



*The Cake Decorators' Guild of N.S.W.
Sutherland Shire Branch Inc.
Newsletter— August 2017*

- Where?** Our next Demonstration day will be held as usual at:
The Sutherland Uniting Church, Cnr, Flora and Merton Sts, Sutherland.
There is parking available in streets around the hall, and it is also a flat walk (only one block) from Sutherland Railway Station.
- When ?** Saturday 19th August 2017
- Time?** 9.30—10am sign-in / shop / cup of tea or coffee.
The first demonstration will commence promptly at 10am.
We expect to finish by 2.30pm.
- Cost?** Entry fee is \$10 and will include:-
Demonstrations, a ticket for lucky door prize, and morning tea..
The Branch will provide morning tea for everyone and something sweet.
- Lunch?** We will continue to bring our own e.g. sandwiches for lunch, instead of providing a plate. (There is a microwave available if needed).
Tea and coffee is available.
Guest demonstrators will be provided with a light lunch.

In order to decrease the use of disposables, you are encouraged to bring your own mug!

The 3 Demonstrators for our August meeting are:

- Melissa Ross – Sydney Branch
Maria Cini – Sydney Branch
Kim Richards – Sutherland Shire Branch
- Come along and support our branch, as well as our very obliging demonstrators and also, have a lot of fun on the day.

SRD News :

We are very excited and pleased to report that Tony Warren, from England will be our very special guest demonstrator for our SRD on 18th November 2017. \$40 per head members/\$45 for guests. Book early...we have 30 members booked in already and payment is to be made with booking to ensure a place, as numbers are limited.

Branch News:

- Jennifer will be at the meeting, with our shop. There new items in the shop, every meeting.
- This month, we have quite a few items: Mini-modelling tool sets with silicone tips: cloud cutters: make-up set mould: multi-chrys flower mould: hollow acrylic rolling pins, all at very reasonable prices. We have also re-stocked white plastic modelling toolsets, as requested by some members.
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- Don't forget that we have a selection of cake tins for hire. Please email Kerry for a list of available tins...or see Jennifer if you wish to enquire/hire. Cost is \$2.00 per tin/per week (or part thereof). Pick up/return, is at Kirrawee, unless other arrangements are made with Jennifer. 9521-2898.
- Trish Longhurst is organising the Catering for our meetings, so you may get a call re-morning tea, (if you have put your name on the list). You should only be called upon once per year, if everyone participates. (Except for our SRD, of course, for which it is, "All hands on deck!")
- We have begun the organisation of our SRD and we are already getting excited.
If any member has a suggestion or anything they think may add to the day please let me know.
- If any of you have an interest in doing a workshop for toppers to put on our M.O.W. cakes, we can do that as well, but only if we have at least 6 members willing to participate and (donate cakes). It will probably be a week or so after the SRD, as that must be a priority. You will still have enough time to make your cakes, if you haven't done already by then. Please register your interest with a committee-member, a.s.a.p.
- We are constantly asked for meeting dates, so:
Our remaining meeting dates for 2017 are:
August 19th
September 16th
Our SRD, is on November 18th

Special Note:

We will have for sale "Greens Vanilla or Chocolate Cake Mixes" (\$2.00 per pack) at our meeting as we have been asked by the State Committee to help them raise funds. Greens make an excellent quality product and your purchases will be appreciated.

Recipe:

I thought you may like to try this recipe I created using the cake mix. Its quick and easy

If you want something in a hurry....You can substitute apples with pears or any drained canned fruit..

- 1 packet Greens vanilla cake mix.
- 4 or 5 red or green apples, peeled, cored and thinly sliced..

Sprinkle sliced apples with cinnamon and microwave till almost cooked.

Make up cake mix as directed on pack.

Spread cake mix on rectangle baking tray (30 x 20cm approx)

Place cooked sliced apples onto the cake mix sprinkle more cinnamon over top and bake 160 till cooked...

Serve hot (with custard) or cold with ice-cream

Tips:

Roll buttercream in glad-wrap, into cylinder shape before inserting into piping bag.

Easy to remove if you need to change colours and easy to dispose of when finished, leaving your piping bag easy to clean...

See you at the meeting and happy baking...

Sylvia Fitch (Vice-President)