



Issue No 3 June 2021

Sydney News

Newsletter of the Sydney Branch, Cake Decorators' Guild of NSW Inc

Saturday, 5 June 2021 Notice of Branch Meeting 12.30pm

In This Issue

Meeting 5 June 2021	1
President's Message	2
Committee 2021	2
Sweet Perfection	2
Dates for the Diary	3
Personal Messages	3
Sydney Branch Juniors	3
COVID-Safe Protocols	3
Blast From The Past	4
Sydney Branch SRD	4
Annual Birthday Comp	5
Fay Gardner Award	6
Sydney Branch Workshop	6

Door Fee: \$15.00 - **please bring cash / exact change**

When: 9:30am for demonstrations to start at 10:00am
Ensure you sign in on arrival. This is necessary for insurance purposes. You will also be required to sign in using the Service NSW Mobile App.

Where: [Concord Community Centre](#), 1A Gipps Street, Concord NSW 2137

Getting There: Bus #415 from Burwood Station

Remember:

- ❖ **Bring your own lunch and a mug for tea/coffee.** Hearty soups will be served for lunch so bring a spare mug. If you do not have your own mug, paper cups will be available for a donation of 20 cents each.
- ❖ Only still photographs may be taken at meetings. Taking videos of dems is strictly prohibited.
- ❖ If you sit in the front row for one demonstration, take your turn in the back row for the next.

Note: The Committee Table will be open until lunchtime. Ensure all transactions are completed by that time.

A party without cake is just a meeting - Julia Child

Demonstrations



Lucie Priestley - Carlos Lischetti lady bunny

Sylvia Fitch - *Bauhinia* (Orchid Tree)

Bakels' demonstration of Whip'n Ice & Rich'n Smooth



sometimes I wonder if all this is happening because I didn't forward that email to 10 people.

Source: www.ellecanada.com

President's Message

Hi everyone

What a wonderful day our last meeting was. It was so nice to see and catch up with everyone face to face after such a long time.

The Royal Easter Show has come and gone and congratulations to our members who submitted entries. We would all love to see your handiwork so please bring along your entries for all members to view and enjoy at the next meeting.

Our June meeting will see the return of soup and bread roll for lunch. For those of you who may want something more substantial, or if you have dietary restrictions, please bring a sandwich. As with the April meeting, you will be required to sign in using the Service NSW app. **Maureen** and **Mark Threlfo** have again kindly agreed to help with this. We're also setting you some homework this time .. would love you to participate in the *Telesnack Challenge*. Details on page 4.

We'll be running a *Palette Knife Buttercream Flowers Worksop* with Monica Cavallaro on 31 July. Great opportunity to learn a new-ish technique which can also be used with royal icing. More details on page 6 and please note – your booking and payment is required by 16 July 2021.

Planning is well under way for our SRD in August. As with previous years, we'll have a raffle, terrific

demonstrations, our annual birthday competition and prizes galore. A catered lunch will be provided at our birthday meeting. Numbers will be strictly limited due to Covid restrictions so bookings and pre-payment will be required. Further details about the competition and a booking form is available within.

We need demonstrators please! Everyone has something to offer .. so I'd love to hear from you if you'd like to dem at one of our meetings.

Please also share your ideas on how we can improve our meeting days and topics for our workshops. Remember that the meetings and workshops are organised so you can all benefit in the best possible way, whether it's learning a new skill, picking up new decorating techniques or having a fun day connecting with fellow members. Contact me on 9822 9642 or jot down your ideas in the yellow book at the Committee table.

Keep safe and I'll catch up with all of you in June.

Regards

Denice Fuhrmann

President

Committee 2021

EXECUTIVE COMMITTEE

President	Denice Fuhrmann	9822 9642
(& Public Officer/Demonstrators)		
Vice-President	Maureen Threlfo	9649 7630
Treasurer	Dianne Cassim	0414 435 685
Secretary	Jennie Kenyon	9636 3814

CO-OPTED

Guild Shop	Helen Barton	9476 3078
Mail Out	Iris Boxsell	9481 8425
Juniors	Mary Anne Loveridge	0416 037 523
Delegate	Annu Mishra	0409 826 213
Social Media	Sandra Page	0402 035 425
Library	Melissa Ross	9890 2246
Welfare Officer	Margaret Tesoriero	0438 360 840
Newsletter Editor	Susan Thomas Rajan	0404 178 990

GENERAL COMMITTEE

Jeannine Ashby	9744 2981
Sharon Barker	Web Manager
info@cdgnsw-sydneybranch.org.au	
Elina Chatterjee	0405 603 540
Lyne Fuller	Mail Out 9680 4096
Elizabeth Ivory	0425 364 229

CONTACT INFORMATION

Phone: 02 9636 3814
Email: info@cdgnsw-sydneybranch.org.au
Postal: 57 Ian Street, Greystanes NSW 2145
Website: www.cdgnsw-sydneybranch.org.au

CONNECT WITH US



Sweet Perfection



If you had previously opted to receive a printed copy *Sweet Perfection* and this

was not noted in your recent membership renewal form, contact **Jennie Kenyon** on 02 9636 3814 or **Dianne Cassim** on 0414 435 685.

General Notices

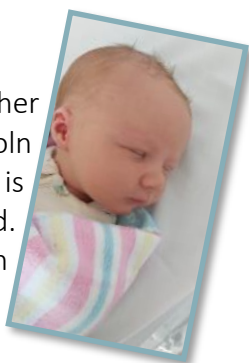
Birthday Greetings

Happy birthday to our members who celebrate their birthday at this time of the year, including Dorothy Apps, Jeannine Ashby, Sharon Barker, Jan Boon, Ismail Faidha, Fay Gardner, Evon Nunn, Sandra Page, Jean Palmer, Kathy Stanfield, Judy Thomson and Niki van Leeuwen.



Congratulations

Dianne Cassim is a grandmother again, welcoming Lincoln Connor on 23 April. Lincoln is daughter Amy's first child. Enjoy this special time with the new arrival Di!



Condolences

We have just received news of Gwen Wheatley's passing. Gwen had been unwell in recent months and will be greatly missed. RIP Gwen.

We remember June Elliott who passed away on Mother's Day. Long-time member of CDA Victoria, June had held the role of President, Secretary and was a regular demmer. June's weekend workshops were the forerunner of the Melbourne Funded Workshop. RIP June.

Dates for the 2021 Diary

June General Meeting	5 June
August State Roster Day	7 August
October General Meeting	2 October
Cake Bake & Sweet Show	22-24 October
Dec Dem Day & Xmas Lunch	4 December

We will continue our in-person meetings in 2021 but this will depend on NSW Health advice. Please hold these dates in your diary. The meeting format will be confirmed closer to the scheduled dates.

This is Wilson ...
He is now
working
from
home.



Source: www.reddit.com / all-free-download.com

Juniors' Workshop

♦ 3 July ♦ 4 Sep ♦ 6 Nov

Our Juniors resumed face-to-face meetings in late 2020. Bookings can be made on [Eventbrite](#) for participating children and supervising adults. If you have any questions, contact Mary Anne Loveridge (0416 037 523 or loveridgema@gmail.com, Sat to Wed).



COVID-Safe Protocols for June 2021 Meeting

1. Wash and sanitise your hands on arrival.
2. Use the disinfectant wipes and antibacterial sprays provided to clean your chair or other surfaces you touch. **If you have any allergies to commercial products, please bring your own sanitiser or wipes.**
3. Morning tea will be provided. Please bring your own lunch and a mug for tea/coffee. To avoid overcrowding, there will be a limit of 3 members at the coffee/tea station at any one time. You must sanitise your hands before helping yourself to the supplies on the table.
4. Only one person will be allowed in the restrooms at any one time. The accessible toilet will also be available for use.
5. Please maintain physical distancing at all times.

**For the safety and wellbeing of everyone attending,
please observe all safety guidelines.**

Preventive measures from Coronavirus

Wash your hands after coughing or sneezing
Wash your hands before eating



Cover your nose and mouth when coughing or sneezing



Avoid close contact with people who are sick



All meat products cooked thoroughly

People should avoid unprotected direct contact with live wild or farm animals

Source: World Health Organisation


www.softscripts.net

Blast From The Past ...

Some recipes, and cake decorators, truly stand the test of time!

Rummaging in a pile of recipes, **Jacky Davidson** came across this little piece of history which pre-dates even her 30-plus years with the Guild. The *TV Times* is sadly long gone but **Jan Boon's** Telesnack lives on!

Recipe by Jan Boon of the Sydney Gas Companies



JAN BOON

Surprise Cherry Ring

TELESNACK

THE Surprise Cherry Ring makes a colourful centre-piece for a party table. It can be served warm from the oven, or can be frozen and reheated when required.

INGREDIENTS
 3 cups plain flour
 1 tablespoon powdered milk
 ½ teaspoon salt
 ¼ teaspoon powdered ginger
 ½ teaspoon mixed spice
 30g compressed yeast or 2 sachets dried yeast
 1 tablespoon sugar
 1½ cups warm water
 30g butter or margarine, melted and cooled
 Extra ¼ cup sugar
 ½ cup sultanas

Extra flour for kneading
 Oil
Glaze icing:
 1 cup icing sugar
 Water

METHOD: Sift the flour, powdered milk, salt, ginger, and mixed spice together. Blend the crumbled yeast or mix the dried yeast with the sugar, warm water and butter and set aside for 10 minutes.
 Stir in 2 cups of flour and beat well. Add the extra sugar and sultanas. Add remaining flour very gradually, beating well to make a soft dough.
 Knead the dough on a floured board until light and smooth and no longer sticky.

Place in an oiled bowl, brush the surface with oil, cover with plastic wrap and then a towel and allow to stand in a warm place for 20 minutes.
 Punch down the dough, divide into rounds and place in a greased ring tin; allow to rise in a warm place for 20 minutes or until doubled in size. Bake in a moderately hot oven (Temp 190C-375F) for 30-35 minutes or until golden brown.
 When cool, sprinkle the glaze icing over the top and decorate with cherries.
Glaze icing: Sift the icing sugar into an enamel basin, mix to a stiff paste with water. Add butter and heat over low heat until the icing is of a spreading consistency.

44 TV TIMES, November 13, 1976

And here is a challenge for all our members .. bake Jan's Surprise Cherry Ring and send in a photo of your Telesnack to info@cdgnsw-sydneybranch.org.au. Jan and Jacky will pick the winning photo to be published on our Facebook page and a prize will be yours at our SRD. Are you up for Jan's *Telesnack Challenge*?

Sydney Branch State Roster Day 2021

We have another jam-packed event being planned for our State Roster Day on 7 August 2021! Raffles, prizes, gifts, our annual birthday competition and a delicious catered lunch. Places are limited so book in early to avoid disappointment!

SYDNEY BRANCH SRD LUNCH BOOKING FORM

Book by 16 July 2021

A catered lunch will be served at our SRD. Bookings are essential!

- ◆ Fully paid bookings must be received by **16 July 2021**.
- ◆ Bookings will be accepted at the June meeting.
- ◆ You will be sent confirmation that your booking has been received. If no notification is received by 31 July 2021, contact **Dianne Cassim** on 0414 435 685.
- ◆ Due to COVID-19 restrictions, we will not accept walk-in attendees on the day.
- ◆ No refunds will be made after the booking deadline but payments are transferable.

Name: _____ Branch: _____ Tel: _____

Email: _____ Dietary Requirements: _____

Member \$30.00

Non-member \$40.00

Amount Paid \$ _____

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**. Include a stamped self-addressed envelope if you would like a receipt for your payment. Your receipt can also be collected at the June meeting or August SRD.

Payment by direct deposit: Email completed booking slip & payment details to info@cdgnsw-sydneybranch.org.au.

Acct: The Cake Decorators Guild of NSW Sydney Branch Inc **BSB:** 032170 **Acct #:** 355054 (Incl Ref: SRD+last name)

Sydney Branch Annual Birthday Competition 2021

THEME

- ♦ Modern Dolly Varden
- ♦ Sesame Street / Muppets Character

CLASS

- ♦ Open
- ♦ Novice
- ♦ Junior

AWARDS

- ♦ 1st, 2nd, 3rd awarded according to number of entries in each class
- ♦ Members' Choice Award (votes taken on the day)



Source: www.pinterest.com

COMPETITION RULES

1. Handwork only.
2. Entry is to be presented on a board with maximum size of 35.5cm (14in).
3. Plastic doll and polystyrene base can be used for the Modern Dolly Varden entry.
4. Wire, ribbon, braid are allowed.
5. All supports to be of food-grade quality.
6. Craft glue must not be used to attach elements of your entry.
7. Entrants may submit multiple entries in their class.
8. All work must be that of the entrant.

Send your completed entry forms by mail to **Sydney Branch Secretary, 57 Ian Street, Greystanes NSW 2145** or scan and email to info@cdgnsw-sydneybranch.org.au.

Notification of entries must be received by **16 July 2021** to assist in award organisation. Late entries will also be accepted on the day. For more information, call **Jennie Kenyon** on 02 9636 3814 or **Dianne Cassim** on 0414 435 685.



Source: jph Bakery/Pinterest



Source: www.picuki.com



Images: www.latimes.com



Images: www.pinterest.com

ENTRY FORM

Name:		Telephone:
Branch (if not Sydney):		Email:
Class	Description	Please mark applicable class with number of entries
B42/C1	Open	
B42/C2	Novice Entrant has not gained First Place in a recognised Cake Decorating Competition eg RAS of NSW (Easter Show), Challenge, branch competition.	
B42/C3	Junior Must be a current member	

Fay Gardner Achievement Award



At long last, it was revealed .. the 2020 Fay Gardner Achievement Award goes to **Ismail Faidha!**

A member of Sydney branch since 2009, Ismail is well loved for his generosity and great sense of humour. A talented decorator and cook, we have all enjoyed Ismail's spicy *mi goreng* or banana fritters (one is never enough!). Ismail is always ready to lend a hand, be it acting as Transport Manager to help our members get to and from meetings, contributing special extras for our Christmas or birthday tables and assisting on meeting days.

Thank you Ismail for your big heartedness and your warm friendship. We wish you hearty congratulations on your most deserving win!

Sydney Branch Workshops 2021

Book by 16 July 2021

The Sydney Branch Workshops are back! To kick off the 2021 series, we are pleased to bring you Monica Cavallaro's Workshop on Palette Knife Buttercream Flowers.

Workshop Details

Date: Saturday, 31 July 2021

Time: 9:00am (for a 9.30am start) to 3:00pm

Venue: [Concord Community Centre](#), 1A Gipps Street, Concord NSW 2137

Skill Level: Non-members and beginners are welcome but will need basic cake decorating skills.

Deadline for registration: 16 July 2021

Supplies: The workshop fee includes a kit, supplied by Monica, containing fondant, buttercream, colours, palette knife and a box to take home your decorated cupcakes. For an additional \$5.00, the kit will include 6 cupcakes.

Participants are required to provide the following:

- ♦ Ganache lid ie acrylic disc, ideally 20cm (8in) or minimum 17.5cm (7"). A covered cake board could be used but may not work as well.
- ♦ Silicone / non-stick work mat
- ♦ Apron / wet Chux / hand or teatowel
- ♦ 6 cupcakes (if you are not purchasing them in your kit).

Tea, coffee and lights snacks will be provided for all participants. Please bring your own lunch.

A minimum of 15 attendees are required for this workshop to go ahead. Numbers are limited so complete the form below and send it in early to reserve your place!



Sydney Branch Workshops Booking Slip

I would like to attend Monica Cavallaro's Buttercream Flowers workshop on 31 July 2021.

Name: _____ Tel: _____

Member: ☐ \$65.00 (kit with no cupcakes)

Non-member: ☐ \$75.00 (kit with no cupcakes)

☐ \$70.00 (kit with 6 cupcakes)

☐ \$80.00 (kit with 6 cupcakes)

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 & payment details to info@cdgnsw-sydneybranch.org.au.

Acct: The Cake Decorators Guild of NSW Sydney Branch Inc, **BSB:** 032170 **Acct #:** 355054 (Ref: workshop+last name)

In the event the workshop does not proceed due to insufficient numbers, your payment will be refunded in full.