

Claygate Floral Club

December 2025 Newsletter

Affiliated to Surrey Area, NAFAS



WELCOME TO THE DECEMBER EDITION OF THE NEWSLETTER

CLUB CHAIR



I cannot believe that we have reached the (end of November/beginning of December) already.

We are all really looking forward to the Open Dem with Richard Twistleton and Claire Brown from Plant Passion's inspiring talk about her sustainable Flower Farm and fun Xmas workshop afterwards.

This is the last call for Open Demonstration tickets. Sales have been amazing but if you have friends or family who would still like tickets, please apply to Carolyn asap.

This year we are operating on a free seating basis with only large groups (10 or more) pre-allocated an area. So make sure that you arrive promptly to secure a good seat together with your friends!

**Here is wishing you all a very Happy Xmas
and a Happy and Healthy 2026.**

ANNUAL CHRISTMAS TALK AND WORKSHOP ON WEDNESDAY 3rd DECEMBER



Please do join us for our final club gathering of 2025 and this year we are going to have a talk and demonstration by Claire Brown from Plant Passion. Claire will be talking about her flower farm and sustainable decorations.

She is going to show us how to make a completely compostable wreath, and a table arrangement. There's a huge range of different materials that you could use but if you plan to do the workshop, you'll **definitely** need

String / twine / twool, and Claire will have some for sale on the evening too for £3.50

Other items to bring:

Pair of snips or secateurs

1 or several piece of bendable material for the wreath ring which could be Willow (May need 3 - 4 pieces) Trailing ivy, Clematis, Vine trails, Akebia,

Base Foliage- Conifer, most hedging conifers, junipers, Thuja, Pine - not Taxus/yews

Foliage - Pittosporum, Senecio, Euonymus, Rosemary, Ivy in berry, bay, eucalyptus- or anything ever green and small leaved

Foliage with Flowers/ colours - Abelia, Viburnum tinus in bud, nandina, Trachelspurmum

Decorations - Holly berries, rosehips, honesty, dried grasses, chilli, eucalyptus bark, teasels

If everyone brings an armful of what they can find, then excess can be shared.

We shall also be enjoying a glass of prosecco so please come along and if you would rather not make anything that's fine too! Look forward to seeing you all there.



**THANK YOU TO ANNA STEVENS FOR HER BEAUTIFUL NOVEMBER DEMONSTRATION
ENTITLED 'NEW HORIZONS'**



COLLECTING TINS AND PLANTING FOR CLAYGATE FLOWER SHOW – JULY 11 2026

Next year, Sue will be coordinating our table at the Claygate Flower Show. Our theme for the 2026 show will be **recycling and upcycling**, with a focus on using environmentally friendly materials and plastic-free oasis alternatives.

To help with this, Sue would be very grateful if you could start collecting the following items and bring them along for her. Hopefully, after Christmas celebrations, we will all have a few of these to contribute:

- **Tins** – Panettone tins, old toffee/biscuit tins, tea caddies, etc.
- **China storage jars or jugs** – e.g., Stilton pots
- **Seed heads** – Teazles, hydrangeas, poppy heads

Sue would also be very grateful if you would consider **planting some seeds** so we can harvest the flowers next July.

**CLAYGATE FLORAL CLUBS NEW YEAR DINNER: TUESDAY 20TH JANUARY 2026, 1900 FOR 1930
AT CLAYGATE AVERNA, THE GREEN, ST LEONARDS ROAD, CLAYGATE, SURREY. KT10
0JQ**

Please reserve your place and purchase your ticket at our December Christmas Talk and Workshop where you will be able to confirm your food choice too. Contactless payments preferred but we are also accepting cheques made payable to 'Claygate Floral Club'

Please note Claygate Avera is on a busy road, so if driving it would be good to park on the same side of the road as the restaurant.

The cost is **£30** for 3 courses and **£27** for 2

STARTERS

Soup of the Day (*vg, gf*) Freshly prepared, each morning, with Seasonal Vegetables & Aromatic Herbs

Tomato & Basil Bruschetta (*vg*) Crisp Toasted Sourdough, topped with Marinated Tomatoes, Garlic & Fresh Basil

Caprese Salad (*vg, gf*) Mozzarella di Bufala, Fresh & Sun-Blushed Tomatoes, Avocado & Basil Pesto

Radicchio & Blood Orange Salad (*vg, gf*) with Cauliflower Hummus, Cashew Cream & Balsamic

Beef Carpaccio (*gf*) Thinly sliced Rare Beef with Truffle Mustard Dressing, Shaved Mushrooms, Rocket & Parmesan Crisps

Smoked Salmon Tartare (*gf*) Hand-cut Smoked Salmon with Avocado, Pickled Cucumber & Black Caviar

Chicken Liver Parfait, Beetroot Relish Purée, Red Onion Chutney & Charred Bread

Crispy Fried Calamari Lightly Battered Squid Rings, Golden Fried & served with a Lemon Aioli

Garlic Bread with Garlic Oil or Mozzarella

MAIN COURSES

Roast Cauliflower Steak (*v, vg*) Golden Raisin, Roast Walnuts, Pomegranates & Capers

Corn-Fed Chicken Breast (*gf*) Served with Buttery Mashed Potatoes, Tenderstem Broccoli & Wild Mushroom Sauce

Calf's Liver (*gf*) with Pancetta, Caramelised Onions, Mash Potatoes, Broccoli & a Rich Red Wine Jus

Seared Fillet of Sea Bass (*gf*) with Saffron Crushed Baby Potatoes, Curly Kale & Amalfi Lemon Beurre Blanc

Wild Mushroom Risotto (*vg, gf*) with Parmesan Cheese & Topinambur Chips

Home Made Tagliatelle with Smoked Salmon Fresh Pasta Ribbons tossed in a light Creamy Fish Sauce & Flaked Salmon

CHOOSE YOUR PIZZA

DESSERTS

Traditional Tiramisu Our house made Classic Layered Savoiardi Biscuit soaked in Espresso, folded with Mascarpone & Cocoa Dusting

Selection of Ice Cream (*gf*) or **Sorbet** (*v, gf*) A seasonal selection of Artisan Ice Cream & Fruity Sorbets

Pink Lady Apple & Blackberry Crumble (*v, gf*) Warm Crumble with Pink Lady Apples, Blackberries & Vanilla Custard Sauce

UPCOMING DATES

OUR 2026 AGM WILL BE HELD ON WEDNESDAY 4TH FEBRUARY FOLLOWED BY A DEMONSTRATION BY SALLY

UPCOMING NAFAS EVENTS THAT MAY BE OF INTEREST

CERTIFICATED COURSES FLOWER ARRANGING PART 1

6 class courses of 3 hours per class Total 18 hour. No written work other than a record of the practical designs completed at each class.

Jane Rickard and Sue Slark are offering the above course to any NAFAS members or non-members

Dates of course to be decided, later in the year, when enough students show interest
APPROX COST £153 PER STUDENT FOR THE COURSE (Class of 10)

Classes will be held in BOOKHAM BARN HALL as soon as we have enough students showing interest in the course.

Topics Covered

Class 1 Demonstration of practical for following class

Health &; Safety.
Posy in a leaf covered jam jar

Class 2 Demonstration of practical for following class

Identification and conditioning of plant material Basic tools and equipment
Line design in a pin-holder

Class 3 Demonstration of practical for following class

Radial stems and recession
Sundries for flower arranging including floral foam, Agra Wool and Fibre Floral
All round posy arrangement in a container using chicken wire

Class 4 Demonstration of practical for following class

Enhanced focal area, radial stems and proportion
Introduction to Elements of Design
Symmetrical triangle using floral foam, Agra Wool or Fibre Floral

Class 5 Demonstration of practical for following class

Enhanced focal area, radial stems and proportion Introduction to Principles of Design
Pave design using any medium

Class 6 Recap on previous class content

Emphasis on vertical stems and use of space

Parallel design using any medium emphasising form and contrast

To register interest please contact jane rickard janer.163@btinternet.com

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IT REMAINS TO WISH YOU ALL A VERY MERRY CHRISTMAS
