GREAT NEWS EVERYONE!

SAVE THE DATE: FRIDAY 20th JUNE 2025

ROLL UP! ROLL UP!



......FOR A TALK/PRESENTATION BY HUGH MYOTT, DIRECTOR OF MULTI AWARD-WINNING FLAPJACKERY, FOLLOWED BY A TASTING SESSION, BRING-AND-SHARE AND AN AGM!

WHEN? FRIDAY 20th JUNE from 7.00 – 9.00

WHAT? Hugh will present his fascinating perspective on setting up and running his Award-Winning, 100% GF bakery, making luxury flapjacks. He will also bring some scrumptious samples for us to taste!

Bring-and-Share: We ask you to bring, if possible, a small plate of your favourite GF food to share – cake, biscuits, bread, chocolate, crisps, anything! It doesn't have to be home-made but lovely if it is! Bring the recipe too if so!

After this eye-watering, tummy-tingling first part of the evening, we will run the AGM. We intend to run this as efficiently as possible so we can spend most of the time enjoying eating, drinking and socialising. We would be delighted if you could join us! See website for Minutes of AGM 2024 and see Agenda attached.

WHO? As many of you as possible! We would love to see you.

WHERE? EXETER COMMUNITY CENTRE 17 St David's Hill, Exeter, EX4 3RG

Situated towards the top of St David's hill, up from the Iron Bridge (which is closed). Free on road parking after 6.00pm on hill up from St David's station. Less than 10mins walk from St David's and Central stations. The room is accessible for all, with no steps.

A BIT MORE ABOUT FLAPJACKERY...this is what they say on https://www.flapjackery.co.uk

'Welcome to Flapjackery, where we take great pride in bringing our scrumptious flapjacks to your door. Handmade in Devon, on the edge of Dartmoor, we make our Flapjacks using only British oats, locally sourced West Country ingredients, Fairtrade brown sugar and real butter'. 'We've made a conscious decision to use **certified gluten-free oats** so that our flapjacks are available to as many people as possible- we just don't want people to miss out!



