

GOLDEN WEST BRANCH

Cake Decorators Guild of N.S.W.



PLEASE NOTE OUR NEW ADDRESS FOR MEETINGS

Jim Southee Community, 117 James Cook Drive, Kings Lanley

PRESIDENTS REPORT

Hello everyone,

I'm looking forward to our 2nd meeting for 2024.

We had a great start to the year at our last meeting with great dems from Joanne and Penny showing us something different with buttercream and chocolate.

Our AGM saw our committee continuing on and with the help from you let's make this another great year for Golden West.

Our first time demonstrator Penny did such a great job that we have asked her to dem one of the new techniques in cake decorating for our March meeting Burn Away Cake. Along with Pat showing us chocolate flowers for cupcakes and myself demming buttercream flowers.

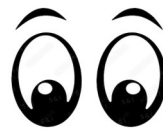
Hope to see you all on the 9th March

Take care

Love Rosemary xx



**What Do You
Want
To See**



Some Techniques You Might like To See

Butter Cream Carving

Cartoon Designs

Wafer Paper

Vintage Cakes - The rage at the moment , the old techniques

Old things are better than
new things, because they've
got stories in them, Ethan.

Kami Garcia

MARCH 2024 MEETING

SATURDAY 9th

DEMONSTRATORS

Rosemary Brett – Buttercream Flowers
Pat Dowd – Chocolate Flowers
Penny Lisle – Burn Away Cake

Kids In Palliative Care

Hi ladies the last few years we have decorated and donated cupcakes for Kids In Palliative Care.

We still have to confirm a date for this year, so get your thinking caps on, see what exciting cupcakes we can donate this year.

We will keep you posted



EXCITING NEWS



Creative Cake Decorating Day

VENUE: Penrith Leagues Club

DATE: 10th August 2024.

DEMONSTRATORS SO FAR: Rae Dare-Smith and Serdar Yener.

More information to come.

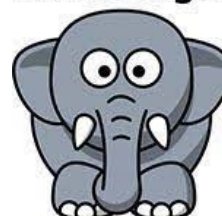
This will be a day not to be missed.

*** To bring your Coffee Mug**

*** Wear your Badges**

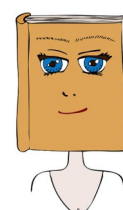
*** And bring a small plate to share for Morning Tea**

Don't Forget



FACEBOOK

Don't forget to check out our Facebook page. You will find all the SRD's and what's going on at your Branch as soon as it reaches us. Type in Cake Decorators Guild Of NSW. Golden West Branch and see what's going on.



Committee

President

Rosemary Brett 0418 435 311

Vice President

Pat Dowd 9834 1152

Secretary

Joanne Farrugia 0431 111 863

Treasurer

Ashlee Stuart 0432 764 066

Committee

Lyn Bales 0412 299 058

Cathy Cumbo 0402 830 869

Nevie Almeida 9628 7900

Robyn Beazley 0438 602 373

Christine Salter 4729 2736

Delegate

Lyn Bales 0412 299 058

Membership Officer

Cathy Rice 9862 8385

goldenwest.members@gmail.com

Public Officer

Karon Falzon 9680 3079

Executive Committee Email Address

goldenwest@outlook.com.au



Penny's Modelling Chocolate recipe and link to YouTube.
<https://youtu.be/8oZhbQC3aSI?si=UUhBUNRfSkqQ3mA9>

Modelling Chocolate:

1.134kg white melts

226.80gr Karo - light corn syrup

Add colour after the chocolate has set, just the same as adding colour to fondant.

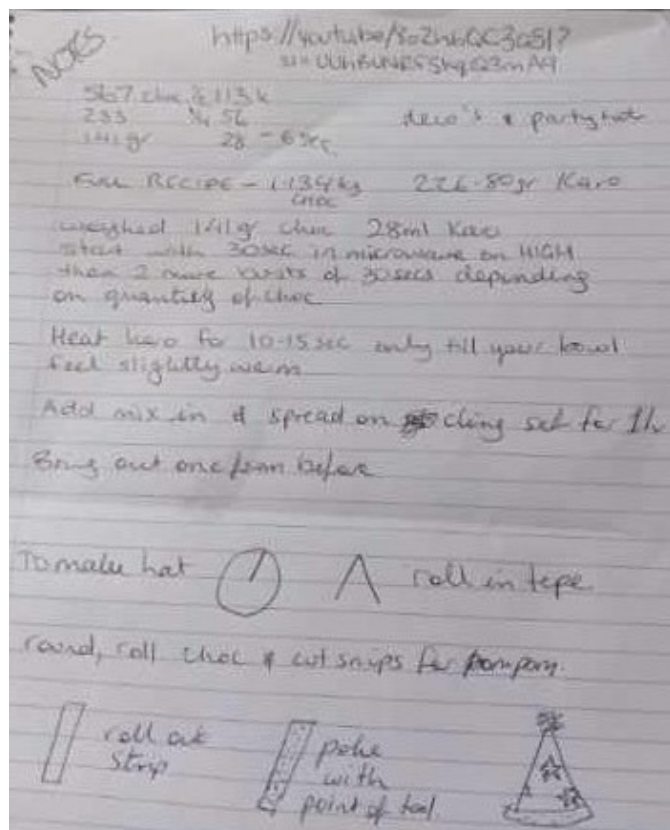
I break this down to half, quarter and so on.

Always use a rubber/silicone spatula.

<https://cakingitup.com.au/product/strip-cutters-3-pack/>

<https://www.cakedecoratingcentral.com.au/products/caking-it-up-strip-cutters-set-of-3>

JOANNES ROLLED BUTTERCREAM RECIPE



We Like To Look After Our Members.

If you know anyone who is unwell let **Shirley our Welfare Officer** know and she will organise to send a card to let them know we're thinking about them. Shirley's number is 9625

