

# Penningtons Newsletter

## Create with confidence



Well, we certainly have been living in very strange times since my last newsletter.

I hope you and your families have all managed to stay well and safe through these unsettling few months and have been able to keep yourselves busy with DIY, gardening, crafting, baking or a mixture of everything. I have been so thankful for my garden and the amazing weather, I think if I had been locked

inside with terrible weather life would have become very hard to say the least!!

I wanted to touch base with you and let you know what I'm planning for the school since this pandemic. I have decided (*God willing*), that we will reopen for classes in September. This term will start 7<sup>th</sup> September and will be made up with a variety of 6 week courses, in Royal Icing, sugar paste and wired flowers. I am assuming that we will still have to adhere to the government 1-2 metre distancing rule, which will obviously have an impact on class sizes. Therefore, we have to limit the numbers to 8 in a class for the safety of us all. I am also in the process of having sneeze screens down the middle of where the tables join and there will be an empty table between each student. I have also taken an online certificate of 'Prevent Covid-19' so I'm aware of best practice in the work place.



I hope you will feel confident that I will do my best to keep you safe whilst at the school and I feel confident that this can be achieved with the new measures in place.

On a brighter note I have loved all the photos you have sent me over the last few months and feel so proud of all the achievements of many of you. These last few months have also given us the time to practice with new and favourite recipes which I have to say I have loved, it's just my waist line that's complaining about that !!!

Best wishes, Dawn, Principal

### TOP TIP

Why not try and make a batch of flower paste, cut into small blocks and freeze what you are not going to use. Then it's easy to take a couple of blocks out for when you next need it.

### Contact the school:

dawn@cakeschool.co.uk

www.cakeschool.co.uk

07967 733128

# Upcoming classes



Normally in September we run our very popular 'Starting a Cake Business from Home' course, however, due to the uncertainty of children's schooling at this present time I have decided to delay this start date until January 2021 and hopefully by then our parents with young children will feel more settled into routine etc. This is an essential course for cake enthusiasts to sign up on if they have decided to take the leap from making friends and family cakes to the next level, having their own cake business from home. The course arms them with the necessary knowledge/legislation plus additional practical skills to help them on their way to a successful business.

For September, Kerry has already prepared her project for you. It's a stunning peony flower wired into a spray. Kerry has been very constructive during this lockdown by joining Alan Dunns' on line tutorials, homing in on improving her own flower skills and gaining some top tips for you all. Due to smaller class sizes we have added an additional Wednesday morning class now that Tuesday morning class is now full. This will start the same week on 8th September and at the same time of 10am-12.30pm. The project still being the peony spray, however, students are able to do their own flower project if preferred after discussion with the tutor.

One of the classes that have proven to be very popular last term is a course we have named "Bit of Everything" a 4 week course. This covers exactly its name "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. Unfortunately, I had a lot of disappointed students last term due to the course selling out very quickly. I have therefore decided to run this course again next term on Monday evenings, the perfect class to start if you have been giving baking ago during lockdown and want to give cake decorating a trial or brush up on some of the basic skills. This would also be the perfect class to introduce a friend to the world of cake artistry! Starting Monday evenings 14<sup>th</sup> September -5<sup>th</sup> October.

Next term's cake will have more choice, with not being able to do our summer designed cakes and having smaller classes, I have decided to offer you the summer themed cakes for the royal icing classes butterflies and bees, plus the new Autumn themed cakes. The sugar paste design will be a quirky café cake.

A new course we are starting in September is learning 3 types of wired roses, Avalanche Rose, O'Hara Rose and the Open Rose all with their own unique styles and techniques. This 3 week course will be running Saturday mornings starting 12th September -26th, 10am-1pm, cost £90.00



These courses and term dates are now live on our website [www.cakeschool.co.uk](http://www.cakeschool.co.uk). To avoid disappointment I would advise booking early due to class numbers being a third of our usual size.

For up to date information, times, prices and to book your place visit: [www.cakeschool.co.uk](http://www.cakeschool.co.uk)

# 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.*



**Ann Claridge** - Stunning spay of wired tulips, looks good enough to be the real thing.

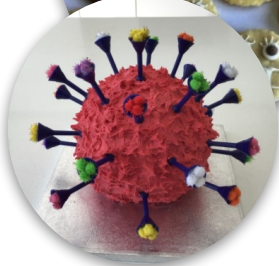
**Mandy Irvin** -

Arranged her beautiful spring flowers in this stunning basket T-cup arrangement, love it!



**Maggie Richardson** -

Created fun masked up biscuits and fabulous Corona Virus cake !!



**Jackie Habgood**- Practiced her royal icing skills in creating a great Reiki themed cake for her cousin. avoid having to model all the faces, love it!



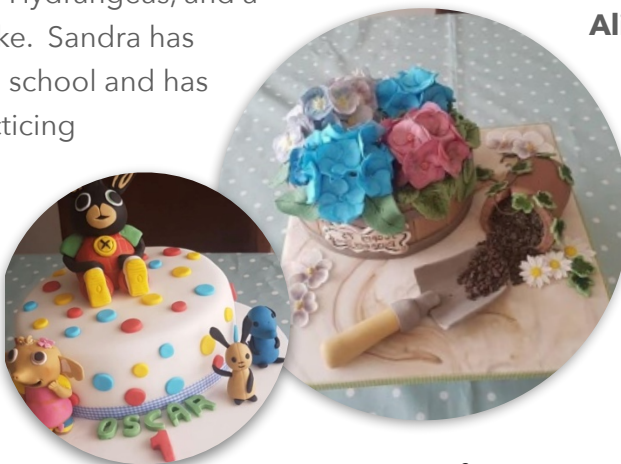
**Nicola Reece** - made this amazing carved elephant cake for her daughter's birthday, what an achievement

**Jackie Jenkins** - Practiced her wired flowers and her first attempt at making the flower Lisianthus!



**Sandra Craig** - Lovely flower

tub cake filled with Hydrangeas, and a modelled 'Bing'cake. Sandra has only just joined the school and has really enjoyed practicing some of her learnt skills for her friends and family.



**Alison Warner** - Got to finish off with one of my favourites for this period, I think the cake says it all !!!

