

# Cake Decorator's Association of South Australia



Vol. 40 Issue 3

August - September 2021

## Tube Talk



### 30 Year Badge

*Flinders members Sue Fusco and Elaine Haggerty were presented with their membership awards by Flinders Branch President Phillis Davis at the Flinders sharing sugar day. Congratulations Sue and Elaine!*

### In this issue .....

#### **State Cake Competition 2021**

13th - 17th October at Gilles Plains Shopping Centre, updated schedule & details

#### **Public and Product Liability Insurance**

Policy information and registration form

#### **CDASA Caring & Sharing Day**

Saturday 14th August with special guest demonstrator Gail Dorter from WA

**Wrap up of branch meetings, workshops and more!**



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**Tues-Sat 9am -5pm**

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**The deadline for the October - November 2021 issue is 17/9/21**

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## At the Editor's Desk

Hello everyone

What a merry go round! Most branches managed to hold their meetings and events before the state Covid lockdown. We seem to be on the right track for the moment.

After the 40th birthday edition I wondered what on earth I might find for this current issue and was pleased to receive news and photos from all branches of their excellent demonstrations and workshops that members were able to attend.

Lower Northern branch held a fantastic sugar wild flower workshop led by the amazing Helen Pumpa who had us making Sturt Desert Peas, flannel flowers, wattle and waratahs.

Flinders Branch welcomed Adelaide Central members for a sugar sharing day, with inspiring demos. Northern Border have been working on their Christmas cake projects.

Naracoorte workshopped Nicole Taylor's (AC) anemone flower and roses. SECD had demos of the 5 minute rose and Piñata cookies, Adelaide Central enjoyed Pam Lane's flowers made using floristry tape and look forward to workshopping roses. Marion branch are hosting CDASA's Caring & Sharing Day on 14th August. I hope lots of people will attend. It will be brilliant watching Gail Dorter and other local demonstrators.

Happy cake decorating *Susan*

### Disclaimer

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**Email the editor for information: susan@activ8.net.au**

## FROM THE CDASA PRESIDENT

Hi Everyone

Well it has been quite a year.

Firstly I would like to say heartfelt thanks to Wendy for all her hard work for the association. Good luck to you and your family.



With the cancellation of the seminar and all being well the association has planned a Caring & Sharing Day and everyone is welcome.

I was privileged to attend the Lower Northern Branch wild flower workshop which was led by Helen Pumpa. It was a great weekend.

Also I was invited to the Adelaide Central Branch meeting demonstrated to a great group of girls and gentleman about making flowers using floristry tape.

I am looking forward to a what is becoming a busy year and hope to see you at future events.

Keep well and safe.

Regards

*Pam Lane* President CDASA

## Tube Talk Editor 2022



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

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

**Email:** [susan@activ8.net.au](mailto:susan@activ8.net.au)

**Phone:** 0417 811 988

## CDASA Branch Meeting Dates



### August

Wednesday 4th Adelaide Central Branch 7:00 pm meeting room 2.  
Wednesday 11th Marion branch 7:30 pm  
Monday 16th SECD 7:00 pm  
Tuesday 17th Lower Northern branch 7:15 pm  
Saturday 14th August CDASA Caring & Sharing day at St Bernadette's Hall  
Saturday 21st Northern Border at 10:00 am

### September

Wednesday 1st Adelaide Central Branch 7:00 pm  
Wednesday 8th Marion Branch 7:30 pm  
Sunday 12th Naracoorte at Bordertown at 10:00 am  
Sunday 19th Flinders Branch 10 am  
Monday 20th SECD 7:00pm  
Tuesday 21st Lower Northern (Gawler) 7:15 pm

**\* Please confirm your meeting information with your branch secretary or branch Facebook page.**

## 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:** philllis@progressivebas.com.au

## CDASA Life Members

Caroline Matthias  
Joy Middleton  
Helen Pumpa  
Pamela Lane

Rhonda Phillips  
Phillis Davis  
Kevin Work  
June Millan

Gill Hogg  
Christine Heness  
Lorraine Hopkins

## Adelaide Central Branch News

Hello readers

Hope everyone is staying well and warm and rolling up their sleeves when they can to keep SA safe. Never has it been more important to reach out to those in our circles just to say hello. Even if it is just sharing a funny meme, sending a letter or making a phone call - we all have the power to connect with others.

Adelaide Central has had some technological breakthroughs in the last month and we are trialling a projector for demonstrations! We are still in the trial and error stage but very excited for what is to come. We hope this will help all members to enjoy our demonstrations even more. Special thanks to Dawn John for organising.

In June I demonstrated how easy it is to have a go at rice paper sails. As well as being readily available from your local supermarket rice paper is a wonderfully light, edible decoration that can easily be coloured to create seaweed, fins, wings and striking sails.

We welcomed Pam Lane from Marion branch to demonstrate at our July meeting. It was amazing to watch all the beautiful decorations you can create with florist tape and even polenta! We welcome demonstrators from other branches to come and share their experience and wealth of knowledge with us.

Over the next two months Covid restrictions permitting we will be spending the time after our meetings to have a go at making sugar roses. For many of our members, sugar flowers are a decoration they enjoy making but can never “find the time to sit down and have a go.” We are creating that time and inviting members at all levels of decorating to come along and get to know each other through sharing a love of sugarcraft and sugar flowers. Not into sugar flowers? No problem you are welcome to come along. Maybe you have some toppers you’ve been working on. Bring it along!

Keep an eye on your email and our Facebook page for the latest updates regarding the general meetings as decisions sometimes need to be made at the last minute to ensure we are doing our best to keep our members safe.

Yours in caking *Jess*

**Right:** Rice paper sails that were demonstrated in June by Jess Groves.



## Northern Border Branch News

Hi everyone

I do hope you are all staying warm and safe from this terrible virus. All we can do is take things one day at a time.

At our last meeting which was well attended we prepared all the linings for Meals on Wheels Christmas cakes. With many hands it did not take long.

The August meeting will be held on Saturday 21st at 10.00 am sharp and once the meeting is concluded we will prepare for our local show if it goes ahead.

Birthday wishes for two of our hard working members: Janet Gasmier on 27th August and Amanda Gasmier on 18th September. Happy Birthday Ladies. Our best wishes also go out to Janet for a speedy recovery.

We have plans for a workshop in September providing the borders are open.

A big thank you to the outgoing state committee for all the time and effort you put into making our association great

Our branch would also like to extend our gratitude to the state committee for all the hard work and planning put into the national seminar.

Cheers

*Vicki Sladden*

**Right:** *Our branch doing a skit at the national seminar in Adelaide as Snow White & the seven dwarfs. I am not sure of the date. I have a feeling it was 1992 or 1993 .*



## Lower Northern Branch News

Hi everyone

Well winter has been very cold and wet this year but it's winter. Nearly out the other side and spring is only four weeks away. Bring it on.

Hope everyone is keep safe and getting vaccinated to help keep us out of another lock down. I am glad we live in SA because we as a state are doing really well. Keep up the good work.

At Lower Northern (Gawler) branch we have had some fantastic demonstrations over the past few months. We had a two day flower workshop with Helen Pumpa and Carol Davis assisted her.

What a fantastic weekend we all had. All COVID safe with our masks on and social distancing. Thank you to all who attended. We saw some new and old faces.

Keep your diaries close to hand. In November Helen Pumpa will be doing another two day workshop to make exotic flowers. Please come and support us and Helen. We all learnt heaps from her workshop.

It is a shame we had to cancel the National Seminar. I would like to thank all the BOM and seminar committee for all their hard work over the past six months in getting to the front door stage. We will have to put our heads together to arrange another state seminar when we are all able.

Keep well and safe everyone.

Happy caking until next time.

*Rosemary Nathan*

**Left - Right:** Carol Davis, Helen Pumpa with Rosemary Nathan who thanked them both for their teaching and support in running the sugar wild flower workshop.



## South East Cake Designers Branch News

Hi everyone

It's been great to catch up with everyone at our last couple of meetings and we have even had a few new faces joining us which has been good.

In June Julia demonstrated the quick rose or 5 minute rose as some may know it. Our older members were quite familiar with this and it was interesting for our newer members and guests who had not seen this technique. She made the centre cones a few days before and let them harden and then used a five petal cutter to cut out the petals. Each rose consisted of five layers and they looked beautiful, thank you Julia.

Our July meeting saw myself demonstrate a Piñata cookie, a lot of the members hadn't seen this technique before. I find it great for kids birthdays to put in party bags.

I used two star cutters one slightly larger than the other. I rolled out different coloured biscuit dough and cut out stars with the biggest star cutter, then I used the smaller star cutter to cut the centres out of half of the biscuits and baked them.

Once cooked sandwich them together with a little royal icing using a whole cookie as the base, two cookies without centre and then fill the centre with mini M & Ms before placing another whole cookie on top to enclose the M & Ms. Once the icing is set place the cookies in cellophane bags and seal. Kids love the surprise when they bite into them and get the M & Ms.

Looking forward to our next meeting in August.

*Mandy Lynn*

**Right:** Julia's 5 minute roses that she demonstrated in June.



## Flinders Branch News

Hi everyone

At our July meeting we had a sharing day with Adelaide Central.

We had six guests plus Alison's husband Ashley for the day. I must admit it was nice to take a back seat for the trip to Crystal Brook for a change. There were four demonstrations started off by Dawn John showing the ways we can use Flex Frost in our lace mats.

This was followed by Wendy McDonald making a scabiosa with an icing centre and wafer paper petals. Also leaves and a palm frond. Everyone then had an enjoyable lunch provided and served by our members and a chance to chat and go shopping with the stock that Alison brought up for us. After lunch Alison Packer demonstrated a number of options using some of the latest impression moulds and the different affects one could achieve. Finally, I demonstrated a Montbretia flower, which is a member of the Crocosmia family.

We finished the day with our meeting and for September we are looking at our favourite recipes for cakes, fillings and frostings – their safe use in regards to storage and refrigeration etc.

Stay safe everyone *Phillis Davis*



**Above:** Alison Packer demonstrated ways to use impression moulds at the Flinders sharing day.

## Marion Branch News

Welcome cornflour covered members

Hope everyone is well and continuing to enjoy everything cake related, except the washing up of course. "That's not how it looked in the demonstration!"

Speaking of demos, Lesley Richardson and Bette-Anne showed us how to pipe buttercream flowers onto cupcakes using various nozzles at the June meeting. Mmm buttercream. Followed up at the July meeting, Carol Davis from Lower Northern branch shared her knowledge of fondant foliage in various forms and it was enjoyed by all. I can just tell you know! Next demo will be "Christmas in August" by a surprise demonstrator and then when that's all Christmas wrapped up we can look forward to...

"Caring and Sharing Day" on the 14th of August at the St Bernadette school hall, Corner of South Road and Walsh Avenue, St Mary's. This event will have four demonstrations, a relaxed vibe, laughter and a few giggles from me, yes I'm ticklish.

Looking forward to catching up with you at the next general meeting, bring a friend or two, just remember to take them when you leave.

Till next time

*Phil Donhardt*



Demonstration pieces from Marion June & July meetings.

**Left:** piped buttercream cupcakes by Lesley & Bette-Anne. **Above:** fondant foliage by Carol Davis.

## Naracoorte Branch News

Hello members

I hope everyone is well and keeping warm and safe every day seems to bring new challenges and I wonder if we will ever return to our past relaxed lifestyle.

Naracoorte Branch held their meeting at Naracoorte and welcomed three very enthusiastic visitors.

I workshopped the anemone as demonstrated at the state seminar and all members managed to complete and colour their flowers. Helen workshopped roses and once again everyone managed to complete their flowers. It was a really busy and worthwhile day.

We are very excited to be having Alison Packer coming to visit on September 12th. This will be at Bordertown on a Sunday so hopefully we will welcome a good number of enthusiastic cake decorators.

We are planning to have a day with new member Hesty who is going to show us her beautiful and colourful buttercream work.

I am looking forward to attending the Caring and Sharing day in Adelaide thank you to members for organising the day

Good decorating , keep well and happy *Marj Haynes*



**At our last meeting L-R:** *Chris Hall, Anna Orton, Jamey O'Leary, Brenda McKay, Carol Kay, Helen Melino, Hesty Supit, Leah Bretag, Jem Ann Quito*

## Naracoorte Branch History



*L-R: 1988 or 1989 Sandra Tierney first Secretary and Gill Hogg first President of the Naracoorte Branch*

The first meeting of the Naracoorte Cake Decorators was held on July 27th 1988 when Gill Hogg was voted in as President, Joan Dilena Vice President and Sandra Tierney as Secretary/Treasurer.

Sandra remained a very active member of the branch until 2017.

In October 1993 with membership numbers falling a group of ladies from the Bordertown area with a love of cake decorating were approached and it was decided to join with them and continue as the Naracoorte Branch. We have had Sandra and Jocelyn Martlew receive the 30 year membership awards.

Meetings are held bi-monthly alternately in Bordertown and Naracoorte.

Over the years we have been fortunate to have had wonderful guest demonstrators to share their many skills with us as well as great support from our own members. Sometimes our meeting numbers are small but we always manage to have rewarding and relaxing days with good food, good friends and a sharing of information.

Members always try to attend local workshops and we are very fortunate to have Mount Gambier, Hamilton and Horsham branches nearby to share with. We also try to attend the annual state seminars and several members have also attended national seminars.

We currently have 10 members. I hope we can continue to promote and share the wonderful art of cake decorating.

*Marj Haynes  
Secretary Naracoorte Branch*



*L-R: Margaret Fatchen, Sandra Tierney and Jocelyn Martlew at the Queensland National Seminar. Possibly the 6th National in 1991 that was held in Brisbane.*

## **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)**

Saturday 27th November at 1:30 pm

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

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

## **Major Events 2021**

### **CARING & SHARING DAY**

Saturday 14th August 2021

9:30 am - 4:00pm

St Bernadette’s School Hall  
Cnr South Road & Walsh Avenue, St Mary’s  
Details on page 22

### **CDASA STATE CAKE COMPETITION**

Wednesday 13th - Sunday 17th October at the Gilles Plains Shopping Centre.

Competition schedule, details & registration are on pages 15 - 21 .

# **CANCELLED**

## **2021 NATIONAL SEMINAR**

Wednesday 11th August Thursday 12th - Sunday 15th

## CDASA State Competition Schedule 2021

**Dates:** Wednesday 13th October 2021 - Sunday 17th October 2021

**Venue:** Gilles Plains Shopping Centre 575 North East Road, Gilles Plains.

**Closing Date:** Entry forms to be lodged by Friday 1st October 2021.

**It is the competitor's responsibility to read the whole schedule carefully. All queries should be directed to: Pam Lane by phoning her on 8297 0365.**

### Rules of entry

- **Entries that do not comply with these rules will be marked Not as Schedule (NAS) and will lose 50% of their points.**
- **Entries must be the unaided work of the competitor and comply with the schedule.**
- Age where appropriate is taken from 1 September 2021.
- Competitors are limited to one entry per Class.
- All entries must be able to be lifted by one person.
- Boards must be raised on cleats (feet) that will raise it sufficiently for ease of handling.
- To keep within the specified size boards for the schedule it is always better to go smaller than to be oversize and be Not as Schedule.
- Internal Supports and posy picks may be used but must be food safe and must be noted on the Information Form for Judges.
- Edible food products e.g. rice/wafer paper, polenta, gelatine, cachous and piping gel may be used.
- Gold, silver and glitter colours must be food safe and noted on judges' sheet.
- Where specified cake must be used, otherwise polystyrene dummies or Rice Krispies are permitted.
- Whilst all due care is taken, the Association and the venue will not be responsible in the event of any loss or damage to any exhibit.

**The judge's decisions are final, and no correspondence will be entered into.**

**Judges' score and Comment Sheets MAY NOT be published on any Social Media by either party.**

### **The following items are not permitted:**

Butter cream coverings or other spreadable icings, except Royal Icing.

Wire that penetrate the covering.

Pins, toothpicks and store bought ornaments.

Store bought sweets (cachous will be permitted).

### **Judging and Prizes**

Judging will take place on Wednesday 13th October 2021.

Entries will be accepted between 8 am and 9 am.

Presentation of awards will take place on Sunday 17th October 2021 at 3:00 pm.

Entries must be removed immediately afterwards.

Cash and/or other prizes will be awarded for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> places in each Class.

Certificates for Highly Commended may also be awarded in each Class.

### **Classes 1 to 9 only**

In addition to these prizes, certificates will be awarded for the following levels of achievement.

GOLD 85 points and over.

SILVER 75 to 84 points.

BRONZE 65 to 74 points.

### **Maxine Halliday Perpetual Trophy**

Awarded to the most successful competitor overall. Points are awarded as follows:

1<sup>st</sup> = 5 points 2<sup>nd</sup> = 3 points 3<sup>rd</sup> = 1 point

Should there be tied points the award is shared jointly.

### **Amy King Memorial Trophy**

Showcasing skills in Royal Icing. May be awarded in any class.

### **Entry to Competition**

Closing date for entries: Friday 1st October 2021.

**Entry cost per Class: ADULT \$8.00 JUNIOR \$4.00**

### **Cheques and/or money orders payable to:**

Cake Decorators Association of South Australia Inc.

Direct Deposit: Internet or Phone Banking only

BSB 105-121 Account No. 071364840

Account Name: CDASA Inc Reference: Your Name

Please send all entry forms to the Registrar:

Mrs Joy Middleton at 10 Karong Avenue, Edwardstown SA 5039

**Please Note:** This schedule has no height restrictions unless otherwise specified.

## **Masters Section**

Open to exhibitors who have won four (4) First Prizes in an Intermediate Class at any National, State and Royal Show competition in that class only. **Finished** base board **must fit within** measurement given. It is always better to go smaller than be over.

### **Class 1 Wedding Cake      Theme: The Bridesmaids Wore Red**

Design one or more tiers on a common base board, to suit theme. Modern or Traditional, your choice. Include at least one Royal Icing technique. To fit within a 47cm square.

### **Class 2 Celebration Cake      Theme: Aussie Outback**

Design one or more tiers to suit theme. Must include a name or greeting. Must not be shaped and must not look like a Sugar Art Piece. To fit within a 42 cm square.

### **Class 3 Floral Art      Theme: Headpiece**

Design a flower girl circular headpiece / halo. To fit within a 32 cm cube.

## **Intermediate Section**

Open to exhibitors who have won two (2) First Prizes in a Novice Class at any National, State and Royal Show competition, or who have more than 3 years of cake decorating experience. If a competitor has won **four (4) First Prizes in any class** in Intermediate they must enter the Masters Section in that class only. **Finished** base board **must fit within** measurement given. It is always better to go smaller than be over.

### **Class 4 Wedding Cake      Theme: Anything goes – Modern or Traditional**

Design one or more tiers on a common base board. To fit within a 47cm square.

### **Class 5 Celebration Cake      Theme: Beach Party**

Design one or more tiers on a common base board. Must not be shaped and must not look like a Sugar Art Piece. Must include a name or greeting. To fit within a 42cm square.

### **Class 6 Floral Art      Theme: Christmas Wreath**

Design a Christmas wreath of your choice, which must contain at least one variety of flower. To fit within a 32 cm cube.

## **Novice Section**

Open to exhibitors who have not won two (2) First Prizes in any one **class** in this section at any National, State and Royal Show competition. Competitors must move to the Intermediate Section after 3 years of experience in cake decorating.

Cake decorating teachers may not enter any of the Novice Classes. **Finished** base board **must fit within** measurement given. It is always better to go smaller than be over.

### **Class 7 Wedding Cake      Theme: The Bridesmaids Wore Blue**

If the bridesmaids wore blue, will it be the cake, flowers or something else that ties everything together? Design one or more tiers on a common base board to suit theme. To fit within a 47cm square.

### **Class 8 Celebration Cake**

Anything goes. Must not be shaped and must not look like a Sugar Art Piece. Design one or more tiers. Must include a name or greeting. To fit within a 42cm square.

### **Class 9 Floral Art      Theme: Flower Girl's Basket**

Design a flower girl's basket containing flowers and foliage. To be presented in a commercial basket. To fit within a 32cm cube.

## **Open Section**

**Open to all competitors (No Restrictions)** Finished base board **must fit within** measurement given. It is always better to go smaller than be over.

### **Class 10 Small Celebration Cake      Theme: Toy Box**

Design one or more tiers to suit theme. The majority of the entry must be cake. Details of construction must be provided with the Information Form for judges. To fit within a 21cm square.

### **Class 11 Sugar Art      Theme: Mystical or Fantasy**

Design a sugar art piece to suit theme. No cake to be used. Consisting mainly of sugar based medium. Can incorporate the use of wire, wooden skewers and/or other means of support but must be noted on the Information Form for Judges To fit within a 27cm square.

### **Class 12 Sculptured Cake      Theme: Family Pet**

Use your sculpting skills to create a family pet. Cake must be used and not be from any commercially shaped tin. Photos of construction and cake content to be provided with the Information Form for Judges. To fit within a 42cm square.

### **Class 13 Decorated Biscuits Nothing but Royal Icing.**

Dust off those nozzles and brush up on your skills. Decorate 9 homemade biscuits with only Royal icing, no store-bought items. To be presented and fixed on a board to fit within a 32cm square.

### **Senior Section**

Must be **65** years or over. **Finished** base board **must fit within** measurement given. It is always better to go smaller than be over.

### **Class 14 Celebration Cake Competitor's Choice**

Your Choice - What celebration will you pick? Single tier only. To fit within a 42cm square.

### **Junior Cake Decorating**

Age of the competitor is to be noted on the exhibit card.

### **Up to 7 years of age**

**Finished** base board **must fit within** measurement given. It is always better to go smaller than be over.

### **Class 15 Celebration Cake Theme: For Your Favourite Person**

Cover one single cake with fondant and decorate it for your favourite person. Cake board with cleats (feet) attached must fit within a 32cm cube.

### **Class 16 Decorated Biscuits, five**

Decorated as you wish. No store bought lollies/decorations allowed, except cachous. To be presented and fixed on a board to fit within a 32cm square.

### **From 8-12 years of age**

**Finished** base board **must fit within** measurement given. It is always better to go smaller than be over.

### **Class 17 Celebration Cake Theme: Animated Character**

Design one or more tiers to suit theme. Can incorporate the use of food safe internal supports but must be noted on the Information Form for Judges. Entry and cake board with cleats (feet) attached must fit within a 32cm cube.

### **Class 18 Decorated Biscuits, five**

Decorated as you wish. No store bought lollies/decorations allowed, except cachous. To be presented and fixed on board to fit within a 32cm square.

**From 13-18 years of age**

**Finished** base board **must fit within** measurement given. It is always better to go smaller than be over.

**Class 19 Celebration Cake Theme: Save the Planet**

Design one or more tiers to suit theme. Can incorporate the use of food safe internal supports but must be noted on the information sheet for judges. Entry and cake board with cleats (feet) attached must fit within a 32cm cube.

## CAKE DECORATORS ASSOCIATION OF SA INC ENTRY FORM FOR THE STATE COMPETITION 2021

**PLEASE NOTE THE FOLLOWING CONDITIONS:** Competitors, one (1) entry only per class. All work is to be the bona fide unaided work of the competitor only. I agree to abide by the Rules and Conditions of the competition and acknowledge that the judges' decision is final, and no correspondence will be entered into.

I give permission for the entries listed on this form to be photographed and may be used by CDASA for reporting and promotional purposes.

**Judges' Score and Comment Sheets MAY NOT be published on any Social Media by either party.**

**ENTRY FEE: Adult \$8.00    Junior \$4.00**

Please make Cheque/Money Order payable to CDASA

DIRECT DEPOSIT: INTERNET OR PHONE BANKING ONLY

BSB 105-121      ACCOUNT NO: 071364840 ACCOUNT NAME: CDASA Inc.

REFERENCE: YOUR NAME

Please send all entry forms to the Registrar:

Mrs Joy Middleton 10 Karong Avenue, Edwardstown SA 5039

Section	Class		Fee
			\$
			\$
			\$
		<b>Total</b>	\$

**NAME:** .....

**ADDRESS:** .....

.....

**PHONE:** .....      **EMAIL** .....

*Competitor's signature and/or Guardian for junior entry please*

.....

# CDASA Covid “ratty” let down



## PICK ME UP

## “Caring and Sharing Day”

St Bernadette’s School Hall  
Cnr South Road and Walsh Avenue, St Marys

9:30 am - 4:00pm

Cost: \$25.00 - cash payment on the day

**Guest Demonstrator:** Gail Dorter from Western Australia. Gail is a talented sugar craft artist and highly entertaining demonstrator.

4 different demonstrations on the day - Gail Dorter, Bette-Anne Smith, Wendy Weaver & Josie Musolino.

**BYO LUNCH** (due to Covid restrictions) Home made soup, morning and afternoon tea provided.

*We are planning to have a fun and relaxed day*

**Enquiries to:** Pam Lane 0426 799 594  
Bette-Anne Smith 0402 699 317

*Bookings essential for catering purposes by Friday 6th August 2021*

Bring some cash because there will be lucky dips and raffles during the day and also an opportunity to buy flower cutters.

## Tube Talk 40th Birthday corrections

*With so much information going into Tube Talk I do proof read to check everything is accurate but a few corrections need to be made from the June-July issue. Ed.*



### **CDASA 30 Year Badge recipient**

*Sue Fusco from Flinders Branch (her photo is on the front cover of this Tube Talk) was awarded a 30 Year Badge not a 25 Year Certificate as stated in the membership award announcements.*



↑ 1982 Cutting the first birthday cake L-R are: Amy King, Maxine Halliday and Joan McDonald (not Marie Adams).



↑ This stunning cake with chocolate collar and toffee on top with “Happy 40<sup>th</sup> Nadine” on the front was created by Carol McGavisk from the Northern Border branch. It featured in the April/ May 2021 Tube Talk

My apologies to both Carol and Diane Wilson from Flinders Branch for my mistake.

## **Hints & Tips from the CDASA 1 day State Seminar**

- Black petal dust mixed into dry gelatine is an excellent edible medium to colour the fondant centres of anemones.
- When you have odd colour stamens paint them all black. They are useful for making flowers such as anemones and fantasy flowers needing contrasts.
- Keep a separate set of brushes for applying edible glue from the ones you use for dusting and colouring.
- A cheap plastic sauce bottle makes an excellent puffer.

## CDASA Branch Events

*Despite the uncertainty of Covid restrictions we have all had the positivity to plan and most of us were lucky enough to run our workshops or meetings before the recent state lockdown.*



The 2 day sugar wildflower workshop held in early July by Lower Northern Branch at Gawler.



← Carol Davis LNB was guest demonstrator at Marion Branch July meeting. Making sugar foliage she is watched by Barbara Walter & Phil Donhardt.



The stages of building a Piñata biscuit created by Mandy Lynn at the SECD July meeting see her report on page 9 about how she made them.



Flinders Branch held a sharing sugar day at Crystal Brook with Adelaide Central members.

**Top Left:** Dawn John with her lace flower created using Flex Frost.  
**Above:** Phillis Davis with the Montbretia flower she made.

**Left:** Wendy McDonald created a scabiosa with a fondant centre and wafer paper petals.



## Spathiphyllum (Peace Lily)

by

*Barbara Walter Marion Branch*

*(From Tube Talk June/July 2004)*

*Frequently mistaken for Anthuriums, they will grow in cooler climates. They are always greenish or pure white in colour.*

### Requirements

Flower paste

Green flower tape

A little Royal icing

Glue

Green petal dust & brushes

Firm foam pad, work tools

Template or cutter (spathe outline on page 27)

Tulip petal veiner

Piping bag & No. 1 tube

22g green wire

28g white wire

Piece of ripple foam

### Spadix (column)

Place a slim sausage of white paste on the end of a 22 gauge green wire. The sausage should be about 1/3 of the length of the spathe pattern.

With royal icing, cover the sausage with dots leaving a small area on one side of the base free.

### Spathe

Cut out the spathe shape from white paste leaving the base a little thicker. Insert a 28g white wire.

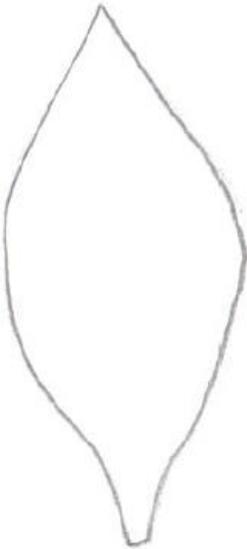
Soften the edges with a ball tool on a foam pad. Vein with the tulip veiner then lay the spathe face up on the mat. Again mark some more veins with a smooth toothpick or veining tool. Lay on a piece of rippled foam and cup the spathe slightly.

### Assembly

While the spathe is still soft, tape to the stem about 2 cm down from the base of the spadix. Use glue on the stem and spadix base to join to the spathe. Smooth the paste around the stem. Place back on the rippled foam until dry.

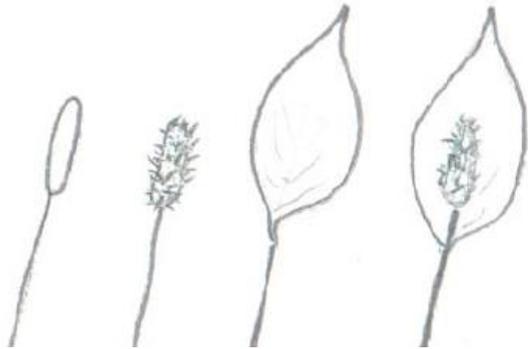
### Colour

Brush the back lower half of the spathe with green petal dust that tones with the stem tape. Brush just a little at the lower front. With a wet brush paint some veins on the back. The spadix can be dusted with a pale cream.



← Scale the size of the spathe to suit the flower arrangement you are making. In the tropics these flowers can grow quite large.

↓ The spadix below note how it sits within the spathe.



## **A message from the Chairperson of the National Seminar Committee**

After much deliberation, the National Seminar Committee made the very difficult decision to cancel the 2021 National Seminar.

With the continued lockdowns of state borders and COVID 19 Delta variant becoming more prevalent we did not want to put lives at risk.

As it turned out we made the correct decision. The circumstances have worsened to the extent that our demonstrators and delegates would be unable to travel due to restrictions in travel.

We thank EVERYONE who was involved in the organisation and fundraising for the Seminar.

We were ready to go!

We did everything in our power to bring our delegates an amazing seminar.

A huge thank you to our demonstrators for the work they put into working on fantastic demonstrations.

Our sponsors are to be thanked also because without them we can not achieve our goals.

We hope in the future we can have some normality return so that we can again catch up with our interstate friends.

***Wendy McDonald, Chairperson of the 21st National Seminar Subcommittee.***

## 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

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### 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

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### 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

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#### 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

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### NARACOORTE

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

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### 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

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### 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

# Rainy Day Baking

## Lady Alice Biscuits

170g butter (softened)  
125g icing sugar  
170g plain flour  
55g custard powder  
Pinch salt

Cream the butter and add the icing sugar, beating until it is thoroughly mixed in.

Sift together the flour, custard powder and salt. Gently mix the sifted dry ingredients into the butter mixture to make a soft biscuit dough.

Roll the dough into small balls, place them on a paper lined baking tray.

Flatten them with the prongs of a fork making a mark run both ways.

Bake at 170°C for about 12 minutes.

When cold stick them together with raspberry jam or vanilla buttercream.

*From my Mum's notebook Ed.*

## Chocolate Biscuits

170g butter (softened) 170g sugar  
170g SR flour 125g cornflour  
1Tbs cocoa powder Pinch salt  
Vanilla essence 1 egg

Cream butter and sugar then beat in the egg & vanilla. Fold in the sifted flours, cocoa and salt.

Roll into small balls and flatten with a fork  
Bake at 170°C for about 12 minutes

When cold ice them with chocolate icing made from 170g icing sugar, 90g butter and 1 Tbs cocoa powder.

### My addition for a Jaffa twist

Use an extra 1/4 cup of SR flour to the biscuit dough ingredients.

Add the grated zest of a whole orange to the creamed butter.

Alternately mix in 1/4 cup of orange juice with the sifted flours.



## Handy Hint



Cut pieces of a pool noodle the same size as a cake board and halve them vertically. Glue the halves (or use double sided tape) to the board and you have an excellent device to hold your work.

Susie Ahipene, Lower Northern Branch

## Ermine Buttercream



*Ermine buttercream is a delicious, smooth frosting and filling for layering and icing cakes. It can be coloured and flavoured as desired. Although it is stable for piping it is softer and not ideal to use as a coating beneath fondant.*

*This recipe and cake photo was an internet blog that was posted by Francine the Garden Baker on the Yener's Way Cake website.*

*There are many internet blogs sharing slightly different recipes and methodologies to make Ermine buttercream. I used this recipe successfully and thought it was worth sharing. Ed.*

### Ingredients

- 1 1/2 cups (300 grams) sugar
- 1/3 cup (43 grams) flour
- 1 1/2 cups (367 grams) milk
- 1/3 cup (80 grams) heavy cream
- 1 1/2 cups (340 grams) unsalted butter, soft, cut into small pieces
- 1 teaspoon vanilla extract
- 3 Tablespoons honey (for a honey flavoured version)

### Method

- Combine the flour, sugar, heavy cream and milk in a saucepan and whisk until smooth.
- Cook at medium heat whisking continuously.
- Stir with a wooden spoon (or continue with the whisk) until the mixture thickens and starts bubbling.
- Pour the hot mixture into the bowl of a stand up mixer and using the paddle attachment beat on high speed for about ten minutes.
- Reduce the speed to low and add the butter, a few pieces at a time. Increase the speed and beat for a few more minutes until light and fluffy.
- Add the honey and vanilla and beat again until combined.

Recipe blog from [www.yenersway.com/members-articles/ermine-cinderella-buttercreams](http://www.yenersway.com/members-articles/ermine-cinderella-buttercreams)

*Published with the permission of Serdar Yener*



## 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.**



## 21st National Cake Seminar

### Thank you to sponsors

*We extend our gratitude and thanks to all of the following businesses who were the proud sponsors supporting what would have been a fantastic cake decorating event.*



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