

Penningtons Newsletter



Welcome to the Autumn term.

Looking out the window at the trees being blown around in the wind, it is clear that Autumn has arrived and that can only mean one thing: it's time to book your space on our ever popular Christmas courses!

Next week the wonderful award winning chocolatier, Mark Tilling, returns to Penningtons for his sold out mirror glaze chocolate cake

class. Be sure to keep an eye out on our social media channels for photos of the student's creations. Mark will also be hosting a chocolate couverture class on 7 December. Both of these classes are now at capacity, but keep your eyes peeled for his next visit in the Spring.

Finally, with all this talk of Christmas, I am looking forward to seeing many of you at the Penningtons Christmas Party. It will be a great fun night out at the Bear Cross pub, Friday 13 December.

Best wishes
Dawn, Principal



Staff News

We are delighted to announce that Amanda is now in remission and currently cancer free! Amanda would like to thank everyone for your kind words, thoughts and gifts. It was a difficult journey but thanks to your support she is looking forward to returning to classes on Monday 4 November "for the glitter season!"

We sell supplies

Equipment and supplies needed for courses or home practice can be purchased from the school. Just ask a member of staff

Contact the school:
dawn@cakeschool.co.uk
www.cakeschool.co.uk
07967 733128

Upcoming classes

There are lots of exciting courses for you to look forward to this winter, many of which have extremely limited availability now. For up to date information, times, prices and to book your place visit: www.cakeschool.co.uk



Mini Cake Toppers



Poinsettia



Santa's Igloo



Carved Polar Bear

Great Gifts

What do you buy someone who seemingly has everything? A gift from Penningtons!

- Penningtons Christmas Vouchers: The perfect present to receive from your family or for you to give to a friend who has always loved your cakes or sugar art. Available to purchase in increments online or at the school
- The Penningtons quality apron with the logo and slogan "I am the icing on the cake". £20 available from the school.
- Penningtons 2020 Calendar - coming soon!



Apron beautifully modelled by Dot Divall

Polite Notice

Sadly this term has experienced a high level of last minute cancellations across the courses and being a small business we cannot afford to maintain this. I have no option but to implement with immediate effect the terms and conditions of the school with no exceptions. **Course places will not be reserved until full payment has been made, and refunds will not be made unless the agreed terms and conditions have been met.**

"Penningtons are unable to offer any refunds should you decide to cancel or are unable to attend your course unless 3 weeks notice is given"

This gives us time to fill the space or cancel the course if it is no longer viable to run due to lack of student numbers.

Many thanks in advance for your understanding and cooperation on this matter.

Dawn, Principle

Student Success

At Penningtons we aim to offer an encouraging environment to allow our students to create with confidence. Here are just a few of their recent achievements:



Jackie Jenkins demonstrated great "Bas Relief" technique to create a detailed elephant for this lovely birthday cake.

After just a few terms with us, **Chris Jackson** achieved this Minnie themed 19th birthday cake.



Alison Warner utilised her modelling and sugar paste skills with this super cute newborn cake.



Check out this adorable sugar paste modelled Sprocker cake created by **Jackie Jenkins**.



Alison Warner also demonstrated skills learnt previously with Mark Tilling on mirror glaze, and a very fine example it is too!

Just 1 year ago **Rose Smith** joined Penningtons with the goal of making her daughter's wedding cake. Look at her beautiful handmade roses.



After attending a workshop at Penningtons with Mark Tilling, **Bev Baker** put her new chocolate skills to the test in this remarkable cake.



Sue Holmes did a fabulous job of this 80th birthday cake created with sugar paste.