October 2015

Saturday, 3 October 2015 Notice of General Meeting



DOOR FEE: \$15.00

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 #439 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. 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: Denice Fuhrmann - Baby Shoes

Lyne Fuller - Spring Fair Hats

Evan Jones - Cupcake Ideas

Girija Puvirajan - Poppy

Shop: The Guild Shop will be open at the October meeting. Take

advantage of the great prices and get in early for some of your Christmas cake needs. **There are no credit card**

facilities so please bring cash with you.

Other: The Library and Committee Table will be open until

lunchtime. Please ensure all transactions are

completed by that time.

ydney New

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

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President's Message

Hi all,

What a great birthday meeting we had! Congratulations to everyone who managed to get an entry in to the competition and to everyone who gained a place. My apologies for not knowing the names and places but I have included a few photos. Remember to bring your Guild Shop tokens to the October meeting to redeem from the Guild Shop. We have quite a bit for you to choose from so "Don't forget to bring your money with you!!" Now, who is old enough to remember that tag line? and will you admit it!! Thank you to Jan Boom and Lyn Bales for judging our entries. Evan Jones made our birthday cake which was a highlight of the day! The judges had great fun giving an oral judging to the members! You had to be there.

Jacky Davidson and I demonstrated at Kempsey Branch's SRD the following weekend and we were made very welcome both by the members and our billet host Robbie Dutton. I cannot stress enough how good it is to go to other branch's days. Very enjoyable.

Mary Anne has some great advice—get a buddy and go cake decorating! In our fast paced life style you need time for yourself and no, I will never get tired of beating that particular drum! It's a battery charging day for us all.

We will be supporting *Movember fundraising for men's health*. Just a small donation at Evan's dem by you and the branch will match the donation.

I love Susan's "Spotlight on a Cake Decorator" addition to the newsletter. Looking forward to seeing you on Saturday—bring a friend or 2 and have some fun.

Lyne Fuller President



LUCKY MEMBERSHIP DRAW IN 2016!!

One of our Treasurer's biggest challenges every year is getting all membership fees to the State Treasurer by the end of February, as required by our Constitution.

As an incentive to renew your membership *by the end of the year**, all those who pay their fees by 31 December will go into a draw at the February meeting. The lucky winner will have their 2016 fees refunded or transferred to 2017.

This year's winner **Jackie Azoulay** chose to donate the money to the branch.

*Direct Deposit details on Page 4

Committee 2015

Website: Email:	www.cdgnsw-sydneybranch.org.au info@cdgnsw-sydneybranch.org.au						
President:	Lyne Fuller	9680 4096	president@cdgnsw-sydneybranch.org.au				
V/President: Denice Fuhrmann 9822 9642		vicepresident@cdgnsw-sydneybranch.org.au					
(& Public Off	icer/Demonstrators	5)					
Secretary:	Jennie Kenyon	9636 3814	secretary@cdgnsw-sydneybranch.org.au				
Treasurer:	Diane Cassim	9622 7481	treasurer@cdgnsw-sydneybranch.org.au				
GENERAL CO	OMMITTEE:		CO OPTED:				
Sharon Bark	er		Jeannine Ashby	In-bound Calls	9744 2981		
website@cdgnsw-sydneybranch.org.au			Iris Boxsell	Mail Out	9481 8425		
Brenda Braun 9371 7413		Elizabeth Ivory	Delegate	9554 6552			
Maureen Economos 9743 3085		Mary Anne Loveridge	Juniors	9744 2732			
			Lily Ma	Badges	9746 9072		
Maureen Threlfo 9649 7630		Margaret Tesoriero		9894 1104			
Melissa Ross	(Library)	9890 2246	Susan Thomas Rajan	Newsletter Editor	0404 178990		

e-Newsletter

Sydney News is available by email!

If you have an email account and have access to a printer, please consider receiving an electronic copy of our newsletter. It is much more efficient for the Committee and will save us the postage!

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General Notices

Dates for the Diary

October General Meeting

Newcastle Branch State Rostered Day						
Demonstrators: Vanessa Wardle, Helen Dissell, Sue						
O'Loughlin & Dianne Woollard. Contact Saman	tha					
0432 583 188. Entry \$30 Guild members,	\$35					
visitors.						

Bathurst Branch State Rostered Day Five fantastic demonstrators. Contact Dianne on 6336 1846. Entry \$25.

Sydney Branch Juniors

Sutherland Shire Branch State Rostered Day Demonstrators: Trish Beasley, Linda Colligan, Helen Dissell, Sally Ryan & Vanessa Wardell. Contact Kerry Carrigan 9528 4269 by 14 November. Entry \$30 Guild members, \$35 visitors.

December Demonstration Day

Catered lunch - bookings required - details Page 4

Membership Fees Due

2016

February Annual General Meeting 6 February

April General Meeting 2 April

June General Meeting 4 June

MISSING!

An envelope with Denice Fuhrmann's name on it and Kath Swansbra's daisy mould was misplaced at the August meeting. If you found either of these items, please leave them on Committee table at the October meeting.

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.

Jan Sambrook and Lily Ma, thank you for organising morning tea and lunch at each meeting with the help of other regulars.

A special thanks also to **Jeannine Ashby**, **Margaret Tesoriero**, **Khiem Forbutt** and other Committee members who assisted in the kitchen and helped to serve the delicious soup and great variety of food at the August meeting.



Birthday Wishes

Happy birthday to everyone who celebrates their birthday in October and November, including Helen Barton, Pamela Bauman, Brenda Braun, Lyn Cridland, Lyn Evans, Patricia Freeman, Jennie Kenyon, Nuha Lolas, Jann Walker, Aida Iskenderian, Elizabeth Ivory, Min Jung Kim, Kerie Carrigan, Volga Mesrobian, Lesley Neve, Barbara Newton, Marie Puckeridge, Jan Sambrook, Leah Tsathas and Georgina Yan.

Get Well Wishes

Iris Adam and **Lily Ma** have been unwell and we wish them a speedy recovery.

Condolences

Our thoughts are with **Glennys Szabo**, whose mum, **Ruby Connolly**, passed away recently. Ruby was an early member from the Central Coast who was very active in the Guild.



FOR SALE

BAKE BOSS stiletto high heel shoe kit - \$40.00

Includes 2 foam formers for soles,

1 mould for heel, 2 foam formers for front of shoe, templates and

instructions.



Contact Dianne Cassim - 9622 7481 for more information or if you wish to purchase the kit.

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3 October

17 October

24 October

7 November

21 November

5 December

31 December

General Notices - December Demonstration Day & Christmas Lunch

Christmas is a Time for Giving ...

The Guild has a great tradition, going back about 25 years, of making and decorating mini cakes for the elderly or disabled who receive **Meals on Wheels** at Christmas.

We ask members to make a few cakes, usually 4" (10 cm) size, decorate and bring them to the December meeting so we can distribute them to areas around Sydney. An 8" or 10" (20 or 25 cm) cake cut into 4 is also a good size. Cake boards and square cupcake cases will be distributed at the October meeting if you would like to participate. Last year we donated a whopping 620 cakes and we aim to top that in 2015!

Come Join the Party!

If you would like to attend our Christmas lunch on 5 December, please complete the booking slip below and send it to:

The Treasurer
Dianne Cassim
4 Keyworth Drive
Blacktown 2148

with your cheque (payable to The Cake Decorators Guild of NSW Sydney Branch Inc) for the appropriate amount (\$25 members / \$30 non-members) by 20 November 2015. Alternatively, you can pay online# or at the October meeting.

Please note the maximum number we can accommodate on the day is 100 so book your spot early! If you require a receipt, include a stamped, self-addressed envelope or you can pick it up on the day.

a booking slip must be completed & sent to the Treasurer or submitted at the October meeting.

Members Have Your Say

Our 2014 Christmas lunch, attended by about 80 members and their family and friends, was a huge success.

Many of you helped prepare a wonderful array of dishes or took on the various tasks required to make sure the event ran like clockwork. All our effort ensured there was less pressure on the Committee members and costs were kept low. We have the option this year of self-catering or booking a professional caterer to prepare lunch. We will discuss this further at the October meeting so have a think about what your preference is.

If you have suggestions for fun party games or activities, please speak to a Committee member or contact Lyne Fuller on 9680 4096.

A group of decorators will get together on Wednesday 25 November 2015 to cover about 170 cakes for the Hornsby Meals on Wheels. Contact Lyne Fuller on 9680 4096 if you would like to help.

Direct Deposit Details (Westpac)

Acct Name: The Cake Decorators Guild of NSW Sydney Branch Inc

BSB: 032170 **Account #:** 355054

All deposits must be:

- ⇒ Tagged with a suitable description (eg 2016 subscription or Christmas Party).
- ⇒ Followed with an email to treasurer@cdgnswsydneybranch.org.au with details of your payment so it can be reconciled in the books.

2015 Christmas Party Booking Slip

Name:	Tel:	
I enclose a cheque payable to The Cake Decorators Guild of NSW Sydney Branch Inc for		
member ticket/s @ \$25 each making a total of \$		
non-member ticket/s @ \$30 each making a	a total of \$	



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Spotlight on a Cake Decorator - Mary Anne Loveridge



How long have you been decorating cakes?

15 years .. I started when my oldest boy turned 1. He's now 16 and has his learner's (very scary)!

What inspired you to get started?

Mum's magical birthday cakes are one of my fondest childhood memories. There were 8 of us and lots to do, but Mum would toil until the wee hours of the morning

on her secret projects. There were always clues to give her away (teacup of piping tips soaking on the kitchen window sill, ramekins of royal icing), but the wonderful creations were always a surprise. I wanted to do the same for my children so William got a Humpty Dumpty cake and I

was hooked!

How long have you been a member of the Guild?

My good friend, Sandra Page, talked me into joining. Our

first meeting was Sydney Branch's 25th Birthday in August 2004. At the time, Juniors was run by Dorothy King with her band of helpers (Lily Ma, Iris Boxsell and others). I offered to demonstrate from time to time and eventually Dorothy passed the baton to me and I've been organising Juniors since.

What do you enjoy about the meetings?

Catching up with a wonderful group of people, many of whom I now count as friends. It's a day out just for 'me' which, as a busy working mum, I really treasure. And I always learn something new.

Has cake decorating changed much in the time you've been doing it?



When I started, the 'modern wedding cake' with sugar figurines was taking over from flowers. Madhatter cakes came into vogue a few years after I'd been decorating. Frosting sheets and air-brushing

were new and out of reach for most decorators. Lace is back, but no longer created the way Mum did for her wedding cake. And the naked cake .. not sure I'd call that decorating, but if the client wants it, why not?

Most memorable cake/decorated piece?

My first ever blue ribbon at the Easter



Show, a 3D Yoda, got a mention in the SMH and the Channel 10 news. Also, a 50th wedding anniversary cake for my parents. I piped roses the 'old-fashioned' way just



as Mum'd taught me. It was difficult making the lace fit the cake perfectly

and hard to find a plastic retro bride and groom. Mum and Dad loved it!

Most rewarding part of cake decorating?



Making someone's special occasion just perfect. I was an electrical engineer before taking a career break and love the challenge of working out how to get a large piece of sugar work to come together, and then titivating it using a quilting pattern or jewellery making

techniques. It's a great feeling when a client tells you there'd been an argument at the QVB tearooms over the cake - were the orchids *real* or made of sugar?

Your biggest challenge as a cake decorator?

Apart from time, the greatest challenge is transporting the cakes. Hubby still hasn't forgiven me for the jewellery box wedding cake! The lid weighed about 5kg. I told him he couldn't touch the edges, it had to be



handled on the underside only. Reception was on a boat and Peter carried the lid up and down gangplanks,



as instructed, not touching the edges! The main part of the cake weighed about 15kg and was on a heavy base board. It took two apprentices from the kitchen to carry it .. and they both complained!

If you had one piece of advice for a new decorator, what would it be?

Get yourself a buddy - to attend meetings with, to run away from hubby and kids to go to the Cake Bake and Sweets Show with, to ring when you need help with a disaster and most importantly, to enjoy the journey with. Sandra has saved me so many times and I can't thank her enough, nor my army of Junior buddies who help me out at every meeting.

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National Seminar Queensland - report by Denice Fuhrmann

On 23 August, my sister Anita and I arrived at Jupiters on the Gold Coast to register for our first ANCDA National Seminar. It was clear from our seminar books that we were in for a full week of demonstrations and fun-filled times.

Most days we were on the go from 8.30am to late. Overseas demonstrators were Collette Peters, from the US, who demmed rice paper flowers, painting on cakes

and highlighting with royal. Dominic Palazzolo kept us entertained with his products and how to use them to make moulds. He combined his commercial moulds with isomalt to make a lovely centre piece.

Anna Marie Rouche (filling in for Clair Bowman) did a amazing job with the final dem being a dressed mannequin. There were also dems by the sponsors

throughout the days.

The stand out demonstration, for me,

was by Shayne Greenman who did an in-depth guide to airbrushing, using new layered stencils

highlighting with brush embroidery. He also made a 3D flower using the same technique. Handi did a dem on adorable teddy bears.

Tuesday fun night turned out to be a visit to Australian outback "high country legends" which was fantastic.

The state dems were incredible with the stand outs (for me) being WA's carved



randles. Tasmania had fudgebased bomboniere as shirts, animals and Christmas ideas. SA did dragons and Queensland did a dem



on frills and flounces that could knock your socks off!

Our display piece was a credit all to those who were involved. Elizabeth Ivory and Evan Jones flew the flag for the Guild and did a fabulous job demming ideas for patterned paste.

Wednesday we had the option of attending workshops

or going on various tours. Anita and I chose to rest! Thursday night was a rolling demonstration evening and a chance to check out the shops and competition displays. The farewell dinner on Friday had a Gatsby theme.



It was nice to catch up with ex-NSW Guild members and decorators from other groups and to make new friends, some of whom Anita and I will catch up with as we tour north again this year. The next seminar will be in WA in 2017 .. hmm, may need to cut out the maccas coffee to save for that one!

Fay Gardner Achievement Award

In 2004, we established an Annual Achievement award to recognise Fay's contribution to the Guild. Any Sydney Branch member who has made a significant contribution to our branch throughout the year may be nominated. The closing date for written nominations from all branch members is 3 October 2015 and the winner will be announced at the December meeting.

Previous Recipients

2005 Dorothy King

2006 Lyne Fuller

2007 Helen Barton

2008 Margaret Tesoriero

2009 Lily Ma

2010 Jacky Davidson

2011 Iris Boxsell

2012 Jan Sambrook

2013 Denice Fuhrmann

2014 Mary Anne Loveridge

& Bev Smith

If you would like to nominate someone for the award, complete the form below and submit it at the October meeting or mail to Lyne Fuller, 23 Knightsbridge Place, Castle Hill 2154. You may also email your nomination, stating your reasons, to lful@tpg.com.au.

Fay Gardner Achievement Award	
I would like to nominate	
because	

The member with the most number of nominations will win the Award. If there is a tie, the Committee will decide on a suitable winner.

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