

WHITLEY W.I. News



Join us for a Christmas zoom party !



Our Christmas party is being held on Thursday 10th December at 7.30pm on zoom.

We would love to see you there and if you would like to wear suitable festive apparel eg. jumper, hat, earrings and decorate your space it will all add to the experience.

To get the link please email Melanie on melanie.barber@btinternet.com

and the link will be sent to you. Then all you have to do is click on the link from 7.15pm on the 10th December and you will be admitted to the meeting.

To make the most of our party it would be handy for you to have

- A pen and some paper
- A square of paper minimum 8" x 8" (wrapping paper will do as long as it folds)
- A pair of scissors
- A Christmas cracker joke

and most importantly

- **Christmas refreshments!**

Welcome to our December newsletter.

It was lovely to see so many members at our first virtual meeting in November. It is a steep learning curve for all of us but we hope to see more of you as the weeks go by and we all get used to this new way of keeping in touch.



To help members practice and also to get to see different faces, we have organised 3 zoom drop in sessions on Monday 7th December at 11.30am, 4.30pm and 7.30pm. If you would like to drop in for a chat, or to check out how it works with just a few people, then please email Melanie on melanie.barber@btinternet.com with the time slot you would like to join and the appropriate link will be forwarded to you. We look forward to seeing you.

I know different subgroups are hoping to host their own zoom meetings in the near future and the leaders of each group will be in touch with their members.

Looking forward to 2021 the committee are very busy trying to put together a programme of speakers for the main monthly meetings. We haven't published a hard copy of the programme yet as we still do not know when we will be able to meet together in person. However, we have several zoom meetings in the pipeline with speakers on forensic science, chiropody, a chocolatier and to start us off in January, Jen Quayle, our local vet with 'Tails from Mongolia'.

So, keep your eye on the Newsletter and look forward to seeing you on screen in the near future!

Chris Jones President

Pat Sharp would love to see photos of your decorated Christmas trees either this year's or one from previous years to compile a montage for our Christmas party.

Send you photos to patsysharpy@gmail.com

Please send your contributions for the next newsletter to whitleywi20@gmail.com

Book Suggestion **Death at La Fenice** - Donna Leon

From the opening pages, we are drawn immediately into the mystery surrounding the death of world-famous conductor, Maestro Helmut Wellauer, poisoned in Venice's celebrated opera house and the world of Commissario Guido Brunetti, where the beauty and culture of Venice vies with its dark underworld and corruption. A who-dunnit with a difference and a very engaging detective.



Book club zoom meeting on 16th December at 7.30pm.

Here is a quick winter warmer pudding from Pat Gaskell

MICROWAVE SYRUP SPONGE PUDDING

Ingredients

- 2 oz Self Raising Flour (56g)
- 2 oz Softened Butter or Baking Margarine (56g)
- Golden Syrup
- 2 oz Caster Sugar (56g)
- 1 egg
- 0.5 teaspoon Vanilla Extract

Instructions

Bowl One

1. Beat the butter and sugar together until they are soft and fluffy
2. Add the egg and beat that into your mixture
3. Now add the flour and mix in thoroughly

Bowl Two

1. Add your syrup to the base of a greased microwave safe bowl until it fills the base.
2. Add your mixed ingredients on top of the syrup.
Note: It will barely cover it, don't worry this is right.
3. Pop into the microwave. Heat for 3 minutes on High for an 800W, 3.5 minutes for 700W microwave.
4. Remove and tip out into a dish and serve. You can add more syrup for effect if you want to.

Emma from Social Lites WI invites WI members to join them at their meeting on 2nd December; our speakers for the evening are the amazing History Wardrobe for their talk 'What Were We Thinking' Fashion of the 70's.

Tickets are available in return for a donation which will be given to Trafford Domestic Abuse Service to fund Christmas dinner for those accessing the service https://www.eventbrite.co.uk/e/130312214341?fbclid=IwAR1MXz4Ykl3QFS0b6e_ByCMC9pA3U2Q0_q6Orfj0X9Tcb6l2IB-nAEfUego

CFWI Zoom events

Many of our members have joined the zoom meetings run by CFWI in recent months. Here is a taster for the next three events.

Thursday 17th December 7pm for 7.30pm
Julia Fawcett CEO of The Lowry Theatre

Wednesday 13th January 7pm for 7.30pm
Clare Pooley author of The Sober Diaries

Thursday 28th January 7pm for 7.30pm
Jacqui Felix-Mitchell a member of the Chartered Institute Of Horticulture and RHS Garden Design Consultancy.

For more information on any of these speakers and the links to join the meetings please see the attached CFWI Virtual events document.

Here are the answers to last months quiz

CITY ALPHABET

Can you name the cities from the clues given below?

Home to the Van Gogh Museum	A	AMSTERDAM
Birthplace of actor Cary Grant	B	BRISTOL
The newest city in England	C	CHELMSFORD
Where JFK was killed	D	DALLAS
Host city to the 1978 Commonwealth Games	E	EDMONTON
Home to the European Central Bank	F	FRANKFURT
Home city of the NFL team 'The Packers'	G	GREEN BAY
George I was the first British King from here	H	HANOVER
Home to a 500 mile automobile race since 1911	I	INDIANAPOLIS
The capital and largest city in South Sudan	J	JUBA
The capital city of Jamaica	K	KINGSTON
The world's highest capital city	L	LA PAZ
Linked to Copenhagen by the Oresund Bridge	M	MALMO
Home of Alan Partridge	N	NORWICH
The city of dreaming spires	O	OXFORD
Home to the Liberty Bell	P	PHILADELPHIA
Celine Dion was born here in 1968	Q	QUEBEC
Host city to the XXXI Olympics	R	RIO DE JANEIRO
Home of the famous Hermitage Museum	S	ST PETERSBURG
State capital of Florida in the USA	T	TALLAHASSEE
The treaty signed here in 1713 ended the War of Spanish Succession	U	UTRECHT
1981 UK number 2 hit for Ultravox	V	VIENNA
The world's most southerly capital city	W	WELLINGTON
The capital city of Shaanxi Province	X	XI'AN
Home of Britain's National Railway Museum	Y	YORK
The capital of Croatia	Z	ZAGREB

Thank you to all our members who have sent in festive contributions - they will hopefully raise a smile!



Thank you to members who sent in photos of their Advent Calendars. Janet Patterson had saved her calendars from the late 50's and early 60's and they had the same excitement then as the modern day chocolate versions! Jean Waite has had a lovely calendar this year with photos of her granddaughters behind each door so she can see them everyday - a lovely idea and a definite sign of the times.



Yvonne has been busy knitting these cute Christmas jumpers for her grandchildren



Joan Blackshaw has sent in these two delightful seasonal paintings.

Whitley residents might recognise St Luke's behind the Robin - let's hope we don't get too much snow !



CFWI Arts & Crafts Sub- Committee Zoom Workshop

The Roger Bannister of Table Runners

Join our Zoom Meeting at **7:30p.m.** on the **1st December 2020** when **Bev Langham** will show you how to make possibly the fastest sewn table runner. Make as last-minute gifts for friends and relations with just 2 pieces of fabric 45 inch (114.3cm) wide.



Centre display fabric: 10.5" (26.67cm) x 45" (114.3cm)

Outer backing fabric: 18.5" (46.99cm) x 45" (114.3cm)

This is a great project for beginner sewists. (a new actual word combining sewers and artists).
For details of link see attached flyer

A Thought for Christmas

Do you know what would have happened
If it had been Three Wise Women
Instead of The Wise Men?
They would have asked directions,
Arrived on time,
Helped deliver the baby.
Cleaned the stable,
Made a casserole,
Brought practical gifts and
There would be Peace on Earth.

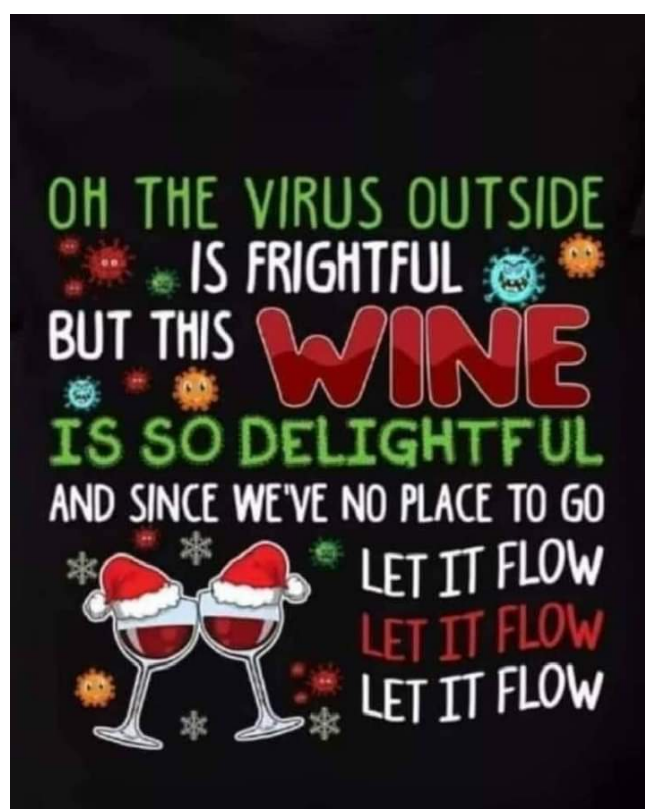
Christmas chutney



1kg diced green tomatoes	400g finely chopped onions
1 tbsps sea salt flakes	400g peeled, cored and diced cooking apples
3 grated garlic cloves	3 cored and diced yellow peppers
350g muscovado sugar	½ teasp chilli flakes
400ml cider vinegar	

Spice bag – 25g peeled and sliced fresh ginger
1 teasp each - coriander seeds, black peppercorns, mustard seeds
3 cloves
1 star anise

Layer diced tomatoes in large pan with onions and leave overnight.
Tie spices in small muslin square and put in pan with tomatoes, onions and rest of ingredients. Stir over low heat without boiling until sugar has dissolved. Bring to boil and cook uncovered until chutney is thick and glossy. Stir from time to time to prevent sticking – 1-1/2 hours.
Remove spice bag before spooning into sterilised jars.



A couple of cracker jokes to get you started

What did Father Christmas say to his wife when he looked out of the window?

Looks like reindeer!

Why are Christmas trees so bad at sewing?

They always drop their needles!

