



Our next Club meeting is Thursday 31st May 2012

May Meeting

This month we see a demonstration on Modelled Figures by Jacqui Kelly.

April Meeting

Following the AGM last month, members took part in a stencilling workshop. This was a new skill for many members to try and they seemed to enjoy it. There are flags and crown stencils on Lindys Cakes website, especially for those who are planning cakes/cupcakes for the Jubilee celebrations-have a look at www.lindyscakes.co.uk

Your Committee for next year is

Anne Reynolds – Chairman
Christine Clark – Treasurer
Lorraine Dunn - Secretary/newsletter
Michala Carey - Programme
Ann Carey - Programme
Dawn Rose
Beryl Turner

There is still one vacancy if anyone is interested. We hold committee meetings about 4/5 times a year.

Angela stepped down from the committee so we would like thank her for her work as secretary.

Subscriptions

These are due – please bring to the meeting (in an envelope) or send to the treasurer, Christine Clark, 2 Orchard Close, Elmstead Market CO7 7AS

Colchester Sugarcraft Association is up and running. We still need photo's for the photo gallery. Send photo's to Christine at sugarcraftpics@hotmail.co.uk only one photo per email please. To view website go to www.colchestersugarcraft.org.uk please take a look.

Cottenham Exhibition October

Half the year has nearly gone now and we still haven't got a decision on whether to enter a table competitively or just to show what we can do. Please, if you think you can contribute to this table, add your name to the list. As this is the last show we thought this would be the opportunity to show what our members can do. The Committee are hoping to run a coach to the exhibition, so , again, if you would like to go put your name down.

Sales Table

If you have anything you wish to sell, please bring to the club sales table. It Does not have to be anything to do with sugarcraft. The club takes 10% of sales.

Show & Tell

Even though we have the website please don't stop bringing in your photo's of your work, not everyone has access to the internet. So please continue to bring them in.

Hints and Tips

www.cakedecorating-tips.com Watch seven videos- see the homepage. 100 ways to make stunning sugar flowers. Cupcakes-making and decorating.

If anyone has any hints or tips they would like to share with the club please see Lorraine or email her before the next newsletter is due out. Thanks.

Recipe

This recipe was sent in from Angela Howard.

CRISPY CHEESY BISCUITS

Ingredients

100g mature cheddar cheese
70g plain flour
4ml mustard powder
70g butter
60g ready salted crisps
5ml icing sugar
Pinch cayenne pepper

METHOD

Preheat oven 190c/375f/Gas 5. Well grease trays. Grate cheese into a bowl, crush crisps lightly and mix in. Sift together the flour, icing sugar, mustard powder and cayenne pepper and stir into the mix. Melt butter and stir into mixture until well blended. Divide the mixture into 14 pieces and place onto the trays in small heaps and bake. Approx 15 minutes or until golden brown. Leave to cool on trays for 4-5 minutes then cool on a wire rack.

I used kettle mature cheese and red onion crisps.

If any members have a recipe they would like to share please see Lorraine or email her.