



Our next Club meeting is Thursday 27th February 2014

February Meeting;

There is a change to this month's demonstration. Anne Reynolds is doing a demonstration on Foliage and Flowers.

January Meeting;

Last meeting we saw Georgie do a standing rabbit wobbly and Beryl do a flower.

Future of the club;

Good news.....Sue Albins has offered to take on the Chairman's job after the AGM in April.

Programme 2014/2015

We are trying to compile the next programme – we are having to go further and further afield for demonstrators (most in East Anglia have given up). Some will not travel as far as Colchester, or require accommodation, and mileage is expensive. If any of our club members feel that they have a skill that they would be willing to pass on at meetings, either on their own or as a pair/small team, then we would like to hear from you. It might be

a skill in a craft other than sugarcraft. From time –to-time we have had non-sugarcraft evenings, e.g. box making, flower arranging, cookery. Maybe you have seen an interesting demo at some other club that you could recommend. Is there anything you would like to see done or have a workshop on?

March Competition;

A Bakewell Tart has been chosen for this competition. An 7/8 inch Tart done in a traditional style.

Tripod

Is there any member that has a spare tripod they no longer use or need for the club's video camera please? As the one we have is broken. If you have then could you please bring it along to the next meeting? Thank you in advance.

Sales Table;

Don't forget that you can sell your unwanted items on the sales table. Make a list of items you are selling with price and your name. 10% of sales go to the club. It

does not have to be sugarcraft related.

congratulations to Dawn Rose on becoming a Grandmother for the second time.

Library;

It is only 50p to borrow books/ video's from the library. DVD's available.

Show & Tell;

Please keep bringing your photos in so other members can see your work. Does not matter if it is your first ever cake it will be lovely to see it.

Hints & Tips

Angela Howard gave this;
If you get some dust colour in the wrong place when decorating a cake, wait for the fondant dry. Then use a small piece of fondant as a rubber to remove the dust kneading the fondant to a clean surface as required.

A facebook page has been set up for the club. If you are on facebook then please go to www.facebook.com/colchestersugarcraft then click like page then click get notifications then please share. This is an open page so you do not have to be a member to view. There is not a lot on there as yet but things will be added I time.

Get well wishes to Wendy Myhill after her knee replacement operation and congratulations on becoming a grandmother. Also