



Our next Club meeting is Thursday 28th February

February Meeting

This month we will see a demonstration on Wonky Cakes with Alison Lane

January Meeting

We saw a demonstration on Handbags without Cutters by Carolyn Harvey. Although Carolyn arrived late [due to traffic on the M25] she settled in quite quickly and gave a fantastic demonstration.

March Competition

The committee have chosen Brownies for our baking competition in March – five on a plate – and they will be judged by our demonstrator, Mr Peter Ward.

Committee

There are two vacancies on the Committee and nominations would be welcomed.

Cake International

This exhibition is being held at The Excel Centre 12th – 14th April and reader trips have a coach going on the 13th and 14th from North Station, picking up at Witham and Chelmsford. For more details see www.gazette-news.co.uk/readertrips, or phone 01268 270027.

Trading Stall

Valerie, who kindly offered to organise the stall **needs help** – ideally someone to sell the cake boards/boxes and Anne's equipment – so that it is kept separate from the rest of the items being sold by various members as these goods are more straight forward, i.e. 10% to the club funds, where as with Anne's items the club gets 10% on most things but equipment is sold at what it costs Anne to buy and a deduction is not made. It would make cashing-up at the end of the evening more straight forward.

Video & Sound System

We need a member to take responsibility for this and to organise who is going to operate the camera each month; a few more operatives would also be welcomed so that it does not fall always on the same few. A storage cupboard is becoming available at the hall so the equipment can be stored from month to month.

Please speak to Anne if you think you can help with any of the above OR e-mail anne.reynolds3@ntlwprld.com

Hints & Tips

If you have any hints or tips that you would like to share with other members, then please see Lorraine so she can include them in the newsletter.

Recipes

I have received a Gluten Free recipe from Carolyn Harvey which is included with the newsletter on a separate sheet.

Petal Paste

3 Eggs
594gms Icing Sugar
20gms Tylo Powder
14gms White Fat [Flora]

Lightly beat eggs. Slowly add icing sugar beat until soft peaks appear. Add Tylo Powder and white fat and beat again and it will thicken straight away. Remove from bowl and knead for few minutes until smooth. Put in plastic bag and airtight container .It can be stored in the fridge.

Tylo Paste

½ tsp Tylo Powder
75ml of cooled boiled water

Shake liquid until well blended and store in fridge. It will keep for about a month.

The above recipes were given by Lorraine.