

Saturday, 4 August 2018 STATE ROSTER DAY & 39TH BIRTHDAY



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: ❖ If your surname begins with A - E, please bring a plate for morning tea.

❖ Bring a mug for tea/coffee. If you do not have your own mug, paper cups will be available at a cost of 20 cents each.

❖ Delicious soup will be served for lunch so bring a spare mug. Please bring a plate for our community lunch. There will be visitors so bring a little extra!

❖ 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.

Demonstrators: Louise Davy - Animals

Sylvia Fitch - Figurines

Evan Jones - Piping

Ken Robinson - Painting on Icing

Visiting Shop: [One Stop Cake Decorations](#), Penrith

T: 02 4722 9580

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 August 2018	4	Skill Share Demonstrations
2	President's Message	4	2018 Sugar Showcase
2	Committee 2018	5	Sydney Branch Birthday Competition
3	Dates for the Diary	6	Spotlight on a Cake Decorator
3	Personal Messages	7	Upcoming Events / Photo Gallery
3	Clothes Appeal	8	Sydney Branch Workshops 2018

President's Message

Dear Members

Now that the shortest day is past as the saying goes, 'as the days lengthen, the cold strengthens' so I hope you have all been rugging up and keeping warm and well.

I have been in New Zealand which is a little colder than Sydney but not really too bad with the right coat and a scarf!

Our August birthday meeting and SRD is shaping up to be a truly interesting day.

We have two traditional dems followed by two Skill Share topics voted on by our members. We are very happy to have **Evan Jones** demonstrating aspects of piping from basic, for newer members who may not have had experience with piping, through to Lambeth work for those who are ready to try something more challenging. Some materials and equipment will be provided but check the list of on Page 4 and bring along as much as you can from your own tool kit.

And then don't be shy on the day - have a go while there are people around to help you. It is not a competition but a sharing of knowledge and good will!

The other Skill Share is painting on a cake under the instruction of **Ken Robinson**. Again, check the

list of equipment, bring along what you have and we will help with bits and pieces to facilitate a fun and constructive learning experience.

Active participation is not compulsory of course but you will not get this level of help and encouragement from such experienced and skilled tutors at this price anywhere else so I urge as many of you as possible to take up the opportunity.

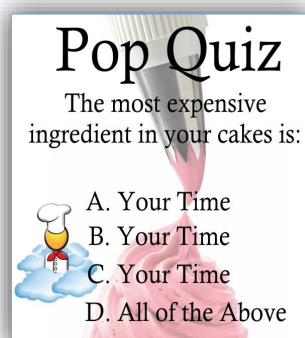
Our competition is also scheduled for the day so I hope you have all been busy making your fashion accessories - no holds barred with this one!

Lunch on the day will be provided for our birthday and I am looking forward to the delicious soups that are always on offer - such a variety and something to suit everyone.

Looking forward to seeing you all on 4 August for another great day of caring and sharing.

Elizabeth Ivory

Sydney Branch
President



Committee 2018

President: Elizabeth Ivory 0425 364 229

V/President: Denise Fuhrmann 9822 9642
(& Public Officer/Demonstrators)

Secretary: Jennie Kenyon 9636 3814

Treasurer: Dianne Cassim 9622 7481

CONTACT

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facebook

Follow on Instagram

GENERAL COMMITTEE

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Melissa Ross (Library) 9890 2246

Maureen Threlfo 9649 7630

CO OPTED

Jeannine Ashby

Helen Barton

Iris Boxsell

Lyne Fuller

Mary Anne Loveridge

Annu Mishra

Sandra Page

Susan Thomas Rajan

In-bound Calls

Guild Shop

Mail Out

Mail Out

Juniors

Delegate

Social Media

Newsletter Editor

9744 2981

9476 3078

9481 8425

9680 4096

9744 2732

0409 826 213

0402 035 425

0404 178 990

Demonstrations

Is there a demonstration you would like to see or a workshop you would like to participate in at an upcoming meeting?

Send your suggestions to info@cdgns-sw-sydneybranch.org.au or call **Denise Fuhrmann** on 9822 9642.



General Notices

Birthday Wishes

Happy birthday to our members who celebrate their birthday around this time of year, including **Marilyn Pritchard, Wendy Mullen, Julie McMaster, Shirley Furney, Monisha Gupta, Ishmail Faidha, Lyne Fuller, Margaret Tesoriero, Kylie James, Sonia Artinian, Jeannine Ashby, Sharon Barker, Jacky Davidson and Margaret Demetrios.**

Get Well Wishes

Our thoughts are with ... **Iris Boxsell** who continues to recover from injuries sustained after her fall; **Lesley Neve** who is recovering from a neck injury; **Pat Freeman** who had surgery recently; **Jan Sambrook** who is recovering from a fall; **Heather Boyce** who is experiencing ongoing health issues and **Iris Adam, Norma Farrell and Niki van Leeuwen** who have also been unwell. We wish them all a speedy recovery!



Challenge 2018

If you are creating pieces for the branch display, please bring them to the August meeting ... **especially the popcorn!**

Dates for the 2018 Diary

August SRD & Birthday Comp	4 August
CDG Seminar and Challenge Campbelltown Catholic Club	16-19 August
Sydney Branch Juniors	1 September
Sydney Branch Workshop	1 September
October General Meeting	6 October
Sydney Branch Juniors	3 November
<u>Cake Bake and Sweets Show</u>	23-25 November
December Dem Day & Lunch	2 December

Clothes Appeal

Evan Jones will be collecting your contributions for the annual clothes appeal for disadvantaged members of our community who are doing it tough this winter.

Every little donation helps so give generously and bring your items to the August meeting. All clothing items, for both men and women, are welcome - jumpers, coats, cardigans, shirts or pyjamas and also blankets and sheets.

Pack your items in bags for easy collection by Evan and his team members. *Thank you all for your generosity!*

Prizes Galore!

Fabulous prizes will be on offer at our SRD, among them a Cake Craft mini airbrush compressor kit, a Cake Craft mini steamer and an Ultimo airbrush tent.



You have to be in it to win it so make sure you get your raffle tickets for the lucky draw!

(Items shown here are samples only. Actual colour of prizes may differ from these photos.)



Workshop at October Meeting

Lucie Priestly will be running a workshop on wiring sprays at the October meeting. Floral sprays are an elegant way to complete your cake for that special occasion. Bring along any sugar flowers and foliage you may have at home

(or make some!) if you would like to participate.



Images from Pinterest

More information in the next issue of *Sydney News*.



2018 Sugar Showcase / Challenge

It is not too late to register if you would like to attend this exciting event!

Places are available for the Showcase and Workshops and entries are still being accepted for the Challenge.

16 - 19 August 2018

Campbelltown Catholic Club

Workshops 2018 ~ 17 August

We invite you to delve deeper into the world of Cake Decorating, and take advantage to experience first hand what our demonstrators have to offer in workshops that will both challenge and inspire you!

There will be morning and afternoon sessions and you will be able to select one workshop from each session.

Showcase 2018 ~ 18 - 19 August

Featuring two international guest demonstrators and Australia's own talented cake decorators.

For more information, contact:

Seminar/Workshops

Cathy Rice

T: 02 9862 8385

M: 0438 628 385

Challenge

Helen Robinson

M: 0438 219 011

The image shows a registration form titled 'Showcase and Workshop Registration' and a promotional poster for the 'Sugar Showcase 2018'. The form includes fields for Name, Address, State, Postcode, Home Phone, Email, and a section for payment options. The poster features a QR code, a Facebook link, and contact information for the Cake Decorators' Guild of NSW Inc.

Workshop Component	Amount	Non-Member
All inclusive - 2 days	\$520	\$540
Saturday Only	\$260	\$270
Sunday Only	\$260	\$270
Partner Meal	\$65	\$65

Workshop Component	Amount	Non-Member
Morning Workshop	\$120	\$145
Afternoon Workshop	\$120	\$145
Entry Book	\$15	\$15

Payment Options

Please specify your workshop preferences by writing 1 and 2 in boxes. All preferences will be given where possible.

Morning Workshop

[] 1 Rose Gold - Rose Gold Line or [] 2 Rose Gold - Rose Gold Line

Afternoon Workshop

[] 1 Rose Gold - Rose Gold Line or [] 2 Rose Gold - Rose Gold Line

Payment Options

Check - made out to CDG of NSW Inc. - State
EFT - BSB: 083 001 A/C #: 154750 Ref: Your Name

Workshop Options

Please specify your workshop preferences by writing 1 and 2 in boxes. All preferences will be given where possible.

Morning Workshop

[] 1 Rose Gold - Rose Gold Line or [] 2 Rose Gold - Rose Gold Line

Afternoon Workshop

[] 1 Rose Gold - Rose Gold Line or [] 2 Rose Gold - Rose Gold Line

Payment Options

Check - made out to CDG of NSW Inc. - State
EFT - BSB: 083 001 A/C #: 154750 Ref: Your Name

More details and entry form on the State website
<http://www.cakedecoratorsguildnsw.org/events.html>

Skill Share Demonstrations

Take advantage of the great opportunity to participate and learn from the Skill Share demonstrations by **Evan Jones** and **Ken Robinson**. These talented decorators will share their knowledge and guide you through techniques to take your own skills to the next level!

Bring the following items with you to the August meeting if you would like to try your hand at some painting or piping!

Ken Robinson - Painting on Cake

- ♦ Selection of brushes (including brushes with large/medium/small round heads)
- ♦ Rose essence, rosewater or vodka
- ♦ Liquid colours (bring a variety such as sky blue, violet, leaf green or gum leaf green, caramel brown, dark brown)
- ♦ Paste colours - Wilton Juniper or Moss Green
- ♦ 2 small plates/saucers
- ♦ 2 plastic cups (for washing brushes)
- ♦ Paper towel (for cleaning brushes)



Evan Jones - Piping

- ♦ Variety of piping tubes (eg #32 Rope, #27 Star, #21 Star and No 5 Plain, No 3, or similar)
- ♦ Small palette knife
- ♦ Small bowl
- ♦ Damp cloth
- ♦ Large pearl headed pin
- ♦ Small paint brush
- ♦ Ruler – set square – square cake board
- ♦ Practise board - standard cardboard
- ♦ Large zip bag (to hold the piping bags)



Other needs

- ♦ Scissors
- ♦ Register roll or baking paper eg Glad Bake, to evenly mark pattern.

Sydney Branch Annual Birthday Competition 2018

Theme - Fashion Accessories (eg hats, shoes or bags)

Member's Choice Award

1st, 2nd, 3rd prizes awarded according to number of exhibits in class

Competition Rules

- 1) Handwork only.
- 2) Exhibit must be presented on a board, maximum 30cm (12in) size.
- 3) Wire, ribbon, braid, manufactured (non-synthetic) stamens, petal dusts, florist tape and edible products (eg polenta, gelatine) is allowed.
- 4) Craft glue must not be used as an attachment.
- 5) Members may enter as many exhibits as they wish.
- 6) All work must be that of the exhibitor.

Entry forms can be submitted to the Committee table at the August meeting, posted or emailed to the Secretary, Jennie Kenyon (info@cdgnsw-sydneybranch.org.au).



ENTRY FORM

NAME:			TEL:
Class	Description	Mark ✓	Conditions
B39/C1	Open		
B39/C2	Novice		Entrant has not gained First Place in a recognised Cake Decorating Competition eg RAS, Challenge, Branch Competition.
B39/C3	Student		Entrant must be currently enrolled in classes or have finished classes within the last 12 months. Entrant has not gained First Place in this section in a prior competition.
B39/C4	Junior		Must be a current member.
For Student Class - specify class location and teacher			

Spotlight on a Cake Decorator - Niki van Leeuwen



How long have you been decorating cakes?

I joined a cake decorating class at the Brookvale TAFE College in 1982 and was hooked from the first lesson! The teacher, Jenny Grainger, was also teaching at the Evening College and, when she moved on in 1984, recommended me for the

job. Needless to say I took it! While teaching at the college I felt I needed more experience so joined a class with **Mary Medway** for a year then with **Bernice Vercoe**.

What inspired you to get started?

Coerced rather than inspired you mean?! The Brookvale TAFE class would only go ahead with 12 students. A friend who desperately wanted to attend convinced me to join her to



make up the numbers. Haven't looked back since!

How long have you been a member of the Guild and what do you enjoy most about the meetings?

27 delightful years! I really enjoy the demonstrations and the friendships I have formed. Cake decorating has been a wonderful interest to have.

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

There were very few cutters in 1982 so we made patterns out of margarine container lids! Filler flowers were done by the cone method and to this day, I still do most that way. Wiring of petals wasn't very popular either in those days.



Most memorable cake/decorated piece?

That would be my Strawberry Pot in 1999 which won the Dorothy Evans Trophy at the Royal Easter Show. Another favourite was a 3-tier black



coffin wedding cake with purple roses and skeletons. Here's an excerpt from an article about the cake: *"After a romantic proposal at midnight in a graveyard on Halloween, the theme was set for the wedding. The petite bride, with long dark hair, wore a beautiful, strapless gown with a long train. The groom, quite tall, was in a long black coat, top hat and a cane .. with black eyeliner! They made a good looking couple and it was a sight to behold."*

One cake decorating tool you could not live without?

There are so many .. and my favourite is a No 7 Imperial knitting needle that has been cut down!

What is/was your biggest challenge as a cake decorator?

That has always been coming up with an original ideal and finding the time!

We know you have entered and won in many competitions. How many?

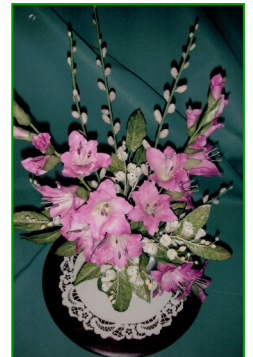


I've been entering the Royal Easter Show since 1985 and like to do two or three entries for each show. I probably have over 60 Royal Easter Ribbons, 15 of which are

first prizes. With the other competitions I have entered, I've won over 140 Ribbons. I also represented Australia in England (twice!) and have won three silvers and a bronze medal in international competitions.

What is your advice to a new cake decorator?

Keep practising and enter competitions as it pushes your boundaries. Compete against yourself and don't focus only on what you think is wrong with your work. Even *one* extra mark in a competition entry on what you did previously is a win! You never know ... you might also get a ribbon and cake decorating sure beats doing the ironing!



Upcoming Events

SEPTEMBER SHOWCASE

OPEN INVITATION

Join the Central Coast branch of NSW Cake Decorators Guild for the annual State Rostered Day showcasing cake decorating trends and techniques.

Watch demonstrations, pick up tips and hints, and mingle with other cake decorating enthusiasts.

SATURDAY 22 Sep 2018

COST:
\$30 members
\$35 visitors

Morning tea & lunch included

RSVPs ESSENTIAL
Details below

TIME:
9:30 am: Arrive
10:00 am: Dems Start
12:30 pm: Lunch
1:30 pm: Dems cont
3:00 pm: Depart

VENUE:
Gosford 50+ Leisure & Learning Centre
217 Albany St North
GOSFORD

RSVP 10 SEP 18
Diane Screen
sand6@optusnet.com.au
or
0413 583 792

DEMONSTRATORS
Anne Bromfield
Elizabeth Ivory
Beryl Hicks
Connie McCartney

Payment Options
Cash, Cheque or
Direct Deposit: BSB: 650 000
Acc: 518776305

Central Coast Cake Decorators

New Zealand Cake Decorators Conference

2nd, 3rd, 4th, 5th November 2018

Conference 2018 is

Wellington

The demonstrators are to be:
Gary Chapman, England
Ken Robinson, Australia
Jane Sparnon, Waitakere, NZ
Linda Bunt, Nelson, NZ

Date: November 2-4th
Venue: Te Papa Museum - Wellington
November 5th - Conference Workshops Wellington

Watch our website for Competition schedules early in 2018, our Conference & Workshop registration forms in April and our Competition entry forms in July
www.nzcakeguild.org.nz

Conference Administrator
Christine Willoughby
christinew@nzcakeguild.org.nz
Postal address: PO Box 296
Seventh Ave, Tauranga, 3140
Ph: 07 544 3087

[WEBSITE](http://www.nzcakeguild.org.nz)
[DOWNLOAD FORM](#)

Photo Gallery



Our demonstrators - Jeannine Ashby, Denice Fuhrmann, Ken & Helen Robinson



Bas Relief Workshop .. the possibilities are endless with a little imagination!



Sydney Branch Workshops 2018

Join us for a fun-filled sugar craft workshop!

Sydney Branch will run the last of its 2018 workshops on 1 September. **Lyne Fuller** will demonstrate how to make multi-petal flowers such as daisies and chrysanthemums. Apart from the basics of working with flower paste and using cutters, veinners and modelling tools, you will also learn about wiring petals and leaves.



To attend, complete and submit the form below. You can also book and pay at the August meeting.



Tea, coffee, sweet treats will be provided. Participants are required to bring their own lunch on the day and a mug for tea/coffee.

Workshop Details

Date: 1 September 2018

Time: 9:30am (for a 10:00am start) to 1:00pm

Registration: Deadline for registration will be the meeting before the workshop (August meeting).

Supplies: Some pieces (eg petals) will be provided but participants will be required to bring their own tools, pastes and other materials.

Non-members will need to have basic skills and their own equipment/tools.

The fees for the workshops include the cost to the Guild of hiring of the hall. Fees are not refundable but are transferable.

A full list of what is required will be provided upon confirmation of your booking.

Sydney Branch Workshops Booking Slip

I would like to attend the *Multi-Petal Flowers* workshop on 1 September 2018.

Name: _____ Tel: _____

Member: \$45.00 **Non-member:** \$55.00

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

Recipe Corner

Niki's Dutch Butter Cake (Boterkoek)

Ingredients

225g (8oz) plain flour
225g (8oz) castor sugar
Pinch salt
170g (6oz) butter, melted
1 egg, lightly beaten
1 tsp vanilla essence
Slivered almonds

Method

1. Preheat oven to 170C and line a slice tin.
2. Mix together plain flour, castor sugar and salt.
3. Stir in melted butter.
4. Once mixed through, stir in egg and vanilla.
5. Press mixture into tin. Scatter slivered almonds on top and gently press in.
6. Bake for 15-20 mins until light golden. Do not overcook. Cut while warm.



Delicious! And here's a tip .. if you overcook it, call it a biscuit!



CAKER PROBLEM

#54

Owning more than 20 food colours, still don't have the shade you need..

Cake Style