

Penningtons Newsletter



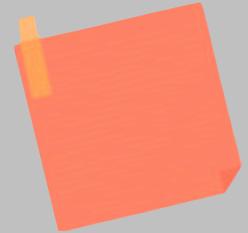
We have had a really busy term since our last newsletter in January and may I say a big thank you to all our students who have remained so loyal to the school over the years. I hope you know how much we value your continued support and we always aim to produce a high standard of teaching in return. Last term, we also had some faces from the past return which was lovely to see still years on, the love for cake artistry still very much alive.

I feel that last term in the royal icing classes we set some great challenges for many of the students who certainly stepped up to the plate and I was very impressed! The advanced and improvers cakes with all the direct piping, were a real test to see how far our pipers had come; I felt very proud of you all.

The wired flowers over the last term were also very challenging with the fine petals of the Dillenia flower, handmade sugar stamens and delicate blends of colours. Kerry has said it's her favourite spray date, which was also the view of many of the students.

The term's Sugar paste & modelling course has also been massively popular. We introduced some new skills with making a sofa out of Rice Krispies and we experimented with the airbrush to gain depth. The team really enjoyed creating this one and enjoy a great deal of satisfaction from passing on the knowledge to our students.

Best wishes
Dawn, Principal



Top Tip!

When making modelling paste don't forget to add your Gum Tragacanth to the sugar paste and leave for at least 12 hours to get the full benefit from the gum before using it as modelling paste and creating your figures.



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

Upcoming classes



One of the classes that has proven to be very popular this term is a 4 week course we fondly named "Bit of Everything".

This covers, you guessed it.. a bit of everything!! The course includes learning to crumb coat, cover with sugar paste and avoid all those lumps and bumps showing through the sugar paste, some basic royal ice piping, direct writing and unwired sugar paste Roses. I had a lot of disappointed students due to

the course selling out very quickly this term, so we have decided to run this course again next term on Monday evenings. It really is the perfect class to start if you want to give cake decorating a trial, brush up on some of the basic skills, or perhaps introduce a friend to the world of cake artistry!

Next term we bounce into spring and hopefully see all this horrid wet weather behind us. So we hope to have some sunny, bright designs ready to tempt you back on to one of our many courses. The Spring term may sadly have to be postponed for a couple of weeks due to the uncertainty we currently find ourselves in. The website will be updated in another week once things become a little clearer. The theme for the royal Icing classes will be butterflies and bees, wired sugar flowers are a Peony spray, and sugar paste is a quirky café cake.



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

Important information: Coronavirus (COVID-19)

Globally, more than 244,000 people in more than 130 countries have now been infected with Coronavirus. The UK Chief Medical Officers have raised the risk to the public from moderate to high. We would like to reassure you that the school is still open until we are advised otherwise. We hope that the effects on courses will be minimal and we are prepared to push back the start of the Spring term should that be required.

As classes bring us in close proximity with those of you who have perhaps travelled recently, we would like to make sure you are aware of protocol and latest Government guidance below and take precautions, as appropriate.

[Coronavirus \(COVID-19\): latest information and advice Coronavirus \(COVID-19\)](#)

If you have travelled from abroad within the last two weeks, or if you are feeling unwell, then we politely request that you refrain from attending class for 14 days. The situation is obviously changing and evolving daily so we will keep you updated with any further relevant advice, but if you have any questions in the meantime please do hesitate to contact us.

Student Success

I know how popular this page is so we have some more wonderful work created by a few of our students to share with you.

Jan Lasham - Beautiful wedding cake she made for her daughter in-law Katie (also one of our lovely students) iced in Royal icing and made beautiful wired sugar Roses into a spray to create a stunning wedding cake for Katie. We wish Jan all the best and send much love as she is currently recovering from a broken wrist, and is unable to attend any classes at the moment xx



Anne Claridge-

What a show stopper made from wired sugar flowers arranged into this beautiful flower spray. Anne's passion is sugar flowers and its plain to see why, absolutely stunning, but we are slowly winning her round to love Royal icing too.



Sue Frampton - Created a stunning two tier animal print cake with a great handmade model of the cat leopard. Well done Sue, not an easy model to do and love your colouring.



Jackie Jenkins - Asked to make this very apt rugby modelled cake as some of us are absorbed into watching the six nations, come on England!! A great design if you want to avoid having to model all the faces, love it!



Tracy Hayter - Made this wedding Anniversary cake and said in her message to me that if it hadn't been for coming on our "Cake business from home" course she wouldn't have had the confidence to have made all the figures on the



Heidi Hurley - Used her beautiful Dellenia flower spray to decorate a naked style birthday cake, looks fab!



cake. Also a massive congratulations to Tracy for achieving the success of 14 commissioned cakes for this year after only completing her business course with us last September!!