

The Wren

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Together Everyone Achieves More

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Message from our Chief Officer

Hello everyone

I hope you're all ready for another bumper edition of The Wren. The editorial team have worked exceptionally hard as we have had a very busy month.

Catch up with news about our Stalls, try your hand at making a White Chocolate Cake or spend a little time learning lots about wild flowers.

Look out next month for the launch of our Fundraising Campaign for the Paint shop extension and don't forget that our limited edition Christmas Decorations are available to pre-order through the website.

Nicky

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Favourite Music?

Abba and Rod
Stewart



Leona Lewis and
Amy MacDonald



Anything I can
dance too!

Editor Anna Smith

Deputy Editor Jessica Lewis

Projector Man Sam Manning

Food Director Lucy Newell

Senior Journalist Jamie Allen

Reporter William Scrope

Scottish
Tunes



Leona Lewis
and Sam
Bailey



Chelsea
Football
Chant



Our Amazing WOW's

Every week we celebrate the incredible achievements of one of our workers. This month has been a busy one so all of our workers have received Worker of the Week (WOW).



News From The Workshop



We were lucky enough to be invited to have a stall and pop up plot at the Harrogate Flower Show based at Newby Hall. A great opportunity to show off our gardening and design skills. A big thank you to all the workers, staff and volunteers for their incredible hard work in the build up to it!



Holy Trinity Church had their Summer Extravaganza full of fun, fundraising and a few stalls including ours!

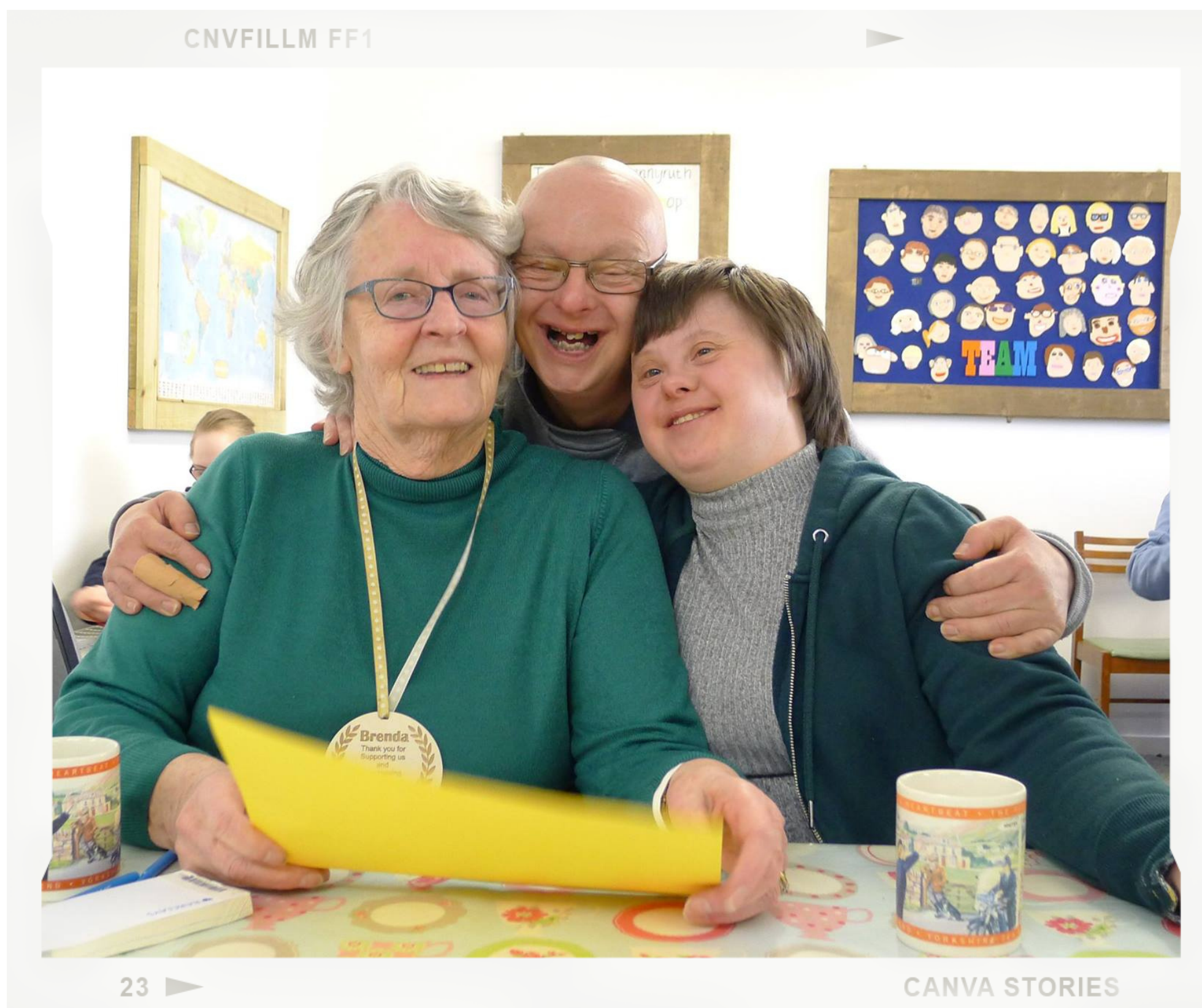


Nidderdale AONB and The National Trust are the lead partners of 16 organisations who have come together to deliver the Skell Valley Scheme, which will create a sustainable future for the Skell Valley. The project focuses on improving a 12-mile stretch of the river from Dallowgill Moor to Ripon and includes the World Heritage Site of Fountains Abbey and Studley Royal.

To mark the start of the project we were invited to have a stall at their launch event at Hell Wath. This stall was extra special for us as it was the first time our workers have been able to be part of an event in person since the start of the pandemic!



Volunteers' Spotlight



Brenda works as a volunteer long since Jennyruth Workshops was established in 2004 and as part of the family for generations to come.

Lucy – Worker

"Brenda is a Nice Volunteer"

William – Worker

"Brenda is not just a Volunteer, she is part of our family too."

Jamie – Worker

"I like making Quizzes with Brenda"

By William Scrope

Garden Gnowledge

1. Do wildflowers come up looking like weeds?

Wildflowers are often sold in seed mixes, so it is hard to predict what the plants will look like. Yes, this can make the plants look like patch of weeds at first. If the seed packet includes a list of the types of flowers included, you can look up each plant individually to see what its leaves look like when it is a seedling or an older plant. If not, the only way to tell is to wait for them to flower.



2. How can we grow wildflowers?

It is illegal to remove plants from private, state and federal lands. Your best bet is to find the native plant nursery nearest you; just do an internet search for them. They offer seeds, plants and lots of free advice. Also search for a chapter of WildOnes.org or other native plant group near you.



3. Did you know that the name daisy comes from the "day's eye", as it opens with the sun and closes when the sun goes down?



4. The name Dandelion derives from the French dent de lion or tooth of the lion due to the jaggedly toothed shape of the leaves. During the Second World War, when coffee was almost unobtainable, a substitute was made from the roasted and ground roots of dandelions.



5. Snowdrops are one of the first bulbs to flower and signal the start of spring. They are one of the few flowers that only come in one color – white. This is probably why the snowdrop symbolizes purity, the traditional color meaning of white flowers.



7. Wildflowers are easily adaptable to different soils and weather conditions, which makes them hearty and allows them to thrive in the wild.



8. Many wildflowers are native plants that provide food (nectar, leaves, seeds and pollen) to local birds, bees, butterflies and other insects/ animals.



9. The red dead-nettle with its crimson flower is a welcome food source for long-tongued insects such as red mason bee; the caterpillars of garden tiger, white ermine and angle shades moths like to feed on the leaves. It's called dead-nettle because even though it looks like a stinging nettle, it doesn't sting.



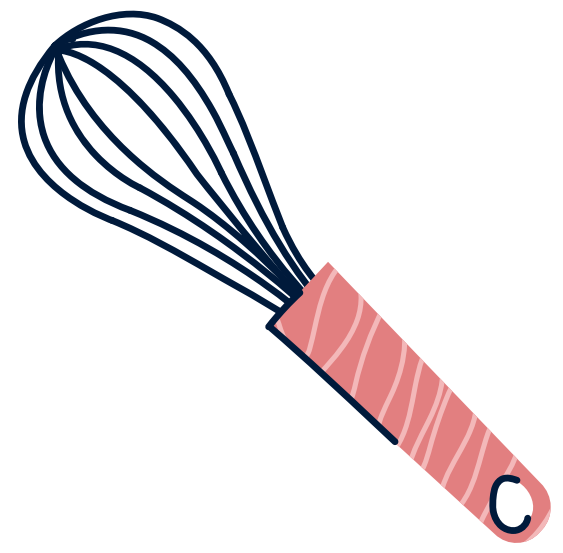
10. The origins of flowers are still a mystery, but fossil records show that the first sign of flowers appeared on the planet around 80 to 90 million years ago.



11. Wildflower can also be really helpful to keep soil healthy. When wildflowers become established and spread their roots, they stabilise the surrounding soil.



Cooks' Corner



By Lucy Newell

White Chocolate Cake

300g butter, softened, plus extra for the tins

300g caster sugar

5 large eggs, beaten

1 tsp vanilla bean paste

1 tsp baking powder

300g self-raising flour

100g white chocolate, finely chopped

350g fresh blueberries, halved



For the Ganache

450g white chocolate, finely chopped

200ml double cream

1 tbsp vanilla paste

STEP 1

Heat the oven to 180C/160C fan/gas 4. Butter three 18cm sandwich cake tins and line with baking parchment. Beat together the butter, sugar, eggs, vanilla, baking powder and flour using a stand mixer or electric hand whisk until you have a fluffy mixture, about 5 mins. Fold in the white chocolate until it's well distributed throughout.

STEP 2

Divide the mixture evenly between the tins and level out using a palette knife or the back of a spoon until smooth. Bake for 25-30 mins until a skewer inserted into the middle comes out clean. Remove from the oven and leave the sponges to cool in the tins for 10 mins, then remove from the tins and transfer to a cooling rack, top side down, and leave to cool completely. If the sponges are not level use a serrated knife to cut away the peaks.

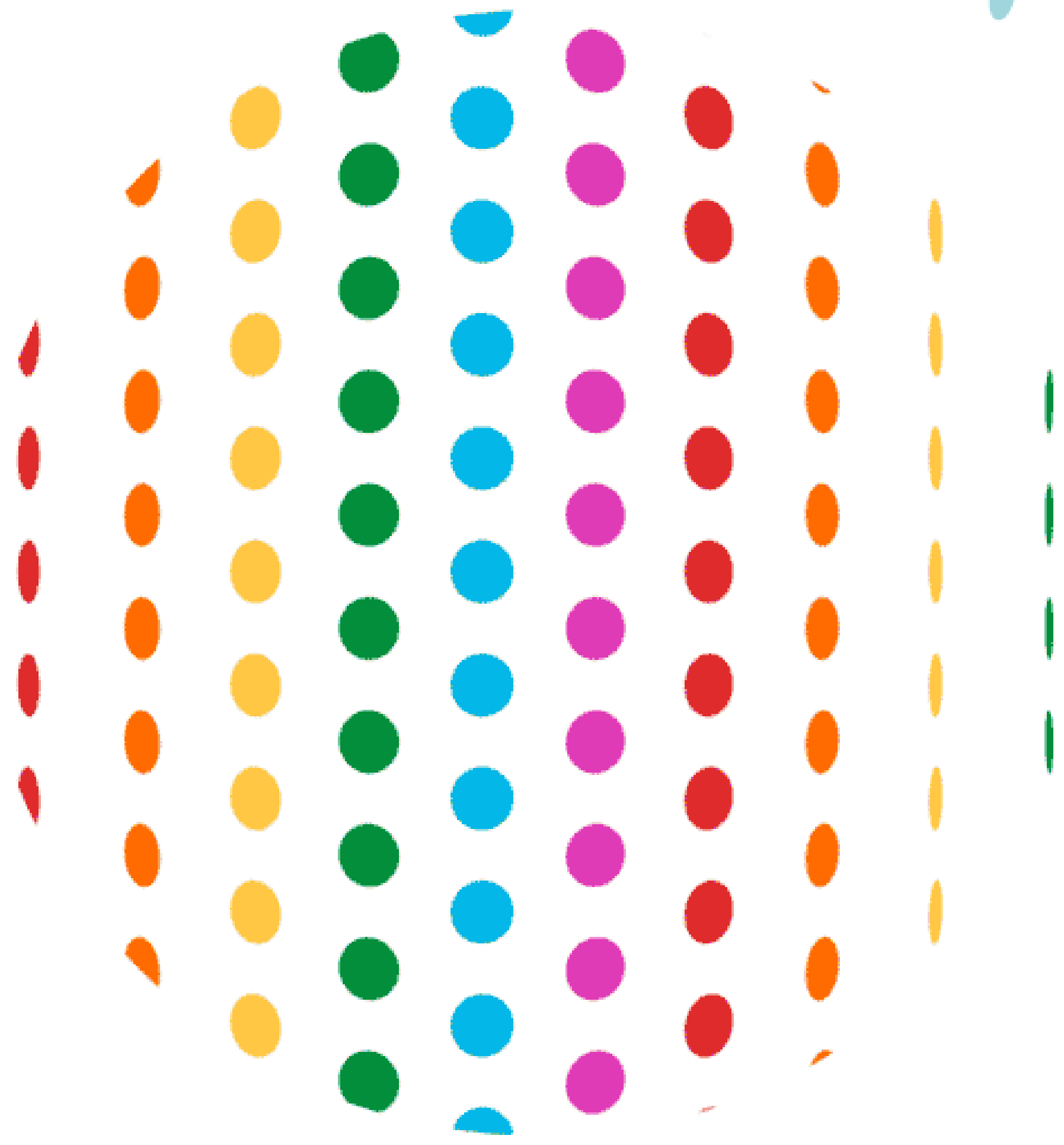
STEP 3

While the sponges are cooling, make the ganache. Put the white chocolate in a large bowl. Pour the cream into a saucepan over a medium heat and bring to a simmer. Immediately pour the cream over the chocolate and leave to stand for 4-5 mins until the chocolate has melted. Mix together to form a smooth ganache, ensuring all the chocolate has fully melted, then mix in the vanilla. Chill in the fridge for 30 mins, stirring occasionally so it doesn't completely harden, until spreadable and thick enough to coat the cake.

STEP 4

Once the sponges are cool and the ganache has set to a spreadable consistency, you can construct the cake. Place one sponge on a serving plate, spread over a thin layer of the chocolate ganache, then fill the middle with a third of the raspberries. Place another sponge on top and repeat with a layer of ganache and another third of raspberries. Put the final sponge on top and gently coat the whole cake with a thin layer of ganache. Leave in the fridge to set for at least 20 mins. To finish, spread over any remaining ganache and top with the remaining raspberries. Will keep chilled for up to three days in an airtight container.

Rainy Day Relaxation





Happy Birthday

September



Karen Rossi
Sue Pearce
David Everitt
Liz Barron
Peter Boyle
Pat Waterfall
David Elsy
Izzy Spencer
Vic Kipling
Chris Powell
Jamie Chiu



September 100 Club Winners

Thanks again to Jamie for announcing the winners.



1st prize – No 9

2nd prize – No 19

3rd prize – No 46

A Message from Sam



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