



*The Cake Decorators' Guild of N.S.W.
Sutherland Shire Branch Inc.
Newsletter—June 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 17th June 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.

The Branch will provide morning tea for everyone and something sweet..

Cost? Entry fee is \$10 and will include:-

Demonstrations, a ticket for lucky door prize, and morning tea..

Lunch? We will continue to bring our own 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 June meeting are:

Jan Boon -Sydney Branch

Robyn Beazley -Golden West Branch

Ashlee Stuart – Golden West Branch

Come along and support our branch, as well as our very obliging demonstrators and also, have a lot of fun on the da

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.

- 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...(thinking maybe mini-dems..10 mins, or similar), 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.
- I am constantly asked for meeting dates, so I am repeating the information here !
Our remaining meeting dates for 2017 are:
June 17th
August 19th
September 16th
Our SRD, is on November 18th

§

Last month, quite a few of our members and one lady from the local community, joined us in making, decorating and donating, 19 doz. cupcakes and also some lovely, decorated biscuits, to the Palliative Care Ward, at P.O.W. Children's Hospital at Randwick for a fund-raising stall, after a request from Le-Anne, a local decorator, who works there.

To those of you who aren't aware, Palliative care is the term used, when an illness is no longer able to be cured; the only treatment, is to try to promote well-being, as much as possible, by relieving the pain and discomfort of symptoms, for those children in their last months, weeks and days. We were honoured to assist palliative care staff, who were raising funds to provide the "extras" that make life a little happier for these babies and children, (any of whom, at any time, could be our beloved kids, or grandkids).

We were ecstatic to hear, that the stall raised \$1100.00. Congratulations to all who were involved!

For those querying why not Sutherland Hospital?

1. They have never asked!
2. Children in the Shire, who are too sick/unable to be treated at Sutherland, are transferred to POW Children's, as well.

HANDY CAKE HINTS AND TIPS

ON FREEZING: CAKES

1. Cool baked cakes on a rack. 2. Lay a sheet of plastic wrap, on the table and wrap cakes. 3. Lay another sheet, on the table and wrap cakes again. 4. Lay a piece of foil on the table and wrap cakes folding in the ends like a present, then rolling the ends up. 5. Lay down another piece of foil and wrap the cakes again. 6. Label with the flavour, date and size of the cake and pop in the freezer.

ON FREEZING: CUPCAKES

1. Cool cupcakes on a rack. 2. Lay a sheet of plastic wrap, on the table.
2. Set 6 cupcakes on top and wrap.
3. Lay another sheet of Plastic wrap, on the table and wrap the cupcakes again.
4. Slide into a ziplock bag. Squeeze the air out and close.
5. Label with the flavour and date and pop into freezer.

TO DEFROST CAKES:

1. Take the cakes or cupcakes out of the freezer and let defrost on the counter.
The time will depend on the size of the cake layer, but may take about an hour. Cupcakes may take less time to defrost.
2. Let the condensation form on the outside of the packaging.
3. Once they have sitting out of refrigerator for a while, unwrap them and serve.

Notes: Cakes and cupcakes can be frozen for up to a month.

FONDANT TIP 1:

CAKE SIZE	ICING QUANTITY	CAKE SIZE	ICING QUANTITY
6" - 15cm	500gm	10" - 25cm	1.5kg
7" - 17.5cm	750gm	11" - 27.5cm	1.75kgs
8" - 20cm	1 kg	12" - 30cm	2 kgs
9" - 22.5cm	1.25kgs		

FONDANT TIP 2: As a cake comes to room temp - air is produced and it needs to be released - if the fondant traps it in, then it just pushes the fondant out again.

To prevent this occurring take measures to ensure that your cake is at room temp - even to the point of inserting a sharp, thin-bladed knife into the centre of your cake - leaving it there for a minute and removing it - feel the blade if it is still cool/cold - then the internal temp is still too cold.

GANACHE TIP : If your ganache needs to be refrigerated to remain set - then you need to increase the chocolate to cream ratio....

- Place any cookie cutter shape onto your cake and pour rainbow sprinkles over top to create a pop of colour that will no doubt wow.
- Here's the secret to making ultra-impressive icing swirls for cakes and cupcakes: fill two icing bags with different coloured frosting. Cut the tips and place them both into a larger icing bag fitted with a tip. The icing will come out in two different colours at the same time.
- Make an icing-free cake look incredible with this cool hack: place a piece of lace on the cake and sprinkle icing sugar through a sieve to get this gorgeous pattern.

RECIPE:

Many members and visitors were asking about Helen's recipe for the Avocado Dip that she brought for our April meeting's morning tea. She has kindly consented, to providing a copy via our newsletter, as follows. Thank you so much for sharing with us Helen.

Avocado Pate

2 large avocados

4 hard boiled eggs finely chopped

2 tablespoons lemon juice

2 cloves garlic crushed

2 teaspoons parsley chopped

1 tablespoon fresh chopped mint

Salt & pepper

1/4 cup sour cream or mayonnaise (I used store bought aioli and herbs)

Pinch of sweet paprika

Cut avocado in half. Remove seeds and carefully, scoop out flesh and put in a bowl.

Mash avocado with all remaining ingredients

Garnish with lemon twist and a sprig of parsley

Note: slight discolouration can occur if avocados are not freshly ripened

Hope to see as many of you, as can make it, on June 17th..... Kerry Carrigan.