**Issue No 1** 

February 2018

## Saturday, 3rd February 2018 Notice of ANNUAL GENERAL MEETING 12.30pm followed by Branch Meeting



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.

Concord Community Centre, Gipps Street, Concord Where:

**Getting There:** Bus #464/466 (Burwood Station) or #439 City to Mortlake

Remember: \* Bring a mug for tea/coffee for your morning tea. Disposable

cups are available for a donation of 20c

\* Please bring your own Lunch. This was voted on last year

\* If your Surname begins with A to E, please bring a plate for

Morning tea

\* 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: Hong Guan** - Buttercream Succulents (Sydney Branch)

**Sharon Wee** - Bas Relief

(Sharon Wee Creations - autographed books will be for sale) (Morish Cakes) **Monica Cavallaro** - Valentine Angels **Christine Colburn** *Internal structures to support cakes* 

(Central Coast Branch)

**Visiting Shop: Cake Decorating Central, Castle Hill** 

Unit 31/9 Hoyle Avenue Castle Hill NSW 2154

02 9899 3065 enquiries@cakedecoratingcentral.com

Other: The Guild Shop, Library and Committee Table will be open until

lunchtime. Please ensure all transactions are completed by that

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**BUSINESS NAME** 

## **President's Message**

## Dear Members,

Welcome back for the New Year of 2018 and I hope that you have all enjoyed a happy time over the Christmas and New Year period.

We are looking forward to many interesting meetings and events this year starting with our own AGM and February meeting where the line up of demonstrators is wonderful as always – thanks to Denice who wrangles people for us.

Later in the year is the State Seminar and Challenge "Sugar Showcase" being held at Campbelltown Catholic Club which is reasonably accessible for Sydney members. A great range of demonstrators is on offer and the competition themes are really interesting. All the information is available via the website and is also being publicised in Sweet Perfection.

As well, there is the branch display competition and Denice is co-ordinating this for Sydney Branch. The theme is "Great Australian Movies" and we have chosen a film but can't announce that publicly because it has to remain a secret known only to those closely involved until the last minute. Denice will be making contact with members to ask for their help with making items for the display with all offers of help greatly appreciated of course.

Congratulations to *Jeannine Ashby*, the 2017 recipient of the *Fay Gardner Award*. Jeannine is a very ac-

tive member, previously on committee, kitchen helping, contributing to branch displays and activities and demonstrating. We are very fortunate to have you as a member Jeannine.

Don't forget that we are now bringing our own lunch along to meetings so that volunteers don't get stuck in the kitchen and miss out on the terrific dems. Some members will also be asked to contribute something for morning tea (see front page for details).

Looking forward to seeing you all on Saturday 3<sup>rd</sup>.

Kind regards,

Elizabeth Wory

President

https://onehdwallpaper.com/



## **Committee 2017**

Website:www.cdgnsw-sydneybranch.org.auEmail:info@cdgnsw-sydneybranch.org.au

President: Elizabeth Ivory

V/President: Denice Fuhrmann 9822 9642

(& Public Officer/Demonstrators)

Secretary: Jennie Kenyon 9636 3814 Treasurer: Dianne Cassim 9622 7481

GENERAL COMMITTEE:
Sharon Barker (Website)
website@cdqnsw-sydneybranch.orq.au
Brenda Braun 9371 7413
Maureen Economos 9743 3085
Maureen Threlfo 9649 7630
Melissa Ross (Library) 9890 2246

CO OPTED:

**Helen Barton** 

 Jeannine Ashby
 In-bound Calls
 9744 2981

 Iris Boxsell
 Mail out
 9481 8425

 Lyne Fuller
 Mail out
 9680 4096

 Mary Anne Loveridge
 Juniors
 9744 2732

 Annu Mishra
 Newsletter Editor
 0409 826 213

 Sandra Page
 Social media cakesby@gmail.com

**Guild Shop** 

**FRAUDULENT \$50 NOTES** 

On two occasions in 2017, we have received fake \$50 notes. This has **cost the branch** as the bank refused to accept the notes.

As a consequence, a decision has been made **not to accept \$50.00 notes.** 

Please ensure you have other denominations for entry and payment of fees etc.

9476 3078

### **General Notices**

### Dates for the 2018Diary

February Annual General Meeti	ng 3February	June General Meeting	2 June
State AGM and Delegates' Mee	ting 4 March	Cake, Bake and Sweets Show	TBA
Illawara Branch SRD	17 March	State Roster Day & Birthday Com	p 4 Aug
April General Meeting	7 April	October General Meeting	6 Oct
Sydney Royal Easter Show	23 March-3April	December Demonstration Day	
World of Craft Fair	20 –22 April	Christmas Lunch (booked)	2 Dec
Juniors' Meetings in 2018 3 March, 5 May, 7 July, 1 September, and 3 November			

# A message of Sympathy to Fay Gardner

Please accept our sincere condolences on the loss of your dear husband, Ken, who passed away in December 2017

#### Get Well Wishes

To Iris Boxsell, Pat Freeman, Heather Boyce, Iris Adam and Jan Sambrook.

## Birthday Wishes



To all those whose birthday falls in **January and February** 

Fay Gardner
Award 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
- 2016 Dianne Cassim
- 2017 Jeannine Ashby

## Focus on a Cake Decorator - Hong Guan



According to Hong, all the smiles and the 'wows' from the members of the audience, customers and spectators is the most rewarding part of cake decorating.



I was looking for a hobby to destress from my work and thus my journey began in 2009 with cake decorating.

I joined the Guild 5 years ago . I love sugar flowers the most. I also enjoy 'picking the brains' from the other experienced cake decorators on all aspects of baking, decorating and sharing recipes. There are more commercial tools and more vibrant colours available. Also there are more shops supplying cake decorating items.



It's the market demand that is driving our interest and skills, not the tools. One cake decorating tool that I could not live without is the **Satay stick**.

The most memorable cake is my daughter's 6 tiered wedding cake. The experience I gained from the preparation, baking, decorating and transporting the cake gave me the confidence to participate in the Sydney Royal Easter show. I look at the tools as offering us more choices, different ways of doing things and save time e.g with the availability of more colours and improvement of colour stability, and varieties of cutters. Our sugar flowers are more life-like compared with 30 years ago.



The Airbrush has brought improvement to painting large surface evenly and quickly. The pasta machine has made sugar quilling possible....etc.

There is a market demand for royal icing piping on cookies and we can see lots of activities in this area, same with Lambeth piping method.



## Delegate's Report—December 2017

#### Revamping format of State Rostered Days.

General conclusion after input from all delegates present was that each branch is free to organise their SRD in any way that works for them and give feedback to everyone else about how successful the changes are. Any material advertising the day must as a minimum acknowledge the CGD of NSW with a logo somewhere on the material but it need not be the headline.

A coloured logo can be sent to branches upon request for their use in advertising materials.

The sum of up to \$300 maximum is allocated by State body for branches to use to cover expenses associated with demonstrators for these special days. While it has previously been restricted to demonstrators who are CDG of NSW members branches may discuss support for getting demonstrators from outside the state where practical. For example, Far North Coast find it is cheaper for them to get demonstrators from Queensland as travel is shorter and cheaper. Insurance for demonstrators who are not members is covered while they are on the premises.

**National Seminar in WA** - This went well. CDG of NSW helped administer the competition and received commendation about how well it was managed.

There was a very favourable and complimentary report on the National Competition held in Perth in August. The Schedule was remarked upon as being modern, comprehensive and a credit to the Guild for their organisation of it all. Many thanks must go to the Stewards who helped from the Guild for once again providing a professional team. Congratulations to the award winners overall and particularly those from NSW.

It had just been advised from WA that a profit of approximately \$9,000 was made on National Seminar and Competition and of that approximately \$4,500 will be passed to the National Executive to pay for administrative activities.

The next National Seminar is in 2019 and will be held at Mantra Bell City from 15-19<sup>th</sup> August.

Theme is Renaissance in Sugar.

CDG of NSW state display topic is Jewels and Jewellery 1300 - 1700.

#### **Fundraising**

**Lions raffle.** Tickets were taken by National and State Executive members and we sold 980 out of the 1000 tickets allocated to us so a cheque for \$980 was paid to us. This will be shared equally between State and National Executive bodies.

**NZ Seminar in Christchurch**—This was very enjoyable even though there were only 5 demonstrations.

Next year's seminar is in Wellington 3,4,5 November with 4 demonstrators – 2 from NZ, 1 from UK and Ken Robinson from Australia

#### **Channel 7 Morning Show appearance**

Helen Robinson and Elizabeth Ivory appeared on this and Narelle Waldock provided the cake for cutting. It went well although 3 minutes is not long to demonstrate anything. A video of it is on the website.

#### 2018 Seminar and Challenge

16<sup>th</sup> – 19<sup>th</sup> August at Campbelltown Catholic Club Brochures were displayed and distributed to Delegates present.

Each delegate received 1 copy and 10 copies to be given to their Secretary.

10 copies will be mailed to all branches not at the meeting and the information is available on the website.

## Demonstrators for the Sydney Royal Easter Show 2018

We will be calling for demonstrators from local branches to represent the Guild on a stand.

#### **Nominations for State Committee:**

There are 2 Executive positions for election this year and 3 committee positions.

Forms are available on the website.

#### TREASURER'S REPORT:

#### Bank Account balances as at 21.11.17

Working Account \$30.811.67

Cash Reserve Account \$11,770.24

Term Deposit \$30,880.10 Term deposit matured on 20.11.2017.

\$30,126.93 + Interest of \$753.17 was reinvested with Westpac bank for 12 months @2.35%. Term deposit will mature on 20.11.2018

#### **Christmas Luncheon - December 2017**





There was sumptuous food and a lot of cheer which made the event very successful and enjoyable for a total of 68 members who attended the Annual Christmas Luncheon at the December meeting. All members received gifts of spices donated by Masterfoods and also mini tongs and spatula. Spreads of special table mats with Chistmas theme, poinsettias and ivy made the table setting very colourful indeed. Intriguing demonstrations by Margaret Teseriero, Melissa Ross and Denice Furham just before lunch added much fanfare to the end-of-year event. Thank you to the members who made the yummy desserts.



#### **Mini Raspberry Friands**

From www.taste.com.au courtesy of Maureen Economos

**INGREDIENTS** 

Melted butter, to grease
Plain flour, to dust
195g (1 1/2 cups) pure icing sugar, sifted
75g (1/2 cup) plain flour, sifted
155g (1 1/2 cups) almond meal
3 eggs, lightly whisked
180g unsalted butter, melted, cooled
100g frozen raspberries

2 tablespoons flaked almonds lcing sugar, to dust

#### METHOD

- 1. Preheat oven to 180°C. Brush thirty 40ml-capacity mini muffin pans with melted butter to grease. Dust with plain flour. (This mix will make 12 large friands)
- Combine the sugar, flour and almond meal in a bowl. Make a well in the centre. Add egg and butter. Stir until well combined.
- Divide among the prepared pans. Divide the raspberries among the centres. Sprinkle with the flaked almonds.
- Bake for 15-20 minutes or until light golden. Set aside in the pans for 5 minutes to cool slightly before transferring to wire racks to cool completely.

## **Demonstrations during Christmas Lunch—December 2017**



Elizabeth Ivory and Denice Furham show appreciation for each other's branch contribution.





Denice Fuhrmann with her Nutcracker Soldier.





Jeannine Ashby being felicitated by the Branch President Elizabeth Ivory on winning her Fay Gardner's Award for 2017.



Margaret Teseriero enthralled the onlookers with her attention to detail in creating the *Russian Babushka Dolls* and their costumes.



Melissa Ross' fascinating creation of **Snowglobes** generated enormous interest with the members as they flocked to her dem with much enthusiasm.

## **Sydney Branch Mini Cakes Appeal 2017**

Christmas Mini Cakes: Congratulations Sydney Branch members .. we produced and donated over 500 cakes last Christmas! Thank you letters have been received from the recipients for our Meals on Wheels cakes.

Thank you to everyone who spent hours baking and decorating all the cakes. Thanks also to Jeannine Ashby, Sharon Barker and Regina Prasad who helped collect and pack the cakes on the day.

If you have unused cake boards and cases, please bring them with you to the February meeting.

## CDG Seminar & Challenge 2018

## **August 16-19**

Campbelltown Catholic Club

Check the State website for details & entry form

http://www.cakedecoratorsguildnsw.org/events.html

## **Sydney Branch Workshops 2018**

Have you watched the demonstrations at the Sydney Branch and thought the skills were beyond you? Would you like to be able to create beautiful sugar items to wow clients and friends?

The Sydney Branch Workshops are the perfect opportunity for you to brush up on your decorating skills. Three workshops will be held this year in the morning of the Juniors' meetings.

The topics are Figurines, Flood work and Multi-petal flowers.

If you would like to attend the workshops, complete the form below and send it in early to book your place. You can also book and make payment at the February meeting.

## **Sydney Branch Workshops 2018 Booking Slip**

I would like to attend the following	workshops:

Please make sure you tag your deposit with a suitable title (eg. SMITHJ WSHOP)

- 5th May 2018 (Figurine)
- 7th July 2018 (Flood work)  $\Diamond$

1st September 2018 (Multi petal flowers - Chrysanthemum and Daisies) Tel: Name: o \$45.00 (1 workshop) o \$80.00 (2 workshops) o \$120.00 (3 workshops) Member: o \$110.00 (2 workshops) o \$165.00 (3 workshops) Non-member: O \$55.00 (1 workshop) Payment by cheque: Mail completed booking slip and your cheque (payable to The Cake Decorators Guild of NSW Sydney Branch Inc) to Dianne Cassim, 4 Keyworth Drive, Blacktown 2148 Payment by direct deposit: Email completed booking slip and payment details to info@cdgnsw-sydneybranch.org.au. Acct: The Cake Decorators Guild of NSW Sydney Branch Inc, BSB: 032 170 Acct #: 35 5054