

ANSDELL & FAIRHAVEN W.I. NEWS

JUNE 2020

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VE DAY CELEBRATIONS



Well ladies, here are the two most recent Presidents celebrating VE Day in their own distinctive way. Babs in costume for the era and looking fabulous, and me in the only clothes in my wardrobe that were red, white and blue WHICH FITTED! I hope that you all were able to celebrate this special event in some way, here are some photos of how our own members honoured the event.



The Queens VE Day address certainly made an impact on me and I am sure on you too. I took part of that speech and updated it making it relevant for our current crisis. *"The virus has been total; it has affected everyone, and no one has been immune from its impact. Whether it be the men and women called up to serve; families separated from each other; or people asked to take up new roles and skills to support the virus effort, all have a part to play. At the start, the outlook bleak, the end distant, the outcome uncertain. But we keep the faith, we never give up, never despair. Our streets are not empty; they are filled with the love and the care that we have for each other."*

Take care, stay safe and remember, when it rains, you don't see the sun, but it is there – I hope we can be like that. We don't always see each other, but we will always be there for one another.

Susan

A GOOD TIME WAS HAD BY ALL!



Eliena says -

Each weekday morning at 11am since the start of lockdown our street, The Boulevard in Fairhaven, has taken part in a social distancing exercise class. On VE Day we exercised to 40s music after the two minute silence then ended by doing a flag wave in remembrance. If you look closely you can see Jill in the front right of photo. I'm way at the back.

Festivities continued and our neighbour Martin got the prize for the best dressed person that afternoon!!!



at 3 pm the whole street had a mass afternoon tea in their front gardens or pavements keeping 2 metres apart from one another.

VE DAY ARTISTRY!

Caroline made a beautiful VE wreath for her front door



... and decorated her windows with union jack bunting; all complementing the beautiful garden!

VE day wouldn't be complete without celebratory cakes, these provided by Caroline's neighbour look delicious.



And at the end of the day ...



Caroline took down her VE day wreath

and replaced it with ...



... her "thanking the NHS" one

LOTS OF FUN ON JUNE'S STREET

June says - On VE day we had a Street Party organised by a couple of our neighbours Kayleigh and Charlotte. Charlotte used to be a singer and was in several shows in London so she entertained us with War Time songs which we could all join in.



We had a sort of afternoon tea with tables down the middle of the road

with biscuits, cakes, scones, quiche and sausage rolls made by everyone to share - plus our own individual food and drink. Tables were set up on our own drives, or pavement or road.

The road and houses were decorated with banners, balloons, flags etc. Everyone had a wonderful time - a couple of the children did a dance/gymnastic display for us all and there was dancing in the street (all at a safe distance of course).

It was a wonderful day.



WHAT CAN WE DO DURING LOCKDOWN?

Well here are a couple of very enjoyable and interesting things one of our members has been doing -

Joyce has had a weekly cooking session with her grandson – but very appropriately socially distanced!



Here they are making the same dish in their own kitchens – isn't technology wonderful! What a super way of sharing an experience with grandson and enjoying each other's company.

Just as Joyce has been helping her grandson with cooking, she's had advice/support from Janet with her crochet – and what beautiful items she has produced. (This has really inspired me to do more, thanks Joyce.)



Joyce ended her message to me by saying she's missing all the ladies, the chatter, going out for day trips etc. and hopes it won't be long before we are all together again. I'm sure we all echo that!

WE CAN MAKE TASTY MEALS

Geraldine suggested we include favourite "easy" tasty main course recipes in our newsletter and she very kindly sent in one of her own.

PANCHETTA PIATTO

A simple and quick meal for 2 (also quite filling)

Ingredients:

Pancetta.....Aldi sells this as a twin pack...approx 400 grams...use both packs
2 leeks, sliced like a carrot
300 grams of mushrooms sliced
Tub of Crème fraiche
Penne pasta....the whole-wheat is nice

Method:

Cook half a packet of penne pasta....and while that is cooking.....

Cook pancetta in a tablespoon of olive oil in a large frying pan under a medium heat for 2 minutes
Add leeks ...stir with pancetta and cook a further 2/3 minutes
Add sliced mushrooms and stir into pancetta and leeks until cooked



When cooked switch off heat and add tub of crème fraiche to pan, mix in thoroughly
Then drain cooked pasta and add to pan and stir in thoroughly.
Serve with salad and or garlic bread.....very nice....enjoy

Thank-you Geraldine

SWEET & SOUR PORK

This is a favourite in Susan Brierley's family which she says, quite rightly, is tastier, more wholesome and more adaptable than anything in a jar.

Ingredients

1 onion
1 pepper or mixture of green, red or yellow
Olive oil
1 small can pineapple
2 level tablespoons Demerara sugar
2 tablespoons tomato ketchup
1 level tablespoon sweet chutney
2 teaspoons Worcester sauce
1 1/2 tablespoons malt vinegar
1 level tablespoon cornflour
Good pinch of salt
2 or 3 pork steaks or chops
Rice or pasta



1. Prepare mod hot oven 180deg, 4 gas
2. Peel finely chop onion and cut & core pepper- chop finely
3. Heat oil in pan and brown pork both sides for few minutes. Add to casserole Dish. Fry onion and pepper in remaining oil- may need a little more oil- for 3 mins. Strain pineapple juice or syrup into a measuring jug & make up to a 1/2 pint with water. Chop pineapple and add both to pan. Stir in sugar, tomato ketchup, Worcester sauce and chutney
4. Blend together vinegar & cornflour add to pan with salt. Bring to boil stirring, Cook for 1 minute
5. Pour sauce onto pork in casserole. Cover & cook for 1 hour or longer depending on thickness of pork.
6. Serve with either rice or pasta

Alternatively replace pork with chicken or sausages. I also add more vegs (we love veggies) like diced carrots, celery tops, courgette, green ends of spring onions the choice is yours! Enjoy

Thank you Susan

EASY CHICKEN AND PEA RISOTTO

a recipe I found on-line and have tried during lockdown

Ingredients

- 2 tbsp mild olive oil or sunflower oil
- 1 onion, cut in half, coarsely grated
- 2 garlic cloves, grated
- 250g arborio risotto rice
- 100ml/3 1/2 fl oz white wine, dry wine or water
- 1 litre chicken stock made cube stock cube
- 250g cooked leftover chicken, skin removed, cut into small pieces
- 200g frozen peas
- 75g Grana Padano or other hard Italian-style cheese, finely grated
- 25g butter
- freshly ground black pepper



SORRY

Photo is from recipe not my own, but I have made it twice and it is tasty and very quick and easy

Method

1. Heat the oil in a large, non-stick saucepan over a medium heat.
2. Add the onion and garlic and fry for 2-3 minutes, stirring occasionally, until softened and just beginning to colour.
3. Add the risotto rice to the pan and stir well for 30-40 seconds, until the oil has coated the grains of rice.
4. Pour in half of the wine and allow to bubble for 30-40 seconds, then add all of the stock and bring to the boil, stirring well. Reduce the heat and simmer, uncovered, for 8-10 minutes, stirring frequently, until the rice is almost tender and the risotto is creamy in appearance.
5. Stir in the remaining wine, the chicken and the frozen peas, then continue to cook, stirring constantly, for a further 4-5 minutes, or until the chicken and peas are heated through and the rice is tender with a slight bite.
6. Remove the pan from the heat, then stir in the butter and cheese. Season with black pepper. Cover the pan with a lid and set aside for 5 minutes before serving.

Hope you enjoy it – I did!



**Michelle Obama
Becoming**

She began her life as Michelle Robinson living on the South side of Chicago where she and her brother Craig shared a bedroom in their family’s upstairs apartment. Her Parents Fraiser and Marian raised her to be outspoken and unafraid.

America was on the midst of a massive and uncertain shift, the Kennedys, Martin Luther King were dead.. Vietnam War but to Michelle her family was her world, treated like an adult the centre of everything. She loved music, had piano lessons with Aunt Robbie downstairs. Kindergarten in 1969, she loved school, worked hard, very ambitious, then to Witney Young school on the other side of Chicago, travelling there she saw a different way of life, her mother encouraged her to strive to meet her ambitions and desires, to live life to the full. She got a scholarship to Princeton university, she knew she had to embrace Uni life to the full so decided on leaving her boyfriend David. At that point she says “17years old and my life was on its way”

And what a life from such humble beginnings to promoting the case for black women and equality in a predominately white university, she became a lawyer, Vice President of a Hospital, director of a non-profit organisation, met Barack Obama, a bride, a stressed new mother, campaigned with Obama and for him and THEN became the only woman of African/American heritage to become the First Lady of the United States. She opened up the White House to the youth and people of America.

- I could go on and on a fascinating 426 pages mapping out her life with utmost candour, honesty and boldness ... (my only criticism if sometimes In too much detail) I so wish we had been able to discuss it but do read it.

Keep safe Val.
Next book The Lost Man by Jane Harper.
(the Book Club list for the year can be found on the web site)



Hello Crafty Ladies

I hope you are all keeping safe and well during this lockdown period

I know some of you have been busy sewing, knitting and crocheting, I on the other hand haven’t done any this month as we have been working outdoors in this lovely weather restructuring and refurbishing our gardens it’s been a full time job and I need to go back to work for a rest, which will be very soon I think.

As you know the County Show is cancelled for this year but will remain the same schedule for next year so we can look forward to some happy workshops next year making the things we were going to make this year.

Anyway I’d like to show you a few things that some of the ladies have made

**These are some cushions
Marcia and Anna have
made to keep busy during
lockdown**



**and these are some of the
masks I have made for family,
friends and neighbours not all
as crazy as these**

If you have anything you’ve been working on please share via email to me, Linda

We do hope you enjoy reading your newsletter

