

# The Weaver



## CHAIRLADY REPORT

Dear Ladies

I hope you had some relaxed days over Easter and if you are still on the road please drive carefully and responsibly.

We as the Committee have made some progress on our web page <http://iwan.com.na>, however we are still looking for representative pictures in good quality. So if you have photos that we might use, please contact one of the committee members either online or at a coffee morning.

We also made progress on our new logo, which I truly believe represents us much better and is more “women friendly”. We hope you like it too ...



During the next coffee mornings, we will hopefully be able to have a set of all sizes of the new IWAN T- and Golf Shirts for you to try on and choose the size which fits you best. We will also present the new IWAN shopping bag. I truly hope we can get the shirts ready for the next Bio-Market so that we can represent IWAN in uniform.

In order to try and increase our sales at the next Bio-market on the 1st of June, we want to offer some specials. The committee opted for a curry Broetchen, suggested by Jayshree, as a savoury dish and crepes, suggested by Micheline, as a sweet dish. We will use newspaper baskets for take aways, as they were very useful, inexpensive and appreciated by the customers at Mammadu's Bio-market last month. So we will try to fold them during the coffee mornings before the next market. We are also looking for donation cans like this one which we would like to personalise with our Iwan Logo to use at the market. If anyone knows where we can get them here in Namibia, please let us know.



After the latest experience of our Business Coffee Morning, we have been working on organising it better for the next time and we thought to introduce a Charity coffee Morning as well, which will be held on the 10th of September. This morning is dedicated to present Charities instead of Businesses and you are more than welcome to sign up either to host or to present. There will be a maximum of four speakers chosen on a first-come, first-served basis. Please contact me or anyone on the committee, if you are interested.

I also would also like to remind you of our next second hand clothes sale on the 6th of July, so please start to collect items to donate now. Members can sell and buy clothes during the pre-sale coffee mornings of the 25th June and the 2nd July, but no longer during sorting or at the sale itself. The pre-sale prices at these coffee mornings are set by the seller and at least 50% of the proceeds will go to IWAN as a donation.

And finally, but perhaps most importantly, I'd like to tell you that the committee has decided to start looking into increasing our help for disabled children and adults. Here in Namibia, there is not really any help provided to these people and I feel very sad about that. Sometimes a child fails at school simply because they need glasses or a hearing aid, or someone might be stuck at home because there is no wheelchair! So if you know of a charity supporting such cases or working with physically impaired people in any way, please bring them to our attention so that we can make a plan for sustainable support.

Agnes Albrecht-Röhm



## CHARITY REPORT (written by Daria Ivanova)

Charity group committee members are Daria Ivanova, Foibe Lukas and Sabine Erwig (contacts at the end of this report).

### Food Delivery

Every fortnight IWAN volunteers deliver fresh food to Katutura Old Age Home (OAH) and CLaSH Pre-Primary School.

Thank you very much to all the volunteers for this month: Eveline, Anne and Lisa.

Thank you to all the ladies that have signed up to deliver so far. **We need your help.** So sign up either at the next coffee morning or contact any of the ladies on the charity group!

Also we would like to thank Sue Wassung once again! She prepared some nice Easter eggs both for CLASH and OAH. Thank you so much for your continuous support of IWAN's charities!



*Sue Wassung delivering Easter eggs*

Also Sue Wassung and Daria visited the AGM of CLASH this month. CLASH is going to become a Trust in the future. When we have some more information on that we will inform all the IWAN members.

### Bio-Market

The next Bio-market of the year is on Saturday, 1<sup>st</sup> June. We are looking for volunteers! You can prepare a dish (salad, quiche, cake, special traditional dishes, etc.) or be a part of the event itself (we have early and late shifts and it is a great fun!).

If you would like to participate in the Bio-market, please sign up either at the next coffee morning or contact any of the ladies on the charity team.

### **Clothing Sale**

The next clothing sale will take place on Saturday, 6<sup>th</sup> July 2019, again at Mammadu.

### **New Charity Team**

We are still looking for more charity team members. Just contact Daria if you have any interest in helping with charity projects.

### **Projects**

We are starting to revisit the organizations which we supported last year, so as to have a follow up. We will inform IWAN members on the findings. We are also constantly looking for new projects. If you know of a local NGO, school, clinic etc. that you think IWAN should support, please contact charity group!



## Recipe Corner

### Baked Cinnamon French Toast

*An easy and delicious french toast breakfast prepared the night before and baked with a cinnamon topping the next morning. It's a meal everyone will enjoy waking up to!*



*Perfect for those colder autumn mornings...*

#### Ingredients:

1 day old French bread loaf  
8 eggs  
2 cups milk  
½ cup cream  
¾ cup sugar  
2 TBLS vanilla essence  
1 ½ tsp cinnamon powder

#### Toppng:

½ cup flour  
½ cup packed light brown sugar  
1 tsp cinnamon  
½ tsp salt  
½ cup (1 stick) cold butter

#### Instructions:

1. The night before you want to bake it, prepare a 9x13 inch baking dish by greasing it with butter.
2. Cut the loaf of bread into 1 inch cubes and place into baking dish, spreading evenly.

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3. In a medium bowl, break the eggs and add the milk, cream, sugar, vanilla and cinnamon and mix well to combine.
  4. Pour the mixture evenly over the bread.
  5. Cover the baking dish tightly with plastic wrap and place in the refrigerator overnight.
  6. Cinnamon Topping: In a small bowl, combine the flour, brown sugar, cinnamon and salt.
  7. Cut the butter into pieces and add to bowl.
  8. Cut the butter into the dry ingredients until it resembles coarse crumbs.
  9. Remove cover from French toast and place the crumble on top of the French toast.
  10. Bake at 350 deg Fahrenheit / 175 deg Celcius, for 45-60 minutes, depending on how well you want it cooked. 45 minutes will give you a softer, bread pudding-like texture and 60 minutes will give you a drier and firmer dish.
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Ah, kindness.  
What  
a simple way  
to tell another struggling  
soul that there  
is love to be found  
in this world.



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