



Susan Schilling - Lower Northern Branch



Phil Donhardt - Marion Branch

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State Update & Info



From our President, Pam Lane

Hi Everyone,

Hoping you had a lovely Christmas and New Year. It's a great time to celebrate with family and friends.

This year is already shaping up with Marion Branch having a workshop making cute forest animals. Never tried novelty have a go, here's your chance, Nicole will show you how.



The State A.G.M. and One Day Seminar, hosted by Lower Northern Branch are busy planning an interesting day on June 18th so save the day. Keep a look out in Kevin's new Tube Talk Extra for details.

Positions of Vice President and secretary will be open at the AGM, consider becoming part of the State Executive we will look forward to your participation.

Kevin Work is our new Editor and will keep everyone informed of changes and updates throughout the year. Monthly with the Tube Talk Extra and quarterly with the magazine. Each branch will be responsible for sending this information.

Once again Covid may disrupt our plans but hope these are minimal, and we will enjoy friendship and sharing.

Regards,

Pam Lane
State President



Pamela Lane, State President - Marion Branch Represents the River, Paperbark and Sturt Pea

Life Members

Maxine Halliday (<i>dec'd</i>)	Betty Giles	Margaret Baughan (<i>dec'd</i>)	Pamela Lane
Amy King (<i>dec'd</i>)	Kevin Work	Helen Pumpa	Phillis Davis
Gill Hogg	Caroline Matthias	Rhonda Phillips	Lorraine Hopkins
Marie Adams	June Millan	Joy Middleton	Christine Heness

State Executive Contacts

President:

Pam Lane **p:** 08 8297 0365
e: pamlane2397@gmail.com

Vice-President & National Liaison Officer:

Bette-Anne Smith **m:** 0402 699 317
e: johnbette@chariot.net.au

Secretary:

Sue Raymond **m:** 0402 982 733
e: statexec@cdasa.org

Treasurer & Membership Insurance Officer:

Helen Pumpa **m:** 0417 843 930
e: hdpumpa@yahoo.com.au

Editor:

Kevin Work PO Box 2421
ELLENBROOK WA 6069
e: editor.cdasa@gmail.com

Judges & Stewards Convener:

Phillis Davis **m:** 0411 598 696
e: phillis@progressivebas.com.au

State Executive Meeting Dates

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 m: 0402 982 733)

- Mon, 28th Feb @ 7:00pm
- Mon, 30th May @ 7:00pm
- Mon, 29th Aug @ 7:00pm
- Sat, 26th Nov @ 1:30pm

Judges & Stewards

(Contact: Phillis Davis m: 0411 598 696)

- 1st meeting TBA
- Sat, 9th July @ 12:00pm
- Sat, 24th Sept @ 1:30pm
- Sat, 26th Nov @ 10:30am

Disclaimer

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From our Editor, Kevin Work

Hi Everyone,

Well, it is finally finished – my first Tube Talk!

For those who haven't read my previous notes – Thank you so much to Susan Schilling for your excellent work as Editor over the past few years, and particularly with your help & support in getting this edition organised.

I realise February is not the best month for material, given there have been no meetings this year, and the last meeting was probably a Christmas function. Having said that, it is brimming with lots of good material, so make yourself a cuppa and settle down in a nice quiet spot and have a good read. I would sincerely like to thank everyone who has contributed to this edition with both content and support. It couldn't have happened without your help.

Please continue to send in your articles, photos, recipes etc – remember the next edition is just around the corner.

editor.cdasa@gmail.com

For those who also get a printed copy, keep an eye out for the Postie – it will be on its way to the Printer early next week. Then it's back to Jan Legg to package and post it. Thank you Jan! I realise it isn't a 5-minute exercise.

I do hope you enjoy reading this edition and would welcome your feedback.

Best regards,

Kevin

2022 Tube Talk Deadlines

Deadline is the first Wednesday of the Issue month

Issue 1	February – April	02/02/2022
Issue 2	May – July	04/05/2022
Issue 3	August – October	03/08/2022
Issue 4	November – Jan 2023	02/11/2022

2022 Tube Talk Extra Deadlines

Deadline is typically the last Saturday of the previous month.

February	29/01/2022
March	26/02/2022
April	26/03/2022
May	30/04/2022
June	28/05/2022
July	25/06/2022
August	30/07/2022
September	27/08/2022
October	24/09/2022
November	29/10/2022
December	26/11/2022

Branch News



The Association has an extensive network of Branches throughout South Australia. Take a moment to find out where they are and what they are up to. Why not pop in to meet some new people and share a demonstration or workshop.

Adelaide Central Branch

Happy New Year Cakers! I hope you had a safe and enjoyable holiday season.

We have a range of interesting and varied demonstrations scheduled for the next few months.

For our first meeting of 2022 we welcome back Nicole Taylor from Charmed Creations Cakes to demonstrate her amazing 3D sugar cookie shoe, in the style of 'Shoe Bakery'. It's worth doing a Google search for Shoe Bakery to see their amazing shoes and accessories that look like cakes, cookies and desserts, and get excited to see Nicole Taylor's demonstration!

We will also be introducing a problem corner mini-demonstration. In February we will look at using Tappits and Clickstix.

I will be demonstrating popular ganache drip decoration techniques in March. There are many different ways to use a drip to enhance cakes, from birthday to wedding cakes. I hope we can all share any tips and tricks for drip cakes on the night.

And demonstrator superstar Dawn John will be captivating us in April with an Easter demonstration. More details to come on this as we get closer to the date.

Our committee is very excited and optimistic about the year. We are making back up plans and looking into online platforms to share our meetings with as many members as possible.

We are working to safely come together as a community who share a love for cake decorating and sugar craft.

We also send our condolences to the family and friends of Jill Hendry. She was a vibrant member of our Branch and her presence will be missed.

Yours in Caking, Jess



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Mon	Tue	Wed	Thu	Fri	Sat
Closed	10am – 5:30pm	10am – 5:30pm	10am – 7:00pm	10am – 5:30pm	9am – 1:00pm

(Sunday – Closed)

Shop 7, 104-106 Elizabeth St, Banksia Park

Alison: 0437 006 258

e: cakingmad.sa@gmail.com



w: cakingmad-sa.com



Lyndal McDonnell



Lyndal McDonnell

A big welcome to CDASA Life Member Kevin Work! Thank you for taking over the Editor's roll! Your experience in the Cake Decorators Association will no doubt prove to be very informative to us all!

Looking forward to all the year offers!

Wendy McDonald
Flinders Branch President.



Diane Wilson – 1st Prize



Dulcie Barker – 2nd Prize



Ros Northey – 3rd Prize



Wendy McDonald

Adelaide Central Branch Contacts

President:	Jess Groves	m: 0427 311 316
	jess.groves@hotmail.com	
Secretary:	Joanna Caruso	m: 0414 451 600
	cdasa.adelaide.central@gmail.com	

Flinders Branch

Happy New Year to you all.

I hope everyone is in good health and had an enjoyable Christmas and New Year with family and friends.

I would like to take this opportunity to thank Phillis Davis for her long term as President of Flinders Branch for last 8 Years. Not to be outdone she has taken on the Treasurer's roll.

I have big shoes to fill!

We look forward to the year ahead but due to the highly contagious Omicron COVID variant in our regions, and to keep everyone safe, we have decided to cancel our February meeting which would have been making the shells of our Easter Eggs. Instead we will send a 'homework' sheet to our Branch members with Recipe and 'How To' notes by Ros Northey. This way we will be able to decorate them as planned at our March meeting.

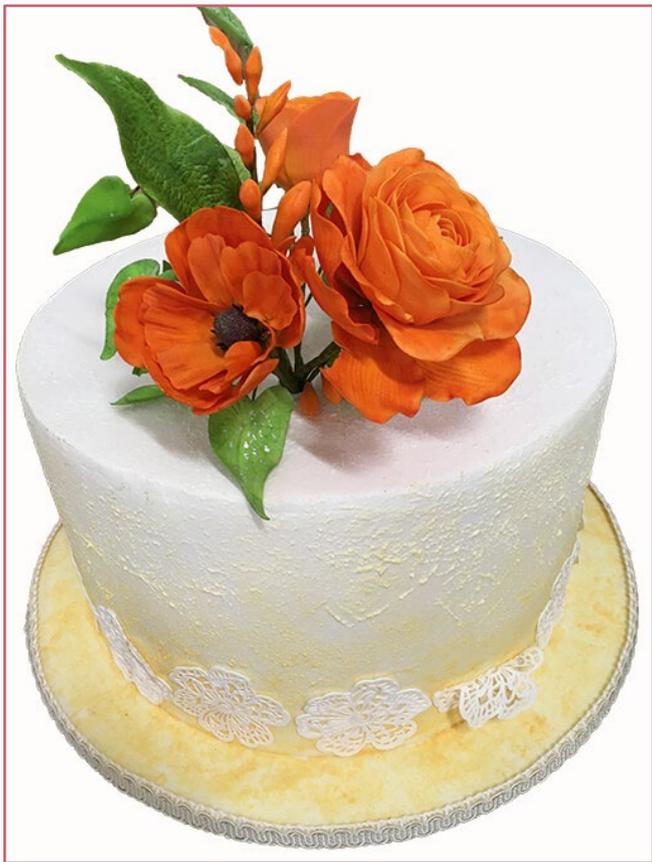
Thank you to Susan Shilling for her amazing work and interesting stories as Editor of TubeTalk. We wish her well!



Wendy McDonald

The Oktoberfest cake was for a 40th Birthday! The flavours were Caramel Mud and White Chocolate Mud both with White Chocolate Ganache filling. What a great themed party! The cake design credit to NJ Bakery.

The Tuna Boat cake was made for a Tuna Baron's 80th Birthday. The base cake (sea) was Orange and poppyseed with White Chocolate and Limoncello Ganache Filling and measured 800mm x 500mm. The Tuna Boat was modelled from one of his Tuna fleet. The flavour was Chocolate Mud with Chocolate and Grand Marnier Ganache filling. This was the largest cake order I have had the pleasure of making.



Phillis Davis – 2nd Prize State Competition 2021



Our members celebrating our Branch's 30th Birthday.

The plan was to celebrate with all Branches, but covid put a stop to that, so Wendy McDonald (our now president) made a lovely plaque and cupcakes with our 30th Birthday on them. We all enjoyed a lovely, quiet day.

Flinders Branch Contacts

President:	Wendy McDonald	m: 0429 821 720
	cakedreams@me.com	
Secretary:	Ros Northey	m: 0409 585 100
	yehtron@bigpond.net.au	

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

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

Prize pool worth over \$300,000!

1st prize

Toyota Kluger GX AWD Hybrid (RRP \$59,537)



Prize list

Image for illustrative purposes only.

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 Decorators' 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 a Smeg Kitchen Package to name a few.

Lottery closes on 24th February, 2022.

The draw will take place on 3rd March, 2022.

Lower Northern Branch

Hi Everyone!

Welcome to 2022. I hope everyone had a wonderful Christmas and that you have managed to stay safe in this trying time. I for one am hoping that this year is going to be a much better one!

I am the new President for the Lower Northern Branch – and have some very big shoes to fill following on from Rosemary Nathan. I'd like to take the moment to thank Rosemary for her hard work and dedication to our branch, especially in such difficult times. I am looking forward to helping our branch grow and develop further in my term as President and am hoping to be able to visit as many branches as possible this year so I can make new friends!

As this is my first President's Report for Lower Northern Branch and it is so early in the year, there is very little for me to report. I can share with you that our amazing subcommittee have been busy working throughout the break to bring you an awesome AGM and State Seminar to

be held at the Gawler Elderly Centre, Fourteenth Street, Gawler on June 18th.

We have decided on a “fantasy” theme and we’re excited to be able to announce that we have confirmed an exciting line up of demonstrators for our attendees including John Quai Hoi, Bette-Anne Smith, Nicole Taylor and Susan Schilling.

The registration form has been released and we’re looking forward to having everyone come along and have some fun with our dragons, fairies, mermaids, unicorns and witches! A copy will be in this Tube Talk but you will also be able to find it on our new website and Facebook page also.

If you haven’t seen our new website, you can find it here <https://cakedecoratorsgawler.com.au/>

We are all looking forward to our first meeting on February 15th, where Carol Davis will be demonstrating foliage.

I hope to see you all there. Happy caking and stay safe.

Alanna James



Some of our members at our annual Christmas lunch in December



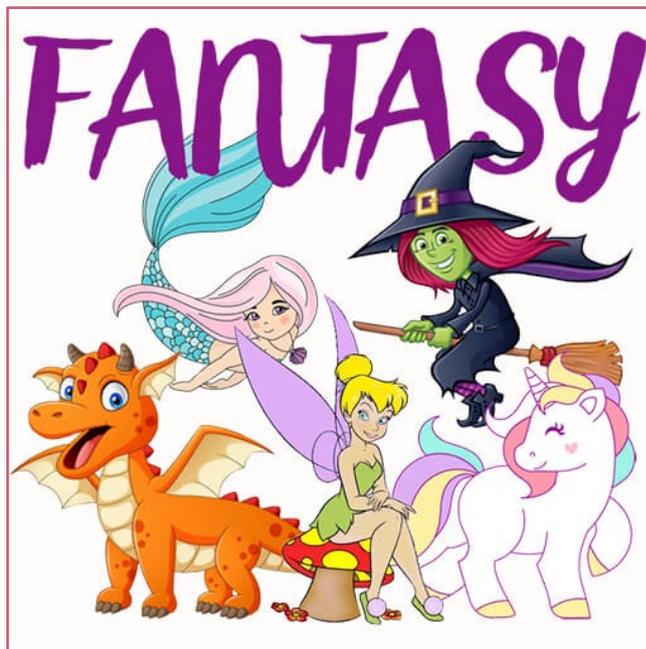
Ruth Hodshon



Sandy Mortimer



Sandy Mortimer



Our Seminar Mascot

Lower Northern Branch Contacts

President:	Alanna James	m: 0466 905 899
	lowernortherncakedecorators@gmail.com	
Secretary:	Denise Perry	m: 0419 191 483
	lowernortherncakedecorators@gmail.com	

Marion Branch

Welcome 22 from me to you

Here's hoping this year is full of exciting cake related events and not full of cancelled ones, am I right? Thanks to everyone for their support throughout a turbulent year to keep us afloat and no, I'm not the captain of the Titanic. This year we have a brand new, second-hand Tube Talk editor Kevin Work, and he has some great ideas to keep us informed on up and coming events so that all branches can work together & share events with the up to date information.

Jacky McCauley, yes Jacky, kept yelling "SHOW ME THE MONEY!" So we made her Treasurer, thanks to Barbara Walter for her service as outgoing Treasurer.

The first Marion branch workshop of the year will be the Woodlands characters, instructed by Nicole Taylor, hope to see you there at St Bernadette's school hall on Saturday the 26th of February.

Hopefully on the 11th of June we will be hosting a cake carving workshop once we/I work out the logistics and topic. Then a two-day Christmas flower workshop on the 29th of October and 5th November. Hope to see you all at an upcoming event, I'm the tall one trying not to put my hand up for anything.

Regards prez Phil.



Phil Donhardt



Bette-Anne Smith



Bette-Anne Smith

Marion Branch Contacts

President:	Phil Donhardt	m: 0418 800 107
	donhardtphil@gmail.com	
Secretary:	Colleen Packham	m: 0402 377 739
	marionbranchcdasa@gmail.com	

Naracoorte Branch

Hello Members,

Welcome to 2022 – hopefully it will return to some sort of normality and we can all catch up again.

I hope everyone is well and got to enjoy some time with loved ones over the holiday period. We will hold our first meeting in Naracoorte on February 12, which will be our AGM. Following the meeting we will work on items for the Mundulla Show. It isn't a competition as such but more a way of letting people know what can be achieved at various levels and encouraging everyone to have a try.



Reminder!

Membership fees are due in April

Our President Helen has been busy preparing for her daughters upcoming wedding, so we wish them all a wonderful day and look forward to seeing the wedding cake.

The next meeting will be at Bordertown on April 9th. I am not sure what we will be doing at this stage.

On May 7th, we are looking forward to a visit from State President Pam Lane and Helen Pumper.

I have enclosed a couple of recipes to use up the abundance of summer vegetables. Both are quick, easy and tasty. (see later in the Recipe section)

From our Branch thank you to Susan Shilling for the wonderful job she did with Tube Talk and welcome to Kevin. We eagerly look forward to the next Tube Talk edition.

Good decorating

Keep safe and well

Marj Haynes

Naracoorte Secretary

Naracoorte Branch Contacts

President: Helen Melino m: 0427 534 106
helenmelino@hotmail.com
Secretary: Marj Haynes p: 08 8762 1327
alexandmarj@bigpond.com

Northern Border Branch

Northern Border Branch Contacts

President: Amanda Gasmier m: 0429 673 595
Secretary: Carol Murray p: 08 8088 2664
casmuz@bigpond.com

South Eastern Cake Designers

South Eastern Cake Designers Contacts

President: Julia Cutting m: 0402 232 540
juliarobert@optusnet.com.au
Secretary: Sarah Price m: 0447 000 372
sarahprice80@live.com

Q: Is Google male or female?
A: Female, because it doesn't let you finish a sentence before making a suggestion.
Sweet Perfections – Aug '21
CDG of NSW

Fantastic Workshop

Presented by Marion Branch

All cake enthusiasts welcome - Members & Non-members

Date: 26th February

Time: 8:30am for 9:00am start – 4:00pm

Location: St Bernadette's School Hall
Cnr Walsh Ave & South Rd, ST MARYS

Workshop: Woodland Characters

With: Nicole Taylor



Note: If time permits, you will make the fox, racoon, owl, mushrooms & deer.

Cost: \$40.00 per person

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

Morning & Afternoon tea will be provided. 😊

Please BYO lunch (due to Covid restrictions)

Enquiries to:

Colleen Packham m: 0402 377 739

Bette-Anne Smith m: 0402 699 317

Payment Details:

EFT to: Cake Decorators' Association of SA Marion Branch

BSB: 105-105 **Account:** 390 475 640

Reference: Please include your name as a reference

Cheques to: Cake Decorators' Association of SA Marion Branch

Address: PO Box 723, PARK HOLME SA 5043

Confirmation:

Please email your acceptance to Colleen Packham (colleen.16@bigpond.com) and a list of requirements & tools will be forwarded to you.

I, _____ Ph: _____
email: _____

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

Bits & Bobs



Birthday Wishes

Like to have your birthday acknowledged here?

Add your Birthday details (Day & Month only) to your Membership renewal form, or send it to your Branch Secretary & to editor.cdasa@gmail.com

January Birthday List

Wishing you all a great day!

- | | |
|----|------------------------------------|
| 2 | Joyce McCall (Marion) |
| 9 | Nina Blake (Marion) |
| 16 | Colleen Packham (Marion) |
| 16 | Hilary Burnett (Marion) |
| 23 | Carol McGavisk (Northern Border) |
| 28 | Lynette Langridge (Lower Northern) |

February Birthday List

Wishing you all a great day!

- | | |
|----|---------------------------------|
| 10 | Rhonda Smith (Lower Northern) |
| 12 | Dulcie Barker (Flinders) |
| 12 | Evelyn Svanborg (Marion) |
| 20 | Kathy Saltmarsh (Marion) |
| 26 | Teresa O'grady (Lower Northern) |

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Membership Form

The Cake Decorators' Association of SA Inc

2022-2023 Membership Form



Please ✓		New Member	\$42.00
		Renewing Member	\$42.00
		Membership Badge <i>(optional)</i>	\$6.00 each

Your details *(Please use Block Letters):*

First Name:		Birthday:	Day:	Month:
Last Name:			<i>The year can be your secret ☺</i>	
Postal Address:				
Suburb:		Postcode:		
Phone number:	<i>(mobile preferred)</i>			
Home number:	<i>(optional)</i>			
Email address:	<i>(A full colour copy of Tube Talk (our magazine) will be sent to this email address.)</i>			
Printed magazine:	I would like a printed magazine:	Yes / No <i>(please circle)</i>		
<i>(Printed copies of Tube Talk are in Black & White and will be sent to your postal address.)</i>				

Emergency contact:				
Phone number:	<i>(mobile preferred)</i>			
Medic alert:	I have a Medic Alert:	Yes / No <i>(please circle)</i>		
Ambulance cover:	I have paid Ambulance Cover:	Yes / No <i>(please circle)</i>		

Select your Branch:	✓	Branch
		Adelaide Central Branch
		Flinders Branch
		Lower Northern Branch
		Marion Branch
		Naracoorte Branch
		Northern Border Branch
		SE Cake Designers Branch

Signed by Member:		Date:
--------------------------	--	--------------

How to pay your fee: Membership fees can be paid with cash, money order or cheque at a Branch meeting.
(Due April 2022) *(Please make cheques/money orders payable to your Branch.)*
 EFT payments can also be made – please ask your Branch Treasurer for details.
 A completed and signed form must accompany your payment.
 Please give your completed form and payment to your Branch Treasurer.

FANTASY



2022 AGM & STATE SEMINAR

Demonstrators: John Quai Hoi, Bette-Anne Smith, Nicole Taylor, Susan Schilling and more!

SATURDAY, 18th JUNE 2022
Demonstrations start: 9am
Gawler Elderly Centre
Fourteenth Street, GAWLER



HOSTED BY:

COST: \$80.00, including morning tea, lunch and afternoon tea

REGISTRATION:

Name: _____ Phone#: _____

Address: _____

Suburb: _____ Postcode: _____

E-mail: _____

Food Allergies: _____

I would like to attend dinner at a local venue (tba): **Yes / No** (please circle)

I would like to enter the **FREE** Cake Decorating Competition: **Yes / No** (please circle)

Please choose the Class: **Novice / Open** (please circle)

Open to attendees only. Judged by attendees on the day.

Specifications: Fantasy themed decorated cake. Cake or dummy to be no larger than 6 inches (15cm)
To be delivered when you arrive for the Seminar.

Deposit is non-refundable.
If event is cancelled due to Covid,
all fees will be refunded

TOTAL COST: \$80.00
Registrations & \$30 deposit due 20/5/2022
Remaining balance of \$50 due 3/6/2022

Registration to: Jan Legg | 8 Burford Crescent, REDWOOD PARK SA 5097

Ph: 0488 770 057 | **Email:** john92834@adam.com.au

Payments to: BSB: 105 135 | **Account:** 086 058 340 | **Account name:** CDASA Lower Northern Branch

AGM Nomination form

The Cake Decorators' Association of SA Inc



AGM Nomination Form

Nominations for the State Executive – 2022

	Name	Signature
Nominee:		
Nominated by:		
Seconded by:		

✓	Position <small>(only one per sheet)</small>
	Vice President
	Secretary

Nominations to be returned by 7th May 2022 to:

Sue Raymond
The Secretary CDASA
27 The Grove

WOODVILLE SA 5011

or by email to: statexec@cdasa.org

March Birthday List

Wishing you all a great day!



- 9 Michelle Koopman (Marion)
- 11 Sue Raymond (Marion)
- 14 Caroline Mathias (Marion)
- 19 Andrianna Rousvanis (Marion)
- 19 Evelyn Parks (Flinders)
- 20 Natasha Martens (Lower Northern)
- 22 Eva Diaz (Lower Northern)
- 27 Mary Cogman (Marion)
- 30 Arlene Whitehorn (Lower Northern)



Kevin Work – Adelaide Central Branch

Recipe Corner



An area to share your favourite recipes.
Don't be shy – if you like it, chances are we will too.
Abbreviations: tsp = teaspoon, tbsps = tablespoon, gms = grams

Cherry, Almond & Choc Cake

Brenda Damen – Adelaide Central Branch

Ingredients	
Morello Cherries	750 gms
Butter, Soft	200 gms
Castor Sugar	220 gms
Eggs, Large	4 eggs
Almond Meal	200 gms
Dark Choc, Grated or finely chopped	100 gms
Rum or saved Cherry Juice	50 mls
SR Flour	75 gms
Cinnamon, Ground	1 tsp

Method:

1. Pre-heat oven to 180°C. Grease and line base with Gladbake 2 x 7" round tins or 1 x 9" round
2. Drain cherries (save 50ml if you need). Place on paper towel to dry
3. Cream butter and sugar until light and fluffy. Gradually add eggs
4. Stir in sifted dry ingredients, chocolate, rum (or juice) and cherries. Spread mix into tin/s
5. Bake approx. 30 – 45 mins – until springs back when touched
6. Serve warm or cold as dessert, or fill with buttercream, ganache or cream for a beautifully filled cake

Mississippi Mud Cake

Lyndal McDonnell – Adelaide Central Branch

Ingredients	
Butter	250 gms
Coffee Powder	1 tbsps
Hot Water	1½ cups
Dark cooking chocolate, Chopped	200 gms
Castor Sugar (original recipe 2 cups)	1½ cups
SR Flour	1½ cups
Cocoa	¼ cup
Eggs	2 eggs
Vanilla	2 tsp



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Panorama SA 5041



Method:

1. Melt butter in a pan. Stir & combine Coffee & hot water, then chocolate & sugar. Stir until smooth.
2. Transfer to a large bowl and gradually add sifted dry ingredients in about 3 lots.
3. Add eggs & Vanilla and beat well.
4. Pour into greased & lined (up the sides as well) 20cm spring form cake tin.
5. Bake at 150°C oven for 2-2½ hours.
6. Stand 5 mins before releasing from the tin.

Icing

Melt combined 125 gms Dark Chocolate & 120 gms unsalted Butter over hot water. Cool to room temperature then beat with a wooden spoon until thick & spreadable.

(Lyndal says: "This is one of my most favourite recipes for a Choc Mississippi Mud that gets rated by friends, family & past clients as the best. Always better served with fresh strawberries & cream.")

Mango Colada Fridge Cake

Lyndal McDonnell – Adelaide Central Branch

(I also made this one a couple of Christmas' ago and absolutely loved it. Good for summer.)

Ingredients

Mascarpone	250 gms
Castor Sugar (¼ cup)	55 gms
Lime Juice	2 tbsp
Thickened Cream (1½ cups)	375 mls
Passionfruit Pulp, Strained (½ cup)	125 mls
Malibu Coconut Rum (¼ cup)	60 mls
Pineapple Juice (¼ cup)	60 mls
Sponge Finger Biscuits	12 biscuits
Mango, Peeled & coarsely chopped	1 mango
Raspberries, Fresh	120 gms

1 Mango, extra, thinly sliced, plus Passionfruit pulp, extra, plus Mint leaves, to serve

Method:

1. Line a 9 x 21cm loaf tin with plastic wrap, allowing the sides to overhang.
2. Place the Mascarpone, Sugar, Lime, ½ the cream and ½ the passionfruit pulp in a bowl and whisk until the mixture is well combined and thickens slightly.
3. Combine the Rum, Pineapple juice and remaining Passionfruit pulp in a shallow bowl. Soak 4 of the sponge fingers into the mixture then place into the tin. Spoon over ½ the Mascarpone mixture and top with ½ the chopped mango and Raspberries.
4. Repeat step 3 with another 4 fingers and remaining Mascarpone mixture, Mango & Raspberries.
5. Soak the remaining 4 fingers and arrange over the top. Cover with plastic wrap and refrigerate for 6 hours.
6. Turn the cake onto a plate. Whisk the remaining cream to firm peak and carefully spread over the top and sides of the cake. Decorate with the additional sliced Mango, Passionfruit pulp and Mint leaves.

1 Egg Pavlova

Ros Northey - Flinders Branch

Working on instructions & techniques with help from members.

Ingredients

Egg White	1 egg white
Castor Sugar	1 cup
Boiling Water	2 tbsp
Vanilla	1 tsp
Vinegar	1 tsp
Baking Powder	1 tsp

Method:

1. Combine Egg White & Sugar. Leave overnight or as long as possible.
2. Place in mixing bowl and beat on high speed for a few minutes. Add the Boiling water, Vanilla and Vinegar and beat on high speed for 10-15 mins.
3. Fold in the Baking Powder.
4. Put on a tray covered with Glad Bake, then place in a pre-heated oven at 280-360°F (140-180°C) for 30 mins.
5. Switch off the oven and leave until cold.
6. Decorate as any Pavlova.

Tropical Island Cupcakes

Phyllis Brereton - Flinders Branch

(Source: The Crabapple Bakery Cupcake Book)

This delectable moist cupcake is a great way to use up over-ripe bananas and pineapples. It's a very simple cake recipe - all the ingredients are mixed together in one bowl.

Decorate with Cream Cheese Frosting

Makes 20 / keeps 2 days / freezes 2 months

Ingredients – Hummingbird Cakes

Plain Flour	2 cups
SR Flour	1 cup
Bi-carb Soda	1 tsp
Cinnamon, Ground	1 tsp
Ginger, Ground	1 tsp
Crushed Pineapple, drained – reserve juice (2 x 450 gm tins)	900 gms
Soft Brown Sugar	2 cups
Desiccated Coconut	1 cup
Mashed, overripe Bananas (approx 4)	2 cups
Eggs, Whisked	4 eggs
Vegetable Oil	1½ cups
Reserved Pineapple juice (if needed)	½ cup

Method:

1. Preheat oven to 170°C. Line two 12-hole muffin trays with 10 pink and 10 golden-yellow cupcake papers.

- In a very large bowl sift together flours, bicarbonate of soda, cinnamon and ginger.
- Add the remaining ingredients and mix together using a large spatula. Stir until evenly combined.
- Spoon mixture into cupcake papers, filling each about three-quarters full. Bake for 25 minutes or until a fine skewer inserted comes out clean.
- Remove cupcakes from the trays immediately and cool on a wire rack for 40 minutes before frosting.

Flower Power Cupcakes

*Wendy McDonald - Flinders Branch
(Source: The Crabapple Bakery Cupcake Book)*

I was brought up in the 60's and 70's, when 'flower power' was at its height. I was too young to partake in all the activities, but I do remember the crazy colours and oversized designs. The zucchini cake is moist and healthy - the perfect choice to represent the years of all things Nat-ur-ale.

Decorate with Cream Cheese Frosting

Makes 24 / keeps 2 days / freezes 2 months

Ingredients – Zucchini Cakes

Plain Flour	2 cups
Wholemeal Flour	2 cups
Salt	1 tsp
Baking Powder	3 tsp
Bi-Carb Soda	1½ tsp
Cinnamon, Ground	3 tsp
Nutmeg, Ground	1 tsp
Ginger, Ground	1 tsp
Raisins, Chopped	1 cup
Rum	⅓ cup
Vegetable Oil	2 cups
White Sugar	2 cups
Soft Brown Sugar	⅔ cup
Eggs	6 eggs
Zucchini, Grated	5 cups
Vanilla Extract	2 tsp

Method:

- Preheat oven to 180°C. Line two 12-hole muffin trays with bright coloured cupcake papers.
- Sift together all dry ingredients, except sugars.
- In a separate bowl, soak the raisins in the rum.
- In another bowl, use an electric mixer on medium speed to beat together the oil, sugars and eggs until thick and creamy (about 5 minutes).
- Add the grated zucchini, rum and raisin mixture, and vanilla and beat on low speed until combined.
- Add the flour mixture and beat until thoroughly combined; do not overbeat as this will toughen the mixture.
- Spoon mixture into cupcake papers, filling each about ¾ full. Bake for 20 minutes or until a fine

skewer inserted comes out clean. Remove cupcakes from the trays immediately and cool on a wire rack for 30 minutes before icing.

Cream Cheese Frosting

*Wendy McDonald - Flinders Branch
(Source: The Crabapple Bakery Cupcake Book)*

Goes well with both the Flower Power & Tropical Island Cupcakes

Makes 4 cups frosting / enough for 24 cupcakes / keeps 4 days

Ingredients

Unsalted Butter, softened	125 gms
Cream Cheese, Softened	400 gms
Vanilla extract	1½ tsp
Icing Sugar	6 cups

Method:

- Cream the butter for 1-2 minutes.
- Add the cream cheese, vanilla and half the sifted icing sugar and beat for 3 minutes or until the mixture is light and fluffy.
- Gradually add remaining icing sugar and beat until the mixture is light and fluffy and of a spreadable consistency.
- You can use the frosting immediately.

Cucumber Relish

Marj Haynes - Naracoorte Branch

Ingredients

Large, Green Cucumbers	4 gms
Brown Onions, finely chopped	500 gms
Spiced Vinegar	800 mls
Sugar	2½ cups
Salt	1 tsp

Method:

- Mince cucumbers (or place in food processor for a few seconds). Finely chop or process the Brown Onions.
- Place vinegar in a pan, add sugar and heat until sugar has dissolved.
- Add salt cucumber and onion and bring slowly to the boil gently for around 2 hours.
- When cool add some green food colouring (Gooseberry is best) and bottle in small screw top jars. Beautiful on biscuits with cheese.

Zucchini Slice

Marj Haynes - Naracoorte Branch

Ingredients

Zucchini, grated	375 gms
Onion, finely chopped	1 large
Bacon Rashes, chopped	3 rashes
Tasty Cheese, grated	1 cup
SR Flour	1 cup
Oil	½ cup
Eggs	5 eggs

Method:

1. Combine all ingredients, season with salt and pepper and mix very well.
2. Pour into a well greased slice tin (16cmx26cm)
3. Bake in a moderate oven for 30-40 minutes or until set and golden brown.
4. Nice hot or cold with a tossed salad. Freezes well.

Chocolate Marshmallow Slice

Vicki Sladden - Northern Border Branch

Ingredients - Base

Yo-Yo biscuits, crushed	1 packet
Mixed Nuts, chopped	½ cup
Dried Apricots, diced	200 gms
Marshmallows, mixed colours	125 gms
Condensed Milk	1 can

Method:

1. Mix together & press into a greased slice tin.

Ingredients - Topping

Chocolate	100 gms
Copha, melted	57 gms

Method:

1. Pour over base, set in the fridge.
2. Cut into squares.

Biscuits

Vicki Sladden - Northern Border Branch

(Great to use up egg yolks left over after making royal icing)

Ingredients

Butter	115 gms
SR Flour	200 gms
Sugar	115 gms
Egg Yolk	1 yolk
Vanilla to taste	

Method:

1. Heat oven to 150 - 160°C
2. Cream butter & sugar, beat in egg yolk.
3. Fold in flour. It will be quite stiff.

4. Put spoonfuls of mixture onto a baking tray, cover with glad bake & press down with a fork to flatten.
5. Bake in oven 30-40 minutes, leave on tray to cool.

Jelly Swirl Cupcakes

Susan Schilling - Lower Northern Branch

Source: ChocolateChocolateandmore.com

Ingredients - Cupcakes

White cake mix (don't judge)	1 box
Jelly - pick a fun colour, you know you want to!	1 box
Ingredients listed on box to make cake	

Ingredients - Jelly Buttercream Icing

Vegetable Shortening	½ cup
Butter, softened	½ cup
Vanilla extract	1 tsp
Icing Sugar (1 pound)	4 cups
Milk	2 tbsp
Jelly Mix	1-3 tbsp

Method:

1. Preheat oven to 350°F (180°C). Line a muffin tin with liners.
2. Mix up cake mix as directed on box, you know the routine, eggs, oil, water, whatever.
3. Now separate half of your batter to a separate bowl. Add Jelly mix to remaining batter and mix.
4. Now time to dish it up. Spoon some white, then some colour, then more white, then more colour. Do not overfill, about 2/3 full should be good.
5. Bake for 16-18 minutes, watch them carefully, these burn easily. Use a toothpick to test for doneness.
6. For Buttercream - Sift Icing sugar to remove any lumps.
7. Beat shortening and butter till creamy and smooth. Add in vanilla, beat again.
8. Add sugar, 1 cup at a time, making sure to combine completely. Once all sugar is combined, add your milk. You've got your basic buttercream. So make it fun. Add some Jelly.
9. The amount of Jelly won't change your colour very much but it will change the taste, if you want just a light flavour, use just the 1 tablespoon, if you want some bang, use more. Take a little taste, adjust, taste again, then ice.



Steps to Success



Steps to Success are detailed instructions, provided by talented people within our Association, to share their expertise with us & enable us to expand our own knowledge and skill. We thank them for their contribution.

Cookie Cake

Denise Perry - Lower Northern Branch



It has become tradition in my family for me to make the cakes for our family milestones. Each time a new challenge, some theme or style seen on Instagram or Pinterest that looks great but I've never attempted. This time was no exception – a December layer cake to be picked up on the Friday afternoon before the party Saturday night. Did I mention I work all but Tuesday afternoons?

I'd have to bake during the week and decorate Thursday night. That's 2 days in the fridge with open sides. I was paranoid the cake was going to dry out before the birthday girl got to see it! So I suggested we go with the cookie layer cake. That means 6 giant cookies, all the same size – what was I thinking? I was kind of thinking cookies can be made well in advance so lots of time for trial and error... and I love making cookies, I'd always wanted to attempt a cookie cake.

Having never made one before I'd seen plenty of videos so I made a plan:

Make the cookies

Use a template to design or print out the number to trace, ensuring all the cookies are the same, calculate the size required to fit the board. I designed my numbers on A4 sheets of paper and cut them out to lay over the cookie dough. I used my favourite Sugar cookie recipe - kept cold

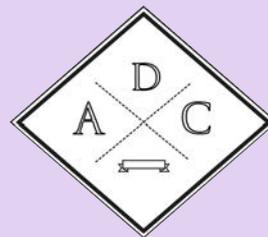
before baking, it holds its shape well. Roll out the dough on baking paper so the cookie can be left on the paper when cut, then you can slide the paper straight onto the tray.



Because of the size, I found I had to leave the cookie a little longer in the oven to reach that golden colour.

When the cookies came out of the oven, overlay the template to ensure the cookie kept its shape and use the side of a knife to reshape while still a little soft if required.

Keep the cookies on baking paper for easier movement later.



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Decide on the filling

Buttercream is my go-to and should be firm enough to hold the layers.

Decide on the decorations

The inspo picture my niece provided had flowers, berries, meringues and macarons. I'd use all of these, making the flowers from fondant, layering 3 daisies, coloured pink with edible dust. This time I purchased the Macarons from Woolies (later discovering they were a bit bland for the \$20 I shelled out for them – I would have made them given more time).

The recipes for the cookies, Buttercream and Meringues are below.

Assembly

Ahh December in Australia, second only to January as my least favourite caking month – nothing is stable, everything melts so fast! The trick is to work quickly with the cookie dough and then patiently with the buttercream layers.



Order the 3 cookie layers in this sequence: Strongest (thickest), ugliest, prettiest (on top) Not having made one before I'd also made a spare in case one of the layers broke.

Prepare a few bags of buttercream for continuous piping of one layer. Keep the remainder in the fridge if it's hot.

Pipe the buttercream onto the base cookies



I used a dot/teardrop design as is commonly used, starting around the outside then filling the middle (if the cookie is wide enough).



Keep to the pattern and line up the dots on each layer with the ones below - I found you can't go ahead and pipe on all the cookies and then stack them (initially thinking this would be a good time saver preventing squishing I realized the dots wouldn't line up), I needed to pipe one layer, harden the buttercream up in the fridge for 15 mins, stack a new cookie, repeat. The refrigeration between layers wouldn't be required in cooler weather as the buttercream remains firm. I was having nightmares of buttercream oozing out between the layers and did consider putting spacers such as lollies in between to stop the ooze!

Be sure to pipe both numbers at the same time to keep the height the same.

After piping the dots on the top layer, cover the top with decorations!

Cookie Recipe

Denise Perry - Lower Northern Branch
(I needed 3 portions)

Ingredients	
Unsalted Butter (1 cup)	225 gms
White Sugar (1 cup)	225 gms
Eggs, large	2 eggs
Vanilla	2 tsp
Plain Flour (3 cups)	390 gms
Baking Soda	1 tsp
Salt	½ tsp

Method:

1. Cream butter and sugar (about 3 mins). Add eggs and vanilla. Mix to combine.
2. Add dry ingredients, mix until smooth.
3. Separate dough into 2 portions, glad wrap in flat blocks and refrigerate 1 hour (to be firm enough to roll).
4. Preheat oven to 180°C
5. Roll dough to 1cm thick (or as desired), cut into shapes (for this recipe I rolled between ¾ to 1cm

The key to cookies not spreading is cold dough – if it softens too much in rolling and cutting put back in the fridge for a while until firm. If cutting in advance, put trays in fridge until time to bake.

6. Cook for 10-15 mins or until edges are golden. Cool for a few mins on tray before moving to rack

Buttercream Recipe

Denise Perry - Lower Northern Branch
(I needed 6 portions)

Ingredients	
Butter	125 gms
Icing Sugar	200 gms
Milk	1 tbsp

Method:

1. Beat butter until whitens. Gently add icing mixture and milk in alternate batches, ensuring each layer is mixed.
2. Add flavouring.

Flavouring - when I make 4x the mix I add 1 tbsp vanilla and 3 tbsp milk.

3. Mix on medium speed for another 5 mins or until not grainy. Don't be tempted to mix too fast, it will create air bubbles.

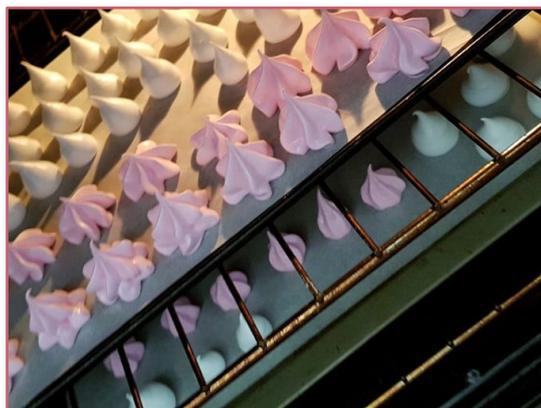
Meringue Recipe

Denise Perry - Lower Northern Branch

Ingredients	
Egg Whites	75 gms
Castor Sugar	150 gms

Method:

1. Heat oven to 200 degrees, spread sugar on baking papered tray and place in oven for 5-7 mins then reduce oven to 100 degrees for meringues.
2. Whisk egg whites over a double boiler 4 mins (or thermomix speed 3, 37 degrees), remove from heat, slowly whisk in sugar over the next 6 mins until firm peaks consistency.
3. Separate mix into 2 batches, colour one to match your theme, leave the other glossy white. Pipe onto a baking paper lined tray using your favourite nozzle, 1m/2m for star or round for teardrops.



4. Bake for 45 mins, turn oven off and leave in oven to completely dry out.



Kevin Work – Adelaide Central Branch

Foxglove — digitalis

Phyllis Davis - Flinders Branch



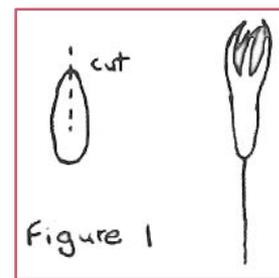
The common foxglove (*digitalis purpurea*) is a biennial that grows four to five feet tall and has rosy-purple or white flowers. It has been bred into several varieties with pastels, rusty reds, pinks, yellow and lavender colours. The flowers are tubular or bell-shaped and hang closely on one side of the stem so that sometimes four rows try to occupy the same position. This arrangement is more apparent than real, for the flowers really originate on all sides of the stem, but the short stems somehow twist around so that they all seem to be on one side. They have toxic flowers, however they are grown commercially and used for heart drugs.

Requirements

- Modelling Paste – white, egg yellow & light green
- White Wire – 18g, 24g, 26g, 28g & 30g
- Very Small Calyx cutter – Orchard R15 or a tiny 5 or 6 petal blossom cutter.
- Petal Dusts – Plum, Lilac, Fuchsia Pink and Violet for flowers. Green for calyx.
- Cornflour

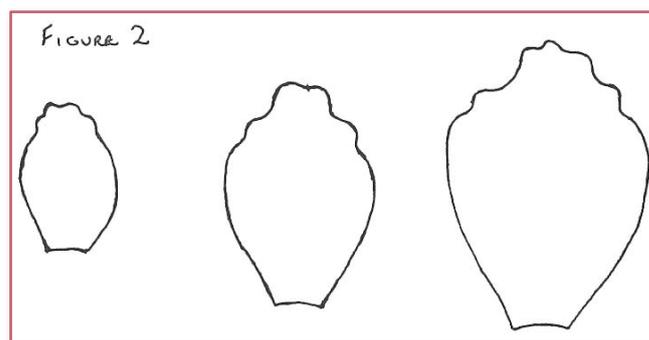
Flower centre:

For the largest flower take a 10mm size ball of yellow paste and mould into a cone shape. Cut the pointy end into half about $\frac{2}{3}$ of the length and then each one into halves again. Thin the four into round pointy shapes and give uneven movement to them. Insert a 24g wire with a hooked end through the middle of the four fingers and pull into the centre. Thin and firm around wire and allow to dry. Make these in slightly smaller sizes to suit the small and medium flowers. Figure 1.



Flowers:

Roll out white paste thinly and cut out the single petal using the three different size patterns in Figure 2. All the three sizes are made the same way. Using a large ball tool, ball edges and across the base to widen slightly. Softly flute around the top half of the petal. Join together lengthways, by moistening along one edge to form a tubular flower. Smooth the join as much as possible. Moisten the dry centre around base and insert into flower. Seal flower around centre at the base. Allow to dry. Take a tiny ball of green paste, slightly indent with tiny ball tool and add to base of each flower, forming a cup shape at base of flower. Make a small "witches" hat shape and roll out paste thinly. Use a tiny calyx cutter to cut out. Ball slightly and attach to flower. Leave points standing out from flower. For the small flowers it is easier to cut out a smaller calyx shape from finely rolled green paste. Ball slightly and attach. A tiny ball of icing will need to be attached after to give the finish to the calyx

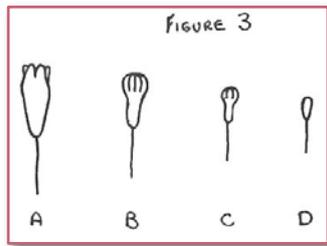


Large Buds:

Take a small ball of paste and roll into a cone shape. Using modelling stick and hollow out to make a cone. Fine edges without making the opening too large. Insert a hooked 26g wire through centre and pull through into base. Firm the bud onto the wire. Fold and scrunch top to close up and give the impression of a bell about to open out. Allow to dry. (Figure 3A.) Add calyx as per small flower.

Medium Buds:

Take a small pea size piece of paste. Roll into a small cone. Roll the top between your fingers to form a ball shape on top of cone.



Insert a hooked 28g wire through the top and pull into cone. Firm the bud onto the wire. Mark at least five or six markings evenly over the top of the ball-part of the cone.

Allow to dry. (Figure 3B.) Add tiny calyx as for small flower but points only just opening out a little.

Small Buds:

Using a very small ball of paste and do the same as for the medium bud using 30g wire except have less and lighter markings. Allow to dry. (Figure 3C.) Add tiny, closed calyx.

Tiny Buds:

Using a tiny ball of paste, insert 30g wire and make into a small cone shape. (Figure 3D.) Add tiny ball of green paste and cup at bottom of bud for calyx.

Colouring Flowers

Make a mixture of plum, lilac and fuchsia pink petal dusts mixed with cornflour. Lightly dust down in centre of flower, gradually increasing depth of colour on open part of flower. Very lightly dust outside of flower giving only a hint of colour until fluted area where colour is more intense. Over dust lightly with violet around edges and blending it in for about 1cm on the inside of the largest flower. Also blend a little around the fluted area on the outside of the flower. Using burgundy liquid colour and a toothpick dab dot markings over open inside area on the extended part of the flower. Also put dots slightly to the sides.

Colouring Buds

The buds all have white at their bases with only a hint of colour on the tips of the tiny buds, gradually increasing the depth of colour as the buds get larger. The large bud is coloured for at approximately $\frac{2}{3}$ of their length and a touch of violet can be added to the tip.

Colouring Calyxes

Using a slightly darker petal dust than paste give all calyxes a light brush to give shading to them.

Assembly:

Steam all flowers and buds and allow to dry thoroughly. Tape each before attaching to 18g wire to make main stem.

Start with tiny buds and tape evenly around central wire leaving a short stem from bud to central stem. The first

few point upwards but then they gradually point downwards. Gradually increase in sizes of buds and then flowers as well as the length of stem. Also they start to twist so that they are mainly on one side of the main stem.

Mr. and Mrs. Brown had two sons. One was named Mind Your Own Business & the other was named Trouble. One day the two boys decided to play hide and seek. Trouble hid while Mind Your Own Business counted to one hundred. Mind Your Own Business began looking for his brother behind garbage cans and bushes. Then he started looking in and under cars until a policeman approached him and asked, "What are you doing?" "Playing a game," the boy replied. "What is your name?" the officer questioned. "Mind Your Own Business." Furious the policeman inquired, "Are you looking for trouble?!" The boy replied, "Why, yes."

*Sweet Perfections – Aug '21
CDG of NSW*

April Birthday List

Wishing you all a great day!

1	Carol Murray (Northern Border)
5	Joy Scherer (Marion)
10	Susan Schilling (Lower Northern)
12	Brian Wood (Northern Border)
15	Kathy Gudge (Lower Northern)
18	Maria Stillitano (Lower Northern)
27	Margaret Siviour (Flinders)



Kevin Work – Adelaide Central Branch