

# Colchester Sugarcraft Association

ESTABLISHED 1984

Chairperson; Sue Albins; Secretary; Lorraine Dunn; Treasurer; Christine Clark;

## Our next meeting is Thursday 27<sup>th</sup> Sept 2018. 7.30pm

*Welcome back from the summer break. we have a lot coming up between now and our December Break and hope you can join us.*

**SEPTEMBER MEETING;** *we have Linda Garnham demonstration a 'SANTA SCULPTURE CAKE'. We hope you will be able to attend and enjoy this demo. We are looking for helpers to help this month please( refreshments and camera.) If you can help out please let Lorraine know. Thank you.*

**JULY MEETING;** *we had Barry Fermor from 'Unthinkable Cakes' demonstrating a Gravity Water Feature. We had a good turnout and we were treated to a brilliant demonstration. All the members who attended seemed to enjoy the evening and have asked to have Barry back.*

*The committee would like to thank the helpers who helped out in July, Dawn on camera, Kimberley and Maureen on tea/coffee /book table. Thank you Maureen for the biscuits you made for the evening. Members asked for the recipe which will be at the end of the Newsletter.*

**AUGUST BASH;** *we went to the Princess Charlotte for the meal and it was brilliant. Only 7 members attended but we had a good evening and a good chat. The meals we had were really good and enjoyed by all.*

### **GREAT BENTLEY; CHAIRPERSON REPORT;**

*On the 1<sup>st</sup> September we had our cake stall and decorated cupcakes in the marquee at Great Bentley Show. Both of these events were very successful and we raised around £200. We had about 60 happy children either walking around the show or eating the cupcakes they had decorated. I would like to say a massive thank you to everyone who made cakes, gave a donation or helped on the day. a committee we made the decision to fund raise to enable us to keep the costs of being a member down and to have a variety of demonstrators, some of whom are becoming popular around the world. As we are only a small committee we rely on help from members at meetings and fundraising events, so you if can help please do.*

*On Sat 8<sup>th</sup> Sept some of us attended the Exhibition and demonstrations at Ware which was organised by Region 7 of the British Sugarcraft Guild. It was a mini version of the Cake International Show. The completion entries were amazing and we had an enjoyable day.*

*Don't forget the N.S.A. exhibition at Ely on the 22<sup>nd</sup> September, I have space for two people in my car if anyone is thinking of going and needs transport.*

**LIBRARY;** *we have finally managed to do sort the library books. We have down sized to a few books that we think you would like to see in the library. To hire a book we charge 50p per month and if you wish to keep the book for longer, then you will be charged 50p per book for each month you have the book(s) (please let us know if you wish to do this.)*

*We have books for sale now. Hard back books £1 each, soft backs 50p each.*

**NOVEMBER MEETING;** *sorry, i am mentioning the Christmas word!! We hold our Christmas party in November and we try to do different things each year. This year we will not be holding our blind raffle. We shall be holding a different raffle. It is held in 3 parts. Part one is buying squares which you need to buy in advance. I shall explain at the meeting what this raffle is about.*

Also we hold our Christmas Cake Competition. The cake has to be at least 6in square or round and a Christmas theme decoration. There are 3 categories; **NOVICE**; this group is for members entering for the first time, **INTERMEDIATE**; this group is for members who have won the NOVICE group, **ADVANCE**; this is for members who have won the INTERMEDIATE group. We will also be taking Christmas cake donations for charity. If you would like to donate a cake then please do so. All donations are appreciated.

**MAUREEN'S RECIPE;**

Shortbread Biscuits

225g	(8oz)	Butter
100g	(4oz)	Icing sugar
225g	(8oz)	Plain flour
100g	(4oz)	Cornflour

Pinch of salt

*Cream fat and sugar until soft and light Gradually work-in flour and cornflour with the pinch of salt Knead until smooth. Roll out mixture to approx. ¼ inch thick. Cut into rounds (2" cutter) or fancy shapes*

<u>BAKE</u>	Fan oven	155c	20 – 25mins
	Conv. Oven	180c	25 – 30mins

*Leave space between to allow for spreading . Dredge with castor sugar while still hot.*

*When Barry demonstrated for us he gave out a recipe for chocolate butter cream here is the recipe for those who missed it;*

200G DARK CHOCOLATE  
200G ICING SUGAR  
200G BUTTER  
2TBLS COCOA.

*ANNE REYNOLDS WOULD LIKE TO THANK THE COMMITTEE FOR HER BIRTHDAY CARD AND FOR THOSE WHO SIGNED AND WISHED HER A HAPPY BIRTHDAY. WE HOPE YOU HAD A GREAT DAY ANNE. THANK YOU TO MAUREEN FOR GETTING MEMBERS TO SIGN THE CARD WITHOUT ANNE SEEING YOU.*

*Reader Trips are running a coach for THE CAKE AND BAKE SHOW at the EXCEL CENTRE. SATURDAY 6<sup>TH</sup> OCT. £39 TEL, 01268 270027*

*The committee are holding their next meeting on the 11<sup>th</sup> October. If you would like anything mentioned then please let a committee members know. We are looking for members to join committee so If you would like to join then please come to our next meeting. we hold meetings 4/5 times a year*

