

GOLDEN WEST BRANCH

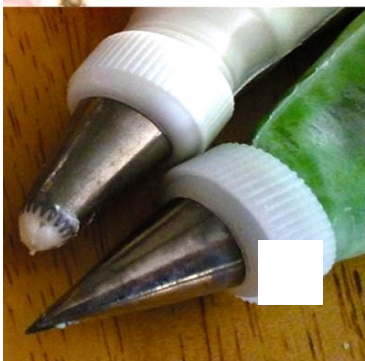
Cake Decorators Guild of N.S.W.



PRESIDENTS REPORT

Hello everyone,

Hope you are all well and enjoying the first signs of spring with a dash or rain.



To everyone that attended our SRD in July, thank you so much for making it such a lovely day. We had over 60 attend! The demonstrations were wonderful and the food was delicious.

At our September meeting we are looking forward to seeing cookie ideas from Sam Gojak, you know they'll be fun and Lena from Savvy Cakes will show us several techniques with panel wrap on a tall tier then water colour and wafer paper.



Look forward to seeing you all
Take care

Love Rosemary xx



**"IF I WAS MADE
OF CAKE I'D
EAT MYSELF
BEFORE
SOMEBODY
ELSE COULD."**

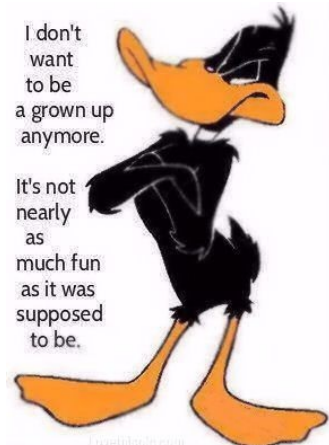
- EMMA DONOGHUE



THE ROAD TRIP EXPERT

I don't
want
to be
a grown up
anymore.

It's not
nearly
as
much fun
as it was
supposed
to be.



CAKER PROBLEM

#32

Running out of
frosting with one
cupcake to go..

Cake Style

SRD DAY
SATURDAY 9th SEPTEMBER 2023

VENUE

Jim Southee Community, 117 James Cook Drive, Kings Lanley

Demonstrators

Sam Gojak, - Halloween decorated cookies

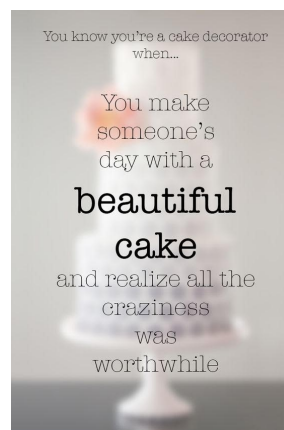
Lena from Savvy Cakes will panel wrap a tall tier then water colour and wafer paper.



Robyn Beazley, Joanne Farrugia, Cathy Rice and Christine Salter have recently be demonstrating at other branches. How lovely that they had a great time and were made to feel very welcome. It's great to get out there and meet other members.



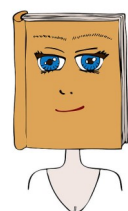
Our thoughts are with Virginia Wigg on the recent passing of her husband, he had been ill for some time.



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.





Committee

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Rosemary Brett 0418 435 311

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Committee

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Nevie Almeida 9628 7900

Robyn Beazley 0438 602 373

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Membership Officer

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Ingredients:

235g butter, softened

1/3 cup caster sugar

1 1/2 cups plain flour

1/3 cup self-raising flour

1/2 cup raspberry jam

145g white marshmallows, halved

185g dark chocolate, broken into pieces

Step 1

Preheat oven to 180°C/160°C fan-forced. Grease a 3cm-deep, 16cm x 26cm slice pan. Line base and sides with baking paper, extending paper 2cm from edge on all sides.

Step 2

Using an electric mixer, beat 185g butter and sugar until light and fluffy. Sift flours over butter mixture. Stir until dough comes together. Press mixture into prepared pan. Bake for 20 minutes until golden.

Step 3

Spread warm base with jam. Cover with marshmallows, cut-side down. Bake for 2 minutes. Remove from oven. Press down on marshmallows to level surface. Cool in tin.

Step 4

Combine chocolate and remaining butter in small saucepan over low heat. Cook, stirring, for 2 to 3 minutes or until melted. Pour over marshmallows. Tap pan to level surface. Refrigerate for 2 hours or until set. Stand at room temperature for 5 minutes before cutting into pieces and serving.



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.

