

theWI

INSPIRING WOMEN



HINCKLEY
CANALSIDE WI

<https://hinckleycanalsidewi.co.uk/>

December 2020

A Message from Mandy

Well, 2020 is a year that we will not forget with our normal lives very much on hold. No doubt, we have all missed seeing family and friends.

On a positive note, there have been many acts of kindness from neighbours and community volunteers, and who can fault the wonderful work of all the NHS staff?

As the festive season approaches, you may find the projects on offer in the Make, Create and Do section of My WI website a welcome distraction. There are lots of Christmas craft projects, seasonal recipes and, in the Floral Art Project



Library, tutorials on creating a Christmas garland, swag and candle centrepiece. Click on the following link:

<https://mywi.thewi.org.uk/interests>





On the local WI front, the Canalside Committee have been meeting on Zoom to plan the programme for 2021 – with diverse and exciting speakers, including Stuart Hillard, the former Sewing Bee star, and Julie Ede on the iconic Marilyn Monroe. We also have additional events to look forward to – day trips to Oxford and Stratford Victorian Christmas Market, a Family Tree Workshop and our ever popular quiz night to name a few.

We appreciate that the online Zoom speakers cannot offer the socializing and personal touch that our monthly face to face meetings bring, but they are a viable alternative. Do give Zoom a try; it really is a case of click on a link and enter two codes! The interim programme of Zoom speakers will, I hope, offer fun entertainment and you will get a chance to chat briefly with other members.

We have booked our usual meeting slots at the Mary Forryan Centre for 2021 in anticipation of a return to normality - at some point. News on the Pfizer vaccine sounds very promising and gives us cause to smile.

In the context of changing government regulations, all I can say is that I hope you have the best possible Christmas. Let's hope 2021 is a better year! Best wishes, Mandy.

Interim Programme of Zoom Speakers

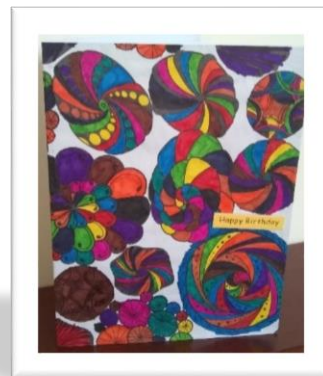
Date	Speaker	
December 2nd		<p>Dave Allen</p> <p>Manners Please Dearest!</p> <p>Welcome to the extraordinary world of Victorian etiquette! The Do's and Don'ts of the Victorian Upper Class. What to wear, what to say, how to find a suitor, the mysterious calling card, dinner party etiquette, and the language of the fan. Great Fun!</p>
January 6th		<p>Sarah Slater, Hampton Court Palace Guide</p> <p>Sex, Secrets, Scandal & Salacious Gossip of the Royal Court, 1660 to 1830</p> <p>Sarah will share the naughty bits of history - royal mistresses, prostitution, sexual diseases of the time and the methods used to prevent STDs and unwanted pregnancies. Warning, this tour is not for the prude; it is fun but rude!</p>
February 3rd		<p>The Quirky Bird</p> <p>Just One Piece!</p> <p>During this Paint-A-Long water colour artist Lyn Barrow will show you how to make a small 5 x 7 picture, a card, gift tags and also a bookmark from just one piece of A4 paper. They are all beautifully painted with a lovely floral design.</p>
March 3rd		<p>The origins of place names give a fascinating insight into Britain's past history. Some place names come from the earliest inhabitants of Britain, but many are associated with our invaders who have left their mark. Did you know that Nottingham used to be called Snott's Settlement? Some place names have evolved over the centuries and others have stayed the same and some aren't what they seem.</p>

Helping a Fellow WI Member



Do you remember? At the end of April, I was contacted by Sue Harding, a fellow WI member in Herefordshire (Aston Ingham WI). She has a daughter who lives in Hinckley and whose birthday was on May 10th. She asked if any one might be prepared to bake and decorate a sponge cake or some cupcakes and deliver them. Sue offered to either pay expenses or make a donation to a charity or our WI.

Well, several Canalside WI members came forward and in the end Tina Moore made this lovely cake.



Also, Colleen Simpson's daughter, Lauren, coloured this pretty card.

Thank you to all concerned!

Christmas Collection for the Women's Aid Refuge



In spite of the constraints that Covid 19 has brought, Canalside members have, once again, enthusiastically supported a collection of toiletries and Christmas gifts for the ladies and children at the local Leicestershire Women's Aid Refuges. This effort has been organized by Tricia Sykes and Margaret Lawrence.

Generosity has extended to retailers in the local community, such as the Co-op, Wilko and Asda, as well as numerous friends of our WI, including the Forever Active Group who meet at Hinckley Leisure Centre.

All donations always go directly towards supporting the residents in refuges to recover from their experiences and to move on to lead independent lives.

The work of Women's Aid Leicestershire is as important today as it was over 40 years ago when they opened the first refuge in Leicester. During 2018/19 the service alone supported 1,604 adults and 357 children.

Unfortunately, the coronavirus crisis has compounded domestic violence against women: an investigation by the BBC's Panorama, screened in August, revealed that there was one domestic abuse call every 30 seconds in the first seven weeks of lockdown. You can find out more about the NFWI's current campaign here [No More Violence Against Women](#).

A huge thanks to Tricia, Margaret and all those who donated.

Update on Christmas Collection for the Women's Aid Refuge

Tricia is still collecting basic toiletries, sanitary items, nappies and wipes, nightwear and gifts for Christmas (to include children). If you would like to contribute that would be wonderful and mean so much to the refuge.

Her porch is at 25 Linden Road Hinckley LE 10 0AR and will be unlocked for donations. Tricia can also collect if necessary, her phone number is 01455 631958. **The last day for donations is Sunday 6th December.**

A Belated Thanks from the Women's Aid Refuge

At our February 2020 meeting we completed a collection of basic toiletries for the Women's Refuge.

Following this, I received a touching message of thanks from a family who were staying at the refuge.

The painting was by the children and mum wrote the message.

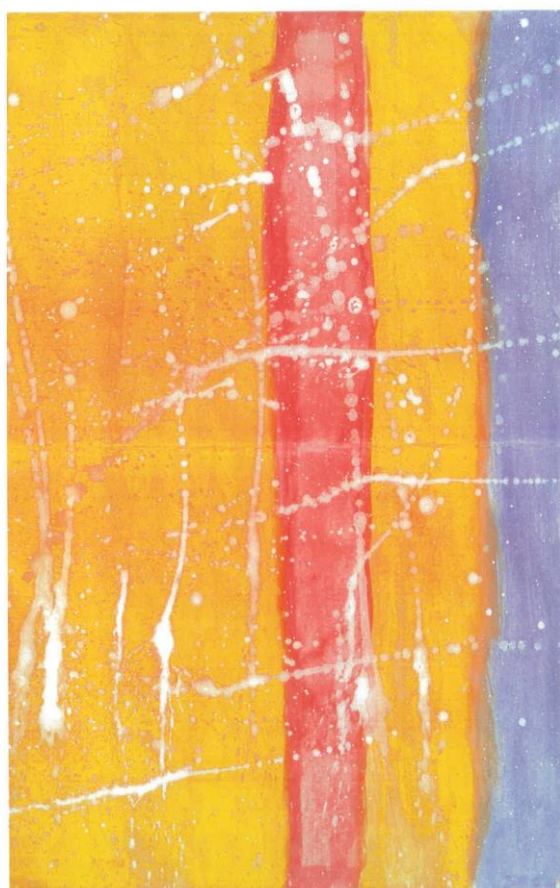
To WHOM IT MAY CONCERN,

My children and I Sincerely
appreciate in helping with
the toiletries. Your
thoughtfulness is a gift we
will always treasure.

Thank you very much ☺

Regards

R [redacted] xx



Postage Stamps!



Just a reminder from Tricia that you can pass your used postage stamps to her when we are able to get back to WI meetings.

Tricia now sends your stamps to the RNIB to help raise money for the blind. Thank you.



And at our last meeting at the Mary Forryan Centre, on March 4th, many of you kindly donated Easter Eggs and Chocolates, which were delivered before lockdown by Margaret Lawrence.

Melanie Diamandis emailed me on the 15th April with the following message:

I know I say it every time but everything you all do has a massive impact and makes a huge difference.

We also received a letter from Pamela Richardson, Chief Executive of Women's Aid Leicestershire. Here is an extract:

Dear Mandy,

Thank you very much for your kind donation of toiletries and gifts. Donations really do make a difference to the lives of the women and children staying with us. Generosity of people such as yourselves supports us in making the women and children we are supporting feel less alone during this very vulnerable time. Many arrive with little or no belonging after fleeing a very difficult situation, and so to be able to provide them with these items helps to make the transition more comfortable.

We are most grateful to groups like yourselves that are able to donate; this generosity goes a long way towards keeping our refuges working successfully.

NFWI Resolutions Update

There are 5 resolutions on the shortlist this year:



A call to increase awareness of the subtle signs of ovarian cancer

Now's the time to Act! Protect your nature space to create wildlife-friendly communities

Racism and discrimination

Stop women dying prematurely from coronary heart disease (CHD)

Stop the destruction of peat bogs to tackle climate change

The shortlist of resolution was published in the late November issue of *WI Life* for members to cast their individual votes on the resolution they support the most.

Resolution shortlist briefing materials are available on My WI - a PowerPoint, briefing notes and a quiz on each resolution. Please click on the following link:

<https://mywi.thewi.org.uk/public-affairs-and-campaigns/resolutions-202021>

The main difference to note is that voting on Annual Meeting resolution/s will take place after the Annual Meeting next year, as opposed to at the meeting itself. (The 2021 Annual Meeting will – hopefully - be held at The Royal Albert Hall in London on Monday 19th April.)

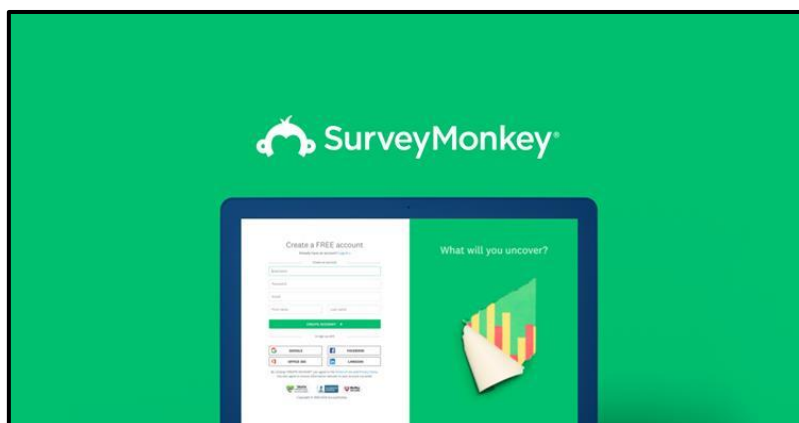
This decision was made by the NFWI Board of Trustees to give members time to discuss the resolutions and decide how they wish to vote. WIs will have late April and the entire months of May and June to cast their votes, before reporting their decision/s back to the NFWI via an online form. An alternative method will be available to WIs where it is not feasible to do this digitally.

Please email our secretary, Judith Smith, with your preference from the shortlist by **December 5th**.

Email: canalsidewi3@gmail.com

Or post the slip from WI Life to: **45 Landseer Drive, Hinckley, LE10 0GF.**

Have you completed the Count Me In! Membership Survey?



This year marks the 105th anniversary since the WI formed in Britain on 16th September 1915. And on WI Day, 16th September 2020, the NFWI launched its new five-year strategic vision with **4 statements** outlining how the organisation plans to grow its membership and reach more women, making a positive impact in communities across the UK.

The NFWI want to build a more **Inclusive, Flexible, Bold & Inspiring, and Growing & Relevant** future. You can help by completing the **Count Me In! Survey**. This will help the NFWI better understand its membership and ensure that everything is developed with you in mind.

Why not have a go and be included?

The survey featured as a hard copy in the October issue of *WI Life*. You can complete this and return it by post to NFWI London. If you would prefer to complete the survey online, just click on this link: thewi.org.uk/countmein

The deadline is Sunday 31 January 2021.

Seasonal Recipes

Committee member, Jenny Wright, has kindly offered us the following recipes. Enjoy!



Stollen Muffins

Ingredients

- | | |
|--|--|
| <ul style="list-style-type: none">• 50g ground almonds• 200g plain flour• 1 tsp baking powder• 1 tsp bicarbonate of soda• ½ tsp ground cinnamon• 100g golden caster sugar• 100g marzipan, diced• 25g pistachios, roughly chopped• 50g toasted flaked almonds• 25g sultanas or raisins | <ul style="list-style-type: none">• 50g dried cherries or cranberries• 50g dried apricots, diced• 2 large eggs• 100g unsalted butter, melted and cooled• 125ml full-fat natural yogurt• 1 tsp almond extract• 2 tbsp icing sugar• 12 paper muffin cases (we used tulip cases) |
|--|--|

Method

1. Heat oven to 220C/200C fan/gas 7 and put the muffin cases in a 12-hole muffin tin. Mix the flour, ground almonds, baking powder, bicarb, 1/4 tsp cinnamon, the sugar, marzipan, nuts and dried fruit in a mixing bowl. Whisk together the eggs, melted butter, yogurt and almond extract, then pour over the dry ingredients and very quickly mix with a wooden spoon until the mixture has just come together – the most important thing is to not overmix – don't worry if there are still a few floury bits.
2. Quickly divide the mix between the cases and put in the oven on the top shelf. Bake for 5 mins, then lower the heat to 180C/160C fan/gas 4 and bake for 15 mins more until they are risen, golden, and a skewer inserted into the middle of them comes out clean.
3. Once they have cooled a little and are firm enough to handle, lift out of the tin onto wire racks and cool for 5 mins. Mix the icing sugar with the remaining 1/4 tsp cinnamon and sieve over the muffins. Serve warm. Will keep for 3 days in an airtight container.



Festive Ring

Ingredients

1 pack ready rolled puff pastry (fresh or frozen) OR 2 packs of croissant dough

200g full fat soft cheese

55g/2oz icing sugar

1 egg yolk

½ tbsp vanilla extract

25g/1oz walnuts

175g mincemeat

2 eating apples

1 orange

Method

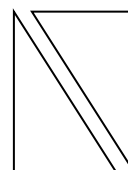
1. Pre heat oven to 180°C/160 fan/Gas Mark 5.
2. Make ring up on a large, flat baking tray.

To do this if using ready rolled puff pastry:

Roll out the sheet to make it larger than an A4 sheet.

Cut into half across the shorter width then cut each half into quarters.

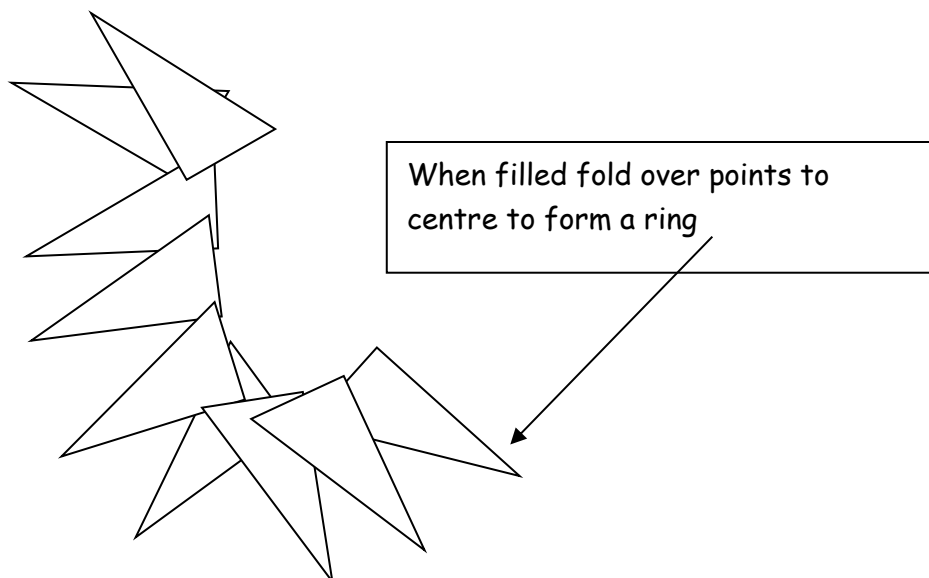
Taking each quarter cut into triangles by cutting across to opposite corners making 16 triangles.



Alternatively using croissant dough

Separate dough into 16 triangles - much easier!

Taking the triangles place onto the baking tray with the short side facing inwards, overlap them to make a circle:



3. Whisk the soft cheese, icing sugar, vanilla extract, egg yolk and zest of orange.
4. Chop walnuts and mix with mincemeat in a small bowl.
5. Spread mixture (from step 3) evenly over prepared ring (the wider part).
6. Place mincemeat/walnuts in circle on top of ring.
7. Slice the apple into segments and place on top of mincemeat.
8. Form the ring by folding the narrow ends of the triangles in towards the middle and tuck under the wide edges to form a ring. Brush with beaten egg.

Bake in oven for 25-30 minutes.

It might look a bit messy but will look fine when cooked and risen

9. Cut orange using into 6 halves and place evenly onto ring when out of oven.

Turkey and Cranberry Ring

Ingredients



- 3 sticks celery
- 1 bag 100g walnut halves
- 1 cooked turkey or chicken breast (2 mins in microwave in Small Micro Cooker)
- ½ bag of dried cranberries
- 4 tbsp mayonnaise
- 1 garlic clove
- ½ zest of one lemon
- 3oz cheddar cheese
- 1 egg white
- 2 packs of Jus- Rol puff pastry

Method

Pre heat oven to 180°C/160fan

1. Chop celery and walnuts.
2. Cube turkey.
3. Mix in a bowl with cranberries.
4. Grate cheese into bowl.
5. Crush garlic with a garlic press and add to bowl.
6. Zest lemon and add to bowl.
7. Mix together with mayonnaise.
8. Place pastry on a baking tray in a ring shape with wide ends overlapping. (See Step 2 for Festive Ring above.)
9. Spoon mixture onto pastry in a circle.
10. Bring points of pastry up over the filling and tuck underneath to make ring shape with filling slightly visible.
11. Brush with egg.
12. Cook 20 minutes at 180°C.

Christmas Greetings



HINKLEY, MARKET PLACE 1964

A photographic ePostcard from The Francis Frith Collection

With all good wishes for a
Happy Christmas
from the Canalside WI Committee