

Saturday, 5th August 2017

State Roster Day and Birthday Issue



BUSINESS NAME

Sydney News



- DOOR FEE:** \$15.00
- When:** 9:30 am for demonstrations to start at 10:00 am
Please make sure you sign in. This is necessary for insurance purposes.
- Where :** Concord Community Centre, Gipps Street, Concord
- Getting There:** Bus #464/466 (Burwood Station) or #439 City to Mortlake
- Remember:**
- ❖ **Please bring a plate for shared community lunch** - we will have extra visitors so please bring a bit more than usual. Thank you.
 - ❖ **Bring a mug for tea/coffee.** If you do not have your own mugs, a paper cup will be available at a cost of 20 cents each.
 - ❖ Only still photographs may be taken at branch meetings. Taking videos of demonstrations is strictly prohibited.
 - ❖ If you sit in the front row for one demonstration, please take your turn in the back row for the next demonstration.
- Demonstrators:**
- | | | |
|------------------|-----------------------|--------------------|
| Joanna Farrugia | M&M's Cake | Golden West Branch |
| Rosemary Brett | Heart Rose | Golden West Branch |
| Jacky Davidson | Small flowers | Sydney Branch |
| Girija Puvirijan | Peony | Sydney Branch |
- Shop:** Celebrating, 1 Bridge Street, Rydalmere Tel: 9898 1388
- Other:** The Guild Shop, Library and Committee Table will be open until lunchtime. Please ensure all transactions are completed by that time.

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President's Message

Dear Members,

We were all very sad to hear the news that *Lily Ma* passed away recently. She has been a big personality at our meetings, always helping out where we needed with grace and humour. Lily will be sadly missed.

Many of you did come along to our meeting in June where we trialled a different format and the day went off well. We had great demonstrations from Lucie Priestley and Chris Cortes and then we enjoyed the workshop with Maria Cini. The survey forms returned to us were all positive towards the concept of change so we will be working towards introducing a variety of meeting styles.

The meeting on 5th August is in the traditional format with 4 demonstrations and community lunch. The October meeting will be a combination of demonstrations and a workshop. The December Christmas party will have formal cake decorating demonstrations and our festive dinner.

Especially supported was the idea of bringing along our own lunch so we intend to introduce this as the usual process in 2018. This will be a great relief for those members of committee who generously give their time to work in the kitchen and as a result don't get to see the fabulous demonstrations that the rest of the members do. Until the beginning of

next year, for the remainder of 2017, we will have the community lunches so pull out your recipe books and make delicious contributions to the shared table.

The State Guild website has been updated. It now looks really good and is much more informative. Do go and have a look at it, I think you will be impressed. There are sections that are restricted to guild members only and the password is **cdgnsw2017**.

Important information. There has been a change to the email for our own website as some of the old ones had been compromised. There is now only one email address for all committee positions and queries. The email to contact the committee is now info@cdgnsw-sydneybranch.org.au

We have been enjoying beautiful weather recently and I hope that it will hold so that everyone will be able to get along to our meeting on the 5th August.

See you all there.

Kind regards
Elizabeth Ivory
President



Committee 2017

Website: www.cdgnsw-sydneybranch.org.au

Email: info@cdgnsw-sydneybranch.org.au

Google+:

President: *Elizabeth Ivory*

V/President: *Denice Fuhrmann* 9822 9642

(*& Public Officer/Demonstrators*)

Secretary: *Jennie Kenyon* 9636 3814

Treasurer: *Dianne Cassim* 9622 7481

GENERAL COMMITTEE:

Sharon Barker (Website)

website@cdgnsw-sydneybranch.org.au

Brenda Braun 9371 7413

Maureen Economos 9743 3085

Maureen Threlfo 9649 7630

Melissa Ross (Library) 9890 2246

CO OPTED:

Jeannine Ashby In-bound Calls 9744 2981

Iris Boxsell Mail out 9481 8425

Lyne Fuller Mail out 9680 4096

Mary Anne Loveridge Juniors 9744 2732

Annu Mishra Newsletter Editor 0409 826 213

Sandra Page Social media

It was heartening to see such a large number of Cake Decorating Guild members who turned up at St Anne's Anglican Church at Strathfield to bid farewell to beloved **Lily Ma**. She led a very active life, lovingly touching the lives of not just members of her immediate and extended family but also the entire community. She was held in high esteem for all her services and contributions.

General Notices

Dates for the 2017 Diary

August State Roster Day & Birthday Comp	5 August
ANCDA Perth Seminar	17- 20 August
Workshop -Buttercream flowers with Hong Guan	2 September
October General Meeting	1 October
December Demonstration Day & Xmas lunch	2 December
Juniors' Meetings in 2016	1 July 2 September 4 November

Bring a Plate at the August Meeting

Members, Please don't forget to bring a plate of goodies for our **community lunch**. If you have not done it so far, now is the time for you to volunteer help in the kitchen. We require helpers to take on the responsibility to job share serving morning tea and lunch. Please bring a cup if you wish to enjoy some hot soup.

Get Well wishes

Our best wishes to **Iris Boxsell** who is recovering from surgery after her fall.

Members, please note that as of now all **emails** to the committee should be forwarded to info@cdgnsw-sydneybranch.org.au.

Exciting News

Two of our members, **Elizabeth Ivory** and **Helen Robinson** appeared live on Channel 7's Morning Show on Friday, 28th August, 2017. Great job ladies!

If you are on Facebook, *like* the State CDG page and you will find it. If you would like to see the clip use this link

<https://au.tv.yahoo.com/the-morning-show/video/watch/36529274/the-final-product/#page1>

Birthday Wishes

A very **Happy Birthday** to all those who are celebrating their birthdays at this time of the year and especially to **Fay Gardner** who is celebrating **her 90th birthday**.



Clothes Appeal for the Homeless

There's a Clothes Appeal for the disadvantaged Homeless members of the community (both men and women) who are currently sleeping rough, out in the cold.

**Please donate generously and
Bring items at the August Meeting**

All clothing items are welcome- they can be blankets, sheets, jumpers, coats, cardigans, shirts , pyjamas or any other.

Please bring the items in bags which will be collected by Evan and his team members.

Thank you

Sydney Branch Annual Birthday Competition August 2017

Theme: Mythical Creatures

* **Member's Choice Award**

* **1st, 2nd and 3rd awarded according to the number of exhibits in class**



Competition Rules

- 1) Handwork only
- 2) Exhibit to be presented on a board maximum 30cm (12") size.
- 3) Wire, ribbon, braid, manufactured (non-synthetic) stamens, petal dusts, florist tape and edible products (eg polenta, gelatine) are allowed.
- 4) All supports to be of food grade quality.
- 5) Craft glue must not be used as an attachment.
- 6) Members may enter as many exhibits as they wish.
- 7) All work must be that of the exhibitor.

Entry forms can be **submitted** to the **Committee table** at the August meeting, posted or emailed to the Secretary, **Jennie Kenyon** (info@cdgnsw-sydneybranch.org.au).



www.bing.com

ENTRY FORM

NAME:		TEL:	
Class	Description	Please mark applicable	
B38/C1	Open		
B38/C2	Novice		Entrant has not gained First Place in a recognised Cake Decorating Competition eg RAS, Challenge, Branch Competition.
B38/C3	Student		Entrant must be currently enrolled in classes or have finished class within the last 12 months. Entrant has not gained First Place in this section in a prior competition.
For Student Classes , specify class location and teacher			
B38/C4	Junior (must be acurrent member)		

Last Sydney Branch Workshop for 2017

Have you watched the demonstrations at the Sydney Branch and thought the skills were beyond you? Would you like to be able to create beautiful sugar flowers to wow clients and friends?

The Sydney Branch Workshops are the perfect opportunity for you to brush up on your flower making skills. These workshops are being held this year in conjunction with the Juniors' meetings. The topics selected were **Slipper Orchid, Chocolate flowers/peacock and Buttercream Flowers.**

We have already had the workshops on the *slipper orchid* in May and the *chocolate peacock and roses* in July, both of which were thoroughly enjoyed by the participants.

The third workshop is still available to those who are interested. You'll see glimpses of the workshop on chocolate peacock and roses in this newsletter but many more photos are available on our website in the Gallery section.

If you would like to attend the workshop on buttercream succulents in early September, complete the form below and send it in early to book your place. You can also book and make payment at the August meeting.



Sydney Branch Workshops Booking Slip

I would like to attend the following workshop: .

2 September 2017 (**Buttercream Flowers**)

Name: _____ Tel: _____

Member: \$45.00 (1 workshop)

Non-member: \$55.00 (1 workshop)

Payment by cheque: Mail completed booking slip and your cheque (payable to *The Cake Decorators Guild of NSW Sydney Branch Inc*) to **Dianne Cassim, 4 Keyworth Drive, Blacktown 2148**

Payment by direct deposit: Email completed booking slip and payment details to:

info@cdgnsw-sydneybranch.org.au

Acct Name: *The Cake Decorators Guild of NSW Sydney Branch Inc,*

BSB: 032 170 **Acct #:** 35 5054

Arrival Time: 9.30 am for 10 am start Finish time: 1pm

Bring your own lunch and a mug for tea/coffee. Morning tea will be provided at the venue.

You'll receive information well in advance about the materials and the necessary tools for the workshop so that you have adequate time to gather those items.

Where : Concord Community Centre, Gipps Street, Concord

Getting There: Bus #464/466 (Burwood Station) or #439 City to Mortlake

Focus on a Cake Decorator – Lucie Priestly

I have been decorating for about 30 years now. It's a hobby that grew out of a little spark of interest. It started with a christening cake for a friend and I wanted to do better things from then on. So I did one term of cake decorating at TAFE. Most of what I have learnt is from books and by going to meetings and watching demonstrations. The most memorable cake is the one that I had entered in the RAS in 1999 and won the Blue Ribbon, and then a couple more Blue Ribbons the following years.

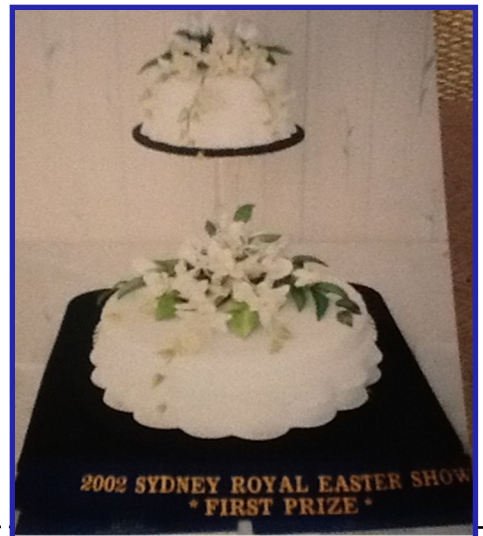


Cake decorating has now changed to more modern designs and colours which are absolutely beautiful. I don't think the availability of moulds, cutters and other tools compromise the more traditional skills of piping and fine work. They can be used to hasten work and save time because for some, time is money. Even though younger cake decorators have access to an abundance of information and instructional videos online, coming together socially at meetings and "talking cake" is always good for friendship and networking.

I have been a member of the Guild for about 15 years and always look forward to attending the meetings as everyone is friendly, demonstrations are great and there is always something to learn.

My biggest challenge was trying to do floating extension work. It was a lot of trial and error, and time-consuming, as well as frustration. After a lot of perseverance, the result was a Blue Ribbon at the RAS. One cake tool which I could not be without would be the trowel.

For new cake decorators it would be best if they practise, practise, practise!!!



Apart from cake decorating, I also love working with fresh flowers, and doing a bit of card-making and beading.



Lucia Priestly, New South Wales. Sydney Royal Easter Show. Camellias on Birthday/Christening cake, Novice Section, 1st prize.



One way to attract younger cake decorators would be to have posters/ads/flyers



Branch Delegate's Report

Internet and Facebook Report:

A verbal report was presented by Helen Robinson and Marjorie Muncaster.

The new website is now live and it was shown to the delegates.

Everyone is encouraged to have a look at it.

The password for the members only section is **cdgnsw2017**. Events will be posted on it and also on the Facebook page.

Branches should send their notices and news to Marjorie Muncaster and she will pass it on to Lyn Bales who manages the Facebook page.

Some forms have already been uploaded to the website and the White folder is in the process of being digitised to make it easy for all branches to have the up to date information available.

Membership:

There has been a reduction in the membership in 2017. In 2016 there were 577 members and in 2017 there are 492 members

Forms: These are continually being updated.

SRD: State Roster Days are on track this year. Helen Robinson advised that Tony Warren will be the special overseas guest demonstrator at Sutherland Shire Branches SRD on 18th November. The State Committee suggested that in face of falling attendance at SRD's a new format be trialled. This would be a Skill Share Day and the State Committee would organise and pay for the attendance of 2 demonstrators for the day who would demonstrate a range of techniques and have materials available for attendees to have a hands on "go" on the day. The Branch would organise the venue, catering and costing.

The Skill Share name was not liked by delegates and an alternative name of Annual Invitation Day was suggested. It was decided to circulate the idea around branches and get feedback on who would be keen to try a new format and who preferred to stay with the old one.

Digital distribution of Sweet Perfection: There were 27 positive and 8 negative responses. The present format of running both versions will be trialled for 12 months and then re-assessed.

Sweet Perfection Report:

The current editor has tendered her resignation and Marjorie Muncaster has agreed to take on the job on a trial basis for the next 12 months. Many thanks to **Allyson Hecker** for doing a superb job

Deadline for sending through branch reports and news items for next edition is 15th August 2017.

State Display for National Seminar August 2017:

This is progressing well with contributions received from a number of people and being assembled by Evan Jones and his team.

Demonstrators for the Sydney Royal Easter Show 2017:

Thanks were extended to those who gave their time to be the demonstrators and represent the Guild.

2018 Seminar and Challenge:

Planning is well underway with a major overseas demonstrator and quality local demonstrators engaged.

Full details will be available at the next Delegates meeting.

Raffle:

Another raffle will be held at the next meeting and tickets will be distributed in advance as was done last year.

Channel 7 Morning Show Appearance:

Helen Robinson, Narelle Waldock and Elizabeth Ivory will be making a brief representation of cake decorating and the Guild on morning of 28th July.

Dates for 2018:

Another cruise is being organised by the Victorian Association. 10th – 17th February, Melbourne, Kangaroo Island, Adelaide, Hobart, Melbourne travelling on QEII. \$2,500 per person. Contact is Nola Cordell.

TREASURER'S REPORT:

Bank Account balances as at 30.6.17

Cash Reserve Account \$11,746.95

Interest received for March, April, May and June \$ 23.50

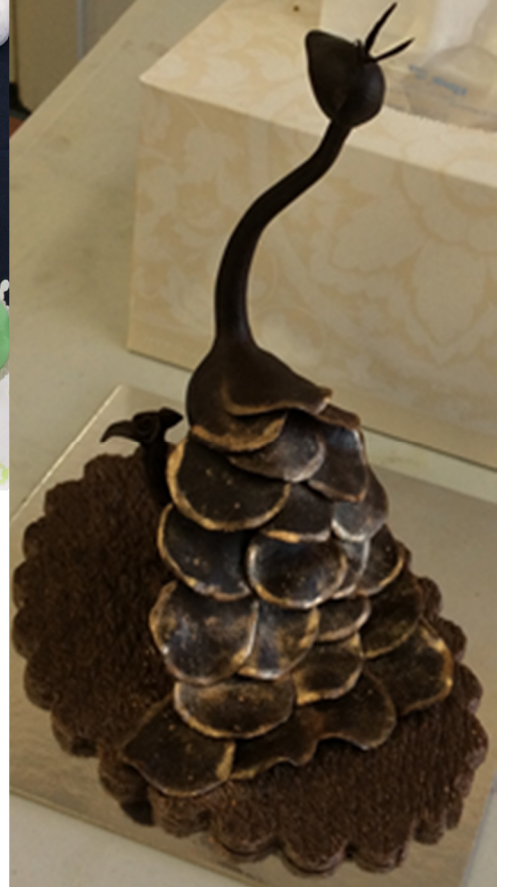
Term Deposit : \$30,126.93

Account with Westpac Bank @2.5% and will mature on 20.11.17.

June Meeting Demonstrations and July Workshop



Chris Cortes'
David Austin Rose
and
Lucie Priestly
with her Elves



Maria Cini's Cats came alive during her **June workshop** and **Lyne Fuller's Chocolate Peacock** was in full glory and proud to be the subject of her **workshop in July.**

Chocolate Roses were also a feature of Lyne's workshop



VALE Lily Ma

Lily joined the Sydney Branch in 1986. She was an enthusiastic, active member. Attending seminars and other branch meetings, especially with Dorothy King, was one of Lily's passions. Entering competitions, demonstrating and helping in the kitchen were all part and parcel of Lily's contribution to the Guild. Wherever there was something to be done, Lily was there.

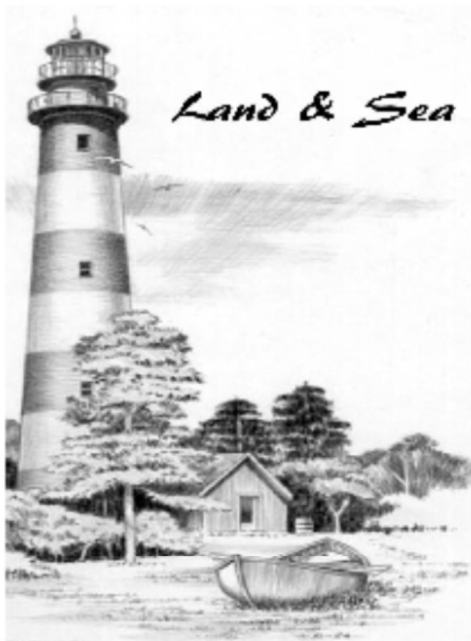
Every year, Lily has been an integral part of the team doing the meals on wheels cakes and branch seminar entries. Lily joined the Committee and put up her hand to be President in quite a tumultuous time of the guild's history. She did a wonderful job, always polite, listening to all opinions and then just getting on with the job! She then took over badges and trophies. Another reliable person who just did the job.

Lily was known for her "lucky wins" usually winning something in the raffle each meeting! Such a wonderful person, dear friend and active member. She will be sorely missed.

Our heartfelt condolences to her family and close friends.



National Cake Decorators Seminar



10th National Cake Decorators Seminar 18 – 20th August 2017 Rendevous Grand Hotel, SCARBOROUGH

Hi everyone !

With the Seminar just four short months away, it is time for an update to all the delegates.

We have six international demonstrators and ten Australian experts for your enjoyment. There are three Italian and one English gentlemen and two ladies from New Zealand. There will be eighteen demonstrations and you will be able to see all of them. Attached is a full list of our demonstrators.

Your fee gives you all the demonstrations, morning and afternoon teas and a smorgasbord sit down lunch, also the big dinner on Saturday night. Any husbands coming to Perth with their partners are welcome and the fee for them is \$80. If you have not booked for them please contact me as soon as possible.

An optional extra on Thursday evening from 1800 (6.00pm) is the Welcoming Sundowner (not covered in your fees as some members will still be arriving). The cost for the Sundowner is \$60.00 per head, getting a drink on arrival, food, music and 4 demonstrations whilst watching the sun go down over the ocean. We have a grandstand view as we are on the beach front and have large panoramic windows and a balcony to view the sunset.

There are optional extra workshops on Monday after the seminar at the same venue.

Workshop 1 (9am – 12md) Ceri Daniel Griffiths (UK) - Using a new system of moulds and ovepiping.

Workshop 2 (9am – 12md) Gian Paolo Panizzolo (Italy) - Beginners airbrushing

Workshop 3 (1pm – 4pm) Mario Romani (Italy) - Advanced airbrushing

Workshop 4 (1pm – 4pm) Antonio Argentieri (Italy) - Sculpturing

Please note lunch is not provided on this day.

If you have booked and wish to change your booking, please advise me as soon as possible.

If you have not booked and wish to, please advise me as soon as possible as there are limited numbers in each workshop and it is first come first served.

Most items will be supplied, any further requirements will be sent at a later date.

LILYAN TAYLOR
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