

Golden West Branch

Cake Decorators Guild of N.S.W.



Juniors

27.10.19

We are making Cupcakes

For more information ring
Rosemary 0418 435 311



Presidents Report

Hello Everyone

I certainly hope the flu hasn't found you and for anyone not feeling the best we hope the coming spring weather will help you improve.

A big thank you must go to our members, visitors and committee for making our SRD such a success.

96 like minded people came together to see and learn from great demonstrations. We enjoyed wonderful food, lots of fun and received goodies as well. Big thanks to our demonstrators Anne Broomfield, Faye Cahill, Raewyn Read, Christine Kerr and Tracey Wilson. Also Sam for bringing Cake Decorating Solutions and Raj for the wonderful food.

Looking forward to next years when we celebrate our 30th birthday. We would love your suggestions so please feel free to let the committee know what you would like to see next year.

Juniors will be decorating cupcakes 27th October so please let me know so I can order the cakes.

We look forward to our 14th September meeting when Helen, Ken and Danitsa will be demonstrating and also our Judges Day. Great prize money so look forward to seeing some great entries. Could we have the entries in by 9.45 for setup thank you.

Don't forget to book in for our Christmas meeting/lunch it will be here before we know it.

Look forward to seeing you all

Take Care

Love

Rosemary x



What's Happening In The September 14th Meeting

Demonstrators

Ken
Helen
Danitsa

Shop For The Day

Cake Decorating Solutions

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

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



Get your thinking caps on, only 15 weeks until Christmas .

Yikes, how quickly the year goes it's time to think about Christmas. For those not aware we make mini Christmas cakes for Meals on Wheels and they deliver them to their elderly or disabled clients for Christmas. We are always told how thrilled they are to receive their decorated cakes. So this is a chance to help those less fortunate than yourself at Christmas.



So what do I have to do? We need fruit cakes the size of a large tuna can, iced and decorated in a Christmas style. There are to be no wires or inedible decorations on the cakes, ribbon is an exception. We will supply cake boards and cake boxes. Why not practice your



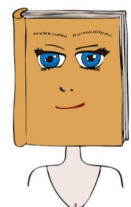
We Like To Look After Our Members.

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.



September meeting will be our

Judging Day -

Do you have something at home that you are proud of but not confident to enter into a show? Why not bring it in!

It can be anything you have made from a wedding cake to a spray of flowers to a novelty item

If you have one or more items that you would like to bring in for our Judge to discuss we would love to see it.

Please let Lyn know if you would like to take part or have any questions.

GOLDEN WEST CHRISTMAS PARTY

SATURDAY 9TH NOVEMBER 2019

9.30AM FOR 10AM START

COME AND SEE OUR DEMONSTRATORS



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

RSVP 1st NOVEMBER 2017

To book contact Ashlee: 0432 764 066 or

email: 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

Where To Find Us

Halinda School

Mimika Avenue Whalan NSW 2770

Time : Doors will open at 9.30am for 10.00am start Entry fee - \$10 Visitors free for first visit

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

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.



Gluten Free Recipe

Flourless Chocolate Cake With Prunes



Ingredients

Cocoa powder, to dust
340g good-quality dark chocolate, finely chopped
170g unsalted butter
50g blue cheese, plus extra, to serve
70g (1/3 cup) caster sugar
6 eggs, separated
1/4 teaspoon salt
Double cream, to serve

Boozy prunes

400g pitted prunes
200ml muscat wine
2 tablespoons caster sugar
Select all ingredients

Add to shopping listshop ingredients now at Coles Print Recipe

Method

Step 1

For the boozy prunes, place the prunes, muscat and sugar in a saucepan. Stir over low heat for 2-3 minutes or until sugar dissolves. Increase heat to medium. Bring to the boil. Simmer rapidly for 3-5 minutes or until liquid is syrupy. Transfer to a heatproof bowl. Set aside to cool.

Step 2

Preheat oven to 170C/150C fan forced. Grease base and side of a 20cm (base measurement) springform pan. Line base with baking paper. Dust side with cocoa.

Step 3

Melt the chocolate and butter in a heatproof bowl over a saucepan of simmering water (don't let bowl touch the water). Stir in the cheese and half the sugar. Remove from heat. Cool.

Step 4

Use a slotted spoon to transfer half the prunes to a chopping board. Coarsely chop prunes. Add prune and egg yolks to chocolate mixture. Stir until well combined.

Step 5

Use electric beaters to whisk egg whites and salt in a clean, dry bowl until soft peaks form. Add remaining sugar. Whisk until egg whites hold their shape. Fold a third of the egg whites into the chocolate mixture. Repeat in 2 more batches until just combined.

Step 6

Pour chocolate mixture into prepared pan. Bake for 25 minutes (centre will be moist). Turn oven off. Leave in oven to cool completely.

Step 7

Dust with cocoa powder. Serve with the remaining prunes, syrup and cream. Top with the extra cheese.

GOLDEN WEST BRANCH - COMPETITION 2019

Theme: Special Occasion Cake or Sugar Art

Competition Schedule

- 1) Handwork only
- 2) Exhibit to be presented on a board maximum size 30cm (12")
- 3) Wire, ribbon, braid, manufactured (non-synthetic) stamens, petal dusts, florist tape and edible products (eg polenta, gelatine) is allowed.
- 4) Base boards must have cleats
- 5) Enter as many exhibits as you wish.
- 6) All work must be that of the exhibitor.

ENTRY FORM

NAME:

PHONE NUMBER:

CLASS

DESCRIPTION

NUMBER OF ENTRIES

Class Description

GW/B1 - Open - Special Occasion Cake - 1st Prize \$50, 2nd Prize \$35, 3rd Prize \$20

GW/B2 - Novice - Special Occasion Cake - Entrant has not gained First Place in a recognised Cake Decorating Competition eg RAS or Challenge - 1st Prize \$50, 2nd Prize \$35, 3rd Prize \$20

GW/B3 - Open - Sugar Art - 1st Prize \$50, 2nd Prize \$35, 3rd Prize \$20

GW/B4 - Novice - Sugar Art - Entrant has not gained First Place in a recognised Cake Decorating Competition eg RAS or Challenge - 1st Prize \$50, 2nd Prize \$35, 3rd Prize \$20

Juniors: 6 Cupcakes - Iced with your choice of decoration - refer to schedule.

Two sections 5-10 years of age and 11-17 years of age.

GW/B5 - Juniors - Entrant must be currently enrolled in classes - 1st Prize \$30, 2nd Prize \$20, 3rd Prize \$10

Entry forms to be submitted to the Committee at July meeting or emailed to Lyn Bales at cakes4u@tpg.com.au - **Prizes awarded dependant on number of exhibits.**

MEMBERSHIP RENEWAL FORM 2020

PLEASE NOTE: No other Membership Renewal Form will be accepted.



Cake Decorators' Guild of N.S.W Golden West Branch Inc.

(Please include your Branch name above)

TITLE: MRS MS MISS MR Junior Member

SURNAME: *

GIVEN NAMES: *

ADDRESS: *

POSTCODE: *

Date of Birth: *

EMAIL *

TELEPHONE *

MOBILE *

Please nominate a person/guardian to be contacted in case of any emergency and a phone number:

Name:

Phone:

- Asterisk indicates Essential information; please print clearly
- Signed membership forms **MUST** be returned to Branch Treasurer

Sweet Perfection Magazine

Digital copy or Hard copy (Please tick)

Have you held a COMMITTEE POSITION in your branch	YES	NO
If so, what was the position		
Would you be willing to be a DEMONSTRATOR?	YES	NO
If chosen are you prepared to be billeted	YES	NO
Would you like to do a JUDGES' COURSE	YES	NO
Do you teach?	YES	NO
Where		

Please tick your responses to appropriate questions and fill in any other relevant information

As a member of the CDG of NSW Golden West Branch Inc. I agree to abide by the Constitution and uphold the aims of the Guild.

SIGNED: Dated: / /

State Fees	44	00
Insurance Fee	6	00
Branch Fees (if applicable)	10	00
TOTAL \$	60	00

Junior members or their representative are required to fill in the appropriate information on this form for insurance purposes and recording membership and return to Branch Treasurer.
Junior Members pay Insurance only.

PLEASE RETURN THIS FORM AND YOUR FEES TO YOUR BRANCH TREASURER by 31/12/2019.

Branch Treasurer / Membership Officer to send completed form to State Treasurer. Membership forms not received by 28/2/2020 will attract a late Administration fee of \$10 per member