until cooled and thickened
4. Stir in the vanilla extract and two-thirds of the pack of fruit and nuts
5. Pour into the tin, then scatter over the remaining fruit and nuts. Cool, then cut into squares.

