

Issue No 1  
February 2025

# Saturday, 8 February 2025 Demonstrations Notice of ANNUAL GENERAL MEETING 12:45 pm



Helen Robinson's Rose Lily

**When:** 10:30am for a 11am start.

Remember to display the GUILD PARKING notice on your vehicle if you need to park someone in. It is at the back of this newsletter.

**Where:** Concord Community Centre, 1A Gipps Street, Concord

**Entry Fee:** \$15 Please try and bring correct change or small notes. \$50 notes make it difficult for the treasurer, particularly if everyone brings them.

**Book ahead:** xx

**Remember:** ❖ Bring your lunch and a mug for tea/coffee.  
❖ Only still photographs may be taken at branch meetings. Videoring demonstrations is strictly prohibited.

**Demonstrators:** **Sylvia Fitch**— *Gloriosa Lily*

**Helen Robinson** — *Rose Lily*

**Ken Robinson** — *Maiden Hair Fern & Heuchera Leaves*

**Other:** The Committee Table will be open until 1 pm. Please be mindful of the time and get any business out of the way early.

**Shop:** Helen and Ken will be bringing their shop and there will be some great bargains. Please bring small change (nothing over \$20 notes preferably). Jiggle those piggy banks!

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NEWSLETTER OF THE CAKE DECORATORS' GUILD OF NSW, SYDNEY BRANCH INC.

# Sydney News



## President's Message

*Hello Everyone*

I hope everyone is well and looking forward to the year.

Please note that a change of date and time for the A.G.M. this year. Due to council taking a February booking, we have had to move our meeting back one week to 8th February 2025. Again, due to another ongoing council booking, we have had to change our start time. Junior's meetings remain the same.

Demonstrations will now start at 11 am, as we can't enter the hall prior to 10am and we need time to set up. We are hopeful that members arriving at 10:30 am will also ease the parking situation. Still plenty of time for a cuppa and a chat before we start!

We are working hard on obtaining demonstrators for our meetings, and hope to have a few surprises for you. As always, we need your help with both demonstrating and what you would like to see. Many years ago, my first demonstration had all our members who had written books in the front row. No pressure, sadly nearly all have now passed. They were helpful with an issue I had with preparation pieces, so everyone is happy to help. Should you see a demonstration at another branch that our members would enjoy please let us know. Also, all branches are suffering so where possible please support them, secretary details and meeting dates are in Sweet Perfection.

On a final note, please try and bring the right money for door entry and raffles. Door entry \$15 and raffle tickets (optional) are 3 for \$5 so a \$20 note would be very helpful. This will assist Dianne with trying to keep up with change.

Members wishing to sell their goods at our meetings please book in with Dianne, you will also need to supply a float for yourself.

Looking forward to seeing everyone February 8th.

*Denice Fuhrmann*

President

Denice Fuhrmann with our  
December demonstrators,  
Gladys Lim, Monica Cavallaro and  
Arti Thapa  
Wonderful dems ladies!



## Committee 2024

### EXECUTIVE COMMITTEE

President	Denice Fuhrmann	0410 697 254
(& Public Officer)	denicefur@gmail.com	
Vice President	Lyne Fuller <i>Mail Out</i>	0417 2456 11
Secretary	Jennie Kenyon	9636 3814
Treasurer	Dianne Cassim	0414 435 685

### GENERAL COMMITTEE

Caroline Bunoza <i>dems</i>	0401 718 985
Elina Chatterjee	0405 603 540
Elizabeth Ivory	0425 364 229
Annu Mishra <i>Welfare Officer &amp; Delegate</i>	0409 826 213
Leah Tsathas	

### CONTACT INFORMATION

**Phone:** 02 9636 3814  
**Email:** [info@cdgansw-sydneybranch.org.au](mailto:info@cdgansw-sydneybranch.org.au)  
**Postal:** 57 Ian Street, Greystanes NSW 2145  
**Website:** [www.cdgansw-sydneybranch.org.au](http://www.cdgansw-sydneybranch.org.au)

### CO-OPTED

Guild Shop	Helen Barton	9476 3078
Social Media	<i>position vacant</i>	
Web Manager	<i>position vacant</i>	
Mary Anne Loveridge <i>Juniors</i>	0416 037 523	



## Lucky Membership Draw

Members who paid their fees by 31.12.24 will be eligible to enter our Lucky Membership Draw for 2025.

The winner, selected at the February 2025 meeting, will have their 2025 fees refunded or transferred to 2026.

## General Notices

### Dates for the 2025 Diary

**February Annual General Meeting**

**8 February**

**NOTE THE SECOND SATURDAY (Council scheduling conflict)**

**April General Meeting**

**5 April**

**June General Meeting**

**7 June**

**August SRD & Birthday Competition**

**2 August**

*Competition subject – “Anything Goes”. Take inspiration from a dem you have seen that you would like to have a go at. Categories—Figure, Flower, Novelty.*

*Sections—Open, Novice & Junior.*

**October General Meeting**

**4 October**

**December Dem Day & Christmas Lunch**

**6 December**

### Juniors’ Meetings (1.30pm)

\* 2 March \* 3 May \* 5 July \* 6 September \* 1 November

Booking link will be available with the first Juniors’ newsletter

## Birthday Wishes

Happy birthday to our members who celebrate their birthday around this time of year, including **Glenda Borg, Caroline Bunoza, Dianne Cassim, Nadia Farag, Norma Farrell, Denice Furhmann, Debbie Lim, Maureen Threlfo, Deborah Hyde, Regina Kuganathan, and Gladys Lim.**



## Get Well thoughts

Please keep **Denice Fuhrmann, Jan Sambrook, Norma Farrell, Paulette Blackman, Lina Chatterjee, Judith Corbett, Margaret Tesoriero and Fay Gardner** in your thoughts as they continue to recover from various ailments. Best wishes to anyone who has been ill recently.



OP SIX PETAL FLOWER CUTTER SET(LARGE) (N1, N2, N3, N4) 6 ...

Visit >

Denice is looking for similar cutters to these.

<-----

If you have something similar (or the same) she is happy to purchase them from you. Please contact her on 0410 697 254 or bring them to the Feb meeting.

## Inspiration for your Valentine



<https://domesticallyblissful.com/romantic-valentines-cake/>



<https://theglitzypair.com/2025/01/timeless-heart-shaped-valentines-sugar-cookies-with-irresistible-pink-icing/>

see page 4 for recipe



<https://www.lifeloveandsugar.com/chocolate-covered-strawberry-cupcakes/>



## Membership Renewal

Membership renewals for 2025 were due by 31 December 2024.

The fee structure is as follows:

- ◆ \$65 for renewals/continuing members
- ◆ \$85 for new members (includes the \$20 joining fee).

If you have yet to renew your membership, you can do so at our February meeting. Bring the correct money in an envelope with your name on it. If it's busy, Di can deal with them after the rush..

**Note that if your memberships fees are not received by the Treasurer by or before the February 2025 meeting, you will be required to pay an additional \$10, being the late fee levied on us by State.**

### Direct Deposit Details (Westpac)

**Acct Name:** The Cake Decorators Guild of NSW Sydney Branch Inc

**BSB:** 032170      **Account #:** 355054

Deposits must be tagged with a suitable description (eg 2025 membership).

Email your completed paperwork (membership form or booking slip) and details of payment to [info@cdgnsw-sydneybranch.org.au](mailto:info@cdgnsw-sydneybranch.org.au). This will help our Treasurer reconcile the books.

## Recipe Corner

### Classic Sugar Biscuit

<https://theglitzyppear.com/2025/01/timeless-heart-shaped-valentines-sugar-cookies-with-irresistible-pink-icing/>

#### Ingredients

2.75 cups plain flour  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1 cup unsalted butter, softened  
1.5 cups white sugar  
1 egg  
1 teaspoon vanilla extract  
1/2 teaspoon flavouring  
1/2 teaspoon salt

#### Method

Preheat oven to 190°C.

In a small bowl, stir together flour, baking soda, and baking powder. Set aside.

In a large bowl, cream the butter and sugar together until smooth. Beat in the egg, vanilla extract, and flavouring until well blended.

Gradually blend in the dry ingredients until just combined.

Roll out dough to approx 5 mm, cut out the biscuits with a heart-shaped cutter and transfer to the baking tray

Bake 8 to 10 minutes in the preheated oven, or until golden. Let cool on wire racks.

Decorate: Once the biscuits are completely cool, use pink royal icing to decorate the biscuits as desired.

*See Valentine's Inspiration on page 3.*

### Watermelon Salad - sooo yummy!

Recipe provided by  
Vivian Mc Millan & Lyn Evans  
<https://www.australianonions.com.au/recipes/pickled-red-onion-watermelon-and-feta-salad/>  
*Ingredients*

1 large red onion  
¼ watermelon  
200 g packet of Greek feta  
1 cup white wine vinegar) mix  
1 tsp castor sugar ) together  
1 pomegranate, seeds removed  
½ cup mint leaves ) coarsley  
½ cup parsley leaves ) chopped  
4 radishes, cut into thin disks  
olive oil, black pepper and  
pomegranate molasses to dress

Lyn's variation is to leave out the pomegranate seeds and radish. Still very yummy!

#### Method

\* Pickle the onions 1 hour before you want to serve the salad. Take the red onion and half it from root to tip, remove the skin and slice it thinly across the half moon and put it in a bowl. Pour the vinegar mix over the sliced red onion.

\* Cut the watermelon into 4cm chunks and arrange over a large plate or platter. Drain the red onion onto kitchen towel, and scatter over the watermelon.

\* Sprinkle pomegranate seeds and the sliced radish over the watermelon.

\* Scatter the herbs evenly over the whole dish.

\* Crumble the feta over the top.

\* Dress with a drizzle with olive oil and pomegranate molasses, and season with pepper.

\* Serve and enjoy.



## 2025 Branch Committee Positions for Election

The following Committee positions will be up for election at our next Annual General Meeting place in February 2025:

- ◆ President
- ◆ Treasurer
- ◆ General Committee (3 positions)



<https://au.pinterest.com/pin/68745880303/>

## Pre Loved Cake Decorating Equipment

There will be a sales table of pre-loved equipment at the February meeting. Bring your small change and make an offer!

## Treasurer's Report 2025

A detailed audited report will be available at the AGM.

Bank Balances as at 31/12/2024

Cheque Account	\$ 10,363.43
Savings Account	\$ <u>12,756.24</u>
TOTAL	\$ <u>23,119.67</u>



Sylvia Fitch with her framed certificate Denise Fuhrmann & Lyne Fuller

## Fay Gardner Achievement Award 2024

**Sylvia Fitch** was the recipient of the **Fay Gardner Achievement Award** for 2024!

Congratulations Sylvia, well deserved!

Sylvia has been a member of the guild for many years and served on both branch and state committees. She has managed to do an entry into our branch competition on a regular basis. Which is a feat in itself!

Since covid, the Guild in general has had a downturn in members. This has made sourcing of demonstrators more difficult. Sylvia has supported our branch by stepping in at the last minute when needed on many occasions.

She began as a member of Sydney Branch until Sutherland branch was formed which was much closer to home. Thank you Sylvia, you are a very valued member of our team.

### Previous Recipients

2024	<b>Sylvia Fitch</b>
2023	Annu Mishra
2022	Jennie Kenyon
2021	Denice Fuhrmann
2020	Ismail Faidha
2019	Jean Palmer & Niki van Leeuwen
2018	Lesley Neve
2017	Jeannine Ashby
2016	Dianne Cassim

Full list of winners on our [website](#)



## Photo Gallery



A delicious spread of chicken, ham and salads.



Followed by Pavlova, Sticky Date pudding with caramel sauce, Coconut Chiffon Cake fresh fruit salad and custard.





## Did you know?

Cream of tartar is one of those mystery ingredients you might have seen in your grandma's pantry (or maybe yours....) without knowing it's many uses. After all, its name doesn't give you a clue—not like baking powder or baking soda. Yet just a touch of it makes a big difference in your baking and cooking. Here's what it is and how to use it in recipes, and even around the house.

### **What is cream of tartar?**

First of all, it's not creamy. It's a dry, powdery, acidic by product of fermenting grapes into wine. Its scientific name is potassium bitartrate, aka potassium hydrogen tartrate or tartaric acid (hence the commercial name). But you can find it in the spice aisle labelled as plain old cream of tartar.



(<https://michigangrown.org/grapes-wine/>)

### **What is cream of tartar used for?**

Adding a small amount of cream of tartar when you're beating egg whites—usually 1/8 teaspoon per egg white—speeds up the creation of foam and helps stabilize the structure of those miniscule air bubbles you're whipping up. In baking, this means mile-high meringue pies, melt-in-your-mouth meringue cookies, and angel food cakes that practically float off the plate.

### **Why is cream of tartar in snickerdoodle cookies?**

It's what separates a tangy, chewy snickerdoodle from an ordinary cinnamon-coated sugar cookie. The acid in cream of tartar gives snickerdoodles their distinctive tangy flavour, and the chew happens because cream of tartar prevents sugar in the cookie dough from crystallizing into crunchiness. Science!

### **How else is cream of tartar used in recipes?**

When combined with baking soda, it becomes a leavening agent (the stuff that makes baked goods puff up

in the oven) by producing carbon dioxide gas. If you ever run out of baking powder, *you can substitute 1/4 teaspoon baking soda plus 1/2 teaspoon cream of tartar for 1 teaspoon baking powder.*

Add a pinch of cream of tartar to boiling vegetables to help them retain their bright, fresh colour.

A pinch of cream of tartar also helps stabilize whipped cream to prevent it from deflating.

Make colourful, edible play dough! Cream of tartar can help playdough reach the right gel consistency and keep it from getting too wet.

### *What can I substitute for cream of tartar?*

Use 2 teaspoons lemon juice or vinegar to create the acidic effect of 1 teaspoon of cream of tartar in a recipe.

### *What is cream of tartar's shelf-life?*

Cream of tartar keeps its freshness indefinitely, as long as you store it in a cool, dry spot. When in doubt, you can test it by looking at it and smelling it. It should look white and powdery, and it should smell mildly acidic.

### *How else is it used around the house?*

Cream of tartar makes an effective non-toxic household cleaner all by itself or combined with other earth-friendly kitchen ingredients such as lemon juice or vinegar.

### *Try these ideas:*

**Metal polish:** Add water to make a paste to polish stainless steel and aluminum. This also removes scratches on white bowls and plates caused by knives and forks.

**Copper polish:** Add lemon juice in a 1:1 mixture. Rub on, rinse off.

**Porcelain sink, tub, toilet scrub:** Add distilled white vinegar in a 1:1 solution.

**All-purpose scrub:** Add distilled white vinegar in a 4:1 solution (i.e., 1 cup vinegar to 1/4 cup cream of tartar). This also cleans stainless steel sinks like nobody's business.

**Repelling Ants:** Cream of tartar can be dusted on ant trails to deter ants from invading your patio or picnic table.

**Credit:** Facebook Carol Sandefur Grimes

## 2024 in Review by President, Denice Fuhrmann

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Reflecting on 2024, it was a year with challenges, for committee, members with health issues and family members passing away.

Our demonstration meetings continue to be well supported. The August Birthday SRD saw two interstate demonstrators, *Maria Huff from Queensland* who was a first-time demonstrator for us, and *John Quai Hoi from Victoria* a returning demonstrator. Also, *Christine Salter from Golden West* branch with a beautiful demonstration of a tree dahlia and our own *Nikki Van Leeuwen* doing a soft cane orchid "Dendrobium Noble".

*Share the Dignity* continues to be supported by the members, ably co-ordinated by *Di Cassim*. Donations of toilet-tries etc. for women and children fleeing domestic violence situations.

Our Christmas meeting was a relaxing day with demonstrations in the morning followed by lunch. It was a day to chat and catch up. Our new member *Gladys Lim*, ably supported by *Deb Lim*, ran a card making workshop for attendees to make beautiful cards to take home and use. It was heart-warming to use ribbons donated from *Iris Boxsell's* "stash". She will be fondly remembered for her dedication to the branch in her many roles over the years. *Arti Thapa* shared her skill with roses and *Monica Cavallaro* once again wowed us with her creations. This one was a gingerbread house with palette knife work.

Over 280 cakes for *Meals on Wheels* were done this year. Thank you to the members who donated finished cakes at the December meeting and the members and helpers *Lyne Fuller* co-opted to help cut, cover and decorate cakes at her home.

Thank you to everyone who has made our job a little easier, helping with set up in the morning and cleaning at the end of the day. Every little bit helps and makes it a great team effort.

Lastly to the committee, a huge thank you to both the committees working on the senior members meetings and *Mary Anne Loveridge* and her team working with our Junior members. Without the support of these committee members and their families it would make the job of running our branch that much harder.

Regards, Denice

## December Dems & Demonstrators

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Gladys Lim



Arti Thapa



Monica Cavallaro



# How to Make a Sugar Rose for Decorating Your Cake

Arti Thapa  
Sydney Branch

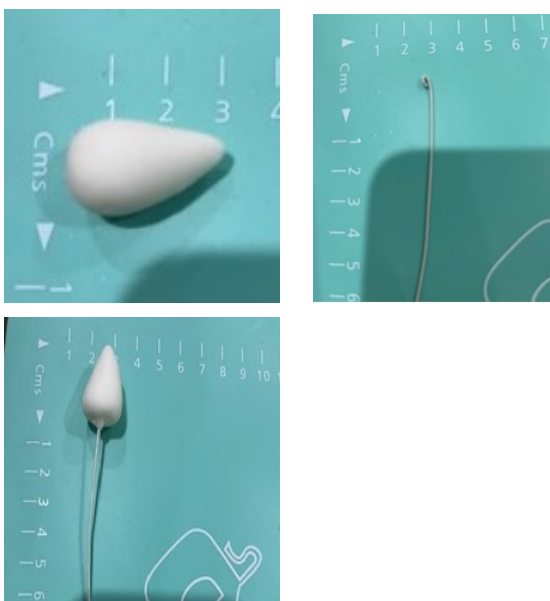
I use one or two sizes of petal cutters when making sugar roses. The sizes of cutters generally depend on the size of the “rose” cones that I am making. The more petals you add, the fuller it will get. It looks pretty when big roses and rosebuds are used together on a cake with foliage.

## Ingredients and tools:

Flower paste – recipe included	
Styrofoam or cake dummy	
Dog bone tool or ball tool	Gel paste colours
Corn starch	Flower foam pad
Small spatula	Edible glue/ Tylose glue
Small brushes	Toothpicks
Rolling pin	Non-stick board
Rose petal cutters	Rose leaf cutters
Leaf Veiner (optional)	Calyx cutters
White shortening	Edible petal dust

## STEP 1:

You will need to make a rose centre for each sugar rose you are making. It is a good idea to start making the cones a day or two ahead. Use 18 gauge wire and cut it into 4-5 inch lengths, make a hook at one end and stick in the bottom of the cone and set it aside on the styrofoam/cake dummies to dry completely.

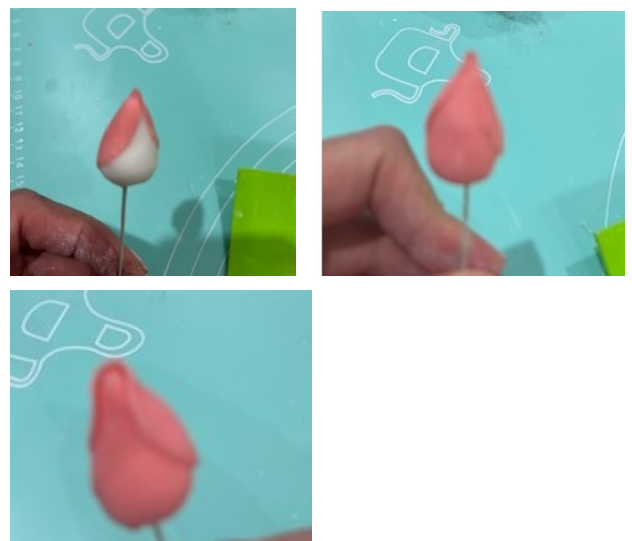


The next step is to roll out your flower paste/gum paste thinly and cut out three small rose petals.

Use your dog bone tool on the flower foam pad and carefully thin the edge of the rose petals so they get slightly frilly. Put two of the rose petals in a plastic bag to prevent them from drying out. Brush the cone with edible sugar glue/Tylo glue and wrap one rose petal tight around it, so that the pointed end of the rose cone is covered.

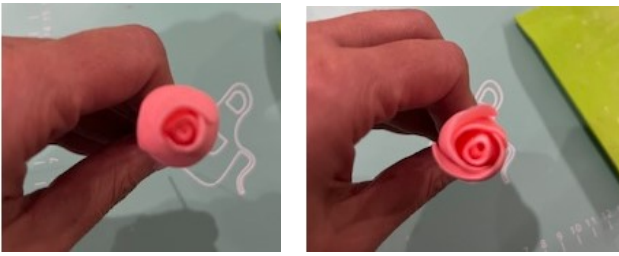


Brush with Tylo glue once again and take the two last petals from the plastic bag. Wrap them around the cone so they slightly overlap each other. Arrange the rose petals and leave them to dry for about 30 minutes or more before you add more rose petals.



Cut out three more rose petals, just like the ones you made, to begin with. Brush the rose petals lightly with glue and arrange the next three rose petals, again overlapping the petals and leave your small sugar rose to dry completely. You can use these as rose buds in your spray.

## Dem notes from December (cont.)



### STEP 2:

If you want a larger sugar rose, do as follows: Roll out your flower paste/gum paste thinly, this time cut out five rose petals with the next size of cutter. Use your dog bone tool on all five petals, as in step 1. Use an egg tray or tablespoons and dust them with a little cornstarch (this will prevent the rose petals from sticking) to dry the petals.

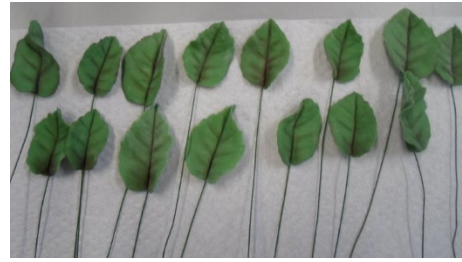
Let the rose petals dry in the spoons for around 15-20 minutes. Then brush the lower half of the petals with glue and arrange the petals around the rose, so that they overlap each other. Set the rose aside to dry completely.

If you want an even bigger sugar rose, cut out seven more rose petals. Since the rose is getting rather big now you need to carefully turn the rose upside down for the last rose petals. Attach the rose petals with glue-like previously. Let the big sugar rose dry completely.

TIP: Use a piece of foam to place the rose on, to prevent it from breaking.

### STEP 3:

When your rose is dry, roll out some green flower paste/gum paste and cut out a calyx that fits the rose. Brush the calyx with glue and attach it to the bottom of the rose. When making small sugar rosebuds, put a small ball of green flower paste/gum paste on the rosebuds after the calyx as well. Use rose leaf cutters to make leaves and wire them as shown in the demonstration.



**TIP:** Apply dry edible petal powders with a soft brush to your roses, for great-looking effects.



### Flower paste recipe

Pure Icing sugar 250 gms sifted

Gelatine 5 gms

Water 30 ml

Corn syrup/ liquid glucose 10 gms

Lemon juice few drops for whitening

Crisco/ vegetable shortening 5 gms

Cornflour for dusting/ rolling

Dissolve gelatine in cold water let it rest till it swells up, add liquid glucose and mix over hot water bath till both dissolve completely, add the few drops of lemon juice & mix well. Start adding icing sugar in batches and mix well. Add more sugar and start making a dough, add melted shortening and finish the dough. Keep it nicely wrapped in cling film or airtight Ziplock bag.

Happy Rose making !

Arti Thapa