

Saturday, 7th April 2018

Notice of Branch 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:**
- ❖ Please bring your own lunch
 - ❖ If your Surname begins with F-M, please bring a plate for morning tea
 - ❖ **Bring a mug for tea/coffee.**
 - ❖ 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:

Nikki van-Leeuwen	Using No More Gaps to make presses
Maria Cini	Dragon
Dorothy Apps	Cattleya Orchid
Joanne Farrugia	tba

Visiting Shop: **One Stop Shop, Penrith**

Other: The Guild Shop, Library and Committee Table will be open until lunchtime. Please ensure all transactions are completed by that time.

Inside This Issue

1	Meeting 7th April 2018	4	Spotlight on a Cake Decorator
2	President's Message	5	Delegate's Report
2	Committee 2018	6	Pictures from February Meeting
3	Info Snippets	7	Orange Branch SRD
3	Dates for the Diary	7	President's Review of 2017
3	Personal Messages	8	Seminar and Challenge
3	General notices	8	Sydney Branch Workshops 2018

President's Message

Dear Members,

I would like to begin by thanking those people who so willingly put themselves forward to serve on committee for our branch.

We have a full contingent this year and welcome especially *Sharon Barker* who has agreed to take on the secretarial role following in the able footsteps of *Jennie Kenyon* who had completed her maximum terms under the constitution. We also farewelled *Maureen Economos* though I am sure she will often be seen helping where possible.

Others on the committee are: *Denice Fuhrman* (Vice President), *Di Cassim* (Treasurer), and committee members *Maureen Threlfo*, *Melissa Ross*, *Jennie Kenyon* and *Brenda Braun*.

At our first committee meeting of this new year we have also co-opted *Lyne Fuller* who has so much knowledge and experience to contribute.

Many others of course help out at meetings and keeping the information flow going. *Annu Mishra* is our Delegate to State Committee and newsletter editor, *Sandra Page* manages the Facebook page, *Sharon* also looks after our branch website, *Jeannine Ashby* receives incoming telephone inquiries, *Iris Boxsell* assists with mailouts and *Helen Barton* looks after the Guild Shop.

A very big thank you to all of these people and also the unsung heroes who help by putting away tables and chairs after the meeting closes.

We look forward to an interesting and rewarding year of stimulating ideas and demonstrations at our own branch meetings and also, especially exciting is the Sugar Showcase and Challenge Competition coming up in August. This is being held at Campbelltown again so is pretty readily accessible from most parts of Sydney by car or by public transport for those who don't want to book accommodation near the venue.

Don't forget too, that everyone is very welcome (and encouraged) to attend meetings of other branches and especially their SRD's. A list of dates is in the recent Sweet Perfection magazine and if you need more information you can contact branch secretaries whose details are also in the magazine.

Looking forward to a great get together on 7th April with our terrific line up of demmers, *Maria Cini*, *Joanne Farrugia*, *Dorothy Apps* and *Nikki van Leeuwen*. They are always so good to see.

Kind regards

Elizabeth Ivory Sydney Branch President



Website: www.cdqnsw-sydneybranch.org.au

Email: info@cdqnsw-sydneybranch.org.au

President: *Elizabeth Ivory* info@cdqnsw-sydneybranch.org.au

V/President: *Denice Fuhrman* 9822 9642 info@cdqnsw-sydneybranch.org.au
(& Public Officer/Demonstrators)

Secretary: *Sharon Barker* info@cdqnsw-sydneybranch.org.au
(& web manager) website@cdqnsw-sydneybranch.org.au

Treasurer: *Dianne Cassim* 9622 7481 info@cdqnsw-sydneybranch.org.au

GENERAL COMMITTEE:

Brenda Braun 9371 7413

Jennie Kenyon 9636 3814

Maureen Threlfo 9649 7630

Melissa Ross (Library) 9890 2246

CO OPTED:

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

Helen Barton Guild shop 94763078

General Notices

Members, please note that there will be **used items for sale** at the April Meeting—courtesy of **Nikki van Leeuwen**.

Snippets from Jennie Kenyon

Glass takes one million years to decompose, which means it never wears out and can be recycled an infinite amount of times!

Gold is the only metal that doesn't rust, even if it's buried in the ground for thousands of years.

Your tongue is the only muscle in your body that is attached at only one end.

If you stop getting thirsty, you need to drink more water. When a human body is dehydrated, its thirst mechanism shuts off.

Zero is the only number that cannot be represented by Roman numerals.

Dates for the 2018 Diary

Royal Easter Show 23 March—3 April

April General Meeting 7 April

Orange Branch State Roster Day 7 April

World of Craft Fair 20—22 April

Sydney Branch workshop 5 May

June General Meeting 2 June

State Roster Day & Birthday Comp 4 Aug

October General Meeting 6 Oct

Cake Bake and Sweet show

December Demonstration Day 2 Dec
Christmas luncheon

Juniors' Meetings in 2018 3 March, 5 May, 7 July, 1 September, and 3 November

Get well wishes for a rapid recovery

To Heather Boyce, Iris Adam and Norma Farrell.

Welcome home to Iris Boxsell, who has been in hospital with a broken leg since May.

A Message of Sympathy to Marlene Hockey

(President of Newcastle Branch)

Please accept our deepest condolences on the sudden passing of your dear husband Peter Hockey

An important announcement from the Treasurer Dianne Cassim

Urgent Action Required

This is about the **two renewals** which were paid into the CDG account with **no names** attached. One was paid on **25th October** at **Sutherland** and the other on **28th December** at **Kingsgrove**. These **two people have not been renewed** and **will not receive** any further "Sweet Perfections" or branch newsletters. If anyone made **cash deposits** to our account on those days in those **suburbs** **please email Dianne Cassim ASAP** and **send her your forms** so that they can be sent to State.

Birthday Wishes

A very **Happy Birthday** to all our members whose special day falls in the months of **March and April**



Bing.com

Focus on a Cake Decorator—Sharon Barker

I started my cake decorating journey about four years ago when I had the opportunity to change careers. My background is in commercial arts design – graphic, website, packaging etc – so it seemed like a natural transition into creating something aesthetically pleasing but edible as well because I love food and working with my hands.



I could probably not live without CMC. When I'm making figurines or flowers I like them to dry fast so I can move on to the next item.



You can learn from online channels like YouTube, Pinterest or Instagram; but hands-on learning you'll cherish most is when you are surrounded by people in a sharing, creative and encouraging environment.



I love all my creations and I've had the privilege to try my hand at a few different designs. If I had to choose only one, it would probably be my Noah's ark one – a two-tiered cake with handcrafted animals in an ark on top which took a fair bit of time because it was tricky to get the animals arranged in the ark.



Right from the beginning when I decided to give cake decorating a go, I immediately went online to search for a group of like-minded people and came across the Guild. Being a member of the Guild is about the invaluable face-to-face time you get with decorators who often come with decades of experience – from the members, to the demonstrators; everyone is willing to share their knowledge and stories. It's the fun of getting to know people that enjoy decorating, but forming friendships that extend outside our art too. Online learning is a good resource but it could become isolating.

In the short time I've been decorating, I've seen the most amazing innovative cakes come to life – gravity defying, chandelier, armatures – techniques that push the boundaries of the traditional tiered cake, it's still mind blowing to see what can be accomplished.

Traditional skills should be a foundation to good decorating. It's important to understand technique and method before venturing out to try out new equipment and cutters that make one's decorating job easier and efficient. Decorating should be fun and enjoyable and should not limit creativity within rules of food safety. A type of structured mentoring program would be very helpful.



It's personally rewarding and a wonderful feeling to be able to witness the sheer joy on someone's face when they see their cake for the first time and know that you were a part of that.



I love working with my hands so when I'm not decorating I paint, draw, crochet, embroider, cook and read.

Delegate's Report – March 2018 by Annu Mishra

Membership renewals: _With the closure of Bathurst and Cooma Branches there has been an obvious reduction in numbers, however when all Branches have sent in their renewals information, an accurate number of members will be available at the next Delegate's meeting.

Skill Share topics available to branches are:

Piping Pressure piping / Lambeth style
Embroidery (brush and simple)

Cake Covers

Covering a cake with ganache and/or fondant focusing on sharp edges

Back to basics

Tips for baking the perfect cake
Stacking / Levelling / Covering boards
Mirror glaze

Painting on a cake

Various techniques / Paint on/paint off

Judges Subcommittee: Judges have been allocated to officiate at Shows for 2018. Agenda has been set for the Professional Development weekend in May. Nominations for another Judges intake for late this year has been circulated but so far there has been a poor response.

Sweet Perfection Report: It was agreed that the branch reports in the printed magazine would be limited to half an A5 page to allow room in the book for other articles and information. The digital one can accommodate more material.

Branches are encouraged to forward photos which can be uploaded to the gallery on the website.

Committee housekeeping reminder: the AGM Minutes, financial reports and the newly elected committee positions should be forwarded to the State Secretary following their AGM.

Small Business Insurance Report: The number of members availing themselves of our insurance facility is still very low.

Cake Bake and Sweets Show: This will happen again in Sydney this year on 23/24/25th November. The NSW Guild has been offered \$3000.00 to manage the competition. Because of the clash the **Delegates Meeting has now been moved to Sunday 2nd December.**

Sugar Showcase:

The workshop topics have now been decided and are:

Nina Blackburn	Flamingo (a gravity defying sugar art piece)
Tracey Byatt	Fly agaric mushroom (the spotty one that fairies and elves sit up on) with accompanying forest floor bits and pieces.
Samantha Gojak	A 3D lion
Stella Abrahams	Magic dogwood flower and eucharist leaves.

The above will be joined by **Michelle Rea** to conduct the demonstrations over the two days of showcase.

Branch display: It was noted that the theme Great Australian Movies is to be interpreted as plural so the display should have more than one movie.

This year the display pieces will receive a formal judging sheet.

All entries including the branch display will be received on Thursday 16th August from 1-8pm and judging will be carried out on Friday 17th. The room will be open for public viewing after completion of judging.

Dinner on Saturday night: Will have musical entertainment and dancing to follow.

The group Saxby and Luck have been engaged for this.

TREASURER'S REPORT:

Bank Account balances as at 28th February, 2018

Working Account \$35,250.80

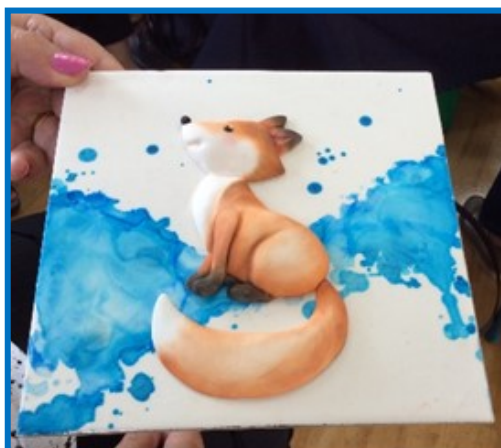
Cash Reserve Account \$11,789.58

Term Deposit \$30,880.10. Term deposit will mature on 20.11.2018.

TOTAL ASSETS : \$77,920.48 as at 28.2.2018

February Meeting—Demonstrations

Our February Annual General Meeting was a great success. The audiences were treated to some awe-inspiring demonstrations by some exceptionally talented cake decorators.



Sharon Wee's much awaited arrival with her new book was worth the wait with her demonstration of *Bas*

Monica Cavallari's creations of *Valentine's Angels* were full of expression and character.



Hong Guan's demonstration of creating *Succulents* with buttercream seemed amazingly easy



Christine Colburn's dem of *internal structures for cakes* certainly were robust for her amazing creations.



Invitation

Orange Branch State Roster Day

Saturday, 7th April 2018
9.30am for a 10.00am start

Venue

Senior Citizens Centre
Kite Street, Orange
(enter through the Woolworths car park)

Cost

\$30.00 members
\$35.00 non-members
(Morning tea, Lunch and Afternoon tea)

Demonstrators

Monica Cavellaro (Moreish Cakes)
Kay Tinsdale
Lorraine Keating
Allison McGothigan

Shop for the day Sugarcraft

RSVP

1st April 2018
to Chris Cortes (Sugarcraft) 02
6361 3434 or
sugarcraft@bigpond.com

Annual Review of 2017 activities

We recorded another active year with our meetings co-ordinated by an experienced committee who treated us to a wonderfully varied array of demonstrations and also workshops.

The format of some meetings was changed this year to a combination of demonstrations and workshops to add variety and see how people enjoyed a more hands on approach. They were well received by many and we have attracted some new members along the way which suggests a healthy future for the branch. We use this format for around half our meetings.

We also opted to bring our own lunch to most meetings as the previous format of a shared lunch meant that some members had to spend all their time in the kitchen and were not able to take advantage of the demonstrations. We have retained the shared lunch for our birthday meeting and Christmas lunch but all other meetings are a bring your own lunch format.

Three half day hands on workshops were run and well attended so we intend that these will be continued in 2018.

The Junior's group organised by Mary Anne Loveridge continues to thrive and is a source of much interest and enjoyment for the children who attend.

We were sad to lose our old friend and tireless member Lily Ma in this year and shared the sorrow of our Life Member Fay Gardner whose husband passed away. He was always a good friend to the Guild.

Our membership numbers remain stable and the future looks bright for our branch.

Elizabeth Ivory
President.

Workshops –2018

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 again this year in May, July and September.

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

Photos are available on our website in the Gallery section

(www.cdgnsw-sydneybranch.org.au) or

on our Google+ page (plus.google.com/+CDGNSW-SydneyBranchOrgAu)

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 April meeting.

Sydney Branch Workshops Booking Slip-2018

I would like to attend the following workshops:

☐ 5th May 2018 (*Geisha* - Melissa Ross)

☐ 7th July 2017 (*Flood work*)

☐ 1st September 2017 (*Multi petal flowers*)

Name: _____ Tel: _____

Member: ☐ \$45.00 (1 workshop) ☐ \$80.00 (2 workshops) ☐ \$120.00 (3 workshops)

Non-member: ☐ \$55.00 (1 workshop) ☐ \$110.00 (2 workshops) ☐ \$165.00 (3 workshops)

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:** 032170 **Acct #:** 355054