



Rugeley & Armitage Camera Club Newsletter

16th November, 2024.

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

Last week was the club's AGM was followed by the "Travelling Portfolio". The AGM was as promised by Carole, short and sweet, the committee were doing a good job and all were happy to continue for the coming year. Geoff Setterfield gave up the position of Programme Secretary, of which he has done an excellent job for the last few years, booking and organising speakers and dealing excellently with their last minute cancellations. Geoff is happy to remain as a member of the committee and Mo Bradley will be taking up the position of our new Programme Secretary. The AGM was followed by a showing of the Travelling Portfolio. The first half of the show were the PDI's who were excepted with the photographs put to music, which included images from several of our members.

The PDI's were followed by tea break, a big thank you to all the members who made the delicious cakes, members were asked to give a donation to the St. Giles Hospice. The club raised £50.00 for the Hospice.

After the tea break members watched the 2nd half of the Portfolio, the images which won awards or ribbons were shown and each image given a critique by the competition judges.

The annual **Staffordshire PDI Competition** was held on Wednesday 13th November in the Garner Suite at Lee Hall Miners & Welfare Club, with 14 clubs competing, with 10 images per club (140 images in total). The event was well supported by our members and members from other clubs.

The club came 8th overall with a very credible score of 144. We had 3 images held back, well done to Jan Wilson's "Tuscan Sunrise", & David Powell's "Lady in Red" both scoring 17 and Mary Eaton's "Gannet Embrace" scoring 19. Tamworth CC won the event, with 4 of their prints scoring a 20.

Unfortunately, it became quite apparent after just a few images that there was an issue with the displaying of the images. Dark area's were far too dark and light area's far to light along with some very odd issues on the graphics. At half time it was mentioned that the laptop was having an issue with its graphics and this has been confirmed with an apologetic email sent out to all clubs from Alan Lovatt. The judge for the evening was Peter Gennard, whose main comments were too light , too dark, so quite disappointing for all those that took part. At the end of the day all of the photographs were judged using the same display, so probably may not have affected the outcome, but made most of the critique Peter gave on the images a little pointless. I suppose modern technology is not all it's cracked up to be and we should embrace prints more, then what you personally produce and enter is just what you want everyone to see!!



"Tuscan Sunrise" - Jan Wilson



"Gannet Embrace" - Mary Eaton



"Lady in Red" - David Powell



HAPPY BIRTHDAY

20th November

Coco Watkins

Have a great day

MEMBERS

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

UPCOMING MEETINGS

Monday 18th November

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

Monday 25th November

Skill Evening

Monday 2nd December

Guest speaker - Chris Upton
With his presentation
“The Way I See It”

Monday 9th December

George Lamb Trophy
Print Competition “Landscapes”

CHRISTMAS MEAL

Monday 16th December

Further details on 3rd page.

A few spaces still remain so please let Sally know if you are interested as the booking needs to be confirmed.

Christmas Break
No meetings on the
23rd & 30th December

Monday 25th November

This is a hands on skills evening where members will need to bring along either Camera's or smartphone's. A tripod would also be useful.

There will be 3 models, along with backgrounds and lighting to enhance your experience. Our skills evening Organiser, Stephen Frost, always manages to put on some good photographic displays for members to move and adjust as they wish.





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*



MIDPHOT 2025

Audio Visual Competition

50th Anniversary



**50th Anniversary
Competition
SAVE THE DATE
25/01/2025**

Saturday 25th January 2025
at the Priory Centre, Church Road
Burton on Trent DE13 OHE

Open for Entries from 1st November 2024

For Updates and Entry Details visit:
<https://mcpf.co.uk/av-competitions>

Contact: Alastair Taylor
Telephone: 01952 550398 or 07989 737760
Email: midphotavcomp@gmail.com

CLOSING DATE FOR ENTRIES FOR Midphot Audio Visual Competition 2025 is 12th January 2025.

A place to visit - [Willington Wetlands](#), Derbyshire DE65 6PD is run & managed by the [Derbyshire Wildlife Trust](#). It is a former gravel quarry in the Trent Valley and is the home to Beavers, introduced back into Derbyshire in 2021. The shingle and grasslands are a haven for breeding waders. We made a visit last week, the one sunny day we have had in the last several months and were not disappointed. There were cormorants, teal, a large flock of Lapwings twisting and turning in the air before coming to land on one of the little islands close to the bird hide. There are several viewing platforms along the main pathway, apparently if you are fit and active you can do the circular route around the reserve which is about 4.75 miles. We like to sit quietly and watch, best way to spot something like the Bittern, standing at the edge of the reeds enjoying the sunshine. A long way off but worthy of a photo. A short while after, a Marsh Harrier flew over and



landed in the same reed bed. Then to end our visit the Kestrel in a tree finishing of his mouse lunch.

Can be very muddy so good footwear advised.

