



Issue No 5.

December 2021

Sydney News

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

THE DECEMBER MEETING

at Concord IS CANCELLED DUE TO COVID RESTRICTIONS

Zoom Meeting Details

**ZOOM DEMONSTRATIONS
WILL BE HELD ON
DECEMBER 4 INSTEAD**

Helen Dissell

Christine Colane

Will be our demonstrators

Join Zoom Meeting

[https://us02web.zoom.us/
j/87311145721?
pwd=L1phVUI3b0k2Z1pyST
RrOGRlM2xpZz09](https://us02web.zoom.us/j/87311145721?pwd=L1phVUI3b0k2Z1pySTRrOGRlM2xpZz09)

Meeting ID: 873 1114 5721

Passcode: 520472

These details will be emailed prior to the meeting as well.

Dates for the 2022 Diary

February Annual General Meeting	5 Feb
April General Meeting	2 Apr
June General Meeting	4 June
August SRD & Birthday Competition	6 August
October General Meeting	1 October
December Dems & Christmas Lunch	3 Dec

Juniors' Meetings (1.30pm)

♦ 5 March ♦ 7 May ♦ 2 July ♦ 3 September
♦ 5 November

Check Sweet Perfection for other branch demonstration days. Be adventurous! Take a friend or 2 to visit another branch. Lots of demos, so many friends!

President's Message

Hi Everyone

I hope everyone is well and enjoying being out of lockdown.

Due to hall configuration and social distance rules, we have decided to proceed with our Christmas meeting via zoom. BUT we will be having a welcome back lunch at our February Annual General Meeting (COVID permitting).

For those who have paid for the August birthday lunch, contact Dianne for either a refund or transfer over to the membership fee renewal.

If any member is having financial hardship with membership fees, please get in contact with Dianne or Denice as we wouldn't like to lose you as a member.

Our committee nomination forms will be sent with this newsletter. Please consider coming on board as your input is welcome. Our committee meetings are via zoom so it's very easy getting home!

Many thanks to Susan Thomas Rajan for doing a superb job on the newsletter over the past years. She is now working in Melbourne and has sadly had to pass the job on. We are still looking for someone to assist Lyne. Please contact Lyne if you can help with it.

We also need an extra pair of hands to do social media. If you are on Facebook or Instagram and are happy to do some posting for the group, please contact Lyne.

If you have time and inclination, decorate some milk arrowroot biscuits in a Christmas theme to "share" via Zoom.

On behalf of your committee, I wish all members a happy and safe Christmas and New Year.

Hope to catch up with you on December 4 via zoom for our demonstrations and a bit of fun.

Regards

Denice Fuhrmann

President



All books and magazines in our Library will be up for sale at a future meeting. This is your opportunity to pick up some great bargains!

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

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

CO-OPTED

Guild Shop	Helen Barton	9476 3078
Mail Out	Iris Boxsell	9481 8425
Juniors	Mary Anne Loveridge	9744 2732
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

CONTACT INFORMATION

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CONNECT



WITH US

Get Well

Best wishes for a speedy recovery to Paulette Blackman, Maria Cini, Maureen Martin, Mark Threlfo and Norma Farrell.

Congratulations

To Jennie Kenyon on the birth of her newest grandchild, Luke in November.

To Jeannine & Neville Ashby on their 50th Wedding Anniversary.

Birthday Wishes



Happy birthday to our members who celebrate their birthday around this time of the year, Fay Cardiff, Bernadette Douglas, Aida Iskenderian, Elizabeth Ivory, Min Kim, Volga Mesrobian, Lesley Neve, Barbara Newton, Marie

Puckeridge, Lynne Rice, Jan Sambrook, Leah Tsathas, Georgina Yan, Brenda Braun, Tasha De Mel, Lyn Evans, Patricia Freeman, Jennie Kenyon, Nuha Lolas, Phyllis Chow, Linda Kasih, Talata Meegoda, Lucia Priestly and Girija Puvirajan.

Lucky Membership Draw

Don't forget to get your fees in before December 31 so you can be in the draw for free membership 2023 (or refund for 2022)

Condolences

Long term members will be saddened to hear of Lola Bleakley's passing late last year. She was an active member for many years, bringing her shop and demonstrating. Always with a ready smile and very helpful lady. Our thoughts to her family and friends.

Edna Cooney's family held a memorial service for her in November. It was a well attended service. Vale Edna.

Fay Gardner Award

If you have someone you would like to nominate for the **Fay Gardner Award**, please email Lyne Fuller (lyne2154@bigpond.com)

or mail (23 Knightsbridge Place, Castle Hill 2154) the name and reason for nomination. Remember one person only please!

This will be announced at the February meeting.

More yummy recipes

CONTINENTAL SAVOURY FINGERS

250g box Jatz biscuits – crumbed
2 tablespoons butter
1 medium onion (finely chopped)
¼ lb. salami (chopped)
2 eggs
¼ cup milk
¼ small capsicum (finely chopped)
1 teaspoon garlic salt
1 teaspoon dry mustard
½ cup grated cheese
Paprika
Heat fry pan and melt butter. Saute the onion and capsicum for a few minutes. Place Jatz crumbs into a bowl, add the onion, capsicum, salami and seasonings. Beat eggs lightly with the milk, add to dry ingredients and mix well together. Put mixture into a lamington tin, cover with grated cheese and sprinkle with paprika. Bake in a moderate oven for 15 minutes until crisp and lightly browned. Cut into fingers and serve hot or cold.

CHOCOLATE SLICE

500 g Crushed Granita biscuits
220 g butter
2 eggs beaten
½ cup chopped hazelnuts
2 teaspoons vanilla essence
100 g dark chocolate
1/3 cup cocoa
1/3 cup caster sugar
½ cup chopped raisins
½ cup chopped glace cherries
Extra nuts and cherries

CRUNCHY CHOC RAISIN SLICE

½ cup Sunbeam raisins
½ cup walnuts, roughly chopped
400 g Pack Digestive biscuits, crushed
1/3 cup glace cherries, halved
110 g Butter
375 g Tin Condensed milk
300 g Dark cooking chocolate
Mix raisins, walnuts, biscuits crumbs and cherries in a large bowl. In a pan, melt butter, condensed milk and **half** (150g) chocolate, stirring all the time. Pour chocolate mixture over biscuit mixture. Stir until biscuits are well covered. Pour into lined slice tray, place in fridge for 2 hours. Melt remaining chocolate, spread over slice which has been brought back to room temperature. Cut into slices when chocolate has set.

These slices were provided by Jennie Kenyon at our recent working bee for the meals on wheels cakes. They were soooo delicious, everyone asked for the recipe. Thanks Jennie!!

Melt butter in saucepan, add cocoa and sugar. Blend well with a wooden spoon. Remove from heat, stir in eggs and other ingredients. Spread mixture into greased 24 – 10 cm. loaf pan. Refrigerate, then ice with melted chocolate. Decorate with nuts and cherries. Serve sliced with coffee or as a dessert.

Recipe Corner

Watching Adam Liaw on SBS Food whilst helping Mum get ready for bed has given me some yummy recipes. One that I tried and was very happy with is the **Shaker Lemon Tart**. It caught my attention because my meyer lemon tree was loaded with lemons and I was at the stage of “who else can I give them to?!” I don’t normally like lemon rind but this recipe was really delicious.

Both parts can be made ahead, the pastry freezes well so double the recipe and keep some for later!

Hope you enjoy it as much as I have. Lyne

Shaker Lemon Tart

Filling

2 Meyer lemons (the skin is very thin and best to use)
2 cups (440 g) caster sugar
3 eggs
2 tbsp unsalted butter, melted, cooled
Pinch of salt
thickened cream, to serve

Shortcrust pastry

100 g unsalted butter, chopped, chilled
55 g (½ cup) icing sugar, sifted
185 g (1¼ cups) plain flour, sifted
1 egg yolk

Method

Chilling time: 1 hour

Resting time: 2 hours

Filling, using a mandolin, thinly slice the lemons and remove the seeds. Place the sliced lemons, salt and sugar in a bowl, stir to combine and stand for at least 2 hours or overnight if time permits.

Pastry

Place the flour, salt and sugar in a bowl and stir to combine. Using your fingertips, rub the cold chopped butter into the flour just until combined - you should still be able to see chunks of butter. Add the iced water and mix just until the pastry comes together. Shape into a disc, wrap in plastic wrap and refrigerate for 1 hour.

Preheat the oven to 180°C. Place a baking stone or heavy-based baking tray in the oven to preheat. Lightly grease a 28cm pie plate.

Cut the chilled pastry in half. Roll out each half on a lightly floured surface until 3-4 mm thick. Place one round on a baking paper-lined tray and refrigerate until needed. Gently line the greased tin with the other pastry round, leaving the sides overhanging and place on a baking tray.

Whisk the eggs and flour in a bowl until smooth and well combined. Add the lemons with their syrup and then crumble in the butter in pieces. Stir to combine, then pour the lemon filling into the lined tin.

Brush the outside edge of the tart dough with the beaten egg and place the other pastry round on top and gently press. Trim the pastry all the way around leaving a 2 cm overhang. Pinch the overhang together. Brush with beaten egg and sprinkle generously with extra sugar. Bake for 1 hour or until golden and set.

Remove from the oven and allow to cool slightly before gently removing the tin. Cool completely before slicing. Serve with whipped cream and crème fraiche.

<https://www.sbs.com.au/food/recipes/shaker-lemon-tart>

Here's your laugh ...

