

Cake Decorator's Association of South Australia



Vol. 40 Issue 2

June - July 2021

Tube Talk



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Cover Story

Milestones spanning 40 years.

2021 the cake was designed, baked and iced by Lorraine Hopkins. Lorraine also made the plaque. Barbara Walter made the Sturt Desert Peas and royal iced side design. The Sturt Desert Peas were made using frangipani cutters. The leaves also from a frangipani cutter with the pointed end being the base of the leaf.

1991 Margaret Lister (dec.) who was the Marion Branch President at the time is pictured with the 10 year cake which she designed from the 10 year membership badge also designed by her. Margaret baked the cake and Marion branch members decorated it.

2001 The 20 year celebration cake was made and decorated by Maxine Halliday (dec.) Patron of CDASA.

2011 The 30 year celebration cake was baked by Franca La Bella of Adelaide Central and decorated by Rhonda Phillips Adelaide Central, Brenda Damen Adelaide Central and Phillis Davis Flinders branch.

Disclaimer

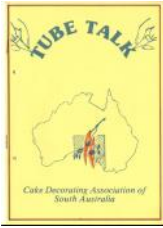
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The deadline for the August - September 2021 issue is 22/7/2021

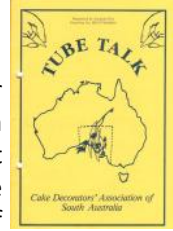
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Forty years of Tube Talk



Through the “eyes” of Tube Talk, old seminar books and state photo albums CDASA has a proud history and exciting future. With about 240 Tube Talks beginning from May 1981 one can gain insight into the planning and activities of

passionate cake decorators to create an association of likeminded people to share and promote the ‘art’ of sugar craft.

Our publications not only show the fun and enjoyment of the art they are an extensive resource of recipes, teaching notes, hints, tips and celebrations of milestones over the years. Creating special events and competitions to build the association is very hard work but the photos and reports overwhelmingly describe the inspiration, learning, fun and state-wide/national/international friendships resulting from everything members have participated in.

Fashions do change but in my opinion the beauty of decorated cakes made across the 80s, 90, 00s 20s are all exciting and spectacular for their time.

There are many members from past years who achieved great outcomes for CDASA and I wish I could have met them all. It is a privilege to be involved with many wonderful, artistic people and immensely satisfying realising the skills and knowledge I have learned from the sharing at meetings, workshops and seminars....and the “essential” goodies from our local cake supply shops!

Maxine Halliday left a wonderful legacy for the art of sugar craft in South Australia. I hope you enjoy the blend of past and present in this special birthday edition. Obviously I could not fit everything in because it is a huge story.

Thank you to the State Executive for supporting my request for this colour edition and to everyone who contributed with articles, reports and photos.



Susan Schilling
Editor

Left: Betty Giles (dec.) Marion Branch and Marie Adams Life Member from Adelaide Central at the Kensington workshop in 1984. This photo in one of our state albums was taken by the Messenger Press, Port Adelaide.

FROM THE PRESIDENT

Hello everyone

Hope you're all well!

Winter is here again so keep warm! I love the soup and casserole season and all the comfort food that goes with it!!! Mmmmm.



As you're all aware, the National Seminar is to be hosted by South Australia in August this year. What a wonderful opportunity to learn amazing techniques from multi award winning decorators! If you haven't yet registered then I would encourage you to do so if you possibly can.

The deadline for registration has been extended to June 30th. (Tax Deduction). This could be the last time a cake decorating event of this calibre is staged in SA. I'd hate you to miss out!

The website is cakeseminar2121.com.au. All the information for registration is in the menu on the top left of the home page.

This is my last report as State President and I would like to thank everyone who made this journey so rewarding for me. Distance was always going to make it more difficult but with COVID thrown in even more of a challenge. Even so I have had the opportunity to meet so many of you and enjoy your hospitality at so many events.

Thank you Pam Lane for taking on the role of President! Please support our hard working executives as their volunteer roles in our Association are often taken for granted.

Show time and the CDASA State Competition will be here again soon! Let's show our support by entering some of our fabulous sugar creations.

I wish you all well!

Happy decorating

Wendy McDonald **State President**

CDASA Branch Meeting Dates



June

Wednesday 2nd Adelaide Central branch 7:00 pm

Wednesday 9th Marion branch 7:30 pm

Monday 14th SECD 7:00pm

Tuesday 15th Lower Northern 7:15 pm Making birds Jan Legge

Saturday 26th Naracoorte Themed Cookies Helen Melino, Anemone Marj Haynes

July

Saturday 3rd & Sunday 4th Lower Northern sugar wildflower workshop

Wednesday 7th Adelaide Central branch 7:00 pm meeting room 2. Nicole Taylor

Wednesday 14th Marion branch 7:30 pm Making foliage Carol Davis

Sunday 18th Flinders branch sharing sugarcraft with Adelaide Central

Monday 19th SECD 7:00 pm

Tuesday 20th Lower Northern branch 7:15 pm Quick cake toppers Tracey Evans

CDASA STATE EXECUTIVE

President: Pam Lane **Phone:** 8297 0365 **Email:** pamlane2397@gmail.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

Lorraine Hopkins

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 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

Saturday 19th June at 10:30 am

Saturday 17th July at 1:30 pm

Major Events 2021

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 2021

Schedule, dates and venue to be advised in August Tube Talk

Making blackberries

Tube Talk August/September 1990

Editor Julie Palmer

To save making those time consuming little balls of flower paste when making blackberries, an alternative method to try is by dipping the core of the berry in ‘glue gum’ then into sago, allow to dry, colour black and varnish.



Hint from a British Sugarcraft magazine.



Wendy McDonald presents Life Membership to Lorraine Hopkins.

CDASA Life Membership 2021 Lorraine Hopkins Marion Branch

The Cake Decorators Association of South Australia Marion Branch Inc. would like to nominate Lorraine Hopkins for consideration for Life Membership of the Cake Decorator's of SA Inc. The Marion Branch believes that Lorraine deserves to be granted Life Membership in recognition of her 40 years of dedication and commitment to Cake Decorator's of SA Inc and the Marion Branch.

Lorraine's commitment, dedication and love of cake decorating is an inspiration to all who know her. Her love of decorating is also demonstrated by her commitment to CDASA whom she has spent almost 40 years supporting. Her commitment to the Association is magnificent and should be truly commended. Lorraine has demonstrated her passion for the Association in many ways. Her list of achievements include:

- Foundation member of the State Committee of CDASA.
- Founding Member of the Marion Branch.
- Vice President to the State Executive.
- President, Vice President and Secretary to Marion Branch on numerous occasions.
- Steward at the Royal Adelaide Show and CDASA State Competitions for many years and continues to do so.
- Long-standing committee member of the Marion Branch.
- Attends almost every branch and committee meeting rain, hail or shine.
- Currently our Board of Management delegate and has held this position for many years.
- Has demonstrated at national and state seminars and branch meetings.
- Volunteers at all state and national seminars.
- In 2020 won the Maxine Halliday Award for her services and dedication to cake decorating in South Australia.

Lorraine is a valued member and friend of our branch who shares her passion for cake decorating and vast knowledge with others.

Lorraine is a quiet achiever who is always willing to help others. She is a person who we can rely upon and goes about CDASA business without fuss or bother. Lorraine is an asset to the CDASA and is highly appreciated by us all.

Maxine Halliday Commitment and Dedication Award 2021 Brenda Damen Adelaide Central Branch



Cathie Doughty (daughter of the late Maxine Halliday CDASA Patron) and Wendy McDonald State President present Brenda Damen with the Maxine Halliday Commitment and Dedication Award.

Brenda is an extremely talented decorator who joined CDASA in the year 2000. Throughout these 20 years she has maintained continuous membership and worked diligently and quietly for the benefit of our entire association.

As an Adelaide Central member, she has contributed in many ways.

Over the years she has been a co-president, committee member, branch hostess, and a willing demonstrator.

We have already acknowledged her contribution to our branch with a Branch Achievement Award. Brenda has always contributed to the other branches too. She has travelled many hours to willingly demonstrate and share her knowledge of sugar art with their members.

At State level she has given even more time. Brenda has been a demonstrator at many state seminars. Her talent shines as she shows her expertise in all things sugar, and especially in her chocolate work.

Brenda is a seasoned competitor, competing successfully as a Master Class exhibitor. Continuing on from this is her commitment to the CDASA Judges and Stewards. Brenda has given this branch of our association an incredible amount of her time. She has judged at our state competition, the Royal Adelaide Show, and many country shows as well. This alone shows her ongoing commitment.

Nominated by Joylene Thompson, Alison Packer and overall agreement at the general meeting of Adelaide Central Branch.

Seconded by: Joanna Caruso Branch Secretary

Accepted by: Jess Groves Branch President.



Colouring hint from the Seminar

Phil Donhardt demonstration

Place a piece of baking paper into a embroidery hoop for dusting petals, leaves etc. The petal dusts are not absorbed into paper towel thus giving more vibrant colouring results and it keeps the petal dust contained within the hoop.

2021 CDASA Continuous Membership Awards

Congratulations to members who received special awards this year.

10 Year Badges

Jo Hunt Naracoorte
Aurelia Slater Northern Border

20 Year Badges

Helen McLoughlin Adelaide Central
Rhonda Smith Lower Northern

25 Year Certificates

Sue Fusco Flinders
Yvonne Higgs Adelaide Central
Carol Davis Lower Northern

30 Year Badges

Elaine Haggerty Flinders

40 Year List

Christine Brueninger Marion
Lorraine Hopkins Marion
Caroline Matthias Marion
Joy Middleton Adelaide Central
Margaret Vincent Adelaide Central
Kevin Work Adelaide Central



Above L-R: Margaret Vincent Founding Member (present at the first meeting) and Joy Middleton Life Member (joined during 1981) at the 1-day seminar and 40th birthday celebration. Congratulations to you both on your 40 Year List awards.

2021 CDASA Continuous Membership Awards

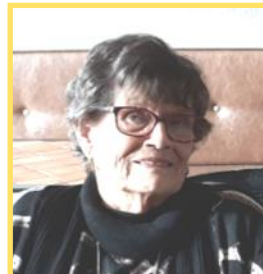
40 Year List



Christine Breuninger Marion Branch



Lorraine Hopkins Marion Branch (Founding Member)



Caroline Matthias Marion Branch (Founding Member)



Joy Middleton Adelaide Central Branch



Margaret Vincent Adelaide Central Branch (Founding Member)



Kevin Work Adelaide Central Branch



25 Year Certificate

Carol Davis Lower Northern Branch



30 Year badges to be included in a future edition of Tube Talk

The 1-day seminar and 40th birthday celebration

Saturday 29th May 2021

What a great day it was. Wonderful memories shared, great demonstrations, special guests and catching up with members from all the CDASA branches.



Thank you to our seminar demonstrators. Top left clockwise: Phil Donhardt Marion 3 piece dusted iris made from fondant. June Jones South East Cake Designers buttercream cute puppies cupcakes, Nicole Taylor Adelaide Central Anemone, Denise Perry and Wendy Weaver Lower Northern themed cookies & toppers.



From the 1-day seminar and 40th Birthday Celebration



Adelaide Central members from L-R back row: Nicole Taylor, Lucia Cottell, Tracey Reinl.
L-R Front Alison Packer, Nat Sexton and Kathy Zagrodski-Nash (guest).



Cathie Doughty with Lorraine Hopkins
 Marion branch.



Above: Phyllis Brereton Flinders branch, Barbara Walter Marion branch, Ros Northey Flinders branch.
Left: Alison Packer Adelaide Central & Phillis Davis Flinders branch.



Above L-R: Rosemary Kerrison ANCDA National President, Rosemary Nathan Lower Northern branch, Joy Middleton Adelaide Central and Kerri Wiseman Lower Northern branch.

From the 1-day seminar and 40th Birthday Celebration



Maureen Paton Marion branch with Leonie Post Flinders branch.



Kathy Gudge Lower Northern branch with Zac Gudge Lower Northern branch.



Left to right: Doris Woods Adelaide Central branch, Carol Davis Lower Northern branch, Chris Breuninger Marion branch.



Adelaide Central branch members Brenda Damen, Joylene Thomson, Sue Green and Dawn John.

From the 1-day seminar and 40th Birthday Celebration



Left to right: Evelyn Svanborg Marion branch, Leonie Post Flinders branch and Mary Cogman Marion branch.



Lower Northern branch members Alanna James, Denise Perry & Kerri Wiseman.



Left to right: Sue Raymond Marion branch, Phyllis Brereton Flinders branch, Wendy McDonald Flinders branch, Alison Packer Adelaide Central branch & Joylene Thomson Adelaide Central branch.



Left to right: Bette-Anne Smith Marion branch, Joy Middleton Adelaide Central branch, Barbara Walter Marion branch, Phyllis Davis Flinders branch, Brenda Damen Adelaide Central branch and Helen Pumpa Lower Northern branch.

40 years of cutting celebration cakes

CDASA is all about beautiful celebration cakes from designing, baking, icing and decorating. At the 2021 seminar Cathie Doughty who is the daughter of our late Patron Maxine Halliday spoke about some of her childhood memories of her mum's involvement with CDASA. She said how proud and delighted Maxine would have been to see CDASA celebrate 40 years of success in sharing and promoting the art of sugar craft. A wonderful achievement.



← 1982 CDASA 1st birthday. The cake was “donated” by Greta Clay (dec.) L-R: Amy King (dec.), Maxine Halliday and Marie Adams. All were in Adelaide Central when the branches were formed.



← 1982 Our first Christmas. Maxine Halliday cuts into the exquisite cake at the CDASA Christmas celebration.



← Celebrating 10 years on 9-10 March 1991. The birthday cake was baked by Margaret Lister and decorated by Marion Branch. Margaret designed the cake from the 10 year badge.

2001 Celebrating 20 years
 The 20th birthday cake was made and decorated by Maxine Halliday.



← 18-19 June 2011 and CDASA celebrated it's 30th year. L-R Cutting the cake are Pam Lane, Maxine Halliday and Helen Pumpa. *See Cover Story on page 3.*



29 May 2021 CDASA celebrates 40 years. The design of this superb cake was inspired from the earlier covers of Tube Talk with our state colour yellow & emblem flower the Sturt Desert Pea.

Inset is a close up of the beautiful side design of royal icing done by Barbara Walter of the Marion Branch.

Cutting the cake are Rosemary Kerrison ANCDA National President, Wendy McDonald State President (outgoing) and Phil Donhardt Branch President of the Marion branch. *(See cover story page 3)*



Red Wine Cake

Tube Talk October/November 1984

Editor Helen Zabo



This cake was sampled by many at a recent workshop and here in answer to many requests is the recipe.

Ingredients

200 g butter or margarine
200g caster, ordinary or light brown sugar
Vanilla essence or vanilla sugar
250g plain flour
4 teaspoons baking powder
Pinch of cinnamon
1 tsp cocoa
1/2 cup red wine (Johanna uses Burgundy)
100g dark chocolate sprinkles

Method

Mix ingredients in order listed, put in a greased 8" round cake tin, bake for 1 hour on 180°C electric. (Good cake for freezing).

Johanna Resch

Egg Free Royal Icing

Tube Talk June/July 2009

Editor Rhonda Phillips

1 heaped tsp gelatine 5 tsp water
1 drop acetic acid Pure icing sugar

Dissolve the gelatine in water. Add icing sugar as normal to required consistency. Add acetic acid. Mix well and keep covered.

*Audrey Booth Hastings Branch
CDA NSW Pipeline 2009*

Tylopur Paste

Tube Talk Feb/Mar 1994

Editor Pip Scholten

The recipe for Tylopur paste as requested at the meeting recently. It is a South African recipe used by Jill Maytham. For Australian conditions it is suggested level teaspoons instead of "heaped" teaspoons of Tylopur will be sufficient.

1 egg white
1 - 1½ cups sifted icing sugar
2 heaped tsp Tylopur C100p

Method

Lightly beat the egg white. Add sifted icing sugar slowly until a soft peak consistency is made. Add the Tylopur. The mixture will immediately thicken. Gradually add more sifted icing sugar until a pliable texture is achieved. Rub a little vegetable fat on your hands and work paste thoroughly. Paste should not be sticky. Store in a sealed plastic bag in a sealed plastic container. Paste is ready to use immediately.

For best results paste should be rolled out on a lightly greased surface (use white vegetable fat). This retards the drying process and enables you extra time to shape the petals before they dry.

Tylopur paste has a satisfactory record of being fairly resistant to humid conditions.



Adelaide Central Branch News

Hello readers

Hope everyone is staying well and warm. Adelaide Central has had two wonderful demonstrators for the past months.

In April Ilvira Ramova demonstrated stunning and delicate piped buttercream flowers with a cream cheese frosting and she brought yummy samples for everyone to try. Her demonstration had a “cake expo” vibe with a modern camera and projector set up! A video containing the ‘scalded cream cheese buttercream’ recipe is on our Facebook page.

In May just in time for Mother’s Day Dawn John demonstrated colourful floral cookie bouquets and raffled one off on the night generously donating the proceeds to the branch! We watched different techniques including embossing and airbrushing RTR fondant on cookies and cookie bouquet arranging. We hope everyone was inspired to have a go at the wonderful way to display and gift cookies. Dawn is a wonderful demonstrator who encourages our members to ‘just have a go!’

Our next meetings will continue to feature Adelaide Central demonstrators including master decorator and cake decorating teacher Nicole Taylor in July. Not to be missed!

A reminder to bring along your loose change to our meetings we have excellent raffle prizes expertly wrapped by Lou Thomas and our cash prize! We have name badges available for purchase (\$7.00) and every member who wears their name badge receives a free ticket into the raffle, ask when you check in!

Special mention to our committee member Lucia Cottell who has been instrumental in implementing Covid-19 safe practices for our meetings. From disinfecting and arranging the ‘line up’ markers to serving delicious supper items, Lucia is an asset to our committee and branch.

We hope to see you at a meeting soon – all welcome!

Yours in caking *Jess*

Right: Dawn demonstrating cookies at the Adelaide Central May meeting.



Lower Northern Branch News

Hi everyone

Welcome to winter. The cold and wet weather is great for the farmers and our rain tanks. Keep well rugged up with your heaters on.

I would like to thank the members of the Marion branch for organising such a great state seminar. The demonstrations were fantastic and everyone had a great time. The morning and afternoon teas were plentiful. It was good to see so many fellow cake decorators taking the opportunity to attend.

Congratulations to all the members on your continuous membership badges and certificates. Also to Lorraine Hopkins for being awarded Life Membership and to Brenda Damon for award of the Maxine Halliday Commitment and Dedication award.

Lower Northern are holding a wildflower workshop with Helen Pumpa on the weekend of the 3rd and 4th July 2021. All welcome and information is in this issue of the Tube Talk.

COVID restrictions means that everyone has to bring their own lunch. Lower Northern members will provide the morning and afternoon tea. It will be a COVID safe environment.

Jan Legg will be doing a bird demonstration at our branch meeting on 15th June 2021, Tracy Evans will be demonstrating quick cake toppers at our 20th July meeting and Alanna James will be demonstrating a geode cake at our 17th August meeting.

It is good to see we are all staying safe and our lives are getting back to some form of normal again. Remember to use the QR sign in at your events.

Happy caking and stay warm. *Rosemary Nathan*



Above: Members of Lower Northern branch showed their support for the local Mudla Wirra and Wasleys Woolshed CFS crews by donating some much needed items. Each year Lower Northern make charitable donations to four charities each year. This year was wonderful change to be able to present the gifts to the groups directly and members have committed to do more for the local community in the future.

South East Cake Designers Branch News

Hi everyone

Our last two meetings being April and May we have had some lovely demonstrations. The first being in April where Valinda Ross kindly demonstrated rolled sugar, this was made with a mixture of granulated sugar, food colouring of your choice and glucose all mixed together in a plastic bag. It was something myself and some of the other members had not seen before. Once rolled and placed on the cake it was very effective.

The demonstration in May was done by June. June made an owl which could be used as a cake topper. The main part of the owl was a large chocolate easter egg. This was secured to a chocolate disc with chocolate and then decorated with various coloured fondants to create the owl. Once finished it was very cute.

Mandy Lynn



Left: The sugar sheet technique demonstrated in April by Valinda Ross . **Above:** Owl cake topper demonstrated May by June Jones

Flinders Branch News

Hi everyone,

At our May meeting members had a workshop on decorating the two cakes for our branch's contribution for the National Seminar. Plans for other requirements were also sorted out.

Our 18th July meeting is a sharing day with Adelaide Central and anyone is welcome to come along as this is our normal meeting day. There will be four demonstrations by Alison Packer, Dawn Johns, Wendy McDonald and myself. Anyone looking for a ride please contact Dawn Johns from Adelaide Central as she is co-ordinating the car pooling.

Lunch and morning tea are being provided and will be served by members as per Covid-19 requirements.

We would also like to note the passing of one of our former members, Linley Dennis who died in late May. Linley was from a farm near Bute and had been decorating well before our branch was formed. She had travelled a lot to national and interstate seminars over the years with a number of us.

Phillis Davis



Above and right: Beautiful 40th birthday cakes created by Flinders member Diane Wilson. A chocolate collar and spun toffee and a 'R M Williams' theme .

Marion Branch News

Hello apron wearing members

Well someone is forty and it's not me, but I celebrated anyway at the CDASA 2021 State Seminar and AGM hosted this year by the Marion branch on behalf of the CDASA.

I did my first ever demonstration in the form of fondant eyes, nervously but pleasantly surprised that nobody got up and left. A big thanks to Bette-Anne for assisting.

Followed by presentations of Forty Year List awards to Marion branch members Caroline Mathias (Founding Member and also a Life Member), Christine Breuninger and Lorraine Hopkins (Founding Member). Special mention goes out to Lorraine Hopkins who also became a well deserved Life Member. She was presented with a framed certificate. What a special person she is.

Also a special guest ANCDA National President Rosemary Kerrison all the way from Tasmania. Thanks to everyone who organised, baked and helped out on the day not to mention the demonstrators. All in all a great day had by all.

The National Seminar is coming up soon so if you haven't registered you still have time as the deadline has been extended until the end of June. So start gathering up all those cans and bottles to cash in.

We are settling into our new venue the Brighton hall with demo after demo. At our July meeting will have a demonstration of foliage by Carol Davis, followed up at the next meeting with Christmas in August by Anna Bourtsos.

Till next time

Phil Donhardt

Right: *Phil Donhardt with Bette-Anne Smith.*

Phil did a wonderful demonstration at the state seminar about creating fondant eyes. They looked amazing and it was all in the "shading technique". No airbrush required! Ed.



Naracoorte Branch News

Hello members

I hope everyone is well and keeping warm.

Thank you to Marion Branch members for a wonderful day at the state seminar it was great to catch up and enjoy a variety of great demonstrations well done everyone.

Thank you to Wendy McDonald on the wonderful job she has done as President and good luck to Pam Lane as our new President we are so lucky to have our association in such great hands.

Congratulations to recipients of Continuous Membership Awards especially our member Jo Hunt.

Naracoorte Branch met at Bordertown for their last meeting where Helen Melino demonstrated and workshopped a variety of filler flowers including beautiful lavender and some pulled fillers. I demonstrated making a chocolate flower and colouring it.

Members were enthusiastic about the day and took home some lovely results.

The next meeting will be in Naracoorte on June 26th when Helen will demonstrate biscuits from the seminar and I will workshop Nicole Taylor's anemone .

We are looking forward to the National Seminar and are pleased that it will go ahead after so much preparation.

Good decorating , keep well and happy *Marj Haynes*



Above: Naracoorte members at the state seminar with Wendy McDonald State President Helen Melino Branch President and Marj Haynes Branch Secretary.

Chocolate Roses By Rosie Albanese

Tube Talk August-September 2011

Editor Rhonda Phillips



Ingredients

300 g dark, milk or white chocolate

165g glucose for dark or milk chocolate or

135g glucose for white chocolate

Melt chocolate in microwave. Add the glucose and stir vigorously. Place baking paper in a bowl, then tip in the modelling paste. Let it go completely cold, wrap in plastic wrap and keep it in a sealed plastic bag. Leave the paste for 24 hours. Before use, knead to soften.

Method

1. Roll 12 balls of chocolate the size of a 10 cent piece
2. Roll a cone shape from one ball and push a skewer in the base
3. Soften modelling chocolate as you go and take another ball and place it between plastic sheets, then press down with your thumbs to flatten it. Smooth out the edges on the top 2/3 of the petal, thinning it slightly. Wrap the petal around the cone with the thicker part at the base of the cone.
4. Take another 2 balls of modelling chocolate, soften, then press and thin as above. Take these 2 petals and place them directly opposite each other on the cone shape, again with the thickest part to the base.
5. Making the rest of the petals is exactly the same as step 4.
6. Next step is to make 3 petals. Attach the first, then the second slightly overlapping the first one, then the third one, slightly overlapping the second one.
7. Next make 5 petals and attach and overlap as the previous row. This completes the rose.

BRANCHES:

As our membership is now getting quite large, it is inevitable that we will quite soon need to have "Branches". If there are any members who can get a group together to start a branch either country or suburbs, please submit your desire in writing to Kevin Work - Vice President, before our July Meeting.

Also if there is anyone interested in the Association forming a New (compact) CONSTITUTION, could they also sent it in writing to Kevin by the July meeting.



Tube Talk June 1987

Cake Story

Kevin Work

CDASA Life Member, Adelaide Central branch

Kevin joined CDASA during 1981 and became an admired and respected member. He served the association as State President, worked on the State Executive and numerous committees. He shared his brilliant skills through demonstrations, special recipes and professional secrets. CDASA members still make their flowers using his popular sugar paste recipe. Here is his story.....



How did your passion for sugar craft and cake decorating begin?

I was first introduced to cake decorating in 1969 by my aunt who showed me how to pipe a rose. Inspired by this I attended evening classes for three years at a college of further education and have been decorating and learning ever since. I have always had a lifelong passion for all things “Patisserie”. Inspired to get a “formal” qualification, I completed a Certificate 4 in Patisserie in Melbourne during 2012, then put aside my career in Information Technology and have been working as a Pastry Chef ever since.

In your early days of decorating how did you develop your skill?

In those days, there weren't the fantastic array of items that you can get today. I remember using powdered food colours, metal bottle tops squeezed into various shapes to form petal cutters, plastic rose leaves as veiners and above all a pair of nail scissors together with a lot of patience and plenty of practice to make most things by hand.



How did you learn about CDASA and when did you join?

In 1981 I entered a competition held by the Bank of New South Wales (Westpac) and was fortunate to win first prize. It was through this that I heard about the new Association and attended a meeting at Amy King's house and the rest as you say is history.

Left: Kevin presenting at the Kensington Gardens workshop in 1984.



Left: 1987 Royal Adelaide show entry. Kevin was awarded 1st prize and Most Outstanding Exhibit for this piece.

Are there any sugar craft events or demonstrations (state or national) that hold special memories?

For me, it is the 1988 State Seminar in Adelaide. I chaired a fantastic committee who planned and organised the seminar at Morphettville Racecourse. We had around 190 attendees including a number from interstate and it was a fantastic success.

Do you have any favourite techniques or styles of cake decorating?



I particularly like the Lambeth style and was lucky enough to obtain one of the rare “Lambeth Method of Cake Decoration and Practical Pastries” books very early on and still enjoy looking through the photos today.

I also enjoy fine hand-made sugar paste flowers and extension work with lace made from real Royal icing. Unfortunately, not something you see much of today probably because of the time it takes and its fragility but it is a skill well worth mastering and I am sure will have a resurgence in some form or other in the future.

Above: Lambeth style cake with sugar paste roses and orchids created by Kevin.

Who are sugar craft artists that have inspired you (past or present)?

People who have touched my life and inspired me to challenge myself and continually improve, are: Amy King, Gill Hogg, Anna Maas, Bernice Vercoe and Betty Debnam.

Is there a cake decorator's tool that you cannot do without? Absolutely, my edible icing printer. I have my own business that I run from home and my printer just saves so much time and the results can be amazing. Apart from that, I have a Perspex ball tool which I think was made in Western Australia but can't remember because I have had it that long. It is the one I reach for every time, even though I have all of the newer types in my kit.



What is your advice for people who are new to cake decorating?



Become a sponge!! Get involved with your local branch, attend meetings, watch how other people work and adapt their style to your own way of doing things. Enter competitions and don't be afraid of feedback. Most of all, don't assume that just because things are done one way today that it is the best way. Try different ways of making things, different

ingredients in your recipes and wherever possible practice, practice, practice... You may just invent the next new big thing in cake decorating.

Kevin now resides in Perth and is also a member of the Cake Decorator's Association of Western Australia. He is editor of their magazine 'Icing News'. Ed,



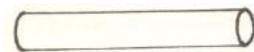
Sturt Desert Pea

Tube Talk October-November 1983

Editor Kerrie Eastwood



Moulded from one piece, adapted from notes by Marie Adams

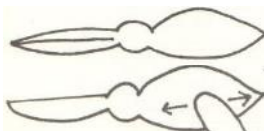


1. Roll a small piece of flower paste into a cylinder shape approximately 90 mm long.



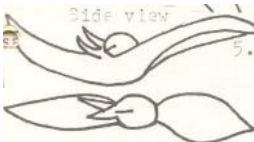
2. Push into the middle to create what will be the round black centre (botanically called “the boss”).

3. Taper each end to a point.



4. Flatten one end (standard petal).

5. Turn over and ball the centre of the leaf shape.



6. Snip 2 little wings below the boss and lift up.

7. Mark with a scalpel and a small indent into the boss.



7. Lie flower on side for a few minutes to firm then stand up supporting with cotton wool.

8. Paint the boss black.

9. Attach a green calyx.



There are other methodologies to create this special wildflower. I would use red flower paste but these notes didn't specify. I will endeavour to publish other ways in future Tube Talks. Ed.

Left: 1981 CDASA Sturt Desert Pea workshop

South East Cake Designers

Did you know that SECD were the first group to submit reports to Tube Talk? Their first report was in the April-May 1986 issue and submitted by Chris Heness who sent in the reports over many years.

SECD was formed in November 1984 and became a branch of CDASA in 1992. Their 10th anniversary was celebrated with a cake, workshop and lively entertainment at their dinner held at the Bellum Hotel. 10 year badges were awarded too.

SECD was asked to supply the CDASA 3rd seminar cake in 1992.

The national seminar held in Adelaide had a theme of "Tourism " and SECD did Kangaroo Island's Kelly Caves. It was designed on a postcard look with a light in the centre feature. Gum trees and koalas surrounded the outside.

In June 2003 Naracoorte and SECD hosted the first country State Seminar.

"Going Country SE" was held in the Chardonnay Lodge Coonawarra. All attendees were given a dark red icing rose. The demonstrators received a limestone carved vase as well.

In 2019 we again co-hosted the State Seminar "Limestone Coast Country".

Demonstrations covered a wide variety of new techniques, animal print cake, crackled fondant covering, chalk board art, edible material, cyclamen, gelatine flower cake and sliced rose pattern.



↑ 1992 CDASA 3rd seminar cake

→ Wedding cake created by Rhonda Earl for her daughter's wedding.





Top left going clockwise: One of the bells from a stunning 3 bell wedding cake created by Julia Cutting for her daughter. A 2-tier wedding cake by Lorna Thompson, the SECD 10th birthday cake and the Kelly's Cave seminar display piece.



2001 SECD members at the 11th National Seminar. Back L-R: June Jones, Judy Shepherd, Rosemary Young & Lorna Thompson. **Front L-R:** Chris Heness, Pat Jones & Rhonda Earl.



National Seminar 2021 funding raising

The High Tea and fashion parade held on 29th April was very successful. Bette-Anne Smith of the Marion Branch worked tirelessly with other CDASA National Seminar committee members to organise this fantastic event. About 85 people attended and they were all given a thank you biscuit .



National Seminar 2021 funding raising

Caking Mad is one of the proud sponsors of the 2021 National Seminar. Business owner Alison Packer has generously supported CDASA seminar fundraising with the hosting of sugar flower workshops in her brilliant shop at Banksia Park. Bette-Anne Smith taught people how to make sugar flowers including the David Austin rose in February and a 2 day workshop making flowers arranged on to a ring.



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.

Flinders Branch History



↑ Bev Wilkinson's wildflower arrangement with flannel flowers

On the 24th June 1990 Bev Wilkinson (dec.) who was then the Adelaide Central President organised a demonstration day in Port Pirie to see if there was enough interest in forming a local branch. There was and our initial committee was established. The following is an extract from our first official newsletter by our President Teresa Clark....

"Well fellow cake decorators, we have our own branch formed, FLINDERS and may it go from strength to strength with each of us getting a feeling of belonging as we would like to but also giving to others, sharing our knowledge to help our fellow members. In that way we all learn and have fun doing it, making lots of new friends and further the art of cake decorating.

The first meeting was held in Port Augusta on the 12th August 1990. Seventeen people attended, from that there were 11 new members, 5 members transferred from other branches and an associate member, which is a very good beginning.

On the day I think we all learned something, Ruth Smith from Whyalla showed us a variety of cutter flowers and I showed sweet peas. After lunch we were all able to put into practice what we had been shown earlier. I myself was pleased to see so many lovely sweet peas."

Those words turned out to be so true as we have now celebrated 30 years as a branch and the friendships we formed all over Australia due to cake decorating will be forever. The knowledge we all have shared from our wonderful craft is enormous.

In those early years we had a number of weekend demonstrations and workshops due to the



9-10 November 1991 Flinders weekend seminar Bev Wilkinson demonstrated how to make a flannel flower

distance members travelled. We were also so lucky to have some of Bev's Sydney cake decorating friends be our special guests and these included Veronica Bagley in Whyalla in September 1990, Lyn Coltman in Port Pirie in November 1991 and Pam Leman in Pt Augusta in October 1994.



We also had a demonstration of air brushing at Bev's house from Frances Kuyper from the USA in early 1991.

5-6 June 1993 the first "Night flowers" demonstration at Peterborough. L-R: Elaine Keatley and Margaret Graefe.

Our branch continues to share and enjoy our craft. We all wish to congratulate CDASA on achieving it's 40th birthday and to those founding members who forged the way for all of us to continue to enjoy our cake decorating art and friendships, a huge thank you.

Phillis Davis Branch President

Wow 40 years and how it makes me feel being a member

I joined in 2013.

A friend and I went to the Festival Theatre to see the cake display. I bought raffle tickets and was lucky enough to win. I went to Caking Mad to pick up my prize and met Natalie who introduced me to Jill and Barb from Adelaide Central. They told me all about the monthly meetings and suggested I should come along to the next one. I went and sat next to Carmen. Little did I know it was their AGM. Carmen says "oh you should go on the committee it is great fun" so I did and have enjoyed it ever since.

I so love catching up with everyone each month to chat about all things especially cake related ideas. It is fabulous how everyone is willing to help you out with ideas or lend tools or come over to your house when you are having problems.

I feel very privileged to be able to call these wonderful ladies from all branches my friends and I have learnt so much from them. My skills have grown from their knowledge and patience. I have even done a few demonstrations purely because of their encouragement. I still have a long way to go but I enjoy every demonstration as you never know what you may learn.

I hope to make 40 years in our branch as some of these amazing cake ladies have done.

I look forward to seeing you all at our meetings.



Dawn John, Vice President Adelaide Central Branch

CDASA Branch Directory—Metropolitan

ADELAIDE CENTRAL

Meet on 1st Wednesday of the month at 7:15 pm for 7:30 pm start
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

CDASA Branches and Community

Lots of great things happening for CDASA branches and members



Working hard behind the scenes making our National Seminar bags and group banners are Doris Woods and Lucia Cottell from Adelaide Central branch. Each thread on all the cakes required identification and preparation prior to the embroidery process. 200 bags were embroidered and each bag took Doris over 1 1/2 hours to complete.



↑ Lyndall McDonnell wishing Nat Sexton (AC members) all the best at her first Barossa Market stall just before Easter.

Right: A gorgeous buttercream wedding cake created by Alison Packer of Adelaide Central for a recent wedding at Bridgewater. The bride and groom topper were supplied by the couple and they look like they rode straight onto that cake!



CDASA Branches and Community



↑ Happy 70th birthday Doris Woods! Celebrating with Adelaide Central friends Lyndal McDonnell & Joylene Thomson.



↑ Made by Wendy McDonald Flinders branch. The King George whiting and squid were formed using Coles Vanilla Puffed Rice bars which she keeps in the cupboard at all times for making toppers. She microwaved the bars for 10 seconds. With a bit of Crisco on her hands they shaped quite easily. Wendy used a picture of the subject for reference. She covered the basic shape with Pettinice then smoothed and shaped fins, tail etc. She put in all the details with a Dresden tool and ball tool. Leave to firm up overnight and airbrush next day. Add edible shine glaze spray to complete 'wet' look. Attach to the cake with a little royal icing. Add the tentacles to squid and curve them over sides of cake.



↑ A baby shower cake and cupcakes made by Wendy Weaver of Lower Northern Branch. She also made some beautiful matching cookies to continue the buzzy bee theme.



↑ Lower Northern Branch members with members of Mudla Wirra and Wasleys Woolshed CFS crews when the branch donated some much needed items. The branch is planning another donation to the vital cause of CFS through funds they hope to raise from their forthcoming sugar wildflower workshop in July. (see page 40).



Sugar Wildflower Workshop

A 2 day weekend workshop where you will learn to create a selection of sugar paste wildflowers. Fundraising for local CFS stations, Wasleys and Mudla Wirra (Roseworthy).

LEARN HOW TO MAKE: Flannel Flower, Gum Flower, Waratah, Sturt Desert Pea, Golden Wattle and Native Bluebell.

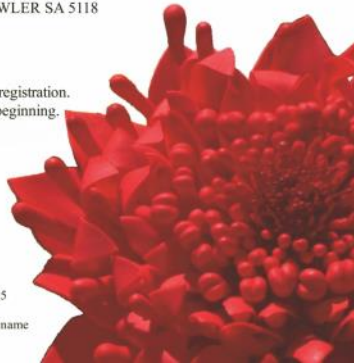
WHERE & WHEN: Gawler Elderly Centre
37 Fourteenth St, GAWLER SA 5118
July 3rd & 4th
9am - 4pm

COST: \$75 per person
*\$30 non-refundable deposit to be paid with registration.
Remainder to be paid prior to the workshop beginning.

REGISTRATIONS CLOSE: June 25th, 2021.

REGISTER BY: Completing registration form and emailing with proof of deposit payment to registrar@cakedecoratorsgawler.com.au Or mailing with a stamped envelope to Lower Northern Registrar 19 Green Crescent, HILLBANK SA 5112

PAYMENT DETAILS: EFT payment into BSB: 105-135
Account No: 086058340
in the transfer screen enter your name



Lower Northern Branch Sugar Wildflower Workshop Registration form

First name: Surname:

Email:..... Phone number:

Branch member:

Emergency Contact Details (first name and surname)

Name: Phone number

Workshop Fees

Workshop deposit: Non-refundable deposit to be paid with registration	\$30.00
Workshop Remaining Balance: Remainder to be paid prior to workshop beginning	\$45.00
TOTAL	\$75.00

Please indicate your payment method: cash, money order or cheque.

Cheque/money order made payable to Lower Northern Cakes Decorator's Association SA Inc. EFT to BSB:105 135 Account #:086 058 340
Account name: CDASA Lower Northern Branch

Signature _____



Cake Decorators Association of South Australia Inc

*Public and Product Liability Policy with Holdfast Insurance
Brokers Pty Ltd.*

Dear CDASA Member

We offer you the opportunity to purchase a Public and Product Liability Insurance Policy for home/hobbyist cake decorators through Holdfast Insurance Brokers Pty Ltd.

This insurance product is only available to financial members of a 'not for profit association'. You MUST be a financial member of CDASA to purchase this policy. (You must have paid your 2021/2022 membership fees).

The policy DOES NOT cover a business if it:

1. Is a 'Proprietary Limited' company
2. Operates as a retail shop
3. Has employees

An individual member may still have a business name, so long as they run the business from home, do not provide cakes for retail sale in shops and do not have any employees. If you go outside the guidelines then you will not be covered.

The shared policy has \$20,000,000 Public Liability and \$20,000,000 Product Liability with \$500 excess for each claim.

Policy Cost : \$45.00

Policy cover period: 17 July 2021 to 16 July 2022 4:00 pm

Payment due: 31 July 2021

You may opt to pay by EFT, cheque or with a money order.

Cheques or money orders made payable to: Cake Decorator's Association of South Australia Inc.

CDASA Members Public and Product Liability Insurance

Registration Form

Post or email your completed registration form with proof of payment to:

CDASA Treasurer, Helen Pumpa
37 Caruso Crescent
BRAHMA LODGE SA 5109

✉: hdpumpa@yahoo.com.au

☎: 0417 843 930

NAME.....BRANCH.....

BUSINESS NAME (IF APPLICABLE).....

POSTAL ADDRESS.....

.....

PHONE MOBILE

EMAIL ADDRESS.....

Payment method: EFT Cheque Money Order

Date of EFT payment: (if paying by EFT)

CDASA Bank details for EFT:

BankSA BSB: 105-121 Account No: 071 364 840

EFT – Payment reference must include your name

Please attach details of your \$45.00 payment.



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