



Issue No 4 August 2021

Sydney News

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

Saturday, 7 August 2021 State Roster Day and Birthday Celebration

BOOKINGS & PAYMENT FOR OUR SRD IS DUE BY 16 JULY.
BOOKINGS WILL NOT BE ACCEPTED ON THE DAY.
DETAILS ON PAGE 4

In This Issue

Meeting 7 August 2021	1
President's Message	2
Committee 2021	2
General Notices	3
- Happy Birthday	
- Dates for the Diary	
- Position Vacant	
- Toppers for MOW Cakes	
COVID-Safe Protocols	3
Sydney Branch SRD 2021	4
ANCA Cancellation	4
Annual Birthday Competition	5
Photo Gallery	6
Recipe Corner	7
Sydney Branch Workshops	8

When: 9:30am for demonstrations to start at 10:00am. Lunch will be served at 1:00pm

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 #464 or 410 from Burwood Station

Remember: ☞ **Bring a mug for tea/coffee.** 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 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.

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



Parking is always a challenge at the Concord Community Centre with multiple events taking place on a Saturday morning. Consider car pooling as there will be limited availability for parking.

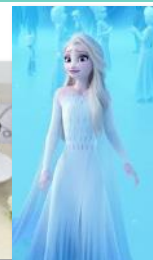
Demonstrators

Christine Culnane - Elsa of Arendelle

Joanne Farrugia - Beast Figurine from *Beauty and the Beast*

Sam Gojak - Sugar Doll with Edible Fabric

Verusca Walker - Butterfly Cake



President's Message

Hi Everyone

I hope everyone is keeping warm and staying safe during these two weeks that we're 'locked in' ..

Plans are just about finalised for our State Roster Day on 7 August ... you will need to book in for this meeting for catering purposes and because numbers are limited due to COVID restrictions.

We have lots planned .. fantastic dems, special gifts and loads of fun. **Verusca Walker** will be bringing some of her products for sale so don't forget your shopping lists! Make sure you enter our birthday competition. Details and the booking form are on page 5. Remember, you can enter more than once and I'm really looking forward to seeing your handiwork!

We are negotiating with Council to reserve some parking .. but as you all know, it can be a bit of a challenge some days to get a spot. Please car pool if you can get together with other members.

Monica Cavallaro's Palette Knife Buttercream Flowers Workshop will be a great opportunity for you to pick up some new skills so consider signing up using the booking form on page 8.

I'd like to again ask for your input as to what you'd like to see demonstrated at our meetings. Please send me your suggestions, or write this into the yellow book at the Committee table. We want you to get the best out of the dems so tell us what

you'd like to see! This also helps demonstrators when they ask what they should dem.

We're also looking for your ideas and suggestions for our workshops which we hope to start up again next year. Email me on denicefur2@gmail.com or ring me on 9822 9642.

It's with both joy and sadness that I have to let you know that this will be the last edition of our newsletter put together by **Susan Thomas Rajan**. Susan will be sadly missed. She's been a huge part of the team and we wish her good luck in her new job which is taking her interstate. On that note, we need another editor please!

I look forward to seeing you all at our August meeting.

Regards

Denice Fuhrmann

President

Co-ordinator for Demonstrators required - we need someone to help book in and co-ordinate demonstrators for our meetings. Demonstrators have been locked in for the rest of 2021 so you would need to start scheduling demmers for 2022 and beyond. If you are able to help with this, please contact **Denice Fuhrmann** on 9822 9642.

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 Wishes



Happy birthday to our members who celebrate their birthday around this time of the year, including Ruby Arthur, Paulette Blackman, Maria Burzynski, Elinha Chatterjee, Maria Cini, Lyne Fuller, Shirley

Furney, Kylie James, Pat Krajewski, Julie McMaster, Wendy Mullen and Margaret Tesoriero.

Position Vacant

Do you have a flair for putting words and photos together? Are you pedantic about punctuation and spelling?

Are you a whizz at desktop publishing?

If the answer is yes, then you may be the perfect candidate to take over as Editor of *Sydney News*. There is no pay but the warm, fuzzy feeling you will get from keeping our little community informed and connected will be priceless! If you are interested in using your skills to support our branch, please contact Lyne Fuller on 0417 245 611 or lyne2154@bigpond.com.



Dates for the 2021 Diary

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.

Juniors' Workshop

Our Juniors had to cancel their July workshop due to the recent Covid outbreak. We hope they will be back on track with the rest of their meetings for the year on 4 September and 6 November 2021.

Toppers Wanted for Mini Cakes

Here is a fun lockdown activity especially designed for all our members .. making toppers to dress our Meals on Wheels cakes!

We need toppers to fit a 3in square (about 7.5cm square) cake. If you are able to assist, contact Lyne Fuller on 0417 245 611 or at lyne2154@bigpond.com and bring them with you to the October meeting.

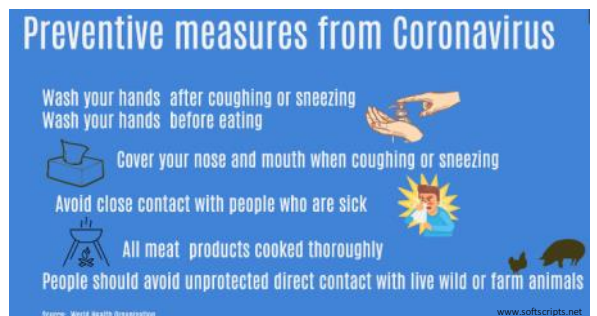


Source: www.pinterest.com

COVID-Safe Protocols for August SRD

1. Sign in using the Service NSW app and 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 and a catered lunch will be provided at the August SRD. Please bring 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.



Source: World Health Organisation

www.softscripts.net

Sydney Branch State Roster Day 2021

We have another jam-packed event planned for our State Roster Day! Everyone will be a winner at this party .. there will be raffle prizes, lucky door prizes, birthday gifts for everyone and our annual birthday competition. To top it all off, there will be a special spread for morning tea and a delicious catered lunch. Places are limited so book in early to avoid disappointment!

Leftover food on the day will be sold to raise funds for [Share the Dignity](#), a worthy cause that supports for women and girls experiencing homelessness and poverty or escaping domestic abuse.

Please note that ANCDA 2021 National Seminar in Adelaide has been cancelled due to the recent Covid-19 outbreaks and border closures. Thank you to everyone who registered. You will be contacted ASAP regarding your refund.



SHARE THE Dignity

Each November, Share the Dignity donates thousands of bags filled with essentials and special gifts to those in need across the country.

[#ItsInTheBag 2021](#) will run from 19 to 28 November 2021. To make a contribution, bring along to our [October](#) meeting items such as shampoo, conditioner, soap, moisturiser, toothbrush, toothpaste, roll-on deodorant and sanitary items. Notebooks and pens and little luxuries are also welcome. Bags filled with your donations will be sent to Share the Dignity.

Please ONLY donate new, unopened, unused items, still with their seals on and not past the expiry date. Sadly, in our 2019 collection, we received many partly-used items that took a lot of time to sort through, all of were binned.

We ask that you show respect for the charity organisers and please only donate items that can benefit women and girls in crisis.

SYDNEY BRANCH SRD LUNCH BOOKING FORM

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

- ♦ Fully paid bookings must be received by **16 July 2021**.
- ♦ 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.

Book by 16 July 2021

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 require a receipt for your payment. Your receipt can also be collected at the August SRD.

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 (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: Ipoh 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.	

Photo Gallery - June Meeting



Laughs contributed by Lynn Fuller

Recipe Corner

STAINED-GLASS FRUIT CAKE



Source: www.womensweeklyfood.com.au

Christmas in July is the perfect time to try this recipe, contributed by **Ruby Arthur** and sourced from coles.com.au, for a deliciously rich cake.

INGREDIENTS

- ♦ 125g dried peaches, finely chopped
- ♦ 125g dried pineapple pieces, finely chopped
- ♦ 250g dried apricots, finely chopped
- ♦ 125g dried apple chunks, finely chopped
- ♦ 125g dried cranberries, finely chopped
- ♦ ¾c brandy
- ♦ 4 free range eggs
- ♦ 250g butter, softened
- ♦ 1 2/3c (250g) plain flour
- ♦ 1c (220g) caster sugar
- ♦ 2/3c (80g) almond meal

Some helpful notes from Ruby:

I've made this with almond meal or used extra flour instead of almond meal and both turned out nice. Use any dried fruit. I put in a lot less apricots as they were very tart in my first attempt at making this cake. I also use dried pears instead of cranberries. Everyone to their own taste and choice!

METHOD

1. Combine finely chopped dried fruit and ½ cup (125ml) brandy in a bowl. Set aside, stirring occasionally, for about 3 hours or overnight to soak.
2. Preheat oven to 150°C. Grease a 6cm-deep, 22cm round cake pan. Line with 2 layers of baking paper, allowing the paper to reach 5cm above the pan.
3. Beat the butter and sugar in electric mixer, until just combined. Add the eggs, one at a time, beating after each addition until just combined. Sift in the flour and almond meal, add the fruit mixture and stir until well combined. Spoon the mixture into the prepared pan and use the back of a spoon to smooth the surface.
4. Bake, covering loosely with foil if the top browns too quickly, for 2 hours or until a skewer inserted in the centre of the cake comes out clean. Drizzle the remaining brandy over the cake. Wrap the pan in foil. Invert the cake onto a clean work surface and allow to cool completely. Remove from pan and cut into wedges to serve.

GLUTEN-FREE FRUIT & NUT SLICE

INGREDIENTS

- 1 1/4 cup gluten-free flour, sifted
- 1 cup brown sugar
- 1 cup coconut
- 1 cup mixed fruit (chopped)
- 1 egg
- 1 tsp vanilla essence
- 125g butter, melted
- 1/2 cup mixed crushed nuts (optional)
- Icing sugar, sifted, to serve

METHOD

1. Preheat oven to 160°C.
2. Mix dry ingredients together.
3. Beat together egg and vanilla essence. Add to dry ingredients.
4. Mix in melted butter and mixed nuts (if used).
5. Press into greased and lined lamington tin.
6. Bake for 30 minutes, turn off the heat and leave the tray in the

oven for another 8 minutes.

7. Cool in tin, cut into squares.
8. Dredge with icing sugar, if desired, before serving.



You can substitute the gluten-free flour with 1 cup sifted self-raising flour.

Recipe contributed by **Jeannine Ashby**

CHICKPEA FRITTERS

INGREDIENTS

- 1 cup split chickpeas
- 1 1/2 cups split mung beans
- 2-3cm piece ginger
- 3-4 cloves garlic
- 1 medium green chilli
- 1 tsp salt
- 1 medium onion, chopped
- 3-4 sprigs shallots, chopped
- 6-7 sprigs coriander, chopped
- 1-2 tsp sesame & cumin seeds



METHOD

1. Wash and soak chickpeas and mung beans for 4 to 5 hours in water.
2. Wash, drain and grind into a coarse paste with ginger, garlic, chillies and salt. Add about a cup of water as you grind it.



3. Transfer the mixture into a large mixing bowl. Add chopped onion and shallots, cumin and sesame seeds and mix well.

4. Heat oil in a frying pan on medium heat. When the oil is hot, gently scoop the mixture, a little at a time, into the oil and deep fry. Keep turning the fritters so they cook evenly.

5. When the fritters turn golden brown, remove from oil and place them on paper towels to drain.

6. Enjoy while they are freshly made.



Source: www.dreamstime.com

The perfect snack for these cool, winter days!

Recipe contributed by **Annu Mishra**

Telesnack Challenge



Come on Sydney Branch members .. it is not too late for you to take up the *Telesnack Challenge*. Bake Jan Boon's Surprise Cherry Ring, published in TV Times in November 1976, and send in a photo 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.

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:

- ♦ Small rolling pin
- ♦ Round cutters (plastic or stainless steel to trim

fondant discs)

- ♦ Ganache lid ie acrylic disc, ideally 20cm (8in) or minimum 17.5cm (7in). A covered cake board could be used but may not work as well.
- ♦ Silicone / non-stick work mat
- ♦ Dusting pouch
- ♦ Petal dusts in pink, plum/burgundy, purple, yellow and green.
- ♦ 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.