**Bradford on Avon Flower Club Newsletter January 2016**

First of all I would like to wish you all a very Happy and Healthy 2016.

A lot seems to have happened since the last newsletter.

 At the beginning of December on a wild and windy night, Cath Humphries gave an excellent talk with photos giving us an insight into the planning of the South West Area of NAFAS Chelsea Flower exhibit that won a gold medal in May 2015. She also told us about what happened behind the scenes and before the show opened. Unfortunately Lucy Ellis could not join Cath as she had been in a road accident that day on the way back from demonstrating in Southampton (not her fault!) Luckily she still made it to the Wreath making 2 days later.

Members had all brought along a plate of food, which everyone shared after the talk along with a glass of wine. The table was decorated with floral Christmas cakes that had been made by members at the previous practice class.

The Christmas workshop was held in the Masonic Hall in Bradford on Avon a couple of days later where 17 people made either a Christmas wreath or a Christmas table arrangement. Lucy gave a demonstration of the Christmas wreath and Margaret of the table arrangement- they then were there to help and assist anyone who needed it. With lots of tea/ coffee and homemade biscuits and cakes to help things along everyone enjoyed a good start to their Christmas.



On the following Monday Jilly Heath and Merle Edwards decorated a tree on behalf of the club, in Holy Trinity church for the Christmas tree festival. The church looked a picture with all of the trees lit up and all decorated differently. We have had a letter from the church saying they made a profit of £4180 which will go towards the regeneration project and that they had 2330 visitors.



The most recent event was the club’s members dinner held last night at Cumberwell Park. From the level of conversation and laughter everyone enjoyed themselves!

 The South West Area of NAFAS held their AGM at the end of November. The current chairman Mary Keily stood down and the new chairman is Pauline Matthews.

The demonstration was by Emily Broomhead (and her Mum- Elizabeth Gordon) who will be representing the UK in Barbados in 2017 at the World Show.

At this meeting I purchased the current NAFAS Competitions Manual for the club- so anyone wanting to enter competitions is welcome to borrow it to find out the up to date criteria.

 The club received a Christmas card from the new Area Chairman- Pauline Matthews, also a card and letter from the new Area President- Jo Jacobs

 Now for future events:-

**Thursday 4th February Members night. 7.30pm at Holt Village Hall.**

Following our February meeting last year when 3 members of the club demonstrated pedestals having been given different amounts of money for the flowers- this February we have members doing different designs on the theme of “Celebrations” The members taking part are Rosemary Stevens and Jilly Heath (working together), Margaret Murray and Maureen Faraway.

As usual this will be followed by tea/coffee and homemade cakes and a chance for everyone to have a chat!

**Wednesday 24th February Practice class at 2pm in URC Hall in Holt.**

The theme is a design using a homemade container. Rosemary will be bringing along some ideas for this to the meeting on the 4th of February. There are lots of ideas for home made containers in The Flower Arranger- another reason to subscribe to it! If you are interested and need some help please phone Rosemary on 01225 858751.

 Please note there is no practice class in January.

**Thursday 3rd March Sally Taylor with “Tales from a Gloucester Lass"7.30pm at Holt Village Hall.**

The first proper demonstration of the year so just come along to sit and enjoy an evening of flowers followed by homemade cakes – a cup of tea and a chat. Sally is an Area demonstrator.

We will be restarting our informal competitions and as this is the run-up to Easter the theme is a design to include an egg. Any type you like- real, decorated, chocolate- whatever inspires you!

**Kew visit Saturday 6th August**

Cath will be collecting names and a £10 deposit from members and their guests for the trip to Kew on Saturday 6th of August at the February meeting. We will also be asking for mobile numbers and e-mail addresses of everyone, as it is then easier to update everyone about details of the trip and for emergencies on the day. Any members who cannot make this meeting but are interested in going on the trip please contact Cath on [cath\_humphries@hotmail.com](mailto:cath_humphries@hotmail.com)

Once members have had a chance to book we will open up the booking to non- members in March. The deadline will be the end of March as we will be making a block booking for the Kew tickets.

The actual cost will be £30 for members and £35 for non-members which covers the cost of the coach and the entrance fee.

**Thursday October 13th Workshop with Jonathan Moseley**

This will be held in Holt Village Hall during the day. Starting with coffee and homemade biscuits- Jonathan will then demonstrate the 2 designs we will have chosen- probably one autumnal one and a Christmas design. A list of materials will have been sent out beforehand.  More information soon.

Now dates for the rest of this year to put in your diary.

March 30th Practice class 2pm  “Designs with daffodils”

April 7th 7.30pm Demonstration by Margaret Heal “Inspirations”

April 27th Practice class 2pm “Spring is here” a blue and yellow design.

May 5th 7.30pm AGM plus talk by the Botanic Nursery from Atworth

May 25th Practice class 7.30pm A design using glass

June 2nd 7.30pm Demonstration by Rachel Poole. Name of dem to be confirmed

July 7th 7.30pm Demonstration by Marie Mundy “Wish you were here”

August 6th Day trip to Kew Gardens

September 1st 7.30pm Demonstration by Margaret Murray “Sorry I haven’t got a clue”

October 6th 7.30pm Demonstration by Katie Baxter “Joy of Flowers”

October 13th Day school with Jonathan Moseley

November 3rd 7.30pm “Getting ready for Christmas”

November 30th 7.30pm Christmas Open Meeting Lucy Ellis with “Snowballs and Sleighbells”

Practice class dates post AGM to be confirmed.

 The committee decided to try something different this year and have the Open meeting a bit nearer Christmas. When it is at the very beginning of November it is too long before Christmas to sell fresh arrangements/ wreaths so after a lot of discussion we decided to try a later date and see how it works.

**Other dates of interest**.

April 20th SW Area Education Day with Tracey Griffin. Places are allocated by ballot- applications have to be in by the end of January with a £5 deposit. The forms are available on the SW Area of NAFAS website under the news tag. The e-mail address is [www.flowerssouthwest.com](http://www.flowerssouthwest.com/)

April 23rd (Saturday) SW Area of NAFAS Area Day at Writhlington School Radstock.

May 5th-8th Malvern Spring Show

May 26th-28th Chelsea Flower Show

1st-4th June Royal Bath and West

17th June SW Area of NAFAS lunch at Cumberwell Park

5th-6th August Taunton Flower Show

3rd September SW Area of NAFAS President’s day at Shipham Village Hall

7th-11th September SW Area competitions at the Bishop’s Palce in Wells.

At the December meeting we were asked the recipes for some of the food there so here goes

**1.**    **Small sausages in sticky glaze.**

Mix soy sauce, runny honey, olive or sesame oil with salt and pepper. For those on the night I had also added some syrup from globe ginger in syrup.

Toss the sausages in the mixture and put on a lined baking tray.

Cook in moderate oven until done.

Rather vague instructions but I guess the amounts every time!

2.     **Ham crescents** (from Jilly)

125g full fat soft (cream) cheese

125g butter

125g plain flour

125g cooked ham, finely minced

2 teaspoons prepared hot English mustard

2 tablespoons thick sour cream

1 egg beaten, to glaze

 Cream together the cheese and butter in a bowl until light. Work in the flour to form a dough. Knead lightly on a floured surface. Wrap and chill.

 Mix ham, mustard and sour cream together in a bowl. Chill until ready to use. Roll out the pastry on a well floured surface. Cut into rounds using a 7.5cm (3 inch) cutter

 Put a heaped teaspoon of ham mixture on each pastry round. Brush the pastry edge with egg and fold over, then press to seal. Fork the joined edges and glaze with egg. Pierce each pastry with the point of a knife to allow steam to escape. Place on a baking tray and bake at 200C/ gas 6 for 10 to 15 mins until golden.

 I will put the recipe for savoury semolina cake on the next newsletter.

 Finally we all wish our Treasurer Cath Humphries lots of happiness in the future as she is getting married on February 15th.

 Best Wishes

 Helen (on behalf of the committee)