



## Our next Club meeting is Thursday 24<sup>th</sup> November 2011

### **November Meeting**

Christmas is upon us now and the November meeting is the club's Christmas meeting. As it is the Christmas meeting we welcome members to stay a bit later to enjoy a festive drink and something to nibble. There will be a bumper raffle and also remember to bring your Christmas cake entries for the competition.

The meeting will begin with a workshop. Members will have the chance to produce an Amaryllis to combine with other seasonal foliage. The flowers come in many different colours (have a look at boxes on sale in supermarkets or garden centres and decide which you want to do). You need to bring with you basic equipment such as a board, rolling pin, sponge pad, red or white flower paste, 28g white wires, poppy7 veiner, the pistil and stamens from the last meeting, and an Alstromeria petal cutter or similar. If you have made any holly/red berries, yellow winter jasmine, silver or gold balls bring them to go with the flower. Don't worry if you have not got this, there will be equipment, flower paste, etc available

### **October Meeting**

Anne began the meeting announcing that this newsletter will be my last and asked if anyone would be willing to take this take on. This was the first month for the display table which looked really nice, thank you to everyone who contributed to this. If anyone else would like to show anything on the table in the coming months please let Anne know.

Anne thanked all of the volunteers that help with various jobs on club night. Jenny and Miriam have offered to do refreshments at our meetings on alternative months to Stella and Malyn. Thank you to all the other members who help out regularly at meetings, or when called upon at short notice.

Anne told every one of the arrangements for the trip to Birmingham.

Anne reminded members of the Christmas cake competition. The competition is for all levels as there are 3 categories – novice, intermediate and advanced – members are being asked to judge the winners by placing coloured tokens as appropriate. You can either donate the cakes to the charities we support, i.e. The Salvation Army or The Women's Refuge, or you can take them home afterwards.

The club will be going for meal at the Wooden Fender on the 12<sup>th</sup> January 2012 (meeting at 6.30 for 7pm), at the November meeting the menu options will be available so please make your choices should you like to attend. The cost is £10.95.

Thank you to Anne, Mayln and Stella for their wonderful demonstrations for ideas for Christmas. We were shown how to make a poinsettia, holly sprigs, snowmen and a lovely table piece.

### **Birmingham Coach**

Due to such a good turnout for the Birmingham coach, members who went on the trip will receive a refund of £5. The day at Birmingham proved fruitful for those who went with many different products on offer and plenty of inspiration.

### **Bromley 2012**

As a club we are thinking of going t Bromley next year. It is on 24<sup>th</sup> June 2012. It has been suggested that as a club we have the theme of a Garden Party for our table. In order to do this the club would need someone to coordinate the project. Should anyone be interested in doing this please let Anne know by the January as decisions have to be made soon to commit to the coordinators of the Bromley exhibition. Similarly, all members are encouraged to think about any ideas they may be able to contribute to the display table with this theme.

### **Newsletter**

As I have said this will be my last newsletter for the club. The committee are asking members if

there is anyone who would consider taking on the role of generating the newsletter. If no one is able to take on the newsletter the club will consider generating a website which will hopefully give easier access to the newsletter for everyone. The committee need to know by the end of the November meeting whether anyone would like to take on the newsletter and if not the website idea will be explored further.

### **Pistachio Sables**

Ingredients: 15g shelled unsalted pistachio nuts, 40g strong white flour sifted, 40g unsalted diced butter, 40g freshly grated Parmesan, a pinch of cayenne pepper and seasoning.

Method: chop nuts quite small then mix with all remaining ingredients in a bowl. Rub ingredients together until the mix starts to clump in large lumps, then bring the mixture together into dough. Lightly knead the dough and form a sausage shape. Wrap the dough in Clingfilm and chill in the freezer for 30min. Preheat oven to 180 degrees centigrade or gas mark 4. Slice the chilled dough in to discs approx 5mm wide and place on a baking sheet. Put discs in oven on centre shelf for 13-15 minutes until golden. Transfer to cool on wire rack when cooked.