

SPIRIT OF SUTTERBY

Friday 22nd January 2016

Franklin Hall, Spilsby

To accompany and complement the talk “ Fons et Origo “ given by Professor David Stocker, The Artisan Bakery of Firsby (Phil’s Kitchen) led by Master Baker Phil Dixon, decided they would supply a cake in the shape of a “Font”. Unfortunately due to unforeseen circumstances Phil could not attend in person. He supplied the cake in kit form and instructed Denise on how to construct it !!!!!



The photos that follow chart the construction of the “Font Cake “. It was a team effort???



Veronica removed the packaging to reveal all the parts.

The pieces of cake were then trimmed to make them flat.





It was truly a team effort.

Denise then took charge and started construction proper.





Once the two parts of the base had been put together, Denise skilfully and delicately started to construct the column .

This photo shows the speed and determination of Denise at work.



Once built it was decorated?





Once the “Font Cake “ was finished Denise rushed it into the hall to take pride of place during Professors Stocker’s talk.





At the end of his talk Professor David Stocker ceremoniously cut the cake, so all the people attending the talk could have a slice with their cup of tea.



Well done Phil and Denise.