



***EAST KENT FEDERATION***

**NOT THE EAST KENT NEWS!**

**ISSUE 7 –29<sup>TH</sup> JUNE 2020**



## **A WORD FROM OUR CHAIRMAN**

Dear WI Members,

You may remember that back in April, in Issue 2 of Not The East Kent News I wrote about the bequest left to the Federation by Doris Rowland who was a loyal and devoted member of Willesborough WI. I asked for your suggestions regarding how you felt this generous gift of £20,000 should be spent. Please contact June and Alison with your ideas, we would love to hear from you.

Have you sent in your photographs entitled “The Upside of Lockdown”? The closing date for the Federation Photographic Competition is Friday 23<sup>rd</sup> October so you still have time to enter, but beware, you must have noticed how the Fridays come around increasingly quickly! The winner of the competition will receive The Federation Photography Trophy and the winning photograph will be used on the cover of the Annual Year Book 2021. It would be so good to have a collection of photos to use at events in the future and to form an archive for future generations of WI members. Contact Alison at [assistant.secretary@eastkentfedwi.org.uk](mailto:assistant.secretary@eastkentfedwi.org.uk) for an entry form.

In October each year a Resolution Co-ordinator from every federation meets to consider and debate each resolution on a longlist of resolutions with a view to creating a shortlist. In addition this year the NFWI Board of Trustees would like to give as many members as possible the opportunity to take part in the discussion which will be held virtually using webinar software. All WI members are welcome to apply for a place via an online form on My WI, which will be launched on 1<sup>st</sup> July. This will also be advertised in the forthcoming July edition of WI Life. Do think about taking part it really is an interesting event. Last year I went to London as our Federation Resolution Co-ordinator and we debated over 100 submitted resolutions!

Remember if you wish to submit a resolution the deadline is Friday 11<sup>th</sup> September. If a WI is unable to meet due to the impact of the current situation and therefore cannot take proposals to a full meeting, resolutions can instead be approved by the WI Committee and then sent to the Federation Board via the usual methods.

I hope that you are all keeping safe and well and have been enjoying the warm weather (in the day if not managing to sleep so well at night!)

Keep in touch with each other and know that there is always a WI friend to contact if the need arises.

With very best wishes,

Gill Crone  
Federation Chairman

## 2020 NFWI RAFFLE

Just a reminder that the closing date for money and raffle ticket stubs to be sent to NFWI is Friday 25<sup>th</sup> September. Tickets only cost a £1 each and are available from your WI Secretary though that may be tricky to do at the moment! East Kent Federation members have been very lucky over the last two years with one member winning £10,000 in the 2019 NFWI Raffle! Good luck to all those who have managed to buy tickets – hopefully we'll have another winner from East Kent Federation!

## GARDEN SAFARI

Tankerton Bay WI replaced their planned garden safari with a virtual garden safari. If you wish to take a tour of their members gardens you can do so via <http://www.tankertonbaywi.co.uk/> and then click on the garden safari link on their home page.

Well done ladies, a lot of hard work has gone into both the gardens and the virtual tour!

## JUST FOR FUN!

### ***Food and Drink in Literature Quiz!***

*Thanks to Barbara Turner of Woodchurch WI for sending this in.*

1. What did Amy long for in Little Women?
2. What type of pie was served by an island book group?
3. Which soup do you associate with Moby Dick?
4. In which series of books does Butter Beer appear?
5. What type of party gets “crashed” at 6pm by a girl?
6. What was the speciality served at Fanny Fagg’s Whitstlestop Café?
7. What was Wilberforce’s irresistible inheritance?
8. In which book are Daisy and Tom sitting at the table with a plate of cold chicken and two bottles of ale?
9. Which sweet did Edmund choose in The Lion, The Witch & The Wardrobe?
10. A group of marooned boys use their signal fire to cook what?

### ***Food and Drink Quiz – Answers!***

- |                |                      |
|----------------|----------------------|
| 1. Gravy       | 7. Grapes            |
| 2. Pea         | 8. Chocolate Buttons |
| 3. Gooseberry  | 9. Roll              |
| 4. Pickles     | 10. Olive Oil        |
| 5. Sponge Cake | 11. Pancake          |
| 6. Runner Bean | 12. One’s loaf       |

## GETTING CRAFTY!

### Tin Can Lanterns

*Taken from the Make, Create and Do section of MyWI*

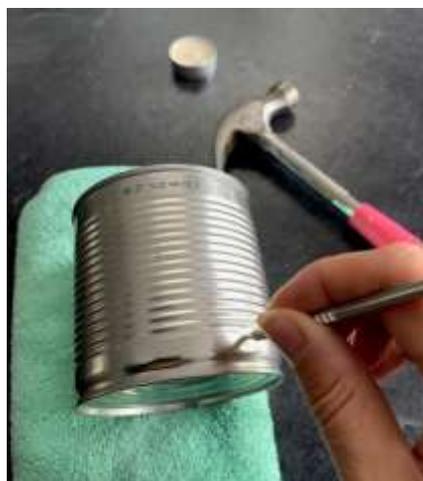
#### Materials

- Clean tin can
- Hammer
- Nail/screw
- Tea light or small candle
- Towel (to stop the tin can moving when piercing)



#### Instructions

1. Soak the paper off of the tin can with soapy water and dry.
2. Place the can on a towel to ensure it's steady and doesn't move around whilst piercing. Using a nail, screw, or anything with a sharp point and a hammer, carefully pierce holes into the tin can in a variety of patterns. You can use your imagination or find patterns online.
3. Place a tea light inside the finished tin.



## GOODY BAGS FOR MEMBERS

*By Sue Howell, President of Elms Vale & Maxton WI*

Although it wasn't an original idea, I thought what a good idea it would be, and a what a treat, for each of the members of Elms Vale & Maxton WI to receive a Goody Bag to cheer them and let them know we, the committee, were thinking of them. The committee were very keen on this idea and in no time at all donations of homemade cards and bookmarks, a quiz, a chocolate biscuit & a teabag were delivered to my doorstep. Included in this bag was also a letter I wrote to the members along with a poem about lock-down written by a very special and inspiring lady who is too poorly to attend our meetings now. We so enjoyed delivering these personalised bags to the members (keeping our distance of course) and it was so well received. It was so worth doing just to see their happy faces.

## WINNERS OF THE JUNE 200+ CLUB DRAW

- 1<sup>st</sup> – No 50 - £27.75 – Pat Harper of Faversham Gunpowder WI  
2<sup>nd</sup> – No 126 - £16.65 – Jeanne Doorne of Castle Green WI  
3<sup>rd</sup> – No 47 - £11.10 – Kate Gilbert of Tolsford WI at Cheriton

*If you are interested in joining the 200+ club please contact Alison Baker on [assistant.secretary@eastkentfedwi.org.uk](mailto:assistant.secretary@eastkentfedwi.org.uk) for an application form.*

## PODCAST RECOMMENDATION



### **Girl, Woman, Other by Bernardine Evaristo** *Recommended by Stephanie Atkins of Smarden WI*

The recent Covid pandemic was not 100% negative. I had, for months or even years, promised myself to get to grips with podcasts. I had absolutely no idea what a podcast was, or how you accessed them. Prevented from using the library, and encouraged by many adverts on the radio, I found out how to download a podcast on to my iPhone, and thus install the BBC Sounds App.

One of the first programmes I listened to, in instalments, was the 9 fourteen minute episodes of "Girl, Woman, Other". Eleven very different women in terms of: race, age, occupation, sexuality and lifestyle are brought to life in a perceptive and sensitive manner. Whilst every episode is complete in itself, it transpires that all the women are ultimately connected by family, work or friendship. The reading is greatly enhanced by the presenter's ability to adopt a wide range of accents from Peckham to Newcastle, Barbados to West Africa. A really interesting listening experience.

A worthy winner of the 2019 Booker Prize and when libraries reopen, I will certainly be requesting the book!

## COOKERY CORNER

### **Maple-Glazed Salmon with Ginger and Soy**

*Sent in by Pippa Kiss of Chartham WI*

#### **Ingredients**

- 3 tbsp maple syrup
- 1 tbsp soy sauce
- 1 clove garlic, crushed
- ¼ to ½ tsp ground ginger, according to taste
- 2 salmon fillets
- Salt and pepper (*go easy on the salt though, because the soy sauce is quite salty*)

#### **Method**

Whisk first 4 ingredients together and pour over salmon fillets in a small ovenproof dish, turning to coat them well. Season with salt and pepper. Allow to marinate for up to an hour if you have time.

When ready to cook, pre-heat oven to Gas mark 6 / 200C / Fan 180. Bake the salmon, uncovered, for around 15 minutes.

Serve with green beans or broccoli, plus brown rice.