

## Spotlight on a Cake Decorator - Pat Freeman



### How long have you been decorating cakes and what got you started?

About 39 years ago I looked up the price of a 3-tier wedding cake for my eldest daughter. With two other children yet to wed, I decided I had to learn cake decorating and fast! I was lucky to have Iris Boxsell and Lyne Fuller as my

teachers. My son announced his wedding plans soon after and having missed out on making my daughter's cake, I was keen to put my new skills to the test.

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

My first meeting, about 34 years ago, was held at North Sydney Gas Company, a great venue close to the station. I was on the Committee for a while then became a Co-opted Member and was given the role of ordering and delivering the icing to the meetings. I demonstrated many times at meetings and represented the Guild at seminars and workshops.



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

It's a day to catch up with all my cake decorating friends. I love the demonstrations; enjoy learning all the new techniques and hearing of handy time-saving tips from other members.

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

Most certainly! When I started we didn't use cutters and made our own fondant. Lace was made



by painstakingly piping delicate patterns onto a board covered with graph paper, overlaid with wax paper. The tiny pieces (when dry) were lifted off the wax paper and placed on the cake. My first lesson was piped flowers. Piped roses were my favourite and it felt such an achievement as a learner new to the skill.

### Your most memorable piece/decorated cake?

Most memorable piece was the cradle I made for the top of my great



grandson's christening cake .. a reminder of traditional cake decorating ideals. My most memorable cake was Mum and Dad's 50<sup>th</sup> wedding anniversary cake. They were married at a small ceremony at the Registry office so my 10 siblings and I arranged a big surprise party and I made a 3-tier cake. Children, grandchildren and great-grandchildren turned up from all over Australia.



Needless to say a few happy tears were shed that day!

### What is the most rewarding part of cake decorating?

A bride and groom's reaction, when they see the finished cake, is always priceless. Seeing a little one's face light up when their dream cake is carried in. And a

grown up's surprise on receiving a specially-created cake is always satisfying. I have received lots of lovely thank you cards over the years.



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

Probably my youngest daughter's wedding cake! It was a garden wedding and I made a tulle



gazebo topper. It was completed two days prior and looked stunning with lace piped work on the tulle and tiny pink roses around the top. Come wedding day, it starts to pour and the lace work and tiny roses began to droop! The gazebo roof had a notable lean to it and I had to repair it with just hours to go and all the hustle and bustle of the wedding going on around

me. Not only did I fix it, I even managed to be dressed in time for pre-service photos!

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

Join the Guild and attend the meetings. The dems are always fantastic and there's always something new to learn. If you have any trouble or need advice, ring a friend from the Guild for help. If they can't assist, they'll most likely know someone who can. Attend seminars to learn new and exciting techniques. They're lots of fun and new friendships are often formed when swapping ideas and tips. Don't doubt yourself and be open to try something new.