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New venture for Rhynie young

Sheer magic

Florist's window show is another winning display

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Chance to develop the community with trust job

HUNTLY Development Trust (HDT) is looking to add to its team.

Applications close this weekend for the post of an operations coordinator for its flagship town centre project at No.30, The Square.

The part-time post is for a fixed period of one year.

The successful applicant will work with HDT's town centre development manager to deliver the multi-use centre to create opportunities for jobs, training, learning and leisure.

Facilities proposed within the redeveloped property include a café, a cinema/performance venue, heritage, visitor and green travel information, learning, training, co-working and conference spaces, along with community and retail provision – all of which will create opportunities for jobs, training, learning and leisure.

The extensive refurbishment is due to finish at the end of this year and No.30 to open early in 2023.

The starting salary is £30,000 pro-rata.

HDT is looking for a self-starter who will organise and work with volunteer groups, organisations and individuals to develop and manage the project.

The job includes developing a financial sustainability strategy for No.30, building and developing community engagement and liaising with potential tenants and stakeholders.

Experience of town centre regeneration and an understanding of rural communities like Huntly and district are said by HDT to be desirable.

Rising star!

Baker launches pay it forward plan to put 'bread on the tables of needy'

By Pat Scott

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THE fledgling bakery business in Square Deal hopes that the season of goodwill can be extended all year round.

Anne Keenan took over the Honesty Bakehouse at the start of November and always makes sure that any goodies left at the end of the day go to people in need, but now she's also giving customers the opportunity to "Pay it Forward" – paying for a loaf of bread or cakes or croissants which she'll give to anyone in need.

Anne said: "If someone would like to buy a loaf of bread for someone less fortunate than themselves, they should just speak to me. By taking part people will literally be putting bread on the table of a Huntly local who needs it."

The Honesty Bakehouse Project was developed by Deveron Projects and launched by baker Kate Taylor-Beale and Christine Sell.

Now Ms Keenan, who describes herself as "super passionate about

food" has followed her dream and taken over at the helm.

The bakery opens from Tuesday to Saturday, and she's there by 4.30am to start baking.

The bakery was founded on the principals of good wholesome breads and sourdough loaves, its



I have found my happy place. I have followed my dreams.

Anne Keenan

specialities are much in demand – sometimes wholemeal or a country cob or seeded and even baguettes.

But the bakery offering has expanded, and Anne likes to experiment with flavours, inspired by time spent in Australia and Singapore.

Daily delights include anything from the original and popular cinnamon buns and croissants to treacle and spice cake, egg nog custard tarts, cinnamon and honey scones

and pickled onion, ham and cheese tarts.

After a long career in the energy industry and a spell as a print and radio journalist before that, Anne says: "I have found my happy place. I have followed my dreams, I was always interested in food and did a one-year intensive course at the Tante Marie Culinary Academy in Guildford.

"During lockdown, I worked from home and delivered afternoon teas, and then I saw the opportunity here. It's a lovely little space and the kind of enterprise that I can make my own."

Up to 50 customers a day pop in to buy Anne's baking, and if she sees people looking

through the windows and perhaps hesitant about going into the shop, she will go out and explain to them how the bakery operates and urge them to come in.

At the outset the bakery operated on a pay what you can basis, but items are now priced but based on an honesty principal, people make their own payments and take their change.

Anne hopes to inspire other people to become as passionate as her about baking, and is giving the opportunity for anyone who would like to learn about sourdough and other baking to join her for a session as a volunteer.

Anyone interested should pop into the Honesty Bakehouse or contact her via its Facebook page.

■ The Honesty Bakehouse re-opens on Wednesday after an extended festive break required to meet self-isolation rules.



Tasty treats ready for baking by Anne Keenan at the Honesty Bakehouse in the Square. Pictures: Daniel Forsyth



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