



Bette-Anne Smith - Marion Branch
 (Bette-Anne's Grandson's cake)



Marj Haynes - Naracoorte Branch

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State Update & Info



From our President, Pam Lane

Hi Everyone,

Time is flying with Easter already passed and Mother's Day around the corner. I hope that everyone has had or will have lovely family time on these occasions.



By this time our new Tube Talk extra and new look Magazine will have been received and read. It's exciting to see the change and hope you feel the same. Remember Kevin will gladly receive photos, recipes, notes or stories at any time. Some of our new members will not have seen some of these and us "oldies" like to be reminded of your work, also to see new techniques and ideas.

The State AGM and one day Seminar hosted by Lower Northern Branch is quickly approaching and I am really looking forward to seeing the demonstrations and catching up with friends.

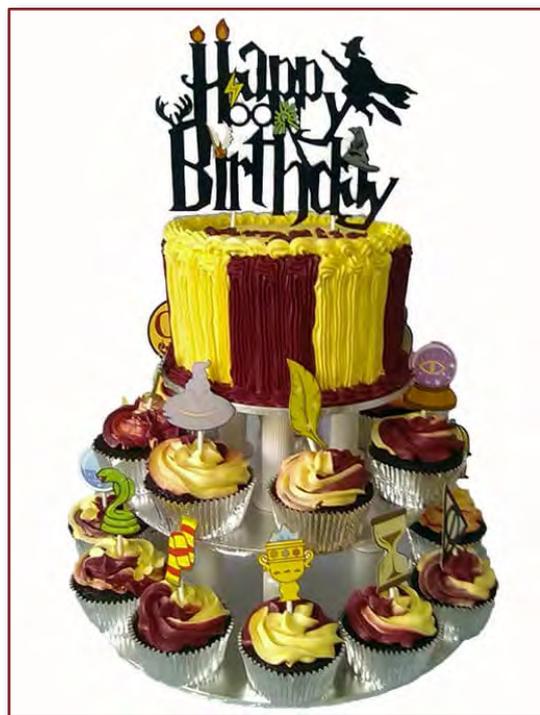
The State Government has been making many changes saying that "everything is getting back to normal". The Royal Adelaide Show is on again. In the cookery section, there will be an opportunity to try your hand at baking. The class is for a cake to celebrate the Queen's Jubilee.

Please note it is time for your insurance renewal, form in this issue.

Keep well and keep safe.

Regards,

Pam Lane
State President



Carol McGavisk – Northern Border Branch



Mandy Lynn – SE Cake Designers Branch
the recipe for the biscuit cake came from
www.taste.com.au/recipes/love-heart-biscuit-cake/5qv9xtk0

Life Members

1983	Maxine Halliday (dec'd)	1992	Kevin Work	2003	Margaret Baughan (dec'd)	2015	Pamela Lane
1986	Amy King (dec'd)	1994	Gill Hogg	2006	Helen Pumpa	2016	Phillis Davis
1991	Marie Adams	1995	Caroline Matthias	2012	Rhonda Phillips	2020	Christine Heness
1991	Betty Giles (dec'd)	1996	June Millan	2013	Joy Middleton	2021	Lorraine Hopkins

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Phillis Davis **m:** 0411 598 696
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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, 30th May @ 7:00pm
Mon, 29th Aug @ 7:00pm
Sat, 26th Nov @ 1:30pm

Judges & Stewards

(Contact: Phillis Davis m: 0411 598 696)

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, a bumper Tube Talk!

Thank you so much to everyone who has contributed to this edition. You have all given so generously and it clearly shows with the quality and quantity of content.

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

If you haven't considered contributing before, please remember this is everyone's newsletter and everyone is welcome to have your work included.

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 again Jan!

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

Best regards,

Kevin Work

2022 Tube Talk Deadlines

Deadline is the first Wednesday of the Issue month

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 Friday of the previous month.

June	27/05/2022
July	24/06/2022
August	29/07/2022
September	26/08/2022
October	23/09/2022
November	28/10/2022
December	25/11/2022



Reminder!

Membership fees were due in April
We don't want to lose you!! Please renew your membership before you forget – form on page 20

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

What an eventful year it has been already! I would like to start by thanking the outstanding work of the committee. We might be small in numbers, but our committee has an abundance of passion for cake decorating and Sugarcraft and a desire to share this through our branch and the CDASA.

We have had some excellent demonstrations at Adelaide Central so far: a stunning 3D sugar shoe by Nikki Taylor, how to use Tappits and adorable Easter Cookie Baskets by Dawn John, and chocolate ganache drips and simple chocolate decorations by me.

We have some wonderful demonstrations booked in for the remainder of the year, everything from delicate piped buttercream and royal icing to 3D cake structures and isomalt – and will keep you updated via the new Tube Talk Extra. Light suppers are also back on.

We would encourage all our members to register for the State Seminar 2022 on June 18. It will be a fantastic (pun intended) opportunity to watch amazing demonstrations and meet members from other branches. To help our members attend, Adelaide Central Branch is offering its members a \$20 rebate on their registration, so let's all support this exciting event!

Our branch is utilising technology this year by sharing our meetings live via Microsoft Teams and making sure all our members get a good view of the demonstrations with a projector. We are raising money for our own projector and equipment through raffles, personalised aprons and workshops.

Our Airbrush Workshop has been postponed, so if you missed out on a spot and want to perfect your airbrushing techniques, stay tuned for the new date, or get in touch with our branch Secretary.

Happy Caking,

Jess



Classes

- Buttercream & Fondant Cakes
- Macarons, Cupcakes & Cookies
- Guest Teachers
- Kid's School Holiday Classes
- Private Classes
- Kid's Birthday Parties
- Corporate Events

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Not valid for already discounted products or classes.




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
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w: cakingmad-sa.com

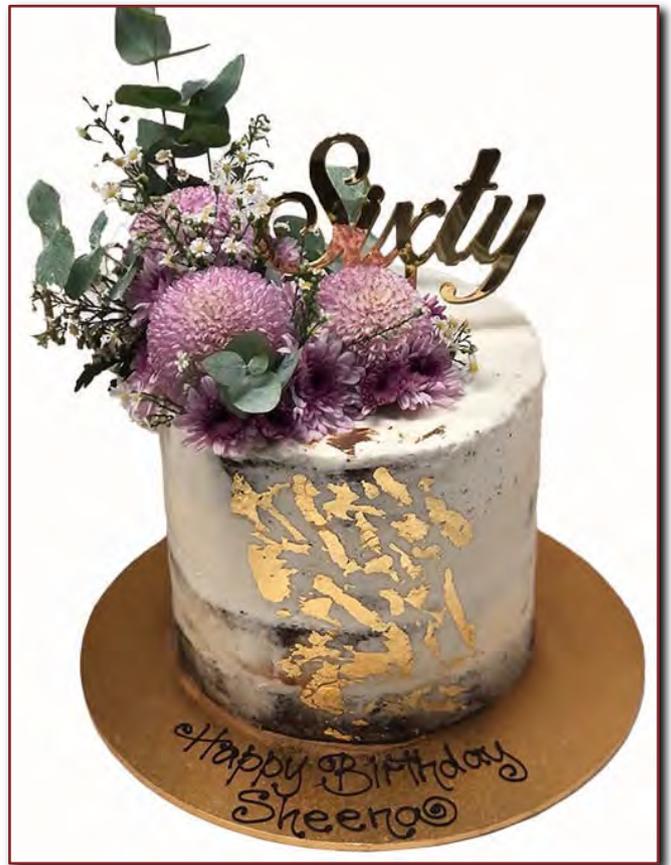
'Fun Facts/Did You Know?' ...

One of the first wedding cakes wasn't actually cake at all – it was bread. In ancient Rome, bread was broken over the bride's head to symbolize good fortune and fertility to the couple.

Ann-Marie Beatty
Icing News, CDA WA, Vol42 Issue2



Jess Groves



Jess Groves



Jess Groves



Jess Groves



Lyndal McDonnell

Lyndal says: "This is my best car cake I have ever done for a 21st order - replica of the birthday boys Mitsubishi Triton. Took many hours and a sore back later ??? but everyone was very happy, especially me."

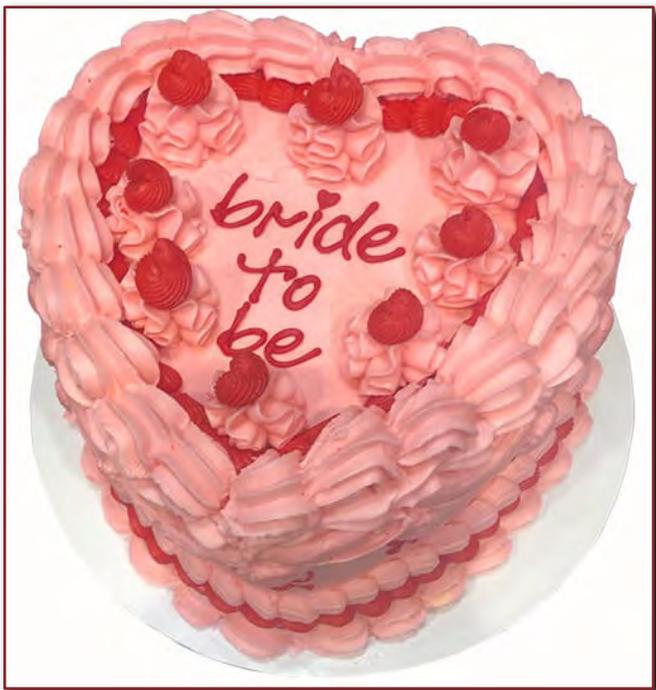
Gold Drip Recipe
 Mix equal parts Icing sugar and Lustre Dust (1 tbsp each).
 Add Rose Spirit or Vodka to desired thickness.
 Jess Groves



Jess Groves



Joylene Thomson



Jess Groves



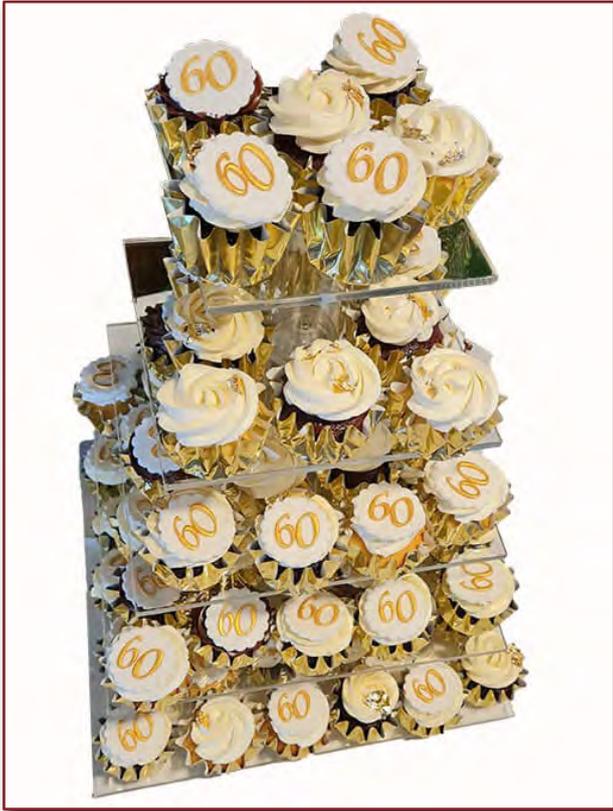
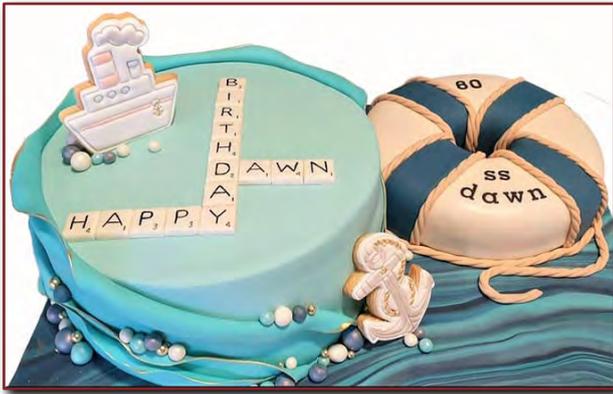
Joylene Thomson



Dawn John - Bunny Boxes



Dawn John - Flower Bouquet



Dawn John

Dawn says: "These are a few photos from my 60th in March and I made my own cupcakes, vanilla with caramel filling, red velvet and choc mud. My friends - Alison from Caking Mad (Adelaide Central member) made my cakes with help to decorate them from Tracy & Peter (also from Adelaide Central Branch). The large one was choc mud & orange almond layers. The life ring was sticky date, they were amazing. I had no idea the cakes were being made, they were such a surprise, as I love cruising and playing scrabble."

Adelaide Central Branch Contacts

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reference: Must include your name

Flinders Branch

Hi everyone,

I hope you're all well!

Our March meeting was a huge success!

A big thank you to Ros and Dulcie for helping us to create beautiful Sugar Easter Eggs and for Phillis for demonstrating the lovely Easter Lily. Although our numbers were down, we all had a wonderful day catching up.



We have a change of plans for our May meeting. Due to another commitment, Nicole has had to change her workshop until our September meeting. Pam Lane has kindly offered to demo and workshop a Double Debutante Camellia flower for us.

I hope we can get everyone to come along and join us. Visitors are more than welcome.

I look forward to seeing you all!

Wendy McDonald



Ros Northey & Dulcie Barker helped with our Easter Egg workshop



Wendy McDonald



Wendy McDonald – Original source unknown

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Lower Northern Branch

Happy May to everyone! I hope you are still keeping safe and that your caked decorating mojos are back in full swing with COVID restrictions being lifted!

I hope your recent bakes have been hassle free. I had a terrible cake disaster after Easter where my own birthday cake collapsed the night before I needed it! Luckily, I planned ahead and had extra cake ready to remake the whole thing – but what a stressful time!

Lower Northern have ramped up the AGM and State Seminar planning and we are deep into preparations – with so many events having been cancelled of late, this is surely going to be something you don't want to miss out on! I have it on good authority that whilst the day is value packed with amazing fantasy demonstrations, guests who attend will also walk away with a goodie bag jam packed with ingredients, tools and other miscellaneous items. So, find your registration form or download from our Facebook page and RSVP quick before registrations close!

'Fun Facts/Did You Know?'

The world record for the tallest tower of cupcakes consisted of a staggering 18,818 cupcakes.

The huge structure towered above the onlooking crowd at 12.69 m (41 ft 8 in) in Chennai, India.

Ann-Marie Beatty
Icing News, CDA WA, Vol42 Issue2

Since our last tube talk, we have had Carol Davis demonstrate some foliage and also had Kerri Wiseman demonstrate a beautiful floral sugar shoe (Kerri is also a last minute addition to the state seminar demonstrator line up – replacing Sue Schilling who is unwell). We are so lucky to have such talented members in our branch!

Coming up we have Wendy Weaver demonstrating palm leaves and Tracy Evans demonstrating Sunny Bunny toppers. I'm personally looking forward to both of these!

As I know she will be reading, I'm sending a special "Get Well" to Sue on behalf our branch – you're in our thoughts and we hope you are well enough to visit soon.

Regards,

Alanna



Denise Perry



*The Cake Disaster – Part 1:
The first creation... Inspired
by the cake in Sleeping
Beauty! Ducks are an
obsession of mine.. so they
had to make an appearance!*

*The Cake Disaster – Part 2:
Uhoh... it fell.. shouldn't have
had the heater on! haha*



Sandi Mortimer



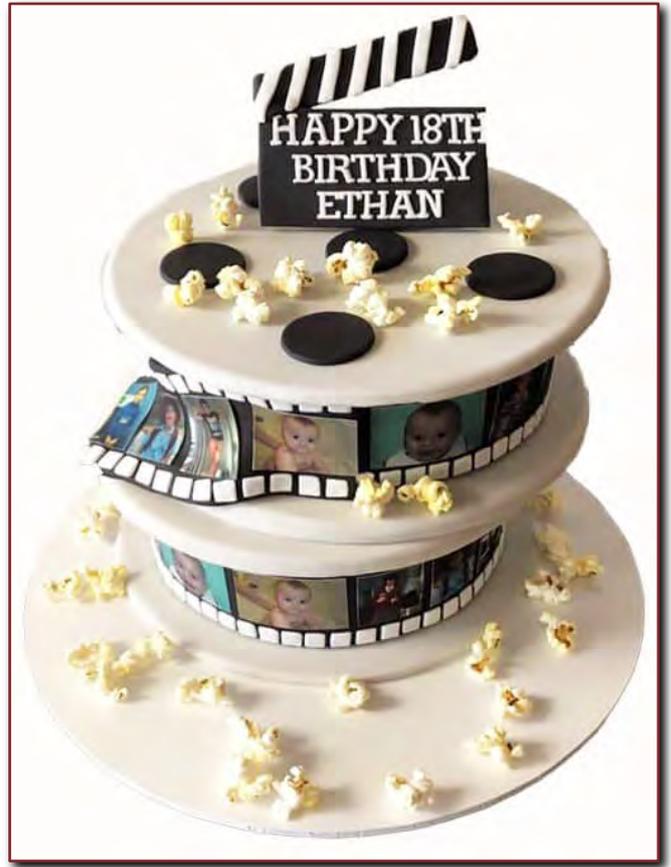
*The Cake Disaster – Part 3:
The second creation... not as colourful, but it tasted good!*



Sandi Mortimer



Sandi Mortimer



Tracey Evans



Sandi Mortimer



Wendy Weaver



Sandi Mortimer



Wendy Weaver



Wendy Weaver

Boiled Lolly Baskets
 Crush boiled lollies (a food processor works best, but you can place them in Ziploc bags and wrap in a dish cloth then hit with rolling pin too), then place the powder onto a greased foil square. Bake for 5 minutes at 180° C let cool a little then shape around a small glass while still warm. Or twist into interesting shapes, flowers etc.
Piping News, CDA Tas, Feb 2022



Wendy Weaver

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reference: Must include your name

Marion Branch

Hello crafty baker's

Hopefully things are slowly getting back to normal for your sanity, I'm yet to see anything resembling that at our meetings, I suppose I'll give it a bit more time. Welcome to new members who have joined our branch, "ONE OF US! ONE OF US!" Here's hoping they enjoy their time together with all the caring and sharing people that make this branch so special.

I couldn't make it to the February meeting but would like to thank Barbara and Bette-Anne for their demonstration and hope my absence didn't upset too many people. I did make it to The Woodlands character workshop demonstrated by Nicole Taylor and turned out to be an enjoyable day and thanks to everyone who helped make it happen.

Then at the March meeting we egged on Helen Pumpa as she piped icing onto chocolate eggs, just in time for Easter, followed up by Jacky Macauley showing us wafer paper flowers at the April meeting.



Just a reminder that the State seminar/AGM will be held on Saturday, 18th of June in Gawler, so register and pay the nominated fees. Thanks for your time and looking forward to catching up with you sometime soon, I'm the tall one by the way.

Prez Phil Donhardt



Bette-Anne Smith



Bette-Anne Smith



Bette-Anne Smith

Tips and Tricks for Using Piping Bags and Tips

- Expand your creativity by using larger piping tips to pipe dough, fillings, mashed potatoes, batter, meringue and more.
- If your tip becomes blocked, use a toothpick to loosen the lump, then squeeze carefully to remove the block. To prevent lumpy icing, be sure to sift your icing sugar before mixing.
- For easy piping, don't overfill your bag. It's best to work with about 1/2 cup of icing at a time.
- Pipe two colours at once by filling two decorating bags separately with different colours of icing. Cut 1/2 inch off the end of each bag and drop them both into a larger bag prepared with a large tip

Piping News, CDA Tas, Feb 2022



Bette-Anne Smith



Bette-Anne Smith
(One of Bette-Anne's Granddaughter's cake)



Bette-Anne Smith



Bette-Anne Smith
(Another of Bette-Anne's Granddaughter's cake)



Bette-Anne Smith



Bette-Anne Smith



Bette-Anne Smith



Bette-Anne Smith

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	reference: Must include your name	

Naracoorte Branch

Hello Members

I hope everyone is well. The year is flying by and before we know where we are it will be Christmas again.

Our Naracoorte Branch has had a good year with a variety of demonstrations at meetings and some of our members supporting the Mundulla show in March. The February meeting was held in Naracoorte when Helen and I demonstrated and workshopped covering and finishing cakes with buttercream and Fondant.

The April meeting was at Bordertown and we welcomed some visitors and workshopped Lilies everyone completed their lily including colouring. Another great day of friendship and learning.



Helen and I attended the Hamilton Workshop with Stella Abraham and learned how to make Wafer Paper Roses. We look forward to sharing this with our members later on.

We are looking forward to a visit from State President Pam Lane and Helen Pumpa on May 7th to Workshop Peonies and Gum Nut Babies. We are so grateful to them for attending our branch.

The State Seminar in June is approaching quickly. It will be lovely to catch up with everyone again.

Good decorating

Keep safe and well

Marj Haynes



Winter is here – always drive with cake!!



Rosemary Murtagh



Helen Melino's winning Wedding Cake

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	BSB: 105-043	acct: 190 268 240
	name: CDASA Naracoorte Branch	
	reference: Must include your name	

Northern Border Branch



Carol McGavisk



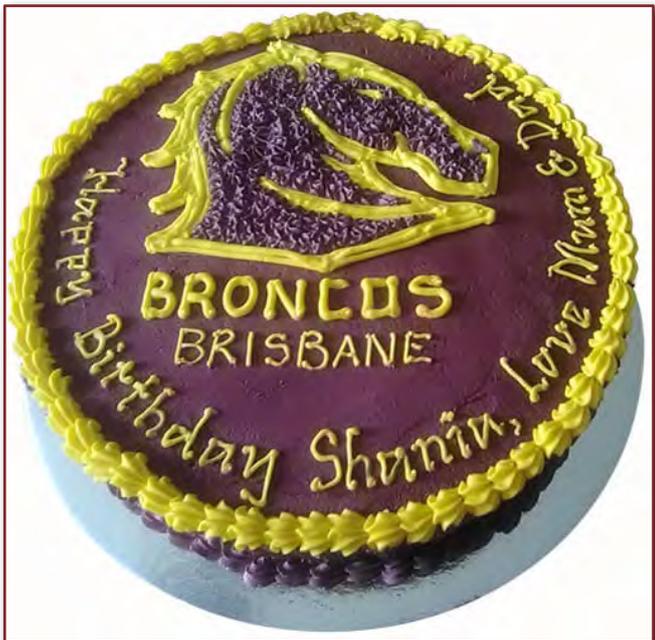
Carol McGavisk



Carol McGavisk



Carol McGavisk



Carol McGavisk

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SE Cake Designers Branch

Our first meeting for the year was in February, it was great to see everyone after the Christmas break. I demonstrated a biscuit cake, it consisted of two layers of biscuit sandwiched together with Swiss meringue butter cream and decorated with meringues, macaroons and strawberries. We then all tried it for supper, it was delicious!

Our second meeting in March we decided that members could bring a cake decorating item they had at home that they needed help using. It was quite interesting that the most popular item brought was Russian flower piping tips. It was great to see other members step in and help people and work together to use them.

Our April meeting is cancelled due to it falling on a public holiday and not being able to find a suitable day due to school holidays and public holidays so we will see everyone again in May.

Mandy Lynn

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May Birthday List

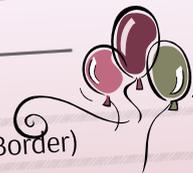
Wishing you all a great day!



- 3 Robyn Hicks (Marion)
- 13 Carolyn Schulze (Adelaide Central)
- 20 Wendy Weaver (Lower Northern)
- 24 Christine Breuninger (Marion)
- 24 Lesley Richardson (Marion)
- 26 Rebecca Wright (Marion)
- 27 Pamela Musson (Marion)
- 28 Kay Moroney (Flinders)

June Birthday List

Wishing you all a great day!



- 2 Vicki Sladden (Northern Border)
- 6 Tracey Evans (Lower Northern)
- 9 Jacqueline Macauley (Marion)
- 15 Beryl Sutton (Marion)
- 16 Joy Rann (Marion)
- 17 Ruth Hodshon (Lower Northern)
- 17 Sandy Mortimer (Lower Northern)
- 27 Joylene Thomson (Adelaide Central)

The Linguist

No English dictionary has ever been able to adequately explain the difference between COMPLETE and FINISHED.

However, in a recent linguistic conference held in London, England, and attended by some of the best linguists in the world, Samsundar Balgobin, a Guyanese, was the clear winner.

His final challenge was this: "Some say there is no difference between COMPLETE and FINISHED. Please explain the difference between COMPLETE and FINISHED in a way that is easy to understand".

Here is his astute answer:

"When you marry the right woman, you are COMPLETE.

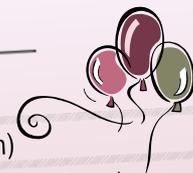
But, when you marry the wrong woman, you are FINISHED.

And when the right one catches you with the wrong one, you are COMPLETELY FINISHED!"

Pipeline, CDA NSW, Jan 2022

July Birthday List

Wishing you all a great day!



- 5 Lorraine Hopkins (Marion)
- 5 Rosemary Nathan (Lower Northern)
- 7 Ros Northey (Flinders)
- 9 Phil Donhardt (Marion)
- 12 Mary Attridge (Lower Northern)
- 13 Barbara Walter (Marion)
- 23 Pamela Lane (Marion)
- 25 Elaine Haggerty (Flinders)
- 27 Janet Gasmier (Northern Border)
- 27 Judith Mercuri (Marion)
- 30 Cassandra Raspe (Flinders)
- 31 Ruby Sladden (Northern Border)

Bits & Bobs



Members' Market

Adelaide Central Branch – Members' Market 'Projector' Fundraiser to be held in conjunction with their AGM at their November meeting...

Do you have any unwanted or unused cake decorating tools, books or supplies cluttering up your cake space? Have a clean out and donate your unwanted items to Adelaide Central Branch for our Members' Market at our free November meeting and help us buy a projector for our meetings, so everyone can have a front row view of the demonstration!

We ask that all donated items are in a reasonable, clean, working condition, and if possible, please include a suggested selling price on them.

Donations will be happily accepted at General meetings.

Want to sell your own items or sell with a friend? No worries – you are welcome to have your own table – just \$5 cost per seller. Please contact the Adelaide Central Secretary or let us know at one of our General meeting.

Royal Adelaide Show

How to Enter:

Complete the entry form available at:
www.theshow.com.au

For any entry enquiries:
phone: (08) 8210 5211
email: entries@adelaideshowground.com.au

Acknowledgement of Entries:

Entries submitted online will be acknowledged via email.

Closing Date of Entries:

Friday, 24th June @ 5:00pm

Delivery, Judging & Collection:

Cake Decorating, all Sections

Delivery: Wed, 31-Aug – 8:00 - 9:30am

Judging: Wed, 31-Aug

Collection: Tue, 13-Sept – 10:00 – 12:00noon

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Special Cookery Section Event

As it is the Platinum Jubilee of the Queen's Coronation, Government House is Sponsoring Class 77 in The Open Cookery.

It is to be a Layered Cake decorated for a special occasion and suitable to celebrate the Queen's Platinum Jubilee.

We are encouraging cake decorators to enter this class.

The cake will be cut for tasting. It will be judged on Friday September 2nd and the trophy will be presented by the Governor on Saturday morning in front of the public.



From the Show schedule...

Class 77 THE BAKE BOSS PRIZE Layered Cake, decorated for a special occasion.

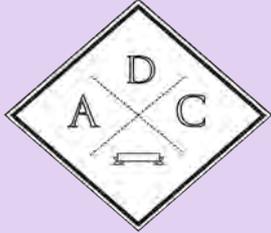
In 2022 the occasion is Her Majesty the Queen's Platinum Jubilee.

- Cake to be 8" or 20cms
- Decorations must be edible.
- Class open to ANY Cookery competition exhibitor.
- Creativity is encouraged in this class.

First: Voucher (\$50.00) sponsored by Bake Boss

Closing of entries is on June 24th.





ADELAIDE

Designer Cakes

DISCOUNTS FOR ALL CDASA MEMBERS

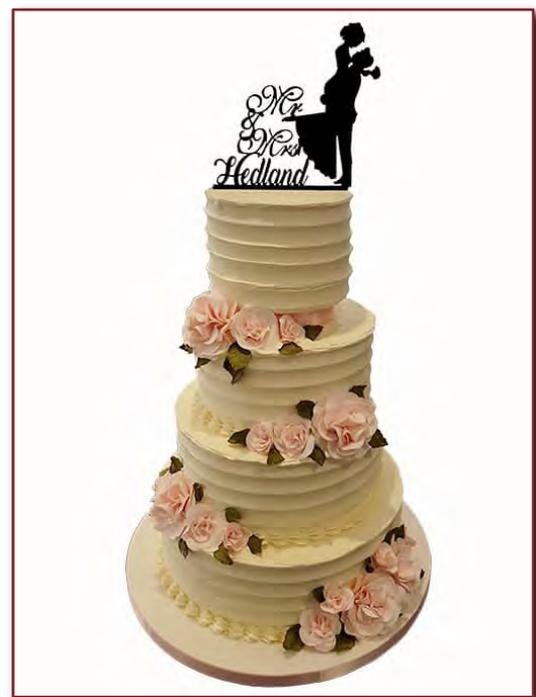
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Kevin Work – Adelaide Central Branch



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 SE Cake Designers.

The Cake Decorators' Association of SA Inc

2022-2023 Membership Form



Please ✓	New Member	\$42.00
	Renewing Member	\$42.00
	Membership Badge (optional)	\$6.00 each

Your details (Please use Block Letters):

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

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

Select your Branch:	✓	Branch	Treasurer	Phone	Email
		Adelaide Central Branch	Sue Green	0433 170 888	suegreen403@hotmail.com
			BSB: 105-133 acct: 494 545 740 name: CDASA Adelaide Central Branch		
		Flinders Branch	Phillis Davis	0411 598 696	pmdavis@internode.on.net
		Lower Northern Branch	Kerri Wiseman	0413 721 250	mattandkerri@optusnet.com.au
			BSB: 105-135 acct: 086 058 340 name: CDASA Lower Northern Branch		
		Marion Branch	Jacky Macauley	0410 422 527	macauleyjacky@gmail.com
			BSB: 105-105 acct: 390 475 640 name: CDASA Marion Branch		
		Naracoorte Branch	Rosemary Murtagh	0429 082 306	rosemary.murtagh@bigpond.com
			BSB: 105-043 acct: 190 268 240 name: CDASA Naracoorte Branch		
		Northern Border Branch	Janet Gasmier	0419 447 374	hgasmier@bigpond.com
		SE Cake Designers Branch	Karen Stanbridge	0466 158 879	karenstanbridge9@gmail.com

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

How to pay your fee: (Due April 2022)	Membership fees can be paid with cash, money order or cheque at a Branch meeting. (Please make cheques/money orders payable to your Branch.)
	EFT payments can also be made – please ask your Branch Treasurer or see details above. If paying by EFT, please ensure to include your name in the transaction reference.
	A completed and signed form must accompany your payment.
	Please give your completed form and payment to your Branch Treasurer.

The Cake Decorators' Association of SA Inc

2022-2023 Cake Decorator's Insurance



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 2022/2023 membership fees).

The policy **DOES NOT** cover a business if it:

- Is a 'Proprietary Limited' company
- Operates as a retail shop
- 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 Info:	Policy Cost	\$45.00
	Period of Cover	17 July 2022 to 16 July 2023 4:00 pm
	Payment due date	Friday, 3 rd June, 2022

Your details *(Please use Block Letters):*

Name:			
Your Branch:			
Business Name: <i>(If applicable)</i>			
Postal Address:			
Suburb:		Postcode:	
Phone number:	<i>(mobile preferred)</i>		
Home number:	<i>(optional)</i>		
Email address:			
Payment Method: <i>(Please tick <input checked="" type="checkbox"/>)</i>	<input type="checkbox"/> EFT EFT paid on: ____/____/2022	<input type="checkbox"/> Cheque	<input type="checkbox"/> Money Order

How to pay your fee: *(Due 3rd June 2022)*

EFT payments can be made to: **BSB:** 105-121
Acct: 071364840
Name: Cake Decorators' Association of SA
Reference: **Must include your name**

Cheques/money orders payable to: **Cake Decorators' Association of SA Inc**

Post or email your completed registration form **with proof of your \$45 payment to:**

CDASA Treasurer, Helen Pumpa
37 Caruso Crescent
BRAHMA LODGE SA 5109
e: hdpumpa@yahoo.com.au

m: 0417 843 930

FANTASY



2022 AGM & STATE SEMINAR

Demonstrators: John Quai Hoi, Bette-Anne Smith, Nicole Taylor, Kerri Wiseman, Skye Baillie & 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

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, tbsp = tablespoon, gms = grams

Hokey Pokey Biscuits

*Julia Cutting – SE Cake Designers Branch
from CWA cakes, biscuits and yeast recipe book 1966*

Ingredients

Butter or Margarine (4oz)	115 gms
Sugar (½lb)	250 gms
Plain Flour	1 large cup
Milk	1 tbsp
Honey	1 tbsp
Bicarb Soda	1 tsp

Method:

1. Melt honey and milk over slow heat. When it comes to boil add the soda, beat till frothy.
2. Cream butter and sugar, add frothy mixture, then flour. Mix well.
3. Take small pieces, roll into balls & place on a greased oven tray. Press with a fork and bake at 130°C for 30 minutes.

Caramel Anzac Slice

Lyndal McDonnell - Adelaide Central Branch

Ingredients

Anzac Biscuits	300 gms
Butter, melted	125 gms
Desiccated Coconut (1 cup)	85 gms
Cadbury Caramilk Chocolate (1 block)	180 gms
Sweetened Condensed milk (1 can)	395 gms

Method:

1. Preheat oven to 180°C/160°C fan forced. Grease & line a slice tin ensuring baking paper extends approx 3cm over the sides.
2. Process biscuits in a food processor until fine crumbs. Mix with melted butter. Pour into tin and press down with back of spoon until base is compact & even.
3. Pour chopped chocolate & desiccated coconut over base, then pour condensed milk over the top. I then mixed it together a bit.
4. Bake for 25-30 minutes until golden & set. Cool and cut. Refrigerate if need be.



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Apricot Slice

*Ros Northey & Wendy McDonald – Flinders Branch
(taken from Angus Park Recipe Book)*

Ingredients

Dried Apricots	2 cups
Hot Water	
Sugar	½ cup
Coconut	¾ cup
SR Flour	2 cups
Butter, melted	185 gms

Method:

1. Soak apricots in hot water for two hours, then drain and chop.
2. Add sifted flour, sugar and coconut.
3. Pour over melted butter. Mix Well and press into a greased Swiss roll tin.
4. Bake in a moderate oven for 25 minutes.
5. When cool ice with lemon icing and cut into slices.

Ros says: "I put a beaten egg in if mixture is a little dry. Enjoy."

Wendy says: "I also roll mixture into balls and make cookies, works well, then drizzle white chocolate over top. YUM!!!!"

Potato, Garlic & Thyme Torte

*Wendy McDonald – Flinders Branch
(nice & tasty)*

Ingredients	
Butter, melted	50 gms
Potatoes, thinly sliced	1 kg
Garlic, crushed	2 cloves
Thyme leaves, fresh or dried	1 tbsp

Method:

1. Pre-heat oven to 200°C.
2. Grease 20cm oven proof pan with a little butter.
3. Peel and cut Potatoes into slices, pat dry with paper towel, and place into a large bowl.
4. Add garlic, thyme and remaining butter. Season with a little salt and pepper, toss.
5. Arrange potato mixture in the pan, pressing down firmly.
6. Bake 50-60 mins, or until golden brown.
7. To serve, cut into wedges.

Chocolate Swiss Meringue Buttercream

*Wendy McDonald – Flinders Branch
(Enough to ice 2 x 9" cakes or 24 cupcakes)*

Ingredients	
Egg whites	3 whites
Sugar	1 cup
Unsalted Butter, softened but cool	1 cup
Semisweet Chocolate, melted & cooled	115 gms (4 oz)
Vanilla	½ tsp
Salt	⅛ tsp

Method:

1. Place the egg whites and sugar in a large metal or glass bowl.

2. Set the bowl over a pot of simmering water, and whisk continuously, until the sugar has completely dissolved, and the mixture looks opaque.
3. Remove the bowl from the heat and whip on high speed until completely cooled.
4. Whip in the butter, a tablespoon at a time, until thick and fluffy. (If it begins to look curdled, continue to whip until it comes back together, before adding more butter.)
5. Fold in the melted chocolate, vanilla and salt.

Notes:

If the egg whites and/or the butter are slightly too warm, the buttercream may be runny. This can be easily remedied by placing it in the refrigerator for 20-30mins, then whipping again.

Dawn's Peppermint Slice

*Dawn John – Adelaide Central Branch
(No Bake)*

Ingredients	1 tray	2 trays	3 trays	
Choc ripple Biscuits	500	800	1125	gms
Peppermint Essence	1	2	3	tbsp
Butter	200	350	450	gms
Milk or Dark Chocolate	400	600	900	gms
Condensed Milk - tin	2	3	4½	tins
White Chocolate	300	600	900	gms
Coconut Oil	3	6	9	tbsp
Peppermint Crisp	4	5	6	crisps

Lots of drops of green food colouring

Method:

1. Grease and line a large rectangle baking tray.
2. Crush biscuits. Place in mixing bowl, chop peppermint crisps up, mix through.
3. In a saucepan melt butter, dk or milk chocolate, condensed milk and essence until well combined, you can add more essence if you like it more "pepperminty".
4. Pour over biscuit mix and mix well.
5. Spread into tin and let set for a few hours in fridge or 1 hour in freezer.
6. Melt white chocolate and coconut oil and pour over slice, spread evenly quickly and then add drops of colour all over and with a skewer swirl through chocolate.
7. Let set completely and bring back to room temperature before cutting with a warm knife.

Notes:

For pattern on top, swirl with a skewer.

Tortellini with Pumpkin, Sage & Cream Sauce

Dawn John – Adelaide Central Branch

Ingredients

Butternut pumpkin, peeled & small diced	1 Kg
Sage, fresh or dried, chopped	2 tbsp
Olive Oil	1 tbsp
Baby Spinach, fresh	500 gms
Cream	1 cup
Bocconcini cheese, halved	250 gms
Parmesan cheese, grated	½ cup
Cream cheese, optional	¼ cup
Fresh Sage leaves to sprinkle on top when serving, optional	

Method:

1. Heat oven to 220°C
2. Place pumpkin, sage, oil in a large roasting pan, mix well. Season with salt & pepper.
3. Roast 20 mins until tender.
4. Cook pasta until tender, drain.
5. Combine all ingredients in a deep baking dish, mix well.
6. Bake 15 mins at 180°C or until golden on top.

Notes:

- For a spicy taste - add ½ tspn dried chilli flakes to pumpkin before roasting.
- For rose sauce, add 1 jar nap sauce.
- Add different cheese for different flavours.

Pavlovas Two Ways

Joylene Thomson – Adelaide Central Branch

Ingredients

Egg whites, large	6 whites
Castor Sugar	1½ cups
Salt	1 pinch
Cornflour (dsp = dessertspoon)	1½ dsp
Vinegar (dsp = dessertspoon)	1½ dsp
Cream, whipped with 1 dsp castor sugar	400 mls approx
Extras for Banoffee finish	
Nestles Top & Fill Caramel, tin	1 tin
Bananas	3
Cadbury Flake, optional	1 flake

Method:

1. Preheat oven to 180°F
2. Beat egg whites with the salt until soft peaks form.
3. Add sugar gradually ¼ cup at a time and beat for approximately 10 minutes.

4. Add cornflour and just beat to combine and then add vinegar, again just beat to combine. Mixture should be very stiff.

Option 1 – Christmas Wreath

Use all red fruits for the filling eg. strawberries, raspberries, pitted cherries and pomegranate seeds. These add a delightful crunch and you will need two mint leaves for each round.



Get Gladbake and using a round cake tin as a guide, with a pencil make a circle in the middle of the Gladbake and using a round cutter (about 2½ to 3 inch diameter) draw rounds around the centre round. You may have to experiment a bit to get the size you want but as a guide, the bigger the centre round the more little rounds you can get around it. (Lots of rounds around here!)

Turn the Gladbake over (don't want lead marks on your pav) and stick to the oven sheet with a bit of the pav mix to hold steady when you pipe the little rounds. Use a big plain tip about ¾ inch and pipe the mixture onto the prepared Gladbake. When you have piped all the rounds, get a large spoon and make a dip in each round to hold the fruit filling.

Put in the oven on a low shelf and IMMEDIATELY turn the temperature down to 120° bake for 1½ hours, then turn the oven off and leave the pav in the oven until it is completely cooled or overnight. Fill with whipped cream and the red fruits adding two mint leaves to each one.

Joylene says "I like to combine the fruits with 1 dessert spoon of sugar before filling the pav".

Option 2 – Banoffee

On Gladbake draw two 10" rounds. Pipe pavlova mixture evenly divided between the two. With a spatula neaten the edges and make the tops level. Bake as per the Christmas wreath.



When completely cooled, cover one with half the can of caramel.

Slice 1½ bananas and add to caramel topping with half the whipped cream. Place other disc on top and repeat with the caramel, sliced banana and remaining cream. If desired crumble the Flake over the top.

Joylene says "Fill and decorate pavlovas as close to serving as possible."

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.

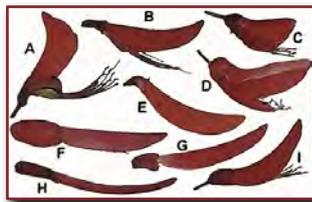
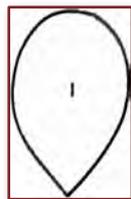
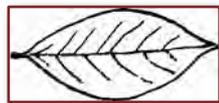
Coral Tree

Pam Lane - Marion Branch

Requirements

- Wire: 28 gauge [g#] white
- Cotton Stamens with a pollen head
- Cutters: Elongated Rose Petal, Gum Leaf
- Paste: Fire Red, Green

NB. Fire Red paste made by using Egg Yellow and Christmas Red.



Method

Bud

1. Make a double pointed sausage on the wire, with a small amount of paste. Pinch the front end and bend towards the back (pasty shape). [I] in diagram.
2. Make a small ball of paste and hollow out to make a cap for the base of the bud.
3. Increase pasty shapes in size. In the larger shapes cut out petal and cover the base, leaving some of the petals partially open.

Main Flower

1. Make the bud shape but insert 5 cotton stamens into the top of the bud.
2. Cut petal and place at the base of the pistol, bend the petal away from the pistol. Add base as for bud. [A/D] in diagram.

Tinting

Dust bases and inside of the petals with a combination of plum and aubergine dusting powder. Bases have a single coat of glaze.

Leaves - Various sizes

Using leaf green paste, cut out leaves and vein them. Add extra colour as leaves are a strong colour and glaze front only.

Assembly

Start with small buds and tape in an elongated cluster in groups of three. Leaves also in groups of three. Spray of flowers and leaves can be as big or as small as required.

Double Camellia

Pam Lane - Marion Branch

Requirements

- Sugar Paste
- No. 30 covered wire
- Small Frangipani cutter
- Large leaf cutter (plain)
- F7 Rose petal cutter (Blossom cutter)
- 60 or 80mm Rose petal cutter
- Daisy cutter (number of petals irrelevant)
- Petal dust of your choice of colour



Method

Using 30 gauge wire make five clusters of stamens (yellow).

Using F7 rose petal cutter make 5 clusters with stamens and 5 clusters without stamens.



Clusters

Cut out petals, lightly dust the centre with colour, fold in half, concertina and then scrunch each cluster and insert wire.

Using the daisy cutter make 7 using the same technique as above. Make 7 single petals with the frangipani cutter. (these are used to fill the space). Allow to dry. Then lightly dust the base with colour.

Assembly

Gather the small cluster together to form a dome of the required size (stamen clusters on the edge).

Take a fresh piece of paste and make a donut shape and push into position underneath the dome (this holds all pieces in place and allows for a fuller base).

Back Petals

Cut 2 large rose petals shape plus 3 extra single petals. Ball all edges and cup each petal, then place into a wax paper ring to hold shape for a few minutes (dust centre).

Using the 3 extra petals dust and place in a "Y" shape below the dome. Position the large petals alternately behind.

Calyx

Make calyx using F7 cutter, cut 2, ball each petal, making sure not to flatten. Place behind large petals.

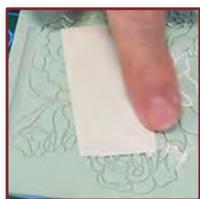
This completes flower. Make large green leaves with leaf cutter and glaze.

Flex Frost Tutorial

*Dawn John – Adelaide Central Branch
(for Silicone Flower or Patterned Mats)*

Flex Frost comes in 3 colours, White, Gold and Silver in A4 sheets.

Cut your sheet in the length required for your pattern on your mat. Peel off backing sheet, dip each piece into cold water & wet well. Place over pattern and leave to wrinkle up.



When it's well wrinkled, with a small offset spatula, (plastic or metal) smooth into your pattern in your mat. Keep smoothing until all the pattern is well covered. Remove excess & keep in a small tub for later use.

When you have done this, get a large or small cake smoother, depending on the size of your mat & scrape over the pattern to remove excess frost. You can go over your mat many times to get it as smooth as possible.



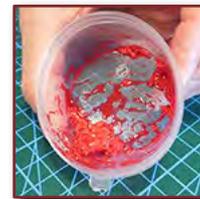
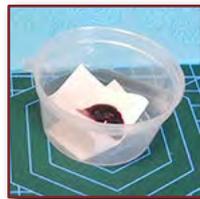
Less is more – easier to add a little more than waste.

Keep any excess in a small bowl to use to refill any spots that may need it. Any excess you can use in other small mats – use every drop.

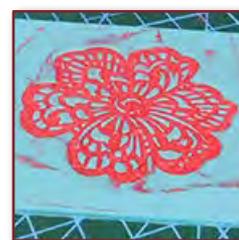
When happy with your mat leave to dry overnight, or you can put it in a dehydrator or in your oven with the light on. When dry, your item will just peel out very easily.



You can dust, paint or spray onto this product when dry.



You can colour this product, in a small container – add dry flex frost then a few drops of liquid colour and a few drops of water. Mix this until a paste forms. Then apply to mat as before. This will change the texture of the flex frost making it softer, which is fine if you want to be able to bend and fold it around a cake or over shapes on your cake or topper but it won't hold up as a hard topper.



You can also cut this product to shape into circles or anything really or glue it into flowers if so desired, it is really easy to use.



The joy of this product is that if you only want to make 2 flowers then that is all you need to cut from your sheet – enough to make just those 2 flowers.

Store your readymade designs in an airtight container with dessicant's.

Document holder containers are great for these (available from K-Mart).

You must keep your unused Flex Frost in airtight containers or snap lock bags at all times, as well.



Happy Designing.