



IT'S TIME TO RENEW YOUR MEMBERSHIP!

Yes it's getting to that time again, renewal forms will be available at the September meeting

PLEASE NOTE VENUE
Halinda School
Mimika Avenue
Whalan NSW 2770

Presidents Report

Hope you are getting through this winter without too much of the dreaded coughs and colds going around.

Thank you to everyone who came along and made our SRD a success with 85 people attending. Again we tried to give a variety of talent and skills in our cake world . Our thanks go to Evan, Jill, Michelle , Ann and Jessica for their time and great demonstrations.

Thank you to our caterers B&T catering for the lovely lunch and as always our members who out did themselves again with an amazing high tea.

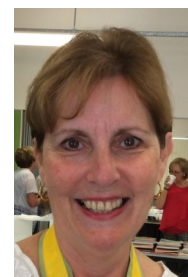
Thank you to Cake Decorating Solutions for bringing your shop and always donating great raffle prizes to our day. Our next juniors meeting will be 8th October .Please let me know so we can order the cakes.

For our September meeting we hope you can bring along entries for our Judges Day. The theme is Flowers and Figures along with prize money! We would love to see the talent of our members including the juniors. We can all learn from what the Judges are looking for.

Our demonstrators for September are Jeanette MacGregor , Lyne Fullrand and Jo McIntosh. The shop Cake Decorating Central.

Hope to see you all the 9th September

Take Care .Happy Decorating
Love
Rosemary



What's Happening In The September 9th Meeting

From Our Meeting Christmas Is 108 days Away
Its Just Around The Corner



Demonstrators:

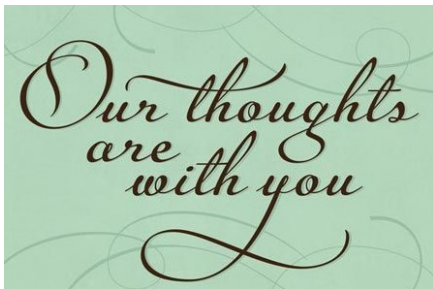
Jeanette MacGregor , Lyne Fuller and Jo McIntosh.

Shop for the Day

Cake Decorating Central

31/9 Hoyle Ave, Castle Hill NSW 2154

(02) 9899 3065



It is with much sadness that we announce the passing of Dorothy Moore who passed away last Saturday.

She taught many of us and was always very generous with her knowledge . She fought a long hard battle towards the end.

May she rest in peace .

✂ 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

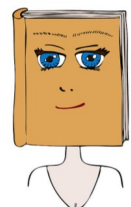
Any Suggestions

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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.



Get your thinking caps on, only 17 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 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 and cake boxes. 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. If you just want to make cakes or just want to decorate let us know. More will be discussed at the September meeting.

Five Cents For The Bushies

If you're throwing it away
Please throw it MY way
I'm a 'bushie', a cocky from outback
We lost all our stock
Our finances are shot
Time to try and bring the stock back
Buy a pig, a sow, a sheep, bull or cow
Our farms are on the way back
The rain has arrived and WE WILL survive
Our life we must get back on track
We've lost some good folk,
Some dead, some simply broke
Every five cent will help in the end
So thanks for your kindness,
Mateship will sustain us
We'll beat this disaster,
The drought's NOT our master,
Australians the winners again!



Actual Size of
Plaque for MOW
cakes



Just A Reminder

Please bring your own Coffee Cup

Colouring Fondant To Black

Coloring white fondant to black using black paste is impossible because the fondant will end up gray. Try creating dark green first, then add brown color and finally the black in stages. This will create a true black.

LIBRARY BOOKS

DON'T FORGET TO BRING
ALL BOOKS THIS MEETING

Hire Fee for is \$2.00 you get to
keep them until the next meet-
ing



Helpful
Tips



Welfare Officer

Shirley Law is Our Welfare Officer, if you know of any of our members or family being ill please let Shirley know, her number is 9625 9396



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

Public Officer
Karon Falzon 9680 3079

Executive Committee Email Address
goldenwest@outlook.com.au

ingredients

- 1 x pkt (200g) Tim Tam biscuits
- 80g cream cheese
- lollipop sticks
- 200g dark chocolate melts
- fondant decorations

method

1. Grab a packet of Tim Tams and the cream cheese.
 2. Place them in a food processor and blend until well combined.
 3. Roll tablespoon-sized balls of the mixture and lay on a tray covered with baking paper. Place in the freezer for 30 minutes. Remove from the freezer and push lollipop sticks into the balls.
 4. In a heatproof bowl, melt the chocolate and dip the balls into the melted chocolate. Tap on the side of the bowl to remove excess chocolate. Lie onto baking paper and decorate.
- You can also use Mint Slice biscuits in place of Tim Tams for this recipe.
 - This recipe makes 10 cake pops and may easily be doubled or even tripled.
 - These are great to wrap and give as gifts. If you want to display these on a party table, you can place some florist's foam (Oasis) in a gift box and cover it with tissue paper. Then you can just poke in the pop sticks and serve.
 - This recipe was created by Jennifer Cheung for Kidspot, Australia's best [recipe finder](#).

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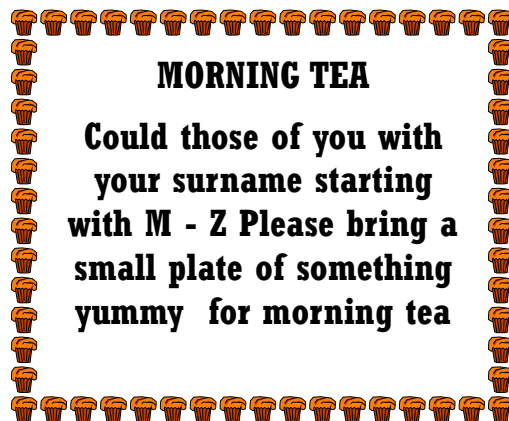
Time : Doors will open at 9.30am for 10.00am start

Fee: \$10

Tea and 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



Golden West
Cake Decorating Competition
9th September 2017

Theme: Figures Or Flowers

1. Handbook Only
2. Exhibit to be presented on a board maximum 20cm (8") size
3. Wire, Ribbon, Braid, manufactured (non-synthetic) stamens, petal dusts, florist tape and edible products (eg: polenta, gelatine) is allowed.
4. Craft glue must not be used as an attachment
5. Enter as many exhibits as you wish
6. All work must be that of the exhibitor

Classes: Open, Novice, Juniors (5-10 years and 11-17 years)

Prizes Available

**Entry Forms to be submitted at the
May or July Golden West Branch Meeting**

For more information attend a Golden West Branch meeting; ask a Golden West Branch member, or email Lyn Bales cakes4u@tpg.com.au