

Cake Decorator's Association of South Australia



Vol. 40 Issue 5

December 21-January 22

Tube Talk



Wow it is Christmas time again! A beautiful time of the year and when many CDASA members within our branches busily make and decorate Christmas cakes for local charities such as Meals on Wheels. These mini cakes were made by the Adelaide Central members at their Annual General Meeting.



In this issue

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Welcome Kevin Work CDASA Life Member, Adelaide Central Branch

State Cake Competition 2021

Results and photos

Christmas Inspiration

Ideas for making candles, baubles & Santa's sleigh

Christmas bauble story and demonstration notes

A sensational 3D bauble designed & created by Nola Cordell of CDAV

Cake Story

Rosemary Nathan from Lower Northern Branch





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*Wishing everyone a very Merry
Christmas and a Happy New Year*

Disclaimer

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FROM THE CDASA PRESIDENT

Hi everyone

Well we have been having a busy time and now Christmas is upon us, time now for families and friends.

Just reflecting on some past events. The Ratty Sharing Day was great fun and a success. Many thanks to Bette-Anne for all her work in making this event happen. Some of the profits will go to the Children's Cancer Foundation.

Congratulations to all the exhibitors at our state competition. The display although small was well received by the general public with many enquiries and questions of interest. Thank you to all competitors, Judges and Stewards for your participation.

Wow! Exotic flower making presented by the Lower Northern Branch under the tutorage and guidance of Helen Pumpa. We all produced brightly coloured and unusual flowers. It was great to have the challenge of making different flowers.

The State held its final executive meeting for this year with a very productive outcome. We shall look forward to changes and special events already being planned for next year.

It is with great pleasure that we welcome on to our State Committee, Kevin Work who will be our new Tube Talk Editor. Heartfelt thanks to Susan Schilling for her brilliant execution of this position.

Merry Christmas and Happy New Year to you your families. Here's to an interesting 2022.

Keep well and keep safe

Pam Lane, **President CDASA**



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



CDASA Branch Meeting Dates

*Meeting venues & addresses listed in the Branch directory pages 36-37.
Check with your branch secretary if dates are not listed for your branch.*

February

Wednesday 2nd Adelaide Central Branch 7:15pm
Saturday 5th February 10:00 am Naracoorte Branch AGM (venue to be advised)
Sunday 6th Flinders Branch 10:00 am Easter egg workshop
Wednesday 9th Marion Branch 7:30 pm
Tuesday 15th Lower Northern Branch 7:00pm
Saturday 19th Northern Border Branch 10:00am program planning
Monday 21st South East Cake Designers 7:00pm
Saturday 26th Marion Branch 8:30 am Woodland creatures w/shop at St Bernadette's

March

Wednesday 2nd Adelaide Central Branch 7:15 pm
Wednesday 9th Marion Branch 7:30pm
Tuesday 15th Lower Northern Branch 7:00pm
Sunday 20th March 10:00 am Flinders Branch Easter eggs completion, lily demonstration
Monday 21st South East Cake Designers 7:00pm

April

Wednesday 6th Adelaide Central Branch 7:15pm
Monday 11th South East Cake Designers 7:00pm
Wednesday 13th Marion Branch 7:30pm
Tuesday 19th Lower Northern Branch 7:00pm

May

Sunday 15th Flinders Branch 10:00am Novelty animal workshop with Nicole Pegler

CDASA STATE EXECUTIVE

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

Vice President & 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 & Stewards Convener: Phillis Davis **Phone:** 0411 598 696 **Email:** philllis@progressivebas.com.au

CDASA State Executive Meeting Dates 2022
“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 28th February 7:00 pm
Monday 30th May 7:00 pm
Monday 29th August 7:00 pm
Saturday 26th November 1:30 pm

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

1st meeting TBA
Saturday 9th July at 12:00 pm
Saturday 24th September at 1:30 pm
Saturday 26 November 10:30 am

CDASA 1 day State Seminar & AGM on Saturday 18th June 2022. Theme: Fantasy

Tube Talk Editor 2022

Kevin Work

CDASA Life Member, Adelaide Central Branch



CDASA is delighted to announce that Kevin will be taking over the reins to be the editor of Tube Talk from February 2022.

Tube Talk will be a quarterly magazine next year with issues February-April, May-July, August-October and November 2022-January 2023.

Kevin lives in Perth WA and his cake story was featured in our special birthday edition of Tube Talk in June-July 2021.

Welcome Kevin! It will be wonderful to have your involvement with us and we look forward to reading your future editions of our magazine.

Christmas inspiration



The Cake Decorators Association of Tasmania demonstrated Christmas decorating ideas at the National Seminar in Queensland in 2003. Their ideas included designs for candles, baubles and bows. Use these ideas adjusting the size and dimensions to suit your projects. Ed.

Candles

1. Roll modelling paste thinly and cut a rectangle using the candle template.
2. Set inside a cardboard cylinder from foil (or similar) or inside a small film cannister. By setting inside you will have a smoother surface to work on.
3. Dry. Place on a board covered with baking paper and fill the top and base with a small amount of modelling paste.
4. Decorate (see diagrams below).
5. Add a small flame at the top and arrange a few holly leaves and berries at the base. Use royal icing to add a few dribbles of wax on one side near the top.



Pam Lane suggests there are many creative options for using these candle design ideas.

You could bake a Christmas cake in a round nut loaf tin and create a large 3D candle cake by icing it and sitting it upright on a presentation board, decorate as desired.

Mould the paste into a tea cup and decorate using the same described techniques.

Use and adjust the template to create 1D, 2D or 3D designs.

Go to page 15 →

Adelaide Central Branch News



Hello readers,

This year we focussed on improving how our members experience the demonstrations through the use of a projector, camera, screen and microphone. We appreciate our attendees' patience and feedback while we finesse the process. A special thanks to Dawn and Peter for their extra time and effort to bring us the new and improved view of our demonstrations.

Our demonstrator for October was Master cake decorator Phillis Davis of Flinders Branch. She showed us dusting and dipping techniques and also brought along a collection of foliage which looked like she had picked them fresh from plants and trees!

Our hands-on AGM workshop was decorating Christmas fruit cakes for Meals on Wheels. It was a flashback to pre-covid days of sugar sharing and working together on cake projects. While maintaining safe social distancing and wearing masks, our members were able to decorate and package over 100 mini fruit cakes using a variety of techniques from stencils and royal icing to 2D designs and Australiana embossers.

Thank you to everyone who attended. Welcome back to the committee Brenda Damen. Adelaide Central Branch committee is low on numbers but high on dedication, inspiration and ideas. Thank you to all committee members for their amazing work this year.

In the new year we welcome any members who are interested in joining our committee and helping to continue our fun and friendly Adelaide Central Branch.

Wishing everyone a safe and happy holiday season. In case you see an incredible bargain or receive a gift that is 'not quite you' we welcome any raffle prize donations in the new year!

We look forward to seeing faces (and face masks) at our first meeting in 2022, on Wednesday 2 February, Meeting Room 2, Enfield Community Centre.

Yours in caking *Jess*



Above L-R: Brenda Damen & Dawn John with some of the 145 Christmas Cakes they delivered to Hindmarsh Meals on Wheels. Great work Adelaide Central members!



South East Cake Designers News

Hello everyone

It's our final Tube Talk for the year and it has gone so fast!

It has been a busy last couple of meetings with lots of new demonstrations. Over October and November we have seen a rolled rose demonstrated by Rose, a small and a large wafer paper rose demonstrated by Valinda, then June Jones demonstrated a wafer paper fan and a wafer paper rose with a punched edge. The edge was actually done with a scrap booking tool and was very effective.

At our AGM in November Valinda made our birthday cake as our demonstration. It was a red velvet cake which she decorated with a beautiful stencil and then a flower arrangement on top. Thank you to all our demonstrators.

SECD would like to pass on our members' condolences to the family of our past member Audrey Kuhl who died on the 17th November 2021. Audrey was a member from 1989-1993.

Our meeting dates for next year are as follows:

February 21st	July 18th
March 21st	August 15th
April 11th	September 27th
May 16th	October 17th
June 20th	November 21st



I would like to take this opportunity to wish everyone a very Merry Christmas and a Happy new year. *Mandy*



Rose Demonstrations

Above right: rolled roses by Rose Allen.

Left: wafer paper rose by Valinda Ross.

Right: Wafer paper rose by June Jones.





Lower Northern Branch News

Hello everyone

Hoping you are all well and staying safe. The borders are open now so take care.

Well it's that time of the year again and it is beginning to look a lot like Christmas. What Christmas? Oops I haven't even started shopping yet.

The year is nearing the end and here at Lower Northern we have been able to continue with our regular monthly meetings. Some members are still Zooming in if they cannot attend in Gawler. What a wonderful invention. We can still all feel involved even when we cannot get together in person.

We have had some wonderful demonstrations throughout this year. Members from other branches as well as our own all doing a great job. We have also managed to have a few workshops throughout the year. We are very fortunate to have such fantastic talent in our own state.

We have had our AGM for the year and this will be my last Tube Talk branch president report. We had a new younger member willing to stand. Thank you to Alanna James for taking on this wonderful role at Lower Northern (Gawler) Branch.

I would like to say thank you to our Executive team at LNB they have been a great team to work with.

Enjoy your Christmas and New Year. Stay safe and we will catch up with everyone in 2022.

Until next time happy caking. *Rosemary Nathan*



Above: Lower Northern members enjoyed Christmas lunch at Café Nova in Gawler.

Flinders Branch News



Hello everyone

For our final meeting this year we held our AGM and then enjoyed a lovely Christmas Lunch at the Royal Hotel in Crystal Brook.

Congratulations to Wendy McDonald who is our new President.

In my report I thanked everyone for their help over my past eight years as President and I now take on the Treasurer's role.

Congratulations to the prize winners of our competition:

Class 1) a gingerbread/honey biscuit item 1st – Dianne Wilson, 2nd Dulcie Barker and 3rd Ros Northey.

Class 2) a Christmas novelty 1st Phyllis Brereton, 2nd Wendy McDonald and 3rd Ros Northey.

After lunch Ros had organised a mini workshop on making folded paper butterflies. Thanks Ros for your preparation in doing this lovely surprise.

We then had fun and laughter in decorating a Christmas sponge cake. Everyone was given a number and the hubbies drew two numbers and these people decorated together while the stopwatch counted down for a minute. In the last 15 seconds the next two were drawn and took their turn at the appropriate time. We enjoyed the cake for afternoon tea or took it home after our very filling lunch. Thanks Wendy for providing the sponge and buttercream.

Our start in 2022 will be an Easter egg workshop on the 6th February and then completing the eggs on the 20th March, together with an Easter lily demonstration. At our May meeting Nicole Taylor will be our guest running a novelty animal workshop.

We wish everyone a Merry Christmas and a Happy New Year. We hope 2022 will be a safe one for everyone. *Phyllis Davis*



Left: Elaine Haggerty & Ros Northey putting on the finishing touches to our Christmas sponge cake.

Above: the completed cake

Marion Branch News



Hello oven baked members

Welcome to that crazy time of the year where red, green and white are the go to colours. Yes it's Christmas time again. Speaking of Christmas Bette-Anne and a team of members and future members decorated Christmas themed cupcakes for charity. Thank you to all involved.

Caring and sharing day was run and won by a black ticket and another and another. You had to be there LOL. It was a huge success with demos that were entertaining and very informative, we learned stuff while having fun. Thanks to everyone who could make it to the event, organised it and helped out on the day from Marion branch who hosted it, to members from other branches who pitched in and not to forget all the sweets that were made and consumed. A worthy reason to remove those pesky masks.

The October meeting demonstration of carnations 3 ways by Pam Lane, Bette-Anne Smith and Barbara Walter went well right up until I was told "NO!" I wasn't allowed to use my score cards, so I packed them away again.

Then I turned up to the November meeting all excited for the lingerie party, but was told once again "NO!" It's not that sort of lace. Anyway all of us were amazed at the demonstration of Flexi Lace by Dawn John as I and others had probably only seen it in photos and the flexible moulds in store but to see it demonstrated was very pleasing. Thanks again Dawn.

Coming up in the new year we will be hosting some workshops starting with a Woodlands character workshop on Saturday the 26th of February with the instructor being Nicole Taylor. See the details on page 35 of this Tube Talk.

I hope everyone has an amazing time over the festive season and hope to see everyone and visiting future members in the new year.

On behalf of Marion branch members I would like to thank the outgoing and outstanding Tube Talk editor Susan Schilling for her dedication towards publishing my rants and also informative stuff as well.



Happy new year *Phil Donhardt*

Above: Bette-Anne Smith, Barbara Walter & Pam Lane demonstrated 3 ways to make carnations.

Naracoorte Branch News



Hello members

I hope everyone is well and organised for the rapidly approaching festive season.

Our Branch has been busy and able to have two consecutive meetings.

↑ *Christmas angels made by Marj Haynes*

The October meeting was held in Naracoorte with new member Hesty Supit making buttercream from scratch for the new members and then showing us how to pipe beautiful colourful cupcakes. Our younger members and visitors all went home with a tray full of cakes that were too pretty to eat. This was only Hesty's second meeting and she did an amazing job.

We held our Christmas lunch at Farmer's Leap Keppoch and enjoyed a lovely relaxed day. Our numbers were low but what we lacked in numbers we made up for in laughs. I explained how I had made some Christmas angels and Helen had made some lovely Christmas biscuits. Helen brought along all the icing trimmings and we all ended the day with some lovely decorated biscuits to take home.

Due to lack of numbers we have held our AGM over until February. Hopefully next year we can once again get back to some sort of normality.

On behalf of our President Helen Melino and branch members I would like to thank the State Executive for the wonderful job they do and wish everyone a Blessed Christmas and a safe healthy and Happy New Year.



Good Decorating
Keep safe and well

Marj Haynes

← **At our Christmas lunch.**

L-R: Anna Orton, Leah Bretag, Alma Chaton Brenda McKay, Chris Hall, Helen Melino

Northern Border Branch News

Hello fellow cake decorators

Well COVID has certainly kept us on our toes again this year. Since coming out of lockdown our branch has been flat out cooking and decorating 96 Christmas cakes for Meals on Wheels. Plus all our branch Christmas cakes for our week long stall.

Our last event for 2021 is our Christmas party and wind up on Sunday 19th December.

We would like to wish all of you a very merry Christmas and our very best wishes for 2022.

Cheers *Vicki Sladden*



Clockwise from the left: Making their branch Christmas cakes Vicki Sladden, Janet Gasmier, Greer and Carol Murray. *These cakes all look amazing! Ed.*



Christmas inspiration



Baubles

1. Roll modelling paste thinly and cut one circle with a plain (scone) cutter.
2. Set to dry in a small cupped mould eg a gem tray.
3. When dry, decorate by placing small Christmas ornaments inside (see ideas below).
4. Finish off the edge by dusting, adding ribbon, rope or a frill.
5. Small nativity figures can be flooded or moulded.
6. Gold or silver will give a better finish.



Cake Story

Rosemary Nathan Lower Northern Branch

Rosemary is a well known CDASA member having been State President in 2015-2016 and recently President of LNB. Her enthusiasm is contagious and she is the first to encourage all people to have a go and enjoy the fun of sugar craft. Here is her story.....



When did your interest in cake decorating and sugar craft begin? My grandmother is where I got all my crafting talent and inspirations. She made anything and everything from anything. She was always in the kitchen cooking and her cakes and biscuits were the best. Not fancy but delicious.

At the time I was living in Far North Queensland in Mareeba. I have two children and always made their birthday cakes from the Women's Day Kids Birthday book. I then started baking my mum's fruit cakes and decorating them for Christmas. I ran and owned our own hobby ceramic business and one of the ladies I was teaching was talking about her cakes and that she had been decorating for many years and suggested I do a cake decorating course at our local TAFE college. That's how I got started back in 1998 and I joined the Cairns Branch of CDA Queensland.

You have been a member for 14 years, how did you join up with CDASA? We travelled around Australia for two years before returning to South Australia to live in my husband's hometown. I looked everywhere for a cake group but couldn't find anything. My husband's auntie in Perth was also a cake decorator and a member of CDAWA. She told me how to find CDASA. I chose the Lower Northern branch as it was close to where we lived. Within three months of joining, I was the secretary and have served on the committee both for our branch and the State ever since. I have been on the Board of Management for 11-12 years now.

Rosemary's 3D cake entered into the CDASA state competition a few years ago. It was Highly Commended. →





↑ A chocolate mud Eiffel Tower cake for a 13 year old girl who loves Paris.

What do you enjoy most about decorating cakes?

I enjoy creating different designs for people and the free scope that most give me when asked to design their special cakes. The most rewarding thing is seeing their faces when they pick up their cakes or arrive at the function and see the cake. Now that is priceless.

I love doing 3D cakes and making flowers. I still have a lot of learning to do but enjoy every minute of it. I enjoy teaching and sharing my knowledge with everyone. I am a firm believer of not taking recipe secrets to the grave. I enjoy sharing things around hopefully making the world a better place.

Who are cake decorators that inspire you? I have met some very talented cake decorators and aspire to Alan Dunn for his love of flowers, Paul Bradford, Maxine Halliday, Sue Bateup for her sculptured work (3D) and Serdar Yener and many more.

What advice would you share with beginners in cake decorating? Never give up. Do not believe everything on social media. Get lessons from real cake decorators who will show you everything, it is worth the investment. Keep practicing it takes time but you will make it and join a cake association.

What is your most essential decorating tool? This would have to be the MAT. I just love the ease of rolling out fondant to cover a cake. The MAT makes it so easy with little to no fuss and no elephant skin.

Most memorable moment The first time I entered the CDASA cake competition at Tea Tree Plaza Shopping Centre. I entered two cakes and won. I could not believe it. Pam Lane was State President and presented me with my awards. Many years later we hosted the National in Adelaide and I had never entered a National before. I won again! There is nothing more exciting than receiving the phone call to say “congratulations you won”. It makes you feel as if you are on the right track and encourages you to keep going.



Right: 2013 National Seminar Adelaide. Rosemary won 1st prize in the Novice section.

CDASA State Competition 2021

Congratulations to all of our competition prize winners at our competition held in October at the Gilles Plains Shopping Centre.



Above: State President Pam Lane presented the Maxine Halliday Memorial Trophy to Bette-Anne Smith of Marion Branch. Bette-Anne was awarded 1st prize for all of her entries in each of the categories of the Masters Section.



Masters Section

**Class 3 Floral Art
Flower Girl Headpiece**

1st prize Bette-Anne Smith



Masters Section

**Class 1 Wedding Cake -
Bridesmaids wore Red**

1st prize Bette-Anne Smith

Masters Section

**Class 2 Celebration Cake -
Aussie Outback**

1st prize Bette-Anne Smith



CDASA State Competition 2021



**Senior Section - 65 and over
Class 14 Celebration Cake**

1st Prize Phyllis Brereton



**Open Section
Class 10 Small Celebration Cake
Toy Box**

1st Prize not awarded
2nd Prize Chloe Sneyd

CDASA State Competition 2021



**Open Section
Class 13 Decorated Biscuits
Royal Iced**

1st Prize Sarah Randall



**Novice Section
Class 7 Wedding Cake
Bridesmaids wore blue**

1st Prize Alanna James

CDASA State Competition 2021



**Novice Section
Class 7 Wedding Cake
Bridesmaids wore blue**

2nd Prize Corrina Lintern

**Novice Section
Class 8 Celebration Cake**

1st Prize Alanna James



CDASA State Competition 2021

Novice Section Class 8 Celebration Cake

2nd Prize Megan Elson



Novice Section Class 9 Floral Art Flower Girls Basket

1st Prize Louise Symons

CDASA State Competition 2021

**Intermediate Section
Class 4 Wedding Cake**

1st Prize Wendy McDonald



**Intermediate Section
Class 4 Wedding Cake**

2nd Prize Phillis Davis



CDASA State Competition 2021

**Intermediate Section
Class 4 Wedding Cake**

3rd Prize Sarah Randall



**Intermediate Section
Class 5 Celebration Cake -
Beach Party**

1st Prize Wendy McDonald

CDASA State Competition 2021



Intermediate Section
Class 6 Floral Art - Christmas Wreath
1st Prize Phyllis Brereton



Intermediate Section
Class 6 Floral Art - Christmas Wreath
2nd Prize Wendy McDonald

CDASA State Competition 2021

**Junior Section
Up to 7 years of age
Class 15 Celebration Cake
For Favourite Person
1st Prize Marley Smith**



**Junior Section
Up to 7 years of age
Class 15 Celebration Cake
For Favourite Person
2nd Prize Stella Smith**

CDASA State Competition 2021



Junior Section

Up to 7 years of age

Class 16 - Decorated Biscuits

1st Prize Marley Smith (above left)

2nd Prize Stella Smith (above right)



3rd Prize Carter Smith

HC Alyssa Randall



CDASA State Competition 2021



Junior Section
From 13-18 years of age
Class 19 - Celebration Cake
1st Prize Lily Huet-Merryful



Above: State President Pam Lane presented Lily Huet-Merryful with her prize .

Port and Chocolate Christmas Cake

I used this recipe for my cakes this year to use up some port we were gifted. Ed.



Soaking fruit ingredients

400g sultanas 400g raisins
300g dried cherries 625 ml port

Cake ingredients

1/3 cup molasses 1 orange, zest & juice 250g butter
220g dark brown sugar 20 ml vanilla bean paste 4 eggs
300g plain flour 1 tsp baking powder 1T mixed spice
1T nutmeg 1T cinnamon 200g dark chocolate
Extra port for brushing

Instructions

Place the dried fruit in a large plastic container with a lid. Pour port over and mix well. Soak for a minimum of 24 hours (see notes).

Making the cake

1. Prepare a 23cm (9") round cake tin. Wrap the outside of the tin with a couple sheets of brown paper, secured with baking string.
2. Preheat oven to 150°C
3. Stir molasses, orange juice and zest to the fruit mixture.
4. Place butter in a large mixing bowl and beat using a stand mixer or hand beaters until pale.
5. Add sugar and vanilla bean paste to the butter, continue beating until the sugar has dissolved.
6. Add eggs one at a time, beating well between each addition.
7. Remove bowl from the stand mixer if using.
8. Add the fruit and chocolate to the butter and egg mixture, mix until well combined.
9. Add flour, baking powder and spices, mixing until just combined.
10. Pour cake batter into cake tin. Smooth the surface of the cake evenly.
11. You can choose to decorate the top of the cake with pecans and blanched almonds if desired.

12. Place the cake in the oven on the middle shelf and bake for 3-3.5 hours.
13. Cake is ready when inserted skewer comes out clean.
14. Remove cake from oven and brush the top with extra port. Wrap cake in a towel and leave to cool. This may take several hours.
15. Once cooled store cake in an airtight container.

Notes

1. The fruit is better if allowed to soak for at least a week. If soaking for longer keep the container in the fridge and stir the fruit every so often to entice the fruit to soak up the port.
2. I used dried cranberries instead of dried cherries.

*Recipe shared from <https://bellyrumbles.com>
Recipe author: Sara McCleary*

Support the CDASA by buying a ticket in the People's Choice Community Lottery

<https://communitylottery.peopleschoice.com.au>

Why buy a ticket?

The Cake Decorators Association of SA is once again registered with the People's Choice Community Lottery. 100% of all ticket sales goes back to participating sporting clubs, charitable organisations, community groups and schools.

When purchasing tickets you need to nominate the Cake Decorator's Association of South Australia in the Community Services section. The tickets are sold online and are \$2 each.

This is an easy way to raise funds for our Association. You could win one of the 40 fantastic prizes which have been donated by wonderful businesses. A Toyota GX AWD Kluger valued at \$59,537, Harvey Norman Grand Home Package valued at \$25,330, Travel Vouchers \$5,000, Golf Packages \$1,163, and Smeg Kitchen Package to name a few.

Lottery closes on February 24th 2022.

The draw will take place on 3rd March 2022.

A Christmas Bauble

Designed & created by Nola Cordell

A beautiful bauble made by the immensely talented Nola Cordell of the Cake Decorators Association of Victoria. Nola shares her story behind the creation of this bauble and how she made it.



“Each year, I enter the Royal Melbourne Show cake decoration competition.

Sadly, this year again it was cancelled due to Covid.

However following this the Royal Show Arts & Crafts issued an invitation from Government House to exhibitors inviting them if they wished to submit a decoration to be used on the Christmas tree at Government House.

It was open to all crafts - they only accepted 150 - and the only criteria was it was not to exceed 10cm in size.

I was so excited to be a part of this and devised this bauble.”

Instructions

These instructions are to create a 10cm bauble however, any size can be made – just adjust the sizing to suit. Use half sphere 10cm polystyrene ball

1st step If the bauble is to ‘hang’ add a secure ribbon for hanging the bauble. Take a piece of ribbon, approx. 22 cm long. This is to be attached to the bauble on the inside, starting at the bottom, going up and down again, thereby creating the hanging loop.

Use royal icing to attach the ribbon AND for added security, insert pins through the ribbon into the poly styrene at the top and bottom of the ball.

Important these notes can also be used to create a bauble cake. If using cake, DO NOT use pins, use only royal icing. As cake would possibly be too heavy to hang successfully anyway, I suggest simply attaching ribbon at the top of the finished bauble with royal icing.

Cover half sphere with imprinted fondant, suggest blue (or colour of choice) Allow to dry thoroughly.

Cut 10cm round piece of imprinted blue (or colour of choice) fondant with a little CMC added and allow to dry thoroughly.

Using gum paste, mould the Nativity scene, front side only, with the Miniature Nativity Scene mould. The Mold is available from Floral Art & Sugarcraft Ph: 03 9544 6084.

Attach Nativity scene to the 10cm flat round piece with royal icing.

Attach the flat piece with the scene to the covered half of the 10cm polystyrene ball.

Cut circle of imprinted gum paste 11cm wide and cut smaller circle from middle, 6cm creating a donut shaped piece.



Place donut shaped piece on top of a 10cm/11cm sphere, very well dusted with cornflour, and allow to dry thoroughly. During the drying process, move slightly to ensure it doesn't stick.

When completely dry, attach donut shaped piece to covered half ball with royal icing.



Cover the join with a border, either piped or moulded.

Make holly leaves and berries for the top of the bauble in white and paint silver.

Add a little glitter to outside of the bauble and on the holly.



Left & above right the actual bauble that went to Government House.

Santa's Sleigh

Made from a mini Christmas Cake and much more

Notes from a demonstration by Phyllis Brereton, Flinders Branch

You will need:

Fruit cake: 5 cm deep x 12.5 cm long x 6.5 cm wide

Pettinice to cover cake

Modelling past to make sleigh and some decorations

Cake board approximate size 11cm x 21.5cm

Small amount of royal icing

Note: a 25cm (10") cake will make 6 x mini cakes.

Method

- From templates** cut out 2 sleigh shapes and one back in modelling paste and leave to dry.
- Decorate the sleigh with a Christmas motif of your choice.
- Cover the cake with icing and place on board.
- Moisten side and back of cake with royal icing and attach the back of the sleigh first and then the 2 sides.
- Cut out the front of the sleigh and fix in place with royal icing, curving the cake slightly.
- Fill any small gaps with royal icing round the edge of the cake.
- You can add Santa or some marzipan sweets, chocolates or whatever.

Right: the cake made by Phyllis Brereton.

** *The templates will be emailed to your secretary in a separate file because I cannot scale them properly within Tube Talk. Please contact me if you need a set to be posted to you. Ed.*



Woodlands Character Workshop

Hosted by Cake Decorators' Association of SA Marion Branch

Instructor: Nicole Taylor

All cake enthusiast welcome - Members and Non-members



Please note: you will be making the following characters the fox, raccoon, owl, mushrooms & a deer if time permits.

Saturday 26th February 2022 8.30am for 9.00am prompt start – 4.00pm

\$40.00 per person

Price includes all pre- coloured fondant which will be required for the figures (as pictured) you will be making.

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

BYO Lunch (due to Covid restrictions) **Morning & afternoon tea provided**

For any enquiries please telephone: Colleen Packham 0402 377 739 or Bette-Anne Smith 0402 699 317

Payment in full is required for the Woodlands Character Workshop by Friday 18th February 2022

Payment by Direct Debit: Cake Decorators' Association of SA Marion Branch

BSB: 105-105 Account No. 390 475 640 - **Please put on your name on direct payment as a reference**

or payable by cheque to Cake Decorators' Association of SA Marion Branch, PO Box 723, Park Holme 5043.

Please email acceptance and date paid to Colleen Packham colleen.16@bigpond.com and a list of requirements/tools will be forwarded to yourself.

Marion Branch are looking forward to hosting a fun day making these adorable characters

I, _____, Tel No. - _____

Email address: _____ will be attending this Woodlands

Character workshop and I have paid in full on/...../..... 2022

Please Note: you will be notified if this event needs to be cancelled due to Covid-19 restrictions

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 7:00 pm
Gawler Elderly Centre, 37 Fourteenth Street, Gawler

President Alanna James ph: 0466905 899
Email: lowernotherncakedecorators@gmail.com

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 Wendy McDonald ph: 0429 821 720
Email: cakedreams@me.com

Secretary Ros Northey ph: 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 Julia Cutting ph: 0402 232 540
Email: juliarobert@optusnet.com.au

Secretary Sarah Price ph: 0447 000 372
Email: sarahprice80@alive.com

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

Editor's Farewell



Hello CDASA friends

After 3 years of editing our magazine it is time for me to step back to pursue new directions including retirement from paid work.

As the editor of Tube Talk I have had an amazing journey from when I started in January 2019 when we sadly farewelled our Patron Maxine Halliday and reporting on all the events and activities up to now despite the social havoc caused by the Covid pandemic.

Your contributions, photos, branch reports and recipes have been magnificent and assisted me in producing each issue. I always had ideas about what to include in an issue and then a topic would come up somehow and before I knew it after a few chats or emails with people or from searching the internet I had an article produced.

It is a privilege to be a member of the CDASA and I thank you all for your generous support to me through your encouragement, reports, shared cake stories, photos of awesome cakes for the gallery pages and everything else .

I am so excited that Kevin Work is taking on the role of Tube Talk editor. He is an incredibly talented and inspiring cake decorator and sugar craft artist and I know that he will do a sensational job.

I still look forward to catching up with you all at CDASA branch and state events.

Yours in cake decorating *Susan Schilling*

Sugar Bells

Notes by Maxine Halliday

Bells can be used anywhere & themed to suit



You need:

50g caster sugar, egg white, royal icing, coloured cachous, bell mould, red and green food colour.

Instructions

Place sugar in bowl with just enough egg white to moisten sugar. Spoon mixture into bell mould. Pack down well and then turn it out tapping gently on the rim of the mould if necessary. Leave until the outside of the bell is dry enough to handle and centre is still soft. Carefully scoop out the centre with cocktail stick and reuse that damp sugar to make more bells.

Pipe a little icing into each bell and top with a coloured cachous for a clapper. Leave to dry completely. Bells can be coloured if desired but the amount of egg white must be reduced accordingly.



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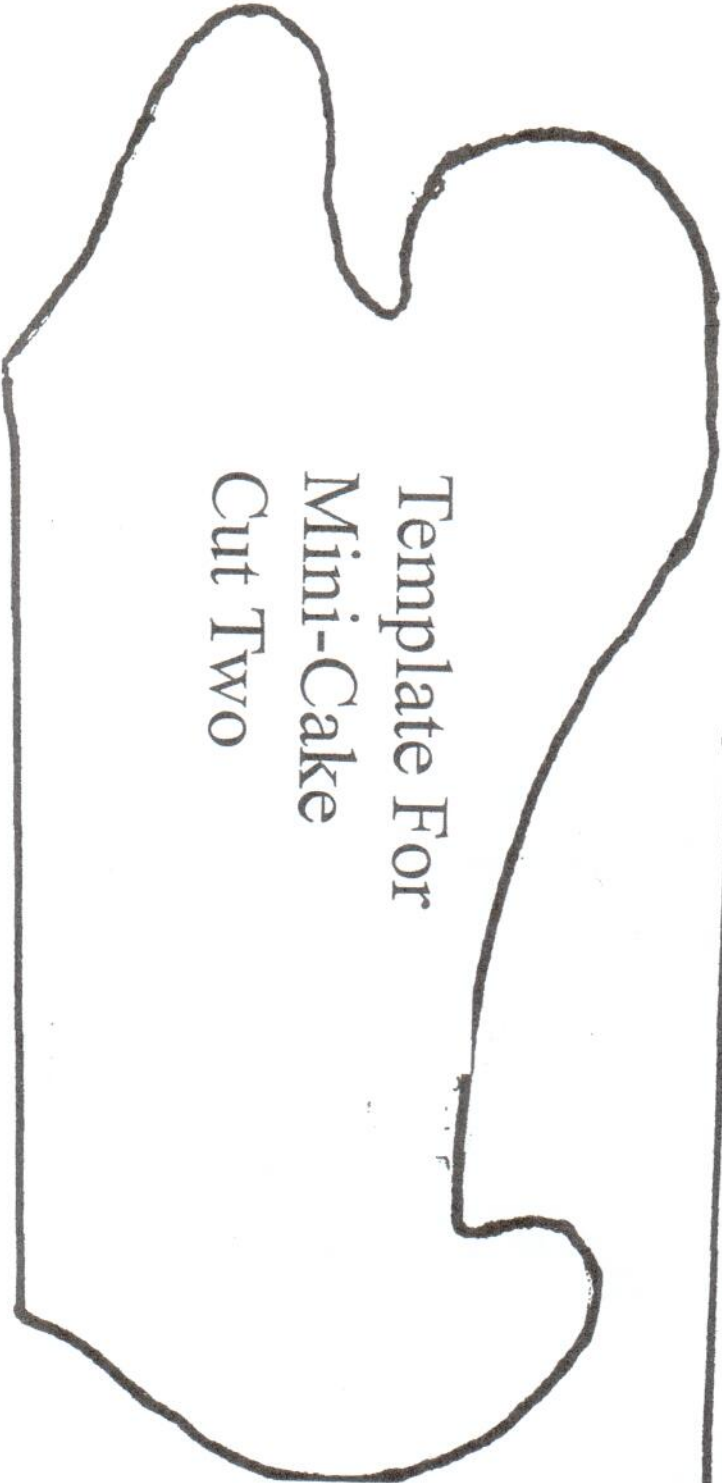


Under Front Of Sleigh
Cut One

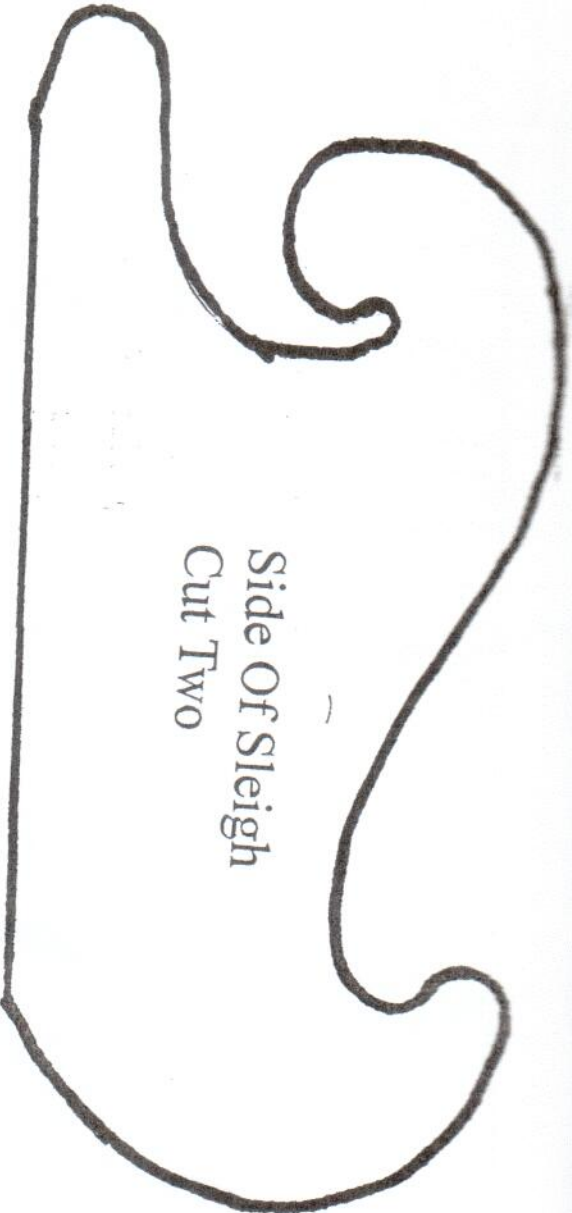
Back
Board
For
Santa
To
stand
On

Front Template
For Mini-Cake
Cut One

Back Template
for Mini-cake
Cut One



Template For
Mini-Cake
Cut Two



Side Of Sleigh
Cut Two