



Our next meeting is Thursday 24th Sept 2015 7.30pm

September Meeting; *we are going to see a demonstration on Runouts Pressure Piping with **Graeme Weare**.*

July Meeting; *we saw **Glenda Price** demonstrate a Carnation. She explained how she pulled apart a real Carnation to see how it really was formed to be able to make a Carnation made in sugarpaste to look like the real thing. When she had finished her demonstration the flower looked so life like, I'm sure members could smell an actual Carnation!!!!.*

Roman Experience (August Bash); *we all had a fantastic evening and learned how big and how high the Circus would have been back in the day. In the display cabinet was a handmade model of the Circus, and all the little people were so detailed it was amazing. There was even a carriage with a broken wheel. It must have taken months to do. Thank you to **Adrian** for showing us around the site. We had a quiz on baking and on Colchester at the end of the evening.*

Great Bentley Show; *we had a very busy and fun packed day. The weather turned out very nice and sunny. We sold everything we had on the stall from small cookies, cupcakes, almond fingers and tarts, lemon cakes, large cakes and even jam and marmalade. We would like to say a big thank you all our members who donated cakes for our stall and thank you to **Anne Reynolds and Malyn Stone** for helping out in the main marquee. We had a lot of compliments on how lovely the cakes looks and how they were displayed. Thank you to all that helped out on stall. After all the expenses taken out we made about £300 which will go towards the club funds, so thank you all once again.*

Elmstead Market WI; *3 of our committee members (Sue Christine Michala) are going to be doing a demonstration for the WI on the 22nd September. They are donating their time and the monies received will go the clubs fund. Good luck to you all.*

Workshop 14th November; *as you know the committee are organising a work shop. On 'HOW TO MARZIPAN AND ICE YOUR CAKE'. Everything has now been set and advertising has started. If you or if you know of anyone who would be interested then please let them know. 10am – 4pm, Stanway*

Village Hall. Everything is included (cake marzipan and icing). There will be more details at the next club meeting or on our website;

www.colchestersugarcraft.or.uk

If any member can take a leaflet and advertise the workshop, then it will be very much appreciated.

Equipment Hire List; this is being set up for members to be able to hire equipment to other members. If you would like to hire out anything then please make a list of all the things you would like to hire out and how much you would like to charge for hiring. Although we don't anticipate any accidents with hiring, we suggest that you put a returnable deposit on items to cover replacements in case of accidents. Please see Sue for more details.

Christmas Cake Competition; I know it is only September but as I write this I can hear all the members groaning because of the word Christmas. In November's meeting we have our Christmas Get Together and our Cake Competition.

The cake has to be at least 6ins Square/round. It can either be a cake or dummy as we only vote on the decoration. We are still doing the donations of cakes, so if you would like to donate a Christmas Cake to a worthy cause they will be gratefully received. There are three classes, **NOVICE, INTERMEDIATE and ADVANCE.**

New Sugarcraft Shop; Fabricakes Sugarcraft LTD is a new shop opened in Southend. UNIT 4 REAR OF SUTTON STREET. You can order on line or go to the shop. www.fabricakesugarcraft.com 01702 462222 shop open 9.30-4.30 Mon – Fri. Closed Sunday.

