

Taunton Heritage Trust

NEWSLETTER NO 26

Dear Residents

Welcome to the Spring/Summer edition newsletter. We hope you are all well and enjoying the sunshine we are getting. Just a quick reminder to please let us know asap if you change any of your bank details, this helps stop any delays with your WMC payments.

Also please can we remind you, from a safety point of view, to keep all external doors closed, when you're no longer in the vicinity, to keep out any unwanted visitors. Our Almshouses are situated in busy areas of the town, so please be mindful of who is on site and keep the properties secure for all who live in them. Remember distraction burglars pretend to be someone they are not, in order to gain entry to your home.

We are very much looking forward to our Summer Outing to Sidmouth and our newest staff member Natalie will be joining us on the trip!

Coronation Celebrations



Summer Outing

This years outing for all residents will be on Thursday 29th June, We will be returning to Sidmouth. We will be having tea and coffee on arrival at the Hotel Riviera on the sea front followed by free time and lunch at 1pm. You should have received the form through your letterbox with the menu options. Any cancellations will be charged.

The staff are looking forward to joining you on this trip and we're hoping for a sunny day.



Recycling

- Please can we ensure that all waste is distributed correctly into the recycling boxes.
- ♦ Wash out and crush any recycling items.
- ♦ Please ensure one bin is filled before starting a new bin.
- ♦ Please recycle correctly for your site, if you are unsure please speak to your warden.



Bin collection can be refused if not done correctly. Together we can keep our sites clean and tidy.

Thank you

Trustee Coffee Morning



The Trustee coffee mornings at Leycroft Close & Bernard Taylor Homes were a great success, it was lovely to have a good turn out of residents and Trustees.

Residents enjoyed meeting and chatting to Trustees. Thank you to all Trustees and Associates. We look forward to our next Trustee coffee morning in October.



Office Team Update

We are very pleased to welcome our new Admin and Compliance Officer Natalie who is settling in well at the Trust. Natalie came to the Trust with a range of skills and knowledge from her previous roles including working as a care provider for the elderly. She has gained experience within various administration and customer service based roles including working as travel agent and flight attendant. Some of you may have already met Natalie, but those that haven't yet done so will do soon.



Free Flying Freda

The wonderful Freda, at the grand age of 94, has pursued something she has wanted to do for a while. Freda recently travelled to Australia to visit family, and whilst she was there she decided to have a go on a simulator skydive.

The pictures speak for themselves, what an amazing achievement. Well done Freda!



Washing Machines

During recent Resident meetings, concerns had been raised that the washing machines were not being routinely sterilised.

Our Properties Manager has liaised with the company we use for washing equipment repairs, and they have advised that the most appropriate way of sterilising washing machines is to place them on a hot wash cycle. To this end, if from time to time prior to your wash you put the machine on a hot wash cycle, it should be adequate to keep the machines in a sanitary condition.

No Bake Caramel Shortbread Pie

www.iambaker.net/no-bake-caramel-shortbread-pie

Ingredients

Shortbread crust

- 2 cups crushed shortbread cookies, reserve 1 tablespoon for sprinkling over top of pie
- 1/2 cup (stick or 113g) of butter , melted
- 1/3 cup granulated sugar

Caramel filling

- 16 ounces cream cheese, softened
- 1/2 cup caramel dessert topping
- 1 tablespoon pure vanilla extract
- 1/4 cup heavy cream
- Whipped topping , optional



Instructions

1. Mix all the shortbread crumbs, butter and sugar in a medium bowl. After it is well combined press into the bottom and barely up sides of an 8 inch pie plate. Set aside.
2. Beat cream cheese, caramel topping and vanilla in a large bowl until smooth.
3. Gradually beat in heavy cream just until blended. Beat until fluffy. Spoon mixture into crust. Add whipped topping if desired.
4. Refrigerate for 3 hours or until set. When ready to serve, drizzle with additional caramel topping and sprinkle with shortbread crumbs.

HELPLINE

**Please make sure all
family members and
friends have the Helpline
number in case of
emergency:**

01823 257185

**Heritage Open Day 16th September
2023**

Morning 10am—12pm

Afternoon 2pm-4pm

Pop along and learn a little about the history of Grays Almshouses. You are invited to have a look inside the Chapel and a wander around the gardens and even a sneak peek into one of the flats.

