

Message from the President Sydney Branch Cake Decorators' Guild of NSW Inc



28 May 2020

Hi everyone

I hope all Sydney branch members have been keeping well and staying safe in these trying times.

Our June meeting has been cancelled due to the Coronavirus pandemic and the restrictions that are in place. The council is under restrictions with venue hire and with social distancing rules and the number of people allowed in enclosed spaces, it's uncertain at this stage if our SRD in August will go ahead. We will of course be in touch with all our members as soon as we have an update.

I'm in the process of trying to arrange some demonstrations using Zoom and demonstrators are required. If you're tech savvy and would like to share your skills and knowledge with our members, please contact me on 9822 9642. **Mary Anne Loveridge** has also offered to assist anyone who'd like to do this and needs some help with setting up the dem. In the meanwhile, there are plenty of cake decorating tutorials on Facebook, Cakeflix and other sites if you'd like to keep practising and learning new things while staying home.

Sugar Showcase will now take place from 20 - 23 May 2021. For those of you looking for something to do, how about helping make the musical instruments for our branch display? These are not due until the February 2021 meeting but if you'd like to get a head start, please contact **Lyne Fuller** on 9680 4096 for the full specifications and templates.

We also need plaques that **Lyne** and **Iris Boxsell** will use on the Meals on Wheels cakes that they'll be decorating in November. If you'd like to make a few of these, please ensure they'll fit on a 9cm (3.5") mini cake.

This time at home is also a good opportunity to go through your collection of cake decorating tools and equipment. We invite members to set up Trade Tables at our future meetings. Why not make some extra money from the items you no longer need or use and think about all the extra room you'll have at home?! If you're interested in taking a table at one of our meetings, please contact **Di Cassim** on info@cdgnsw-sydneybranch.org.au for more information or to place your booking.

Happy birthday to our members who have their special day coming up in June and July - **Dorothy Apps, Jeannine Ashby, Sharon Barker, Jan Boon, Sandra Bryson, Angelina Caro, Edna Cooney, Margaret Demetrios, Ismail Faidha, Sylvia Fitch, Fay Gardner, Evon Nunn, Sandra Page, Jean Palmer, Mary Srikandarajah, Kathy Stanfield, Judy Thompson, Niki van Leeuwen, Eileen Verde and Julianne Williams.**

Continue to practise social distancing and good hygiene to protect not just yourself, your family and loved ones but also everyone in our community. I look forward to seeing you all again at our meetings when we return to a level of normality in the not too distant future. If you have any concerns, suggestions or feedback, don't hesitate to call me or drop me a line.

Regards

Denice Fuhrmann

Following are some prior demonstration notes that may get your creative juices going.

Vanda Orchid

Jeannine Ashby
Sydney Branch

Requirements:

- Modelling paste in required colours
- small rolling pin
- ball tool
- probe or thick pin
- covered wire 22g and 24g
- Vanda Orchid cutter and veiner set (throat and petals)
- cover mat
- petal pad
- flower tape (1/3 and 1/2 width)
- former for centres (egg carton with hole in base)

Method:

Tongue

- Roll out a ball of sugar paste into a small cylinder shape.
- With the probe, mark a line in the centre. Insert a damp hooked wire (22g) into one end. Let dry.

Throat

- Cut out the throat. Press the ball tool into the centre of the upper section on the petal pad, cupping upwards.
- Ruffle the sides of the lower section. Place into former.
- Insert the dried tongue through the centre of the throat, attaching with a dab of sugar glue and let dry.



Petals (2 fatter - petals, 3 longer sepals)

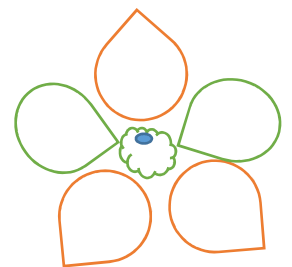
- Roll out paste finely leaving the paste thicker on the end where the wire is to be inserted. Cut the petals and cover.
- Work on one petal at a time. Vein, lightly thin the edge of each petal with the ball tool and insert the wire.
- Set on foam with light shaping. Let dry.

Colour

As required. Dusts will give a good effect for cross hatching, liquids and pastes are good for the dot patterns.

Assembly

- Take the throat with 2 petals and tape together with half width tape. Place the frilled base down.
- Then place the 3 sepals around the back and tape the length of the wires. Trim the wires as you go so the stem is tapered.





Nomocharis Lily

Jean Palmer
Sydney Branch



Requirements:

Flower paste

Dusting colours: primrose, moss green (Sugarflair)

Paste colours: white, spruce green, primrose (Sugarflair)

Wires: 28 and 30 gauge

White and green tape

Veiner

Tweezers

Dresden tool

Cutting wheel (or scalpel)

Method:

PISTIL:

Take a tiny piece of spruce green paste and 28 gauge wire. Leave a small bulb at the top of the wire and work the rest down the wire. Pinch the top into three sections and flatten with a pair of tweezers. Make one.

STAMENS:

Attach a tiny ball of primrose paste to a 30 gauge wire. Flatten and mark a groove down the centre. Make six of these.

INNER PETALS:

Take the pattern for inner petal and, using 28 gauge wire and white paste, cut out shape. Place into veiner and lightly mark. With a Dresden tool, mark a line either side of the wire. With cutting wheel or scalpel, make little cuts around the top of the petal. Soften the petal and leave to dry. Make three of these.

OUTER PETALS:

With 28 gauge wire and white paste cut petals. Vein lightly and mark a line down either side of the centre wire. Soften edges. Make three of these.

Dust the centre of the petals, stamens and pistil with primrose.

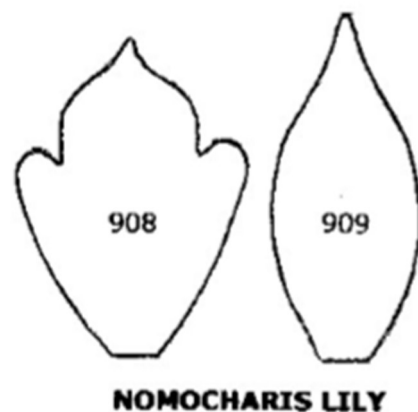
Tape the stamens down for about 1cm with white tape. Attach the six stamens around the pistil and tape down to bottom.

With green tape, tape the inner petals around stamens and then the outer petals, to come between the inner petals.

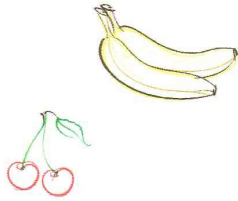
Mix a tiny amount of lemon with alcohol and paint small dots on inner petals.

Make some leaves and arrange with your flowers into a bouquet.

These flowers come in many different colours.



<http://www.sugaricing.com/ProductPage.aspx?productID=3039>



Fruit Shapes

Martha Noel
Sydney Branch

Marzipan

Homemade marzipan has a much richer taste than the commercial variety and can be easily made in manageable quantities. Take care not to over knead or handle the marzipan too much when making it as this encourages the oils from the ground almonds to flow.

Ingredients

200 gm ground almond
200 gm pure icing sugar
70 gm caster sugar
1 Teaspoon lemon juice
Few drops of almond flavouring
1 Small egg or egg white of a large egg
1 Teaspoon glycerine

- 1 Place the ground almonds, caster and pure icing sugars into a bowl. Stir until evenly mixed.
- 2 Make a 'well' in the centre and add the lemon juice, almond flavouring, glycerine and enough egg or egg white to mix to a soft but firm dough, using a wooden spoon.
- 3 Form the marzipan into a ball. Lightly dust a surface with icing sugar and knead the marzipan until smooth and free from cracks.
- 4 Wrap in cling film (plastic wrap). Tint with food colouring if required, and use for moulding shapes.

Fruit Shapes

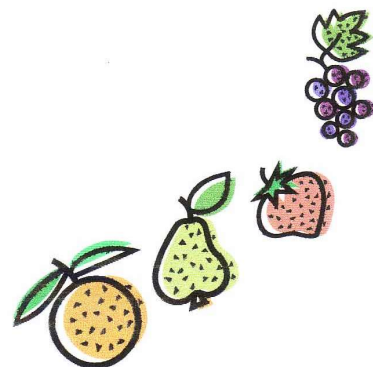
All fruits have a filling inside covered with a layer of marzipan.

Depending on the size of the fruit different fillings are chosen. For Example;

- Larger fruits such as oranges, apples or pears you can use a dark chocolate coated almond
- Smaller fruits such as strawberries, grapes use a smaller filling such as chocolate coated nut and fruit mix (eg hazelnuts, peanuts and sultanas coated in chocolate)

Base colour

- | | |
|------------------------------|---------|
| 1. pears, apples and bananas | yellow |
| 2. oranges | orange |
| 3. strawberries | red |
| 4. grapes, kiwis | natural |

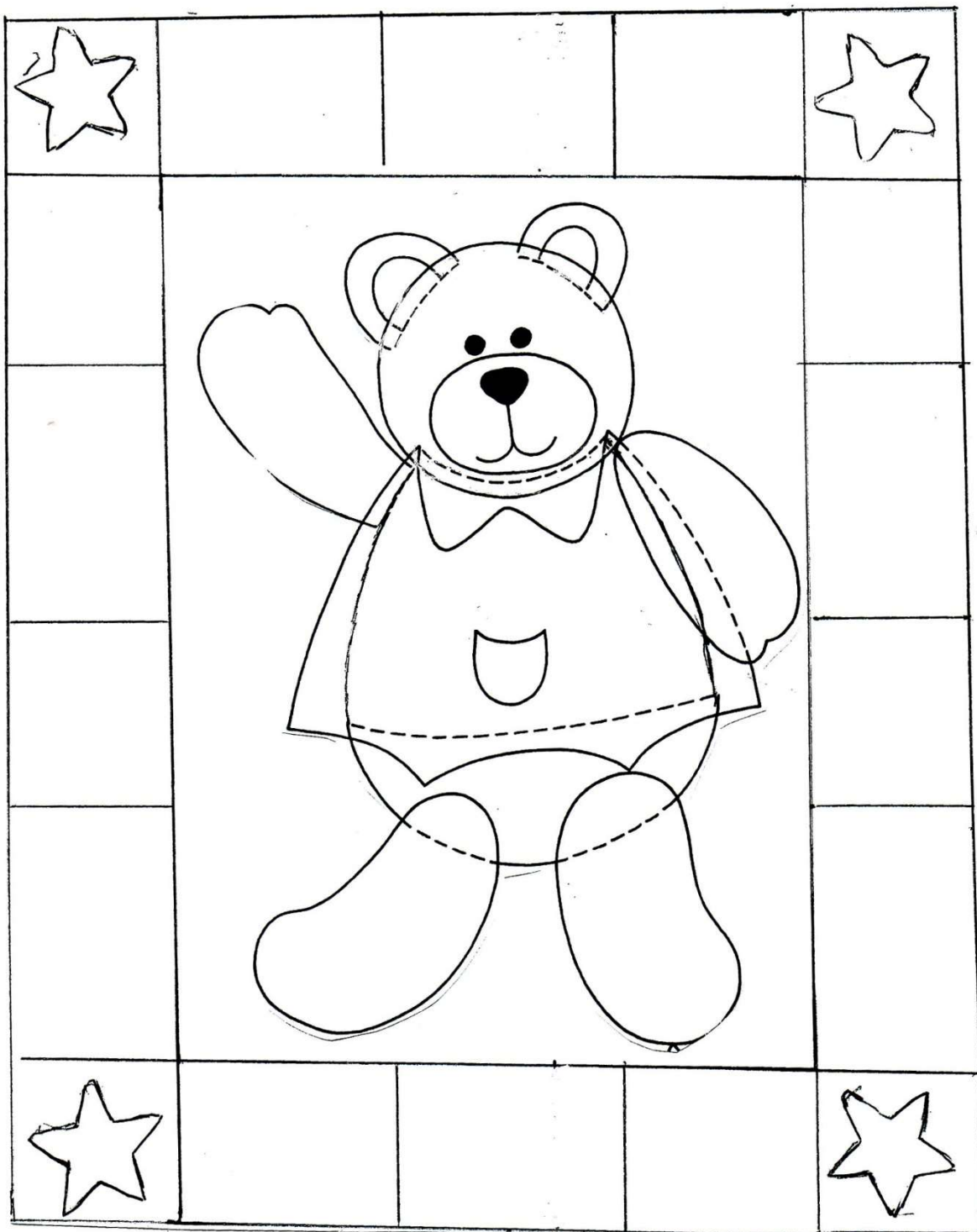


Patchwork and Applique in Icing

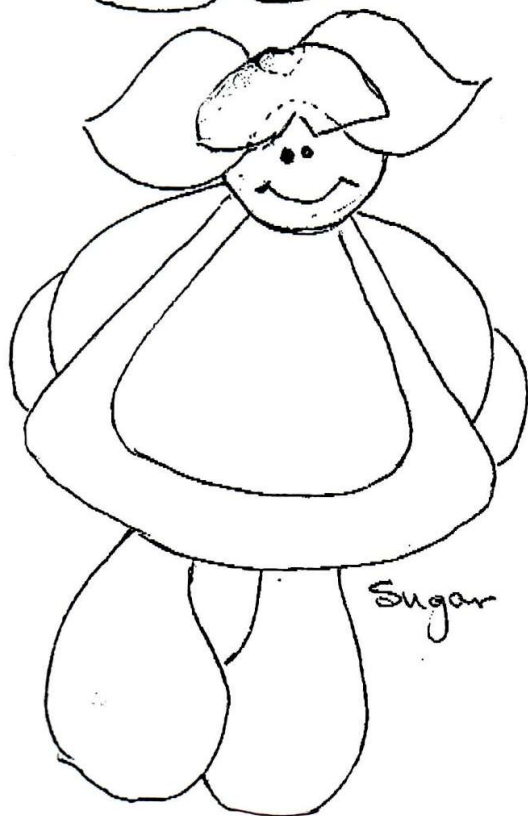
Jeanette MacGregor

Parkes/Forbes Branch

1. Choose design and photocopy or trace to the desired size.
2. Using either flower paste, modelling paste or Pettinice with Clear Gel or Tylose added or a combination of both, make a plaque to suit. Dry completely and trace the “background” design onto the plaque.
3. Make centre background “material”. This could be marbled, lightly checked, stippled or patterned.
4. Colour all pieces of paste to the appropriate colours.
5. Design and paint the border materials (e.g. etching, brushing, stippling). Add the border before the icing sets so the pieces will join together well. Some material patterns may need to be painted on after drying.
6. Take chosen applique design and cut all sections into pieces (e.g. face, hair, arms, clothing). The underneath pieces are attached first.
7. Roll and cut each piece separately and put together like a jig saw puzzle.
8. Work design from the pieces that are farthest away from you first and continue to build up the design.
9. Paint material patches and allow to dry and then add “buttonhole stitch” with black, (or colour of your choice) royal icing (e.g. LLLLLLLLLL down and across to form buttonhole stich). I find Corella Black is very good. The royal can be made with food colour, dried egg white (albumen) and icing sugar or black fondant that has been thinned with water and beaten well.
10. Finish face details etc and add flowers / stars if desired.



Designs for
Applique + Patchwork.
Jeanette MacGregor



Sugar

Spice.

