

The Family Forge

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Summary

The Family Forge is a small charity inspired by Christianity which seeks to increase Christian understanding and through a loving approach to all, aid in the general human development of individuals and families, for the benefit of a flourishing society. Thus, we engage in many services and activities of both a practical and of a religious nature. Our aim is to make a real difference to the personal lives of our many beneficiaries.

We operate from The Family Forge Life Skills Centre in Skelmersdale – a small office base in the local community of West Lancashire.

Our Christian approach means we recognise the humanity and necessity of loving every individual irrespective of religion, race and cultural background; an especially important characteristic as we currently work with the asylum and refugee community.

On a political note, however, we recognise the right of the government to regulate immigration and seek not to promote immigration but rather to make a valuable contribution to through assisting in integration and providing an experience of the Christian culture of love.

Founded in 2015 with the financial contributions of some OLAS parishioners we are now in our tenth year.

As a natural progression of our development activities, in early 2025 we embarked upon what is a first among the asylum and refugee organisations- offering the Duke of Edinburgh Award scheme, to that portion of our beneficiaries who are under the age of 24. The D of E certificates provide a way of encouraging perseverance through struggles to learn new languages and skills and adjust to a new culture, while encouraging a spirit of giving back to the community and improving mental and physical health.

Currently the office is open 3 days a week Mon, Wed and Thursday 10am-4pm with many activities scheduled outside the office on Tuesdays and Fridays.

We do not have any salaried employees but largely rely on volunteers, including members of our beneficiary group. Assistance from a couple of self-employed tutors/activity leaders ensures a continuous program the density of which depends on available funding.

Funding is a constant need. To keep the office open each year we require in the region of £8000. Tutor costs and program costs are over and above this base level.

Community

In 2024 we served more than 200 individuals with our small team.

Core Activities beyond the Duke of Edinburgh Award include:

- 1: Support work, friendship, mentoring and drop in,
- 2: ESOL with online certification when required plus other lower- level qualifications such as Food Safety certificates, Maths, Online IBM skills build, ECS HSE Awareness Certificate.
- 3: Driving Theory classes and online learning with one volunteer accompanying driver
- 4: Physical activities such as football, hikes and swimming classes for adult non swimmers
- 5: Health and Wellbeing service through doctor and dentist liaison
- 6: Cultural appreciation through Life in the UK program and sporadic cultural trips
- 7: Volunteering opportunities and liaison are organised in house and externally – currently we accept volunteers for support work and admin and are running an upcycling project, a litter-picking project and work with OLAS Parbold to provide gardening opportunities and the Birchwood Centre, Skelmersdale offering kitchen work opportunities.

Special Projects and Christianity

We seek to engage both informally and formally by arranging specific occasions to engage in religious or moral discussion and exploration.

Additionally, 2025 will see the launch our **Family Aid Pack** designed for parents together with their dating age children. We hope it will assist in the promotion of marriage or as a teaching and correctional aid, to help those at this stage in life, on the right path, when they have strayed.

Following you will find Photographs showcasing the Work of the Family Forge

The Work of The Family Forge



The Classroom



Digital Inclusion Class



Litter picking



Back garden tidying

June-July 2024



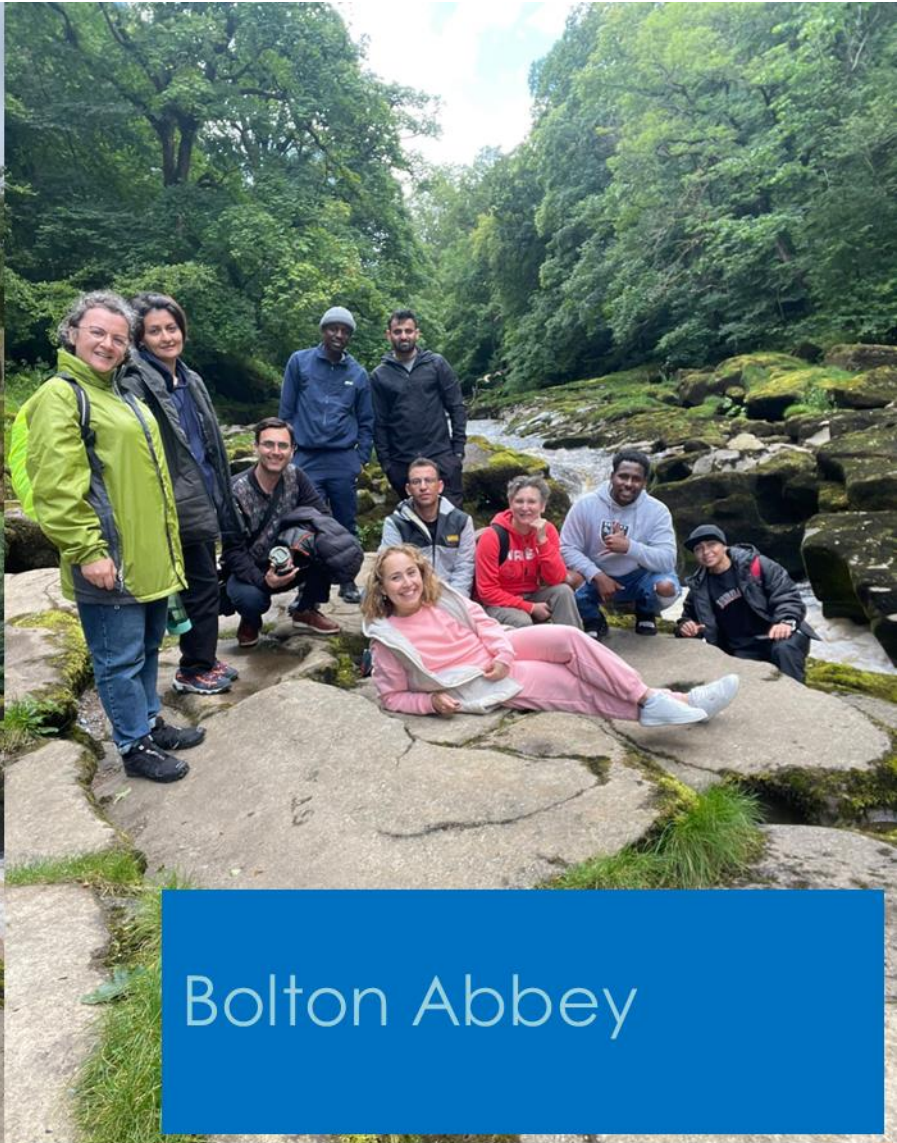


Certificates



Food Safety First Aid and Driving Volunteering





Bolton Abbey




Exhibition




A Slice of working life

Diana Lysheviuk



I am studying in Cranbrook School. Many Ukrainian girls also study at this school, so I chose it. I am very grateful to my teachers from this school, who gave me the great idea to enter a national cooking competition called, "Spangobard - Future Chef". In fact, I represented this North West. It was definitely a cool decision. This competition gave me an incredible experience, working in a professional kitchen surrounded by popular chefs in England and not only that a lot of fun and wonderful evenings in restaurants with Michelin stars. I loved "Food Diana enjoyed a wonderful day working @Goswami hotel, Liverpool creating street foods for people attending the Ukrainian Song Contest. She was so proud to make her traditional Ukrainian dumplings, which made her the @SpangobardChef NW winner with mentor James Ashton @crankingsand signing Future Chef." Diana was first runner up in the National competition which took place at "Walsingham Community College" London. The judges were:

- **DAVID FULGARD**
Future Chef Vice Chairman, Food Innovation & Sustainability Director
Also Culinary Ambassador for London NW & Ireland. David is also Vice President and past National Chairman of "The Craft Guild of Chefs".
- **KEVIN HARTLEY**
Future Chef Champion
An English-French two Michelin starred chef who runs the London restaurant "Le Gavroche".
- **ADAM HANFORD**
Chef Owner "The Adam Handford Restaurant Group" which encompasses fine food and drink venues across London.
- **POPEY OTTOLE**
Food Contest Creator & Author
Michelin-trained chef self-titled "Popey's Young MasterChef".
- **NEVIL MARGARY**
Dorchester-based chef who holds a Michelin star for her restaurant "Lobster", having also achieved one while executive head chef at Dorset House in London.
- **JOHN MURPHY**
Chef Patron @ "Lancashire Place Restaurant"
National Chef of "The Year 2023" Michelin "Trained Heritage of Peace Effort".



Realised by: The Family Forge

www.familyforge.org
Photography by: Design: Tania Hume

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Lancashire County Council

A Slice of working life

Karim Choman



My name is Karim Choman. I am from Iraq. I am an Egyptian welder with permission to work in my profession in the UK shortage occupation list. This means there are not enough UK nationals with the skills that I can offer. I am a skilled welder. I work for Blackcrete that is a company who produces customisable portable cubans locally. I am proud to be able to support myself whilst still waiting to be processed by the Home Office. This way I can make a greater contribution to the UK economy.



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Lancashire County Council

Sports



The Family Forge Life Skills Centre is at 128 Sandy Lane Skelmersdale WN88LH

Should you wish to donate please access www.familyforge.org or direct to The Family Forge, Barclays Bank PLC, Account 43719693 Sort Code 20-74-45.