

Saturday, 4 June 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: **Jean Palmer**
Niki Van Leeuwen
Jeannine Ashby
Elaine Taylor - Magnolia



Visiting Shop: **Silver Stars**
317 Windsor Road
Vineyard, NSW 2765
T: 02 4577 3488 or visit them
at [Facebook](#)

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

Inside This Issue

1	Meeting 4 June 2016	3	Kitchen Policy
2	President's Message	3	Branch Display for Seminar
2	Committee 2016	3	Guild Shop Notice
3	Dates for the Diary	4	Sydney Branch Birthday Competition
3	Personal Messages	5	Spotlight on a Cake Decorator
3	Cake Decorators' Directory	6	Sydney Branch Workshops 2016

President's Message

Dear Members,

It has been an interesting 2 months since our last newsletter.

I travelled with friends to the CDAV Seminar in Ballarat. It was a great weekend catching up with cake decorating friends who I hadn't seen for a long time. More so that there were so many new faces. It shows that cake decorating / sugar art has found its place in the broader community. The demonstrators were very talented. Seeing the likes of Shayne Greenman, Handi Mulyana, Anna Maria Roche, Yolanda Sutandio, James Stone and Janet O'Sullivan in person was inspiring. Congratulations to all involved, it was a fun weekend.

Being immersed in the enthusiasm of the CDAV weekend, I set up a Facebook page for us - [Sydney Branch inc - Cake Decorators' Guild of NSW](#) - so if you are on Facebook, find it, like it and share with your friends. The more the merrier! Serendipitously, **Sandra Page** contacted me a few days later to say she would help with Facebook, so let's just say, it was meant to happen then!

Photos from our first workshop - *Parrot Tulips with Jacky Davidson* - have been posted on our page (as well as at the back of this newsletter) and it has generated extra interest in our next workshop - *Peonies with Jeannine Ashby*. We decided to go ahead with the tulip workshop with a smaller group of 11. This turned out to be a boon as we had a few logistical issues. All was sorted and it turned out to be a really good day. Thank you **Mary Anne Loveridge** who had a few extras for the juniors' demonstration! A bonus for the workshop

people. We are all looking forward to the next one in July.

Sadly another member, **Monica Moschella**, passed away earlier in the year. A quiet member who contributed in her own way and enjoyed attending meetings. Our sincere condolences to her family and friends.

Thank you to everyone who brought their Royal Easter Show entries to the April meeting. I am told it was a great display so thank you for sharing.

Lyne Fuller

Sydney Branch President

CDG NSW SEMINAR DEMONSTRATORS ARE - Pam Archibald, Helen Dissell, Sam Gojak, Evan Jones, Sheryle Toms & Vanessa Wardle.

Town and Country Cake Decorators' Group invite you to their 10th Birthday celebration.

Special Guests include Sharon Wee, Effie Valavanis, Sue O'Loughlin & Wendy Mazzella.

30 & 31 July 2016

Mulgrave Neighbourhood House, Mulgrave
Contact tccakedeco@gmail.com for a registration form or further information.



Committee 2016

Website: www.cdqnsw-sydneybranch.org.au

Email: info@cdqnsw-sydneybranch.org.au

Google+: plus.google.com/+CDGNSW-SydneyBranchOrgAu

President: **Lyne Fuller** 9680 4096 president@cdqnsw-sydneybranch.org.au

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

Secretary: **Jennie Kenyon** 9636 3814 secretary@cdqnsw-sydneybranch.org.au
(& Badges)

Treasurer: **Dianne Cassim** 9622 7481 treasurer@cdqnsw-sydneybranch.org.au

GENERAL COMMITTEE:

Sharon Barker
website@cdqnsw-sydneybranch.org.au

Brenda Braun 9371 7413

Maureen Economos 9743 3085

Elizabeth Ivory (Delegate) 9554 6552

Melissa Ross (Library) 9890 2246

Maureen Threlfo 9649 7630

CO OPTED:

Jeannine Ashby In-bound Calls 9744 2981

Iris Boxsell Mail Out 9481 8425

Mary Anne Loveridge Juniors 9744 2732

Sandra Page Social Media cakesby@me.com

Susan Thomas Rajan Newsletter Editor 0404 178990

Accommodation for Seminar

Rooms are filling up quickly at Rydges Campbelltown and room rates will continue to rise as the date of the Seminar approaches. **Book early to avoid disappointment.**

Rydges members receive a discount and other benefits. Enquire when making your booking.

General Notices

Dates for the 2016 Diary

Cake, Bake and Sweets Show	3 - 5 June
June General Meeting	4 June
Sydney Branch Workshop	2 July
August State Roster Day & Birthday Comp	6 August
Sutherland Shire Branch Meeting The Sutherland Uniting Church, cnr Flora & Merton Streets, Sutherland	20 August
NSW Guild Challenge and Seminar Catholic Club Campbelltown	24 - 28 August
Sydney Branch Workshop	3 September
October General Meeting	1 October
December Demonstration Day & Xmas Lunch	3 December

Sydney Branch Cake Decorators' Directory



We are compiling a directory of our talented decorators. If you would like your details listed on our **website**, email your name/business name, contact details and brief information about your range of products to website@cdgnsw-sydneybranch.org.au. A reminder that the details you provide will be in the public domain so be mindful of the information that you include (eg personal email addresses could attract spam mail).

Birthday Wishes

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

In Memoriam

Monica Moschella, long-time member of our branch passed away earlier this year. Monica enjoyed attending meetings and was a regular contributor to our Meals on Wheels efforts. Our thoughts are with Monica's loved ones.

Branch Display for Seminar

We have started work on our Fisher's Ghost display for the branch competition. At the next meeting, if you are asked to help make specific items for the display, please say ... YES! And make sure you put in an entry for Challenge 2016!

Cake Boxes For Sale

	8" x 8" x 4"	\$0.75
The Guild Shop has various sized cake boxes for sale.	10" x 10" x 4"	\$0.75
	12" x 12" x 4"	\$1.00
If you need any boxes, ring Helen Barton on 9476 3078 and she will bring them to the June meeting.	13" x 13" x 4"	\$1.25
	<i>Boxes with separate lid</i>	
	12" x 12" x 4"	\$2.75
	15" x 15" x 4"	\$3.00

Kitchen Policy

We are running out of room in the cupboards we use at the centre and decided after the February 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 the cups 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.



Sydney Branch Annual Birthday Competition 2016

Theme - Green and Gold

Member's Choice Award

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

Competition Rules

- 1) Handwork only.
- 2) Green and Gold must be the **predominant colours** of your entry.
- 3) Presentation only can be non-sugar eg vase/pot/stand.
- 4) Maximum exhibit size (board) to be 20cm (8").
- 5) Wire, ribbon, braid, manufactured (non-synthetic) stamens, petal dusts, florist tape and edible products (eg polenta, gelatine) is allowed.
- 6) Craft glue must not be used as an attachment.
- 7) Members may enter as many exhibits as they wish.
- 8) 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).



ENTRY FORM

NAME:			TEL:
Class	Description	Please mark ✓	Conditions
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 classes within the last 12 months. Entrant has not gained First Place in this section in a prior competition.
For Student Class , please name class location and teacher.			

Spotlight on a Cake Decorator - Margaret Tesoriero



How long have you been decorating cakes?

Hmm .. it's been about 55 years! I attended my first 8 classes in cake decorating at the County Council in Fairfield. Later I spent a full year learning from Marie Sykes at evening classes at the Eastwood/Carlingford High School.

What inspired you to get started?

I couldn't say really - perhaps it was just a love of beautiful things. As far back as I can remember it was something I just HAD to learn. And I'm so glad I did!

How long have you been involved with the Guild?

I was privileged to attend the formation meeting of the Guild on 19 July 1979. That makes it 37 years this July. Wow!

I was initially a Sydney branch committee member, was President for two years and was later re-elected for another 6 years. I'm now a co-opted member on the Committee. I was on the State committee for 7 years and have been Sydney's delegate to State for a long time. I'm also a trained Guild Judge of cake decorating since 1989 and have been a demonstrator at branches and seminars for many years in Sydney and throughout NSW, Queensland and WA.

For 26 years, I taught classes, called 'Sugar Magic', at Macquarie Community College. It was wonderful to see the students' joy when they completed a flower or a cake! Some of my past students are now Guild Members.

What do you enjoy about the Guild meetings?

I love the camaraderie that's shared by all the members, seeing new trends in our craft, and the beautiful work people create in icing.



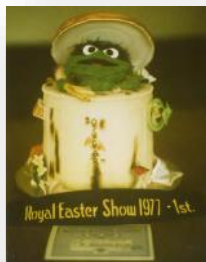
Have cake decorating skills changed much in the time you've been doing it?

The styles and skills have certainly changed greatly. There's less fine and delicate pipework for instance and a lot more bold, colourful creations. They all have their place in decorating.



What was your most memorable creation?

Possibly my 'Oscar the Grouch' cake. I had so much fun making him and he won 1st place in the novelty section at the Royal Easter Show in 1977!



One cake decorating tool you could not live without?

I have two .. my very fine wire icing sieve and a large 'purple plastic flower petal' which makes wonderful veins on Iris petals .. my favourite flower to make!

The most rewarding part of cake decorating is ...

... seeing one's cake or project finished successfully. Also being able to discuss ideas, problems and dilemmas with others who also love the craft.

Your biggest challenge as a cake decorator?

My biggest challenge was having very little confidence in my work until I was encouraged to enter shows. Wining prizes and gaining awards helped me overcome this problem!



Any other interests apart from cake decorating?

I'm totally captivated with colour and it's the main aspect of all my creative work. Apart from cake decorating, I also crochet, do oil, watercolour, silk and botanical painting. I also enjoy photography and scrapbooking my photos. What little time I have left is spent gardening and going on nature walks!

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

Don't be discouraged by your first efforts! It all takes time, so hang in there and keep trying. You *can* achieve what you set out to do and you'll be so proud of yourself when you do!



Sydney Branch Workshops 2016

Come join us for a fun-filled sugar craft workshop!

The Sydney Branch will conduct half-day workshops focusing on the basics of working with flower paste and using cutters, veiners and modelling tools. You will learn about wiring petals and leaves to create a beautiful flower arrangement.



A minimum 15 are required for the workshops to proceed and the maximum class size is 24.



To attend, complete and submit the form below. You can also book and pay at the June meeting.

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

Workshop Details

Dates: 2 July and 3 September

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

Price (members): \$45 per workshop, \$80 for two

Price (non-members): \$55 per workshop. Non-members will need to have basic decorating skills and their own equipment/tools. The member rate will be available to non-members who 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 (Jun/Aug meeting).

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.

Tulip Workshop

11 people turned up on a sunny morning in early May for Jacky Davidson's master class on the *Parrot Tulip*. The three hours went by very quickly with everyone first watching the demonstration then each having a go at cutting, forming and colouring the petals. It was

a great day for everyone with lots of laughter, lots of sharing of funny anecdotes, a table laden with sweet and savoury treats but most of all the satisfaction of having learnt yet one more thing to improve their cake decorating skills. Well done ladies and we hope to see a few more new faces at the July workshop!



Sydney Branch Workshops - Booking Slip

I would like to attend the following workshops:

- 2 July 2016 (*Peony — Jeannine Ashby*)
 3 September 2016 (*Blushing Bride — Jean Palmer*)

Name: _____ Tel: _____

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

Non-member: \$55.00 (1 workshop) \$110.00 (2 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