



## Our next Club meeting is Thursday 23/2/12

### FEBRUARY MEETING

Ruby Buffong who was scheduled to demonstrate this month has had to cancel but in her place we have a Mr Peter Ward to do marzipan modelling. He is coming from Hove, quite expensive demo and hefty mileage bill, so it would be nice to have a good attendance.

### JANUARY MEETING

Anne showed a wide range of foliage and filler flowers and ways to use them in arrangements. She demonstrated a few of her favourites including Akebia, String of Pearls and Succulents. Thank you Anne.

### SALES TABLE

Members can sell sugarcraft equipment or other items. The club takes 10% of all sales.

### BROMLEY EXHIBITION

This show is held every two years and this year we have decided to enter a table depicting the theme "Garden Party". We are not sure yet if there is enough members willing to participate, this project; we would like all members to participate, every little bit counts. Malyn has an idea on how to interpret the theme but more ideas would be welcomed. Please say if you could contribute and not just it to a few members.

### THE CAKE DECORATING AND BAKING SHOW

Readers Trips are organising a coach to this exhibition being held at The Excel Centre, in London, on Saturday 28<sup>th</sup> April, leaving North Station at 8am. The cost, includes admission, is Adult £30/Snr £29. It would be nice to go in a group and if you are interested please contact Anne by email ([anne.reynolds3@ntlworld.com](mailto:anne.reynolds3@ntlworld.com)) or 01206 513424 as soon as possible as seats are limited or you can phone direct 01206 2770027. Once tickets are paid for they can not be cancelled.

### HARLEQUINS

By the time this newsletter goes out it is with regret that Harlequins will be closed. They are going to be doing on line ordering. They will deliver for free on orders £10 or more in Colchester only. ([www.harlequinscakes.co.uk](http://www.harlequinscakes.co.uk)) email [harlequinscakes@yahoo.co.uk](mailto:harlequinscakes@yahoo.co.uk) or 07896181548.

### DATES FOR DIARY

9<sup>TH</sup>- 10<sup>TH</sup>-11<sup>TH</sup> March  
Squire's Kitchen Exhibition, Farnham, Surrey.  
24<sup>th</sup> June, National Sugarcraft Ass (Kent) Flowers and Sugar Exhibition, Bromley Kent  
9<sup>th</sup> 10<sup>th</sup> 11<sup>th</sup> November, Cake International, Nec, Birmingham.

### MARCH COMPETITION

The competition will be an 8 inch Victoria Sponge, jam filled, dusted with icing sugar.

**CONGRATULATIONS** to Dawn on becoming a grandmother (or nana) and beat wishes goes out to Malyn who has been in hospital and to Janet who is going into hospital. We hope you have a speedy recovery and look forward to seeing you again at meetings.

### **ATTENDANCE**

If anyone is having trouble getting to meetings, please let us know. We don't want you missing out.

### **RECIPE FOR FLOWER PASTE**

Melt 4oz of Mellowruse with 1tsp white fat. When melted add 2tps water 8oz icing sugar, 1tbls cornflour, 2tsps gum tragacanth. All these are level spoons. Cut into 6/8 portions wrap in cling film then place in a bag. It can also be frozen.

### **MEXICAN PASTE**

Mix 250grms of White Regalice and 1 rounded tsp of C.M.C.  
Thanks to Malyn for sending these recipes.

IS THERE ANYONE WHO HAS A TRIED AND TESTED CHRISTMAS PUDDING RECIPE. LORRAINE IS LOOKING FOR ONE. PLEASE SEE HER AT THE MEETING. THANK YOU.