



Newsletter

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EDITORIAL

Brrrrrrrrrr.... Well winter has finally hit us. Hope you are all staying safe and warm.

Welcome back for our second newsletter for the year.

Our first meeting in the new format at our new venue was a hit as was Jackie's creamy pumpkin soup!

Helen demonstrated how to get the Wedgewood effect and it is surprisingly very easy!! Sue hopes to see some pieces entered into Wagga Show.

Ken and Scott did very well at Sydney Royal. Scott getting a 2nd place in the Novice Flower section while Ken was most successful exhibitor with getting 3 x 1st place and 3 x 2nd place. Well done boys!! The girls have some competition!

Our SRD has now been held. More on this in our Wagga Branch SRD section.

If you have any recipes you would like to share please email them to me on jaget@bigpond.net.au

Hope to see you at our next meeting



Calendar of Events for June— September 2017



| Date | Event | Comments |
|--------------------|------------------------------|---|
| 25 June 2017 | General meeting and workshop | 10.00am Koorungal Community Hub, Wilga Street, Koorungal followed by lunch and workshop |
| 17-20 August 2017 | National Seminar | Perth, entries closing very soon. Helen and Ken taking exhibits to Perth |
| 27 August 2017 | Meeting and workshop | 10.00 am Koorungal Community Hub, Wilga Street, Koorungal DEM: Ken Robinson - RBA |
| 5-6 September 2017 | West Wyalong Show | West Wyalong |
| 8-9 September 2017 | Wagga Wagga Show | Entries to be in by 7 September. All inquiries to Sue |
| 23 September 2017 | Temora Show | Temora |

MEMBER PROFILE: JILLEAN CROUCH

Cake decorating began as a hobby for me, which has now become a very large part of my life. I have been cake decorating for approximately 30 years and in that time, I have shared my craft with many interested people, both here and overseas. This craft has opened so many doors for me.

I belong to two cake decorating clubs here in Victoria. I also have interstate and overseas memberships.

I like attending Seminars as you can always learn from other cake decorators and besides, it's great to catch-up with your friends at each occasion.

For 10 years, I conducted three classes a week, with 6 - 8 people attending. Over the years I have been privileged to have had invitations to be a guest demonstrator at seminars and conferences both here in Australia and also in USA, South Africa, Zimbabwe, New Zealand, England and Scotland.

Another one of my activities that I have been involved in for many years, is to have a display and to demonstrate my flower making, at Art and Craft Shows around the district of Shepparton, invitations to share at various CWA's, church groups and fetes to show cake decorating.

I have exhibited in lots of different shows over the years and also at our Australian National Show winning many prizes during this time.

In 2003 and 2005 at our National Seminar I won the first prize with my entries in the "Specified Flower Section".

Some years ago, I did a TV segment for 12 months and have had radio interviews. I have received very good coverage from our Shepparton Newspaper with photographs and write ups about my cake decorating.

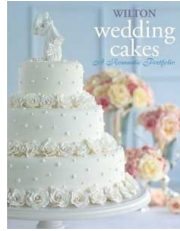
I live in Shepparton with my husband Bruce, have two daughters, a son and daughter-in-law with two lovely grandsons. I try to include other activities in my week, such as knitting, reading, and often having to organize the catering for church funerals.

I now do 2 afternoons a month at our Opportunity Shop and last year I started exercise classes so my time is well filled in.



FOR SALE or WANTED

- ◇ **FOR SALE - Various Wedding Cake magazines**
\$2 each - contact Helen
0438 219 011



- ◇ **FOR SALE - Cake decorating books:**
 - ◆ **The Complete Book of Cake Decorating x 3 (Food Editor Ellen Sinclair)**
 - ◇ **Aus & NZ Cake Decorating (Maria Sykes & Patricia Simmons)**



- ◇ **101 Cake Decorating Ideas (Maria Sykes & Patricia Simmons)**

\$5 each Contact Jackie 0405 397 987



JOKES AND QUIZ CORNER

1. What is at the centre of all Bundt cake pans?
 - A. A Spoon
 - B. A Spring
 - C. A Hole
 - D. A Ball
2. What is the French name for the traditional Yule log shaped cake served in France at Christmas?
 - A. Buche De Noel
 - B. Lincoln Log
 - C. Angel Cake
 - D. Scrooge Roll
3. Which of these vegetables is used to make cake?
 - A. Brussels Sprouts
 - B. Broccoli
 - C. Eggplant
 - D. Carrots
4. What flavour is a Devils food cake?
 - A. Lemon
 - B. Vanilla
 - C. Chocolate
 - D. Strawberry
5. What is the traditional frosting for carrot cake?
 - A. Vanilla Frosting
 - B. Chocolate Frosting
 - C. Cream Cheese Frosting
 - D. Peanut Butter



WHY DO CAKES COST 'SO MUCH'

Why do cakes cost 'so much'



You might think when buying a cake...

'Geez... that seems to be a lot for a cake! Isn't it just butter, sugar and flour?'

This is where you're misunderstood.

When ordering a custom cake from your local cake maker (not the local grocery store or chain store), you're cost includes the following:

TIME FOR:

- Working with you to find out exactly what your edible creation is going to be
- Quoting and Invoicing
- Planning how to carry out the design and travel and shopping for ingredients
- Baking
- Covering and Decorating
- Creating custom decorations / figurines for your cake
- Packaging
- Meeting you for picking / Carrying out delivery
- Following up to make sure everything was perfect

WHAT A CAKER PAYS FOR OUT OF THEIR POCKET (AND PROFIT):

- Ingredients & Fuel
- Rent & Insurance
- Food License & Safety Certificates
- Pest Control
- Electricity (computer, fridge, oven, stove top, mixer etc)
- Initial purchasing and ongoing service costs of equipment
- Brand new utensils for specialty orders
- Packaging (cake boards, cupcake wrappers, boxes, support dowel, ribbon etc)
- Phone & Internet

Why is a birthday cake the only food you can blow on and spit on



and everybody rushes to get a piece?

- Bobby Keltan

www.photo-party-favors.com

BAKERY



Q. "Is that Stollen?"

A. "No I bought it."

Wagga SRD

Our SRD has been and gone for another year.

Although our numbers were down from last year despite advertising, all those that attended were treated to 5 demonstrations of very high quality.

Our demonstrators were Nathan Skeen (Cymbidium Orchid), Stella Abrahams (Magic Dogwood and foliage), Beryl Hicks (Crepe Myrtle), Sheryle Toms (Fabric flower) and Jackie Walsh (Allium Schubertii flower).

Terry Roberts was officially given his CDG of NSW guild membership badge and Jackie Walsh received her 5 years membership badge.

We also had a wonderful display of members creations.



The raffle was one by Jackie Walsh.

Stella and Sam from Floral Art and Sugar Craft were the shop for the day and everyone was able to stock up supplies or new items, whether the items were needed or not!

Planning will now begin for SRD 2018.





LIME & COCONUT SYRUP CAKE

INGREDIENTS

- ◇ Melted butter, to grease
- ◇ Extra 125g unsalted butter, melted
- ◇ 3 eggs
- ◇ 200ml milk
- ◇ 225g self-raising flour
- ◇ 500g caster sugar
- ◇ 175g desiccated coconut
- ◇ Finely grated zest and juice of 6 limes
- ◇ 1 cup coconut flakes, toasted, to decorate
- ◇ Whipped cream, to serve

METHOD

- ◇ Preheat oven to 170°C. Grease base and side of a 24cm round cake tin with melted butter, then line with baking paper. Put extra melted butter in a large bowl and whisk in eggs and milk.
- ◇ Combine flour, 360g of the caster sugar, coconut and zest in a second large bowl, then stir in butter mixture. Beat with a wooden spoon until smooth. Spoon into prepared tin and bake for 50 minutes or until cooked when tested with a skewer.
- ◇ Meanwhile, put lime juice and remaining sugar in a small saucepan over a mediumhigh heat and bring to the boil. Cook for 10 minutes or until slightly thickened.



Recipe courtesy of Better Homes and Gardens

Birthday Wishes:

Happy birthday to the following members who have or are having their birthday during the months of January, February or March.

June - Cathy Guymer and Carol Marden
July - Marlene Clarke



ANCD A 19th NATIONAL SEMINAR

The 19th National Seminar will be held in Perth on 17 - 20 August 2017.

Workshops by international demonstrators:

- ◇ Ceri Danial Griffiths - his workshop will be **SIDE BORDERS USING MOULDS**
- ◇ Gian Paolo Panizzolo - his workshop will be **BASIC AIRBRUSHING**
- ◇ Mario Romani - his workshop will be **ADVANCED AIRBRUSHING**
- ◇ Antonio Argentieri - his workshop will be **FIGURE MOULDING**.

There are 11 other demonstrators as well.

Information and registration packs or competition packs are available from Helen Robinson ON 0438 219 011 or email helen.robinson5@bigpond.com

IS THERE ANYTHING YOU WOULD LIKE TO SUBMIT TO OUR NEWLETTER?

PLEASE EMAIL JACKIE at
jaget@bigpond.net.au

WAGGA BRANCH CONTACT DETAILS

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