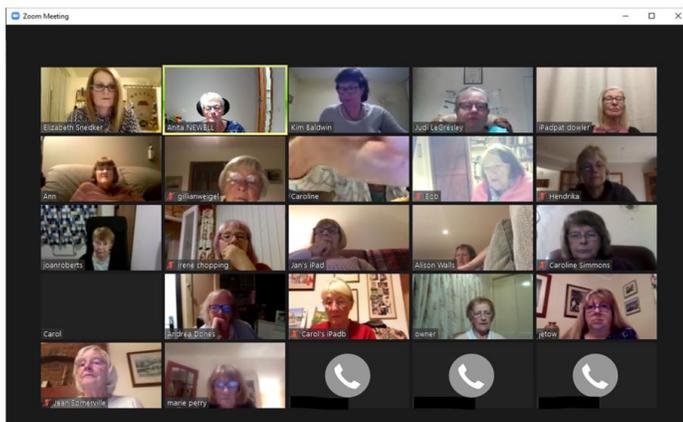




Monthly: 27th November 2020 – Edition 15

Ladies what a formidable group we are and never has the WI Inspiring Women mantra been so perfectly apt. The



committee were taken aback with your support of our AGM Virtual meeting and a special well done to the newbies zoomers who bravely joined in our training session the night before.

Thank you all 26 members who made the evening so enjoyable and to share this very new experience with those that were unable to attend, we have a photo of our splendid Rose Bowl which was awarded to Anita for her dedication and application in her role as Treasurer.



Two bouquets were presented – who will ever forget Marie with the help of husband Jack searching for the President's



flowers (!) and a bouquet was given to Kim off camera for her efficiency and enthusiasm of keeping all informed.

Thank you messages received...

Your generous purchasing of Zoe's Place Baby Hospice cookery book has raised £120.00 for this very special cause.

Caroline M

Members generous donations are so very much needed and valued by the users of Braunston Food Share

Rev Nat

If we had...

If we had a 2020 vision, we would have known this year was going to be difficult because in

- 1620 Many of the Mayflower Pilgrims died due to the plague
- 1720 The plague reaches Europe marking the last major outbreak of the disease
- 1820 The first cholera pandemic occurred in Asia
- 1920 The Spanish flu kills more people than the 1st World War

However, 2021 will be better because...

- 1621 1st Thanksgiving Day celebrated in USA
- 1721 Thomas Guy founded Guys Hospital in London
- 1821 Elizabeth Fry established the British Ladies Society for Promoting the Reformation of Female Prisoners. An early women's organization
- 1921 Prince Philip and Deborah Kerr were born, along with Maud Barnett Lennox and Mary Carr Hunt

So be positive, better times are on the horizon



Margaret J

Zoom – Craft Morning

We think our confidence is slowly improving, our ability.... Now that is another matter! Again, with Jan T patiently guiding, we created Christmas coasters to cheer up our desks. We will let you in on a secret.... Irene is busy making extra ones for her family Christmas stockings... sssssh.



Our next session is on 3rd December when we will be decorating Christmas biscuits and making edible angels. Please contact Kim for the zoom craft link.

Members Snippets and Posers

Another treat to share; favourites from Anita's Christmas Day table...



Chicken Liver Pate – serves 4-6

1 tbsp olive oil, 2 shallots, finely chopped, 3 sprigs thyme, leaves only (I use dried thyme if no fresh available), 1 garlic clove, crushed, pinch freshly grated nutmeg, 1 orange, zest only, sea salt and freshly ground black pepper, 400g/14oz chicken livers, trimmed of any membrane, roughly chopped, 50ml/2fl oz brandy (optional), 120g/4½oz unsalted butter, cubed

METHOD

1. Heat the oil in a frying pan over a medium heat. Add the shallots and thyme and cook gently for 5 mins, or until soft. Add the garlic, spices, orange zest and a good pinch of salt & pepper and cook for a further 2 mins, or until fragrant.
2. Add the chicken livers to the pan and fry for 6-8 mins, or until just cooked through. Test by taking a piece of liver from the pan and cut it open; it should be moist, not bloody (a tinge pink is fine). Remove from heat and spoon into a food processor. Blend until smooth.
3. Add the brandy (if used) to the pan to deglaze, then add liquid to processor. With motor running, gradually add the cubed butter and blend until smooth.
4. Put into dish or individual ramekins and chill, ideally overnight.

If you want to be posh, and call it parfait, put it through a fine sieve after stage 3

Smoked Salmon Pate – serves 4

150g smoked salmon, trimmings are fine, 200g tub soft cheese, tbsp crème fraîche, only if you have some, juice half a lemon, small bunch dill or chives, chopped



METHOD

1. Chop the salmon into small pieces.
2. Tip the soft cheese, crème fraîche (if using) and lemon juice into a food processor. Season generously with black pepper and blitz to your liking.
3. Add the smoked salmon and pulse a few times if you want the paté chunky or blitz some more if you prefer smooth and pink.
4. Put into dish or individual ramekins and chill, ideally overnight

Thrift Tip

- Fresh up stale bread rolls by sprinkling with water and popping in a hot oven for a few minutes

PANTOMIME TIME – OH YES IT IS!!!!

Between 17-24 December New Wolsley Stage is Broadcasting it's 2020 Pantomime, 'The Snow Queen' straight to your home! You only need to book one ticket per screen to be transported to the magical land.

If you would like to watch the brilliant Dame Millicent Merry announce *The Snow Queen* [Click Here](#). Virtual tickets are priced at £25.00 and can be purchased [Here](#).

Get ready to prepare your best 'He's behind you!' line!



CHRISTMAS CAROL SERVICE

Thursday – 10th December

Why not stay in the warm and enjoy the Celebration of Christmas along with local choirs whilst raising funds for the East Anglia Air Ambulance. Should anyone need assistance with tickets, please contact Eliz

<https://www.eventbrite.co.uk/e/east-anglian-air-ambulances-virtual-festive-concert-2020-tickets-126774516993>



ANAGRAMS... The solutions are out of this world

- RADIO SET (8)
- TRY MOLASSES (5,6)
- REMOTE (6)
- VENUS IRE (8)
- A SLURP (6)
- LATEST LIE (9)
- EXIT RARER STARLET (5,11)
- NASA TUTOR (9)
- GET RAY VIZOR (4,7)
- HELLO BACK (5,4)



16th October Answers

C	A	B	A	R	E	T		E	E	R	I	E		
A	A						O	R	E	E	N			
R	A	D	A	R			U	P	R	I	G	H	T	
R		G	A		C			O		U		E		
I	N	E	R	T	I	A			R	U	L	E	R	
E					I		N				A			
D	E	S	P	O	T			C	L	E	R	I	C	
					U				C	O			A	
A	M	P	L	E				H	A	G	G	A	R	D
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S	P	O	R	R	A	N				C	R	O	W	N
L		R		L		C					I		Z	
E	N	T	R	Y				E	C	H	I	D	N	A

What am I?

An anchor, a goose, a candle



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