

Cake Decorator's Association of South Australia



April - May 2021

Tube Talk



Left: a colourful and delightful drip cake for celebrating the 40th birthday of an avid gardener. Made and decorated by Marj Haynes of the CDASA Naracoorte branch.

In this issue

State Seminar and 40th birthday You still have time register!

Cake Story Phyllis Brereton member of the CDASA Flinders branch

CDASA 2021 - 2022 membership renewal is due in April

21st National Seminar High tea and fashion show fundraiser

Verusca Walker Perfect square ganache cake & 3D Tiffany jewellery box

Branch reports - we are carefully steaming ahead into 2021 events



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At the Editor's Desk

Hello everyone

Finally our programs are happening and hopefully without sudden disruptions this year. I look forward to featuring articles, reports and photos on CDASA member's cakes, branch demonstrations, events and workshops.

The June-July Tube Talk will be a full colour 40th birthday edition to highlight the celebrations and achievements of CDASA since it began in 1981. The deadline is extended to give everyone time to send me special items for publication.

Verusca Walker's response to my email with an offer of two copies of her e-book Structured Cakes was a lovely surprise (see page 25).

I went to Crystal Brook for Flinders branch airbrushing workshop with Nicole Taylor. It was a fantastic day and Nicole is incredibly clever and generous in sharing her knowledge.

I hope to see you at the State seminar and 40th birthday celebrations in May.

Happy cake decorating *Susan*

The deadline for the June - July 2021 issue is 2/06/2021

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FROM THE CDASA PRESIDENT

Hello everyone

I hope you're all well!

The year is flying along, with Easter upon us already. Hopefully we can all catch up safely with loved ones this year.



We will be celebrating the 40th birthday of the Cake Decorators Association of SA Inc. on Saturday May 29th which will be hosted by the Marion Branch. It would be great if you can come along and reminisce about the great association we belong to!

Thank you to those of you who have already registered for the National Seminar in August. We realise there are a lot of you who are holding off committing due to COVID but be aware that we urgently need numbers to be able to make it viable to run this seminar. PLEASE register ASAP with a deposit! In the event of a COVID outbreak preventing us from being able to have the seminar your payment will be reimbursed. It is a once in a decade opportunity to have so many amazing multi award winning demonstrators together here in South Australia so make the most of it!

We had an amazing response from our People's Choice Lottery with \$2,392 being raised. Let us know if you were a lucky winner!

Happy cake decorating to you all!

Catch you soon!

Wendy McDonald, **President CDASA**

CDASA Branch Meeting Dates



April

Wednesday 7th Adelaide Central Branch 7:00 pm - buttercream flowers
Wednesday 14th Marion Branch 7:30 pm - Hibiscus flowers
Saturday 17th (at 10:30 am) Northern Border - Mother's Day cakes
Monday 19th SECD 7:00pm
Tuesday 20th Lower Northern 7:15 pm - air brushing with Kerri Wiseman

May

3rd - 8th May Northern Border - Mother's Day stall at the Trades Hall
Wednesday 5th Adelaide Central Branch 7:00 pm meeting room 2.
Wednesday 12th Marion branch 7:30 pm
Monday 17th SECD 7:00 pm
Tuesday 18th Lower Northern branch 7:15 pm - cake lace with Susan Schilling
Sunday 16th Flinders branch 10 am - cakes for the National Seminar
Saturday 22nd Naracoorte branch at Bordertown - Filler flowers & chocolate

CDASA STATE EXECUTIVE

President: Wendy McDonald **Phone:** 0429 821 720 **Email:** cakedreams@me.com

Vice President and National Liaison Officer Bette Anne Smith **Phone:** 0402 699 317
Email: johnbette@chariot.net.au

Secretary General: Sue Raymond **Phone:** 0402 982 733 **Email:** statexec@cdasa.org

Treasurer and Membership Insurance Officer: Helen Pumpa **Phone:** 0417 843 930 **Email:** hdpumpa@yahoo.com.au

Judges and Stewards Convener: Phillis Davis **Phone:** 0411 598 696 **Email:** phillis@progressivebas.com.au

CDASA Life Members

Caroline Matthias
Marie Adams
Joy Middleton
Helen Pumpa

Pamela Lane
Rhonda Phillips
Phillis Davis
Kevin Work

June Millan
Gill Hogg
Christine Heness

CDASA State Executive Meeting Dates 2021

“Subject to Covid restrictions and availability of venues”

Meetings are held at the Thebarton Community Centre on the corner of South Road and Ashwin Parade at Torrensville.

BOARD OF MANAGEMENT (Contact Sue Raymond ph:0402 982 733)

Monday 12th April at 7:00 pm

Monday 21st June at 7:00 pm

Saturday 27th November at 1:30 pm

JUDGES and STEWARDS (Contact Phillis Davis ph: 0411 598 696)

Saturday 19th June at 1:30 pm

Saturday 21st August at 1:30 pm

Wednesday 1st September Judging Royal Adelaide Show entries

Saturday 25th September at 1:30 pm

Saturday 27th November at 10:30 am

NATIONAL SEMINAR PLANNING COMMITTEE Contact Sue Raymond ph: 0402 982 733

Friday 28th May at 7:00 pm

Saturday 19th June at 10:30 am

Saturday 17th July at 1:30 pm

Major Events 2021

CDASA STATE 1-DAY SEMINAR, 40th BIRTHDAY and ANNUAL GENERAL MEETING

Saturday 29th May 9:00 am at St Bernadette's School hall, South Road, Marion

ANCA 2021 NATIONAL SEMINAR

Held at The Lakes Hotel, 141 Brebner Drive, West Lakes Hotel

Wednesday 11th August National Seminar cake and coffee welcome night

Thursday 12th - Sunday 15th August National Seminar

CDASA STATE CAKE COMPETITION

Wednesday 13th - Sunday 17th October at West Lakes Shopping Centre

Adelaide Central Branch News

Hello readers,

The first meeting of 2021 with our newly elected executive committee had a great turnout and everyone had such a wonderful time catching up with familiar cake friends and meeting new visitors.

Our demonstrator for March was committee member Nat Sexton. Despite it being her first time demonstrating she was a natural and everyone thoroughly enjoyed her bubbly and informative presentation on 'creating moulded isomalt toppers'. She produced a wine glass, mushroom, jewels and an amazing wine bottle - which looked real!

Our demonstrations over the coming months will have a floral theme with a modern twist. In April we will learn how to create stunning buttercream flowers. Keep an eye on your email and our Facebook page for further updates.

Our committee is both optimistic and cautious as we plan the events for this year. We are grateful to everyone for their understanding as we undertake our meetings in a Covid safe manner.

We invite you all to like our Facebook page: 'Cake Decorators Adelaide Central Branch' and feel free to share your work on our Sharing Mondays.



Adelaide Central Branch take this opportunity to remind our members that membership renewal is due in April. We would hate for anyone to lose their continuous membership.

Everyone is welcome to our meetings, the first Wednesday of each month, at 7:30pm in Meeting Room 2, Enfield Community Centre.

We hope to see you there!

Yours in caking *Jess*

Left: Nat Sexton demonstrated how to make realistic looking articles with isomalt.

Lower Northern Branch News

Hi everyone

Hoping everyone is well and staying safe, it is looking like a better year this year touch wood.

The association has lots of events that we are all planning on attending and the fundraising has started up again to help offset the running costs. I know I am looking forward to many of these events.

Lower Northern (Gawler) branch has started out with great demonstrations. In February we had the very talented Pam Lane demonstrating the many things you can do with floral tape. Some of us had a go at trying some of the techniques.

In March we had another very talented cake decorator Barbara Walter. Barbara did a mini workshop on brush embroidery and we all learnt lots from her.

Thank you very much to Pam and Barbara for coming out to Gawler and sharing your knowledge with us.

Next month we have our very own Kerri Wiseman doing a demonstration about air brushing. She is hoping to share with us what she learnt from Nicole Taylor at Adelaide Central's airbrush workshop.

In May we will have our Tube Talk editor demonstrating edible lace. So please feel free to attend any or all our meetings, which are held in Gawler.

Happy caking until next time.

Rosemary Nathan

Right: *Barbara Walter shared her knowledge, skill and helpful tips for doing successful brush embroidery at the LNB March meeting.*



South East Cake Designers Branch News

Hi everyone

Our first meeting for the year was February 15th and it was great to see everyone after the Christmas break.

June demonstrated a buttercream waterlily cake. This was made from layers of earthy colours of butter cream finished with white buttercream lilies which was very effective.

For our March meeting Mandy decorated cupcakes in the theme of Easter. It included chicks in a nest, eggs in a nest, bunny in a burrow, a bunny and bunny ears. It provided our members with a few ideas for Easter decorations.

Mandy Lynn



Above: A buttercream waterlily cake demonstrated by June Jones.

Left: Easter themed cupcakes demonstrated by Mandy Lynn at the SECD March meeting

Flinders Branch News

Hi everyone,

Time is flying by as usual and March is already here.

A big thankyou to Wendy for the cake covering demo and workshop for those who wanted to learn about covering square cakes from start to finish. It was very informative as always.

Thank you to Nicole Taylor from Adelaide Central who conducted a brilliant airbrushing workshop for us at our March meeting. Everybody enjoyed trying out their airbrushes and learning new skills.

Some of our members who did not do the workshop worked in the background making more cardboard shoes and handbags.

The shoes and handbags are being sold as a fundraiser for the National seminar in August.

The workshop was followed by our normal meeting.

Phillis Davis



Above: A 44th birthday cake for Moonta Senior Citizens made by Dulcie Barker. One cake was a sponge and the other a fruit cake.

Marion Branch News

Is that cake I smell? Have you baked it to celebrate the outgoing and may I say outstanding branch president, Natasha Thorpe.....no?

Hello fellow members

For those of you that could not make it to the March AGM meeting you missed out on the roller coaster of events. There were hands waving overhead and screaming. No that was not the roller coaster that was everyone voting me in as president and I was the one screaming!

Followed by the baking of hot cross buns demonstrated by Michelle Koopman. A big thanks to her and everyone involved in making it happen, they were delicious.

The April meeting will also be held at the St Joseph's Parish hall in Brighton followed by a demonstration of hibiscus flowers by the hands of Barbara so bring your notepad, pen and a vase to put them in when she has finished.

Don't forget to register for the CDASA 2021 State Seminar, AGM and 40th birthday if you have not already done so. It is being held at the old club rooms, St Bernadette's School Hall, corner Walsh Avenue and South Road, St Marys on the Saturday 29th of May. Also the High Tea fundraising event will be happening on the 29th of April at Old Reynella.

Elastic waist bands required!

Hope to see you at the next meeting.

Phil Donhardt

Right: *Raspberry, lemon and almond bake, one of the recipes being tested for the National Seminar fundraiser High Tea on the 29th April.*



Northern Border Branch News

Hi everyone

Our branch Meeting held in March was well attended and after the meeting we made decorations for Mother's Day. There was a lot of talking and fun going on.

The April meeting will be held on Saturday 17th at 10.30 am sharp. Once the meeting is concluded we will cover and decorate a Mother's Day cake to raffle so bring your tools and lunch.

A big welcome to our two new members Greer Ewing and Priya Kurmar. We look forward to many cake decorating sessions with you.

Birthday wishes go out to two of our members for the month of April, Carol Murray on the 1st and Brian Wood on the 12th happy birthday.

Our branch is planning a Mother's Day stall at the Trades Hall from 3rd – 8th May (fingers crossed COVID stays away).

Some of our members are excited to be attending the 21st National Seminar in August.

Cheers *Vicki Sladden*



Left & above: Two different styles of birthday cakes made by Northern Border member Carol McGavisk.

Naracoorte Branch News

Hello members

I hope everyone is well and enjoying the beautiful Autumn weather Best wishes to all those members who have been on the sick list.

We were so excited to have a meeting in March after so many hiccups last year we met in Naracoorte and following our meeting we welcomed Valinda Ross and her sister from Casterton along with two visitors.

Valinda demonstrated buttercream and showed the beautiful and varied use of stencils on buttercream. Members then worked on their own pieces achieving some lovely results.

Following lunch we workshoped using rice paper to make various sails etcetera. The next meeting will be at Bordertown on May 22nd when we will workshop filler flowers and putting them together plus a demonstration of something chocolate.

We are all pleased to hear progress is happening with the State and National seminars they are coming up very quickly thank you to all concerned for your hard work.

Good decorating , keep well and happy *Marj Haynes*



Left-right: Naracoorte members at their March meeting. Demonstrator Valinda Ross, Rosemary Murtagh, Helen Melino, Brenda McKay, Leah Bretag, Christine Hall, Anna Orton, Marj Haynes and Heston Supito

Making flowers from floristry tape

Notes of a demonstration by Pam Lane of Marion Branch

Materials

Fine wire 33 and 30, 28 gauge (use what can hold its weight, the same principle as sugar flowers). Florist tape in various colours also white and green, petal dusts (tape "grabs" colour so be careful). Veining tools eg plastic salt spoon, Dresden tool, small sharp scissors, Aquadere glue, polenta.



Make flower centres with pollen by wrapping a narrow length of tape round a skewer a few times. Pull it off and put it over the end of a hooked wire. Dip the end into Aquadere then dip in polenta. Dust with yellow petal dust.



Petals are governed by the width of the tape. You can vein the leaves and petals in the same manner as icing flowers eg round them with the edge of a spoon and vein them with dried corn husks or a veining tool.

Make petals by cutting a length tape and stretch it to activate the glue so the tape can stick to itself. Place a wire down the middle of the tape up to half way of length of tape. Fold down the other half of the tape ensuring tape sticks together. Use scissors to cut the desired petal shape. Vein, shape, dust and steam.



The flowers will not break and can easily be straightened if you wish to change the arrangement or start again.

Daisy centres are made by bending one end of a wire into a circle. Wrap some tape around the hoop, dip it into glue, dip into polenta or yellow sugar crystals.

This is not a technique to replace sugar flowers but a delicate way to do flowers that will not break. Sugar flowers are probably quicker to create.



Use old stamens to create the knotty buds of a stem taped to a wire or bend some tiny loops randomly. Think of the shape you're doing. Create wider petals by using 2 pieces of tape stuck alongside each other. You will need a fan shaped veiner such as an Ivy veiner.

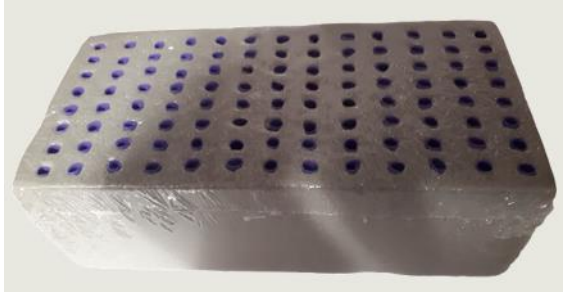
Saving Oasis blocks

Leave your dry Oasis in its wrapping. Cut straws to desired length using a mixture of sizes if you like.

Mark on the Oasis with a pen where you want them. Pierce the wrapping to get you started, then push your straws through the block.

You will never need to replace your oasis again.

Shared from Cake Decorator's Association of WA Icing News Vol. 42, Issue 1.



Tube Talk Editor 2022



I will be handing over the reins of Tube Talk editor at the end of 2021.

If you think you could be interested in being the editor and would like to know more about what is involved, please contact me at

Email: susan@activ8.net.au

Or by phone: 0417 811 988

A hint for making Fruit Cake

The resealable snap lock bags that dried fruit is sold in can be used to soak dried fruit.

Add the alcohol to the bag along with the dried fruit.

It is easier to store, takes up less room in the fridge than a bowl and can be turned several times for an even coating of alcohol .



Cake Story

Phyllis Brereton—Flinders Branch

Phyllis has been a busy cake decorator and teacher for many years and winner of the Maxine Halliday trophy two times. Although she has given up making cakes she is still a keen, interested sugar craft artist. Here is her story...



When did your interest in cake decorating and sugar craft begin? My daughter was having a special birthday so a cake was ordered from a friend of a friend. I went to pick up the cake, was enthralled with all the flowers and other things the lady had on display. This was something I wanted to try, so she pointed me in the direction of TAFE.

You have been a member for 30 years, how did you join up with CDASA? I was attending classes at TAFE and we were told that there were plans to form a CDASA branch around the Flinders area. So Margaret Siviour who was in the class with me, decided to check it out when one of the branch meetings were held in Whyalla. We joined up immediately as we knew our lessons were to be withdrawn at TAFE. That started a very



↑ *Chocolate shards wedding cake created by Phyllis.*

long and close friendship. As our branch originally held meetings all over the Flinders area we did a lot of travelling together. Then we were asked to help out at the high school with the children in year 10 Home Economics class to give them an insight into what cake decorating was all about. Each year for the term before the Whyalla Show for about 15 years we went into the school and they all made something of their choice. Their efforts were entered into the show. That was an experience for us as it was a long time since either of us had been in a classroom.

What do you enjoy most about decorating cakes? I have now given up making cakes as this thing called ageing has caught up with me. I still like to see what is new and pass it on to one or two students I still have although they are now getting better than me. I like the friendships that we form along the way. It is

very interesting to see how fashions in wedding cakes has evolved, from all piping on royal icing, to Petinice and icing flowers, then cupcakes. Next it was chocolate shards, now it is butter cream and drips, with fresh flowers.

Who are cake decorators that inspire you (past or present)? When we first started there were a lot of decorators that came to Flinders branch, Caroline Matthias, Margaret Baughan, Maxine Halliday, Rhonda Phillips, Amy King and our own Phillis Davis. I think my favourite author is Alan Dunn.



What advice would you share with beginners in cake decorating? Have patience and don't expect everything to turn out like the demonstrators did. Don't forget they have been doing it long before you. Learn the basic skills and the rest will follow.

↑ *Textured fondant and delicate floral arrangement with fondant ribbon.*

What is your most essential decorating tool? As I am mostly a flower maker, my frilling tool and my set of balling tools.

Most memorable moment. When I won the Maxine Halliday trophy for the second time.



Made by Phillis in 2005. There would not be many of us that are asked to create a birthday cake for a 101 year old.

CDASA State Seminar, AGM and 40th Birthday



IT'S A PARTY!

You are invited to the 2021 CDASA State Seminar,
A.G.M. and 40th Birthday
Hosted by Marion Branch

Where: St. Bernadette's Hall, South Road,
St. Mary's.

Time: 9.00 am Registration and welcome

Date: 29th May, 2021

Cost: \$50.00

Covid 19 restrictions still apply so please bring your own lunch
Numbers also have to comply so book early.



RSVP and registration by Monday 10th May 2021

CDASA 2021 STATE SEMINAR, AGM and 40TH BIRTHDAY

Hosted by Marion Branch at
St Bernadette's Hall, South Road, St Mary's.

REGISTRATION FORM (Required by 10th May 2021)

Please scan and email or return this page by post with all details printed clearly. Please keep a copy for your records.

Name:

Address:

Suburb:..... **State:**..... **P/code:**

Phone: **Email:**

SEMINAR FEE \$50.00

Due to the uncertainty of COVID 19, if the need arises to cancel, all fees paid will be refunded.

Registration form and payment to be forwarded to:

The Treasurer
CDASA Marion Branch
PO Box 723, Parkholme SA 5043

Email: marionbranchcdasa@gmail.com

Payment can be made by cheque, money order or Direct Deposit.

Direct Deposit

Account name: CDASA Marion Branch Inc.

BSB: 105-105 **Account no:** 390 475 640

Please ensure you put your name in the reference field if paying by Direct Deposit.

Cheques: make payable to CDASA Marion Branch Inc. Please post/email your registration form at the same time as payment so your book can be confirmed.

Receipts will be available on the day of the seminar.

3D Tiffany Box Cake

Perfect sharp edges square cake

A YouTube tutorial by Verusca Walker

Verusca will be demonstrating at the 21st National Seminar in August this year. She is an inspiring, talented, creative artist who designs and makes structured cakes. I enjoyed her tutorial about how to ganache a perfect sharp edges square cake and then how to create two different styles of a Tiffany jewellery gift box. You can view her full tutorial on [YouTube at 3D Tiffany Box Cake](#).



Perfect sharp edges square cake

The tutorial instructs two options to create this cake:

1. An interactive cake of a Tiffany box with removable lid measuring 12.7 cm (5 inches) x 15.3 cm (6 inches) high.
2. A Tiffany box with a simulated lid measuring 12.7 cm (5 inches) x 17.8 cm (7 inches) high

List of Materials

- 1 x 25 cm (10 inches) square cake (a chocolate mud cake was used)
- Chocolate ganache 3:1 ratio (200 grams cream to 600 grams dark chocolate)
- White ready to roll fondant
- Light blue ready to roll fondant (Verusca used Satin Ice Turquoise)
- Sugar glue or piping gel, tylose or CMC
- 1 roll of 38 mm white satin ribbon - optional
- Costume jewellery of choice for the cake with the removable lid – optional
- 2 x 12.7 cm (5 inches) and 1 X 20 cm (8 inches) square cake boards
- Freezer wrap and sticky tape, hot melt glue gun
- Spirit level, small palette knives, steel ruler, scraper of choice, smoothers
- Sharp craft blades for trimming ganache and to cut fondant panels
- Sharp craft blade for cutting cardboard to create a lid for the box



Tiffany box options

Left: interactive box with removable lid
Right: box with static lid and fondant bow
Below: different sizes and cupcake idea



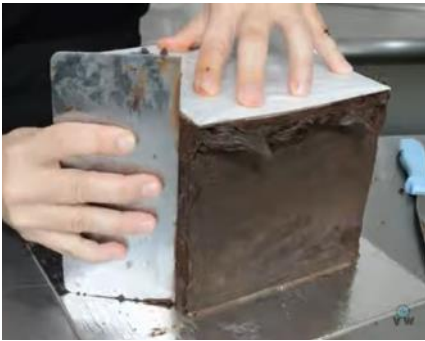
The cake – levelling and layering

1. Level the cake to about 3.8 cm (1.5 inches) high.
2. Cut the cake into quarters making 4 x 5 inch (12.7 cm) square pieces.
3. Spread some ganache on a 12.7 cm cake board, put on the first layer of cake.
4. Trim the outside edges of the cake by about 5 mm to allow a gap for the ganache layer that will cover the cake.
5. A ruler or scraper held flush against the cake board should not touch any part of the cake. If it does trim the cake edge back slightly.
6. Spread an even layer of ganache on the first layer and add the second cake.
7. Repeat the above process with a third layer (Tiffany cake with removable lid).
8. Layer the fourth cake (for the Tiffany cake with static lid and fondant bow).

Ganache the cake

1. Apply a crumb coat of ganache to sides and top of the cake and refrigerate.
2. Take second 5 inch (12.7 cm) cake board and firmly wrap some freezer wrap around it, securing it at the back of the board with sticky tape.
3. Apply a layer of ganache to the top of the cake and smooth it level with the palette knife or scraper, place the second cake board on top.
4. Hold the scraper or ruler flush to the side edges of the base and top boards to ensure they are square to each other on all sides. Check all four sides.
5. Apply the second coat of ganache on all sides of the cake, filling and scraping to create a smooth, even coat.





1. Flip the cake over so the freezer wrapped board is on the bottom, continue applying the ganache to get the smoothest, most even surface possible.
2. The corners of the cake will not be sharp at the stage.
3. Check the cake is level with a spirit level.
4. Flip the cake back again with the freezer wrap board on top.
5. Refrigerate the cake until firm.
6. Remove the cake from the fridge and remove the top cake board.
7. With a sharp blade cut the excess ganache away from all of the corner edges (top and sides of the cake).



Applying the fondant (Tiffany box with removable lid)

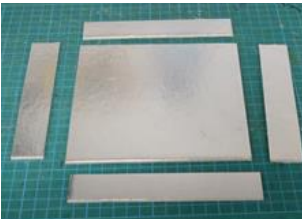
1. Knead some Tylose into the turquoise fondant and put aside (see step 5).
2. Roll out a 1 x 2mm white fondant piece and place on the top of the cake.
3. Place freezer wrap over that fondant then a larger cake board and flip the cake over. Use a blade to cut around the cake to create clean, sharp edges and turn the cake back to right side up. Smooth the top.
4. Measure the finished height of the chilled cake. Create a template to fit the width and height but add an extra 30mm (1.5 inches) for the height. The extra height is to allow the use of a removable lid and have jewellery inside the box.
5. Roll out and cut 4 x 2mm thick turquoise fondant side panels with the template.
6. Apply the turquoise panels to the cake with edible glue. Keep the edges squared and use your fondant smoothers to create a clean finish.
7. Make the box lid and cover with turquoise fondant (see page 27).
8. When the fondant can support the weight of the lid, place the jewellery into the box and put on the lid.
9. Attach 1 piece of white ribbon with hot melt glue to the underside of the cake board and fasten it on top at the centre with double sided tape.
10. Cut 2 x extra long pieces, apply glue and adhere to the underside of the cake board and then tie this ribbon into a large, soft decorative bow (see page 28).





Making a the box lid (for the interactive cake option)

1. Cut a 20 cm (8 inches) square cake board, measured to fit on the cake.
2. Assemble to cardboard pieces with a hot melt glue gun (see below).
3. Roll out turquoise fondant 200 mm thick and cut panels for the top and sides.
4. Cover the top of the lid first, then the sides, stick on with tylose or piping gel.



Applying fondant to Tiffany box cake with a static lid

1. Roll out turquoise fondant 2 mm thick panels slightly larger than sides of the cake and stick them on with edible glue. Trim edges with a sharp blade, smoothing as you go. Cover the sides first and do the top of the cake last.
2. Place the last piece on top of the cake, place over some freezer wrap, a larger cake board and flip the cake upside down. Cut around the cake to create clean edges and turn cake back right side up. Smooth the top.
3. Cut 4 x 30 mm strips and apply around the top edge of the side panels to look like the sides of a lid.
4. Roll out white fondant and make ribbon and a bow to attach to cake.



Win an e-book 'Structured Cakes'



Verusca permitted me to share her YouTube tutorial on creating a 3D Tiffany box cake. All the photos are reproduced from her YouTube video and my notes summarising her method. View the full video on YouTube.

She generously offered CDASA two copies of the e-version of her book 'Structured Cakes'. Her designs are brilliant. She shares recipes, techniques and gives all of the instructions on how to create some wonderful gravity defying cakes.

People attending the State Seminar and 40th Birthday celebration in May will receive a free raffle ticket. Two tickets will be drawn and the winner's email details will be notified to Verusca for her to provide them with a link to download their own e-book.

GARAGE SALE

Cake decorating cutters tins,
books etc .



Where

84 SANDISON ROAD HALLETT COVE SA 5158

Date

SATURDAY and SUNDAY 1st - 2nd MAY 2021

Time

10.00 am – 2.00 pm

Queries to Judith Mercuri phone 8387 1253

Guinness and Dark Chocolate Cake

Rosemary McKay – Swan Districts Branch CDWA

Cake Ingredients

Guinness 250 mls Butter 250 gms Sugar, Castor 400 gms
Cocoa Powder 100 gms Sour Cream 140 mls Eggs 2
Vanilla Extract 1 tbsp Plain Flour 250 gms Bicarbonate of Soda 2½ tsp

Steps

1. Preheat oven - 180°C oven and line a 9" cake tin.
2. In a saucepan over low heat melt butter into Guinness.
3. Whisk in the cocoa and sugar and take off the heat.
4. In a separate bowl beat sour cream with the eggs and vanilla until combined, and then add the Guinness mixture.
5. Whisk in the flour and bi carb until combined.
6. Pour batter into your tin and bake for 1 hour. (Note the middle of this cake may still be slightly wet when you take out of oven, but will firm up as it cools down).
7. Leave to completely cool in tin.

Baileys Icing

Ingredients

Icing Sugar 500 gms Butter 100 gms Cream Cheese (room temp) 250 gms
Baileys Irish Cream 4 - 6+ tbsp

Steps

1. Cream the butter and icing sugar until well mixed.
2. Add the cream cheese in chunks/cubes slowly until mixed well.
3. Add in the Baileys (I did a taste test first hmmm) and continue mixing for 5 minutes until it's all light and fluffy.

Shared from 'Icing News' CDWA Vol 42, Issue 1



Continental Peanut Coffee Cake

An old 1960s recipe. A double batch would be perfect to make a naked cake for a small, rustic occasion. You could layer it with the coffee, peanuts, cake crumb filling and then ice it with a vanilla butter cream.



Ingredients for the Cake

30g peanut butter 170g SR flour 125g butter 100g Castor sugar
1 tsp cinnamon 2 tsp instant coffee 1/2 cup milk 2 eggs
1/2 tsp vanilla

Ingredients for the Icing

1 3/4 cups sifted icing sugar 2 Tb milk 2 Tb butter 1/2 tsp vanilla
1 Tb peanut butter 3Tb finely chopped salted peanuts
2 Tb instant coffee (*adjust the amount of coffee to suit your tastes*)

Make and bake the cakes

Sift flour, cinnamon and coffee. Cream butter and peanut butter, slowly add the sugar and beat until light and fluffy. Beat eggs in one at a time. Add the flour alternately with the milk and vanilla mixing it in gently with a fork until smooth. Bake 2 dessertspoons of the batter in two patty cases for 10-15 minutes in a moderate oven. (The patty cakes are used in the filling).

Divide the remaining batter evenly into 2 x 18 cm (7") pans that have been greased and bases lined with baking paper. Bake for about 25 minutes and leave to cool in the tins for 5 minutes before turning out.

Make the butter cream

Sift icing sugar with the coffee. Cream the butter and peanut butter, gradually beat in the icing sugar and use milk or water to get a spreadable consistency, add vanilla.

Make the coffee, peanut and cake crumb filling

Put 2 tablespoons of buttercream into a separate bowl, add a tablespoon of finely chopped peanuts and the patty cakes that have been sieved to fine crumbs.

Spread the filling onto the bottom cake and top it with the second cake. Use the remaining buttercream to ice the entire cake, sprinkle with finely chopped peanuts (or make chocolate curls).

NB: I made a coffee flavoured sugar syrup to sprinkle over the cakes before filling and icing them. Ed.

CDASA Branch Directory—Metropolitan

ADELAIDE CENTRAL

Meet on 1st Wednesday of the month at 7:00 pm
Enfield Community Centre (meeting room 2), 540 Regency Road, Enfield

President Jess Groves ph: 0427 311 316
Email: jess.groves@hotmail.com

Secretary Joanna Caruso ph: 0414 451 600
Email: cdasa.adelaide.central@gmail.com

LOWER NORTHERN

Meet on 3rd Tuesday of the month at 7:15 pm
Gawler Elderly Centre, 37 Fourteenth Street, Gawler

President Rosemary Nathan ph: 0401 555 514
Email: mosegeof@optusnet.com.au

Secretary Denise Perry ph: 0419 191 483
Email: lowernotherncakedecorators@gmail.com

MARION

Meet on 2nd Wednesday of the month at 7:30 pm
St Joseph's Catholic Parish, 19 Old Beach Road (car park), Brighton

President Phil Donhardt ph: 0418 800 107
Email: donhardtp@gmail.com

Secretary Colleen Packham ph: 0402 377 739
Email: marionbranchcdasa@gmail.com



Follow CDASA on Facebook

In Facebook search enter 'Cake Decorator's Association of South Australia'. Click on 'Like' to receive notifications.

CDASA branches that have a Facebook page include:

Adelaide Central, Marion, Lower Northern, Naracoorte, Flinders and SECD.

CDASA Branch Directory—Rural

FLINDERS

Meet on 3rd Sunday 'odd' months at 10:00 am at the CWA rooms, Bowman Street, Crystal Brook

President Phillis Davis phone: 0411 598 696
Email: phillis@progressivebas.com.au

Secretary Ros Northey phone: 0409 585 100
Email: yehtron@bigpond.net.au

NARACORTE

Meet on Saturdays, on alternate months at 10:00 am

ALTERNATE VENUES: Please ring the Secretary

President Helen Melino ph: 0427 534 106
Email: helenmelino@hotmail.com

Secretary Marj Haynes ph: 08 8762 1327
Email: alexandmarj@bigpond.com

SOUTH EASTERN CAKE DESIGNERS

Meet on 3rd Monday of the month at 7:00 pm

A and H Show Society Committee Rooms, Pick Avenue, Mt Gambier

President Mandy Lynn ph: 0418 815 017
Email: aklynny@gmail.com

Secretary June Jones ph: 0438 234 978
Email: kwjjones@activ8.net.au

NORTHERN BORDER

Meet on 3rd Saturday of the month at 11:00 am

Zinc Ladies Bowling Club, Wentworth Road, Broken Hill

President Amanda Gasmier ph: 0429 673 595

Secretary Carol Murray ph: 08 8088 2664
Email: casmuz@bigpond.com



Cake Decorator's of South Australia Inc.

Marion Branch fundraiser for

21st National Cake Decorating Seminar

to be held at the Lakes Hotel 12-15 August 2021



HIGH TEA and FASHION PARADE by "Dressed 4 Success"



Reynella Community Centre, Oval Road, Old Reynella

10.00am Thursday 29th April 2021

Cost: \$30.00 per person

Door prizes & Raffles including a beautifully decorated cake to be won

Boxes of 6 decorated cupcakes for sale @\$20.00 a box please pre-order if possible

Bring friends and make a table or join in on another table

Bookings essential for catering purposes

Payment Options

Cash payment at the door on arrival or

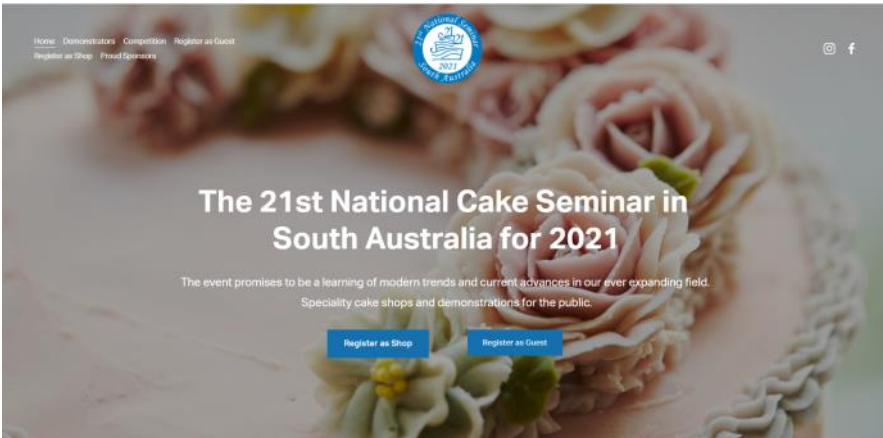
Direct debit by Monday 26th April 2021 to CDASA Marion Branch: BSB: 105-105 Account No. 390475640

Account name: Cake Decorators Association of SA Marion branch.

Please ensure your name is in the reference field if paying by direct debit.

Booking and enquires: please phone Bette-Anne Smith 0402 699 317

Go online for the National Seminar social media pages and website



Website: www.cakeseminar2121.com.au for registration details and information about the demonstrators and sponsors.



Facebook: 21st National Cake Seminar
www.facebook.com/21stNationalCakeSeminar



Instagram: @cakeseminar2121
www.instagram.com/cakeseminar2121

Register for the seminar

Go to www.cakeseminar2121.com.au to register and pay online. Click on the link [Register as a guest](#).

Obtain a registration pack through your Branch Secretary. Complete the registration form and pay either by EFT, cheque or money order as instructed on the form.

CDASA Flinders branch airbrushing workshop



Flinders members enjoyed learning airbrushing techniques and skills under the guidance of the talented Nicole Taylor from Adelaide Central Branch.

Top photo left-right: Cass Rasp, Ros Northey, Wendy McDonald and Liz Barnard-Brown.

Above from left-right: Phillis Davis, Nicole Taylor, Dianne Wilson, Leonie Post, Susan Schilling.

Left: The practice piece created by Wendy McDonald.



Cake Decorator's Association of South Australia 2021-2022 MEMBERSHIP

Completed form with payment to your Branch Treasurer

(Print your details clearly)

NAME			
POSTAL ADDRESS			
PHONE	Home:	Mobile:	
EMAIL			
Emergency Contact Details (for insurance purposes at our events)	Contact name:		
	Contact phone:		
	Do you have a Medic Alert? Y / N		
	Do you have paid Ambulance Cover? Y / N		
DATE OF BIRTH: (OPTIONAL)	____/____/____ (DD / MM / YYYY)		<i>Year joined (office use only)</i>

NEW MEMBERS SUBSCRIPTION and SUBSCRIPTION RENEWALS

2021-2022 Annual membership fee: \$42.00

Membership Badge (optional): \$6.00 each

What format/s do want to receive the CDASA magazine Tube Talk?

Print only (sent in the post) Email only Both formats

2021 AMOUNT PAYABLE \$ _____

Signed by Member: _____

HOW TO PAY YOUR 2021 SUBSCRIPTION (Payment is due in April 2021)

A completed and signed membership form must accompany your payment.

Give your form and payment to the Treasurer of your CDASA Branch

1. Membership can be paid with cash, money order cheque at a monthly branch meeting.
2. Cheque/money order made payable to your CDASA Branch.
3. EFT: check with your Branch Treasurer for the bank account details of your branch

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Large range of cake decorating equipment and ingredients available in store at competitive prices.

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Not valid for already discounted products or classes.



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Tuesday, Wednesday, Friday
Thursday
Saturday

Closed
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10am to 7pm
9am to 1pm

Shop 7 104-106 Elizabeth Street, Banksia Park
Alison: 0437 006 258

cakingmad.sa@gmail.com

www.cakingmad-sa.com

