

WELCOME TO

# The Edit

*we couldn't do it without you!*



## A Few Words From Our Founders

New year is a time for reflection – and what a year to reflect on. 2022 saw AberNecessities double in size in every way possible, from the number of local families supported and our ever expanding team, to community support and our growing corporate friendships. Several successful funding applications, corporate support, community fundraising and the dedication of our team has enabled us to maintain our high standards and fulfil every application received.

We also opened the doors to our new HQ which was lovingly donated by a local family. The move has had the most wonderful impact on our operation and will continue to support the demand on our essential service.

At the top of this new year, sadly uncertainty is everywhere. To galvanise our focus we have thought about a word that will help us navigate this ever-changing landscape in order to support local families. That word is **strength**.

The unwavering dedication, determination and kindness of our team and community is worth noting, remembering and is exactly the sort of strength we want to take in to 2023.

*Dani & Michelle x*





## Behind the Scenes: Operations Team

### WE COULDN'T DO IT ALONE

We simply couldn't do what we do without our amazing team and volunteers. It's important to recognise each and every one of you for the role you play in our organisation's success.

As we continue to grow and support more families than ever, we are delighted to welcome our new Head of Operations - Irene Grassick who will be heading up the expanding team with - Katie, Rachael, Laila, Jacqueline, Anna, Mel and Michelle; more strong, smart and capable people who play a huge part in our operation.



## Trustee Update

We're delighted to welcome Claire Johnstone and Tracy Thorn to the board of trustees. They both bring with them a wealth of knowledge, experience and enthusiasm which will guide and support our further growth.

After 4 years, we say goodbye to Miriam and Ian Smith who have been instrumental in the early development of AberNecessities. Their friendship, support and guidance has been hugely appreciated. While we will miss them, we know they will enjoy spending lots more time with their beautiful granddaughters.



## Corporate Champions

### WE LOVE OUR COMMUNITY

We want to say a huge, huge thank you to everyone who has supported us at our Birthday Ball and beyond. As a new charity, these contributions from our corporate supporters make a huge difference and the money raised will truly change the lives of so many local children.

From the bottom of our hearts - thank you!



A LITTLE NOTE FROM OUR FAMILIES...

## Makes it all worthwhile

"I don't know how I would have coped with Christmas without you. The Christmas Eve boxes especially will really be amazing to give to my children, they will be over the moon ( I have hidden them for now.) I never thought I would be in this situation where we are struggling for the second year, I thought the pandemic was our low financial part with suddenly no income. A year later in 2021 we were recovering and doing ok again and then the cost of living has come and it's the final straw that we are desperate, doing all we can to keep working as hard as we can to pay bills yet, it's not enough and it breaks my heart for the kids, especially at this time of year. The individual blankets will be great for them, especially as it is so cold in our house. Thank you."

**Mummy to 2 girls, Aberdeen**



## Pancake Day

**IT'S FLIPPING MARVELLOUS!**

On February 21st we'll be stacking these carb-tastic delights for the whole team.

Syrup, sugar, lemon - Whatever your pancake preference, make sure you save room for these delicious treats.



## With love...

**FROM US TO YOU**

Be in with a chance to win one of our 'Moment' candles by answering this question:

**What is our word of 2023?"**

[SUBMIT ANSWERS TO VICKY](#)

# Easy Cheesy Biscuits

OUR VERY OWN MARY BERRY - ANN -  
SHARING HER SECRETS

## Ingredients

100 Butter, softened  
100g Plain Flour  
¼ tsp Salt  
100g Mature Cheddar, grated  
25g Rice Krispies

## Method:

- Preheat oven to 180oC/160oC fan/Gas 4 and line 2 large baking sheets with non-stick baking paper
- Measure butter, flour, salt and cheddar into a food processor and whizz until mixture comes together (works just as well by spoon, then your hands).
- Spoon into a bowl and add rice krispies. Mix well with your hands to combine.
- Shape firmly, into small balls with your hands (around 25). Place on the baking sheets, leaving small spaces between and press down gently with a fork.
- Bake in the oven for 18-20 minutes, until lightly golden.
- Transfer to a wire rack and leave to cool.



## INSPIRATION

"HAPPINESS DOES NOT COME FROM DOING EASY WORK BUT FROM THE AFTERGLOW OF SATISFACTION THAT COMES AFTER THE ACHIEVEMENT OF A DIFFICULT TASK THAT DEMANDED OUR BEST."

Theodore Isaac Rubin



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SCAN ME