

Saturday, 3rd June 2017

Demonstrations and a Workshop



- DOOR FEE:** \$15.00
- When:** 9:30 am for demonstrations to start at 10:00 am
Please make sure you sign in. This is necessary for insurance purposes.
- Where :** Concord Community Centre, Gipps Street, Concord
- Getting There:** Bus #464/466 (Burwood Station) or #439 City to Mortlake
- Remember:** ❖ ***Please bring your own lunch and workshop items (see page 3)***
- This is being trialed for the first time***
- ❖ **Bring a mug for tea/coffee.** If you do not have your own mugs, a paper cup will be available at a cost of 20 cents each.
 - ❖ Only still photographs may be taken at branch meetings. Taking videos of demonstrations is strictly prohibited.
 - ❖ If you sit in the front row for one demonstration, please take your turn in the back row for the next demonstration.

Demonstrators: Lucie Priestly (Elves - Carlos Lischetti)
 Chris Cortes (David Austin Rose)



Workshop: Maria Cini (Cats)

Please bring your own tools for this workshop

Shop: Sugarcraft from Orange.

Please contact Chris on (02) 6361 3434 if you want to order.

Other: The Guild Shop, Library and Committee Table will be open until lunchtime. Please ensure all transactions are completed by that time.

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Sydney News

BUSINESS NAME



President's Message

Dear Members,

The next few months will be very exciting for our branch.

The June meeting is the trial of an alternative meeting format and the August birthday meeting and competition is always a great day.

Do be sure to come along on 5th June if you possibly can so that you can experience our trial format and give us feedback on how you found it. This is a trial only and we need as many of you there as possible to get a wide range of responses. We are really keen to have the participation of some of our longer standing members in the role of mentors to less experienced members so if you are uncertain about taking part in the workshop can we call on your years of experience to give advice and assistance to others. A questionnaire has been prepared to gather your thoughts and a copy is being sent out with this newsletter so you can ponder your answers to many of the questions and fill it in before coming along or else complete it on the day.

The day will start in the normal way with arrival at 9.30 am allowing you time for a cup of tea and a chat before beginning demonstrations at 10am. Raffles and lucky door draws will happen over our lunch. For this meeting, it is "bring your own lunch" so that we can quickly turn around from the demonstrations to

the workshops and to allow those who normally give their time to manage the kitchen an opportunity to take part fully in the day.

The August competition topic of **Mythical Creature** gives plenty of scope for your creativity and we are looking forward to seeing a lot of wonderful creations. You have a couple of months to think about it and get your entry ready so we hope that as many of you as possible will have a go. Don't feel that your work is not good enough for competition – every entry has its own merit and members love to see how people have interpreted and achieved.

Looking forward to seeing you all on Saturday week for lots of shared experience and lots and lots of fun playing with cats.

Kind regards

Elizabeth Ivory

President



Committee 2017

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Dear Members,

If you are thinking of a **demonstration** in your mind or have **new ideas** for a **particular workshop**, please share your thoughts with us so that we can meet your request .

General Notices

Dates for the 2017 Diary

June Meeting including Cat workshop	4 June
Workshop - Chocolate Peacock	1 July
August State Rostered Day & Birthday Comp	5 August
ANCA Perth Seminar	17- 20 August
Workshop - Buttercream flowers	2 September
October General Meeting	1 October
December Demonstration Day & Xmas lunch	2 December

ITEMS FOR THE JUNE WORKSHOP

4 inch board	60grams of fondant either black, white, or pale orange
PME wheel	And very small quantities of pink red and green.
Craft knife	However if you want to do the ginger cat you can stipple it with a darker shade of orange colour.
Dresden tool	
Sugar glue	
Paint brush	
Cake decorators rose spirit	
Stamens	
Spaghetti	

Our thoughts are with **Evans Jones** at this difficult time in his life as he grieves the loss of his mother. Please accept our sincere condolences Evan.

All the very best to **Pat Freeman and Lily Ma** as they both recover from surgery. Everyone here wishes you a speedy recovery **Pat and Lily**.

Golden West Branch has a **new venue** for their meetings.

Their general meetings will now be held at **Halinda School**, Mimika Avenue, **Whalan NSW 2770** contact **Rosemary Brett** on **0418-435-311** or Joanne, Golden West Secretary on **0431-111-863** if you have any queries.

Birthday Wishes

To all the members whose birthdays fall in the months of May and June—Have a very happy day!!



Workshop

The State Committee is offering interested members an opportunity to learn to create a **Checkerboard Cake**.

Venue: Iced Affair, Camperdown

Cost: \$180.00

Date: Sunday,
25th June 2017



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ALL EQUIPMENT/INGREDIENTS INCLUDED

Contact: Elizabeth Ivory 0425 364 229

Demonstrator: Connie McCartney

Sydney Branch Annual Birthday Competition August 2017

Theme: Mythical Creatures

Member's Choice Award

1st, 2nd, 3rd awarded according to the number of exhibits in class

Competition Rules

- 1) Handwork only
- 2) Exhibit to be presented on a board maximum 30cm (12") size.
- 3) Wire, ribbon, braid, manufactured (non-synthetic) stamens, petal dusts, florist tape and edible products (eg polenta, gelatine) are allowed.
- 4) All supports to be of food grade quality.
- 5) Craft glue must not be used as an attachment.
- 6) Members may enter as many exhibits as they wish.
- 7) All work must be that of the exhibitor.



Entry forms can be **submitted** to the **Committee table** at the August meeting, posted or emailed to the Secretary, **Jennie Kenyon** (secretary@cdgnsw-sydneybranch.org.au).



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ENTRY FORM

NAME:		TEL:	
Class	Description	Please mark applicable	
B38/C1	Open		
B38/C2	Novice		Entrant has not gained First Place in a recognised Cake Decorating Competition eg RAS, Challenge, Branch Competition.
B38/C3	Student		Entrant must be currently enrolled in classes or have finished class within the last 12 months. Entrant has not gained First Place in this section in a prior competition.
For Student Classes , specify class location and teacher			
B38/C4	Junior (must be current member)		

Sydney Branch Workshops - 2017

Sydney Branch Workshops 2017

Have you watched the demonstrations at the Sydney Branch and thought the skills were beyond you? Would you like to be able to create beautiful sugar flowers to wow clients and friends?

The Sydney Branch Workshops are the perfect opportunity for you to brush up on your flower making skills. These workshops are being held this year in conjunction with the Juniors' meetings. The topics selected by members at the December Christmas lunch were **Slipper Orchid**, **Chocolate flowers/peacock** and **Buttercream flowers**.

We have already had the workshop on **slipper orchid** in **early May** which was thoroughly enjoyed by the participants. The other two are still available to those who are interested. You'll see glimpses of the workshop on **Slipper Orchid** in this newsletter but many more photos are available on our website in the Gallery section.

(www.cdgnsw-sydneybranch.org.au)

or on our Google+ page (plus.google.com/+CDGNSW-SydneyBranchOrgAu).

If you would like to attend the workshops, complete the form below and send it in early to book your place. You can also book and make payment at the June meeting.

Sydney Branch Workshops Booking Slip

<https://www.bing.com/>

I would like to attend the following workshops: .

- 1 July 2017 (**Chocolate flowers/peacock**)
 2 September 2017 (**Buttercream flowers**)



Name: _____ Tel: _____

Member: \$45.00 (1 workshop) \$80.00 (2 workshops)

Non-member: \$55.00 (1 workshop) \$110.00 (2 workshops)

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**

Payment by direct deposit: Email completed booking slip and payment details to:
treasurer@cdgnsw-sydneybranch.org.au.

Acct Name: *The Cake Decorators Guild of NSW Sydney Branch Inc*,
BSB: 032170 **Acct #:** 355054

Arrival Time: 9.30 am for 10 am start Finish time: 1pm

Bring your own lunch and a mug for tea/coffee. Morning tea will be provided at the venue.

You'll receive information well in advance about the materials and the necessary tools for the workshop so that you have adequate time to gather those items.

Where : Concord Community Centre, Gipps Street, Concord

Getting There: Bus #464/466 (Burwood Station) or #439 City to Mortlake

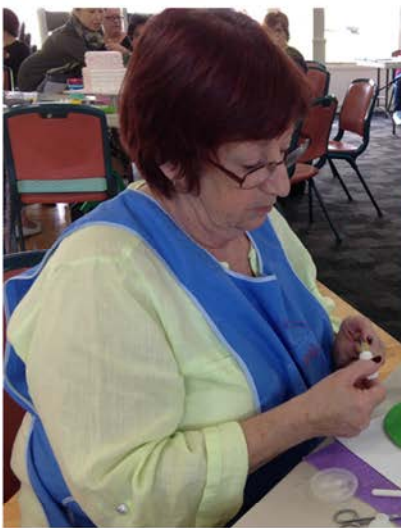
Slipper -Orchid Workshop



April Meeting Demonstrations



Jill Crossley from Illawara Branch with her adorable creations of dogs and cats on cup cakes

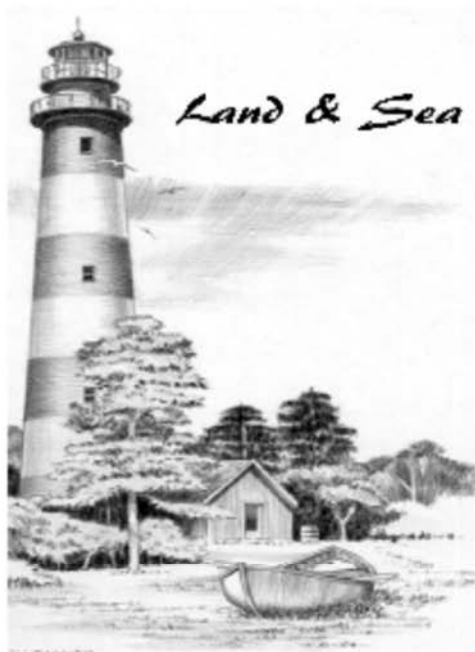


An innovative design the **side effects** created by **Connie McCartney** from Illawara Branch

Denise Fuhrmann with her creations of hens, their eggs and little chooks to keep in line with the tradition of Easter



Sylvia Fitch inspired the onlookers by creating flowers for the cake by using her Tupperware



10th National Cake Decorators Seminar

18 – 20th August 2017
Rendevous Grand Hotel,
SCARBOROUGH

Hi everyone !

With the Seminar just four short months away, it is time for an update to all the delegates.

We have six international demonstrators and ten Australian experts for your enjoyment. There are three Italian and one English gentlemen and two ladies from New Zealand. There will be eighteen demonstrations and you will be able to see all of them. Attached is a full list of our demonstrators.

Your fee gives you all the demonstrations, morning and afternoon teas and a smorgasbord sit down lunch, also the big dinner on Saturday night. Any husbands coming to Perth with their partners are welcome and the fee for them is \$80. If you have not booked for them please contact me as soon as possible.

An optional extra on Thursday evening from 1800 (6.00pm) is the Welcoming Sundowner (not covered in your fees as some members will still be arriving). The cost for the Sundowner is \$60.00 per head, getting a drink on arrival, food, music and 4 demonstrations whilst watching the sun go down over the ocean. We have a grandstand view as we are on the beach front and have large panoramic windows and a balcony to view the sunset.

There are optional extra workshops on Monday after the seminar at the same venue.

Workshop 1 (9am – 12md) Ceri Daniel Griffiths (UK) - Using a new system of moulds and ovepiping.

Workshop 2 (9am – 12md) Gian Paolo Panizzolo (Italy) - Beginners airbrushing

Workshop 3 (1pm – 4pm) Mario Romani (Italy) - Advanced airbrushing

Workshop 4 (1pm – 4pm) Antonio Argentieri (Italy) - Sculpturing

Please note lunch is not provided on this day.

If you have booked and wish to change your booking, please advise me as soon as possible.

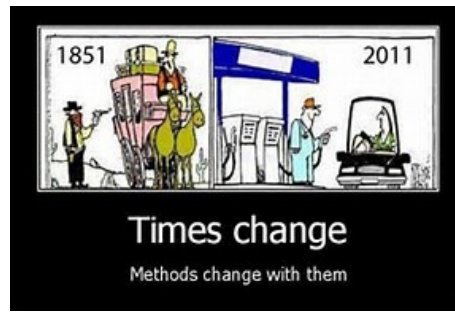
If you have not booked and wish to, please advise me as soon as possible as there are limited numbers in each workshop and it is first come first served.

Most items will be supplied, any further requirements will be sent at a later date.

LILYAN TAYLOR
08 9446 9856
0439 922 939
lilyan@arach.net.au

The Idea of Change

Cake decorating is a creative pursuit. Cake decorators love this art passionately and a well decorated cake becomes a centrepiece for all occasions. If there was no variety and if everybody decorated their cakes using identical designs, where's the creativity and novelty?



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We live in a competitive environment which poses many challenges. We live in a world which is constantly evolving. When we look around ourselves, there are changes everywhere. A world without change becomes too static and boring, we need to be pragmatic in our approach so that we can remain competitive, innovative and achieve desirable outcomes. This notion of change is proving to be a real dilemma for us.



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As most of you are aware, CDG Sydney Branch, is setting its sights high and in its endeavour to reach a new milestone, is seriously considering adopting a new format for their Saturday meetings. The Committee is in the process of giving a new twist to the day's program so that it can boost new membership and at the same time make the program for the existing members more interesting.

Dealing With Change



<http://www.bing.com>



"They say 'change is inevitable'... thank goodness!"

The Idea of Change and Proposed Changes

<p>The question now arises- how much change can we bring about to our branch without losing our identity? We value all our members immensely because of who they are. Their attendance at various meetings fills us with joy and pride and we do not want any of our existing members to feel dismayed. The CDG Sydney Branch Committee would like all our members to be involved in this decision-making process and express their views.</p>	<p>We are giving all members this opportunity to participate in this survey by answering a few simple questions. This is an anonymous survey and your choice, suggestions and comments will be valuable to the Committee in deciding one way or the other. Please feel free to express your thoughts, opinions and suggestions for a novel way to run these meets so that they are fun-filled events for all our members, be they new or veterans in this field..</p>
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Proposed Changes

1. We replace two demonstrations with a workshop so that everyone enjoys hands-on activities
2. Instead of having 4 demonstrations, we have two demonstrations and a workshop.
3. During the workshops, if experienced members are not interested in learning a new skill, they could mentor the new members and help them
4. We do away with the present practice of a shared community lunch laid out on a table with a variety of plates contributed by all the members and replace it by asking members to bring their own lunch





Maybe change IS a good thing



If you can't change something,
Change your point of view

Your Opinion(s) Comments

1. How long have been a member of the Sydney Branch of the Guild?
2. What is it that inspires you to attend these meetings on a regular basis?
3. How did you first learn about CDG in general and Sydney Branch in particular?
4. Have you been a member of any other Branch?
5. How is Sydney Branch different from the other branches you visit?
6. What are your thoughts on the proposed changes to the branch meetings?
7. What do you think of the idea of bringing your own lunch rather than the present practice?
* . If yes, Are you prepared to help in the Kitchen on a roster basis?
8. Are you likely to continue being a member of this Branch if we went ahead with all these changes?