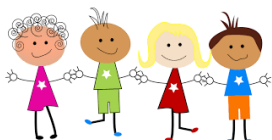




Junior Cake Decorators

Next meeting for the Juniors will be on Sunday 6th May. You will be making Unicorn 6" Cake.



PLEASE NOTE VENUE

**Halinda School
Mimika Avenue
Whalan NSW 2770**

Presidents Report

Hello Everyone

Thank you to everyone who helped out with decorations and working on the day for Halinda Easter Eggs.

114 very happy students received beautiful eggs.

Vola and I recently had a road trip to Goulburn. Thank you to all the lovely ladies that made us welcome and put on a great day.

Next Juniors meeting will be 6th May and they will be doing a Unicorn 6" cake. Please contact me ASAP so I can order the cakes and icing. We try to incorporate many skills for the Juniors and this time it will be piping.

Our SRD is fast approaching. Again it will be at Kellyville with 5 demonstrations, shop and catered lunch so we will need to know numbers.

Also our Judges Day in September, details to follow.

So for May meeting we have Kerry and Jeanette from Sutherland and Maria from Sydney branch to demonstrate for us and Cake Decorating Solutions as the shop.

We are organising our display piece for Seminar and thank you to the ladies who have written their names down to help out. It would be lovely if everyone could make a small contribution to the display as it is a group effort, more details to follow.

See you the 12th May
Happy Mothers Day Everyone
Love
Rosemary



What's Happening In The May 12th Meeting

Demonstrators

Kerry - from Sutherland branch— T.B.A.

Jeanette - from Sutherland branch—T.B.A.

Maria - from Sydney branch—T.B.A. Michelle

Shop for the Day:

Cake Decorating Solutions

<https://www.cakedecoratingsolutions.com.au/>

✂ 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.

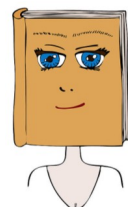


If you know anyone who is unwell let [Shirley our Welfare Officer](#) know and she will organise to send a card to let them know we're thinking about them. Shirley's number is 9625 9396.



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.



ITS OUR STATE ROSTERED DAY (SRD)

at our old venue
45 President Road
Kellyville

Make Sure You Book In
We need your RSVP by 17.06.17 to
Ashlee Stuart 0432 764 066 or email: aj_30@msn.com
Bookings are essential

You don't want to miss out on our SRD it's going to be a fantastic day!!

We have 5 great dems T.B.A

Shop For The Day

The Judging Day Is Back

September meeting will
be Judging Day and
yes, we're excited!

This time we're having a
theme T.B.A.

be prizes, yay!!!

Competition Rules will
be advised in the next
newsletter.

so put your thinking caps
on.

SEMINAR 2018

Don't forget to book in for Seminar

August 16-19 at

Campbelltown Catholic Club. Get your
registration form and

further information from either Facebook
or the Guilds website. Check out the
Challenge Schedule, why not give it a go.

Seminar Branch Display

If you would like to help with our branch
display please see one of the committee
members to find out more about it.

MINI CHEESECAKES

INGREDIENTS

YIELDS: 4



Crust	Filling
1 package graham crackers	2 package cream cheese
2 tsp. granulated sugar	1 c. granulated sugar
4 tbsp. butter	2 tsp. vanilla extract
	tsp. salt
	3 large eggs
	1/4 c. heavy cream
	Assorted toppings (see ideas below)

- 1** Preheat the oven to 350 degrees Fahrenheit. Line 48 muffin pan cups with liners.
- 2** **Prepare crust:** Pulse the graham crackers and sugar in a food processor until finely ground. Add the butter and pulse until the mixture resembles wet sand. Press about 1 heaping teaspoon of the crumb mixture into the bottom of each liner. Bake for 5 minutes, or until lightly golden, then cool completely on wire racks. Reduce the oven temperature to 325 degrees.
- 3** **Prepare filling:** In a large bowl, with a mixer on medium speed, beat the cream cheese and sugar for 3 minutes, or until fluffy. Beat in the vanilla and salt until combined. Add the eggs, 1 at a time, beating well after each addition. Beat in the heavy cream then divide the filling among the prepared liners.
- 4** Bake the cheesecakes for 12 to 15 minutes, or until set, but still slightly jiggly and moist in the center. Let them cool in the pans for 5 minutes, then transfer them to wire racks to cool completely. Garnish with your choice of toppings (see below).

Tips & Techniques

Topping Ideas: Lemon Poppy Seed: Lemon curd and poppy seeds
 Turkish Delight: Apricot jam and finely chopped pistachios
 Horchata: Whipped cream and ground cinnamon
 Farm Stand: Blueberries and fresh basil
 Cookies 'n Cream: Crushed Oreo cookies

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
Donna McKenzie	0413 326 713
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	

Halinda School
Mimika Avenue
Whalan NSW 2770

Time : Doors will open at 9.30am for 10.00am start
 Entry Fee \$10 members

Tea & Coffee Supplied

Visitors welcome for **one meeting**, then due to insurance, must become a member. “
 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

