



Rugeley & Armitage Camera Club Newsletter

27th October, 2024.

Affiliated to the Photographic Alliance of Great Britain, through the Midland Counties Photographic Federation

Last week was our first 2nd Competition of the year with the subject of "Water". Members did not disappoint in their interpretation of the subject. Once again the standard from all of the groups was outstanding. This gave our judge David Graham a very hard time choosing the winners.

Elementary Section



Freya's stone splash image titled "Glass Slipper of Water" was extremely well captured with the sunset just finishing off the image.

A well deserved 1st Place.

Keren Morrall's image "Apple Splash" was another well presented idea achieving second place



"Minor Reflection" taken by Marie O'Boyle-Duggan at Sheffield Railway Station. Well spotted. 3rd Place



Intermediate Section

1st Place - "Aquabatics" Stephen Lockley



2nd Place
Simon Wilberforce
"Raindrops Keep Falling on my Head"

3rd Place - Dave Murray
"On Golden Pond"



Advanced Section



1st Place - Steve Higgins - "Riding the Wave"

2nd Place - Carole Perry - "Splish, Splash, Splosh"

3rd Place - Chris Shaw - "Morning Dew on Common Drone Fly"

UPCOMING MEETINGS

Monday 28th October

Guest Speaker - Jack Perks

<https://www.jackperksphotography.com/>

Monday 4th November

PDI Competition - Subject
"Monochrome"

Judge - Mike Sharples

Monday 11th November

Annual General Meeting and Travelling
Portfolio

"George Lamb Trophy" Landscape Competition

This is a **print** competition on
Monday 9th December.

Printed Images must be handed in no later
than Monday 2nd December. Don't forget to
send a jpeg of your image to

[Graham Caddick](mailto:Graham.Caddick)

Do you have an article, story, photograph, hints
and tips or an achievement you would like
adding to the newsletter
Please email Linda Shaw
lindashaw2964@gmail.com

ONLINE DIARY

TO HELP MEMBERS PLAN AND GET THEIR COMPETITION IMAGES SUBMITTED ON TIME

To help member's plan for the upcoming competitions and be aware of the deadline dates for submissions, [members now have access to a planner on the club website](#). This is in a printable format (2 pages) and lists the competition dates, subject, Print or PDI and the **deadline dates**. There is even a box for you to write notes in, so if you are organised you can jot down images you have pre-planned to use, before you forget which one's they were.



Christmas Meal bookings are now being taken. The meal is being held at The Barns Hotel, Huntington, Cannock on 16th December at 7.30pm.

If you wish to come along you can choose whether you would like 2 courses at £28.95 or 3 courses at £34.95. Whichever option you choose we will need a £10 deposit per person (partners welcome) by the end of October. You can pay cash or by card on club night. If you would like to come and prefer to pay Bank Transfer Sally can send you the clubs details. The remainder of the amount will need to be paid by 1st December. Please advise Sally of your menu choices, an alternative menu is attached for people with special dietary requirements. We had a great night last year so hopefully you will join us. Any questions please ask either [Sally](#) or [Richard Moore](#).

Christmas Fayre 2024

Available in our restaurant and lounge bar

Homemade leek and potato soup served with a crusty roll

Homemade duck and Cointreau pate served with festive red onion chutney and finger toast

King prawn and avocado cocktail with a dijon mustard and lemon mayo dressing served with a lemon wedge

Homemade breaded brie wedges, served with cranberry sauce

Portobello mushrooms topped with baby leaf spinach, blue cheese and a herb crumb, served with mixed leaves and a balsamic reduction

oOo

Roast Staffordshire turkey served with sage and onion stuffing and chipolata sausage

Chicken breast stuffed with caramelised onion and brie wrapped in bacon and served with a red wine jus

Slow roast belly of pork with a redcurrant sauce

Oven baked salmon fillet with a garlic, lemon and dijon crust. Served with a béarnaise sauce

caramelised leek, mushroom and goats cheese filo parcels served with a balsamic reduction

Festive nut roast Served with vegan gravy

Braised marinated shank of lamb, served with a port and rosemary sauce

oOo

Chocolate fudge cake

Toffee lumpy lumpy

Traditional Christmas pudding and brandy sauce

Sicilian lemon cheese cake

Baileys crème brûlée served with a shortbread finger

oOo

Coffee and mints

£28.95 2 course

£34.95 3 course

*£10 per head deposit required
Pre order and balance due 7 days prior*



Menu on the left is the Christmas Fayre and the menu below is for anyone with Special Dietary requirements

Christmas Fayre 2024

Dietary requirements

Available in our restaurant and lounge bar

(df) equates to dairy free option (gf) equates to gluten free option (ve) equates vegan option

Homemade leek and potato soup served with a gluten free roll (gf, df, ve)

Homemade duck and Cointreau pate served with red onion chutney and gluten free roll (gf)

Pan-fried garlic mushrooms (gf, df, ve)

Fanned melon served with forest fruits and fruit coulis (gf, df, ve)

oOo

Roast Staffordshire turkey served with gluten free gravy (gf, df)

Chicken breast stuffed with caramelised onion and brie wrapped in bacon and served with balsamic reduction (gf)

Slow roast belly of pork with gluten free gravy (gf, df)

*Oven baked salmon fillet (gf)
Served with béarnaise sauce*

Braised marinated shank of lamb, served with gluten free gravy (gf, df)

Festive vegetable nut roast served with gravy (df, ve)

Winter vegetable stew with mashed potato (gf, df, ve)

oOo

Traditional Christmas pudding with custard (gf)

Chocolate and raspberry tart (gf, df, ve)

Baileys crème brûlée (gf)

Chocolate brownie truffle (gf, df, ve)

oOo

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Pre order and balance due 7 days prior*

