

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

## Our next meeting is Thursday 23rd February 2017. 7.30

**FEBRUARY MEETING;** We have the much awaited DAWN BLUNDEN demonstrating an ANKLE BOOT. We have heard from other groups that Dawn is a very funny person and we are in for a good demo. We have asked the local paper to attend so we can put our club out there

**JANUARY MEETING;** We had TINA WEARE who demonstrated a sexy fireman model. Sadly it was made out of Sugarpaste!! Tina also mentioned that she has found a new modelling paste called Saracino. Its Italian. Its as good as Renshaws and you can even make flowers with it. The cost is more or less the same as Renshaws depends on where you go. I have been on; wwww.thecakedecoratingcompany.co.uk and they are selling it for £8.75 for 1kg tub and £2.95 for a 250g block. You will have to add delivery but if members club together and spend £30 or more you get delivery free.

Thank you Tina, for an entertaining demo. It was a very low turnout for January's meeting (circumstances on the A12 did not help either) but we hope those that did get through we hope you enjoyed the evening.

CLUB MEETING HELPERS; We are very short on helpers and committee members at the moment, so it's very hard to make sure the library and the sales table are up and running on club evenings. Brenda Parker and Angela Howard both very kindly help out on these two tables and if they can't make a meeting then we are not able to run them. So the committee have decided that if there is no one able to help run the library is; the books will be out but not displayed as they usually are and the sales table will be running but if you would like to purchase anything then please let a committee member know and they will help you. We would like to thank members who have offered to help out on the tea/coffee counter so Malyn, Stella and Brenda Stock can have a break from doing this and thank you for doing this for so long.

If you feel you could help out at any of our club evenings or join the committee, please let one of the committee members know. Thank you.

**NATIONAL SUGARART ASS (NSA) SATURDAY, MAY 20^{\text{TH}}.10AM- 4.30pm. ST. Andrews Hall, London Road, Stanway.** We are holding the main AGM this year and members are welcome to attend this. If you would like to go to the AGM, the cost is £4 per member to pay towards a lunch and the demonstration by Graham Weare. This has to be paid in advance so we can let NSA know you wish to attend .If you would like to attend the demo only the cost will be the same as the public entrance fee of £5 per person, payable on the door. It will be advertised but please let anyone you know who would like to see this about it. We are looking for helpers on the day and any donations towards the lunch and raffle will be appreciated. Please note; depending on how many raffle donations we receive and on how many we need on the day, the committee will use any raffle donation leftovers for the club raffle prizes. Please see Michala and Ann if you can help out. Thank you.

The theme for the demo is 'THE OWL AND THE PUSSY CAT.' Doors open at 1.30pm and is scheduled for 1.45 start.

**MARCH MEETING**; HOMEMADE SHORTCAKE is our Spring competition this month. We will ask our demonstrator for this month Claire Webb if she will do the judging for us. Good luck.

**WI DEMONSTRATIONS;** 2 committee members Christine Clark and Sue Albins are doing demonstrations for the WI clubs. These are Copford, Dovercourt, fordham and Stanway Village Hall. If you would like to see them at any of these locations then please see Sue or Christine for the date, time and venues. Thank you.

We have new contact information. If you wish to contact Lorraine about the newsletter or any club related items please use this email. THANK YOU. colchestersugarcraftass@gmail.com

We are also on twitter @ColchesterCSA so please follow us.

We would like to welcome 2 new members to the club; Anna Hatch and Louise Kerr. We hope you enjoy your membership and if you have any questions please, do not hesitate to ask.

Here is the recipe for Christine Snowball biscuits she made for the club last month.

Line and grease two baking trays and preheat oven to 180C/350F/Regulo 4.

Beat together 100g of softened butter and 40g of sifted icing sugar until light and fluffy (about 2 minutes in an electric mixer). Add 1/2 teaspoon of vanilla extract and beat again. Mix in 110g of sifted plain flour and 25g of cornflour, then gently stir in 35g of desiccated coconut.

Form the dough into walnut-sized balls and place them on the prepared trays at

least 3cm (1 inch) apart. Bake for about 15 minutes until firm to touch. Prepare a bowl of 100g of sifted icing sugar. Then taking care not to burn yourself, take the biscuits out of the oven and immediately drop them into the bowl of icing sugar and roll them around to get a good covering. Lift them out and place on a sheet of non-stick baking paper and leave to cool completely. Make 20-24 biscuits.

Christine Clarke