

## Spotlight on a Cake Decorator – Jacky Davidson



### How long have you been decorating cakes?

Since 1981. I decorated my own wedding cake prior to undertaking formal lessons.

### What inspired you to get started?

I wanted to decorate family cakes. Then I met

a cake decorator when visiting relatives in New Zealand who inspired me to switch from family cakes to show work!

### How long have you been a member of the Guild?

Since late 1981 when my first teacher at the Leichhardt Community College, Selma Allen, decided I was a worthy candidate to attend a Guild meeting. I joined that very day!



Over the years, I've held various positions and been involved in numerous activities, including laying the groundwork to establish the Forbes branch; starting the

Central Coast branch; editor of *Sweet Perfection*; Sydney Branch Secretary, later President and more recently on the General Committee. I developed and maintained the Guild's first website, produced the Juniors Newsletter, was unofficial branch badge designer and helped develop and produce branch booklets.

### What do you enjoy about the Guild meetings?

Seeing old friends and making new ones. Watching dems, seeing how cake decorating continues to evolve and how different people approach these skills. It's great that the Guild is

very collegial and we're not afraid to share our thoughts, skills and knowledge.

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

When I started, cutters were a dirty word, pastels were new and exciting and purchased fondant was rare. Coloured fondant was non-existent as were powdered colours and gels, now available in brilliant colours. Liquids were the main option and pastes a new product.



### Most memorable cake/decorated piece?

The Phalaenopsis Orchid I demonstrated at the first 'Showtime' in 1985. Also, a Royal Easter Show entry I was particularly pleased with was my Nasturtium Easter Egg. The Nasturtium was hand-cut from large cones, with petals moulded and beards cut by hand. The sugar egg included a flooded fairy amidst the flower heads.

### One cake decorating tool you could not live without?

Actually there are three – bamboo skewers (a great modelling and veining tool), surgical scissors and my brass balling tools - light, but firm, perfectly smooth and work beautifully!

### Most rewarding part of cake decorating?



Delivering a beautiful cake to a happy customer. I like to eat my food visually first so I am especially proud that my cakes both look *and* taste great.

### What is/was your biggest challenge as a cake decorator?

Bridezillas and their families. Also never having enough time to fit everything into the day!

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

Attend as many demonstrations and seminars as you can, ask questions, take notes and photos but most of all, give it a go!