

# Golden West Branch

Cake Decorators Guild of N.S.W.



## Presidents Report

Merry Christmas Everyone,  
Yes only weeks away

Thank you to our September demonstrators who travelled from Wagga. Helen, Ken and Danitsa. We really appreciate you sharing your knowledge and good humour.

Juniors will be held on the 27th October. They will be decorating 6 cupcakes with a food theme topper.

We will be donating mini Christmas cakes again for Meals On Wheels. We will have eggs, icing, cake mix, boxes and boards so when making your pledge please take these to help you out.

We are already planning for our 30th Birthday next year. So please feel free to make suggestions for our celebration in July.

Don't forget to book into our 9th November meeting for our Christmas lunch as we need to know for catering. We will have as well as our demonstrations a special guest speaker on the importance of vitamin D.

We hope that you have enjoyed seeing the varied demonstrations throughout the year and reading our newsletters.

Of course all these things can't be achieved without ideas and help from a great committee.

There is a lot of organising and planning that goes into each meeting which I'm sure you appreciate.

I personally would like to thank you all for your help and friendship.

For anyone and their families who have had ill health throughout the year I hope 2020 will be a healthy one for you all.

May you and your Families and Friends have a wonderful Christmas and Happy New Year.

Look forward to seeing you all on the 9th November and our first meeting in February 2020

Merry Christmas  
God Bless  
Love  
Rosemary xx



# What's Happening In The November 9th Meeting

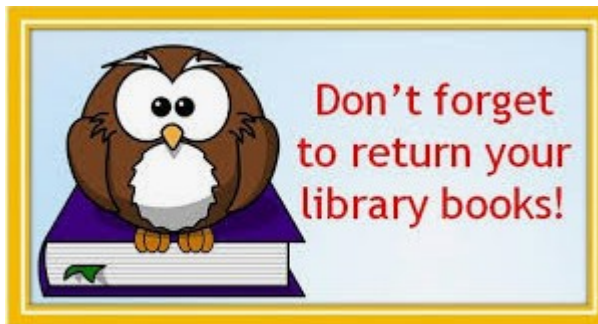
## Meals On Wheels Mini Christmas Cakes

Drop off for the cakes will be 14.12.19

We will have Icing / Cake Mix / Eggs / Boxes & Cake Boards available at the November meeting for all those who are making Mini Christmas Cakes for Meals On Wheels.

We look forward to helping such a worthy cause and seeing all the great cakes you create to brighten up Christmas for those in need.

If you have not put your name down and pledged how many cakes you can make, you can still do this at our November meeting.



**DON'T FORGET TO BRING  
ALL BOOKS THIS MEETING**

**Hire Fee for is \$2.00 you get to keep  
them until the next meeting**



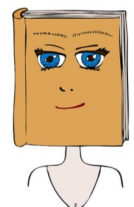
**We Like To Look After Our  
Members.**

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.



# GOLDEN WEST CHRISTMAS PARTY

## Have You Booked Yet?

SATURDAY 9TH NOVEMBER 2019

9.30AM FOR 10AM START

COME AND SEE OUR DEMONSTRATORS

**\$30.00 FOR MEMBERS AND \$35 FOR NON MEMBERS**

### Demonstrators

Tina Thornhill - Alstroemerias

Razan Woodward from Bedazzled Cake Creations - Christmas Theme Cookies

Rosemary Brett - will put together a Carry Cake Kit by Dinkydoodle

Linda Browning will be talking on the importance of Vitamin D.

At Halinda Special School, Mimika Avenue, Whalan

Time: 9.30am for a 10am start

This will be a catered for event and you must RSVP by 3/11/2019.

RSVP - To book contact Ashlee: 0432 764 066 or

email: [goldenwesttreasurer@outlook.com](mailto:goldenwesttreasurer@outlook.com)

Direct Deposit Account details 032-179 324289

Cake Decorators Guild of NSW-Golden West Branch

Please follow up your Direct Deposit with a confirmation

Please advise of any dietary requirements

**DON 'T FORGET TO BRING YOUR  
OWN COFFEE MUG**

### Where To Find Us

**Halinda School**

**Mimika Avenue Whalan NSW 2770**

**Time** : Doors will open at 9.30am for 10.00am start

**Tea & Coffee Supplied**

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







# Committee

### President

Rosemary Brett 0418 435 311

### Vice President

Pat Dowd 9834 1152

### Secretary

Joanne Farrugia 0431 111 863

### Treasurer

Ashlee Stuart 0432 764 066

### Committee

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](mailto:goldenwest.members@gmail.com)

### Public Officer

Karon Falzon 9680 3079

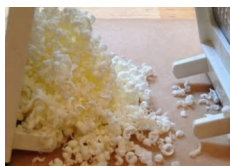
### Executive Committee Email Address

## Handy Tips

If you need to use Chilled Butter Grate it and chill for about an hour beforehand.

"When recipes call for chilled butter (pie crust, biscuits, and the like), grate the butter ahead of time and put it in the freezer for an hour or so before incorporating it into the recipe. Since it's already quite cold and in itty-bitty pieces, you'll handle it less which will prevent the butter from melting and it keeps the fat molecules intact, resulting in flakier pastries."

Submitted by  
Casey Austin,  
Facebook.



## How to Make Shortbread Cookies:



Get ready for Christmas with some great cookie Designs and recipe

Beat butter until creamy.

Sift icing sugar, corn starch, salt and flour 4 times (I know, but it is worth it)

Then add to creamed butter a little at a time and work in with a wooden spoon as long as possible.

Move to a lightly floured flat surface and knead until mixture cracks slightly.

Pat gently to 1/3" thickness.

Cut out cookies with your favourite cutters.

Place on ungreased cookie sheets and bake for approximately 10-12 minutes.

Be sure you don't let them brown.

Let cool on cookie sheets.

