



NEWSLETTER

Full articles and more information about our services can be found at www.trjftwickenham.com

New Venue Announcement!

We are very excited to announce the opening of a new surplus food hub at Ham Children's Centre, next to St Richard's Primary School. This collaboration has been in the making for several years and will be serving the families in need in Ham that are known to Achieving for Children. The new food hub is now open every Thursday afternoon from 14:30-16:30, located outside under the Children Centre's awning.

We thank Achieving for Children for the use of their venue, and look forward to serving the local families in Ham!



Celebrating Ham Community Cafe's 1st Anniversary

In July the Ham Youth Club Community Cafe celebrated its 1 year anniversary with a visit from the Mayor of Richmond upon Thames, Councillor Penny Frost, who has served as a councillor for Ham since being elected in 2014, and has lived in Ham for over four decades. We thank Penny for her support in the opening of the Ham Community Cafe.

The Ham Community Cafe started out last July as a surplus food hub outside the youth centre under a gazebo. This was a great way to advertise our new service to Ham residents who were walking past and intrigued by what we were doing. Once the school holidays ended we moved indoors and since then have been offering a light lunch as well as our surplus food hub, serving between 40-60 guests each week. We now continue to operate the indoor cafe during school holidays with slightly reduced opening hours to accommodate the youth club activities.

We thank our team of volunteers for delivering a great service to our guests every Tuesday, from 11:30-13:30 at Ham Youth Centre.



Fundraising Update

We're delighted to announce that TRJFP has been awarded a three year grant from the Hampton Fund. This is wonderful news as the funding covers our operating costs at Linden Hall, Noble Green, and a proportion of our costs at ETNA. Heartfelt thanks to the Hampton Fund for their support.

The Hampton Fund has supported individuals and families in the local community since 1811. Their aim is to relieve the burden of financial, physical and emotional hardship and create opportunities to live well, and through this help build an empowered, resilient and compassionate community where everyone has an equal opportunity to thrive.

You can find out more information about the Hampton Fund at <https://www.hamptonfund.co.uk/>



**TRJFP In
Numbers....**

341
tonnes of food
diverted from landfill

(June 2018 - Aug 2025)

122248
bellies fed

1019
volunteer
hours / month

(Oct '24 - Aug '25)

6
venues

9
sessions /
week



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Food for bellies and food for thought...

Find out about our amazing TRJFP volunteer chefs and the food they love, and take time to discover more about some of the surplus foods we receive most regularly at our Centres.

Chef in the Spotlight.....Joanna

Joanna has been a key part of the TRJFP Ham team for over a year, alternating weeks in the kitchen with another chef to keep the delicious meals flowing. Before joining the Ham project, Joanna spent some time in our community cafe at the Cambrian Centre discovering how we work. Even before that, she was cooking up kindness at the Richmond Soup Kitchen at the St John the Divine Church in Richmond.

Introduced to TRJFP through her friend Penny, Joanna brings a wealth of experience to the table. With over 20 years in the catering industry, she's done everything from running restaurants to working front-of-house at high-end events like Wimbledon and Ascot. After taking a break to raise her family, she subsequently returned to her passion of connecting with people through food.

Now a hands-on chef for the Ham venue, Joanna explained why she finds this work so special. She thrives on the creative challenge of cooking with whatever surplus ingredients are available that day - and she relishes the opportunity to connect directly with the 50 or more guests she helps to feed each week.

"It's a real team effort," Joanna says. "Everyone pitches in, whether it's chopping vegetables, making coffee or washing up." She's quick to share credit with her amazing fellow kitchen volunteers: Trisha, Linda, Sally and Sophie.

We're so grateful for Joanna's warmth, creativity, and community spirit - she's proof that food made with heart really does make a difference.

Joanna's Filo Apple Turnovers

Ingredients: Apples, filo pastry, cinnamon, sugar.
Optional lemon juice, raisins and nutmeg

Method:

1. Peel the apples, core and cut into chunks.
2. Add to a saucepan with a little water, cinnamon and tbsp of sugar.
3. Can add lemon juice and raisins and nutmeg if you have them.
4. Cook off until soft but not mushy then leave to cool.
5. Melt some butter in pan or microwave.
6. Unroll the filo pastry and take one sheet away and brush it with butter. Cut the sheet in half.
7. Then put a tablespoon of apple into one corner of the one half and fold over top left corner over apple then fold the whole piece over to the right to make a triangle. Practise makes perfect!
8. Do this with the rest of the half sheets and lay them on a greased baking tray and if necessary brush with more butter and then sprinkle with any sugar you have.
9. Put in oven at 180C for about 15 mins or until golden brown.



Welcome to our new team members

As we continue to expand our services we have welcomed several new team members, all of whom started as regular volunteers. Sarika (left) will be taking over the management of our Linden Hall service on Thursdays as Clare moves to open the new surplus food hub in Ham. Nigel has joined the team as a project worker at our Ham Youth Club Cafe, and Kathy, Cristina, Hilary and Kim are our new adhoc cafe managers at ETNA, covering for holidays and absences of our regular managers. Welcome to the team!