

# Cake Chat

IF YOU HAVE ANY DETAILS OF AN EVENT YOU WOULD LIKE US TO MENTION, OR SOME INTERESTING NEWS OR VIEWS, PLEASE ADDRESS YOUR INFORMATION TO THE EDITOR



Illustration: Natalie Chivers

For all giveaways, please send a postcard marked with the relevant offer to: Cakes & Sugarcraft Magazine, SKMP, Alfred House, Hones Business Park, Farnham, Surrey GU9 8BB or email [mag@squires-group.co.uk](mailto:mag@squires-group.co.uk) including your name, address and offer. Closing date: 27th April 2009 unless otherwise stated.

## Are you Looking for Tuition?

Magazine contributor and tutor, Susan Griffiths, has set up her own cake decorating tutorial service based from home. Based in Worthing, West Sussex, students can learn a wide range of skills in small groups or one-to-one. The new venture is a natural progression for Susan, who has over 20 years' experience in the industry: "Sugarcraft is a true passion for me and I greatly enjoy sharing my ideas and talents with other people. Having demonstrated, decorated and written about sugarcraft for so long, I have now channelled my interest towards tuition. All tuition takes place in the friendly relaxed atmosphere of my home. Although I specialise in certain subjects, requests for any form of sugarcraft tuition will be considered."



Visit [www.susangriffithstuition.com](http://www.susangriffithstuition.com) or call Susan on 01903 248497 for more information.



## All that Glitters

Edible glitters and sparkles are becoming more and more popular on all types of celebration cake and there are many such products in sugarcraft shops. However, home cake makers and businesses alike must be careful which products they choose and how they are used in case the glitter or sparkles are not safe to be consumed.

Edible metallic dust food colours from Squires Kitchen

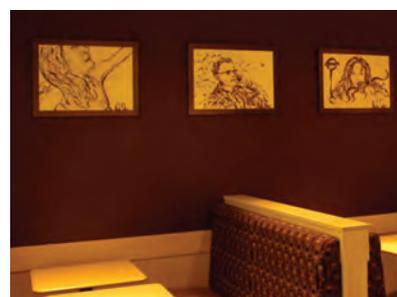


Products which state that they are 'edible' or 'for food use' can be used on a cake or decoration which is to be eaten. A list of ingredients will be on the product label.

Products which state that they are 'for decorative use only' or 'not for food use' are not edible and should never come into contact with any cake or decoration that is to be eaten.

Always check the label before use and, if you are using any inedible decorations, make sure that they do not touch any edible parts of the cake and that the recipient removes them safely before the cake is eaten.

## ChocArt!



Many of you will remember Nicole Schürer from the popular chocolate room at Squires Kitchen's 2006 exhibition, where she displayed some wonderful works of art created entirely in chocolate.



Nicole's work is currently being displayed in the new Starbucks next to Marks & Spencer on Oxford/Great Portland Street. She told us, "The paintings had to complement and say something about the area, Soho. I spent two weeks researching, photographing businessmen and people racing around with their mobiles and huddled up in scarves, and that's how these four paintings evolved."

Pop along to Starbucks to see her work or find more of her creations at [www.nicoleschuerer.wordpress.com](http://www.nicoleschuerer.wordpress.com). Congratulations, Nicole!



## A Tyre-ing Birthday for Sir Terence!



Sir Terence Conran may be well into his seventh decade, but in November last year he got to re-live his youth by blowing out 21 candles on a spectacular birthday cake, designed by him and created by Jane Asher, in the shape of Monsieur Bibendum (aka the Michelin Man).

Fiona McFall of Bibendum Restaurant said, "It wasn't difficult to decide who should make the cake, nor the subject matter. Monsieur Bibendum had to feature on the birthday cake to celebrate Bibendum Restaurant and Oyster Bar's 21st year in the business and it had to feed 150 guests. David Trumper and his team of cake makers at Jane Asher had the tricky task of ensuring the Michelin Man wouldn't topple off the top of the cake. In the end they decided the huge base should be a chocolate Michelin tyre and Monsieur Bibendum would rest his ample backside on a stack of smaller tyres. It looked magnificent, as befits the coming of age of a very special restaurant."

Hosting the occasion were the three owners of Bibendum – Sir Terence Conran, Simon Hopkinson and Michael Hamlyn. Visit [www.bibendum.co.uk](http://www.bibendum.co.uk) for more information and [www.janeasher.co.uk](http://www.janeasher.co.uk) for more celebration cake ideas.

## Dates for Your Diary

### BSG Region 7 Grand Exhibition of Cakes and Sugarcraft

20th June 2009

10am-4.30pm

Weavers Leisure Centre, Weavers Road, Wellingborough, Northamptonshire, NN8 3JQ.

There will be traders, demonstrators, a raffle, competitions and lots more.

Call 01375 372401 or email [linda.garnham@hotmail.co.uk](mailto:linda.garnham@hotmail.co.uk) for further information.



### Step into Spring

The Country Living Magazine Fair is guaranteed to put a spring in your step when it returns to the Business Design Centre in Islington, North London from 11th to 15th March 2009. You'll find plenty of inspiration for entertaining, eating or making-over your home at the annual fair which celebrates the talent and innovation of Britain's craftspeople. From the finest in local and national crafts to furniture, garden and home accessories, there's plenty on offer to kick start the new season in style.

More than 20,000 visitors are expected to attend over the five days to enjoy the handmade and unique products available. You'll be treated to traditional food and craft demonstrations and informative talks on interior design, gardening and flower arranging. Take home a range of organic food and drink including oils, cheeses, Mediterranean breads, olives, delicatessen meats and fine wines or just wander the stalls taking in the unique atmosphere.

Tickets purchased on the door are priced at: adult £15; subscriber £15; Gala Evening £13; Gala and Sunday Shop £18; OAP £11.50; children 5-16 £8.50; under 5s free. Tickets purchased in advance are priced at: adult £11.50; subscriber £10.50; Gala Evening £11.50; Gala & Sunday Shop £15.50; OAP N/A; children 5-16 £7; under 5s free.

For further information and to book tickets, call 08701 261800 or visit [www.countrylivingfair.com](http://www.countrylivingfair.com).

### We have five pairs of adult tickets to give away!

Tickets are valid for any of the five days of the fair. Closing date for entries: 2nd March 2009.

## Home Cooking to Rise with Recession

Home cooking will increase in popularity next year due to a growing desire by people to simplify their lives and save money, according to a new report from Mintel.

The market research report explains how we as consumers will change our behaviour in 2009 as recession takes effect and confidence decreases. Traditional, inexpensive pastimes such as cooking at home, sewing and gardening will become more and more popular. We would thoroughly recommend sugarcraft as a rewarding hobby as well as a great way to save money on celebration cakes!