

Taunton Heritage Trust

NEWSLETTER NO 25

Dear Residents

By the time you receive this, our first Newsletter of 2022, the year will be well underway! Let's hope it is a kind one to us all. This is an issue where we reflect on the celebrations that took place at the end of last year, as well as say a fond farewell to Jan, who has been a huge part of the Taunton Heritage Trust for many years. We are also able to use this as an opportunity to welcome Ros Moreton to the Trust as our new Office & Compliance Manager in place of Jan. We know that Ros is bringing a huge amount of experience and expertise to the Trust and she has kindly shared a small piece about herself below.

Spring is on the way, our gardens are being prepared for the growing season and there is much positivity in the air.

With regards to you all.

Karen White - CHIEF OFFICER

Alms gifts

We were so pleased to be able to have the Mayor and her Consort visit our Residents on the 15th December to distribute the alms gifts.

We would usually have a coffee morning but due to the pandemic we decided to scale back our usual Christmas event to a drop in session to restrict the numbers in the community room. The Mayor and Deputy Mayor visited the Bernard Taylor Homes Community room and the Leycroft Close Community room.

Although it wasn't our usual event we felt lucky that we were able to go ahead just in a safer way.

A huge thank you to our Patron, The Mayor Sue Lees and her Deputy, Brenda Weston for handing out the alms gifts to our Residents, as is our annual Christmas tradition.



Welcome to our new OCM Manager Ros

Ros started with us in February and is our new Office and Compliance Manager. She moved to Taunton 30 years ago to study and loved it so much she stayed and raised her family here. She loves getting creative in her spare time and designs and makes kids colourful decorations and toys.

Ros has already enjoyed meeting residents at Huish and Bernard Taylor Homes, when she popped along to their weekly coffee morning, so please say hello if you spot her.



Christmas Lunch

We weren't able to have a Christmas event in 2020 due to covid restrictions so it felt so much more special for the Residents, Staff,

Trustees and the Mayor who were able to attend the party in December

2021 back at the Somerset County Cricket Club.



The Cricket Club did a fabulous job looking after us all. The room and tables had been set up beautifully and it felt really Christmassy.



We were treated to a delicious three course Christmas lunch. The food and service were incredible with many commenting on how nice the food was.



Our Residents enjoyed the traditional raffle provided by the Trust in-between courses. We were all wowed by the amazing magician Kane who came around each table to demonstrate his card tricks! None of us could work out how he did it!



It really was such a special event and we are so pleased that everyone had a fabulous time.



After 12 years at Taunton Heritage Trust I am retiring on 11 February. I feel absolutely privileged to have worked for this Charity and it will always have a special place in my heart. I love the fact that the Trust is still continuing the wishes of the original benefactors and is so well known and respected in Taunton.

One of the main parts of my job has been administering the grants scheme with Laura. I feel so proud that over the years the Trust has helped so many people who were struggling and we have made a real difference to their lives.

Over the years I have met so many lovely Residents and have enjoyed some great chats. Attending social events with Residents has always been a highlight. It warms your heart to know that the Trust has provided safe and secure homes for so many people, many of whom were living in difficult circumstances before finding a home here. I hope I will bump into some of you when in town – it would be so lovely to see you and have a catch up.

I have made some wonderful friends with Karen and all of the Staff and will miss them so much. They are an amazing team who are so committed to the Trust. I intend to keep in touch though and will look forward to them updating me on what is going on! I would also like to record my appreciation of the Trustees, Associates and Patron. I am so in awe of them and their dedication to the Trust, all on a voluntary basis. The Trust is in such safe hands with them.

I wish my successor Ros, the best of luck. I know she will love the job just as much as I did and I know you will all make her feel welcome.

I have no plans as yet for my retirement but that is the beauty of being retired – you don't need to plan! I'm sure I will find plenty to occupy me!

Kind regards and best wishes for a safe and healthy 2022.

Jan Peake, Office & Compliance Manager xx



Happy Retirement

The Staff & Trustees held a leaving presentation for Jan and thanked her for her service and dedication to the Trust with a selection of gifts. Our Chair Liz Fothergill gave an extra special speech which incorporated the policy aspect of Jan's role so well.

The staff also arranged a farewell lunch at a restaurant nearby.

We wish her the best in her next adventure!





Spiced salmon & tomato traybake

Method:

STEP 1

Heat the oven to 200C/180C fan/gas 6. Toss the onion, tomatoes, 2 tbsp curry paste, the chickpeas and 200ml water together in a deep 20 x 25cm **roasting tin**. Roast for 15 mins until the onions are tender and the

tomatoes are just bursting.

STEP 2

Stir everything, then season. Brush the remaining curry paste over the salmon fillets and season. Nestle the salmon into the veg in the tin and roast for another 8-10 mins, or until cooked to your liking.

STEP 3

Meanwhile, warm the naan breads – you can do this by putting them directly on the oven rack below the roasting tin. Cut the warmed naan breads into wedges. Swirl the yogurt into the veg in the tin, then serve with the naan wedges for dunking, a few coriander leaves sprinkled over, if you like, and the lemon wedges, if using, for squeezing over.

www.bbcgoodfood.com/recipes/spiced-salmon-tomato-traybake

Ingredients:

- 1 red onion , sliced
- 200g cherry tomatoes
- 3 tbsp mild or madras curry paste
- 400g can chickpeas , drained and rinsed
- 2 skinless salmon fillets
- 1 large or 2 small naan breads
- 2 tbsp fat-free yogurt
- lemon wedges and a few coriander leaves, to serve (optional)



Craft afternoon

The Residents enjoyed their craft afternoon in the community room which had been arranged by one of the Residents.

We have so many talented knitters. We can't wait to

see their fabulous creations.



REQUESTS FOR PUTTING UP PICTURES, SHELVES ETC.

A reminder to Residents regarding requests for putting up pictures, shelves etc. All new Residents are advised to inform the Trust (via their Warden) if they have any pictures, mirrors etc that they would like put up in their flat. This is done by the Trust, at our expense in order to ensure safe installation etc.

Effective 2022, Residents are given a 28-day period from the date of move-in to request these jobs are undertaken by the Trust at the Trust's expense. Following the expiry of the 28-day period, if Residents require the putting up of any fixtures or fittings, this will be done by the Trust's approved contractor, but at the Resident's expense.



OUT OF HOURS MAINTENANCE ISSUES:

If an urgent unplanned maintenance issue arises out of hours (Monday to Friday from 5pm to 8am, weekends and bank holidays), the Resident reports the issue via their piper system to the Deane Helpline.

DEANE HELPLINE

01823 257185