

NO 4, 2014



Sydney News

Newsletter of the Cake Decorators' Guild of NSW, Sydney Branch Inc

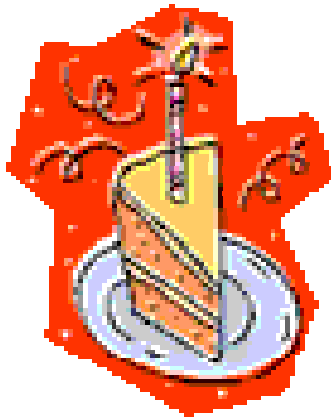
www.cdgnsw-sydneybranch.org.au

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STATE ROSTERED DAY and 35th birthday Saturday 2 August, 2014

- When: 9:30am for Demonstrations to start at 10:00am
- Where: Concord Community Centre, Gipps St Concord
- Getting There: Take bus #464 or 466 from Burwood Station or #439 City to Mortlake.
- Remember: A plate of food for the community lunch that can be easily eaten with fingers. Please include condiments if needed i.e. tomato sauce. *PLEASE NOTE that we will have visitors so if you can bring a little extra it would be appreciated.*
- Bring a mug for tea / coffee AND SOUP.** If you need to use one of the mugs provided, please ensure you wash it up and put it away.
- Only still photographs may be taken at branch meetings. Videoing demonstrations is not permitted.
- If you sit in the front row for one demonstration please take your turn in the back row at the next demonstration.



Demonstrators:

Vesna Plesko Camden - Gingerbread Basket

Chris Cortes Orange - Bottlebrush

Sue Roberts Camden - Checkerboard Cake

Joy Chalker Camden - Pointsettia 3 ways

Visiting Shop: *Sugarcraft* cake decorating specialists

Shop 28, Orange Arcade, Summer St, Orange. NSW 2800
Call Chris on 02 6361 3434 to order anything special
sugarcraft@bigpond.com

Other: The Guild Shop, Library and Committee Table will be open until the end of lunch.





Committee 2014

Email:

info@cdgnsw-sydneybranch.org.au

President: Lyne Fuller

president@cdgnsw-sydneybranch.org.au

9680 4096

V. President: Dianne Cassim

(& Library) 9622-7481

vicepresident@cdgnsw-sydneybranch.org.au

Secretary: Jennie Kenyon

9636 3814

secretary@cdgnsw-sydneybranch.org.au

Treasurer: Melissa Ross

9890 2246

treasurer@cdgnsw-sydneybranch.org.au

GENERAL COMMITTEE:

Brenda Braun 9371 7413

Denice Fuhrmann 9822 8642

(Public Officer, Demonstrators)

Maureen Threlfo 9649 7630

Maureen Economos 9743 3085

CO OPTED

Jeannine Ashby (In-bound Calls)

9744 2981

Iris Boxsell (Mail Out) 9481 8425

Lily Ma (Badges) 9746 9072

Bev Smith (Guild Shop) 9788 1838

Mary Anne Loveridge 9744 2732

(Juniors)

Margaret Tesoriero 9894 1104

(delegate)

Sharon Barker

website@cdgnsw-sydneybranch.org.au

Website

www.cdgnsw-sydneybranch.org.au



President's Page

Dear Members,

What a delightful month I've been having! My son Nicholas - who some of you will remember as the 10 day old baby at a Burwood AGL evening 28 years ago - was married in Airlie Beach Queensland. The advertising campaign a few years ago for Queensland "Beautiful one day, perfect the next" was true for us. It was a wonderful week leading up to the ceremony and a day to remember. Facebook is a wonderful way of connecting (most times) as I could share the photos of our family very quickly. Thank you all for your best wishes.

I hope you all have had a chance to squeeze in an Australiana item for our birthday competition in between your Challenge entries. Anything you can do will help make a great display for everyone to enjoy. We have the last of the Waterford wineglasses for the first prize winners and don't forget every entry receives a voucher to spend at the guild shop.

Take care and keep warm.

All the best,

Lyne Fuller

Branch President



Kitchen Policy

Only the Kitchen Volunteers for the meeting are permitted in the kitchen. If you do need to go into the kitchen for a specific reason, please ask before entering.

Jugs of water and a basin for rinsing mugs will be made available on the table outside the kitchen. Platters / containers and any left-over food can be collected from the tables outside the kitchen at the end of the meeting.

PLEASE FEEL FREE TO VOLUNTEER YOUR SERVICES TO DO KITCHEN DUTY. Mark **KITCHEN** next to your name when you sign on and let the ladies know that you are available to help.

Dates for the 2014 Diary

August Branch Meeting SRD & Birthday Competition 2 August

Competition topic - *Australiana theme* - figure (person or animal) or vase/pot of Australian natives on 15cm (6") board

Challenge 15-17 August Castle Hill RSL

Sutherland Shire Branch 16 August - they are hiring a bus to go to Challenge - call Jeannette Roberts ASAP 95245769 if you wish to join them.

ANCA National Seminar Queensland 23-28 August

October Branch Meeting Saturday 4 October

Sutherland Shire Branch Saturday 18 October

Sutherland Shire Branch SRD Saturday 15 November

December Branch Meeting² Saturday 6 Dec

² Catered lunch - bookings will be required

Junior's Meetings

Saturday 6 September, 1 November 1 pm

BIRTHDAY WISHES

Happy birthday to the people who celebrate their birthdays around this time of year, including:

Pat Krajewski, Martha Noel, Betty Brown, Linda Perrins, Marilyn Pritchard, Dawn Field, Allyson Hecker, Jacky Azoulay, Sandra Maunsell, Ada Lyras, Ruby Arthur, Wendy Mullen, Maria Burzynski, Julie Mc Master, Shirley Furney, Monisha Gupta, Ismail Faidha, Elizabeth Ivory, Lyne Fuller, Margaret Tesoriero, Lyn Coltman, Kerry Carrigan, Kylie James and Nanda Willard.

Laser Cut Cake Toppers - www.associatedplastics.com.au

Associated Plastics can provide an individual cake topper for your next creation when your client wants a non sugar item.

- A large range of colours is available including mirrored and frosted Perspex
- Timber can be cut 3 different timbers to choose from – Blackwood (dark), Myrtle (red) and Tas Oak (light)
- Any Microsoft Word font can be cut at any height and width
- Logos can be cut – an electronic file is needed to cut from – there may be a small setup charge for logos (usually approx \$15 + GST)
- Every cake topper is different and is cut to order – just email us your sizes and we will endeavor to quote you in 24 hours
- Cake toppers don't have to be on a pick – they can be glued onto a clear base
- Turnaround time is normally 2-3 working days
- Pricing - numerals (normally a pair) cost \$15.00 inc GST. Something that has a bit more cutting involved would cost approx \$15-\$25.00 inc GST. However as every cake topper is very individual, it is easiest to price topper separately.

Contact Erica Churchman for further details

associatedplastics@telcomail.com.au

03 6272 0744

Congratulations

Anita Ansell on the arrival of her second grandchild Braxton Mark.

Get Well Wishes

Vivian Mc Millan, Iris Boxsell, Heather Boyce and to anyone else who has been "under the weather".



RECIPE CORNER

Corn & Zucchini Salsa

Glenda Borg (made for the 2013 Christmas lunch)

2 corn cobs
 100gm baby zucchini - halved lengthwise
 2 large avocados – chopped coarsely
 200g grape tomatoes – halved
 1 medium red onion sliced thickly
 ¼ bunch fresh coriander - optional

Dressing – 1 Tab sweet chilli sauce; juice of 1 lime; 2 red chillies (seeded & sliced thinly)

Cook corn & zucchini on heated plate (or barbeque) Remove corn kernels from cob. Combine corn & zucchini in serving bowl. Add avocado, tomato, onion & coriander. Shake sauce ingredients together; drizzle over & toss gently to combine.

Beetroot Cake

1.5 cups plain flour
 1/2 cup cocoa powder
 1.5 teas baking powder
 1.5 cups brown sugar
 1 cup vegetable oil
 1 teas vanilla essence
 3 eggs
 1 x 425g tin, drained and pureed
 (gives about 200g beetroot flesh)

- Sift the flour, cocoa & baking powder together then stir in the sugar.
- In another bowl, mix together the oil, vanilla, eggs and beetroot. Fold in dry ingredients.
- Pour the mixture into a lined 20cm (8") round cake tin.
- Bake in 150 deg C oven until cooked (about one hour)

Amazing frozen lemons

Eileen Mac Entaggart

All it is.....is a frozen lemon.

Many professionals in restaurants and eateries are using or consuming the entire lemon and nothing is wasted. How can you use the whole lemon without waste? Simple.. place the washed lemon in the freezer section of your refrigerator. Once the lemon is frozen, get your grater, and shred the whole lemon (no need to peel it) and sprinkle it on top of your foods.

Sprinkle it to your vegetable salad, ice cream, soup, cereals, noodles, spaghetti sauce, rice, sushi, fish dishes, whisky.... the list is endless.

All of the foods will unexpectedly have a wonderful taste, something that you may have never tasted before.

What's the major advantage of using the whole lemon other than preventing waste and adding new taste to your dishes?

Lemon peel contains as much as 5 to 10 times more vitamins than the lemon juice itself. And yes, that's what you've been wasting.

But from now on, by following this simple procedure of freezing the whole lemon, then grating it on top of your dishes, you can consume all of those nutrients and get even healthier.

So, give those lemons a good wash, freeze them and grate them. Your whole body will love you for it!!!!

Beetroot Muffins

200g beetroot flesh (see cake recipe)
 1.75 cups SR flour
 1/4 cup cocoa powder
 1 cup brown sugar
 3 eggs
 180 ml vegetable oil
 150g melted chocolate
 2 teas vanilla extract

- Follow method for cake mixture but add the melted chocolate as the last step.
- Spoon into 12 large muffin cases.
- Bake in 180 deg. C oven for 20 minutes

DELEGATE'S REPORT 1.7.2014

RAS FEATURE DISPLAY: A Certificate of Appreciation & Thank You was forwarded to the Guild for our participation in the Feature Display & demonstrations at the RAS. A BIG thank you to all who participated with demonstrating or helping out in any way.

CAKE, BAKE & SWEETS SHOW: A Thank You letter & \$2000 was paid for the Guild's participation at the Cake Bake & Sweets Show. 149 entries were staged & judged by Guild judges. The Guild has been invited to judge at the same event & the same venue on 12th, 13th & 14th June, 2015. Judging sheets will be revised for this occasion. The Guild will also have a small stall at the Show free of charge. Jodi from SILLI Moulds will go into the State minutes for anyone who would like to book her for a demonstration. Jodi is the distributor for Silli Moulds from the UK. Jody showed her product at the Cake, Bake & Sweet Show this year.

JUDGE UPDATE: New judges were awarded their badges & certificates at the Judges Update weekend at Yerong Creek in June. Congratulations to all.

MEMBERSHIP: is to be collected before the END of the year. All forms MUST be signed by each individual. Date of birth IS needed. Branch needs to record Date of birth, Next of kin & a contact phone number. A copy of this is to be placed in the secretary's white folder. If a member 'opts out' of Guild Membership for 1 year & then rejoins- they are deemed to have started their membership again.

CHALLENGE 2014: will be held at Castle Hill RSL, 77 Castle St. Castle Hill, from 15th – 17th August. Yes, an extra day this year. 158 entries have been received with every class having entries. There is a loading dock for delivery of daytime entries. There are 2 elevators up to the Sovereign Room. OPEN to the Public on Friday, Saturday & Sunday from 10am. The gold coin donation will be given to *Chris O'Brien's Life House* (for Cancer). There will be a raffle at a cost of \$1 per ticket. **1st prize** - Hand held Cuisine Art mixer plus product, **2nd prize**- High Tea for 2 plus product, **3rd prize**- Cupcake Holder.

NEW BRANCHES: *Summerland Branch* (near Casino) is now up & running. *Far North Coast Branch* had over 60 people attend their first SRD. *Inverell Branch* which is 7 hours away from Sydney, is still 'under construction'. The State body may run a day in Inverell on new products & new ideas in cake decorating. The event will be advertised. Small entry fee may be charged.

INSURANCE: – covers workshops. Personal Liability relates to members only as long as they sign the book. General public/guests attending workshops would need a notification on insurance.

2015 GUILD SEMINAR: to be held at Wagga Wagga RSL on 15th, 16th, 17th May. Theme is 'School Days Memoirs'. Tourist information or Google for accommodation, there is plenty available. Budget Hotels have accommodation. POSSIBLE COST \$395.

ANCD 18th NATIONAL SEMINAR: hosted by Queensland Cake Dec. Association Inc. To be held at Jupiters Gold Coast from 23-28 August, 2015. Theme – IMAGINATION. Seminar fees - Full member-\$685. Associate member - \$710

TREASURY:

CHALLENGE Account is now closed.

When making direct deposits, **please** make the reference pertinent so that your deposit can be quickly and easily identified. Also send an email to the State Treasurer noting the deposit you have made.

State Bank details BSB - 032 814, Account number - 234750

Account balances as at June 2014:

Working Account	\$18,462.37	Showtime Account	= \$9,183.94
Cash Reserve Acc.	\$11,332.64	Term Deposit Acc.	= \$28,273.82



Cake Decorators' Guild of NSW

Sydney Branch inc

Annual Birthday Competition

AUGUST MEETING



2014

"Australiana Theme"

Person, Animal or Vase/pot of Native Flowers

Member's Choice Award

1st, 2nd, 3rd awarded according to number of exhibits in class

Competition Rules

- 1) Handwork only.
- 2) Exhibit to be presented on maximum 15cm (6") board. Australian natives using sugar vase or sugar pot or figure (person or animal).
- 3) Wire, ribbon, braid, manufactured (non-synthetic) stamens, petal dusts, florist tape and edible products (e.g. Polenta, Gelatine) may be used.
- 4) Craft glue must not be used as an attachment.
- 5) Members may enter as many exhibits as they wish.
- 6) All work must be that of the exhibitor.
- 7) All pieces must be made from sugar.

ENTRY FORM

NAME:			
CLASS	Description	Please mark applicable	
B35/C1	Open		
B35/C2	Novice		Entrant has not gained a First Place in a recognised Cake Decorating Competition eg RAS, Challenge, Branch Competition
B35/C3	Student		Entrant must be currently enrolled in classes or have finished class within the last 12 months. Entrant has not gained First Place in this section in a prior competition.

For Student Classes, please specify class location and teacher

Entry forms can be submitted to the committee table at the August meeting or emailed to [Jeannine Ashby nevashby@gmail.com](mailto:Jeannine.Ashby.nevashby@gmail.com)

Office Use – Exhibitor Number/s