



Chairperson - Sue Albins. Secretary - Brenda Lambert. Treasurer -Christine Clark

## Newsletter for July 2021.

**June Meeting.** In June one of our club members, Anne Reynolds, demonstrated for us and she used air-drying clay and moulds from Katy Sue which were designed by Nicholas Lodge. Anne has been doing sugarcraft for many years and always produces wonderful flowers, recently she has started to use the air-drying clay and has attended several zoom demonstrations and classes with Nicholas Lodge, a big thank you for passing on your knowledge. It takes a lot of advanced preparation and work on the night to present a demo especially when you are having to transport all the gear to a location for zooming, so a big thank you to Anne. Hearty clay is available from Katy Sue and Amazon, other air-drying clays are also available.

We were joined by some of West Wickham Sugarcraft members.

**July Meeting.** Thursday July 29<sup>th</sup> at 7.30 via zoom we have Liz Ungless demonstrating Royal Icing. Christine will send out the invitation as usual. Hopefully this will be our last monthly meeting via zoom. I would like to thank Christine Clark and Adrian (her husband) for organising this for us.

**August Meeting.** We have arranged a social event for August which is a meal at The Queens Head West Bergholt 7pm on August 26<sup>th</sup>. We are hoping that all the restrictions which are currently in place will be lifted. If you are interested please book your place with me via email or on 01206 251955 by August 19<sup>th</sup> as we have to confirm numbers. I will update everyone if there are any changes to the rules. The menu is available on their website.

**Future Events.** It is still our plan to meet again at Stanway Community Hall for our September meeting. We would like to make this into a social occasion within the appropriate guidelines to celebrate a nearer to normal life again and meet up with friends we have missed this year. Michala has been busy booking demonstrators for the coming year; see programme below. Please let us know if there is a particular thing you would like to see and we will do our best to arrange a demo. We could still have zoom demos with people we would not normally book but they would have to be booked and paid for in advance. A lot of the demonstrators have decided to do online only.

Programme for July 2021 to April 2022

July 29<sup>th</sup>            Liz Ungless            Royal Icing Biscuits and other ideas.

August 26<sup>TH</sup> Meal at The Queens Head West Bergholt 7pm. See above for details.

September 30<sup>th</sup> Welcome back social evening and demo by Georgie Godbold with her popular Wobblies. 7.30 Stanway Community Hall. Visitors welcome £5.00. Membership fees due £24. Lock down display table please bring along anything you have made during lockdown or pictures of cakes.

October 28<sup>th</sup> Glenda Price Rose Shaped Cake

November 25<sup>th</sup> Christmas Social Evening.

January 27<sup>th</sup> 2022 T.B.C.

February 24<sup>th</sup> Brenda Lambert Chocolate Rose

March 31<sup>st</sup> Zoe Hughes

April 28<sup>th</sup> A.G.M Anne Reynolds

**Membership Fees.** Membership fees are due in September, £24, please send a cheque to Christine Clark, 2 Orchard Close, Elmstead Market, Colchester, C07 7AS. The membership fee is vital for the club to remain viable. We were fortunate that we had some funds behind us to enable the club to carry on through lockdown via zoom but the committee are really looking forward to seeing everyone again in person.

### **Other news and events.**

Cake International Birmingham November still going ahead at the moment.

There are still some demonstrations on Eventbrite organised by various sugarcraft clubs and via zoom, very reasonable prices usually around £3 -£4.

British Sugarcraft Guild. Various clubs have demos available to non members either via Eventbrite or through their own website. Or for £25 become a member and get access to The Sugarcraft Lounge via facebook for monthly demonstrations.

Region 7 British Sugarcraft Guild. Exhibition of cakes and Sugarcraft. Saturday September 25<sup>th</sup> 2021 Wodson Park, Wadesmill Rd, Ware, Herts, 10-00 1600. Advance tickets £7 bsg members or £9 on the door. Contact Jan Chandler [butterflies2a@yahoo.co.uk](mailto:butterflies2a@yahoo.co.uk)

Liz Ungless has silicone veiners and cutters of leaves that are not available from other manufactures which her and her husband have designed and manufactured. She is selling via facebook at the moment.

We were invited to join Portishead and West Wickham groups on the 7<sup>th</sup> July where Sidney Galpern from simicakes in America demonstrated how to use isomalt. Her demo was fantastic, the pieces she made were fabulous and her knowledge about isomalt incredible. Sidney has youtube videos and tutorials on facebook and her website and is well worth

watching if you would like to learn more or use isomalt. Her products are available from Dinkydoodle.

**Hints and Tips.** The bags which contain cereals make very good wrappings for cakes especially if you are going to freeze them.

**For Sale.** We have had a donation of cake tins, round and hexagonal and wedding cake stands, 1 gold, 1 silver, square plastic open to offers. Please contact me for more details.

Raffle prizes are always appreciated. Please remember to bring a cup for your tea or coffee when we meet in the hall again.

If you would like to contribute to the newsletter or zoom meetings please contact me.

If you wish to unsubscribe from this newsletter please contact [Sue28albins@btinternet.com](mailto:Sue28albins@btinternet.com)

Regards Sue