

GOLDEN WEST BRANCH

Cake Decorators Guild of N.S.W.

FEBRUARY NEWSLETTER 2024



**"WRITE IT ON
YOUR HEART
THAT
EVERY DAY
IS THE
BEST DAY
IN THE YEAR."**

- Ralph Waldo Emerson
IT'S ALL YOU BOO.COM

PRESIDENTS REPORT

Happy New Year Everyone!

Hope you all had a good break and looking forward to coming to our meetings.

We are planning to present lots of variety in the cake world including our State run "Creative Cake Decorating Day" something you can all book in for and not far to go.

Our February meeting at Kings Langley will include demonstrations from Penny (her first time to dem) and we are so excited for her to show us how to make and use moulding chocolate and Joanne who always comes up with something different.

A big congratulations to our Ashlee (Treasurer) and Adrian on the birth of their beautiful daughter Mackenzie 4/12/23.

We look forward to seeing our future little cake decorator at our February meeting.

It is with much sadness that we had news of Loreen Maxwell's passing.

Loreen was one of our foundation members and contributed greatly to our guild and meetings. Always with a smile and willing to help out even when she was getting frail.

Our thoughts and prayers are with her family R.I.P.

Looking forward to seeing you

Love Rosemary x



Whoo,
it's Friday!
Oh wait,
I'm a cake
decorator

Topperoo



FEBRUARY MEETING - SATURDAY February 10th

VENUE Jim Southee Community, 117 James Cook Drive, Kings Lanley

February Demonstrators

Penny Lisle - Modelling Chocolate - How to make it and what to do with it.

Joanne Farrugia - Rolled Buttercream - How to make it and what to do with it.

March Demonstrators

Rosemary Brett - Buttercream Flowers

Pat Dowd - Chocolate Flowers for Cupcakes



We appreciate many things but the following on the day we love

*** Cakes, Slices, anything Chocolate or Savory**

We love all your home cooked baking for Morning tea, so a small plate for all to share is Much Appreciated

DON'T FORGET TO BRING YOUR FAV MUG TO ENJOY YOUR BEVERAGE

Sydney Royal Easter Show

Would you like a free pass to the Show? We still want a couple of demonstrators for the 28 & 29 March.

If you are interested contact Kerry Carrigan on 0407 401 574.



Annual General Meeting

February is our AGM.

These are the positions up for re-election:

President currently held by Rosemary Brett

Treasurer currently held by Ash Nunes

Membership Officer currently held by Cathy Rice

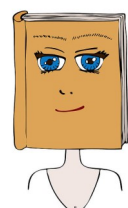
3 x General Committee Positions currently held by Cathy Cumbo, Robyn Beazley, Lyn Bales

If you would like to put in a Nomination Form for any of these positions, just complete the form



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.





Membership Renewals

Don't forget to pay your membership!! The form is attached for you to complete and return or you can bring it and pay on the day.

Lots of Raffles and Luck Door prizes



SAD NEWS



It is with much sadness that we let you know that Loreen Maxwell passed away on 26/01/2024.

Loreen was a much loved and active member of Golden West and also involved with the Blacktown Netball Association.

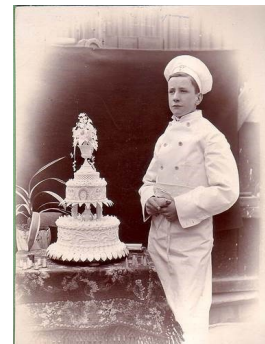
A member of the Guild since 1981 and Golden West since 1991, she made wonderful lunches for our demonstrators for many years until recently.

She would have been 90 in March

McCall's Magazine from August 1899. - Thank you Cake Central

Her First Cake

She measured out the butter with a very solemn air;
The milk and sugar also; and she took the greatest care
To count the eggs correctly and add a little bit
Of Baking Powder, which you know, beginners oft omit.
Then she stirred it all together, and she baked it full an hour;
But she never quite forgave herself for leaving out the flour.





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

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

NO-BAKE CHOC ALMOND WEET-BIX SLICE

(Better Homes & Gardens Magazine)

Preparation time: 10 mins plus 4 hours chilling

Cooking time: 3 mins

Makes 6

150g Weet-Bix (about 9 Weet-Bix), broken

2 cups pitted dates, chopped

1 cup roasted almonds, plus extra chopped, to top

1 cup shredded coconut, plus extra, to top

½ cup cocoa

100g milk chocolate, chopped

1/3 cup honey

1/3 cup water



TOPPING

200g milk chocolate, chopped

2 tsp vegetable oil

Grease a 27.5 x 17.5 x 3.5cm rectangular slice pan with baking paper, extending paper 5cm above pan edges. In a large bowl, combine Weet-Bix, pitted dates, roasted almonds, coconut, cocoa and chocolate. In two batches process combined ingredients in a food processor until finely chopped.

Return chopped mixture to food processor, add combined honey and water and pulse until mixture comes together.

Press mixture into prepared pan with damp fingers. Refrigerate for 15 minutes.

For the Topping – in a bowl heat chocolate and oil in microwave (50% power) for 2-3 minutes, stirring every minute or until melted. Cool for 5 minutes. Pour over slice and use the back of a spoon to spread evenly. Scatter with extra chopped almonds and coconut. Refrigerate for 4 hours or until set.

Cut choc almond slice into squares to serve.

We Like To Look After Our Members.

If you know anyone who is unwell or have sadly passed away, please 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.

