



## Introducing... **Jenny West**



**In this edition of *The Hill* we would like to introduce you to one of the managers, Jenny West. Much like Catherine Bransgrove, who you met in the last edition, Jenny comes to Petty Son and Prestwich with a wealth of experience not only as an estate agent, but also of the local area.**

Jenny was brought up in Chigwell and has lived in West Essex all her life. A former student of West Hatch High School, Jenny was a keen athlete in her youth who used to run in a relay team with Olympic gold medallist, Sally Gunnell. Jenny's two boys, Jed and Dylan, have followed in their mum's footsteps and are now both students at the same school. Dylan recently pointed out that Jenny still holds the sprint record for West Hatch, a performance that hasn't been bettered since she set it back in 1982.

It's clear when you speak to Jenny that her two boys, along with her husband Mick, are her life. She is an extremely family orientated person who was, along with her three sisters, brought up in loving and stable home by her parents Ken and Margaret. Ken was a policeman, while Margaret waitressed at Chigwell Golf

Club and the old Manor Hall. They both instilled a strong work ethic into Jenny that continues to this day and she also credits her parents for her sociable side too. 'Mum and dad were always having parties, really sociable people', she says. 'My dad was a real party man, and it's definitely rubbed off on me'.

Unfortunately Ken passed away five years ago, but the influence that he had on Jenny is clear. 'I love to cook and I'm always throwing dinner parties. I've got a famous thing at home which is called my Hat Box. It's a great big basket full of hats, wigs, tambourines, maracas - you name it. Quite often, when we have a dinner party, Mick and I will get the Hat Box out and get everybody dancing with different hats and wigs on. It's just a bit of a laugh', she says.

However, as we all know, life's not all play and when it comes to the serious business of selling houses there are few better in the West Essex area than Jenny. She joined our team back in January when we launched the Buckhurst Hill office after spending 25 years with Bairstow Eves. Jenny says, 'I was there for a long time. I'm a loyal person and even right up until the day that I left I was quite happy there, but I'm so pleased I made the move. Here at Petty Son and Prestwich we can really concentrate on helping people to move rather than the corporate model of constantly trying to sell third-party services, such as solicitors, that I have no control over'. She then goes on to say, 'We pride ourselves on making sure that we get back to people promptly and that they know exactly what's going on, seriously helping people to move. We often hear people say "You agents, you're all the same", but we truly do care about what we do and getting people moved'.

Pointing to a beautiful bouquet of flowers in the office Jenny says, 'We've just received these from someone who we helped to move recently. He said to me, "I cannot believe what a fantastic job you are doing here". He really was genuinely pleased because he had been with a corporate agent previously who had let him down. After they took his instruction on, he never heard from them again - whereas I'd ring him and pop round for a cup of tea, we can offer that sort of one-on-one service here'.

**It's the Petty Son and Prestwich way.**



## Jenny's Recipe Corner

### Parsnip & Maple Syrup Cake

#### Ingredients

175g butter, plus extra for greasing  
250g demerara sugar  
100ml maple syrup  
3 large eggs  
250g self-raising flour  
2 tsp baking powder  
2 tsp mixed spice  
250g parsnips, peeled and grated  
1 medium eating apple, peeled, cored and grated  
50g pecans, roughly chopped  
Zest and juice 1 small orange  
Icing sugar, to serve

#### For the filling

250g tub mascarpone  
3-4 tbs maple syrup

#### Method

Heat oven to 180C/160C fan/gas 4. Grease 2 x 20cm sandwich tins and line the bases with baking parchment. Melt butter, sugar and maple syrup in a pan over gentle heat, then cool slightly. Whisk the eggs into this mixture, then stir in the flour, baking powder and mixed spice, followed by the grated parsnip, apple, chopped pecans, orange zest and juice. Divide between the tins, then bake for 25-30 mins until the tops spring back when pressed lightly.

Cool the cakes slightly in the tins before turning out onto wire racks to cool completely. Just before serving, mix together mascarpone and maple syrup. Spread over one cake and sandwich with the other. Dust with icing sugar just before serving adding pecans for decoration as an option.