
HENSON HERALD

MERRY CHRISTMAS EVERYONE AND A HAPPY NEW YEAR!

EDITED BY EMMA LOCKLEY

Recently I have visited several local schools to talk about careers in publishing, notably St Margarets Ward in Tunstall and Drayton Manor Academy near Uttoxeter. The reception was overwhelming and students showed great creativity in writing about a list of words formulated by our intern Hollie.

Catherine is very busy indexing a book for CABI on niche tourism.

Serge Plotnikov is contributing chapters of his book on a monthly basis and his second chapter can be read within.

Recipes are the brainchild of our editor Emma so eat and enjoy the delicious dishes described in these pages.

The December issue goes out locally and globally and wherever you are my good reader here at NSP we'd like to wish you peace and happiness this festive season and a healthy and prosperous 2025.

Malcolm Henson MPhil (M.D.)

IN THIS EDITION:

Hello Everyone – Hollie Barnett.....	2
Heart of the World, Where Are You?.....	3
Learn Welsh Team November News Link.....	5
Join the Club.....	6
Celeriac and Thyme Soup.....	7
Lemon and Thyme Roast Turkey.....	8
Vanilla Panna Cotta with Mulled Fruit.....	10
Gingerbread Mince Pies.....	11
One Stop Computers....	12
Deans.....	13



Proud to be a member of
Staffordshire
Chambers of
Commerce.



Hello Everyone - Hollie Barnett

I studied at Keele University from 2018-2024, completing both a Bachelor's degree in English Literature and Philosophy, and a Master's degree in English Literature.

In October, I commenced a 100-hour Social Media Publishing Assistant internship with Henson Editorial Services & North Staffordshire Press. My internship was undertaken as part of Keele University's Flourish



Project initiative, whereby students or recent graduates can apply to complete internships with local SMEs. I have historically undertaken work experience in the educational sector, as part of which I particularly enjoyed creating various digital resources such as lesson PowerPoints and worksheets tailored to suit various audiences; I accordingly felt that the internship would afford the opportunity to build upon this experience within a business setting.

Responsibilities during my internship have predominantly included designing logos, cover banners, posts and infographics for social media, re-designing the company websites, and writing an article for the November issue of the Henson Herald about the two charities (namely, Crisis at Christmas and the Newcastle-Staffs Foodbank) which Henson Editorial Services & North Staffordshire Press has chosen to highlight this Christmas. I have also gained some initial sales practice, produced an activity sheet for Mr. Henson to use during his visit to Draycott Moor College as part of Discover! Creative Careers Week, and will be putting together a guide to leave with the business for maintaining and building upon the enhancements which I have made to the company's digital presence during my internship. The publishing industry is a notoriously difficult area to break into, and I am very grateful to have had the opportunity to gain such valuable initial experience in this interesting and varied sector. I wish to thank Mr. Henson for providing me with this opportunity, and I encourage anyone who is interested in publishing to enquire about gaining experience with Henson Editorial Services & North Staffordshire Press, which offers work experience opportunities year-round.

Wishing all readers of this December issue of the Henson Herald a very Merry Christmas and a Happy New Year.

Hollie Barnett

Heart Of The World, Where Are You?

Selected chapters

'Let not your heart be troubled;
Believe in God, and in Me you shall believe...
I am the way, and the truth, and the life. '
Jn. 14:1, 6.

HOPE BEYOND DREAMS

On July 1, 2022, we travelled by bus from Ukrainian Chernivtsi to Romanian Suceava, and from there to English Manchester by plane. Our sponsor, Nicky Lockett, was waiting for us there - she had invited us to stay in her house until we decided what to do next. She brought us to her Pennine Villa, which is in the center of the Eden Valley in the county of Cumbria, in the village of Armathwaite. Amazingly picturesque places. This is where I mostly wrote Queen Bee.

Helen and I have children who live in different European countries. They have been playing a significant role and mean a lot in my development and my inner changes. It is April 27, 2023. Today, I am beginning this book of mine that is in front of you. It is about different children and different relationships.

Oh, if only they employed me at that charity organisation in Carlisle, although my English is not so good. That's what happened at the job fair yesterday, where those who were in need for work were offered a range of job opportunities. In fact, I am a pensioner not only by Ukrainian but also by British standards. I could not work if I received my pension credit in England, but since my Helen is working, I am not eligible for it.

So, we came to the city job center to look for a part-time job for me. With a tough condition though: I needed a kind of job where they would ignore my language barrier. Honestly, much of what was offered did not suit me except a role of a forester in Center Parcs Whinfell Forest near Penrith. A dream job! A job that would fit all my psychological parameters and my greatest love for nature! Besides, I really liked Penrith.

No longer interested in other jobs, however, heading to the stairs to leave the job fair, we were suddenly attracted by a stand. There were pictures of children on it, and some of them had amazing scenes of happy kids crawling on all fours in muddy ditches! It turned out to be a charity social care center for children and adults with varying degrees of autism spectrum syndrome.

There were two ladies who talked to us, one of whom, let us call her Sandy, seemed to be one of the managers of the center. Helen started chatting with them and told them about me. They were very interested, and, to our surprise, saw no problem with my lack of speaking English. They said, obviously not joking, that there were children like me there who did not speak as well. The ladies were rather persistent and invited us to the open house event at the centre on the 5th of May. They were willing to offer me any work schedule I wanted.

Do you know what? I realised right there at the Job Centre that it was my pair of shoes. What was more, I immediately understood I wanted to work in that center and with those children and adults! It was really crazy for me not to choose a park, but to choose autistic kids. But why? I could not give any reasonable and logic answer. Not yet. I was overwhelmed with emotions.

I have a memory which comes to my mind. It is a wall. There are two doors in the wall. The Lord, who has the key in his hand, opens one door for me to take some cement from there to build a road to the house. I have begun to build it in his kingdom. So I go in, and work as a teacher at school as hard as I can and as long as I can. But then I am pushed out of that room - revolution, different teachers are needed to educate different students... Okay. God opens another door for me. I go in and work as hard as I can and as long as I can. But then I am pushed out of that room too - the room is needed for other people, other purposes, and, in general, there are no more children with their problems and no more teachers there....

A wall. Two doors. Both of them are open, but you neither want to enter them nor you are able to.

How can you go in if you have been pushed out? So what is next? Then there is only one way - away from this house. What kind of road will it be, and who will it be with? Only God knows.

Something, well expressed in these words, "Hope beyond dreams" is emerging. The phrase came to me from Archbishop of Canterbury's sermon at the coronation of King Charles III. The coronation took place on May 6, 2023. We were sitting in the lounge in front of the TV set - Helen, Nicky and myself. Helen was translating some of the stuff that was coming from the TV screen.

The day before the Coronation, on the 5th of May 2023, Helen and I paid a visit to the Centre for Mental Health, a non-profit organisation that provides lifelong individualised support for people with learning disabilities. We were greeted by Sandy and Sheena and were shown into a big lounge, where there were already people who gathered for a cup of tea and coffee. As I realised, everyone here was already familiar to each other and we were the only newcomers. We were introduced to the team, and just there, four of us, over a cup of tea began to discuss the issue of my employment in this charity center filling in a form, which I then signed, and then, working out a plan of action for the coming weeks.

In particular, I would have to get two referrals and a request for a DBS from the British Police, and come to the center three times for induction....

On the morning before going to the Centre, Helen remembered that a few years ago I had made up a CV for a job search in Kyiv, so I pulled it out of my computer memory and translated it into English using ChatGPT. At the meeting, that CV came in handy. I was asked about my preferred working hours and days of the week, and I offered to use me to any of their conveniences. Sandy responded that they would consider my application and my desire to work with them. In addition to dealing with the children, I might do some gardening. It was added after I had looked out of the wide window and noticed that the grass was already high in their lawn. Sandy said at the end of our long conversation: "My intuition tells me that Serge can't have come here by chance." I also felt the same for I had some unfinished work to accomplish in the field of education. Then I added: "Neither Russia nor Ukraine needs a teacher who will be just a human being..." I did not finish the sentence, for I did not know how to explain that some people needed someone and the others needed the other ones, and why this was a problem for me.

In my opinion, the main principle of pedagogics is very simple: you cannot bring up anyone but yourself, therefore, you bring up yourself according to what you would like your children and your students to be. In both cases, you must educate yourself to be someone who, in a national spirit, loves some people and hates or at least despises the others.

Upon my own banner I inscribed: **Homo Humanus. Mundus Humanoru.** Translated from Greek it means: Human humane. The world of the humanes.

What didn't I say to Sandy and Sheena? I didn't say that I had no hope to return to teaching, but my return to the teaching career might happen again. I felt surprised with my burning desire to work in the pedagogical field again, where I used to suffer so much and which I thought I had been done with for good....

Serge Plotnikov

Learn Welsh Team November News

<https://acrobat.adobe.com/id/urn:aaid:sc:EU:e2f80ee7-7296-4945-a261-6daf76e51bd2>

Join The Club

JUST A LINE TO SAY I'M LIVING,
THAT I'M NOT AMONGST THE DEAD,
THOUGH I'M GETTING MORE FORGETFUL,
AND MIXED UP IN THE HEAD.

I'VE GOT USED TO MY ARTHRITIS,
TO MY DENTURES I'M RESIGNED,
I CAN COPE WITH MY BI-FOCALS,
BUT YE GODS I MISS MY MIND!

OFT TIMES I CAN'T REMEMBER,
WHEN I'M STANDING ON THE STAIR,
IF I'M GOING UP FOR SOMETHING OR,
HAVE JUST COME DOWN FROM THERE.

AND BEFORE THE FRIDGE SO OFTEN,
MY MIND IS FULL OF DOUBT,
NOW DID I PUT SOME FOOD AWAY OR,
COME TO GET SOME OUT?!

AND IF IT'S NOT MY TURN TO WRITE,
I HOPE YOU WON'T GET SORE,
I MAY HAVE WRITTEN TWICE TODAY,
ONCE THE DAY BEFORE.

JUST REMEMBER I DO LOVE YOU AND,
WISH THAT YOU LIVED NEAR,
AND NOW IT'S TIME TO POST THIS,
SO, CHEERIO MY DEAR.

I STAND BEFORE THE POST BOX NOW,
AND BOY IS MY FACE RED!
INSTEAD OF POSTING THIS TO YOU,
I'VE OPENED IT INSTEAD!!

Anonymous

Celeriac and Thyme Soup

Preparation Time: 30 minutes / Cooking Time: 45 minutes
Serves 16 people

Ingredients

1 tbsp oil
1 onion (finely chopped)
1 garlic clove (crushed)
400g celeriac (cut into 2.5cm pieces)
800ml vegetable stock
4 thyme sprigs (plus thyme leaves to garnish)
50ml double cream
Truffle oil (optional – to garnish)

For the Pastry Spoons

320g shortcrust pastry sheet
1 medium egg (beaten)
Sesame seeds (to sprinkle)
Grated parmesan (to sprinkle)



Photo from [Celeriac and Thyme Soup - Soup Recipes](#)

Method

STEP 1

Heat oil in a medium pan and fry onion for 10 minutes until soft. Add garlic and fry for 1 minute. Stir in celeriac, stock, thyme and seasoning. Bring to the boil and simmer for 15 minutes or until celeriac is tender.

STEP 2

Meanwhile, make the pastry spoons. Preheat oven to 190°C (170°C fan) / Gas Mark 5. Unroll pastry and, using kitchen scissors, cut out teaspoon shapes. Arrange on a baking sheet lined with parchment paper and brush with beaten egg. Sprinkle sesame seeds on to handles, and pile a little Parmesan on to the spoon heads. Cook in oven for 15 minutes until golden brown. Cool.

STEP 3

Lift out and discard thyme sprigs from the soup pan and blend mixture until smooth. Return to a clean pan, stir in cream and check seasoning.

STEP 4

To serve, reheat soup and divide among coffee cups. Garnish with a drizzle of truffle oil, if using, thyme leaves and pepper. Serve with pastry spoons.

Recipe Tips

Prepare to end of step 3 up to a day ahead. Transfer soup to a container, cool, cover and chill. Keep cooled spoons in an airtight container at room temperature. To serve, refresh spoons on a baking sheet in a preheated 190°C (170°C fan) / Gas Mark 5 oven for 5 minutes. Meanwhile, reheat soup (thin with water if needed). Complete recipe.

Recipe can be found at: [Celeriac and Thyme Soup - Soup Recipes](#)

Lemon and Thyme Roast Turkey

Preparation Time: less than 30 minutes

Cooking Time: over 2 hours

Serves 12-15

Ingredients

6kg oven-ready turkey

75g butter (softened)

1 lemon (thinly sliced)

3 small thyme sprigs

2 small onions (skin on and halved)

6 bay leaves

Bunch sage leaves

Salt



Photo from [Lemon and thyme roast turkey recipe - BBC Food](#)

Method

STEP 1

Preheat the oven to 180C/160C Fan/Gas Mark 4.

STEP 2

Loosen the skin over the breast of the turkey by slipping your fingers between the flesh and skin at the neck end, leaving the skin attached at the cavity end. Spread two-thirds of the softened butter over the top of the breast under the skin, holding the skin up. Slip the lemon slices and thyme sprigs under the skin.

STEP 3

Fill the body cavity with the onion halves and herbs, including the onion skins and top and tail of the sliced lemon.

STEP 4

Tie the legs with cooking string to give a neat shape. Tuck the wings under the back of the bird.

STEP 5

Lightly grease the skin of the turkey with the remaining butter and season with a little salt. Sit the turkey on a rack in a large roasting tin.

STEP 6

Cook the turkey in the oven for about 2-2¼ hours until golden brown, basting from time to time. Cover the bird with kitchen foil if it is getting too brown.

STEP 7

Check it is cooked by using a meat thermometer – pierce the thickest part of the leg, between the drumstick and the thigh, and the thermometer should read 65–70C. Alternatively, if you do not have a thermometer, pierce the thickest part of the leg with a small, sharp knife. If the juices run clear with no traces of pink, then the turkey is done. If they are still tinged with pink, then roast for a little longer.

STEP 8

Cover the turkey with kitchen foil and lots of tea towels and leave to rest for 1½ hours. If desired, turn back the foil and drain any surplus juices from the tin into a jug to make gravy.

STEP 9

Carve the turkey into thin slices and serve.

Recipe Tip

You can prepare the turkey up to 12 hours ahead of cooking. Follow the recipe up until the turkey is in the roasting tin then cover and chill in the fridge until ready to roast.

Recipe can be found at: [Lemon and thyme roast turkey recipe - BBC Food](#)

Vanilla Panna Cotta with Mulled Fruit

Preparation Time: 20 minutes

Cooking Time: 10 minutes

Serves 2

Ingredients

250ml double cream

½ vanilla pod (split open)

50g white caster sugar

2 tbsp milk

1 tsp powdered gelatine

1 tbsp Grand Marnier

100ml red wine

¼ cinnamon stick

1 small star anise

25g fresh cranberries

2 figs (sliced horizontally
into 4-5 slices)

2 clementines (segmented)

Handful of ice cubes



Photo from [Vanilla Panna Cotta with Mulled Wine Fruit](#)

Method

STEP 1

Put half the cream into a small pan with the vanilla pod and half the sugar. Bring to just under the boil, then leave to stand for 15 minutes to infuse. Remove vanilla pod and tip mixture into a large bowl.

STEP 2

Put the milk into a small heatproof bowl and sprinkle over the gelatine. Leave to stand for 5 minutes until the gelatine has turned spongy. Put the bowl of gelatine into a pan set over a low heat and add enough boiling water to come halfway up the sides of the gelatine bowl. Leave to stand for 1-2 minutes until the gelatine mixture has melted. Stir the gelatine mixture into the infused vanilla cream, then sit the bowl on top of a bowl of ice cubes to cool it down quickly.

STEP 3

Lightly whip the remaining cream, then fold in the vanilla cream and liqueur. Pour into two 150ml (5fl oz) pudding moulds and chill for 4 hours or overnight until set.

STEP 4

For the Mulled Wine Fruit, put the remaining sugar in a small pan with 100ml (3½fl oz) cold water and heat gently until the sugar has dissolved. Bring to the boil and bubble for 2 minutes without stirring. Turn down the heat to a simmer and add the red wine and spices. Bubble for 2 minutes, then add the cranberries and simmer for 2-3 minutes until syrupy. Pour into a bowl to cool, then add the figs and clementines. Cover and chill.

STEP 5

To serve, very briefly dip the moulds into hot water to loosen the panna cottas and turn out on to plates. Serve with the Mulled Wine Fruit and its juices.

Recipe can be found at: [Vanilla Panna Cotta with Mulled Wine Fruit](#)

Gingerbread Mince Pies

Preparation Time: 30 minutes

Cooking Time: 20 minutes

Serves 12

Ingredients

400g mincemeat

50g stem ginger (chopped,
plus 1 tbsp ginger syrup
from the jar)

For the Pastry

250g plain flour (plus extra
for dusting)

¼ tsp ground cinnamon

½ ground ginger

125g cold unsalted butter
(cut into small pieces)

3 tbsp golden caster sugar
(plus extra for sprinkling)

1 egg (beaten)

You'll also need

8cm round biscuit cutter

Mini gingerbread person
biscuit cutter



Photo from [Gingerbread mince pies recipe | Good Food](#)

Method

STEP 1

For the pastry, tip the flour, spices and butter into a large bowl with a large pinch of salt. Rub together with your fingertips until the mix resembles fine breadcrumbs. Stir in the sugar. Add the egg and use a cutlery knife to mix everything until the ingredients start to clump together. Tip out onto a lightly floured work surface and knead briefly until you have a smooth dough. Or, pulse the ingredients together in a food processor. Shape into a disc, then wrap and chill for at least 30 minutes. *Will keep chilled for a day or frozen for three months.*

STEP 2

Heat the oven to 190C/170C fan/Gas Mark 5. Mix the mincemeat with the ginger and syrup. Roll the pastry out on a lightly floured surface to a 3mm thickness. Stamp out 12 discs using an 8cm biscuit cutter and lightly press into a 12-hole cupcake tin.

STEP 3

Fill each pastry case with 1 tbsp of the mincemeat mixture. Re-roll the pastry scraps and stamp out 12 mini gingerbread people, then place one on top of each pie. *Will keep frozen for up to two months.*

STEP 4

Bake for 20 minutes, or 30 minutes from frozen. Leave to cool in the tin for 5 minutes, then lift out onto a wire rack to cool completely. Dust with icing sugar. *Will keep in an airtight container for up to four days.*

Recipe can be found at: [Gingerbread mince pies recipe | Good Food](#)



Henson Editorial Services & North Staffordshire Press is proud to support the efficiency of OSC supplying goods and services to our business.

Malcolm Henson M.D.



‘One Stop Computers small but efficient team help clients improve their systems so that they work effectively and productively and allow you to be backed up by expert IT support.’

For further information on One Stop Computers please call: 01782 847208

173-175 London Road, Stoke on Trent, Staffordshire ST4 5RW

Opening Times:

- Monday – Saturday: 09:30 - 17:30
- Sunday: closed



Website for further information: <https://www.onestopcomputers.co.uk/about-us>.

One of Staffordshire’s longest established accountancy practices

deans
your partner in business

FREE INITIAL CONSULTATION
TEL: 01785 258311

All sectors covered:

- Individuals
- Partnerships and Sole Traders
- Small and Large Companies/Groups
- Trusts and Pensions
- Academies and Schools
- Agricultural and Medical



Our services include:

- Accounting and Audit
- Taxation and VAT
- Book-keeping
- New Business Start Up
- Corporate Finance
- Business Valuations



Gibson House | Hurricane Court | Hurricane Close | Stafford | ST16 1GZ
 Email: richard.stonier@deansaccountants.com
 www.deansaccountants.com

Henson Editorial Services & North Staffordshire Press, Smart Innovation Hub, Denise Coates Foundation Building, Keele University, Staffordshire, ST5 5NS

Email: enquiries@hensoneditorial.com

Telephone: 07985425843

Website: www.northstaffordshirepress.weebly.com

@EditorialHenson