

# The Wren

Issue 4

28th May 2021



Together Everyone Achieves More

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# Message from our Chief Officer

Hello and welcome to May's edition of the Wren.

I hope you are all enjoying the slightly warmer weather and the longer days.

We are all looking forward to seeing everyone for their re-orientation sessions next month and showing them round the Workshops now all the internal alterations have been finished.

Everyone at the Workshop has been very busy getting things ready for our stall at Harlow Carr Flower show next Month. I've never seen quite so many bird boxes and trugs all in one go.

Do take a look at Cooks' Corner, Anna has tested out Sue's savoury cheesecake recipe and it is truly scrumptious....Thank you Sue 😊

Next week is National Volunteers week....A very big Thank you to each and every one of you, you are Superstars 🌟

Nicky

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**Cover Photo**  
**by Ryan Hearfield**

**Feature of the Month**  
Children's Gifts



**Guest Editors:** Rebekah Evason, Victoria Thomis, Jamie Allen, Matthew Evason and Ryan Hearfield.

# Our Amazing WOW's

Every week we celebrate the incredible achievements of one of our workers. This month Matthew, Beth, William and Lucy received Worker of the Week (WOW).

## WOW



**Matthew Evason**  
Worker of the Week  
4<sup>th</sup> May 2021

- For his enthusiasm for and contributions to the Thursday Zoom
- For learning to use his new tablet and participating in all the zooms
- For always being well-prepared for the zooms and respectful of his friends



## WOW



**Bethany Evason**  
Worker of the Week  
10<sup>th</sup> May 2021

- For her enthusiasm for the Gardening Zoom and taking photos to share with the group
- For learning to use her new tablet
- For contributing to the literacy zoom and joining in all the zooms



## WOW



**William Scrope**  
Worker of the Week  
17<sup>th</sup> May 2021

- For his enthusiasm for and contributions to the Thursday Zoom
- For his thoughtful interactions with his friends and colleagues
- For joining in lots of zooms



## WOW



**Lucy Newell**  
Worker of the Week  
24<sup>th</sup> May 2021

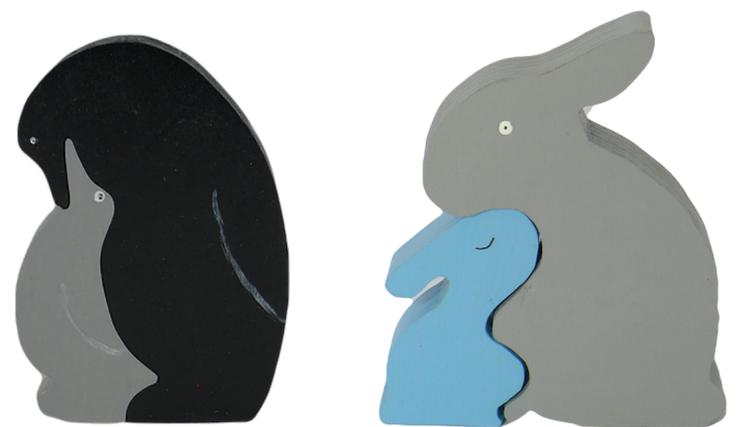
- For learning to use her new tablet and play the jumping game
- For helping to choose new colour combinations for our bird boxes and wildlife range
- For painting bird boxes in the new colours



# Feature of the Month

## Children's Gifts

Number Wheel **£15**



Animal Hugs **£8**



Large Unicorns **£15**



Small Unicorns **£12**



## Wooden Animals and Fruit £10



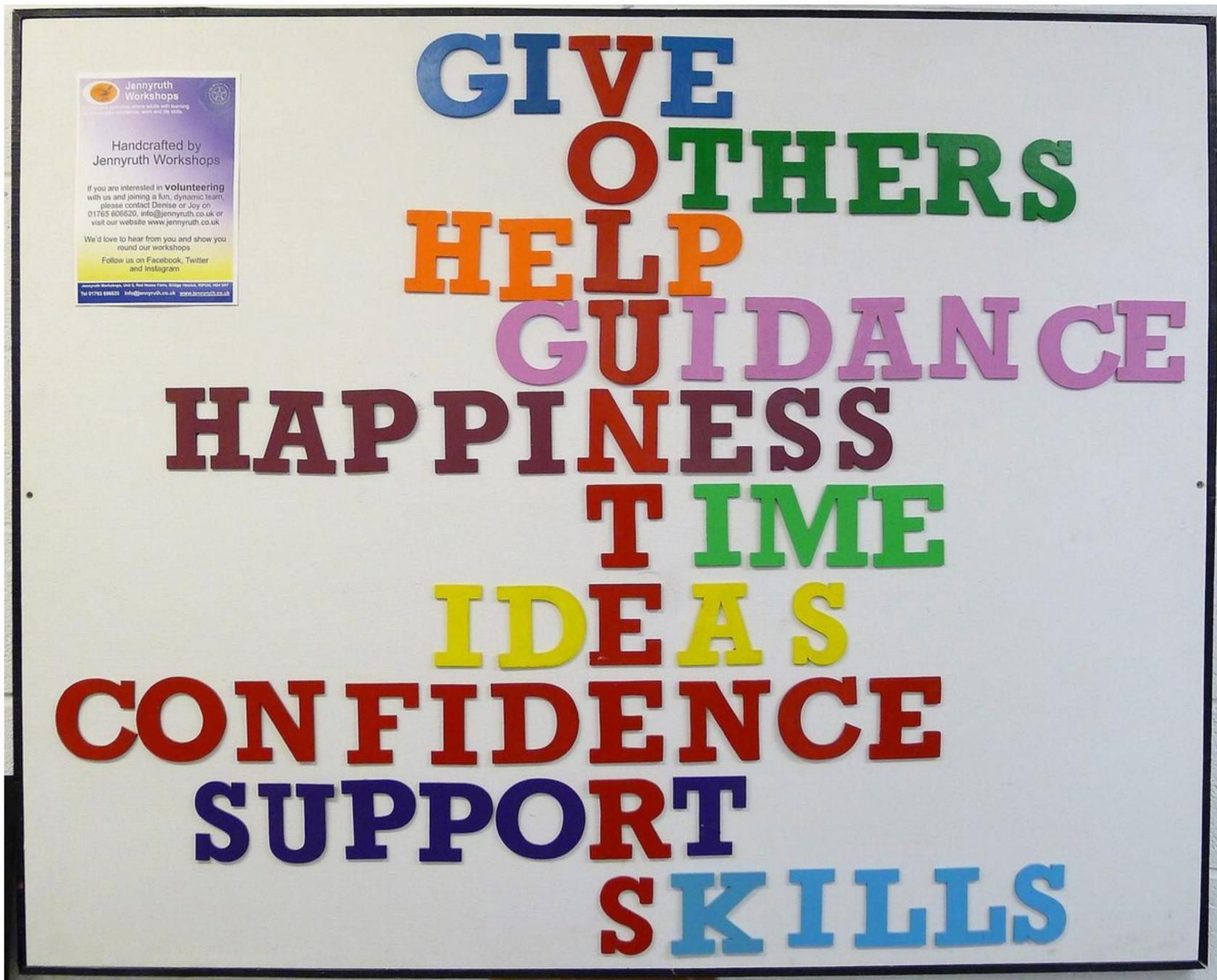
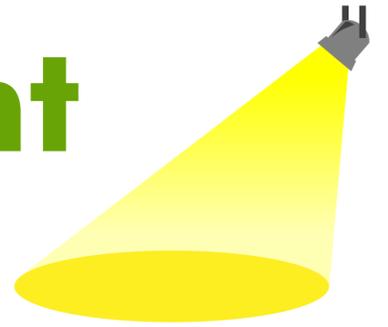
## Paint Your Own Fairy Doors £10



Owls £10

All available from [www.jennyruth.co.uk/shop](http://www.jennyruth.co.uk/shop)

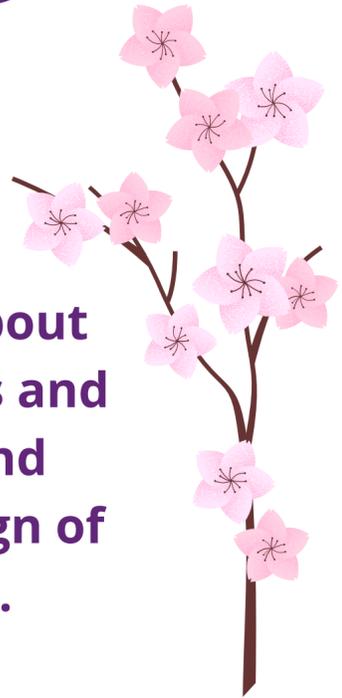
# Volunteers' Spotlight



Volunteers Week is the 1st - 7th June so every day we will be posting on Facebook, Twitter and Instagram about all the wonderful work that our volunteers do and how much they mean to us.

# Garden Knowledge

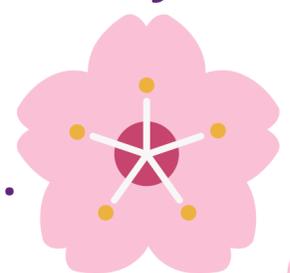
By Jamie Allen



In our small group for gardening, we have been learning about blossom. Blossom is a flower that grows on stone fruit trees and other plants including oranges, cherries, plums, apples and almonds. It is often seen in hedgerows too. Blossom is a sign of spring and renewal. I have found some interesting facts.

## DID YOU KNOW ?

1. The national flower of Japan is cherry blossom Sakura.
2. Most of the blossom is pink or white, but there are cherry trees with yellow or green blossoms.
3. Blossom provides pollen for the bees necessary for trees to produce fruits.
4. In Japan people celebrate cherry blossom and have parties with family and friends under the trees.
5. In Washington, USA you can be arrested for picking blossom.
6. Blossom has been used since ancient times in herbal medicine and cherry blossom is now the top fragrance in both and body products.
7. The Yoshina cherry tree is most popular of all.
8. Sakura is used for Japanese food, BUT it is toxic for dogs.
9. There are more than 200 varieties of cherry blossoms.
10. The cherry blossom capital of the world is not in Japan or Washington but is Macon, Georgia.



This is a the cherry orchard at the Alnwick garden. It is the largest collection of Taihaku trees outside Japan with 329 trees and their blossom is white. i like to walk down the zigzag path through the trees.



This cherry tree in my garden is just 2 years old.

# Workers' World

Welcome to Workers' World. In this edition we have Jamie's Jokes, an introduction to Victoria's new puppy, photos taken by Ryan of his beautifully painted unicorns and an account of Victoria's trip to Corn Close Care Farm.

## *Meet Pudding*



I went to see little fat pudding my new puppy the other day and she was so tiny and adorable and cute. I fell in love with her at first sight and she licked my nose, I can't wait to bring her to Jennyruth so everyone can fall in love with her.

By Victoria Thomis

# Make Em Laugh with Jamie's Jokes



**What game do astronauts most like to play?**

Moonopoly

**Which French town has two toilets?**

Toulouse

**Who is the most important player in the GHOSTS football team?**

The ghoul keeper

**What's grey and has to be home before midnight?**

Cinderellephant

**Which bird flies through the air covered in wrapping paper?**

The birthday pheasant.

## Working from Home

By Rebekah Evason



Matthew has been using his work tablet in the snug and joining Zoom independently.

He's been enjoying Denise's small group talking about Charlie and the Chocolate Factory.



I've been painting hugging bear card shapes, robin boxes and trugs.



# The Magical World of Unicorns

Ryan has decided to challenge himself by painting our Unicorn ornaments.



He has also been working on his photography skills by using his new work tablet to take photos of his finished products.

The Unicorns are available for purchase on our website <https://www.jennyruth.co.uk/product-page/unicorn>



# Corn Close Care Farm



On Saturday 15th May I had a good day out at Cornclose Care farm, I helped to feed the baby lambs and I had a look around the farm, it was fine weather when I was there.

I met a sheep called Dave and the farm had four pigs, it was so funny when one of the baby goats decided to climb onto the wall without anyone watching it.

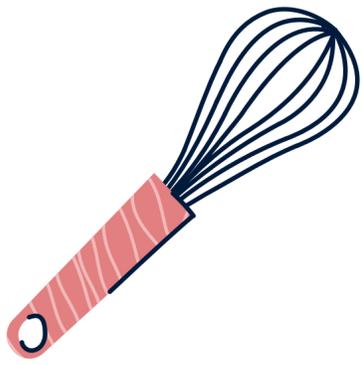


By Victoria Thomis

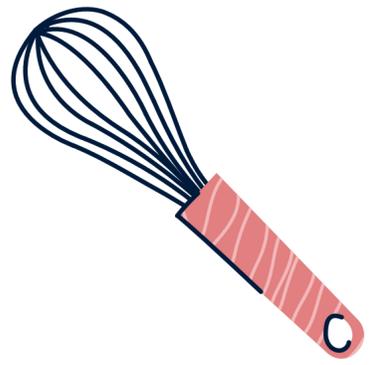
To find out more visit

<https://www.cornclosecarefarm.com>





# Cooks' Corner



The lovely Sue Turner is taking over Cooks' Corner this month with her delicious savoury recipes.

## Savoury Cheesecake

- 200g Oatcakes
- 125g Butter
- 200g Caramelised Onion Marmalade
- 280g Full-Fat Philadelphia
- 500g Ricotta
- 4 Large Free - Range Egg Yolks
- 150g Extra Mature Cheddar, Grated
- 2 Tbsp Snipped Chives



1. Crush the oatcakes with a rolling pin or in a food processor. Melt the butter, stir it into the oatcakes then press into the base of the tin. Spread over the onion marmalade. Keep in the fridge while you make the filling.
2. Heat the oven to 170°C, gas 3. Whisk together the cream cheese, ricotta and egg yolks, stir through the Cheddar and chives then spoon on to the oatcake base. Bake for around 1 hour or until just set, it will be slightly wobbly but sets as it cools. Run a knife around the edge (to prevent cracking) then leave to cool before leaving in the fridge overnight. Serve at room temperature.

# Dizzy Beef Pies Recipe



2 Tsp Sunflower Oil  
1 Shallot, finely chopped  
125g Extra Lean Minced Beef  
1 Small Parsnip, finely grated  
3 Tbsp Sun-Dried Tomato Puree  
1/2 Tsp Ground Paprika  
500g Ready-Made Puff Pastry  
Flour, for dusting  
Beaten Egg, to glaze

**Step 1** Heat the oil in a small frying pan and fry the shallot and beef for 8-10 mins, until browned. Leave to cool in a bowl.

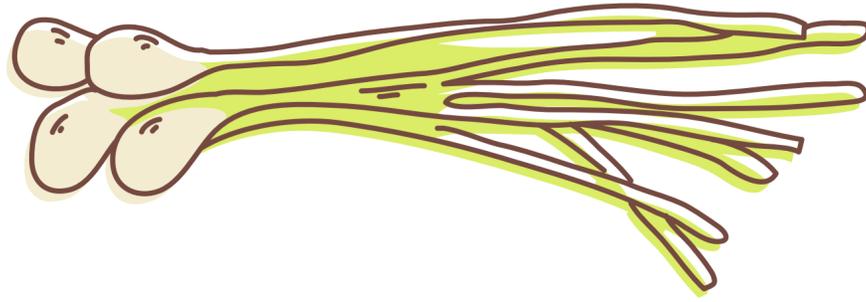
**Step 2** Heat the oven to Mark 7/220°C. Line 2 baking trays with baking paper. Add the parsnip, parsley, puree and paprika to the cooled beef mixture and mix well.

**Step 3** Roll out the pastry on a lightly floured surface to a 40x30cm rectangle and brush all over with beaten egg. Spoon the beef mixture on top and spread in an even layer. Roll up the pastry, starting from a long edge. Trim off the ends to neaten, then cut the roll into 1cm-thick slices

**Step 4** Put half the slices on a large piece of clingfilm, spaced well apart. Cover with more clingfilm and roll the slices lightly with a rolling pin to flatten. Put the pies on the prepared baking tray, then repeat with the remaining slices.

**Step 5** Brush with beaten egg and bake for 10 mins. If the pies have risen in the centres, press them down with the back of a spoon. Bake for a further 5 mins.

# Cheese and Tomato Dip Recipe



6 Spring Onions, finely chopped

1/2oz Margarine

3 Large Tomatoes, skinned and chopped

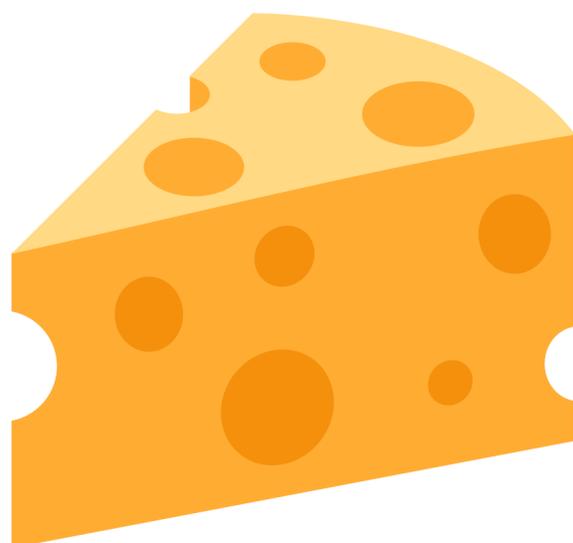
4oz Strong Cheese, grated

1/2 Tsp Mustard

1 Egg



1. Cook tomatoes and onions in margarine, gently for approximately 10 mins.
2. Add mustard, salt and pepper and cheese, stir till cheese melts.
3. Add beaten egg and cook for 1 min.
4. Use for dip, toast topper or sandwich fillers



# And for a bit of sweet, why not try Matthew's Apple Tarte Tatin Recipe

50g Butter  
50g Caster Sugar  
1 Vanilla Pod, and Seeds  
3 Braeburn or Jazz Apples  
320g Pack Ready Rolled Puff Pastry  
1 Egg, Beaten



1. Preheat the oven to Gas mark 6, 200°C, fan 180°C. Melt the butter and caster sugar in a 20cm overproof frying pan over a medium heat. Add the vanilla pod and seeds and swirl the pan around to melt the sugar in the butter. Continue to melt together until all the sugar has dissolved and mixed with the butter to form a golden caramel.
2. Peel, core and quarter the apples, and then place neatly in the pan so they fit snugly in the base. Turn the heat to medium-low and cook gently for 8-10 minutes or until softened slightly. Remove from the heat, discard the vanilla pod and leave to cool for 5 minutes.
3. Unroll the pastry and cut out a circle 2cm (1in) wider than the diameter of the frying pan. Carefully place over the hot apples, and then press down the sides to ensure all the fruit is covered and the pastry goes to the edge. Prick all over a few times with a fork, brush with a pastry brush dipped in beaten egg and then bake in the oven for 20-25 minutes or until puffed up and golden.
4. Leave to cool for 5 minutes in the pan, then run a small sharp knife between the pastry and the edge of the pan, place a serving plate over the top and invert the pan. Cut into wedges and serve with scoops of vanilla ice cream, whipped or pouring cream, or hot custard.

# Rainy Day Relaxation

may magazine

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- PEOPLE
- JOKES
- SEASIDE
- THANKFUL
- SUPER
- LAUGHTER
- HOPEFUL
- PICNIC
- HOLIDAYS
- GARDENING
- GIGGLES
- FAMILY
- SWIMMING
- SWINGS
- GAMES
- SUNSHINE
- APPRECIATED
- WHITBY
- HAPPY
- BLUE
- SUMMER
- FLOWERS

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# Happy Birthday

**May**



Lindsay Allen  
Don Grundy  
Nicky Newell  
James Newell  
Emma Laycock  
Shelley Atkinson  
Andrew Wilford  
Jane Earnshaw  
Judith Pope



**May**

**100 Club Winners**

Thanks again to Jamie for announcing the winners.

**1st prize – No 1**

**2nd prize – No 15**

**3rd prize – No 66**



# Upcoming Events



## RHS Flower show at Harlow Carr

24th - 27th June



# A Message from Ellen



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