

Saturday, 6 August 2016 STATE ROSTER DAY & 37TH BIRTHDAY



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.** Delicious soup will be served for lunch at the August meeting so bring a spare mug. 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: **Anne Bromfield - Painting on Cakes - a new twist**
Maria Cini - Ginger Lily

Sylvia Fitch - Mosaic Fish

Kath Swansbra - Nativity & Xmas Baubles Part 2

Helen Wilkinson - Emily's Horse Cake

Visiting Shop: [Iced Affair](#)

T: 02 4577 3488 or visit them on [Facebook](#)

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,

Our June meeting was well-attended despite the wild weather. We made a quick change to our timetable and, with the willingness of our wonderful demonstrators, managed to be finished by 1 pm! Lunch, meeting, everything! Just in time it seemed. As I was driving out of the carpark, the rain was sheeting sideways, so thank you all for helping with pack up and moving from dem to dem promptly. I love our meetings! Such fun with happy friends, getting on with what's important – sugar dems!!!

The Peony workshop in July was very successful with three new decorators attending .. thank you Facebook! Beautiful flowers made and a happy day to boot! Thank you Jeannine for all your hard work and to my committee helpers for all the effort you put in. I'm looking forward to Jean Palmer's class on the Blushing Bride Protea. Book at the August meeting if you haven't already, or you will be missing out on a fun and informative day! It seems we take up a bit more room than first anticipated so the numbers will be restricted to 20 in future.

Our August meeting is packed with five great dems and the birthday competition. PLEASE try and put something together for it. **Green and Gold** (yellow is allowable as the gold component) is such a wide topic so you can do anything. Sometimes that's a problem because there is so much to choose from.

Whatever comes into your head first will be the best and it doesn't have to be huge or detailed.

As it's our State Rostered Day, please bring along something a little different for lunch. We have sent out invitations to other branches and may be getting a few more people. There will be soups again so bring an extra mug if you wish. We are a well-attended, large branch and we like to keep our costs down hence we are not having a catered meal and keeping the price of our regular door entry fee.

So do come along and have a fabulous day of sharing knowledge, camaraderie and a break from life in the fast lane (or slow depending on where you are at!)

Lyne Fuller

Sydney Branch President

CAKER PROBLEM

#14

Having to explain to people that, no, you cannot order a three tier fondant cake for tomorrow.. *Cake Style*

WWW.DJINTEREST.COM

Committee 2016

Website: www.cdqnsw-sydneybranch.org.au

Email: info@cdqnsw-sydneybranch.org.au

facebook

Google+

President: **Lyne Fuller** 9680 4096

V/President: **Denice Fuhrmann** 9822 9642

(& Public Officer/Demonstrators)

Secretary: **Jennie Kenyon** 9636 3814

(& Badges)

Treasurer: **Dianne Cassim** 9622 7481

president@cdqnsw-sydneybranch.org.au

vicepresident@cdqnsw-sydneybranch.org.au

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treasurer@cdqnsw-sydneybranch.org.au

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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

35th Birthday Celebration

Saturday, 10th September, 2016

at the
Bulli Masonic Centre
286 Princes Highway, Bulli

9.30 am. Morning Tea 10.00 am. Start

Demonstrators will be: **Evan Jones, Sylvia Fitch, Eileen Scriven and Vesna Plesko**

Dress: Back to the 80's (if you still have the shoulder pads)
This is by your choice.

Cost: \$25 - Includes morning and afternoon tea, lunch,
And dem. Notes.

The shop for the day will be **Silver Stars**

R.S.V.P. - Reserve your place early as we may have to limit numbers
3rd September, 2016 Roslyn Hamilton 4284 1942
Noeline Freestone 4296 8583

General Notices

Dates for the 2016 Diary

August State Roster Day & Birthday Comp	6 August
Sutherland Shire Branch Meeting The Sutherland Uniting Church, cnr Flora & Merton Streets, Sutherland	20 August
Illawarra Branch Meeting	20 August
Newcastle Branch Meeting	20 August
Cake Decorators' Guild of NSW Inc Challenge 2016, Seminar & Workshops Campbelltown Catholic Club	24-28 August
Sydney Branch Workshop	3 September
Sydney Branch Juniors	3 September
Illawarra Special Invitation Day Details on Page 2	10 September
Goulburn SRD	17 September

Sydney Branch Cake Decorators' Directory

If you wish to be listed in our online Sydney Branch Cake Decorators' Directory, email info@cdgnsw-sydneybranch.org.au with (i) your name and/or business name; (ii) contact details (phone, email, website); and (iii) 1-2 sentences about your range of products (optional).



We are unable to publish any photographs and please be reminded 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 **Pat Krajewski, Martha Noel, Betty Brown, Linda Perrins, Marilyn Pritchard, Allyson Hecker, Jacky Azoulay, Sandra Maunsell, Ada Lyras, Ruby Arthur, Wendy Mullen, Maria Burzynski, Julie McMaster, Shirley Furney, Monisha Gupta, Ishmail Faidha, Elizabeth Ivory, Lyne Fuller, Margaret Tesoriero, Lyn Coltman, Kerry Carrigan, Kylie James and Nanda Willard.**



Get Well Wishes

Our thoughts are with ...

Iris Boxsell, who we are advised, had a fight with a car door and came out second best.

Mark Threlfo, who had surgery recently and we wish him well for a full recovery.

Norma Farrell, who is recovering after having hurt her shoulder in a fall.

Challenge 2016, Seminar & Workshops

Closing dates have been extended. Check your registration package for full details. Visit us on [Facebook](https://www.facebook.com/cdgnsw) or at [Cake Decorators' Guild of NSW Inc](http://www.cdgnsw-sydneybranch.org.au) for more information.



Kitchen Policy

We no longer provide ceramic mugs for coffee and tea. **Disposable cups will be available and a small amount of 20c is requested to help defray the cost. Please ensure that the cups go in the bin when you are finished with them. Thank you!! This**

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 have never helped out in the kitchen, please consider lending a hand at the next meeting so that the regulars get a break and have the opportunity to watch the demonstrations. To all the **Committee members** and other regulars who help out at every meeting, a big thank you!



General Notices

Calling All Demonstrators!

We need demonstrators for our meetings in 2017. If you would like to share your cake decorating knowledge and skills with our members, contact **Denice Fuhrmann** on **02 9822 9642**.



Position Vacant



Do you have a flair for putting together words and photos? Are you pedantic about spelling and punctuation? Are you a whizz at using

Microsoft Publisher?

If the answer is yes, then you may be the perfect candidate to take over as Editor of Sydney News while **Susan Thomas Rajan** takes a break. There is no pay but the warm, fuzzy feeling you will get from keeping our little community informed and connected will be priceless! If you are interested in using your skills to support our branch, please contact **Lyne Fuller** on **02 9680 4096** or president@cdqns-sydneybranch.org.au.

FRIENDS OF THE PARAGON CENTENARY CAKE BAKING AND DECORATING COMPETITION

17th-18th September

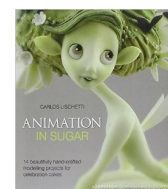
at the **PARAGON CAFÉ**, 65 Katoomba Street, Katoomba

Champion - Copy of the Centenary book + dinner and show for 2 + cake displayed in the Paragon Café window + certificate & ribbon
Runner-up - Copy of the Centenary book + afternoon tea for 2 + cake displayed in the Paragon Café window + certificate & ribbon
Winner per category/class - Afternoon tea for 2 + cake displayed in the Paragon Café window + certificate & ribbon
Runner-up per category/class - Box of Paragon Café chocolates + cake displayed in the Paragon Café window + certificate & ribbon



Entries open Monday July 4 - Entries close Friday September 9
Receive Entries Friday September 16 from 8am-12 noon.
Judging Friday September 16 from 1pm. Cakes will be on display from Saturday 17 September to Sunday 18 September, 10am-5pm.
Major winners will be notified Saturday 17 September by phone.
Presentation of awards Sunday 18 September at 4:30pm.
Registration for Sunday September 18 is from 8am-5pm
Collect your entries from the Paragon Café
<http://theparagonhistory.com.au/events/>
or pick up an entry form from the **Paragon Café**
Other enquiries: **FOTPlncKatoomba@hotmail.com**

Visit <http://theparagonhistory.com.au/events/> for more information about the Competition, including the schedule and entry form.



Animation in Sugar by Carlos Lischetti is missing! **Could the person who borrowed this book from our Library please return it at the next meeting?** This is a new and fairly expensive addition to our Library and is a valuable resource for all our members. Please check at home for this or any other books you may have borrowed and have yet to return to the Library. If you have any questions, contact **Melissa Ross** on **02 9890 2246**.

Sydney Branch Annual Birthday Competition 2016

Theme - Green and Gold

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

Member's Choice Award

1st, 2nd, 3rd prizes 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 FORM

NAME:			TEL:
Class	Description	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 - name class location and teacher			

Spotlight on a Cake Decorator - Iris Boxsell



How long have you been decorating cakes?

Not very long .. about 56 years! My cousin gifted me a term of cake decorating at the Hornsby Evening College in 1960 and I haven't stopped since. Most recently, I participated in the parrot tulip workshop run by Jacky Davidson and it was great fun!

I started out making cakes for family members .. my Mum and my young nephew, who's now in his 50s! Jamie, my nephew would try to stump me every year with his request for a cake he thought I couldn't make – a jet, a cherry picker, an aeroplane, a warship – but I managed them all!

How long have you been involved with the Guild?



Lyne, my daughter and I were invited to listen to a judge from the Royal Easter Show at the Burwood Gas Company auditorium in 1980. On the way there, Lyne said, "Mum, we're not joining *anything* today". I met the late Bernice Vercoe and Fay Gardner at this meeting. In the car, on the way home, Lyne said to me, "Guess what? We've joined the Guild!".

In the 37 years since I have served as Treasurer, Assistant Treasurer, committee member, co-opted committee member and newsletter and *Sweet Perfection* 'stuffer'. I helped with the Juniors, conducted demonstrations and organised cakes for the Hornsby Meals of

Wheels for about 30 years. In 2011, I was presented the Fay Gardner Award for branch participation and in 2013, made Life Member of Sydney Branch.

What do you enjoy about the Guild meetings?

It's always enjoyable catching up with my cake decorating friends and seeing what people are doing

with sugar and how trends are changing over time.

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

Quite a bit! Cutters are commonplace now but we used to make our own from plastic or cardboard. Lacework was also very popular when I first started out. I remember the 'Gold Badge' brand of liquid colours we used to use. These days, there's so much available .. ready made pastes and all manner of cutters and moulds.



What was your most memorable creation?

That cherry picker truck cake I made for my nephew, Jamie. It was a challenge but I got it done!

One cake decorating tool you could not live without?

Just one .. a toothpick!

The most rewarding part of cake decorating is ...

... seeing how happy people are when they receive my cakes. It's a very special feeling! Teaching was also very rewarding being able to see my students blossom as their skills and confidence improved. Most importantly, I've made friendships with so many wonderful people along the way.

Your biggest challenge as a cake decorator?

My teacher at Hornsby Evening College, Joan Tucker, ran a home-based cake decorating business. When she had a serious accident in about 1964, her daughter and I had to complete a large number cakes she had on order. We worked out of Joan's home in Hornsby, making wedding and birthday cakes. It was hard work! We were making plastic icing in 10lb lots and were exhausted!



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

Practice .. a lot! Start by doing the basic (perhaps cakes for family members or friends) and move on to more difficult cakes as you learn more skills.



Delegate's Report - June 2016

Report of Delegates' meeting held at Camden on 26 June 2016

Thank you to members who demonstrated at the Royal Easter Show.

The Guild has been notified of the passing of Mavis Mepham of Newcastle branch and the sudden death of Sharon Foley, Kempsey's secretary. Our sincere sympathy is extended to their families and their branch members.

Upcoming Events

30 & 31 July - "Under the Bigtop" presented by Town & Country in Mulgrave, Victoria.

24 - 28 August - Guild Challenge. So far there are 93 entries and more are welcomed.

25 & 28 August - Workshops are well supported but more are needed for the Sunday sessions.

26 & 27 August - Seminar. A base payment has to be made for 160 people attending. So far only 80 have booked. Registration remains open so please think about booking. It is always a great weekend of learning and friendship. If you are having problems with accommodation, try macarthur.com.au.

The seminar cake is being made by the Southern Suburbs branch. It will be cut at the dinner on Saturday evening. Representatives from Bakels have been invited to the dinner as they are kindly sponsoring Challenge. The prize giving ceremony will take place at the dinner.

Branch displays are to be delivered to venue on 25 August 2016.

17 & 18 September - 100 year anniversary of the Paragon Cafe. *The Friends of The Paragon Cafe* have organised a cake decorating competition at the Paragon Cafe, 65 Katoomba Street, Katoomba. Entries opened 4 July 2016 and close on 9 September 2016. There are two sections:

Open – wedding cake (must be cake) 'Art Deco'.

Novice – novelty cake (must be cake) 'The Roaring Twenties'.

Entry forms and further information will be available at the Sydney Branch August meeting.

4 - 6 October – Seminar in Tauranga, New Zealand (North Island). Contact State committee for details.

Sweet Perfection

A continual check is made on the contents and a suggestion has been made that each branch takes a

turn providing contents for the magazine. This will be considered in due time.

Judges Update

This was held recently in Yass and went well. The same venue has been booked for 2017.

ANCD

With the Guild now being a full member of the National, we have been asked to form a National executive for two years starting in September 2016 and to prepare the next National Seminar to be held in 2017 in Western Australia. A seminar schedule was prepared and sent by us and has been approved by the current National committee.

To prepare for this, Jan Boon, Joy Eagles and Danitsa Moses have resigned from the Guild State Committee. With approval at an AGM, they should head the new National executive with Denise Schaefer and Lyn Bales as part of their committee. Their positions on Guild State committee will be filled by Elizabeth Ivory (Sydney Branch), Narelle Waldock (Camden Branch) and Renee Mutton (Wagga Wagga Branch).

Insurance

Guild and National have combined Insurance under Elders (our old insurer). The yearly cost has dropped to \$534.85 because of the increased number of people insured. The Guild's prior payment was over \$1,500 annually.

Financials from March to June 2016

Working Account	\$50,764.40
Cash Reserve	\$11,543.25
Term Deposit	\$29,065.90
TOTAL	\$91,373.55

NOTE : Half of the major Working Account is to be used for Challenge, Seminar, Workshops.

Margaret Tesoro

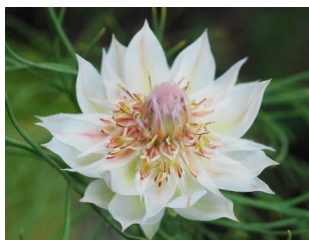
On behalf of Elizabeth Ivory
Sydney Delegate



Sydney Branch Workshops 2016

Join us for a fun-filled sugar craft workshop!

Sydney Branch will run the last of its 3 workshops on 3 September. Accomplished cake decorator, Jean Palmer, will run a class on making a *Blushing Bride*. Apart from the basics of working with flower paste and using cutters, veiners and modelling tools, you will also learn about wiring petals and leaves.



A minimum 15 are required for the workshop to proceed and the maximum class size is 20.

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

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

Workshop Details

Dates: 3 September 2016

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

Price (members): \$45.00

Price (non-members): \$55.00

Non-members will need to have basic skills and their own equipment/tools.

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

Registration: Registration will be the meeting before the workshop (August meeting).

Supplies: Some pieces (eg petals) will be provided but participants will have to bring their own tools, pastes and other materials. A full list of what is required will be provided upon confirmation of your booking.



Peony Workshop

Jeannine Ashby's peony workshop on 2 July was attended by 12 people. It was good fun for both participants and Committee members who were there to ensure the workshop ran smoothly.

Jeannine made it all look so easy and everyone did a fine job of colouring and wiring their flowers. **Do not miss out on Jean Palmer's *Blushing Bride* workshop .. sign up today!**

Sydney Branch Workshops - Booking Slip

I would like to attend the *Blushing Bride* workshop by Jean Palmer on 3 September.

Name: _____ Tel: _____

Member: ☐ \$45.00 Non-member: ☐ \$55.00

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