



## Our next Club meeting is Thursday 29/3/12

### March Meeting

Stephen Orbell is making a return visit to the club to demonstrate Creative Stencilling. This is a useful skill to know about and a good alternative to always putting flowers on cakes.

The March competition will be for an 8" Victoria Sponge – jam filled dusted with caster sugar.

### February Meeting

We were lucky to have Peter Ward stand in for our cancelled demonstrator – what a breath of fresh air!! HE WILL BE COMING BACK.

Anne has all the marzipan models Peter made if anyone wants to borrow them, or if we get let down again we could run a workshop at short notice.

### April A.G.M.

Nominations to join the Committee should be put in writing to the Chairman (Anne) before the 19<sup>th</sup> April. If you wish to nominate a person, you must get their permission first. Angela wishes to stand down as Secretary – and I'm sure she would be happy to outline what the job entails if anyone is interested in taking this on – and Anne would like to give up one of her jobs; if someone would like to take over as Chairman, she would carry on as Treasurer, but failing that is there anyone who would like to become the Treasurer?

### Cottenham Exhibition

The organisers of the East Anglian Sugarcraft Exhibition (Cottenham) have announced that the exhibition on the 13<sup>th</sup> October will be the last with the slow and steady decline of active branches in the region. However, it will also be the 25<sup>th</sup> anniversary of the exhibition and they intend to make it a really good show and a fitting Grand Finale!! The organisers are keen that groups enter a display this year so the table is 'Pot Luck'. This means that we have a totally free rein to create this table display, perhaps you already have something suitable in hand or may have been nursing an urge to create a certain display that was not entirely appropriate to the chosen theme in previous years. As a minimum the table should contain the following 6 elements:

Royal iced cake – a regular shaped cake or dummy

Sugarpaste cake – a regular shaped cake or dummy

Miniature – a smaller version of the real thing to fit within a 6inch cube.

Marzipan Model

Sugar floral exhibit

Pastillage – a freestanding item (e.g. top ornament, box card, figure etc)

Lots of opportunities here for individuals to work on their own or in small groups (as I know some already do) without all the pressure of an organised theme, and should encourage participation of members irrespective of their levels of ability or experience.

## Library

Books can be borrowed for 50p a month. We have a few DVDs available to borrow for £1 a month. We have a few old videos which can be borrowed free of charge. We would be grateful for your suggestions for new books and DVDs you would like to borrow which are not in the library please let us know. Speak to one of the committee or put your suggestions in the box.

## Results from questionnaire

### What do you enjoy about the club.

Demonstrations  
Sharing tips/ Information  
Workshops  
Friendliness

### Ideas for Improving the club.

Fewer in-house demonstrations  
Better TV  
Rotation of who sits in the front row  
More merchandise for sale  
A web page  
Raffle to be drawn earlier

### What would you like to see

More demonstrations  
More workshops  
Product equipment demos and shops  
Piping/lettering/stencilling  
Children's cakes  
Wiring up flowers  
We had 19 questionnaires completed so thank you to those who took the time to fill them in.

## Hints and Tips

Always try to use daylight to select and mix your colours to give the most accurate results

Sugar Glue; 20g sugarpaste and 20g water – put in microwave to boil. This makes a thick, strong glue, which can be easily thinned by adding some cooled water.

White buttercream; An alternative for those on a dairy-free diet; follow the buttercream recipe but replace the butter with solid white vegetable fat (White Flora or Trex) and add flavouring.

## Good Websites

[www.surbitonart.co.uk](http://www.surbitonart.co.uk)  
[www.sugarshack.co.uk](http://www.sugarshack.co.uk)  
[www.lindyscakes.co.uk](http://www.lindyscakes.co.uk)  
[www.design-a-cake.co.uk](http://www.design-a-cake.co.uk)

## Show and Tell Table

Keep bringing in your photo's of your cakes or any models you have made to share with other members. If you can bring in the item itself would be great.

## Sale Table

Don't forget that you can sell any item on the sale table. It does not have to do with Sugarcraft. 10% of all sales go to the club.