

Saturday, 2 April 2016

Notice of GENERAL MEETING 12.30pm



Sydney News



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 (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 disposable cups provided, please help us defray the cost by putting 20c in the jar provided. Thank you.

❖ Only still photographs may be taken at branch meetings. Taking videos of demonstrations is strictly prohibited.

❖ If you sit in the front row for one demonstration, take your turn in the back row for the next demonstration.

Demonstrators: **Chris Cortez - Large White Magnolia**
Fay Gardner - Double Daffodil & Angraecum Orchid
Melissa Ross - Baby Theme
Ismail Faidha - Old Army Boot

Visiting Shop: **Sugarcraft**
142-146 Summer Street, Orange NSW 2800
Tel: 02 6361 3434

Other: The Guild Shop, Library and Committee Table will be open until lunchtime. Please ensure all transactions are completed by that time.

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President's Message

Dear Members

Easter greetings to you all! Hooray, we can enjoy the hot cross buns. I cannot believe the speed with which the supermarkets change from Christmas to Easter eggs and buns.

Holidaying in the Victorian high country and Brisbane has been very enjoyable over the past 6 weeks. Hard to come back to reality! I will also be journeying to Victoria for the CDAV Seminar in Ballarat so I will be missing the great demos we have lined up for you. Thank you to my wonderful committee for picking up the reins in my absence.

The Royal Easter Show entries were good this year. Congratulations to all our members who managed to stage an entry and also to everyone who won a prize. If you have your piece, please bring it along to share your effort with your fellow members.

Challenge and Showtime are fast approaching. You should have received your registration package in the mail by now. If you haven't, please contact the Seminar Registrar, Cathy Rice on 02 9862 8385 or by email cathy_ricey@hotmail.com or the State Secretary Jan Boon on 02 9639 1593 / email boonfj@bigpond.com. The different format looks interesting and it will be great to catch up with friends once again. Being so close, it will be easy to attend so get your deposit in soon. Closing dates

are different for the Seminar, Challenge and the workshops so read the dates carefully.

Our own workshops scheduled for May, July and September are filling up fast. Please get your registration in at the April meeting for the May workshop. Jacky's painting technique for these, that she did at the Kempsey SRD, is quite stunning and easily achieved when you are shown how. Remember that we have kept the cost low so that it is affordable for everyone. If you have difficulty with the payment, please contact me or one of the committee and we will discuss it with you confidentially. This goes for any branch activity, we have all had lean times and understand.

Thank you to Jacky Davidson, Jeannine Ashby and Jean Palmer for generously sharing their skills for those days.

Have a great day!

Lyne Fuller

Sydney Branch President



Committee 2016

Website: www.cdqnsw-sydneybranch.org.au

Email: info@cdqnsw-sydneybranch.org.au

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V/President: *Denice Fuhrmann* 9822 9642 vicepresident@cdqnsw-sydneybranch.org.au
(& Public Officer/Demonstrators)

Secretary: *Jennie Kenyon* 9636 3814 secretary@cdqnsw-sydneybranch.org.au

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Lily Ma Badges 9746 9072

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 Branch and will save us the postage!

General Notices

Dates for the 2016 Diary

Sydney Royal Easter Show	17 - 30 March
CDA Victoria Seminar	1 - 3 April
April General Meeting	2 April
Camden Branch Meeting	9 April
Illawarra Branch Meeting	15 April
Sutherland Shire Branch Meeting	16 April
Hawkesbury Show	15 - 17 April
Central Coast Branch Meeting	23 April
Sydney Branch Juniors	7 May
Cake, Bake and Sweets Show	3 - 5 June
June General Meeting	4 June
August State Roster Day & Birthday Comp	6 August
NSW Guild Challenge and Seminar Catholic Club Campbelltown	24 - 28 August
October General Meeting	1 October
December Demonstration Day & Xmas Lunch	3 December

Lucky Membership Draw

Congratulations **Lesley Neve**, the lucky winner whose name was drawn at the February meeting. Lesley has opted to have her membership fees paid in 2017.



Parking

If you intend to be at the meeting all day, put a notice in your car window to show you are a cake decorator who does not mind being parked in. Please consider others who use the Community Centre car park and make sure there is enough room for other cars



Kitchen Policy

We are running out of room in the cupboards we use at the centre and decided after the last meeting that the ceramic mugs had to go. Disposable cups will be provided and we would appreciate a small amount of 20c to help defray the cost. Please ensure that they go in the bin when you are finished with them. Thank you!!

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

We need volunteers for Kitchen Duty! If you are able to help, please go up to the kitchen and let yourself be known. A big thank you to **all the Committee members** and other regulars who help out every meeting.

Birthday Wishes

Happy birthday to everyone who celebrates their birthday around this time of year, including:

Therese Abraham, Pat James, Derryn McLauchlan, Bev Smith, Lesley Boyd-Weetman, Rita Galati, Sok Lim, Mary Anne Loveridge, Khiem Forbutt, Elizabeth Hodgson, Nancy Carney and Joan Milligan.

Get Well Wishes

Lola Bleakley, Jan Small, Heather Boyce and Jan Boon have all recently had or are awaiting surgery. Our best wishes to all of them for a speedy recovery.

In Memoriam

Dawn Field, a long standing member of our branch, passed away on 11 February. **Jeanette Le Breton**, from the Golden West Branch, passed away on 2 March. Both Dawn and Jeanette had been unwell for quite some time.

See page 4 for more information about Dawn and Jeanette.



General Notices - continued

Branch Display Piece for Seminar

We are still tossing around ideas for our branch display for the Seminar.

The theme for this year's competition is *Switched On Fisher's Ghost*.

The legend of Fisher's Ghost dates back to 1826 and centres around the mysterious disappearance of Campbelltown farmer, Fred Fisher. More information about the legend is available at www.fishersghost.com.au.



At the next meeting, we will be asking for your help to make specific items for the display. Please say yes if approached. If you have any suggestions for an exciting entry, please contact **Denice Fuhrmann**.



Gone But Not Forgotten ...



Dawn Field became involved in cake decorating when she took a course at night college in Leichhardt at the encouragement of her husband Cliff. Around 1980 she started teaching at the Concord Community College and over the next 10 years or more, guided a new generation of decorators through the finer points of the art. Dawn and Cliff enjoyed ballroom dancing and golf and together, they raised two daughters. The loss of Cliff to cancer was a huge blow to Dawn but she kept busy with her cake decorating, dancing and her girls! Dawn enjoyed her Guild membership immensely, particularly in the later years when she took a lot of pleasure from the camaraderie and social aspect of the meetings.

Jeanette Le Breton lost her battle with melanoma in early March 2016. Jeanette was the founding President of the Golden West Branch. She was a much loved and respected cake decorator, teacher and an integral part of the cake decorating community. Very strong and supportive in her views of cake decorating and the Guild, Jeanette was always willing to demonstrate and share her skills.

Dawn and Jeanette were valued members of the Guild and will be dearly missed. RIP.

Sydney Branch Birthday Competition

Take off on your flight of fancy for this year's Birthday Competition with our theme of **'Green and Gold'**.

Presentation for flowers only can be non-sugar eg vase, pot etc. There will be Student, Novice (no first prize winners in this or other cake competitions eg Challenge) and Open sections per previous years.

More information will be available in the next issue of Sydney News.

Membership Renewal Forms

Our State Committee requires that renewal forms be sent to them and this is why we provide you with pre-printed forms with the details we have on file. A few forms have yet to be returned so we have provided State with the current details we have on your behalf. It has been noted on these forms that by payment of the branch fee, you as a member, agree to abide by the Constitution and uphold the aims of the Guild. If you have yet to return your form, please post or scan and email to **Jennie Kenyon** (secretary@cdqns-sw-sydneybranch.org.au).

Spotlight on a Cake Decorator - Melissa Ross



How long have you been decorating cakes?

I tried my hand at my first cake for my daughter's first birthday/christening 6 years ago. Mum and I decorated a large number one cake. We had no professional skills but it was so much fun creating something memorable together!

What inspired you to get started?

I was pleased with my daughter's cake but so disappointed she couldn't eat it because of her multiple food allergies. After that I decided to try my hand at allergy-friendly decorated cakes.



How long have you been a member of the Guild?

I heard about the Guild from Lyne Fuller after attending cake decorating classes at Macquarie Community College. The first year I only attended a couple of meetings as my youngest was still a baby. I joined a year later in 2012 and made a pact with myself to attend regularly and take time out for my own hobby!



I first joined the committee as a helping hand. Then temporarily filled in as Treasurer and took on the librarian role when a more suitable member put her hand up as Treasurer .. I'm no accountant!

What do you enjoy about the Guild meetings?

I love learning new things and always take away something useful from every meeting. I also love sharing my ideas with people who are passionate about the same craft.

Most memorable creation?

One of my most memorable pieces was a cake I made for a 1st birthday party that ended up in Hooray magazine! I was so excited that images of my Little Nut Brown Hare cake and cupcake creations were pictured Australia-wide! Hand modelling the rabbits and doing free hand painting on the cake was so much fun!



One cake decorating tool you could not live without?

'The Mat', without a doubt! It's a 2-piece mat between which I roll my icing. It makes the largest cakes super easy to cover and my bench and floor is no longer covered in icing sugar! Over the years, I've tweaked the way I use it and it's the best cake tool investment I've ever made.

The most rewarding part of cake decorating is ...

... helping people with allergies celebrate. I'm always delighted to hear that someone has had their very first taste of cake. I've catered for a 12-year old who'd never eaten cake! I also love that guests without allergies are blown away to find allergy-friendly cakes can be so beautiful and also totally delicious!



Your biggest challenge as a cake decorator?

This would have to be the challenge of creating something my two children could eat safely. I still struggle with time management though!

How did you get started with your allergy-friendly cake business?

I started in 2011 after commencing classes with Lyne and word started to spread about my creations.

What type of cakes do you offer?

I specialise in cakes that are free from the top 8 Australian allergens - dairy, egg, tree nut, peanut, soy, sesame and fish. There's also a gluten free range.



What made you target this market?

Both my children have serious food allergies so I wanted to create cakes that they could eat safely.

What has the response been like?

It's been overwhelming! My husband and I initially launched a website. A few years later we set up a Facebook page. Word of mouth continues to grow my hobby and I struggle to keep up with the demand!

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

Be willing to share what you learn and knowledge will keep finding you. Get involved and participate in the Guild. You'd be surprised at how many skills you have and don't be afraid to showcase them as you're better than you think!

Sydney Branch Workshops 2016

If you would like to improve on your flower-making skills, here is a great opportunity not to be missed!

The Sydney Branch will be conducting 3 workshops this year, in conjunction with the Juniors' meetings. The half-day workshops will focus on the basics of working with flower paste and using cutters, veiners and modelling tools. You will also come away having learnt about wiring petals and leaves to create a beautiful sugar flower arrangement.



A minimum 15 people are required for the workshops to go ahead. The maximum number at each workshop will be 24 people.

If you would like to attend the workshops, complete the form below and send it in early to book your place. You can also book and make payment at the April meeting.

Tea, coffee and sweet treats will be provided. Participants will be required to bring their own lunch on the day.

Workshop Details

Dates: 7 May, 2 July and 3 September

Time: 9.30am (for a 10am start) to 1pm

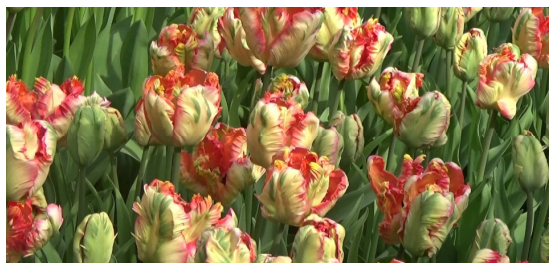
Price (members): \$45 per workshop, \$80 for two or \$120 if you attend all three.

Price (non-members): \$55 per workshop. Non-members are welcome but will need to have basic cake decorating skills and their own equipment/tools. The member rate will be available to any non-members who sign up to join the Guild.

The fees for the workshops include the cost to the Guild of hiring of the hall. Fees are not refundable but are transferable.

Registration: Deadline for registration will be the meeting before the workshop (April, June and August meetings).

Supplies: Any dried pieces (eg centres) will be provided but participants will be required to bring their own tools, pastes and other materials. A full list of what is required will be provided when you confirm your booking.



Sydney Branch Workshops - Booking Slip

I would like to attend the following workshops:

- ☐ 7 May 2016 (*Parrot Tulip* —Jacky Davidson)
- ☐ 2 July 2016 (*Peony* —Jeannine Ashby)
- ☐ 3 September 2016 (*Blushing Bride* — Jean Palmer)

Name: _____ Tel: _____

Member: ☐ \$45.00 (1 workshop) ☐ \$80.00 (2 workshops) ☐ \$120.00 (3 workshops)

Non-member: ☐ \$55.00 (1 workshop) ☐ \$110.00 (2 workshops) ☐ \$165.00 (3 workshops)

Payment by cheque: Mail completed booking slip and your cheque (payable to *The Cake Decorators Guild of NSW Sydney Branch Inc*) to **Dianne Cassim, 4 Keyworth Drive, Blacktown 2148**

Payment by direct deposit: Email completed booking slip and payment details to treasurer@cdgnsw-sydneybranch.org.au.

Acct: *The Cake Decorators Guild of NSW Sydney Branch Inc* **BSB:** 032170 **Acct #:** 355054

Delegate's Report

Report of Delegates' meeting held at Camden on 7 March 2016

Executive Committee of ANCD 2016/18

The **Motion** that the Cake Decorators Guild of NSW take on the role of Executive Committee of ANCD for the term 2016/2018 was passed. 15 branches responded and of these 14 were in favour and one was against.

Cake Bake & Sweets Show

The show will take place from 3 - 5 June with cakes to be delivered on 2 June 2016. The schedule will soon be available online. There will be two classes.

The Guild will help with organisation and provide four volunteers to help on each day with shifts from 10am - 1pm and 1 - 4pm. Volunteers will supervise visitors and carry out simple demonstrations. Contact Cathy Rice if you are able to assist at the Show (Tel: 02 9862 8385 / cathy_ricey@hotmail.com).

Showtime Seminar / Challenge 2016

The schedule and event information is ready for distribution and will be mailed to all members. Those present received their pack on the day.

There will be three separate registrars for each element of the event. Bakels have agreed to contribute \$5,000 cash and \$5,000 worth of products to the Guild for the Seminar. This will be made available for sale at cost price (bargain).

New Zealand National Conference

Denise Schaefer has received information from Helen Corder from the NZL Cake Decorators Guild about the New Zealand Conference which will be held on 4, 5 and 6 November 2016 in Tauranga.

The Demonstrators will be Georgie Godbold (UK), Rosemary Ballard (NZ), Nina Blackburn (NZ), Helen Dissell (Qld) and Tracey Byatt (NZ).

Information about the conference is available on www.nzcakeguild.org.nz. If you require this information to be emailed to you, please contact denisch@advancedaccess.com.au.

Insurance

It has been confirmed that **only current financial members** of the Guild will be covered by the Elders Product Liability policy.

It is necessary to include date of birth details on membership forms as members over 85 are not covered by the Guild's Public Liability Insurance policy and thus, do not need to pay the \$6 fee.

Secretaries are advised to use the updated membership form and ask for a disclaimer form where needed. The renewal form is the standard form.

Fee Review

The State Committee recommended a \$3 increase in membership fees to take effect from the 2017 year. (This will bring the total membership fee to \$65 per year for the Sydney Branch.)

The fee increase is necessary due to general rising costs, postage being one example. It is essential to maintain existing cash reserves to cover any potential financial loss related to a major event such as Challenge or Seminar. While every effort is made to ensure that there is no such occurrence, it is not wise to run down the cash reserves.


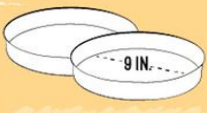


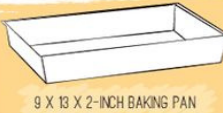



Branches were reminded that they **should be open to assisting any members who are finding it difficult to meet the membership fees** to enable them to keep attending meetings.

Financials as at February 2016

Working Account	\$25,120.50
Cash Reserve	\$11,543.25
Term Deposit	<u>\$29,065.90</u>
Total	<u>\$65,729.65</u>

Elizabeth Ivory
Sydney Delegate

Tips for the Trade

		
RECIPE CALLS FOR	VOLUME	EQUIVALENT
 2 (9-INCH) ROUND CAKE PANS	12 CUPS	2 (8 X 4-INCH) LOAF PANS 1 (9-INCH) TUBE PAN 2 (8-INCH) ROUND CAKE PANS 1 (10-INCH) BUNDT PAN ABOUT 18-24 CUPCAKES 1 (10-INCH) SPRINGFORM PAN
 10-INCH TUBE PAN	16 CUPS	3 (9-INCH) ROUND CAKE PANS 2 (10-INCH) PIE PLATES 2 (9-INCH) DEEP PAN PIE PLATES 4 (8-INCH) PIE PLATES 2 (8X5-INCH) LOAF PANS 2 (8-INCH) SQUARE BAKING PANS ABOUT 24-36 CUPCAKES
 10-INCH BUNDT PAN	12 CUPS	1 (9X13-INCH) BAKING PAN 2 (9-INCH) ROUND CAKE PANS ABOUT 18-24 CUPCAKES 1 (9-INCH) TUBE PAN 2 (11X7-INCH) BAKING PANS 1 (10-INCH) SPRINGFORM PAN
 9 X 13 X 2-INCH BAKING PAN	16 CUPS	1 (10-INCH) BUNDT CAKE PAN 2 (9-INCH) ROUND CAKE PANS 3 (8-INCH) ROUND CAKE PANS 1 (10 X 15-INCH) JELLYROLL PAN ABOUT 24-36 CUPCAKES
 9-INCH SPRINGFORM PAN	10 CUPS	1 (10-INCH) ROUND CAKE PAN 1 (10-INCH) SPRINGFORM PAN 2 (8-INCH) ROUND CAKE PANS 2 (9-INCH) ROUND CAKE PANS ABOUT 18 TO 24 CUPCAKES
 9 X 5-INCH LOAF PAN	8 CUPS	1 (9 X 2-INCH) DEEP DISH PIE PLATE 1 (10-INCH) PIE PLATE 1 (8-INCH) SQUARE BAKING PAN 1 (9-INCH) SQUARE BAKING PAN ABOUT 12 TO 18 CUPCAKES
 9-INCH SQUARE BAKING PAN	8 CUPS	1 (11 X 7-INCH) BAKING PAN 1 (9 X 2-INCH) DEEP DISH PIE PLATE 1 (9 X 5-INCH) LOAF PAN 2 (8-INCH) PIE PLATES

BAKING TIMES

BAKE AT THE SAME TEMPERATURE CALLED FOR IN THE ORIGINAL RECIPE. THE SHALLOWER THE PAN(S), THE MORE FREQUENTLY YOU SHOULD CHECK FOR DONENESS.

allrecipes.com

Recipe Corner

Cherry Ripe Mud Cake

Ingredients

- 250g butter, chopped
- 1 tbsp instant coffee granules
- 1 2/3 cup (400ml) coconut milk
- 200g good quality dark chocolate, roughly chopped
- 2 cups (440g) caster sugar
- 3/4 cup (110g) self raising flour
- 1 cup (150g) plain flour
- 1/2 cup (25g) cocoa powder
- 2 eggs, lightly beaten
- 1 tsp vanilla extract
- 2 x 85g Cherry Ripe bars, roughly chopped*



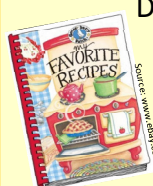
* No Cherry Ripe bars? Substitute with extra 40g cooking chocolate, 1/4 cup desiccated coconut & 1 tbsp chopped glace cherries. Cherries can be replaced with 1 dessertspoon glycerine.

Method

- Preheat oven to 150°C. Grease and line base and sides of a deep 22cm round cake tin with baking paper.
- Melt butter in a large saucepan. Add coffee, coconut milk, chocolate and sugar. Stir over heat until sugar dissolves and chocolate melts. Remove from heat and cool to room temperature. (If using up powdered coconut milk, use warm water and add sugar to the milk, it dissolves quicker.)
- Whisk in sifted flours and cocoa powder into the cooled chocolate mix. Beat vanilla extract and eggs and add to the batter.
- Stir in half of the chopped Cherry Ripe (ie 1 bar) or coconut and cherries (or glycerine).
- Pour mixture into prepared tin and top with remaining Cherry Ripe pieces.
- Bake for about 1 3/4 hours or until a skewer inserted into the cake comes out clean. Stand for 10 minutes in tin then turn cake, so top side is up, onto a wire rack to cool.

Recipe courtesy of Australian Women's Weekly

Have used this lots & it's yummy. Not as dense as a regular mud cake but has the same keeping qualities. Freezes extremely well!



Do you have a special recipe that has been handed down through the family or one you have tried and loved? If you have a recipe you would like to share with other members of the Guild, please send it to: newsletter@cdgnsw-sydneybranch.org.au.