
HENSON HERALD

EDITED BY EMMA LOCKLEY

The Spring has produced a batch of work for us and we are especially grateful to the Welsh Book Council Cyngor Llyfrau Cymru for their financial backing. A total of seven titles will be edited in the coming months, including Dr. David Jacques the *Fabulous Peshalls* to Professor TV's book from southern India (North Staffordshire Press sent the parcel to Chennai before Christmas and it finally arrived last week!). Dr. Jacques' book researches crime in genealogy whereby the lineage of a well-known Staffordshire family was falsified and is a brilliant piece of historical detective work.

It gives me a lot of satisfaction to announce to our readers that negotiations are well under way to offer Sadaat an apprenticeship. You may remember me mentioning him in a previous newsletter, he is a refugee from Kabul, who wrote for our newsletter last year and exhibits great determination and motivation to succeed.

The 18th–20th April sees Henson Editorial Services and North Staffordshire Press at the London Book Fair, Olympia 3D85, and we hope you'll be able to come along and say hello. Several of our authors will be there and Serg Plotnikova will give a presentation about his latest book.

On the 12th April, between 2pm–4pm, we are meeting at the Dudson Centre in Hanley for Writers for Disability: a creative and talented group will offer their contribution to the written word.

STOP PRESS STOP PRESS STOP PRESS

The fundraiser for Ukraine on Wednesday raised £900 (approx.)

Malcolm Henson M.D. (April 2023)

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POEMS BY BUSHRA NAQI

THE DYING LIGHT OF THE DAY

*Hearken! The dying, light of the day
that flickers like a candle in the wind
whirls with the frenzy
of a dancer bowing her exit
before the final curtain falls*

*Hearken! The dying, light of the day
when shadowy pillars
of a crumbling monolith
shatter into shard-like pieces
like the dying conscience
of a sick and feeble man*

*Hearken! The dying, light of the day
that seduces a murky horizon
into unfurling its darkness
and blindfolding the eye
of the conniving night*

*Hearken! The dying light of the day
the conspiracy in the skies
when wicked men roam freely
like wolves in sheep's clothing
enacting their evil designs
remorselessly, in dark dungeons*

*Fear! The dying light of the day
when sepulchers open their portals
and the remains are swiftly
returned to the Earth
lost and forgotten
beholden, only to the memory
of pale and weary archives.*

GO GENTLY INTO THE TWILIGHT YEARS

*Go gently into the twilight years
when the evening light begins to pale
when the rapids begin to slacken,
awaiting the final plunge into the vast sea*

*Go gently into the twilight years
when the dusk is dense and fulsome
when a weary straggler drags his feet
deluged by the heavy stench of labor*

*Go gently into the twilight years
as the circle of light shrinks
much has been gathered
much has been lost*

*Go gently into the twilight years
as the straggler bears his heavy baggage
faltering, throws his flotsam and jetsam
overboard into the wet swamps*

*Go gently into the twilight years
light-footed like a feather
the straggler turns homewards now
finally coming into his own
as he settles into his coveted habitat*



EDITOR EXPLORES HOW CHANGING FACE OF JOURNALISM LED TO BUSINESS DECLINE

A former editor has explained why businesses have struggled to get news coverage due to the massive upheaval in regionalism journalism.

Richard Bowyer, who was Editor-in-Chief at Staffordshire Sentinel Newspapers, said the decline in print journalism and other traditional methods of reporting had had a knock-on effect on the type, and quantity, of local stories published.

This has particularly affected business articles, which are not seen as commercial as many other stories in the fast-moving modern digital media world, he said.

He was speaking at the Press and PR launch of *Daily Focus* – the business news service for Staffordshire, published by Staffordshire Chambers of Commerce in partnership with creative agency i-creation.

Richard, now a Senior Lecturer in Journalism at the University of Derby, told an audience at the Quarter@Potbank restaurant at the Spode site in Stoke how he had witnessed the changes first hand during his 30-year career.

He said: “Print journalism was one of the great industries stuck in the past that has been forced to change. I guess it is very much like what happened to pottery, mining, steel and ship building industries. Although we blame the internet for the decline to the print industry, it didn’t happen quickly – it was death by a thousand cuts. The slow death started before the internet in the 1970s and 80s. On only one occasion in 30 years did I see regional sales increase. But the cash kept flowing in because there was nowhere else for it to go. But in 2007 the cuts became an open wound – the disruption was the internet. Classified advertising moved online virtually overnight, and money poured out of the newspaper industry quicker than I could say ‘hold the front page’. And with the money disappearing, consultants came in to streamline the business – it became slash and burn.”

He added: “What does the dramatic change mean to the provision of local news, in particular, the provision of local business news? With fewer staff it is impossible to produce the same number of local stories, and, particularly, business stories will suffer. If a newspaper isn’t writing about your news, who, or what, is going to tell the world about the stories involving your companies? There is a gap in the market for great business news and it is clear the local media has withdrawn from that space. It is fitting the Chamber, which champions business across our county, should step into this gap to provide the service. The rolling out of *Daily Focus* is the modern world of journalism – innovative organisations working together to provide a vital business news service to ensure Staffordshire companies have a voice and can tell the world about themselves. I am saddened by the demise of the regional printed press but the Chamber with i-creation has the chance to create something bold and new.”

(Nigel Pye – article from the *Daily Focus* 23/03/2023)

Recipes for Easter

Recipes that are great to make at Easter.

Easy Bakewell Tart

Prep: less than 30 minutes

Cook: 30 minutes to 1 hour

Serves 8

Ingredients

For the shortcrust pastry

175g plain flour

75g chilled butter

2-3 tablespoons cold water

For the filling

1 tbsp raspberry jam

125g butter

125g ground almonds

1 free range egg (beaten)

½ tsp almond extract

50g flaked almonds

For the icing

80g icing sugar



Method

STEP 1

To make the pastry, measure the flour into a bowl and rub in the butter with your fingertips until the mixture resembles fine breadcrumbs. Add the water, mixing to form a soft dough.

STEP 2

Roll out the dough on a lightly floured work surface and use to line a 20cm/8in flan tin. Leave in the fridge to chill for 30 minutes.

STEP 3

Preheat the oven to 200C/180C Fan/Gas mark 6.

STEP 4

Line the pastry case with kitchen foil and fill with baking beans. Bake blind for about 15 minutes, then remove the beans and foil and cook for a further 5 minutes to dry out the base.

STEP 5

For the filling, spread the base of the flan generously with raspberry jam.

STEP 6

Melt the butter in a pan, take off the heat and then stir in the sugar. Add ground almonds, egg and almond extract. Pour into the flan tin and sprinkle over the flaked almonds.

STEP 7

Bake for about 35 minutes. If the almonds seem to be browning too quickly, cover the tart loosely with foil to prevent them burning.

STEP 8

Meanwhile, sift the icing sugar into a bowl. Stir in 2½ teaspoons of cold water and transfer to a piping bag.

STEP 9

Once you have removed the tart from the oven, pipe or drizzle the icing over the top, giving an informal zig zag effect.

Top tip: If you don't own baking beans you can use uncooked rice instead. You can also use baking paper instead of kitchen foil – scrunch it up first so it will lay in the tin better.

Recipe can be found at: [Mary Berry's easy Bakewell tart recipe - BBC Food](#)

Easy Roast Leg of Lamb

Prep: 20 minutes

Cook: 1 hour and 40 minutes

Serves 4-6

Ingredients

2kg-2.5kg leg of lamb

small bunch rosemary (cut
into 2cm short springs)

4-5 garlic cloves (finely
sliced)

4-6 brown anchovy
fillets (chopped -
optional)

2 tbsp olive oil

2 large onions (thickly
sliced)



Method

STEP 1

Heat the oven to 220C/200C Fan/Gas mark 7. Remove all packaging from the lamb and keep a note of the weight to calculate the roasting time. Make incisions into the lamb using a small sharp knife, at an angle, about 5cm into the meat. Making the holes at an angle will mean more of the meat is flavoured, and the flavourings will be less tempted to be pushed out when roasting.

STEP 2

Insert a short spring of rosemary, a garlic slice and a small piece of anchovy (if using) into each of the holes, pressing in well with your finger. Season the meat all over with salt and pepper, then rub the lamb all over with the olive oil. Transfer to a roasting tin, sat on the onion slices. Roast for 20 minutes.

STEP 3

Lower the oven to 190C/170C Fan/Gas mark 5 and cook for another 15–20 minutes per 500g (1 hour – 1 hour 20 minutes for 2kg leg) depending on how pink you like your lamb. You can also check the internal temperature of the lamb if you prefer pinker meat – it will be 55C for medium (pink) and 70C for well done.

STEP 4

Cover with foil and rest for 15 minutes before carving. Save the tray juices and onion slices to make gravy.

Recipe can be found at: [Easy roast leg of lamb recipe | BBC Good Food](#)



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Malcolm Henson M.D.



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