

The Wren

Issue 4

30th April 2021



Together Everyone Achieves More

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Message from our Chief Officer

Hello everyone and welcome to April's edition of the Wren.

Our Editorial team have worked extremely hard and produced another page turner for us all to enjoy – well done Anna and the team.

Our new toilet block is finally finished but the building work continues so that we are all ready for when it is safe for everyone to return to the Workshops. We will continue to update you with all the news on this regularly.

Cooks' Corner seems to have a very chocolatey theme this month – we would love it if you could send in savoury recipes for the next edition please.

Until next time, stay safe.

Nicky

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Feature of the Month

The Digital World



Guest Editors: Rebekah Evason, Victoria Thomis,
Jamie Allen and Beth Evason

Our Amazing WOW's

Every week we celebrate the incredible achievements of one of our workers. This month Annie, Ellen, Ryan, and Martin received Worker of the Week (WOW).

WOW



Annie Pybus
Worker of the Week
5th April 2021

- For taking an active part in the morning and afternoon Zooms, listening attentively and asking questions.
- For her outstanding painting of the trugs and birdboxes.
- For her valuable contributions to the Literacy Zoom.



Nicky

Chief Officer

WOW



Ellen Hirst
Worker of the Week
12th April 2021

- For learning how to use her new tablet
- For taking lots of photos on her new tablet
- For cheering us all up when she visits



Nicky

Chief Officer

WOW



Ryan Hearfield
Worker of the Week
19th April 2021

- For learning how to use his new tablet
- For all his drawings and contributions to the stories on the Friday zoom
- For joining the poetry zoom and helping write a poem about dogs



Nicky

Chief Officer

WOW



Martin Grainger
Worker of the Week
26th April 2021

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



Nicky

Chief Officer

Feature of the Month

The Digital World

In March we were very lucky to receive 15 Lenovo tablets as part of the DCMS and Good Things Foundation's Digital Lifeline project. Our workers have spent the past couple of weeks learning how to use them.



Christopher's been joining in Zoom sessions.

Emma's been using her tablet to play Happy Colours and join our Zoom meetings.



"I've been doing word searches on my tablet."
- Victoria

Jamie's been using Colour by numbers, word searches, looking through the internet and he's been taking photos.

Daniel's our resident Weather Man so has been using the weather app on his tablet to give us the daily forecast.





"I try to do Zoom and do my courses on Learn My Way. I've been doing keyboarding and personal safety. I do different things like watching videos"
- Beth

"I like my jumping game because I'm good at it. I like the keyboard because I like the big letters because I can see them. I find the mouse quite useful to click with."
- Lucy



"I like doing courses on it and playing happy colours. I listen to music aswell."
- Annie



Volunteers' Spotlight



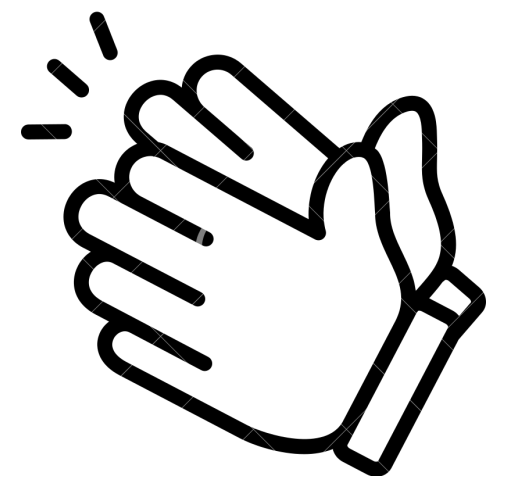
Trixie has volunteered at JRW for the past few years and she has made such a difference to our beautiful garden area. Many of our workers, especially Andrew, have enjoyed working alongside Trixie and learning about caring for a garden. Trixie and her gardening crew have done a remarkable job carefully sowing seeds, pricking out and planting on, moving soil, creating flower beds and maintaining the vegetable planters as well as organising a composting area. Trixie has decided that the time has come to hang up her spade. We shall miss Trixie and her can-do attitude and seemingly endless energy and ideas. We look forward to seeing Trixie soon for a cup of tea and a relax in our garden.

- Denise

6.



Thank You



**A big thank you
Chris, Dave and the
team at Aaztec for
our fantastic new
toilet cubicles.**

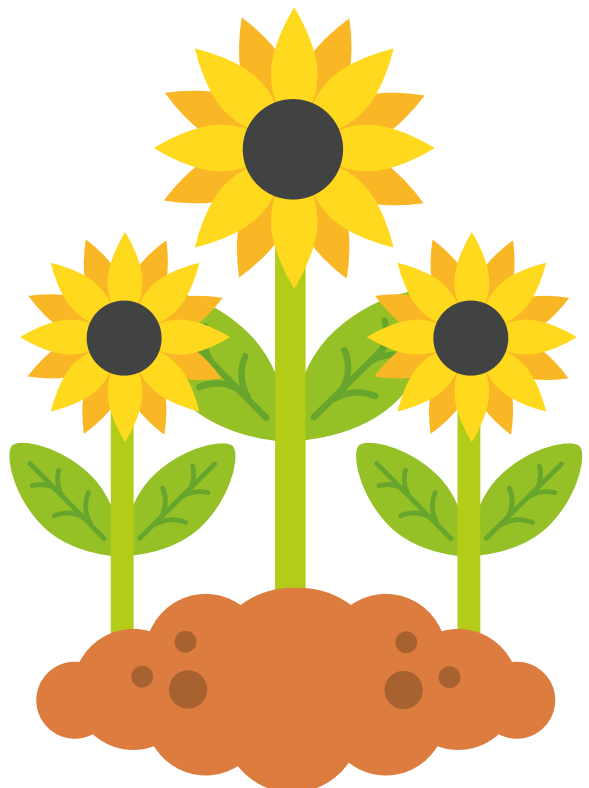
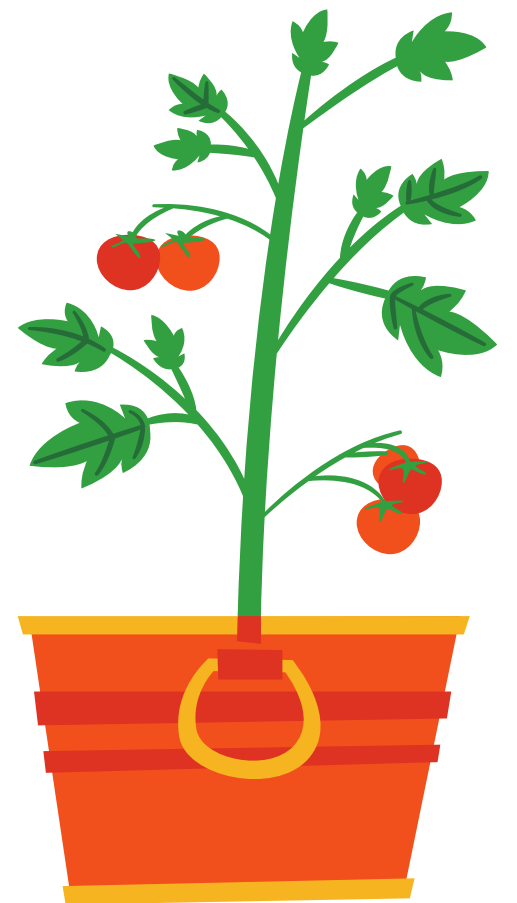
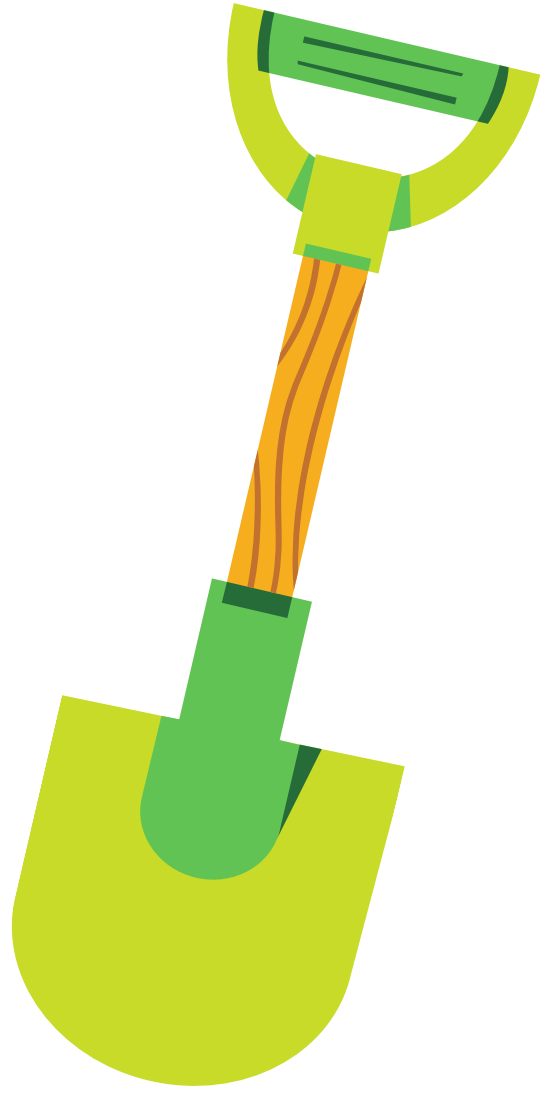
**Special thanks to
David for all his
hardwork in
building the toilet
block.**

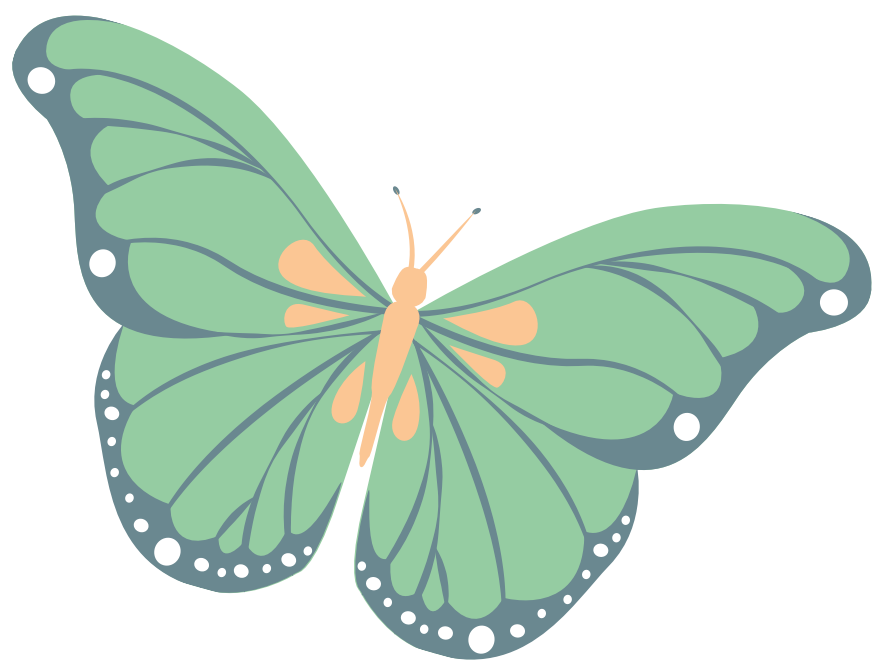


**To everyone who has made a donation to Jennyruth
Workshops this month we want to say a big thank you for
your continued support and generosity!**

Garden Knowlledge

Jonathan has been busy planting herbs and flowers in his garden so wanted to give you a tour.





A spring poem by the gardening Zoom group

Spring

Spring is yellow with flowers,
Daffodils, primroses and celandines.
Spring is pale green as new buds open
And the whole world comes alive.

Spring is a symphony with bird song,
Frogs croaking and lambs bleating.

Spring is noisy as lawnmowers emerge
And the wind rages through trees

Spring is perfumed with the scent of flowers
Newly cut grass, bonfires and fresh air.

Spring feels cold with frosts and storms

Then suddenly warm as the sun comes out
And we find a sheltered spot for a cup of tea!



By Emma, Jonathan, Beth, Jamie, Christopher, Janet, Lindsay
and Denise



Workers' World

Welcome to Workers' World. In this edition we have Jamie's Jokes, fun facts about dogs from Victoria and photos of Sunflowers that the workers have been growing.

Fun Facts About Dog Breeds



1. They have 18 muscles in their ears.



2. Greyhounds can outrun a cheetah.

3. They don't sweat like we do.



4. Basenjis yodel instead of bark.

5. Their sense of smell is better than ours.



By Victoria Thomis

Make Em Laugh with Jamie's Jokes



Which pudding is fruity and tasty but never stops complaining?

Apple grumble

If there is a REFEREE in football and an UMPIRE in cricket, what do you get in bowls?

Fruit

Why is Britain so wet?

Because the Queen has been reigning for year's

What do you call a wet and weedy spy?

James Pond

What do you call a girl in a goal?

Annette



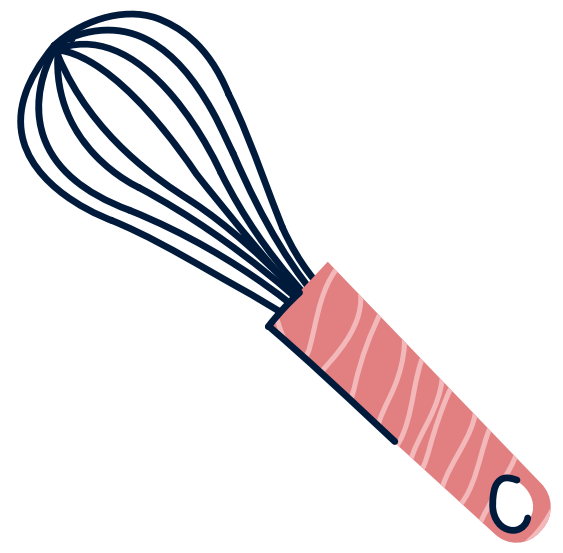
Let's hope these bring us sunshine

Thanks to the Morrisons Community Champions we've received several packets of Sunflower seeds. We've already started planting them but whose will grow the biggest?



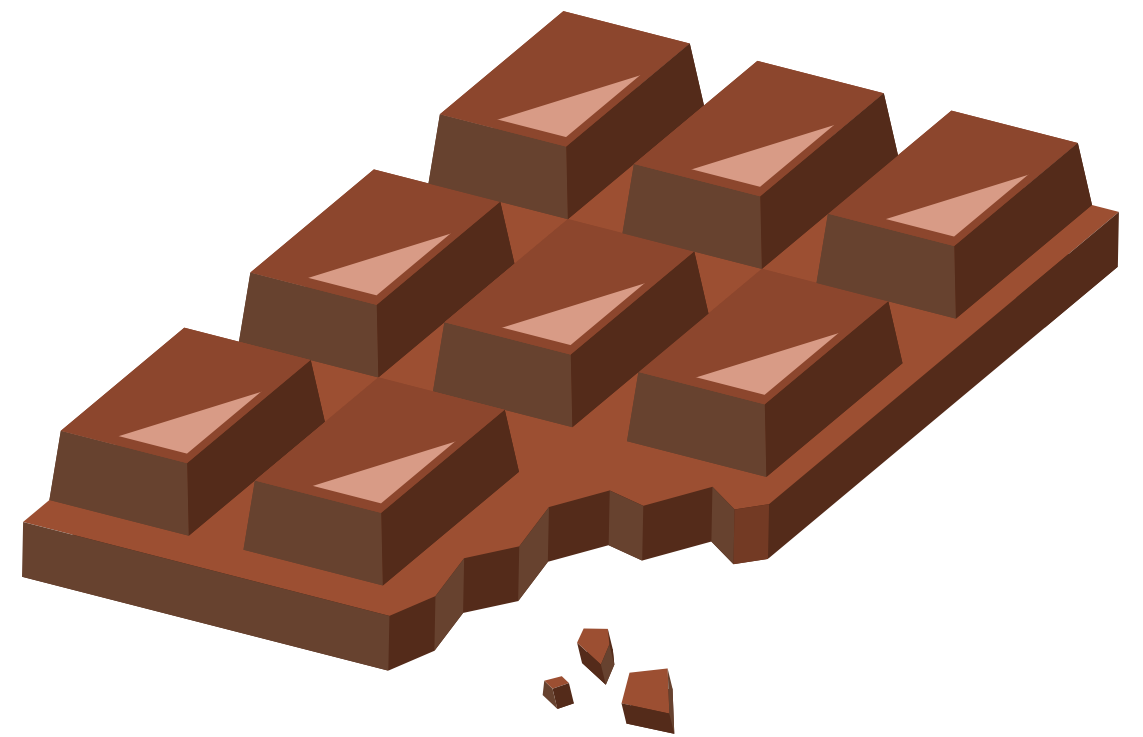


Cooks' Corner



Victoria's favourite Chocolate Chip Cookie Recipe

150g Self-Raising Flour
25g Cocoa Powder
110g Butter or Margarine
75g Soft Dark Brown Sugar
2 Tbsp Golden Syrup
110g Chocolate Chips
2 Tbsp Milk



1. Preheat oven to fan 160°C.
2. Grease 2 baking trays.
3. Sift the flour and cocoa together.
4. Cream butter and sugar until light and fluffy.
5. Stir in the syrup, flour, cocoa, chocolate chips and milk and mix well.
6. Place spoonfuls of the mixture on the prepared trays, flatten slightly and bake for 15-20 minutes.
7. Leave to cool for a couple of minutes, then place cookies on a cooling track to cool.

Rebekah's Chocolate Cupcake Recipe

For the Cupcakes

4 tbsp Boiling Water
40g Cocoa Powder
3 Free Range Large Eggs
175g Unsalted Butter (Softened)
165g Golden Caster Sugar
115g Self-raising White Flour
1 tsp Baking Powder

For the Buttercream

60g Unsalted Butter (Softened)
30g Cocoa Powder
3 tbsp Milk (Whole)
250g Icing Sugar



Step 1 Line a muffin tin with paper cases. Sift the cocoa powder into a bowl, pour in the boiling water and mix, into a thick paste. Add the remaining cake ingredients and mix with an electric hand whisk or beat with a wooden spoon.

Step 2 Divide the mixture equally between the 12 cases. Bake in a preheated oven at 200°C for about 12-15 mins until well risen and springy to the touch. Cool in the cases on a wire rack.

Step 3 To make the chocolate icing melt the butter and pour it into a bowl. Sift in the cocoa powder and stir in the icing sugar a little bit at a time to make a glossy and spreadable paste. If the icing is too dry, gradually add the milk until it reaches the desired consistency. Pipe over the cupcakes, sprinkle with chocolate decorations and leave to set before serving.

Denize's Chocolate Orange Brownie Recipe



225g Terry's Chocolate
Orange/200g Dark
Chocolate
250g Caster Sugar
2 Eggs
95g Plain Flour
30g Cocoa Powder
1 Tsp Salt
175g Butter

1. Melt 1/2 the chocolate. Chop the remaining 1/2 into chunks.
2. Mix butter and sugar together then beat in the eggs.
3. Add cooled melted chocolate.
4. Sift in flour, cocoa powder and salt. Fold in carefully.
5. Fold in chocolate chunks.
6. Pour into lined 8" baking tray/brownie tin.
7. Bake 20/25minutes 180°C - Gas 4.



Rainy Day Relaxation

April

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- PLATYPUS
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- LAMB
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- MAMOTH
- KOALA
- POLARBEAR
- FLAMINGO
- AARDVARK
- HERON
- KIWI
- LLAMA
- CHEETAH
- GOAT
- LEOPARD
- PENGUIN
- PANGOLIN
- SNAKE
- HYENA
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Happy Birthday

April



Janet Slater
Karen Taylor
Steve Carrigan
Terry Nicolson
Linda Fergus
Alex Arnall



April

100 Club Winners

Thanks again to Jamie for announcing the winners.

1st prize – No 55

2nd prize – No 91

3rd prize – No 45



And the Winner is.....

Jack



Jill



Congratulations to Alex Arnall for her choice of names.

Also congratulations go to the Runner Up.....Victoria Thomis. Catherine loved your choice of names too so they will be naming 2 lambs Sif and Thor.



You have both won the prize of a visit to Corn Close Care Farm. To arrange your visit, please email: Catherine at cornclosecarefarm@btinternet.com

A message from Victoria



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