
HENSON HERALD



EDITED BY LUCI BALL



I will start by congratulating Luci Ball on her appointment at Keele University as an administrator in the Medical School. This will reward all the hard work Luci has put in over the last few years at North Staffordshire Press and a tribute to her dedication and determination.

Since joining the Staffordshire Chamber of Commerce in 2005 I have witnessed a steady increase in the women giving motivational talks, for example, Jill Scott MBE ex Lioness and business guru, and on 1st December at The Chamber the BBC Technology Editor Zoe Kleinman, speaking about Digital Insights which I have an opportunity to attend.

From the 18th -20th April 2023 we aim to have a Press stand at the London Book Fair at Olympia focusing on the sale of book rights for an American Author and also featuring Serge and Helena Plotnikova and their latest book of poetry written during the carnage of the War in Ukraine, which is a tribute to the spirit of a proud nation and its people.

I am hoping the stand will be staffed by members of the team who can make the trip to Metropolis. Last year Daniel Goodyear and I were granted Press Status which led to funds for the Ukrainian cause. By the time of going to press the Writers for Disability Christmas Social will have taken place at the Dudson Centre, Hope Street, Hanley and we wish all our readers a joyful and happy Christmas and prosperous and healthy 2023.

Malcolm Henson (M.D).

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For it is good to be
children sometimes,
and never better
than at Christmas,
when its mighty Founder
was a child himself.

Charles Dickens, Christmas Carol



POEMS FOR DECEMBER

'Little Tree' – e.e. cummings

little tree
 little silent Christmas tree
 you are so little
 you are more like a flower
 who found you in the green forest
 and were you very sorry to come
 away?
 see i will comfort you
 because you smell so sweetly
 i will kiss your cool bark
 and hug you safe and tight
 just as your mother would,
 only don't be afraid
 look the spangles
 that sleep all the year in a dark box
 dreaming of being taken out and
 allowed to shine,
 the balls the chains red and gold the
 fluffy threads,
 put up your little arms
 and I'll give them all to you to hold
 every finger shall have its ring
 and there won't be a single place
 dark or unhappy...

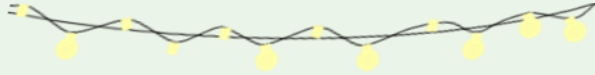


An excerpt from 'How the Grinch Stole Christmas' – Dr. Seuss

... The Grinch put his hand to his ear.
 And he did hear a sound rising over the snow.
 It started in low. Then it started to grow.
 But the sound wasn't sad! Why, this sound sounded
 merry!
 It couldn't be so! But it WAS merry! VERY!
 ...
 Every Who down in Whoville, the tall and the
 small,
 Was singing! Without any presents at all!
 He HADN'T stopped Christmas from coming! IT
 CAME!
 Somehow or other, it came just the same!
 And the Grinch, with his grinch-feet ice-cold in the
 snow,
 Stood puzzling and puzzling: "How could it be so?"
 "It came without ribbons! It came without tags!"
 "It came without packages, boxes or bags!"
 And he puzzled three hours, till his puzzler was
 sore.
 Then the Grinch thought of something he hadn't
 before!
 "Maybe Christmas," he thought, "doesn't come
 from a store."
 "Maybe Christmas...perhaps...means a little bit
 more!"...

FOUR YEARS IN CARMARTHEN

Publisher Celebrates Four Years in Carmarthen



Henson Editorial Services has been based in Dark Gate for four years and recently was voted to The Board of Publishing Wales (Cymru Publishing). Owner manager Malcolm Henson works with several Carmarthen businesses including Pro Print and Goldstone's independent book store and produced *The Welsh in North Staffordshire* by Stuart Haywood in 2021.

During lockdown the company was the recipient of a generous grant from the Welsh Government that enabled the business to weather the Pandemic and advance to a more secure upland. Gary Jenkins Office Manager progressed to a full-time appointment in Swansea having made a great digital impact.

See <https://www.hensoneditorialservices.co.uk>

Malcolm commented that "In the Summer we were able to offer work experience online to a High School Student in Pembrokeshire showing the scope of Publishing via the internet We are happy to extend the opportunity in 2023."

Both Malcolm and his wife Catherine are business partners and on the Electoral Roll of St. James in Manorbier. As a Board member of Publishing Wales the manager aims to encourage the future growth of Welsh culture at home and abroad in Welsh and English. Currently we are working with several local writers to bring their books to print and make their dream a reality.

During July and August Henson Editorial Services ran a Publishing Summer School for students in Ukraine. Despite the destruction of Mauripol where in the past we had arranged exchanges, young people from less war ravaged parts of Ukraine were able to enrol on a virtual programme. A Professor from Chennai gave an online presentation of monuments in southern India and Emily Moore (Foxhat) gave a Power Point on artwork and illustrations in books, comics and cartoons. Altogether a group of fourteen attended.

Finally in autumn the first meeting of Writers for Disability was held which included those with hidden disabilities such as, epilepsy and chronic deafness. There are many talented authors who fall into this category and HES aims to bring their work to the public domain more effectively. A book is a legacy for the next generation and remember *the pen is mightier than the sword* so get writing.

CHRISTMAS RECIPES

'Unbelievably easy' mince pies – by Orlando Murrin

Prep: 30-40 mins

Bake: 20 mins

Ingredients

- 225g cold butter, diced
- 350g plain flour
- 100g golden caster sugar
- 280g mincemeat
- 1 small egg, beaten
- icing sugar, to dust



Method

1. To make the pastry, rub the butter into the flour, then mix in the golden caster sugar and a pinch of salt.
2. Combine the pastry into a ball – don't add liquid – and knead it briefly. The dough will be fairly firm, like shortbread dough. You can use the dough immediately, or chill for later.
3. Heat the oven to 200C/180C fan/gas 6. Line 18 holes of two 12-hole patty tins, by pressing small walnut-sized balls of pastry into each hole.
4. Spoon the mincemeat into the pies. Take slightly smaller balls of pastry than before and pat them out between your hands to make round lids, big enough to cover the pies.
5. Top the pies with their lids, pressing the edges gently together to seal – you don't need to seal them with milk or egg as they will stick on their own. Will keep frozen for up to one month.
6. Brush the tops of the pies with the beaten egg. Bake for 20 mins until golden. Leave to cool in the tin for 5 mins, then remove to a wire rack. To serve, lightly dust with the icing sugar. Will keep for three to four days in an airtight container.

Full page with video via link: <https://www.bbcgoodfood.com/recipes/unbelievably-easy-mince-pies>

Mulled wine brownies – by Sophie Godwin

Prep: 10 mins

Bake: 15 mins

Ingredients

- 100g dark chocolate
- 150g unsalted butter
- 200g light brown muscovado sugar
- 1 large egg and 1 egg yolk
- 100ml red wine
- 50g cocoa powder
- 100g plain flour
- pinch of nutmeg and ground cloves
- ¼ tsp each cinnamon and ginger



Method

1. Heat the oven to 180C/160C fan/gas 4, butter and line the base of a 20cm x 20cm brownie tin with parchment paper. Melt the chocolate in the microwave or in a glass bowl over a pan of simmering water.
2. Mix the flour and cocoa powder together with the spices and a pinch of salt - set aside. Using an electric whisk, beat the butter and sugar together until super light and fluffy then whisk in the egg and yolk.
3. Pour in melted chocolate, wine and flour mixture and whisk until just combined.
4. Pour the batter into tin and bake for 15 mins until just set, don't worry if there is a slight wobble in the centre, it will set up as they cool. Put into the fridge to firm up.

Full page with video via link: <https://www.bbcgoodfood.com/recipes/mulled-wine-brownie>

Yule chocolate log – by Mary Cadogan**Prep:** 30 mins**Bake:** 20 mins**Ingredients**

- butter, for greasing
- 5 eggs
- 140g light muscovado sugar
- 100g self-raising flour
- 25g good-quality cocoa powder such as Green & Black's or Oxfam Fairtrade
- caster sugar, for dusting

**For the icing and filling**

- 285ml/9½ fl oz carton double cream
- 450g fondant chocolate, such as Lindt Lindor
- icing sugar, for dusting

Method

1. Heat oven to 190C/fan 170C/gas 5. Butter and line the base and sides of a 30 x 35cm Swiss roll tin with baking parchment.
2. Separate the eggs, putting them into two large mixing bowls. Add the sugar and 2 tbsp water to the egg yolks. Using an electric whisk or tabletop mixer, whisk the sugar and yolks for about 5 mins until the mixture is light in colour and thick enough to leave a trail when the whisk blades are lifted. Sift in the flour and cocoa, then fold in lightly, using the whisk blades or a large metal spoon.
3. Using a clean whisk, beat the egg whites until they are stiff, then fold into the cake mixture in three batches, again using the blades to preserve as much air as possible.
4. Pour the mixture evenly over the prepared tin, then carefully spread to the edges. Bake for 10-12 mins, or until the cake feels firm to the touch. Put a large sheet of baking parchment on the work surface and sprinkle lightly with caster sugar. Turn the cake out onto the parchment and peel off the lining paper. Cover with a clean tea towel, then leave to cool completely. Trim a little cake from all the edges, then score along the edge of one of the long sides of the cake and roll up from there, using the paper to help you, rolling the paper inside the cake.
5. To make the icing and filling, bring the cream to the boil in a small pan, remove from the heat, then break in 400g of the chocolate. Stir until it is melted and smooth. Leave to cool, then chill until it is spreadable, about 1 hr. Chop the remaining

chocolate, spoon a third of the icing into a bowl, then stir them together to make the filling.

6. Carefully unroll the cake, then spread all the filling over to within 2cm of the edges. Roll up the cake again using the paper to help you, then set on a board.
7. Cut a thick diagonal slice off one end of the cake. Transfer the larger piece of cake to a board or flat serving plate. Spread a little icing over cut side of the small piece of cake and fix it to the large roll to make a stump (as photo). Spread remaining icing over the cake, then dust with icing sugar to serve.

Full page available at: <https://www.bbcgoodfood.com/recipes/yule-chocolate-log>

MICHAEL BASMAN, CHESS ICONOCLAST (1946 - 2022).

Michael Basman, who died recently, was one of the ‘Four Beatles’ of British chess in the 1960s, the others being Andrew Whiteley (1947 - 2014), William Hartston (b. 1947) and Raymond Keene (b. 1948). All four represented Great Britain at the Hastings tournament of 1967/68. At the previous Hastings tournament (66/67), Basman came third equal, behind ex-world champion Mikhail Botvinnik and grandmaster Wolfgang Uhlmann. In his game against Basman, Botvinnik had to struggle for a draw in 76 moves, despite having the white pieces. Another of his games, against prodigy Henrique Mecking, is shown below :-

Mecking (White) vs Basman (Black)

1. d4 c5 2. d5 d6 3. c4 e5 4. Nc3 g6 5. e4 Bh6 6. Bd3 Bxc1 7. Qxc1 a6 8. Nge2
Qh4 9. g3 Qh3 10. f4 Nd7 11. Qd2 Ngf6 12. O-O-O O-O 13. Rdf1 Kg7 14. Ng1
Qh6 15. Nf3 Re8 16. Kbl exf4 17. gxf4 b5 18. cxb5 Nb6 19. Ng5 Ra7 20. bxa6
Bxa6 21. Bxa6 Rxa6 22. Nb5 Rxe4 23. Nxe4 Nxe4 24. Qe2 Nc4 25. Ka1 Ned2
26. Na3 Rxa3 27. h4 Nb3+ 28. Kbl Ncd2+ 29. Kc2 Nd4+ 30. Kxd2 Nxe2 31.

bxa3 Ng3 and White resigned. Keene described this game as ‘a brilliant example of Basman’s creative power in the handling of knights.’

Basman tied for the British championship in 1973, but lost the play-off to Hartston. He continued to devote much of his life to chess, developing the UK Chess Challenge which opened competitive play to very many young people. In 2020 he was one of ten chess seniors who were the subject of a tribute by FIDE (The International Chess Federation) for their contributions to the game. He was described in the tribute as a guru of the English chess scene and a true iconoclast, both descriptions being well merited.

As a player, he often defied convention, using openings such as the Grob (1. g4) and the St George defence (1. e4 a6). He was always a fighter and very rarely accepted a quick draw. He was awarded the title of 'International Master' by FIDE.

John Knee



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