

NEXT MEETING TO BE HELD THURSDAY 31TH OCTOBER 2019. 7.30PM

SEPTEMBER MEETING. We had Linda Garnham demonstrating how to make pastilage boxes. The boxes were different shapes and sizes and decorated with various designs but all were lovely. Linda showed us two different ways of making the boxes and had her cutters and instructions for sale. She gave us a recipe for gelatine paste (see attachment) and also gave us permission to use her instructions and cutters to make templates for club use. If you would like a copy please see Christine Clark.

OCTOBER MEETING. Our demonstrator for this month is Justin Talbot who is going to make cold porcelain flowers. Christine Clark will be chairing this meeting.

ART EAT FESTIVAL 21ST SEPTEMBER QUAY PLACE IPSWICH. Christine and myself attended this event and set up our display of the four seasons. We had lots of compliments on our talents, but not a huge amount of visitors as we were rather isolated from the main event. It was a good opportunity to meet members from other clubs and do some networking re future projects, for example, workshops. I will be following this up and will keep everyone updated. Thank you to Anne Reynolds, Jenny Millin, Dawn Rose, Stella Rodgers, Christine Clark and Angela Howard for taking the time and effort to make the display.

FUTURE EVENTS

Nicky Fuller Workshop Christine and myself are going and I have room in my car for 2 people.

Cake International Birmingham Nov 1st, 2nd 3rd

Swale Demo Day Saturday 19th October.

CLUB EVENTS November Meeting Xmas Bash

BITCH RAFFLE Tickets will be on sale in October and November meetings 50p each. The more you buy the more chances you stand of snatching away the star prize which will be a gift voucher for £20 towards club membership. There will be lots of lovely prizes to fight over as well as a booby prize, it was really good fun last year. Please don't buy tickets if you will not be coming to the November meeting as we will have to take your name out. Donations of prizes gratefully received.

Christmas Cake Competition Start making your cake and designing your decorations for our Christmas cake competition. A minimum 6 inch cake which will be judged by the members on decoration only. 3 classes novice, intermediate, advanced. You can enter the intermediate if you have won the novice class and the advanced if you have won the intermediate class at any time. We will be taking donated Christmas cakes to

Beacon House again this year and also any other cakes or non perishable food items, e.g. teabags, cereals, sugar they can use over Christmas.

Refreshments. If you are coming to the meeting please bring a small plate of food, a list will be at the October meeting for you to fill in, this way we get a nice variety, hot and cold drinks will be provided.

Workshops and Club meetings

If there are any workshops or particular techniques you would like to do or see demonstrated please let us know as it is always good to get input from our members rather than just the committee deciding.

We have 3 members who are willing to have informal sessions in their homes to teach sugarcraft or just to get together to make flowers etc if you would like to come along please contact Sue, Christine or Anne for more information.

Equipment for Sale Cannon Food Printer bought for £120 selling for £60 never been used please contact Jackie Doe 07966217882 or <u>jackie-p-doe@gmail.com</u>.

If you have any sugarcraft related items you wish to sell please bring them along to the sales stall or contact me and I will put it in the newsletter.

Our next committee meeting is 10th October please let us know if there is anything you wish to be discussed.

Remember to bring your cup. I will be asking for a volunteer for refreshments and vote of thanks.

Sue Albins Chairperson