NEWSLETTER OF THE CAKE DECORATORS' GUILD OF NSW, SYDNEY BRANCH INC.

Saturday, 1 October 2016 Notice of GENERAL MEETING 12.30pm



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: Evan Jones - Gelatine Flowers

Helen Robinson—Begonia Ken Robinson - Inca Berries

Maryanne Loveridge— Buttercream

Visiting Shop: Iced Affair W: icedaffair.com.au T: 02 4577 3488

53 Church St, Camperdown NSW 2050

Other: The Guild Shop will be open at the October meeting. Take

advantage of the great prices and get in early for some of your Christmas cake needs. There are no credit card facilities so please bring cash with you. The Library and Committee Table will be open until lunchtime. Please ensure all transactions are

completed by that time.

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COG NSW SYDNEY BRANCH

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President's Message

Dear Members.

It's been a busy couple of months, Challenge, Showtime, workshops and State Rostered Days as well as our own family and work! I hope you have managed to fit one of our "sugar joys" into your schedules. The time and effort that goes into our functions is prodigious and it's all made worthwhile when the days are well attended.

Thank you to everyone who participated in the Birthday Competition in August. It was a very busy and very enjoyable day.

The last of the workshops was held in September and although there was not huge attendance, they have been successful. We are happy to run them again next year and would love your input on what you would like to do. Please let me know so arrangements can be made.

Looking forward to seeing you at the October meeting.

Lyne Fuller Sydney Branch President



Maureen Threlfo



9649 7630



2017 dates pop them in your diary now!

February Annual General Meeting	4 February
Sydney Branch Juniors	4 March
April General Meeting	1 April
Sydney Branch Juniors (1:30pm)	6 May
& Workshop (9:30 am)	
June General Meeting	3 June
Sydney Branch Juniors (1:30pm)	1 July
& Workshop (9:30 am)	
August SRD & Birthday Comp	5 August
Sydney Branch Juniors (1:30pm)	2 September
& Workshop (9:30 am)	
October General Meeting	7 October
Sydney Branch Juniors (1:30pm)	4 November
December Dem Day & Christmas Lu	unch

Are you missing ...

- ◆ 2 square blue freezer bricks?
- ◆ 1 raffle item?
- ◆ 1 small green Tupperware?

If any of these items belong to you, contact **Lyne Fuller** on 9680 4096.

Committee 2016

 Website:
 www.cdgnsw-sydneybranch.org.au

 Email:
 info@cdqnsw-sydneybranch.org.au

facebook



Lyne Fuller	9680 4096	president@cdgnsw-sydneybranch.org.au			
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icer/Demonstrators	;)				
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Susan Thomas Rajan

e-Newsletter

2 December

Sydney News is available by email!

If you have an email account and have access to a printer, please consider receiving an electronic copy of our newsletter. It's much more efficient for the Committee and will save us the postage!

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Newsletter Editor 0404 178990

General Notices

Dates for the 2016 Diary

October General Meeting 1 October

Newcastle Branch State Roster Day

15 October

4 talented demonstrators. Bookings essential to Marjorie (secretary.cdg.newcastle@gmail.com/ 4973 3166) or Samantha (sme69057@bigpond.net.au/ 0432 188533).

Bathurst Branch State Roster Day 22 October Contact Diane Bailey 02 6336 1846 or Anne Bromfield 02 6337 5274.

Sutherland Shire Branch State Roster Day 22 October

Sydney Branch Juniors 5 November

December Demonstration Day and Christmas lunch

3 December

Catered lunch - bookings required - details Page 4

Membership Fees Due 31 December

December Dem Day & Christmas Lunch 2 December



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!!

Platters/containers and any leftover food can be collected from the tables outside the kitchen at the end of the meeting.



To all the **Committee members** and other regulars who help out at every meeting, a big thank you! Special thanks also to **Jennie Kenyon**, **Lyne Fuller** and **Maureen Economos** who

prepared the delicious soups and to all those who assisted in the kitchen and helped serve the great variety of food at the August meeting.

Birthday Wishes

Happy birthday to our members who celebrate their birthday around this time of year, including Helen Barton, Pamela Bauman, Brenda Braun, Lyn Cridland, Lyn Evans, Patricia Freeman,



Jennie Kenyon, Nuha Lolas, Jann Walker, Aida Iskenderian, Elizabeth Ivory, Min Jung Kim, Kerie Carrigan, Volga Mesrobian, Lesley Neve, Barbara Newton, Marie Puckeridge, Jan Sambrook, Leah Tsathas & Georgina Yan.

Get Well Wishes

Iris Adam has been in hospital after a very nasty fall. We wish her the best for a quick recovery.

Parking

With Council booking out all areas of the venue, it can be difficult to get parking but we cannot just park anyone in. If you intend to be at the meeting all day, put a notice in your car window to show you are a cake decorator who doesn't mind being parked in. Please consider others

who use the Community Centre car park and make sure there is enough room for other cars to drive around you.



Mind Your Manners .. Please

We are very fortunate that our demonstrators share their time and expertise with us and contribute their dem pieces as prizes.

A great deal of time and effort goes into the preparation for dems and some demonstrators find it difficult to refuse members who ask them for free pieces. Please show our demonstrators some courtesy by **not** asking for freebies.

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General Notices

All I Want For Christmas ...

Sadly, not everyone gets what they want for Christmas and this includes the elderly, disabled or those who are unable to spend Christmas with their loved ones. The Guild's great tradition of making and decorating mini cakes for members of our community who receive **Meals on Wheels** will continue this year as it has for over 25 years.

If you would like to assist, make a few cakes (usually 4" [10 cm] size), decorate and bring them to the December meeting so we can distribute them to areas around Sydney. An 8" or 10" (20 or 25 cm) cake cut into 4 is also a good size. Cake boards and square cupcake cases will be distributed at the October meeting if you would like to participate. Last year we donated over 500 cakes and we aim to do better this year!

Come Join the Party!

If you wish to attend our Christmas lunch on 3 December, complete the booking slip below and send it to **Dianne Cassim**, **4 Keyworth Drive**, **Blacktown 2148** with your cheque (payable to The Cake Decorators Guild of NSW Sydney Branch Inc) for the appropriate amount (\$25 members / \$30 non-members) by **20 November 2016**. Alternatively, you can pay online or at the October meeting.

There will be great food, interesting demonstrations and lots of fun to be had! The maximum we can accommodate for lunch is 100 so book your spot early! If you require a receipt, include a stamped, self-addressed envelope or you can pick it up on the day.

a booking slip must be completed and sent to the Treasurer or submitted at the October meeting.

LUCKY MEMBERSHIP DRAW 2017

Every year our Treasurer's faces the challenge of submitting memberships fees to the State Treasurer by the end of February as required by our Constitution.

As an incentive to renew your membership **by 31 December 2016*,** all members who pay their fees by the deadline will go into a draw at the February meeting. The lucky winner will have their 2017 fees refunded or transferred to 2018.

This year's winner **Lesley Neve** chose to have her 2017 fees paid for.

*Direct Deposit details below





A group of decorators will get together on **24 November 2015** to cover about 170 cakes for the **Hornsby Meals on Wheels**. Contact **Lyne Fuller** on 9680 4096 if you would like to help.

Direct Deposit Details (Westpac)

Acct Name: The Cake Decorators Guild of NSW Sydney Branch Inc

BSB: 032170 **Account #:** 355054

All deposits must be:

- ⇒ Tagged with a suitable description (eg surname 2017 or surname xmas).
- ⇒ Followed with an email to treasurer@cdgnsw-sydneybranch.org.au with details of your payment so it can be reconciled in the books.

2016 Christmas Party Booking Slip

Name: Tel: _		PANIT
I enclose cheque payable to The Cake Decorators Guild	of NSW Sydney Branch Inc for	* * * * * * * * * * * * * * * * * * * *
member ticket/s @ \$25 each making a total of \$		
non-member ticket/s @ \$30 each making a total	of \$	

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Spotlight on a Cake Decorator - Elizabeth Ivory



How long have you been decorating cakes?

As a child, working with my mother, I'd decorated family Christmas cakes with an old Tala syringe set and lots of buttercream over almond paste (sounds rather odd looking back now!) Serious decorating began in 1975 when I attended night classes at Mt Roskill Grammar School in Auckland, New Zealand.

What inspired you to get started?

I've always been interested in hand crafts and the classes offered a skill I hadn't developed before. I thoroughly enjoyed what I learned and from then on made and iced all birthday and Christmas cakes for family and friends.

How long have you been involved with the Guild?

I joined in 2007. When I made my eldest daughter's wedding cake in 2000, I realised my skills

needed updating so I enrolled in classes and was introduced to the Guild at the time. Since I have retired, and my dog has retired from the show ring, I've been able to offer my time to the Guild and took on the role of Delegate 18 months ago. I'm now on the Committee and State Committee and also undertook the Judges training course in 2013.

What do you enjoy most about the Guild meetings?

The opportunity to see so many different ideas demonstrated and to share the knowledge and experience of some terrific decorators. I learn something new every single time I sit down in front of a demonstrator and always have ideas stimulated.

How has cake decorating changed in the time you've been doing it?

When I learned, we made our own fondant and used cardboard cut outs as templates for flowers. There

were no commercial cutters or moulds available.



What was your most memorable cake?

A cake for someone who was passionate about Gang-gang cockatoos and snow gums!



One cake decorating tool you could not live without?

My clay gun is indispensable and I use it all the time. My adjustable ribbon cutter is also invaluable!

The most rewarding part of cake decorating is?

... seeing the pleasure on the face of the recipient of a cake.

What was your biggest challenge as a cake decorator?

Getting my daughter's 4 tier wedding cake across the Tasman to Auckland! The cakes were baked, ganached

and stored in various freezers. On the Tuesday night they were packed carefully and distributed in different family members' suitcases. Wednesday, the cakes arrived in Auckland, ready for work to begin. Masses of flowers had been carefully packed into a box and transported in our hand baggage and all arrived intact. I wasn't able to get the ivory fondant wanted so mγ grandchildren were roped into kneading the colour into the white



English of Birthdon

icing for me! On Thursday the cakes were all covered, assembled and delivered to the venue in the evening ready for the wedding on Friday!

Do you have any other interests apart from cake decorating?

Dog showing and breeding of Airedale Terriers used to be a passion. Now I only keep Darcy as a pet and attend obedience and agility classes with him sometimes. I'm also involved with a volunteer-run theatre in Newtown called New Theatre (an odd name as it's actually 84 years old) where I'm Vice President of the Management Committee and on the board that owns the building.

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

Definitely join the Guild and attend meetings – you'll never get better access to such a wealth of knowledge for such a low price. *Then* go home and practise!



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Sydney Branch State Roster Day & Birthday Competition

What a terrific time we had on our State Roster Day on 6 August 2016! There were fascinating demonstrations, a great variety of delicious food, lots of interesting competition entries and fun and camaraderie enjoyed by all.

The competition theme 'Green and Gold' was left open to encourage everyone's imagination and interpretation and our members did not disappoint! Congratulations to all our winners and well done to everyone who participated. We hope you will continue to support our Branch and put in an entry next year!





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Showtime 2016 Switched On Sugar - report by Debbie Lim

Showtime had arrived! I'd been impatiently counting down the days to attend my first Guild



seminar. Family, workmates, friends were excited for me and their expectations were high for a novice like me. I had a lot to learn!

On Thursday I attended the dahlia and drape workshop run by **Joy Eagles** from Camden Branch. My first workshop at a seminar didn't disappoint. I created



a stunning dahlia and had great fun in the process.



It all began on Friday morning when we registered and collected our goody bags. About 150 men and women attended and all were warmly welcomed by the

Committee and other Guild members. Six workshops were conducted by very capable and experienced tutors.



My favourite tutorial was by **Evan Jones** who created 3D gelatine flowers inside a shell of clear gelatine. I was hooked! Gelatine flowers is a fun, exciting art work that allows us to make colourful

masterpieces of edible paperweights. It was magnificent, practical and one I tried the week after the seminar.



Another inventive tutorial was by **Samantha Gojak** who crafted a pug dog full of character! Sam's instructions were clear and concise and I dare say

even I could have a go at making the pug! In fact, using the structure Sam presented, you could create any animal of your choice.

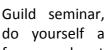


Saturday, the final day and five demonstrations to attend. Pam Archibald - Christmas cake toppers, Evan Jones - passionfruit flowers, Helen Dissell - geometrical design, Vanessa Wardle - cute

modelling chocolate figurines and Sheryle Toms - lattice and ribbon flowers. All excellent tutorials and many new ideas to take home and test.



For those who've never attended a





favour and go to at least one in your lifetime! It's like attending a branch meeting except it lasts two days which are packed with about 11 seminars, 4 workshops, retail shops,

competition cakes to enjoy, new friends to make and dinners to attend. I found cake decorating heaven this year!



Thank you Committee Members, our President **Helen Robinson** and demonstrators for making our seminar an enjoyable and memorable one. And



a special thanks to **Jan Boon**, long-time
member and Guild
judge, who made a
newbie feel very
welcome!

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Sydney Branch Workshops - Blushing Bride

13 people attended **Jean Palmer**'s *Blushing Bride* workshop on 3 September. Jean took all the participants through the many steps of making the delicate flower from the Protea family. The participants then took their turn at cutting, forming, colouring and assembling their own masterpieces.

The September workshop was a great success as was Jacky Davidson's *Parrot Tulip* and Jeannine Ashby's Peony workshops that were held earlier in the year. Well done Lyne Fuller and all the Committee members who made these workshops possible.

Many of the participants were able to stay for the Juniors' meeting that followed on from the workshop. Mary Anne Loveridge demonstrated a sculpted miniature 3d pug on cupcakes. It was Mary Anne's take on the Showtime dem by Sam Gojak and showed yet again how versatile cake decorating is and how talented our members are!

As with all our bi-monthly meetings, the workshops required a good deal of preparatory work. They helped raise funds for our Branch, enabled us to recruit three new members and most important of all, helped promote the delights of sugarcraft and cake decorating!





Fay Gardner Achievement Award

The Fay Gardner Achievement Award was established in 2004 to recognise Fay's outstanding contribution to the Guild. Any Sydney Branch member who has made a significant contribution to our branch throughout the year may be nominated. The closing date for written nominations from all branch members is **1 October 2015** and the winner will be announced at the December meeting.

If you would like to make a nomination for the award, complete the form below and submit it at the October meeting or mail to **Lyne Fuller**, 23 Knightsbridge Place, Castle Hill 2154. You may also email your nomination, stating your reasons, to Iful@tpg.com.au.

Previous Recipients			
2010 Jacky Davidson	Q D		
2011 Iris Boxsell	WIMMER		
2012 Jan Sambrook	-140503		
2013 Denice Fuhrmann			
2014 Mary Anne Loveridge			
& Bev Smith			
2015 Dorothy Apps			
Full list of winners on our w	ebsite		

Fay Gardner Achievement Award	
I would like to nominate	. !
because	ı
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The member with the most number of nominations will win the Award. If there is a tie, the Committee will decide on a suitable winner.

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