

Saturday, 3 December 2016

December Dem Day & Christmas Lunch



PRE-BOOKING IS NECESSARY FOR OUR CHRISTMAS LUNCH
BOOKINGS AND PAYMENT DUE TO DIANNE CASSIM
NO LATER THAN 25 NOVEMBER 2016

DETAILS ON PAGE 4

- When:** 9:30am for a 10:00am start. Lunch will be served at 12.30pm
- Where :** Concord Community Centre, Gipps Street, Concord
- Getting There:** Bus #464/466 from Burwood Station or #439 City to Mortlake
- Remember:**
- ❖ **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 not permitted.
 - ❖ If you sit in the front row for one demonstration, take your turn in the back row for the next demonstration.
- Demonstrators:** There will be three demonstrations on the day.
- Other:** The Guild Shop, Library (open for **returns only**) and the Committee Table will be open until 11.30am Please be mindful of the time and get any business out of the way early.



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President's Message

Dear Members,

Another year has flown by and I'm still wondering where it has gone. We have had a fun packed year with our workshops and demonstration days, Showtime combined with Challenge and a myriad of inter-branch days that have been very worthwhile attending.

Not only has this year zipped by, but it is now 6 years since I nominated for president of Sydney Branch which means that someone has to step up and nominate for the coming year. It has been a journey and I am very happy to have such great support from both the committee as well as our members.

Every demonstration day has been fun, whether the gremlins came out and spiced things up for us or not! So get your volunteer hats on and nominate for one of the positions available to keep things running smoothly. If a committee position is not your cup of tea, there are plenty of other tasks waiting for someone to say "I can do that". On that note, I would like to thank Sharon Barker, Sandra Page, Susan Thomas Rajan and Annu Mishra for doing just that. Sharon (at her second meeting) discussed her website management skills with me and look at the fabulous job she has done! Sandra, volunteered to manage the posts for our

Facebook page and is now undertaking Instagram for our branch. Susan quietly told me that the newsletter was something she could do to help and now Annu is in the process of taking over the reins from Susan. These are the people who have taken on jobs that require a reasonable amount of home time, there are many others who quietly "do their thing" that makes our branch run successfully. To everyone who puts a chair away, thank you.

I cannot stress enough how much I enjoy working with my committee (co-opts and occasional volunteers included). They make the job of running the branch much easier.

I'm looking forward to another enjoyable day in December. If you have not booked please get on the phone to Di Cassim and see if there is space available. I hope to see many of you with your mini cakes. For those that cannot make it, yes I know we have a life outside of Guild, I wish you and your family a Happy Christmas and safe New Year.

Be kind to yourself and one another.

Lyne Fuller

Sydney Branch President



Committee 2016

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Email: info@cdgnsw-sydneybranch.org.au

Google+: plus.google.com/+CDGNSW-SydneyBranchOrgAu

President: *Lyne Fuller* **9680 4096** president@cdgnsw-sydneybranch.org.au
V/President: *Denice Fuhrmann* **9822 9642** vicepresident@cdgnsw-sydneybranch.org.au
(& Public Officer/Demonstrators)

Secretary: *Jennie Kenyon* **9636 3814** secretary@cdgnsw-sydneybranch.org.au
Treasurer: *Diane Cassim* **9622 7481** treasurer@cdgnsw-sydneybranch.org.au

GENERAL COMMITTEE:

Sharon Barker
website@cdgnsw-sydneybranch.org.au

Brenda Braun **9371 7413**

Maureen Economos **9743 3085**

Maureen Threlfo **9649 7630**

Melissa Ross (Library) **9890 2246**

CO OPTED:

Jeannine Ashby

Iris Boxsell

Elizabeth Ivory

Mary Anne Loveridge

Lily Ma

Margaret Tesoriero

Annu Misra

In-bound Calls **9744 2981**

Mail Out **9481 8425**

Delegate **9554 6552**

Juniors **9744 2732**

Badges **9746 9072**

9894 1104

Newsletter Editor **0409 826 213**

e-Newsletter

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 is much more efficient for the Committee and will save us the postage!

General Notices

Dates for the Diary

December Dem Day & Christmas Lunch <i>Catered lunch - bookings required - details Page 4</i>	3 December
Membership Fees for 2017 Due	31 December
February Annual General Meeting	4 February
April General Meeting	8 April
Sydney Branch Workshop	6 May
June General Meeting	3 June
Sydney Branch Workshop	1 July
August State Roster Day & Birthday Comp	5 August
Sydney Branch Workshop	2 September
October General Meeting	7 October
December Dem Day & Christmas Lunch	2 December
Juniors' Meetings in 2017	
♦ 4 March ♦ 6 May ♦ 1 July ♦ 2 September ♦ 4 November	



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.

Thank you to all the Committee members and others regulars who help out at every meeting. As you all know, it takes quite a bit of effort to get everything organised on the day and it would be great to have more people volunteer to help in the kitchen. **If you have not helped out in the past, please consider giving some of your time at the next meeting so that the regulars have the opportunity to watch the demonstrations.**

If you are able to assist at the next meeting, please go up to the kitchen and let yourself be known.



Birthday Wishes

Happy birthday to our members who celebrate their birthday around this time of year, including **Helen Salarmis, Julianne Debattista, Linda Kasih, Moyra McHugh, Maureen Martin, Florrie Quinton, Girija Puvirajan, Lucie Priestly, Caroline Baudille, Mary Singham, Heather Boyce, Ann O'Neill, Deborah Hyde, Madelin Sinclair, Sandra Stebbings, Thea Cubis, Gwen Wheatley and Ivy Puterflam.**

Get Well Wishes

We are thinking of **Heather Boyce, Vivian McMillan, Jan Sambrook, Lola Bleakley and Jan Shepley** who have all been unwell in recent weeks. **Jennie Kenyon** is back on her feet after her recent knee replacement surgery. **Iris Adam** and **Fay Gardner** are both recovering from a having had a fall and we wish them all the best for a full recovery.

Insurance

Contact **Dianne Woollard** on 8814 7317 or 0425 373 170 if you wish to purchase Small Business Insurance Policy for home-based Cake Decorators or to renew your

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 know you are going to be at the meeting all day, put a notice in your car window to show you are a decorator who does not 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.



Membership Renewal

Membership renewals for 2017 are due by 31 December 2016.

If your membership fees are not received by the Treasurer by or before the due date of 31 December 2016, you will be required to pay the new 2017 fees of \$65 for continuing members and \$85 for new members (this includes a \$20 one-off joining fee).

If you have yet to renew your membership, you can do so at our Christmas lunch.

Lucky Membership Draw

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

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 2017 membership or Christmas Party).

⇒ followed with an email to treasurer@cdgnsw-sydneybranch.org.au with details of your payment so it can be reconciled in the books.



Source: www.clipartkid.com

2016 Sydney Branch Christmas Lunch

If you have not confirmed your attendance at our Christmas lunch on 3 December, there are still a few places left!

Please complete the booking slip below and send it to **Dianne Cassim, 4 Keyworth Drive, Blacktown 2148** together **with your cheque** (payable to *The Cake Decorators Guild of NSW Sydney Branch Inc*) for the appropriate amount (\$25 members/\$30 non-members) by **25 November 2015**. You can also pay online but please email treasurer@cdgnsw-sydneybranch.org.au with the payment details.

We can only accommodate 100 people so do not delay! If you require a receipt, include a stamped, self-addressed envelope or you can pick it up on the day.

If you need to bring children who will participate in our lunch, please note that a fee of **\$15 per child** will apply.

We require that all payments for our lunch are made in advance and please note that if you commit to come, you will need to pay whether you turn up or not as this is a catered event.

2016 Christmas Party Booking Slip

Name: _____ Tel: _____

I enclose a 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 \$_____



Source: www.daniel.com

Spotlight on a Cake Decorator - Lyne Fuller



How long have you been decorating cakes?

I was 15 when I made my first cake with Mum's help. I then made lots of family cakes until getting my first order at 26. So .. just a few years!

What inspired you to get started?

Mum's been decorating cakes since I was 4 so I've been immersed in sugar

work all my life. I loved her cakes and she'd let me make the fun bits .. flowers, novelties and the like. With my family's encouragement, I put an entry in the Royal Easter Show in 1980. The following year, the Guild invited entrants to join a discussion group which was followed by a short demonstration. And I was hooked!

How long have you been a member of the Guild?

Since 1981. Back then, meetings were held at various TAFEs around Sydney. I helped at meetings and the President, Fay Gardner, asked me to join the committee. Since then, I've been on the branch committee with a stint on the state committee for 4 years. I've been secretary, vice-president and on the general committee and President, these last 6 years.



What do you enjoy most about the Guild meetings?

The free sharing of ideas and camaraderie of our branch. Catching up with cake decorating friends, meeting new people and welcoming them to our group.

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

When I started, cutters were frowned upon and there were only 3 or 4 places in Sydney for supplies. We had 3 main books - Bernice Vercoe and Dorothy Evan's *Cake Decorating*, The AWW *Complete Book of Cake Decorating* and later, Norma Dunn's *Floral Cake Decorating*. These days, my bookshelves are just groaning with books! Moulds, veinners and cutters are widely used and give a much more life-like rendition to our flowers. Sugar veil and intricate stencils give the delicacy of brush embroidery, lacework and extension work without the backache, stiff necks and sore fingers!

Has the availability of new moulds, cutters and other tools compromised the more traditional skills of piping and fine handwork?

It's certainly given rise to different styles but I think the biggest impact is how it helps those of us who are time poor. Given a choice of stencilling and flooding, I know which I'd pick! That said, mastering the skills enables you to be more versatile with your work.

Most memorable cake/decorated piece?

One I did with Denise Fuhrmann and Mum. KFC wanted a "cake" 2m long and 30cm wide for the release of their 'hot and spicy' chicken. The old man sat at the head of the table,



ate the chicken and blew on the 100 candles on the cake and set them alight! It wasn't difficult but it was fun! Also, the teddy bear I made for my son's first birthday which was included in Marie Sykes and Pat Simmons third cake decorating book. I was so chuffed to see my work in print!



One cake decorating tool you could not live without?

Two actually .. the humble toothpick and small pair of scissors!

The most rewarding part of cake decorating is ...?

... ALWAYS, the delight on people's faces when they see their cake.

What is your biggest challenge as a cake decorator?

Charging enough for my work. I'm good at encouraging others to do this but putting it into practice is difficult!

What is your one piece of advice for a new decorator?

Find a buddy and practice, practice, practice. Make cakes for family so you have a

deadline to work to and make sure they understand the value of their gift.

How can the Guild continue to be relevant to new, younger decorators who have access to an abundance of information and instructional videos online?

When asked why she'd pay for lessons when there's so much free information out there, one of my students said 'I can ask you where I'm going wrong and if you don't know the answer, you'll find out for me!'. You can't beat personal tuition or 'live' dems. Being able to ask someone what's happening with your paste or what's wrong with your flower can make the difference between roses and cabbages!



2017 Branch Committee Positions for Election

Our next Annual General Meeting will take place in February 2017 and the following Committee positions will be up for election:

- ◆ President
- ◆ Treasurer
- ◆ General Committee (2 positions)

Being on the Committee involves attending Committee meetings (6 per year) and Branch meetings (6 per year). Do consider nominating yourself, and maybe a friend, for a committee position.



Cake Decorators' Guild of NSW Sydney Branch Inc. Nomination Form 2017 Committee

I, _____, being a financial member of Sydney Branch, hereby accept nomination for the position of Secretary / Vice President / Committee (strike out positions which do not apply)

Signed _____ Dated _____

Nominated by _____

Seconded by _____

Nominations to be returned by 21 January 2017 to:

The Returning Officer
Mr Greg King
11 Dowsett Road
Kingsgrove NSW 2208

Cake Boxes For Sale

The Guild Shop has various sized cake boxes for sale.

If you need cake boxes, ring **Helen Barton** on 9476 3078 and she will bring them for you to the December meeting.

8" x 8" x 4"	\$0.75
10" x 10" x 4"	\$0.75
12" x 12" x 4"	\$1.00
13" x 13" x 4"	\$1.25
<i>Boxes with separate lid</i>	
12" x 12" x 4"	\$2.75
15" x 15" x 4"	\$3.00



Fay Gardner Achievement Award 2016

The winner of the **Fay Gardner Achievement Award** for 2016 will be announced at our Christmas lunch!

Previous Recipients

2005 Dorothy King
2006 Lyne Fuller
2007 Helen Barton
2008 Margaret Tesoriero
2009 Lily Ma
2010 Jacky Davidson
2011 Iris Boxsell
2012 Jan Sambrook
2013 Denice Fuhrmann
2014 Mary Anne Loveridge & Bev Smith
2015 Dorothy Apps



Christmas is a Time for Giving

Meals on Wheels Cakes

Thank you to everyone who has volunteered to help bake and decorate fruit cakes to be donated to Meals on Wheels. Christmas is a special time to be celebrated with family and friends and our cakes bring a little cheer into the homes of those who are frail, unwell or disabled.

Each year we invite members to bake and decorate small fruit cakes (4" or 10cm diameter) or ½lb square cake cut into four or smaller if you like). We have been doing this since 1987 and the recipients are very grateful that someone is thinking of them.

We keep a register of your contributions and where it has been sent. **We also need to know the ingredients in each cake so please use the basic ingredients list below. You can add to or cross off ingredients then attach it to your cake/s. Ensure also that your name is noted on the ingredients list.** Numbered stickers will be put on each cake which will correspond to the number on the register.

Microwave oven bags (the generic brand is the best!) are an easy way to wrap the cake which can be tied off with curling ribbon. A covered fruit box from your local fruit shop (mango, banana etc), deep enough to take the height of your cake, will make transportation easier.

If you took cupcake cases or cake boards at the October meeting, please remember to bring them all back, filled or not!

Ingredients	
Dried fruit	
Nuts	
Plain flour	
SR flour	
Butter / margarine	
Eggs	
Brown sugar	
Jam	
Sherry / alcohol	
Mixed spices	
Icing sugar	
Glucose	
Gelatine	
Glycerine	

Ingredients	
Dried fruit	
Nuts	
Plain flour	
SR flour	
Butter / margarine	
Eggs	
Brown sugar	
Jam	
Sherry / alcohol	
Mixed spices	
Icing sugar	
Glucose	
Gelatine	
Glycerine	

Ronald McDonald House Raffle

This year we will donate the proceeds of our special raffle to Ronald McDonald House. The prizes are food hampers which are made up from the generosity of our members. **If you would like to contribute, please bring a non-perishable food item (with at least 6 months to the use by date) to the Christmas lunch.**

Donation to The Deli

Every year, our members donate \$5 to a nominated charity. Domestic violence is a growing concern in Australia and this year we will send a donation to The Deli Women and Children's Centre, a domestic violence support group.

Raffles and donations are entirely voluntary!

December Meeting Checklist

There are so many things to remember at this time of year – here's a list of what to bring to the December meeting:

- ♦ Your mug for tea or coffee
- ♦ Library books to be returned
- ♦ Completed and signed committee nomination forms for the 2017 Committee
- ♦ Membership fees for 2017 (if not already paid)
- ♦ Meals On Wheels cakes with ingredients list
- ♦ Non-perishable item for the Ronald McDonald House hamper raffle (optional)
- ♦ Your happy smile!

Sydney Branch Workshops 2017

The Sydney Branch workshops held this year were a great success and we have decided to conduct them again in 2017.

These workshops will be held on 6 May, 1 July and 2 September in conjunction with the Juniors' meetings.

More information will be available in the February 2017 issue of *Sydney News*.

If you have any suggestions for workshop topics or

if there is a particular demonstration you would like to see, contact Lyne Fuller, 23 Knightsbridge Place Castle Hill 2154 or email president@cdgnsw-sydneybranch.org.au.

Photos of the Sydney Branch demonstrations are available on our website in the Gallery section (www.cdgnsw-sydneybranch.org.au) or on our Google+ page (plus.google.com/+CDGNSW-SydneyBranchOrgAu).

Recipe Corner



Source: www.artfulwoman.blogspot.com

Ingredients:

- 40g cheddar cheese, 1-2 cm cubes
- 20g parmesan cheese, crust removed 1-2 cm cubes
- 900g water
- 60g quinoa
- 2 sprigs fresh, continental parsley leaves
- 1 spring onion/shallot trimmed and cut into 3-4 cm slices
- 60g zucchini, 1-2 cm cubes
- 40 g ham 1-2 cm cubes
- 1 egg
- 1 egg white
- 1 pinch sea salt
- 1 pinch ground black pepper

HAM and CHEESE QUINOA MUFFINS

Prep Time 15 mins | Total Time 1hr 30 mins | Qty 6 pcs

These gluten free muffins are perfect for a light lunch with a green salad or as a satisfying afternoon snack.

Method:

1. Preheat oven to 180 deg C. Place 6 silicone muffin moulds into a muffin tray and set aside.
2. Place cheddar and parmesan cheese into mixing bowl and grate 5 sec/speed 9. Transfer into a bowl and set aside.
3. Place water into mixing bowl. Insert simmering basket and weigh quinoa into it, then cook 15 mins/100 deg C/ speed 4. Remove simmering basket with aid of a spatula and set quinoa aside to drain. Rinse and dry mixing bowl.
4. Place parsley and spring onion/shallot into mixing bowl and chop 3 sec/speed 5. Scrape down sides of mixing bowl with spatula.
5. Add zucchini and chop 3 sec/speed 5.
6. Add all remaining ingredients, including reserved cheese and drained quinoa. Combine 10 sec/speed 4.
7. Transfer into muffin moulds and bake for 25-30 mins (180 deg C) or until golden. Allow to cool in the tray for 5 minutes before transferring to a wire rack. Serve warm or cold.



Source: www.pinterest.com

Recipe contributed by Selina Withaneachi,

from *Thermomix - Cooking for me and you* cookbook.

"It can be made with a thermomix, or by using a good food processor or by just chopping up the ingredients with a knife and boiling the quinoa in a pot. Delicious!"

Selina

BIRTH CONTROL FOR GRANDMAS

The doctor who had been seeing an 80-year-old woman for most of her life finally retired. At her next check up, the new doctor told her to bring a list of all the medicines that had been prescribed for her.

As the doctor was looking through these, his eyes grew wide as he realised Grandma had a prescription for birth control pills.

"Mrs. Smith, do you realise these are BIRTH CONTROL pills?"

"Yes, they help me sleep at night."

"Mrs. Smith, I assure you there is absolutely NOTHING in these that could possibly help you sleep!"

She reached out and patted the young doctor's knee. "Yes, dear, I know that. But every morning, I grind one up and mix it in the glass of orange juice that my 16 year old granddaughter drinks ... and believe me, it definitely helps me sleep at night."

Contributed by Jennie Kenyon