

# Happy NEW YEAR 2023

*Wishing you a year filled  
with new adventures  
and happiness*

## Happy New Year

I wish you a very good, loving and inspiring 2023. For many, 2022 has been a tumultuous year but for the Quashie School Project it was a bright one. In the last newsletter, I described it as fruitful. We continue fruitfully because we raised the entire amount for Oyoko Health Centre's action and I am going to Ghana for 3 months to guide new plans. We finished 2022 well and I look with a sense of great expectation to 2023!

In this newsletter stories about:

- Help from the Wilde Ganzen Foundation
- New university students
- Plans for 2023
- Straight from the heart...
- Groningse Poffert from the cooking bag

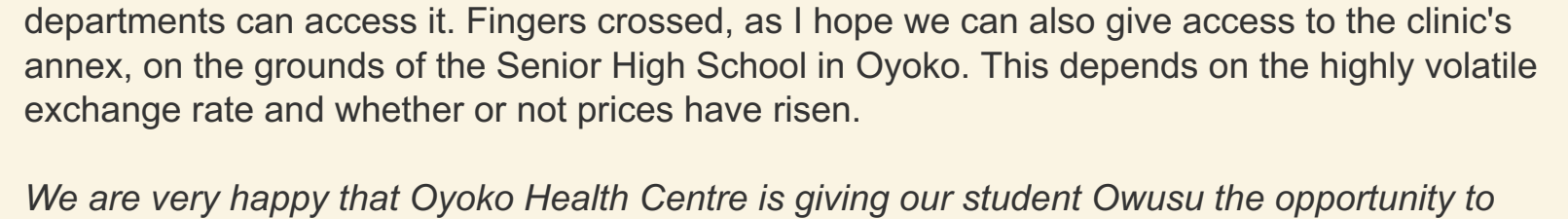
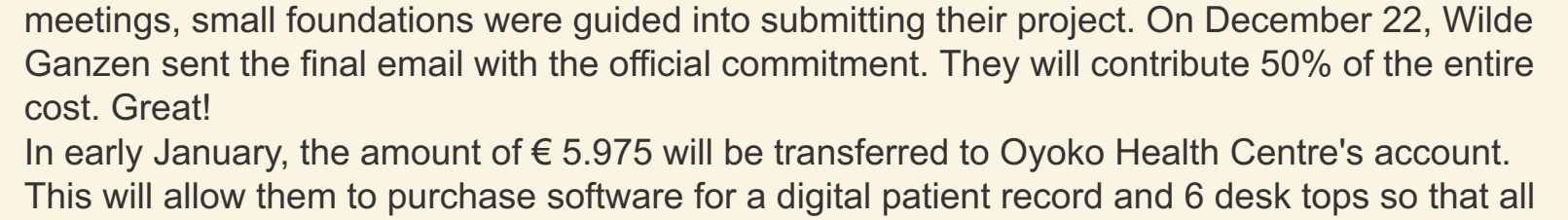
And

- DISCOUNT of many beautiful products

Enjoy reading!

Warm greetings, Moniek

# WILDE GANZEN



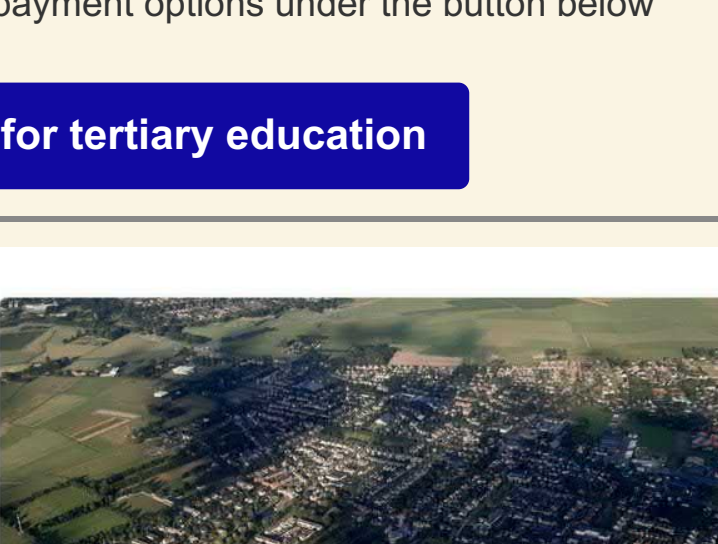
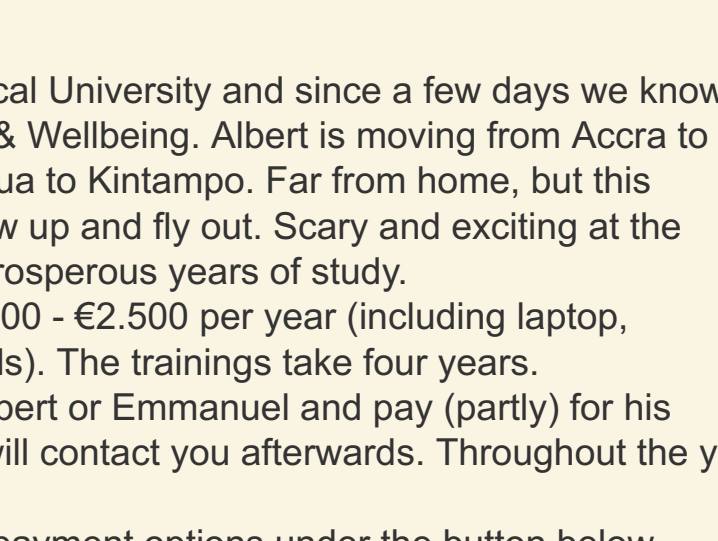
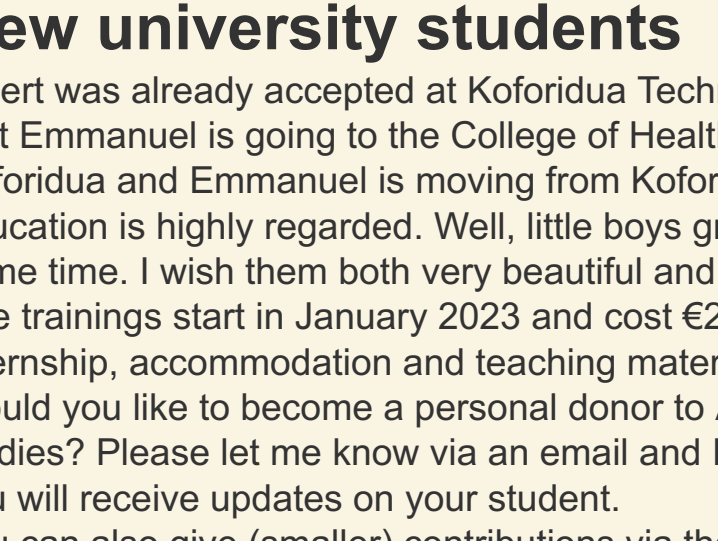
## Help from the Wilde Ganzen Foundation

In the Netherlands there once was an advertising slogan: "The Wilde Ganzen (wild geese) are flying this week for .....". I grew up with it but never thought they would one day fly for our foundation. To participate, our project had to meet a number of conditions. In a course of 4 meetings, small foundations were offered to submit their project. On December 22, Wilde Ganzen sent the final email with the official commitment. They will contribute 50% of the entire cost. Great!

In early January, the amount of € 5.975 will be transferred to Oyoko Health Centre's account. This will allow them to purchase software for a digital patient record and 6 desk tops so that all departments can access it. Fingers crossed, as I hope we can also give access to the clinic's annex, on the grounds of the Senior High School in Oyoko. This depends on the highly volatile exchange rate and whether or not prices have risen.

*We are very happy that Oyoko Health Centre is giving our student Owusu the opportunity to help. Owusu is studying computer networking and communication, so this project is a great hands-on experience. They have already had a meeting explaining the IRED software system. In January 2023, I will be in Oyoko and I will be able to follow the course with my own eyes. The Health Center sends us a thank you note, Staff of Oyoko Health Centre are so grateful for your support. Thank you!*

*Yours Sincere  
Akyampon-Sakyi Gyekye  
Head of Facility  
Oyoko Health Centre*



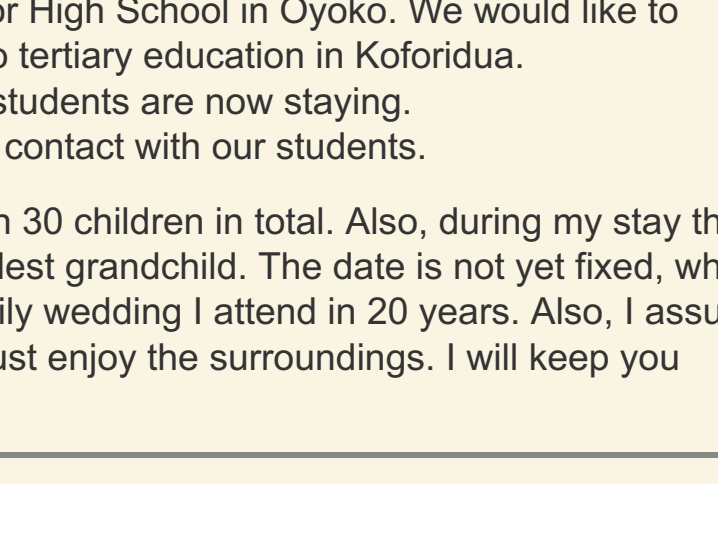
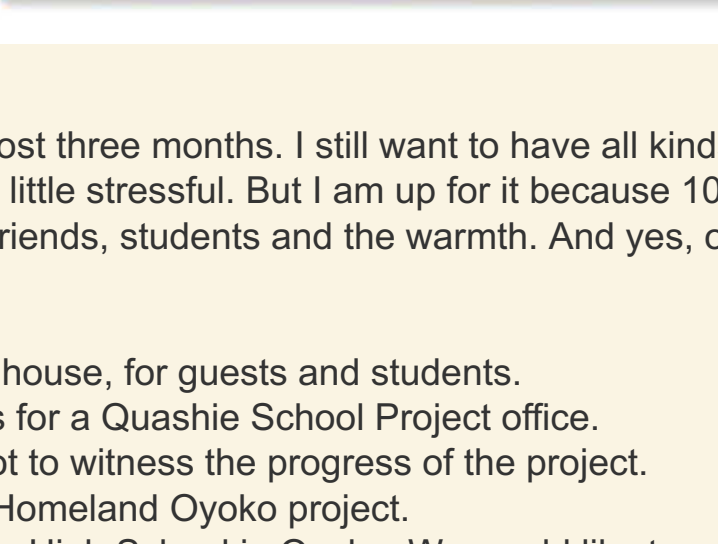
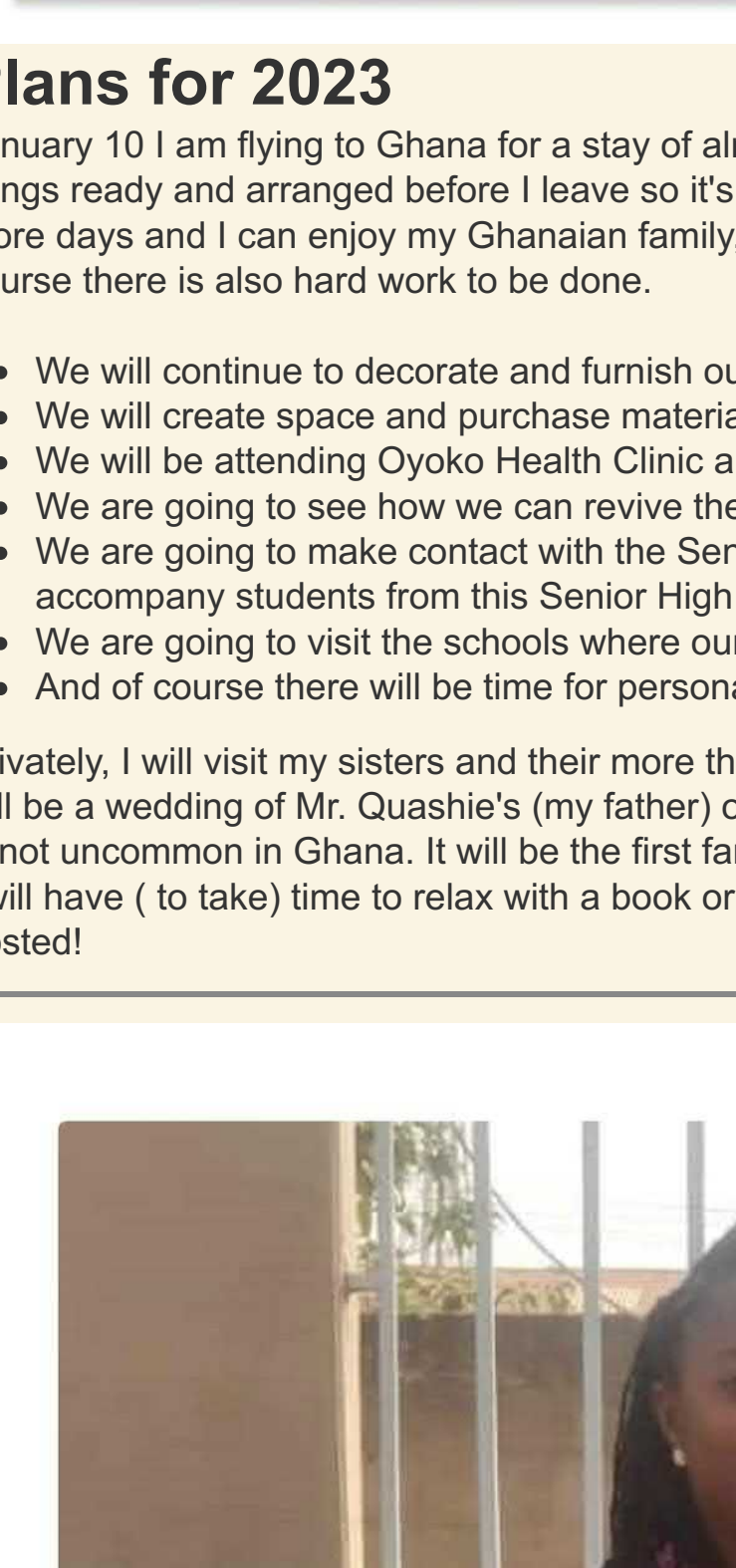
## New university students

Albert was already accepted at Koforidua Technical University and since a few days we know that Emmanuel is going to the College of Health & Wellbeing. Albert is moving from Accra to Koforidua and Emmanuel is moving from Koforidua to Kintampo. Far from home, but this education is highly regarded. Well, little boys grow up and fly out. Scary and exciting at the same time. I wish them both very beautiful and prosperous years of study.

The trainings start in January 2023 and cost €2.000 - €2.500 per year (including laptop, internship, accommodation and teaching materials). The trainings take four years. Would you like to become a personal donor to Albert or Emmanuel and pay (partly) for his studies? Please let me know via an email and I will contact you afterwards. Throughout the year you will receive updates on your student.

You can also give (smaller) contributions via the payment options under the button below

[Financial contribution for tertiary education](#)

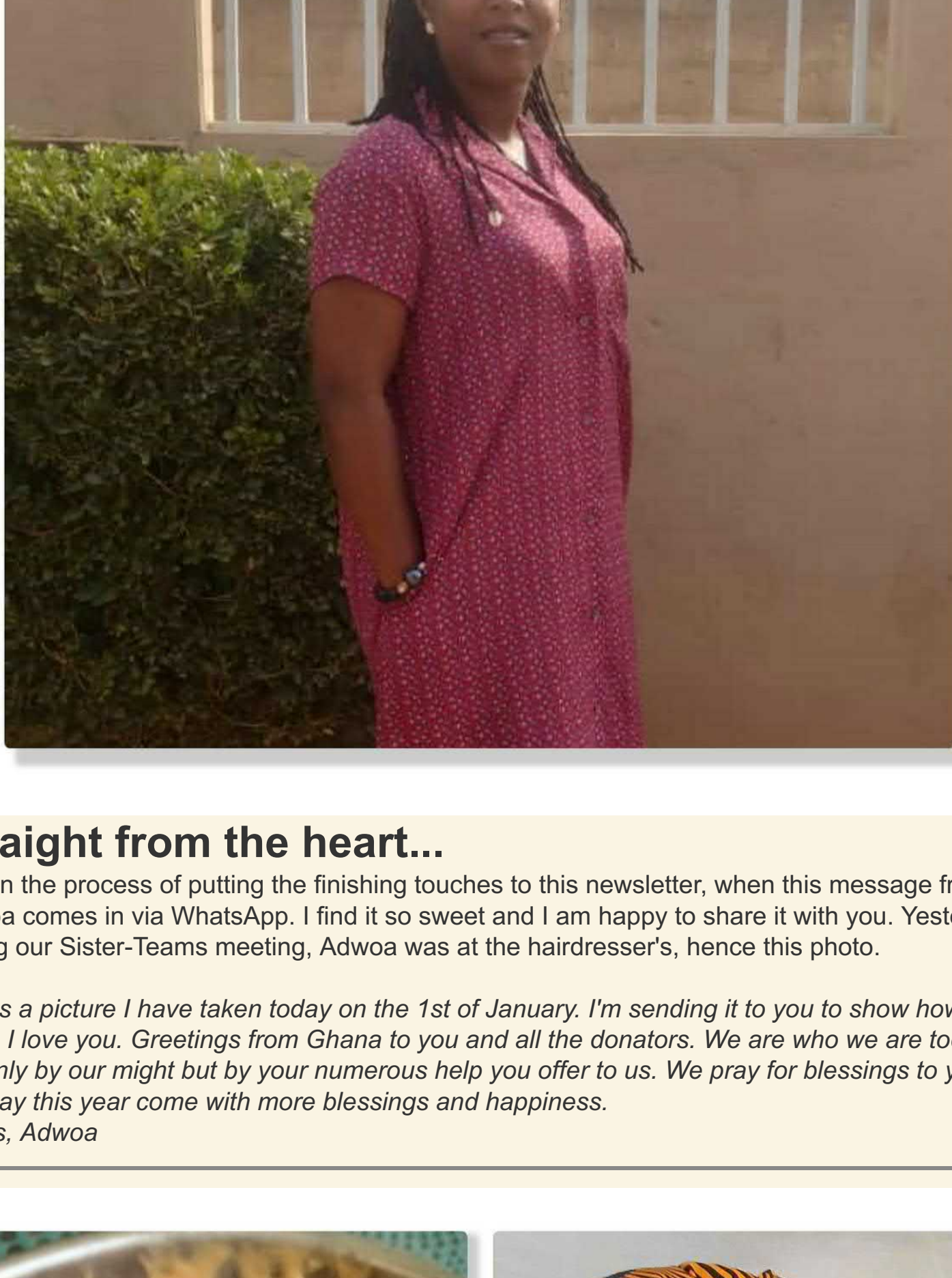


## Plans for 2023

January 10 I am flying to Ghana for a stay of almost three months. I still want to have all kinds of things ready and arranged before I leave so it's a little stressful. But I am up for it because 10 more days and I can enjoy my Ghanaian family, friends, students and the warmth. And yes, of course there is also hard work to be done.

- We will continue to decorate and furnish our house, for guests and students.
- We will create space and purchase materials for a Quashie School Project office.
- We will be attending Oyoko Health Clinic a lot to witness the progress of the project.
- We are going to see how we can revive the Homeland Oyoko project.
- We are going to make contact with the Senior High School in Oyoko. We would like to accompany students from this Senior High to tertiary education in Koforidua.
- We are going to visit the schools where our students are now staying.
- And of course there will be time for personal contact with our students.

Privately, I will visit my sisters and their more than 30 children in total. Also, during my stay there will be a wedding of Mr. Quashie's (my father) oldest grandchild. The date is not yet fixed, which is not uncommon in Ghana. It will be the first family wedding I attend in 20 years. Also, I assume I will have (to take) time to relax with a book or just enjoy the surroundings. I will keep you posted!



## Straight from the heart...

I am in the process of putting the finishing touches to this newsletter, when this message from Adwoa comes in via WhatsApp. I find it so sweet and I am happy to share it with you. Yesterday during our Sister-Teams meeting, Adwoa was at the hairdresser's, hence this photo.

*This is a picture I have taken today on the 1st of January. I'm sending it to you to show how much I love you. Greetings from Ghana to you and all the donors. We are who we are today, not only by our might but by your numerous help you offer to us. We pray for blessings to you all. May this year come with more blessings and happiness.  
Loves, Adwoa*



## Groningse poffert from the cooking bag

Cooking bag users Diny and Anita, let me know that cooking the Groningse poffert in the cooking bag goes perfectly.

Diny let me know: *I made a poffert in the "big hat", as I call it. I put the poffert in at 10:30 in the morning. In the afternoon I brought the water back to a boil and put the pan back in the cooking bag until 7 in the evening. The result was good. I put the poffert in the oven for another 15 minutes for color. A beautiful poffert came out and it tasted delicious. It saves 2 hours of energy! I am very happy with it.*

Anita sent me her recipe and let me know: *Left it in the cooking bag for 3 hours. If it is still a bit wet you can heat it again after 2 hours and put it in the cooking bag for another couple of hours. Good luck!*

### Ingredients

- Poffertpan
- Large pan to cook poffert au bain-marie
- 500 gr self rising flour
- 350 ml milk to 500 ml milk
- 3 eggs
- 100 gr raisins/currants
- Pinch of salt
- Oil or butter to grease
- 100 gr dark brown (bastard) sugar
- Butter for when ready
- Some water

### Preparation

Start the baking flour into a bowl. Add the milk little by little. Then beat in the eggs. The batter should be slightly thicker than pancake batter. Mix brown sugar and mix raisins into the batter. Grease the poffertpan with oil or butter. Pour batter into the poffertpan and seal. Put a large pan of water on the stove and put the poffertpan in it (au bain marie). Make sure the poffertpan is 80% under water. Bring the water to a boil. Put a lid on the pan and place it in the cooking bag. Cook the poffert for about 2-3 hours (or longer if it is not yet cooked. Serve the poffert with brown sugar and melted butter.

*Enjoy your meal*



## DISCOUNT of many beautiful products

- Nice offers\* to make room for new stock!
- 6 mandala cards (instead of 4) €10
  - Tunic or kaftan (B choice) €35 €10
  - Ceramic statues €25/€45 €15
  - Flag garlands, 4 meters long €29 €15
  - Fabric panel to make a tunic or kaftan €39 €20
  - Hand woven baskets €45 €35
  - New cooking bag small €67 and large €77 **some prints with €10 discount**
  - batik fabrics various coupons **10% discount**
  - necklaces and bracelets from €5 to €45 **20% to 50% discount**

Check out our [Facebookshop](#), send an [email](#) or call 0031 (0)6 2028 1979 and make an appointment to visit our store.

\* shipping costs not included

## Quashie School Project (NGO)



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We are happy with donations of any amount

RSIN 860642008  
KvK 76487784



Quashie School Project Quashie School Project Quashie School Project New Cooking Bag en meer

