## Saturday, 5 August 2023 **State Rostered Day Demonstrations**

# **CATERED & BOOKED EVENT see page 5**

9:30am for a 10:00am start. When:

> **Note the start time.** Earlier start to accommodate 4 dems. 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

Remember: Bring your mug for tea/coffee.

> Only still photographs may be taken at branch meetings. Videoing demonstrations is strictly not permitted.

Demonstrators: Robyn Beazley Cheeky Monkey - Golden West Branch

Sylvia Fitch Men's Cakes - Sutherland Branch

Denice Fuhrmann Fantasy Goldfish - Sydney Branch

Christine Salter - Golden West Branch

Other: The Committee Table will be open until 11.30am. Please be

mindful of the time and get any business out of the way

early.

### **Inside This Issue**





## **President's Message**

## Hello Everyone

Hoping that you are all keeping well and warm as the nights grow colder. Best wishes to those who have been sick and hospitalised hoping that you are heading for a speedy recovery.

We have a great lineup for our State Rostered Day & Birthday Competition. Wishing you all well for your competition entries. We have a number of Juniors entries, put your thinking caps on members to outdo them!

We have four great demonstrators Robyn Beasley, Sylvia Fitch, Christine Salter and Denice Fuhrmann. Please remember to respect your fellow members by changing places after each demonstration and keep a safe distance.

Once again please think about doing a demonstration for us and share your skills.

Enjoy your day. Thank you to all

#### Best wishes

Jeannine Ashby

President

https://www.taste.com.au/recipes/clinkers-cakerecipe/bfqjf8v6





June Demonstrators Rae Dare-Smith, Annu Mishra and Marjorie Muncaster with President Jeannine Ashby.

## **Committee 2023**

#### **EXECUTIVE COMMITTEE**

President Jeannine Ashby 9744 2981 (& Demonstrators) nevashby@gmail.com Vice President casual vacancy

Secretary Jennie Kenyon 9636 3814 Treasurer Dianne Cassim 0414 435 685

#### GENERAL COMMITTEE

Elina Chatterjee 0405 603 540
Lyne Fuller Mail Out 9680 4096
Elizabeth Ivory 0425 364 229
Annu Mishra Welfare Officer & Delegate

0409 826 213

Leah Tsathas

#### CONTACT INFORMATION

Phone:02 9636 3814Email:info@cdqnsw-sydneybranch.orq.au

Postal: 57 Ian Street, Greystanes NSW 2145
Website: www.cdgnsw-sydneybranch.org.au

facebook



#### CO-OPTED

Guild Shop Helen Barton 9476 3078
Mail Out Iris Boxsell 9481 8425
Public Officer Denice Fuhrmann

Social Media position vacant
Web Manager position vacant

Mary Anne Loveridge Juniors 0416 037 523



Tui and La Koi from Avatar the Last Airbender

### **General Notices**

### **Dates for the 2023 Diary**

**August SRD & Birthday Competition** 

5 August

Note start time is 9:30 am for 10 am start

October General Meeting

7 October

Note start time is 10 am for 10:30 am start

December Dem Day & Christmas Lunch 2 December

Note start time is 10 am for 10:30 am start

Juniors' Meetings (1.30pm start)

2 September • 4 November

Juniors days must be booked through Trybooking

https://www.trybooking.com/CGBWH

### **Birthday Wishes**



Happy birthday to our members who celebrate their birthday around this time of vear. including Judith Corbett, Evon Nunn, Maria Burzynski, Maria Cini and Regina Prasad.

## **Get Well thoughts**

Please keep Dorothy Apps, Ishmail Faidha and Margaret Tesoriero in your thoughts.

## **Recipe Corner**

#### Jeannine's Biscuits

from the April meeting Ingredients

125g butter

½ cup sugar

1tsp vanilla essence

1 ½ cups SR flour

½ cup cornflour

Pinch of salt

4 tabs milk

1 egg lightly

whisked

Extra sugar

Method

Beat butter and sugar

together with

vanilla essence until light and creamy.

Mix in sifted dry ingredients and milk.

Knead to form a firm dough.

Roll out to 1cm thick and cut out.

Place cookies on a lightly greased and flour dusted baking tray. Brush with whisked egg

Bake at 190 deg C for 12 – 15 mins and remove from tray whilst hot.

and sprinkle with extra sugar.

Yields 3 ½ dozen

#### Leah's Butterscotch Slice

Serves 12 Prep 15 mins Cook 45 mins

*Ingredients* 

115g melted butter

1 cup brown sugar

1 cup SR flour

1 cup coconut

**Topping** 

1 tbsp butter

2 tbsp golden syrup

395g condensed milk

200g milk chocolate melts

Method

Preheat oven to 180 deg C

Grease and line a lamington tin with baking paper.

*Base:* Mix together brown sugar, flour, coconut and melted butter. Press into tin and bake for 10-15 minutes. Cool.

*Centre:* Mix together additional butter, golden syrup and condensed milk. Spread evenly over the cooled base and bake a further 15 minutes.

*Topping:* Melt the chocolate and spread over the cooked filling whilst it is still warm.

Refrigerate for 2 hours or until the chocolate is set.



## **Sydney Branch Annual Birthday Competition 2023**

### THEME & CLASS

- ◆ Open—Avatar inspired cake, figure/s, plaque
- ◆ Novice—Flower either realistic or fantasy flower
- ◆ Junior—Super Mario Brothers

### AWARDS

- ◆ 1st, 2nd, 3rd awarded according to number of entries in each class
- Members' Choice Award (votes taken on the day)

### COMPETITION RULES

- 1. Handwork only.
- 2. Entry is to be presented on a board with **maximum** size of 35.5cm (14in).
- 3. Wire, ribbon, braid are allowed.
- 4. All supports to be of food-grade quality.
- 5. Craft glue must not be used to attach elements of your entry.
- 6. Entrants may submit multiple entries in their class.
- 7. All work must be that of the entrant.

Send your completed entry forms by mail to Lesley Neve, 16 Nirimba Ave Epping 2121 or scan and email to info@cdgnsw-sydneybranch.org.au.

Get your entry form in to assist in award organisation. Entries will also be accepted on the day.

For more information, call **Dianne Cassim** on 0414 435 685.



B43/C3

Junior

Must be a current member







Some Avatar Inspiration for you!

### ENTRY FORM

Name:	Telephone:	
Branch (if not	Sydney): Email:	
Class	Description	Please mark applicable class with number of entries
B43/C1	Open	
B43/C2	Novice  Entrant has not gained First Place in a recognised Cake Decorating Competition eg RAS of NSW (Easter Show), Challenge, branch competition.	



**Avatar Fantasy Flowers** 



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## Inspiration from the net



https://www.fabmood.com/inspiration/40-cuteminimalist-cake-designs-for-any-celebration-33/



https://mymodernmet.com/nature



https://mymodernmet.com/ nature-inspired-cakes/

## **Sydney Branch State Roster Day 2023**

We have another jam-packed event being planned for our State Roster Day on 5 August 2023 Raffles, prizes, gifts, our annual birthday competition and a delicious catered lunch. Places are limited so book in early to avoid disappointment!

## SYDNEY BRANCH SRD LUNCH BOOKING FORM Book by 25 July 2023

### A catered lunch will be served at our SRD. Bookings are essential!

- Fully paid bookings must be received by 25 July 2023.
- You will be sent confirmation that your booking has been received. If no notification is received by 31 July 2023, contact **Dianne Cassim** on 0414 435 685.
- No refunds will be made after the booking deadline but payments are transferable.

Name:	Branch:		Tel:	
Email:	Dietary Requireme	ents:		
Member \$30.00	Non-member \$40.00	Amount Paid \$		

Payment by cheque: Mail completed booking slip and your cheque (payable to The Cake Decorators Guild of NSW Sydney Branch Inc) to Dianne Cassim, 4 Keyworth Drive, Blacktown 2148. Include a stamped self-addressed envelope if you would like a receipt for your payment. Your receipt can also be collected at the June meeting or August SRD. Payment by direct deposit: Email completed booking slip & payment details to info@cdgnsw-sydneybranch.org.au.

Acct: The Cake Decorators Guild of NSW Sydney Branch Inc BSB: 032 170 Acct #: 355054 (Incl Ref: SRD+last name)

## **Photo Gallery and follow-up June Demonstrations**

Rae Dare Smith has generously followed up with answers for some questions asked at the June demonstration.

- Groot is from the Guardians of the Galaxy which is based on the Marvel Comics.
- I obtained the image (that I altered) from Creative Fabrica <a href="https://www.creativefabrica.com/">https://www.creativefabrica.com/</a> where I have a yearly subscription. You can obtain some fonts and graphics for free, and some are one-off payments or you can download whatever you want for a yearly subscription. It allows you to sell items commercially with the items you download (you just can't on sell the svg files. It is a really good resource for all types of crafting.
- Corn Syrup 473 mL bottle from Amazon Australia is \$11.48 and \$17.95 from Lollipop Cake Supplies.
- I buy my piping bags in bulk from Ozplaceshopping mall on ebay <a href="https://www.ebay.com.au/">https://www.ebay.com.au/</a> itm/224421539394?hash=item344090ee42:g:HwkAAOSwf~dflpbM but you can buy them from elsewhere.
- My impulse heat sealer came from Pack Equip Direct in Queensland <a href="https://www.packequipdirect.com.au/product-category/heat-sealing/">https://www.packequipdirect.com.au/product-category/heat-sealing/</a> I have the metal body type as it is sturdy, but if you aren't heat sealing much then the plastic body will get you through. My cookies have remained fresh after heat sealing for a year (I tried then ate last years easter cookies with my husband at easter this year), but if they are packaged in the self-sealing bags, they will only last days as air can get in.
- You should buy proper bags to seal cookies by that I mean they need to be food safe, so don't buy Kmart craft bags. I buy bags from Miss Biscuit, but Loyal have started selling quite good bags as well.
- Eddie the printer that is food safe and will print on cookies, m&m's, cupcake disc toppers, etc https://youtu.be/TMzMD64AsZA
- Mesh mats for baking on I have the Cookie Countess ones from Miss Biscuit <a href="https://www.missbiscuit.com.au/shop/cookie-countess-mesh-non-stick-baking-mat/">https://www.missbiscuit.com.au/shop/cookie-countess-mesh-non-stick-baking-mat/</a> but there are more available on the market now than when I bought them. They help reduce cookie spread while baking.

Cheers Rae



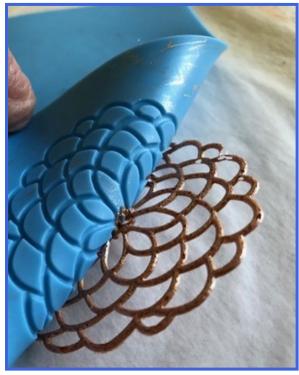




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## **Photo Gallery June Demonstrations**





Annu's Lace Making

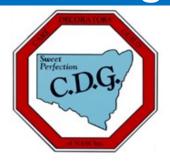


Flower Toppers SugarVeil Products Corporation, 20 www.SugarVeil.com

Marjorie's Train & Tracks

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Parking place on the dash of your car if you need to double park



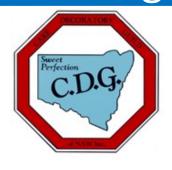


Please come into the main hall so that this car can be moved for you.

Thank you for your understanding.

# Parking

place on the dash of your car if you need to double park





Please come into the main hall so that this car can be moved for you.

Thank you for your understanding.