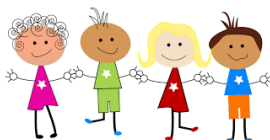




Junior Cake Decorators

Next meeting 9th September
Don't forget to book with
Rosemary.



PLEASE NOTE VENUE

**Halinda School
Mimika Avenue
Whalan NSW 2770**

Presidents Report

Hello Everyone

As I am writing this the rain is falling lets hope our farmers are receiving it also.

We have had two very exciting events since our last letter. Firstly our very successful SRD where we had 86 attending and we had the pleasure of presenting our Shirley Law with life membership. Thank you to everyone that attended and helped to bring our day together.

Including the talents of Anne Bromfield, Sylvia Fitch, Monica Cavallaro, Sharon Wee and Margaret Southwell. Also Sam with bringing the Cake Decorating Solutions shop on the day. Next we had a great Seminar at Campbelltown where we saw many great dems that we intend to show you throughout next year.

Our branch display came 2nd with amazing competition from other branches. Congratulations to Sutherland who came 1st and all the other entries they truly were amazing the talent that our branches have.

We will take our display to the September meeting so you can all see how it came together.

Thank you to all the talented ladies that contributed to putting this master piece together. They include Joanne Farrugia ,Pat Dowd ,Christine Salter, Robyn Beazley, Cathy Cumbo, Nevie Almeida, Lyn Bales, Cathy Rice, Roslynn Barbaschow, Lirka Pinter, Elaine Taylor, Ashlee Stuart, Cathy Lewis and Dale Holt. Thank you all so much for your time that you all put into this.

Our next Juniors will be 9th September. They will be doing a "Monster Cake " .Please contact me at least a week before as I need to order the cakes /fondant etc.

Looking forward to seeing you 8th September for our dem/meeting day which will include Judges Day so don't forget your entries (great prize money) and also our cookie workshop.

Take Care
Love
Rosemary



What's Happening In The September 8th Meeting

Demonstrators

Tina Thornhill - Scottish thistle - Highland Cow
Kalpita is from "Color Drama Cakes" - Painting on Cakes
Cookie Workshop
Judges Day

Shop for the Day:

Cake Decorating Central

31/9 Hoyle Ave, Castle Hill NSW 2154
02 9899 3965

✂ Cut along here.....



Golden West Committee would like to know how you think
we could improve our meetings.

Please give some thought as to what would make your day more enjoyable.

Would you like to see:-

Longer or shorter Dems, Meetings, Shopping time,
what sort of Dems do you prefer

Any Suggestions

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We Like To Look After Our Members.

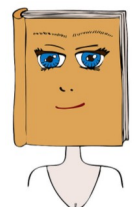


If you know anyone who is unwell let [Shirley our Welfare Officer](#) know and she will organise to send a card to let them know we're thinking about them. Shirley's number is 9625 9396.



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.





WORKSHOP

Spring Cookie Workshop, don't forget for those who have booked to bring a container to take the cookies home.

JUDGING DAY

Don't forget September meeting will be Judging Day and yes, we're excited!
We look forward to seeing your entry.

Pearls Creations Workshop

28th October

It will be held at Cake Decorating Solutions at Arndell Park in their classroom.

It will include a set of 3 gymnastic figurines.

\$95.00 everything included

Skills you will learn are preparing the structure, how to apply fondant to the structure and achieving a smooth finish

To Book call Ashlee Stuart 0432 764 066 or email: aj_30@msn.com

Meals On Wheels

Yes it is fast approaching, you guessed it Christmas.

We are only 16 weeks away.

Lets get our thinking caps on for our Meals On Wheels cakes.

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 the circle (or 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, cake boxes and eggs. Why not practice your piping or colour your pettinice. Just remember the decorations cannot be very high as they need to fit into the box. You can put the decoration onto a plaque or direct on the cake.



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

goldenwest@outlook.com.au

Kylies Milk Chocolate Mud cake

375g unsalted butter
 300g Cadbury Dairy Milk Chocolate
 1 ½ TBSP instant coffee
 2 ¼ cup boiling water
 2 ¼ cup castor sugar
 3 eggs lightly beaten
 2 ¼ cups self raising flour
 ¾ cup cocoa



Heat oven 160 grease and line TWO 20cm round pan.

Combine butter and chocolate in a bowl over a pan of simmering water, and melt over a low heat.

Dissolve coffee in water and add to chocolate mixture along with castor sugar. Stir until sugar dissolves.

Transfer into a large bowl and cool for 10mins.

Gradually add beaten eggs (a little at a time) then cocoa and flour (I have sifted these together). Mix for a further 2 mins until smooth.

Pour evenly into the two pans and cook for 1 ¼ hours. Test by pushing lightly in the middle. You don't want it too fudgy as it is a moist cake. Cool in pan for 30mins then onto a wire rack. When they are cool I wrap in plastic wrap and leave over night as this softens the outer crust.

Layer with ganache and then cover with ganache.

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

SRD HIGH TEA

For our Morning Tea if those with last names starting with A - K could bring in a "small" plate of something yummy for morning tea