

Issue No 3

June 2015

Saturday, 6 June 2015

Notice of General Meeting



NEWSLETTER OF THE CAKE DECORATORS' GUILD OF NSW, SYDNEY BRANCH INC.

Sydney News



- DOOR FEE:** \$15.00
This was approved by members at the February meeting.
- When:** 9:30am for demonstrations to start at 10:00am
Please make sure you sign in. This is necessary for insurance purposes.
- Where:** Concord Community Centre, Gipps Street, Concord
- Getting There:** Bus #464/466 from Burwood Station or #463 City to Mortlake
- Remember:**
- ❖ A plate of food for the community lunch. Please include condiments if needed eg tomato sauce.
 - ❖ **Bring a mug for tea/coffee. Delicious soup will be served for lunch at the June meeting so bring a spare mug.** If you use one of the mugs provided, ensure you wash and put it away.
 - ❖ Only still photographs may be taken at branch meetings. Taking videos of demonstrations is strictly not permitted.
 - ❖ If you sit in the front row for one demonstration, take your turn in the back row for the next demonstration.
- Demonstrators:** **John Quai Hoi – Stiletto shoe**
Melissa Ross – Underwater Wonderland
Jeannine Ashby – Peony
Geraldine Dayball - Owl
- Visiting Shop:** **Silver Stars**
317 Windsor Road, Vineyard, NSW 2765
Call Maureen on 02 4577 3488 to place an order or check out their [Facebook](#) page
- Other:** The Guild Shop, Library and Committee Table will be open until lunchtime. Please ensure all transactions are completed

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President's Message

Dear Members,

It's been a busy 2 months and I thank my wonderful committee for doing a great job at the April meeting in my absence. Thank you to Denice, who did a sterling job of running the day and I heard that the meeting was very short! Looks like I will be asking for some tips! I hope the cold weather has not affected too many of you with the dreaded lurgy.

We will be having a special guest demonstrator – **John Quai Hoi** from Victoria. For those of you unfamiliar with John's work (there may be a few.... ☺), he is an award-winning decorator with many years of experience and teaching. He is a very generous demonstrator and happily answers all questions (like all of our decorators). This is a demonstration not to be missed, along with the other demonstrations from **Geraldine, Melissa and Jeannine**. Bring a friend or two and have a great day.

The August meeting will be a special day as well – our State Rostered Day and Birthday. Please start working on your competition piece – a fascinator - so that we have lots of entries to admire. It can be as simple or as detailed as you want. Teachers – please encourage your students to have a go. We have some great prizes! More details about them in the next newsletter.

I'm looking forward to catching up with cake decorating friends at Showtime 2015 in Wagga Wagga. Always a friendly and informative weekend that takes a lot of organisation on the part of the State Committee. It's unfortunate that we have not been able to get a team together to do a branch display entry – next time!

Mother's Day has just passed and I hope you all enjoyed the day with your families as much as I did!

Warm regards,

Lyne Fuller

President



Source: peonyainting.com

Committee 2015

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e-Newsletter

If you get your *Sydney News* by post but have email (with printer) access, please consider receiving it by email. With the increasing cost of postage, choosing to receive your newsletter by email will enable us to save some funds.

General Notices

Dates for the Diary

Showtime 2015 Wagga Wagga

15 – 17 May

Far North Coast Branch Meeting, Lismore

23 May

RSVP Narelle 02 6624 2151; Mary 02 6621 3875 or Jenny 02 6628 8308. Entry \$30 includes morning tea and lunch. Demonstrators Helen Dissell, Marie Siddam, Pauline Graves & Sylvia Fitch.

June General Meeting

6 June

Cake, Bake and Sweets Show Homebush

12 – 14 June

Sydney Branch Juniors Meeting

4 July

CASA

4 July

The Theatre, Hazelhurst Regional Gallery & Arts Centre, 782 Kingsway, Gympie. RSVP Lesley 02 9452 4023 by 26 June. \$65 CASA members, \$70 non-members. Demonstrators Shayne Greenman & John Quai Hoi

August General Meeting State Rostered Day Birthday Competition

1 August

ANCA National Seminar, Gold Coast

23 – 28 August

October General Meeting

3 October

December Demonstration Day

5 December

Catered lunch – bookings required closer to the date

February 2016 Annual General Meeting

6 February

April 2016 General Meeting

2 April

June 2016 General Meeting

4 June

Birthday Wishes

Happy birthday to our members who celebrate their birthday around this time of year, including **Monica Moschella, Kerrie Myers, Maria Armstrong, Jacky Davidson, Iris Boxsell, Marie Brown, Jennifer Edwards, Judith Sutherland, Joan Milligan, Jeanette Roberts, Maureen Economos, Sandra Page, Linda Tomasich, Julianne Williams, Vola Sillick, Margaret Demetrious, Angelina Caro, Evan Jones, Sylvia Fitch, Lee Brown, Judy Thompson, Fran de Michael, Niki Van Leeuwen, Eileen Verde, Linda Tomasich, Kathy Stanfield, Georgina Szoboslay, Jan Boon, Jeannine Ashby, Coral Hilton, Jean Palmer, Dorothy Apps, Lynne Tucker and Grace Ng.**

Get Well Wishes

Jan Shepley recently had hip replacement surgery. **Jan Boon** had a fall during the recent heavy rains. Our best wishes for their recovery.

Condolences

Our thoughts are with members of the Central Coast branch on the passing of long-term member **Liz Flint**.

Condolences to the family of **Robyn Pennycad** who passed away in April. Robyn was an early member of the Guild and retired to the Central Coast.

Mea Culpa

We reported in Issue No 2 that **Jacky Davidson** recently celebrated the birth of granddaughter, Samantha, in March. Samantha is Jacky's fourth, not third, granddaughter. Our apologies to Jacky.

Parking

If you know you are going to be at the meeting all day, put something in your car window to show you are a cake decorator who doesn't mind being parked in. We will have signs available at the June meeting that you can use.



Please consider others who use the Community Centre car park and make sure there is enough room for cars to drive around you.

Calling All Decorators!

If you conduct cake decorating classes, please let Lyne Fuller or one of the Committee members know so that enquiries can be directed to you.

Sydney Branch Annual Birthday Competition 2015

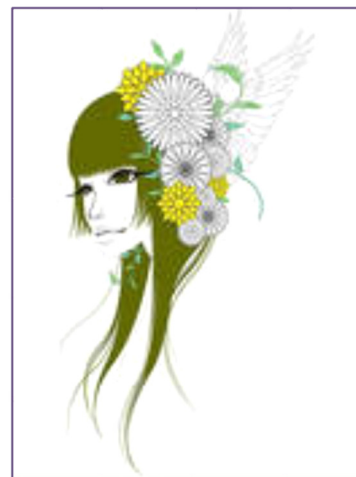
Theme: Fascinators

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 a board maximum 20cm (8") size
- 3) Wire, ribbon, braid, manufactured (non-synthetic) stamens, petal dusts, florist tape and edible products (eg polenta, gelatine) is allowed. A manufactured wig stand, tulle or net may also 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



Entry forms can be submitted to the Committee table at the June or August meeting, posted or emailed to the Secretary, Jennie Kenyon (secretary@cdgnsw-sydneybranch.org.au).



Source: amazon.com, flickr.com, biduna.com, pinterest.com, twitter.com

ENTRY FORM

NAME:		TEL:	
Class	Description	Please mark applicable	
B36/C1	Open		
B36/C2	Novice		Entrant has not gained First Place in a recognised Cake Decorating Competition eg RAS, Challenge, Branch Competition
B36/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			

Housekeeping 'n Handy Hints

Home Hints



Adding milk to the water when boiling cauliflower will help keep its white color and sweeten the flavour.

Place an empty paper bag over an electric light globe before removing it from its socket. If the globe should shatter, the bag will hold the pieces and avoid what could be a nasty accident.



To make a rich, creamy dressing that is also healthy, substitute half the mayo with Greek-style yoghurt.

Source: www.handyhintsandtips.com; www.recipetips.com; www.reddit.com

Kitchen Policy

Jugs of water and a basin for rinsing mugs will be available on the table outside the kitchen. If you use one of the mugs provided, please wash and put it away.

Platters/containers and any leftover food can be collected from the tables outside the kitchen at the end of the meeting.

Thank you **Jan Sambrook** and **Lily Ma**, our "Kitchen Kommanders" who organise the food at each meeting with the help of other regulars. **Your help will be greatly appreciated.** If you can assist with **kitchen duty**, mark **KITCHEN** next to your name when you sign in and let the ladies know that you're available to help.

Photo Album - Sydney Branch Demonstrations



Members' Photos

Fancy seeing photos of your work in *Sydney News*? Send in snapshots of your cakes and other creations so we can highlight the wonderful talents of our members. Photos must be in jpeg format and no larger than 2MB. By submitting a photo, you permit it to be published in *Sydney News*. Photos will be published based on availability of space in each issue.

Send your photos to: newsletter@cdgnsw-sydneybranch.org.au.

Recipe Corner

Classic Cupcakes

Ingredients

2 cups self-raising flour, sifted
3/4 cup caster sugar
3/4 cup milk
125g butter, melted, cooled
2 x 59g eggs, beaten
1 teaspoon vanilla essence

Source: *Super Food Ideas* - March 2004, Page 74

Directions

Preheat oven to 200°C. Grease 12 x 1/3-cup capacity muffin pan. Alternatively, line with paper cases.

Combine flour and caster sugar in a bowl. Make a well in the centre. Add milk, butter, eggs and vanilla to flour mixture. Using a large metal spoon, stir gently to combine.

Spoon mixture into prepared muffin pan. Bake for 12 to 15 minutes or until a skewer inserted into the centre comes out clean. Stand in pan for 5 minutes before transferring to a wire rack to cool.



Chocolate Sugarpaste

Ingredients

90g egg white
170g liquid glucose
225g cocoa powder
450g icing sugar
70g white vegetable fat

Adapted from John Slattery's book 'Chocolate Cakes for Weddings and Celebrations' by Lyne Fuller

Directions

Mix egg white and liquid glucose together.

Sift icing sugar and cocoa powder together twice to ensure it is mixed well.

Add the egg mixture and mix until well combined.

Turn mixture onto a work surface and add the white fat, kneading well.

You can adjust the consistency as required by adding more icing sugar or white vegetable fat.

Store Cupboard Lentil Soup

A delicious, hearty soup made with ingredients that most of us would have in our pantry. The perfect dish for the cold days ahead. Serves 4

Ingredients

6 rashers smoked streaky bacon, chopped
2 Spanish onions, peeled & chopped
2 carrots, chopped
3 sticks celery, trimmed & chopped
2 cloves garlic, sliced
a few sprigs flat-leaf parsley, chopped
olive oil
½ teaspoon dried thyme
½ dried chilli, crumbled
200g dried lentils, a mixture of green & red
1 lt vegetable stock, optional
410g tinned cannellini beans, drained
extra virgin olive oil
bread rolls to serve

Source: jamieoliver.com

Directions

Place large saucepan (with a lid) over medium heat. Add 2tbsp olive oil and bacon. Fry bacon until crispy. Add dried thyme, dried chilli, onion, carrot, celery and garlic.

Cook gently with lid on for about 15 mins until the vegetables are soft then add the lentils and water or vegetable stock. Bring to the boil and simmer until the lentils are soft.

Add the cannellini beans and bring soup back to the boil. Simmer for another 10 mins and season to taste.

Ladle into bowls. Drizzle with olive oil and top with chopped parsley. Serve with crusty rolls.

