

July 2019

Volume 11 Issue 4

Golden West Branch

Cake Decorators Guild of N.S.W.



Juniors

11th August

“Cookies”

For more information ring
Rosemary 0418 435 311



State Rostered Day

St Stephens Anglican Church

45 President Road Kellyville

Have You Booked Yet

“Bookings Essential”

To Book Call Ashlee 0432 764 066 or
email goldenwesttreasurer@outlook.com

Hello everybody the year is going so quickly. They say winter is here but our sunny days look otherwise . We can only hope we get more rain.

Thank you to our lovely members who made beautiful cupcakes and cake pops for the Westmead Children's Palliative Care Unit. It really does make you feel proud of how we can help.

Our SRD 14th July will be a fun educational day with 5 amazing demonstrators and lots of food. We do have a reputation for our high tea LOL. Our raffles will be bigger than ever along with lucky door prizes and a gift when you arrive. As we are having a catered lunch please book in early. Visitors are welcome.

Juniors will be on the 11th August. They will decorate cookies so please book in with me ASAP so we can order the cookies and icing.

Don't forget to start thinking about our September meeting when we again will have our Judges Day. Great prize money details to follow.

Look forward to seeing you at Kellyville SRD (don't forget to book in).

Take Care
Love
Rosemary xx



What's Happening In The July 13th Meeting

It's Our SRD Day

Demonstrators

Fay Cahill - Lustre Dust and Stencil Piping
Raewyn Read - Figurine
Christine Kerr - Christmas Topper
Tracey Wilson - Butterflies from Wafer Paper
Anne Bromfield - Wind Flower, Japanese Anemones

Shop For The Day

Cake Decorating Solutions

High Tea
High Tea



The last few years we have had a spectacular high-tea and this year we hope to do even better. We would like all our members to bring a small plate to contribute to the high-tea plates. Sweet or savoury and preferably something homemade. We know you are all good cooks.



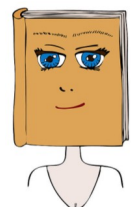
We Like To Look After Our Members.

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 9396.



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.

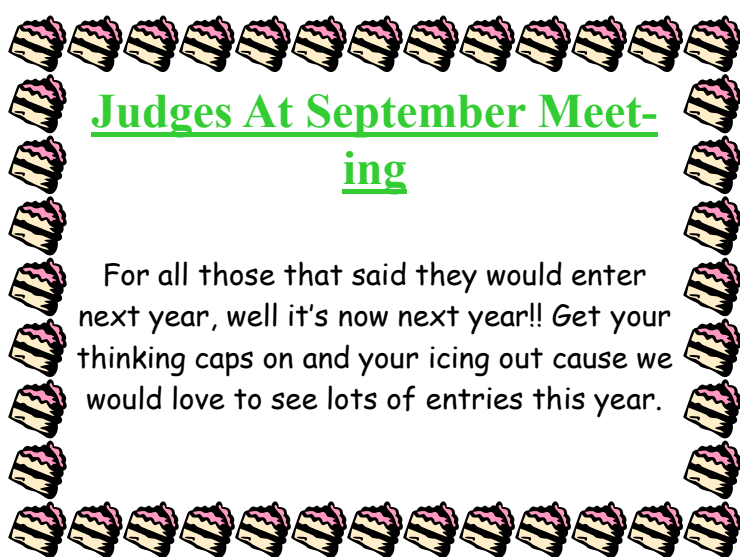


Raffles Raffles Raffles

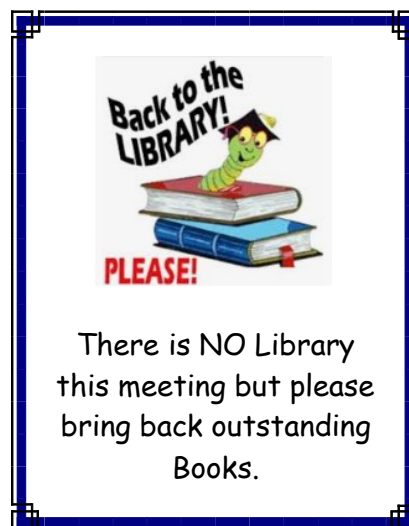
Don't forget to bring your money with you we have fantastic prizes for our raffle a Dehydrator, Robo Vacuum cleaner and a Air Fryer to name a few.

Westmead Childrens Hospital Palliative Care Team

We've had a beautiful thank you letter from Westmead Palliative Care Team at Westmead Children's Hospital. They were thrilled with all of the cupcakes and cake pops and raised a whopping \$1871.00 - highest amount ever raised. Thank you to all our members who contributed to this fantastic fundraiser.



**Cakes are special,
Every birthday,
every celebration ends with something sweet,
a cake,
and people remember.
It's all about the memories.**



Where To Find Us

For Our SRD Day

Venue -St Stephens Anglican Church 45 President Road Kellyville

Time : Doors will open at 9.30am for 10.00am start Entry fee - \$30 Members Visitors \$35

Provided Once Booked - Morning Tea, Lunch, Afternoon Tea

We kindly ask that all mobiles are switched to "Silent" during the Dem's, thank you."

Plenty of Parking - Disability Parking at the front door

President

Rosemary Brett 0418 435 311

Vice President

Pat Dowd 9834 1152

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Joanne Farrugia 0431 111 863

Treasurer

Ashlee Stuart 0432 764 066

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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

#Cake Tip

When adding Chocolate Chips or Fruit Bits into your cake batter, coat them with flour to help keep them from sinking to the bottom of the pan

For Me, the cinema is not a slice of life, but a piece of cake.

Alfred Hitchcock

MELTING MOMENTS



These taste so good you will not believe that they are **gluten-free**.

MAKES	PREPARATION	COOKING	SKILL LEVEL
24	40 MIN	15 MIN	EASY

Ingredients

- **375 g** unsalted butter, chopped and softened
 - **185 g** (1½ cups) pure icing sugar
 - **½ tsp** vanilla extract
 - **2 tbsp** honey
- 500 g** rice flour, plus extra for coating

Icing

- **150 g** butter or dairy-free margarine, chopped and softened
 - **1 tbsp** milk
 - **250 g** (2 cups) pure icing sugar
- 1 tbsp** passionfruit pulp

Instructions

Preheat oven to 160°C.

Line an oven tray with baking paper.

Cream the butter, sugar, vanilla and honey in a large bowl with electric beaters until pale and fluffy.

Add the rice flour and mix well.

Using lightly floured hands, roll the mixture into walnut-sized balls and place on the prepared tray.

Gently flatten each ball with a fork dipped in some extra rice flour.

Bake for 15 minutes, or until just golden.

Remove from oven and leave on tray to cool.

To make the icing, beat the butter and milk until pale and creamy. Add the icing sugar gradually until well combined, then add the passionfruit pulp and combine well.

When the biscuits are completely cooled, sandwich two moments together with the passionfruit icing.

These bickies can be stored in an airtight container in the fridge for up to 5 days.

Recipe and image from Indulge by Rowie Dillon, published by Harper Collins, \$40.