

Taunton Heritage Trust

NEWSLETTER NO 26

Dear Residents

A big thank you to you from me personally for completing and returning your questionnaire. I hope you are able to attend one of the feedback sessions (mentioned below) so that we can discuss with you the reasons behind some of the regulations that have been implemented, as well as discuss any other concerns that you may have.

Well, spring has well and truly sprung – and aren't we all grateful! As life returns to something akin to that of pre-pandemic, we are all enjoying getting out and about again and hopefully the majority of you are looking forward to our summer outing to Sidmouth this year.

I hope also that by the time you receive this Newsletter, you are enjoying your communal gardens and that we all get some good settled weather this summer to enable you to make the most of them.

As ever, any concerns or suggestions, please don't hesitate to get in touch with me in the office.

Karen White - Chief Officer

Deputy Chief Officer role

We are pleased to be able to inform all Residents that effective April 2022, Nick Beresford has taken on the additional role of Deputy Chief Officer. Nick will continue to be the Trust's Properties Manager and in addition will be working closely alongside Karen White, supporting her in her role as CO and covering for Karen in her absence. This is a very positive step for the Trust and all Trustees and Staff are pleased that Nick has taken this on.



Grays Almshouses Heritage open day

17th September

Morning Session: 10am - 12pm

Afternoon session: 2pm - 4pm



Resident survey results

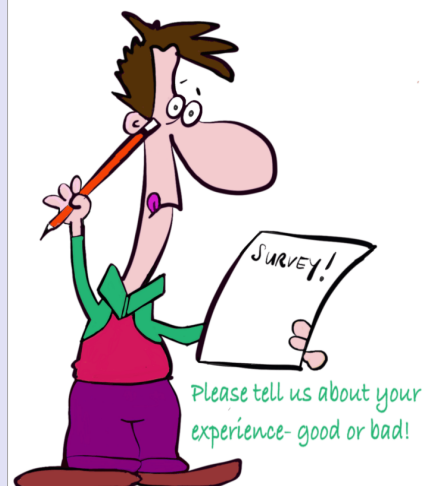
Thank you to all our Residents who took the time to complete the 2022 Residents survey. We had a high response rate of 81%.

Karen White (Chief Officer) and Nick Beresford (PM & Deputy CO) would like to take the opportunity to discuss your feedback with you further at the below resident survey feedback sessions:

Wednesday 25th May - 10am
Bernard Taylor Homes Community Room

Wednesday 1st June - 10am
Leycroft Close Community Room

Feedback ...





Easter egg hunt



Our Warden Jacqui held an Easter egg hunt in the gardens of our Bernard Taylor Homes site.

The children searched throughout the gardens to find as many eggs as they could.

The Residents and the children both took part in an 'egg-citing' egg & spoon race across the garden which was very entertaining!



Contents insurance

We recommend that you take out home contents insurance to cover your possessions against fire, theft and other risks, such as accidental damage. If something happens to destroy or damage your possessions, it can cost a lot of money to replace those items, some of which may be essential.

Contents insurance generally covers:

- **your gadgets (eg laptop, smartphone, TV)**
- **your furniture (eg bookcases, wardrobes, sofas)**
- **clothes and jewellery**
- **family heirlooms and antiques**

For more information please visit:

www.citizensadvice.org.uk/consumer/insurance/insurance/types-of-insurance/household-contents-insurance/



Safety update - Chip pan fires



As a result of a recent experience with a chip-pan fire at one of the Trust's properties, and following discussions with Trustees, we strongly advise Residents **NOT TO USE CHIP PANS IN THEIR ALMSHOUSE.**

Chip pan fires cause one fifth of all accidental dwelling fires attended by the fire and rescue service in the UK each year.

20 people are either killed or injured every day in accidental kitchen fires and the most common cause of these is deep fat frying.

The Trust takes fire safety very seriously, and responsibly adheres to legal requirement as well as recommended good-practice compliance in order to satisfy insurances. At the heart of this is to do our very best to ensure Resident safety but also to protect the Trust's properties.



The Residents at Leycroft Close have been busy planning their Jubilee events on site.

They have created a family of flower pot men especially for the occasion.

The jubilee flower pot men will be displayed on site.



History Talk

At BTH, our local history talks are presented by Gill Young, a resident of the Trust, who is also a volunteer at the Museum of Somerset. This event has become a great success and Gill keeps us entertained with fascinating facts about our local area as well as stories about famous characters that have influenced our town.

Our recent topic was the river Tone and the Taunton canal, followed by the life of the famous poet Samuel Coleridge which tied in well with an exhibition at the museum. All the talks have been truly superb, so we thank Gill for her time and all her hard work.



You are very welcome to join us! The next session is on 24th June and will cover the brief history of Crime and Punishment in Taunton. Starting at 10 am, refreshments are free and are served at 9.45 before the start of the talk. Donations for the museum are kindly accepted. Hope to see you there! Jacqui

Chicken burrito



STEP 1

Heat the oil in a large pan. Add the onion and cook for 5 mins until soft, then add your chosen veggies and continue cooking for another 5-10 mins or until tender. Add the leftover meat, the rice and beans, along with the sauce from the can. Stir everything together and cook

for 5 mins until piping hot.

STEP 2

Heat another frying pan, or a griddle pan, until hot, and heat oven to 140C/120C fan/gas 2. Now assemble the burritos. Warm a wrap for 10 secs on the hot pan (keep the pan hot, you'll need to use it again).

STEP 3

Pile roughly a sixth of the rice mixture onto the centre of the wrap. Top with a little avocado and some cheese, then brush beaten egg around the edge. Fold the ends over the filling, then fold in the sides, like an envelope.

STEP 4

Flatten a little to a parcel, then place, seam-side down, in the hot pan. Cook for 2 mins until the underside has sealed shut and is toasted a golden brown, flip over and cook for a few mins more.

STEP 5

Keep the burrito warm in the oven while you continue assembling and cooking the remaining burritos. Serve with soured cream, if you like.

Ingredients

- 1 tbsp vegetable oil
- 1 red or white onion, or 4 spring onions, chopped
- 400g mixed vegetables of your choice (we used carrots, red pepper and sweetcorn)
- 200g leftover chicken, chopped into small chunks
- 2 x 250g packs ready-cooked lime & coriander rice
- 400g can red kidney beans in chilli sauce
- 6 large wraps
- 1 avocado, chopped
- 100g grated cheddar
- 1 egg, beaten
- soured cream, to serve.

www.bbcgoodfood.com/recipes/raid-fridge-burritos



Guest Speaker events

We are hoping to reintroduce guest speakers to host talks in our community rooms.

Please let your Warden know of

any guest speakers you would like to see in the future.



Home décor

Please can we remind Residents that only our maintenance contractor can put up pictures/shelves etc on walls. This is due to the location of our pipework and piper system.

Any requests can be made via your Warden who will issue you with a ticket detailing the works requested. This will be passed on to the Properties Manager to arrange the works.



Holidays

Planning a trip away? Beach trip, city break, visiting family..... We wish you a lovely time away but please make sure you let your Warden know how long you are away for.

FIRE DOOR KEEP CLOSED

Fire doors are an integral part of the Trust's fire precautions and are designed to minimise the spread of fire. All fire doors, including those within flats, are to be kept closed at all times and are not to be wedged open.