



Rugeley & Armitage Camera Club Newsletter

3rd November, 2024.

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



Last Week we had guest speaker Jack Perks who is a Freelance Underwater and Wildlife Cameraman. Jack is an excellent speaker and is well known for his underwater fish photography, although he does photograph all wildlife. He is particularly interested in reptiles, fish and amphibians and in his career has worked on programs such as The One



Show and Springwatch. He has also written two books on fish in the UK and Europe and when he has some spare time hosts a podcast called "Bearded Tit".

UPCOMING MEETINGS

Monday 4th November

PDI Competition - Subject
"Monochrome"

Judge - Mike Sharples

Monday 11th November

Annual General Meeting and Travelling
Portfolio

Wednesday 13th November

Staffordshire PDI Competition

Monday 18th November

Guest Speaker—Les Arnott
With his presentation
"My Camera - My Eye"

CHRISTMAS MEAL

Monday 16th December

Further details on last page.
Bookings now being taken

"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 also send a jpeg of your image to

[Graham Caddick](#)

WEDNESDAY 13TH NOVEMBER

is the Annual Staffordshire PDI Competition of which there are usually around 10 clubs competing.

The competition is held in the
Garner Suite (upstairs)

Lea Hall Miners & Welfare Club
Sandy Lane, Rugeley WS15 2LB.

Entry is Free. Tea & Coffee available
as well as drinks from the bar.

Start time is 7.30pm.

**PLEASE come along and
support our club.**



HAPPY BIRTHDAY

9th November

Roy Alexander

10th November

James Leslie Trotman

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




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Some great photographs of the White Tailed Eagles courtesy of **Neil Bunting** Captured from a boat on very rough water around the Isle of Mull.




A couple of photographs courtesy of Cheryl King from her outing last weekend to Dimmingsdale, showing the Autumn colours showing through beautifully.

For those members who have not visited Dimmingsdale, it is situated in the Churnet Valley nr Alton. It has lovely walks though a deciduous woodland along with a lake, which being sheltered can have perfect mirror reflections.

You can finish your walk off at the [Ramblers Retreat Country Café](#) by the car park (which is free) that has covered tables and chairs in the large garden as well as

small individual summer houses with tables and chairs in them too. The Lemon Meringue pie is to die for! It's very popular and can get extremely busy at weekends, so would recommend visiting in the week.





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 a 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 bumply

Traditional Christmas pudding and brandy sauce

Sicilian lemon cheese cake

Batleys 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)

Batleys crème brûlée (gf)

Chocolate brownie truffle (gf, df, ve)

oOo

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

