

Saturday, 7th October 2017

General Meeting



Sydney News

BUSINESS NAME



- 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***
- * **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:** *Vola Sillick - Snowman*
Nikki van Leeuwen — Pohutakawa, NZ Christmas Tree
Jean Palmer – Waratah (2 versions)
- Workshop:** *Connie McCartney — Cupcakes with cats and dogs*
See page 9 for requirements list.
- Shop:** *Cake Decorating Solutions*
www.cakedecoratingsolutions.com.au
9676 2032 email: sales@cakedecoratingsolutions.com.au
- 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,

I expect everyone is very pleased to welcome spring and the promise of consistently warmer weather.

A few of us from Sydney Branch made the trek across to Perth to attend the National Seminar during August and what a wonderful time we all had. The range of demonstrations over the three days of seminar was really terrific. Denice was on the lookout for interesting dems and workshop topics for our own meetings and I am sure there will be some treats in store.

The overseas demonstrators from Italy, Gian Paolo and Mario showed some inspirational work in air brushing and Antonio did amazing sculpting and told us how to get pieces to have a high gloss finish like expensive porcelain. That involved dipping the work into liquid nitrogen (dry ice) and then into melted isomalt four times. The effect was fabulous but I am not sure how many of us would be prepared to tackle it in our own kitchens!

Sue Ballard from WA demonstrated geodes and sugar crystal work using a method which was relatively simple to manage and perhaps we could twist someone's arm to demonstrate that for us?

All in all it was a very stimulating three days that sent you home brimming with ideas.

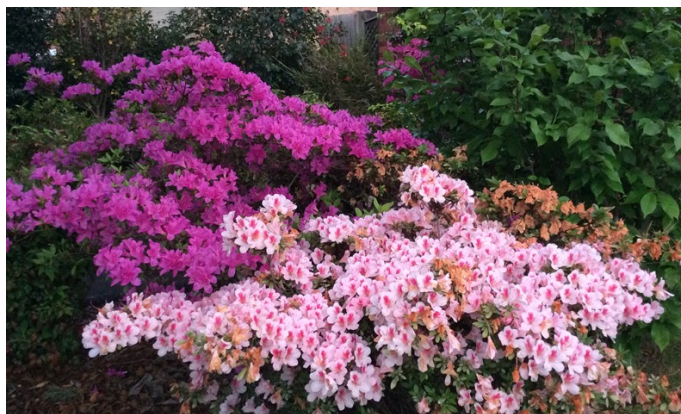
Our October meeting is going to be the combination Demonstration and workshop format and the workshop this time is being led by Connie McCartney of Illawarra Branch who will be working with us to create the fabulous animal faces on cupcakes so I know that you will enjoy that fun workshop!

I am unfortunately not able to attend the October meeting but look forward to seeing you all in December for our Christmas party.

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

Members, please note that as of now all **emails** to the committee should be forwarded to :

info@cdgnsw-sydneybranch.org.au

The membership fee for next year can be paid at the October meeting. Renewal forms will be available.

Payment is also due for our Christmas Luncheon.

General Notices

Dates for the 2017 Diary

| | | |
|--|---|---|
| Sydney Branch October General Meeting | | 7 October |
| Newcastle Branch SRD | Contact Kay Freeburn 02 4946 7596 | 16 October 21 October |
| Cooma Branch SRD | Contact Kaye 02 6452 1425 | 21 October |
| Bathurst Branch SRD | Contact Marlene Simonson 02 63371350 (after 6pm) | 28 October |
| Last Juniors' Meetings for 2017 | Contact Mary Anne info@cdgnsw-sydneybranch.org.au | 4 November |
| Sutherland Branch | Contact Kerry 02 9528 4269 | 18 November |
| Sydney Branch December Demonstration Day & Xmas lunch | | 2 December |

In Sympathy

Our thoughts are with **Val Hong** of Southern Highlands Branch at this difficult time in her life with the sad and untimely passing of her beloved daughter **Tracey**. Please accept our sincere condolences.

Get Well Wishes

Our best wishes to **Tracey Wilson**, **Iris Boxsell** who is recovering from surgery after a fall and **Paulette Blackman**.

We are thinking of you. xx

Birthday Wishes

To all those born in
September and October



If you have not helped out in the kitchen so far, now is the time for you to volunteer your services for the community lunch.

Do consider giving a helping hand.

December Demonstration Day & Christmas Lunch

Christmas is a Time for Giving ...

The Guild has a great tradition, going back about 25 years, of making and decorating mini cakes for the elderly or disabled who receive **Meals on Wheels** at Christmas.

We ask members to make a few cakes, usually 4" (10 cm) size, decorate and bring them to the December meeting so we can distribute them to areas around Sydney. An 8" or 10" (20 or 25 cm) cake cut into 4 is also a good size. Cake boards and square cupcake cases will be distributed at the October meeting if you would like to participate.



A group of decorators will get together on **Thursday 23 November 2017** to cover about 170 cakes for the **Hornsby Meals on Wheels**. Contact Lyne Fuller on 9680 4096 if you would like to help.

Come Join the Party!

We have a great lineup for the December Christmas meeting. Three fantastic demonstrators doing sugar items, our usual guessing competitions and lots more. Come along and join us in a fun cake decorating day.

Please complete the booking slip below and send it to:

The Treasurer
Dianne Cassim
4 Keyworth Drive
Blacktown 2148

with your cheque (payable to *The Cake Decorators Guild of NSW Sydney Branch Inc*) for the appropriate amount (\$30 members / \$35 non-members) by **20 November 2017**.

Alternatively, you can pay online (see details below) or at the October meeting.

Please note the maximum number we can accommodate on the day is 100 so book your spot early! If you require a receipt, include a stamped, self-addressed envelope or you can pick it up on the day.

Direct Deposit Details (Westpac)

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

BSB: 032170 **Account #:** 355054

All deposits must be:

- ⇒ Tagged with a suitable description (eg 2018 membership or Christmas Party).
- ⇒ Followed with an email to info@cdgnsw-sydneybranch.org.au with details of your payment so it can be reconciled in the books.



2017 CHRISTMAS PARTY BOOKING SLIP

Name: _____ Tel: _____

I enclose a cheque payable to *The Cake Decorators Guild of NSW Sydney Branch Inc* for

_____ member ticket/s @ \$30 each making a total of \$ _____

_____ non-member ticket/s @ \$35 each making a total of \$ _____



Workshop Requirements

- Cupcakes or or similar curved shape to make the dog or cat head on
- Buttercream (to join the head on)
- dusting colours-black, brown, orange, yellow
- Black gel or liquid colour
- Pettinice/modelling chocolate - white, black, pale pink, ice blue
- Palette knife
- Dresden tool
- shell tool
- Fine Paintbrush
- Edible glue
- Rolling Pin
- Round cutter
- Toothpicks
- Mat to work on
- Tea towel
- Chux or similar



Fay Gardner Achievement Award

In 2004, we established an Annual Achievement award to recognise Fay's contribution to the Guild. Any Sydney Branch member who has made a significant contribution to our branch throughout the year may be nominated. The closing date for written nominations from all branch members is **7 October 2015** and the winner will be announced at the December meeting.

| Previous Recipients | |
|---------------------|------------------------------------|
| 2005 | Dorothy King |
| 2006 | Lyne Fuller |
| 2007 | Helen Barton |
| 2008 | Margaret Tesoriero |
| 2009 | Lily Ma |
| 2010 | Jacky Davidson |
| 2011 | Iris Boxsell |
| 2012 | Jan Sambrook |
| 2013 | Denice Fuhrmann |
| 2014 | Mary Anne Loveridge & Bev Smith |
| 2015 | |
| 2016 | Dorothy Apps |



If you would like to nominate someone for the award, complete the form below and submit it at the October meeting or mail to Lyne Fuller, 23 Knightsbridge Place, Castle Hill 2154. You may also email your nomination, stating your reasons, to lyne2154@bigpond.com.au.

Fay Gardner Achievement Award

I would like to nominate _____

because :



Source: www.dreamstime.com

The member with the most number of nominations will win the Award. If there is a tie, the Committee will decide the recipient.

Recipe

Baklava Cheesecake (with thanks to Jeannine Ashby)

Prep 0:30 Cook 1:25 10 Servings

Ingredients

60g (1/3 cup) blanched almonds, toasted
Melted butter, to grease
55g (1/3 cup) dry-roasted hazelnuts
40g (1/4 cup) walnut crumbs
1/2 teaspoon ground cinnamon
2 x 250g pkts cream cheese, at room temperature
300g ctn sour cream
155g (3/4 cup) caster sugar
3 eggs, at room temperature

1 teaspoon vanilla essence
10 sheets filo pastry
110g butter

Melted honey syrup

100g (1/2 cup) caster sugar
160ml (2/3 cup) water
125ml (1/2 cup) honey
1 cinnamon stick



Method

Step 1

Preheat oven to 180°C. Bake almonds on a baking tray for 5-8 minutes or until toasted.

Step 2

Honey Syrup

Stir the sugar, water, honey and cinnamon in a saucepan over medium heat until sugar dissolves. Bring to a simmer.

Cook, without stirring, for 15 minutes or until syrup thickens slightly. Discard cinnamon. Set aside to cool.

Step 3

Reduce oven temperature to 160°C. Release the base from a 22cm (base measurement) springform pan and invert. Brush with melted butter. Line the base with non-stick baking paper, allowing the edge to overhang. Secure the base back into the pan.

Step 4

Process the almonds and hazelnuts in a food processor until finely chopped. Transfer to a large bowl. Stir in the walnut and cinnamon.

Add 60ml (1/4 cup) honey syrup to the nut mixture and stir to combine.

Step 5

Process cream cheese, sour cream and sugar in the clean bowl of a food processor until smooth.

Add eggs and vanilla, and process until combined.

Step 6

Place filo on a clean work surface. Cover with a dry tea towel, then a damp tea towel. Brush 1 filo sheet with some melted butter. Fold in half crossways. Place in the pan, allowing it to overhang slightly. Repeat with the remaining filo and melted butter, turning and overlapping each sheet slightly to line the pan completely

OR put filo into patty pans and fill with cheesecake mix and walnut mix. For individual serves.

Step 7

Pour half the cream cheese mixture over filo. Top with half the nut mixture. Repeat with the remaining cream cheese mixture and nut mixture.

Fold the overhanging filo over the filling to partially enclose.

Bake for 1 hour 10 minutes or until just set in centre. Turn oven off. Leave cheesecake in oven, with door slightly ajar, until cooled completely.

Place in the fridge for 6 hours to chill. Drizzle over remaining syrup to serve.

