



THE CAKE, BAKE AND CRAFT CLUB

NEWSLETTER

MARCH 2017

'Ben the Cake Man' – a Resounding Success!

Our much anticipated second meeting of 2017 – and our very first Demonstration evening – saw us enjoy the privilege of an evening with Ben Fullard, aka. 'Ben the Cake Man'. As well as being an esteemed International Cake judge, Ben also runs his own successful and award-winning cake decorating business, and is becoming increasingly well-known for his creative and highly individual wedding cake designs- and for those in attendance it was clear why. Ben demonstrated a variety of interesting skills on the night, including working with edible lace, stencilling with royal icing, applique detailing and a mix of stunning sugar flowers, all of which he explained in a fun and relaxed manner. The evening was rounded off with a Q & A session, and frenzied photographing of the beautiful creations Ben had drawn up before our eyes!

If you were in the audience and were inspired to try some of the skills Ben demonstrated, why not share your creations with us on our Club Facebook page – we'd love to see them!

The Year Ahead ...

April - Sugar Crafting with Award Winning Cake Decorator Bethany Evans

Wednesday 19th April 2017

A Demonstration with sugar crafter and Winner of the West Midlands Wedding Venue Stylist of 2017, Bethany Evans - a fantastic opportunity to learn how to make her beautiful, large, Sugar Roses, learn how to achieve a professional base for your cakes by crumb-coating with Ganache and perfect sharp edges with sugar paste. A ticket-only event. Refreshments including Teas, Coffees and assorted cakes also available on the night.

£3 per ticket for CBCC Members. £8 per ticket for non-CBCC Members

6.30pm -8.15pm @ Mancetter Memorial Hall, CV9 1QN

May - Breads, Pates and Chutneys with Catherine Wright

Tuesday 16th May 2017

An evening of culinary demonstrations with superb chef, Catherine Wright. The committee are delighted to offer this fantastic demonstration as free for all to attend, and are looking forward to learning how Catherine creates her delicious Focaccia Breads, Pates and Chutneys ... and most importantly, tasting them! FREE ADMISSION. Refreshments including Teas, Coffees and assorted cakes also available on the night.

6.30pm -8.15pm @ Mancetter Memorial Hall, CV9 1QN

June – TO BE CONFIRMED

July - Air Brushing Demonstration with Award Winning Cake Decorator Cassie Brown

Wednesday 19th July 2017

A fantastic demonstration on all things Air-Brushing – this evening should give those new to air-brushing a taster on the skill and those more proficient, some handy tips from an Air-Brushing pro to really use this popular skill to take your cakes to the next level! Refreshments including Teas, Coffees and assorted cakes also available on the night. A ticket only event – ticket prices to be confirmed.

6.30pm-8.15pm @ Mancetter Memorial Hall, CV9 1QN

August - Jewellery Making Workshop with 'Beadelicious'

Wednesday 16th August 2017

An evening designed with our craftier members in mind - and those in need of a rest from cake decorating! Learn the art of relaxing Jewellery making with Louisa from 'Beadelicious' and walk-away with your very own hand crafted Bracelet or Necklace. Refreshments including Tea, Coffee and assorted cakes also available on the night. All materials will be provided. Ticket Prices to be confirmed.



Member's Questionnaire...

All members should have received a Questionnaire via email from one of our Committee members within the last week - the aim of which is to just get to know our members and your many varied skills and interests a little better, and of course to get a little feedback on how you think the Club is doing so far, so we can tailor our future meetings to suit you all, as Club members. Please do take a moment to fill this out and return it to us and of course, if you haven't yet received this do get in touch!

Get in touch ...

If you do have any suggestions, or contacts for future events, demonstrations and workshops then please do get in touch – be it craft, cake decorating or baking related, we would love to hear your ideas, so please do drop us an email to the address below.

Don't forget to find us on:



<https://www.facebook.com/CBCCatherstone/>