

# Penningtons Newsletter

## Create with confidence

### Welcome Back!

Firstly, may I say a big thank you to all our students who have continued to support us throughout these incredibly challenging times. The team and I are delighted to be back working, doing what we love and do best, which is creating classes and teaching once again.



Rest assured that staff and student's safety is paramount, so class sizes will remain reduced with an empty desk by your side, the screens will remain in place and mask wearing will be a requirement when you're not sat at your table. I hope that these procedures will give you confidence that when attending a class at Penningtons, you will be in a safe environment.

Since reopening in March, we have been delighted to welcome a number of new students to the school and introduce them to the world of cake artistry and sugar craft. During this awful pandemic, I have realised how grateful I am to be able to lose myself within this creative art, become totally absorbed for a few hours and forget the troubles of the world. I hear so often from our students exactly that, 'when I'm here I have to concentrate and so everything else gets forgotten'. It's a way we are able to relax and importantly have some 'Me' time!

Best wishes,  
Dawn  
Principal



When wanting to cover a cake in a sugar paste of a dark colour (ie black, navy etc.) using icing sugar when rolling the paste out can leave undesirable white patches. To avoid this, make a swap for Trex when rolling out the paste.

Contact the school:  
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07967 733128

# Upcoming classes

With the Summer term starting in June we have some exciting new projects for you and some requested projects with a fresh twist. In royal icing, for the advanced students, it's the return of the carousel, but instead of dancing horses we have llamas and unicorns! We also have the return of the VW camper van, which we thought would be popular with everyone doing 'staycation' for this year's holidays.



On Saturday 3rd July, we are running another of our popular all day classes - 'Baby shower bag'.

Students will be provided with a sponge cake from which they will carve this adorable baby changing bag. This class provides skills in carving sponge cakes, covering and lots of other decorative techniques as well. The finished cake can be taken away and enjoyed as the perfect celebration cake for a christening or to welcome a new arrival into the family.

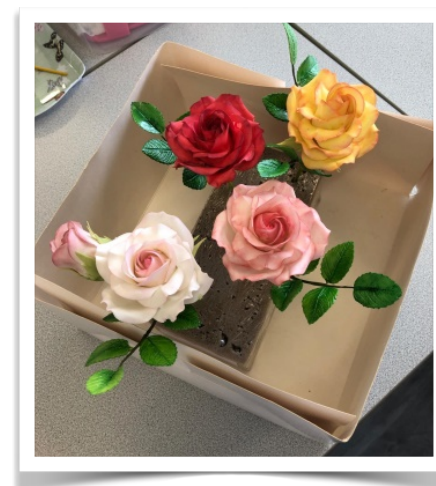


Our very popular 'bit-of-everything' class is returning on Monday evenings from the 21<sup>st</sup> June for 3 weeks. I always think of this course as the essential course for beginners to learn the basic skills of crumb coating, working with ganache, and covering a sponge cake with sugar paste with the added extra techniques of some basic royal ice piping and learning to make an unwired Rose.

Next term's wired flower spray is a beautiful Hibiscus spray with 2 varieties of this flower, buds and foliage. These classes run on Tuesday mornings, evenings or Wednesday mornings. There is always the option that students are able to do a bespoke project and often we have students creating wedding sprays, or wanting to perfect roses etc.

We look forward to seeing Jan's wedding sprays that she is making for her own wedding cake at the end of the summer!

Last term Mo, created some stunning roses and experimented with colour.



# Last term

Last term we had some great classes and, as I previously said, welcomed some new students to the school. We had a great handbag class and each student expressed their own creativity in the finished design. Lots of fun was had by all!

Here's just a few pics from last term of students having fun, learning, relaxing all safely.



We look forward to seeing you in the summer term starting week commencing 7<sup>th</sup> June 2021.