

Penningtons Newsletter



Happy New Year!



To all past, present and new students, I would like to wish you all a very happy and, importantly, healthy 2020!

We have an exciting year ahead with new projects in all our courses, across all levels of ability, whether you are doing royal, sugar paste or flowers. The team and I are looking forward to welcoming you back for classes from Monday 6th January. This term, in the Royal Icing classes we are

going back to some classic piping, often the skills we all need to brush up on. Whilst on our Sugarpaste and modelling courses we will be focusing on flawless cake covering, 3D character modelling and decorative techniques using modelling paste. Flowers this term is concentrating on achieving fine edges, hand formed stamens and colouring.

We have lots of great achievements completed by our students once again that I know you love to see, below are just a few for you to admire. We love to see skills that students have learnt from coming to class then reproducing the techniques on to their own projects, well done to all.

We wish Mark Tilling every success in his new adventure working for the UK Chocolate Academy in Banbury, and hope he will still be able to make the time to come back and see his favourites!! We are going to let him settle in first and then hopefully we will have some exciting classes for you to join with Mark.

Best wishes
Dawn, Principal



Did you know?

On the subject of Sugar paste, please may I tell you the difference between the icing word 'Fondant' and 'Sugar paste'. In the UK fondant is a pourable icing that is heated to 37C and used for example to cover fondant fancies and sugar paste is the roll out form of icing commonly used to cover sponge cakes. In the USA they call sugar paste fondant but we DON'T - just thought I would try and clear the confusion up.

Upcoming classes



We are starting the year with a fresh boost of core skills and key techniques. With Royal icing sessions being extra popular this term, we have added a basic piping and writing mini course for two Monday evenings- 3rd February and 10th February -perfect for a beginner who wants to trial piping or the more able student who just wants to practice their piping and writing skills.

With regards to our sugar paste classes one of the most common questions I get asked from students, is how to get a flawless finish when covering with sugar paste. The answer is - come on our Ganache and covering class and find out!!! We have so many tips for you, and the class is being held on Monday 27th January in the evening. This class is highly recommend if you are getting lumps and bulges in your covering or just need to gain more confidence in your covering!



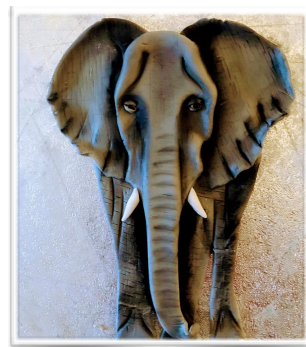
In wired flowers, the project is a tropical Dillenia flower with fine filler flowers and handmade stamens This flower is found in Asia and our flower tutor, Kerry, spent a day with the renowned sugarcraft expert Mr Alan Dunn to create this beautiful flower, using the opportunity to brush up on the latest technique tips, ready to share with you.



Alternatively students are welcome to do a project of their choice under the expertise of Kerry. There are limited spaces remaining on our evening session this term starting Tuesday 7th January - 11th February, it's not too late to join.

Finally, join us on the 5th and 12th February for a two part course on Bas Relief with Jackie Jenkins and learn how to create this beautiful elephant which will be presented on a hand-painted background to complement the theme.

For up to date information, times, prices and to book your place visit: www.cakeschool.co.uk



Contact the school:

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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:



Becky Roberts with her lovely wedding cake made for daughter Claire, having only started at Penningtons a year ago.



Students on Mark Tilling's Christmas tree and polar bear course made these festive creations.



Elaine Minett's first run out after one-to-one sessions - wow!

Beverley Lawrence put her love for Dachshunds into Royal Icing on this Christmas cake.



We just love this photo of **Mark Tilling** and **Mike Jarvis** having so much fun in class- that's what it is all about!



Tracy Hayter made this festive, natural piece.

Mandy Irving did a great job with this naked tiered wedding cake with her own wired sugar flowers skills developed and learnt from attending class.

