



Our next Club meeting is Thursday 26th /7/12

July Meeting

This month we will see Sylvia Kidby do a demonstration on how to make Aquilegia and Lisianthus.

June Meeting

We welcomed back Glenda Price. With a 9" round cake and a small cake (baked in a baked bean tin) we were shown how to produce a delightful teddy bear, plus we were given tips on levelling sponges, filling with buttercream and covering with fondant icing. This was basic for many members but useful for new cake decorators.

Cottenham Exhibition

There is not enough names to justify a coach; perhaps we could do car sharing? If interested please indicate (a) willingness to drive and take passengers; or (b) those who would like to go as passengers. Expenses would need to be shared.

August Garden Party

Anne will be hosting a garden party for club members on Thursday, 30th August at 7pm. If members attending could bring a plate of sweet or savoury food to share, Anne will provide the drinks.

There is no newsletter in August so put in diary now.

Almond Art, Clacton Sea

Colchester club members can receive a 10% discount at Almond Art on production of a current membership card.

Cake and bake show

Readers Trips (Evening Gazette/County Standard newspapers) have coaches going to this show on 22nd and 23rd September, leaving North Station at 8am. At least 5 hours at the show in Earls Court is guaranteed.

Colchester Sugarcraft Association

The committee will be meeting shortly. If anyone has something they would like discussed, please put in writing and hand to Anne. There is still a vacancy on the committee.

Tendring Sugarcraft

12th September; Cake Jewellery with Ann Fox

10th October; Workshop

13th November; Caricature Bride & Groom

Hints & Tips

How to use Magic Sparkles

Magic Sparkles are **edible**. They are made from modified cornstarch.

They come in large flakes but can be ground finer with a pestle & mortar or in a pot with a teaspoon handle.

Magic Sparkles are attached to cakes with edible glue/water/or alcohol (water or alcohol dry quicker than the glue).

Whatever is used to attach the Sparkles to the cake, it must be spread thinly. Too much of any liquid will dissolve the Sparkles. The surface should be tacky NOT wet.

The larger the area to be covered the larger the brush you should use to apply the glue- ie; if the whole cake is to be covered you should spread the glue with a pastry brush.

Order from Karen Davis 01516430055
www.karendaviscakes.co.uk

Visit the website to see Karen's books and moulds. You can order and pay by card or down load a catalogue.

September Meeting

September's Meeting will be held on

Thursday 27th September.

Demonstrator will be Cicely K-Sawyer
make Caribbean Savouries.

Dates For Diary

9th -11th November2012; Cake
International Show, NEC Birmingham.