

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.



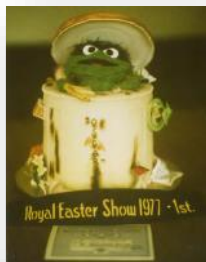
Have cake decorating skills changed much in the time you've been doing it?

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!

