



Alison Packer – Adelaide Central Branch



Marj Haynes - Naracoorte Branch

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State Update & Info



From our President, Pam Lane

Hi Everyone,

It's a beautiful day outside and I hope everyone is keeping well.

Helen, Carol and myself have just returned from a 2 day workshop in Broken Hill. We have had an enjoyable time. At the workshop we were lucky to have in the class 2 young girls Kate and Lani. They were very keen and did an excellent job especially with the novelties.



The Seminar, hosted by Lower Northern Branch was a great day and enjoyed by many. It was lovely to once again see interstate visitors and our own members. Congratulations Lower Northern Branch.

Welcome to Dawn John, our new Vice President, and Lyndal McDonnell our new Secretary. Standing down are Bette-Anne Smith and Sue Raymond, however, Bette-Anne will still remain our National Liaison Officer.

Congratulations to Carol Davis our new recipient for Life Membership. Joy Middleton received the Maxine Halliday Award, Congratulations.

Coming up soon will be the Royal Show, our State Competition at the end of October, also workshops and special events. Keep an eye out for further information in the Tube Talk Extra and magazine.

Take care and keep well.

Regards,

Pam Lane
State President



Jacky Macauley – Marion Branch



Pam Lane presenting Life Membership to Carol Davis (Lower Northern Branch)

Life Members

1983	Maxine Halliday (dec'd)	1994	Gill Hogg	2012	Rhonda Phillips	2021	Lorraine Hopkins
1986	Amy King (dec'd)	1995	Caroline Matthias	2013	Joy Middleton	2022	Carol Davis
1991	Marie Adams	1996	June Millan	2015	Pamela Lane		
1991	Betty Giles (dec'd)	2003	Margaret Baughan (dec'd)	2016	Phillis Davis		
1992	Kevin Work	2006	Helen Pumpa	2020	Christine Heness		

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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: Lyndal McDonnell m: 0418 767 500)

Mon, 29th Aug @ 7:00pm
Sat, 26th Nov @ 1:30pm

Judges & Stewards

(Contact: Phillis Davis m: 0411 598 696)

tba – (to be rescheduled from 24th September)
Sat, 26th Nov @ 10:30am

Disclaimer

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From our Editor, Kevin Work

Hi Everyone,

Well, another unbelievable edition!

Thank you so much to everyone who has contributed. 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

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

Best regards,

Kevin Work

2022 Tube Talk Deadlines

Don't forget 

*It is never too early to send in contributions!
Deadline is the first Wednesday of the Issue month*

Issue 4	November – Jan 2023	02/11/2022
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Joy Middleton receiving her award from Katherine Doherty

L-R: Katherine Doherty (Maxine Halliday's Daughter)
Joy Middleton (Adelaide Central) & Pam Lane (State President)

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

Despite the cold weather, it's been wonderful to see so many faces at our recent meetings. Must have been all the awesome demonstrations!!

Our Mothers' Day month demonstration was decorating with ganache. Ilvira Ramova has previously demonstrated piping with cream cheese buttercream, but this time she used white chocolate ganache to create beautiful, piped roses. And added a surprise textured ganache wrap which was simply stunning!

For June, Peter Johnson took the plunge and demonstrating his cake decorating skills for the first time - not that it showed! His 3D decorated Gingerbread Birdhouse was both adorable and delicious!

Our Christmas in July meeting was very festive! Our Secretary, Joanna Caruso, wowed us all with the cake structure and wafer paper pine needles to create a gravity defying Christmas wreath. Her original looked so real people didn't believe it was cake!!

Thank you to all Adelaide central members who supported the CDASA by attending the State Seminar. And a big Congratulations to Adelaide Central member Joy Middleton for being awarded the Maxine Halliday Commitment and Dedication award. She is a valued member of our branch and an all-round lovely person.

Our August demonstrator is the amazing Brenda Damen who is showing us how to make isomalt flowers and sails.

We are planning some new and exciting demonstrations so stay tuned to the fantastic Tube Talk Extra.

Save the date: November 2nd. We are combining our AGM with a Members Market! Only \$5 to be a seller, and free to attend and browse. Most sellers will be cash only. All proceeds help us to purchase a projector.

Keep well and happy caking!

Jess

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DISCOUNT



Joanna Caruso demonstrating In July



Gingerbread Birdhouse by Peter Johnson



Carmen Miranda themed Dolly Varden cake by Jess Groves



Gingerbread Birdhouse by Peter Johnson



Mothers Day cake with hand piped ganache flowers by Ilvira Ramova



Nikki Taylor



Ilvira Ramova demonstrating



Vegan Cupcakes by Nikki Taylor



Joanna Caruso's Gravity defying Christmas Wreath



Alison Packer

Alison says: "This one was really special as our friends came in to help make all the elements (nuggets, drumsticks and lettuce) for their son's KFC Zinger Box. Even the can of softdrink was all cake. I put together the KFC box and my friend made the 'wooden' box. It was a great collaboration between friends!!"

many of the table decorations and the place names were made by Doris Woods.



Joylene's Party

The rowdiest table in the restaurant was definitely the cake ladies and their significant others. Members who helped celebrate were Lyndal McDonnell, Doris Woods, Alison Packer, Brenda Damen, Dawn John & Margy Maas



Joylene Thomson

Joylene was awarded an OBE (Oh Bloody Eighty) at a luncheon party at the end of June.

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Flinders Branch

Hi Everyone,

I Hope you're all well!

Our last meeting was well attended!

Unfortunately, due to a clash of commitments, Nicole Taylor was unable to come up to do her Demo of Faces & Hands. She will hopefully come later in the year to do so.

We thank Pam for stepping in at short notice to do her Double Debutante Camellia demo and workshop. We all had fun with making one of each piece so that we could go away and complete our flower! Pam provided a set of petals to us all to make it easier! On top of that Pam also demonstrated how to make a wide range of flowers using Florist Tape! We were all very impressed! An amazing effort! Thanks again Pam!!!

Our July meeting will see Phillis and Leonie demonstrate 'Woodland Animals' which are from a workshop they attended with Nicole Taylor.

Phillis will also demonstrate the Australian Native 'Flannel Flower'. This will be an enjoyable day for our members!



Joylene's Cake

The beautiful birthday cake was made by Brenda Damen and

Unfortunately, I will be unable to attend this meeting as my husband Mark and I will be travelling to Darwin and returning on the Ghan for our 40th Wedding Anniversary at this time.

I hope you all have a wonderful day and I hope to hear all about it when I return.

Yours in decorating,

Wendy McDonald



Pam Lane demonstrating her Double Debutante Camellia



Pam also demonstrated some lovely flowers using Floral Tape



Dianne Wilson



Dianne Wilson

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Lower Northern Branch

Wow, what a few months it's been. The response to the Lower Northern Branch's State Seminar has been fantastic, we'd like to thank everyone who attended and those who helped along the way. It was wonderful to catch up with caking friends from near and far. A special thanks to our amazing demonstrators, John Quai Hoi, Kerri Wiseman, Bette-Anne Smith, Nicole Taylor and extra kudos to Pam Lane and Sue Bateup who pulled a demo together with only days notice. All demonstrations were well prepared and professionally executed, along with many laughs along the way. Congratulations to the entrants of the seminar fantasy cake competition and section winners Wendy McDonald and Susie Aphiene.

Personally, I'd like to thank our organising committee led by Wendy Weaver, Alanna Bass and Rosemary Nathan who all worked tirelessly to ensure every detail was considered.

It was wonderful to see our own Carol Davis presented with life membership at the AGM, a much deserved achievement.

We've had some fantastic branch demonstrations in recent months, Tracey Evans showed us some great topper hacks in June with her sunny bunnies, clouds and rainbows and Brenda Damon from Adelaide Central wowed us with her isomalt skills in July. Alleviating our fears, with a 'cooler' technique, many of us are now keen to give it a shot.

As we look forward towards the Gawler and Royal shows in the next few months, we also have some great branch presentations coming up with Wendy Weaver demonstrating a rose lily in August and Jan Legg demonstrating a novelty topper in September.

Regards

Denise and Alanna

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Marion Branch

Greetings spatula licking members

Welcome again to another issue full of articles, photos and information on up-and-coming events, so don't go straight to the centre fold like I do. Hopefully everyone has had the chance to head along to a meeting, whether it be your branch or visiting another to make up the numbers due to all this illness causing havoc. Heads up, some of the cardboard cutouts are getting a bit tatty around the ears from all the overuse, and if I find out who drew on mine, watch out!

With all that's going on at the moment and on behalf of all branch members, I'd like to thank all the demonstrators going all out to share their knowledge of cake decorating to the bewildered. One of those superhero's is Pam Lane who demonstrated foliage and flowers using tape in May, then in July covering tall cakes in fondant. June's demo was the construction of the Sturt desert pea performed by Barbara Walter, but sadly I missed this meeting (insert cut out) but hopefully everyone attending enjoyed, you're welcome, Nina. Future demos pencilled in are, buttercream collar, royal icing, Christmas cookies with royal icing then Christmas toppers at the AGM in November.

Speaking of demos, if you think I'll try that but never do then here's your chance with the upcoming two-day workshop on Saturday the 29th of October then Saturday 5th of November with the Christmas theme of baubles, foliage, flowers and berries. Marion branch will be hosting this event at St Bernadette's school hall, so if interested a flyer will be in this issue so register and put it in your diary, Santa hat is optional.

Wednesday 14th of December will be our branch Christmas dinner at the Marion sporting club function room, so if you can make it along, please let the committee know as soon as possible.

Hope to see you at the next meeting, whether I'm in 3D or 2D, bring a marker.

Phil Donhardt



Barbara Walter
Sturt Desert Pea

Pam Lane
Covering tall cakes
in fondant

Pam Lane
Foliage & flowers
using tape



Jacky Macauley



Jacky Macauley – Top of previous wedding cake



Jacky Macauley



Jacky Macauley - Hats hide different surprises



Jacky Macauley



Jacky Macauley - Nautical wedding cake - Rope is even edible



Jacky Macauley - Red design painted in food colouring to match brides actual wedding dress



Robyn Hicks - Cupcake Bouquet



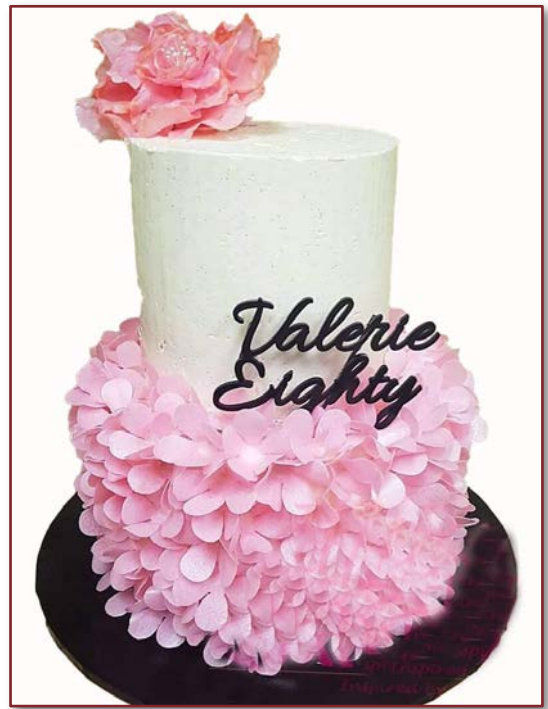
Robyn Hicks - Decorated to the clients request using a unique combination of chocolate chip cookies, jelly snakes, Orchids, Scottish tartan and music!



Robyn Hicks - Farewell cakes, with handmade flowers & plaques!



Robyn Hicks - Garden Party Hi-Tea Birthday celebration with sculptured chocolate rose



Robyn Hicks - Wafer Paper Ruffles and Flower adorn this buttercream cake

Edible Moss...

- 1 egg
- 30g corn syrup
- 12g sugar
- 25g Plain Flour sifted
- 1 teaspoon baking powder

Beat egg, corn syrup and sugar together thoroughly.
 Add flour and baking powder and beat again.
 Add colour required
 Beat to mix colour through evenly and place mixture in shallow microwave safe dish.
 Cool for 1-2 minutes.
 When cool pull pieces off to stick on cake etc..

Bette-Anne Smith



Bette-Anne Smith

On my display cake (right) that I made for the State Seminar, I used edible Moss on the bark covering. A lot of people asked me for the recipe...



Robyn Hicks - Sculpture cake, handmade chocolate & dew drops!



Bette-Anne Smith



Gina McGregor



Gina McGregor



Gina McGregor



Gina McGregor



Gina McGregor



Gina McGregor

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Naracoorte Branch

Hello Members

I hope everyone is well and keeping warm. Thank you to Lower Northern for the great job they did with the State Seminar - great venue, amazing demonstrations and excellent catering, along with catching up with everyone, well done.

A special congratulation to our members, Rosemary Murtagh and Christine Hall who received 10-year badges at the Seminar.

We held our June meeting in Naracoorte with a good attendance we were very pleased to welcome back our Victorian friends where we enjoyed a wonderful day with State President Pam Lane and Helen Pumpa.

They demonstrated and workshoped Peonies and Gum Nut Babies. We had a lovely day and as usual picked up lots of tips had lots of laughs and all went home well enthused. Thank you so much Pam and Helen.

Our next meeting is at Bordertown where we will Workshop the lovely double Camellia Pam demonstrated at the Seminar. September meeting will be another good day with a visit from the very talented Valinda Ross... And before we know it, we will be organizing Christmas.

Good Decorating

Keep safe and well

Marj Haynes



L-R: Jo Hunt, Christine Hall, Marj Haynes, Shelia Hounslow, Helen Melino, Geraldine & Brenda Mckay

Northern Border Branch

Hello everyone,

I do hope everyone is staying warm & healthy.

We have just enjoyed a superb workshop with Pam Lane, Helen Pumpa & Carol Davis, what beautiful ladies they are, sharing their knowledge & expertise with us.

Demonstrating Sunny Bunnies, Jasmine flowers & sprays, Camilla flower & Peonies, as well as the gorgeous gum nut babies.

Our two junior members had a wonderful time & are looking forward to our next workshop.

Our August meeting will be held on Saturday 20th at 10.00 am sharp. And once the meeting is concluded, we will prepare for cooking meals on wheels Christmas cakes.

Our local Show is going ahead in September after an absents of two years. Cakes to be at the Gerald Davis pavilion on Tuesday contact Aurelia for details

We have plans for a workshop in September with Helen & Pam while they are here judging the show cakes. So, looking forward to this.

Cheers for now
 Vicki Sladden



Demonstrators – Pam Lane, Carol Davis & Helen Pumpa

SE Cake Designers Branch



Carol Murray



Janet Gasmier & Carol McGavisk



Brian Wood, Amanda Gasmier, Katie Learmonth & Lahne Buttler

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Hello everyone, we have had some interesting demonstrations over the last three meetings. First up we had Valinda demonstrating techniques with wafer and rice paper which included blending the wafer paper with water then frying it in the fry pan. This created a soft organza like substance which could be used as organza on a cake. Valinda also vitamised it till it was quite fine which was then stuck to the side of the cake creating a rough texture which was very effective. We also saw a ball and a couple of different sized flowers.



The next meeting, I demonstrated a giraffe pattern Swiss roll cake. This was done by making a cake mix and then separating it and colouring it into two different colours. I then piped the lighter colour in a pattern, bake it in the oven for about a minute or two then spread the remaining colour over the whole cake before returning it to the oven. Once baked it was filled with chocolate cream which we then ate for supper.



Valinda demonstrated again at our last meeting where she showed us edible moss to use on cakes. This was cooked in the microwave and could be used in many various ways. She also showed us her edible images and how to apply them to a cake.



At our August meeting I will be demonstrating some figurines to use as cake toppers I look forward to sharing those with everyone.

Mandy Lynn



Valinda Ross

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August Birthday List

Wishing you all a great day!

7	Marlene Spratt (Marion)
13	Jan Legg (Lower Northern)
24	Kerri Wiseman (Lower Northern)
28	Carol Davis (Lower Northern)
30	Helen Pumpa (Lower Northern)



Save the Date – 2023 Seminar

Cake Decorating Seminar
 24th & 25th June 2023 *Save the Date!*

Presented by:
The Cake Decorators' Association of SA Inc

Any cake enthusiasts welcome to register & attend

Save the Date! 8:30am – 4:30pm each day
 5 different demonstrations each day
 Lots of tips and knowledge to be gained
 Cake shops and cake displays

Save the Date! **Venue:**
 Lakeside Function Room
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 141 Brebner Drive,
 WEST LAKES SA 5021

Save the Date! **Cost: Coming Soon!**
 Keep an eye out for cost information
 Morning, afternoon tea and lunch will be provided

Save the Date! **Enquiries:**
 Bette-Anne Smith m: 0402 699 317
 Pam Lane m: 0426 799 594

Save the Date! **Registration:**
 Registration details will follow soon,
 along with cost information

Cake Decorating Seminar
 The Cake Decorators' Association of SA Inc

Save the Date! **Seminar Theme:** *Save the Date!*
A Splash of Colour!

Save the Date! **Interstate Demonstrators:**

Save the Date! **Amy Chapman (NSW)**
 from Inspired Cakes by Amy
 demonstrating her amazing novelty figures

Save the Date! **Stella Abraham (VIC)**
 from Floral Art and Sugar Craft
 demonstrating her amazing sugar flowers

Save the Date! **Gail Dorter (WA)**
 demonstrating her amazing quirky
 novelty creations

Save the Date! **Local Demonstrators:**
 Wendy Weaver Wendy McDonald
 Joanna Caruso Ivira Ramova
 and Brenda Damen (Saturday night)

Note: A full size version of this flyer was included in the August Tube Talk Extra. If you don't have it and would like one, please email editor.cdasa@gmail.com.



A Sri Lankan Masterpiece

Joylene Thomson – Adelaide Central Branch



Chef Kumudini Dias from Colombo, Sri Lanka, is a cake artist, lecturer and trainer. Her husband Channa is the proprietor of a coconut plantation and a tea exporter. Kumudini was invited to become a member of CDASA, Adelaide Branch by Margaret Baugham and in 2020 she received her 20 year badge.

She received inspiration from international cake magazines and our own Tube Talk. Kath Swansbra is her favourite cake artist and Kumudini follows most of her techniques. She taught herself to make the most gorgeous life-like flowers by taking them apart petal by petal and reconstructing them in icing.

In 1998 Kumudini started her own culinary school, Kumu Academy of Culinary and Sugar Art, specializing in international cookery, pastry and bakery, cake decoration, desserts and chocolate artistry, where she trained local and foreign students. With her vast experience as chef/lecturer, she decided to wind up her academy with



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the intention of serving larger numbers of students by joining Prima Baking Training Centre in 2006 as a lecturer and trainer. She estimates that over the ensuing 25 years she has trained over 20,000 students.

Her son Gishan has been in Adelaide since 1997, he has completed his MBA and has been working here since then. Over a year ago he was due to fly home to marry his sweetheart Chamanthka, but Covid 19 wrecked those plans and the wedding was finally held on 28th March 2022. My husband and I were kindly invited to attend. If only we could have gone, but once again Covid 19 put paid to that wonderful opportunity.

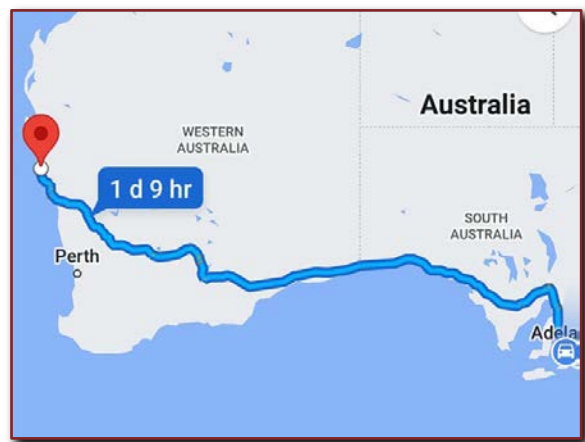
Well-travelled Wedding Cake

Gina McGregor – Marion Branch

In March 2022, together with other family members, I was due to travel to Kalbarri, Western Australia to celebrate the wedding of our niece Tess, to her fiancé Travis. My gift was to be the wedding cake.

Tess and I designed the cake's floral arrangement together, to complement the flowers that she and her bridal party would be carrying. The cake was intended to be the celebration's dessert.

But the Western Australian borders closed to South Australian travellers due to Covid 19! We had a slight problem you could say! How to send a cake with its floral decorations a mere 3,000 kilometres? We came up with a plan!...



I decorated dummy cakes and packed them in a box with about 500gms of dacron. In another box, I packed the flowers in layers of dacron, with numbered photos and instructions. I addressed the boxes and entrusted this precious cargo to Australia Post.



First stop, Perth, to Tess's sister, Brandi, who drove everything to Kalbarri. Then Kerry, Tess's mum, arranged a video call with me. Together with the instructions I'd sent her and a live video "master class", Kerry took on a very different role than most mothers of the bride! She became the wedding cake decorator!

With trembling hands, she unpacked the two boxes, and with the two-tiered cake and the floral decorations all there - amazingly with minimum damage to anything - she soon had everything just where it should be and looking



Where there is a wedding, there must be a cake! It was designed by Kumudini with some input by Gishan. His sister Eureshi Nathalia assisted. It was 5 tiers, mainly styrofoam with real cake inserted in the middle tier. Height of the cake was 116 cm and the width of the base tier was 61 cm. Kumudini designed the cake to match the wedding invitations, floral room decorations, and the bridal bouquet. Some of the flowers were pale yellow roses, stephanotis, primroses and baby's breath, fashioned from homemade edible clay with tylose powder and cornflour. She decorated the sides of the cakes with sugar lace, pearls, punched wafer paper flowers and leaves. She did not use Royal icing, rather edible glue, to secure all the decorative pieces.



Kumudini began working on the flowers in January, spending up to four hours a night, sometimes by torchlight as Sri Lanka has had severe power restrictions. The cake was fondant covered, which was very difficult for Kumudini as she was suffering from carpal tunnel syndrome at the time. The resultant cake was a magnificent example of cake art.

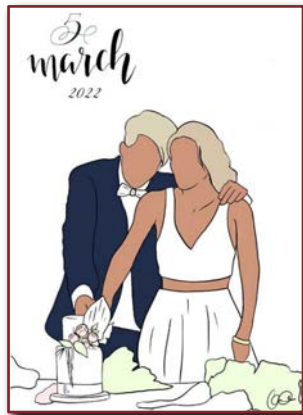
Gishan returned to Adelaide in May bringing with him many examples of Sri Lankan confectionery and pieces of the wedding cake for us to enjoy as well as some pretty golden coasters. His beautiful wife will join him here as soon as Visas have been granted.

*Joylene Thomson
Adelaide Central Branch*

as lovely as it did before it was dismantled in Adelaide. What a fabulous mum! Obviously someone stepped in to cook the cake for dessert - dummy cakes are not very tasty!



None of this would have been possible without the wonderful instruction of my teacher, Evelyn Svanborg. She inspired the creation of the flowers and gave her encouragement and advice on how to send everything safely to WA. Thanks also to fellow student Marian Faunt who contributed some beautiful floral work to the finished arrangement.



Cake Story – Jacky Macauley

Jacky Macauley - Marion Branch



It all started when Daddy wouldn't take me to the circus. Not really. Christmas 1983 my sister gave me a gift voucher for a term of tuition in cake decorating at Caroline's Sugar Art. Pam Lane was my teacher who gave me the desire to pursue this art form and instilled confidence in me to try to be the best I could be in this wonderful and varied art form and my gratitude and thanks go to her.



I think my sister had an ulterior motive for her lovely gift. She got married in June that year and after only six months of cake decorating, I did my first wedding cake.

Considering the lack of experience, I was very pleased with the result and so was she. Many years later two of her daughters have since got me to do their wedding cakes so it wasn't a bad investment on my sister's part to pay for me to do a term of lessons.

The photo is not very clear, but I even used my limited royal icing skill by doing lace, side design and writing on each tier.

My journey continues for a few more years under Pam's lessons. One item we had to do was flood work and Pam after all these years mentioned she would never forget my rooster, so I had to include this. Side designs and homestead all painted with food colourings.



I heard about monthly cake meetings for people of all standards with a joint passion for sharing and learning different aspects of cake decorating. This was in the late 1980's and I joined Marion Branch. An Aladdin's Cave was opened to me with different demonstrations and information about workshops to attend where possible. Branch cake meetings where members and guest demonstrators from other branches share different techniques etc is a very good way to get ideas and broaden knowledge base to go and do our own versions. Snowflakes are all different so is our interpretation.

Our children were little and I put my interest on hold for a few years and re-joined in 1994 and have been a member ever since.

I gained further experience and confidence by teaching at Caroline's and possibly because of this I was asked to do a demonstration. Talking about jumping in with both feet, my first ever demonstration was in 2001 at the National Seminar demonstrating Caroline's tools. Fortunately, I did not know who the "important" or experienced decorators were in the audience, but I need not have worried, everyone I met was friendly and interested in different ways of doing things and also sharing their knowledge.

Entering competitions like The Royal Show is a good experience. Although I was a bag of nerves. Goofy was my first ever entry in the novice section and I was not aware that the judges write comments on what they think has been done well and what they feel could have been done better. This is put with your cake for you to pick up. Good information.



I have entered other plaques and cakes and get as far as second prize, but first place has remained out of my reach.

My wish for my cake decorating journey is to create more time to practice and do what I enjoy. At the moment, I am interested in developing my adventure into wafer paper which I find not as fragile as gum paste flowers so more forgiving.

Jacky

2022 State Seminar

Highlights



September Birthday List

Wishing you all a great day!

3	Elizabeth Blake (Marion)
9	Barbara Coupland (Adelaide Central)
13	Jeanette Pech (Marion)
17	Katie Learmonth (Northern Border)
18	Amanda Gasmier (Northern Border)
19	Margaret Vincent (Adelaide Central)
23	Sandra Graefe (Flinders)



Awards & Presentations





*First Prize – Novice Section
Susie Ahipene - Lower Northern Branch*

Competition Entries



*First Prize – Open Section
Wendy McDonald – Flinders Branch*









Other Sugar Art @ the Seminar



Seminar Cake



Seminar Raffle winners

1. Lyndall McDonnell
2. Wendy Weaver
3. Lucia Cottrell
4. A Pumpa
5. Rashmi Falkous
6. Jacquelin Bowden
7. Jacki Both
8. Rosemary Murtagh
9. Charlie Mortimer

2022 Membership Awards

Congratulations to our members who have been recognised for their continuous membership with the Association.

10 Year Badges

Congratulations!



- Christine Hall (Naracoorte)
- Josie Musolino (Adelaide Central)
- Kathy Saltmarsh (Marion)
- Louise Thomas (Adelaide Central)
- Nicole Taylor (Lower Northern)
- Ronnie Clappis (Flinders)
- Rosemary Murtagh (Naracoorte)

20 Year Badges

Congratulations!



- Maureen Case (SECD)

30 Year Badges

Congratulations!



- Julia Cutting (SECD)
- June Jones (SECD)
- Rhonda Earl (SECD)
- Sandra Graefe (Flinders)

35 Year Certificates

Congratulations!



- Patricia Jones (SECD)
- Rhonda Phillips (Adelaide Central)

40 Year Badges

Congratulations!



- Gill Hogg (Adelaide Central)
- Judith Mercuri (Marion)
- June Millan (Adelaide Central)
- Marie Evans (Adelaide Central)
- Vivienne Steiner (Adelaide Central)



Nicole Taylor (10 Years) & Pam Lane (State President)



Rosemary Murtagh (10 Years) & Pam Lane (State President)



Viv Steiner (40 Years), Jess Groves (Adelaide Central President) and Louise Thomas (10 Years)

Christmas Workshop

Christmas Workshop
Saturday 29th October & Saturday 5th November 2022

Hosted by:
Marion Branch of the Cake Decorators' Association of SA

All cake enthusiasts welcome - members & non-members
8:30am for 9:00am prompt start - 4:00pm each day
BYO Lunch
Morning & afternoon tea provided
Instructors:
Barbara Walter, Helen Pumpa, Carol Davis & Bette-Anne Smith

You will learn to make a Christmas bauble, Christmas foliage, Hellebore flower, Poinsettia flower & Christmas berries

You will make & dust these on 29 October & wire & put them together on 5 November
(Please bring a cake box to take home your wonderful creations.)

Venue:
St Bernadette's School Hall
Cnr Walsh Avenue & South Road, St Marys

Cost: \$65.00
(per person - covers both days)

Enquiries:
Colleen Packham m: 0402 377 739 or Bette-Anne Smith m: 0402 699 317

Registration:
Payment in full is required by Friday 21/10/2022

Your Name:	_____
Your phone:	_____ (mobile preferred)
Email address:	_____
CDASA Member <input checked="" type="checkbox"/>	<input type="checkbox"/> Yes - Your Branch:

EFT Payment details:
(Please pay by 21/10/2022)
Email your payment receipt & this form to: colleen.16@bigpond.com

Cheque Payment details:
(Please pay by 21/10/2022)
Post this form & your chequeto:

BSB:	105-105
Account No:	390 475 640
Account Name:	CDASA Marion Branch
Reference:	Your name
Amount:	\$65.00
Date Paid:	___/___/2022

Payable to:
CDASA Marion Branch
PO Box 723
PARK HOLME SA 5043

Amount: \$65.00 Date Paid: ___/___/2022

Please email this form & date paid to Colleen Packham (colleen.16@bigpond.com) and once payment has been received, a list of requirements/tools will be forwarded to you.

Marion Branch is looking forward to hosting a fun day making these Christmas decorations

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

Note: A full size version of this flyer was included in the August Tube Talk Extra. If you don't have it and would like one, please email editor.cdasa@gmail.com.

October Birthday List
Wishing you all a great day!

4	Franca La Bella (Adelaide Central)
4	Leonie Post (Flinders)
7	Wendy McDonald (Flinders)
8	Rae Ellis (Marion)
9	Ronnie Clappis (Flinders)
13	Anna Bourtsos (Marion)
28	Marlene Packard (Flinders)
29	Euphemia Kenrick (Adelaide Central)



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Adelaide Central 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.



Kevin Work - Adelaide Central

2022 State Competition

Wednesday 19th October to Saturday 22nd October 2022

Hallett Cove Shopping Centre
246 Lonsdale Road, Hallett Cove

Entry Forms to be lodged by Monday 10th October 2022

General Information

It is the competitor's responsibility to read the whole schedule carefully. All queries should be directed to:

Pam Lane **p:** (08) 8297 0365

Rules of Entry

- Entries that do not comply with these rules will be marked "NAS" (not as schedule) and will lose 50% of their points.
- Entries must be the unaided work of the competitor and comply with the schedule.
- Age where appropriate is taken from 1 September 2022.
- Competitors are limited to one entry per Class.
- All entries must be able to be lifted by one person.
- Boards must be raised on cleats (feet) that will raise it sufficiently for ease of handling.
- To keep within the specified size boards for the schedule it is always better to go smaller than to be oversized and be NAS.
- Internal Supports and posy picks may be used but must be food safe and must be noted on the Information Form for Judges.
- Edible Food products eg. rice paper, polenta, gelatine, cachous and piping gel may be used. Gold, silver and glitter colours must be food safe and noted on judges' sheet.
- Where specified, cake must be used, otherwise polystyrene dummies or Rice Krispies are permitted.
- Whilst all due care is taken, the Association will not be responsible in the event of any loss or damage to any exhibit.
- The judge's decisions are final, and no correspondence will be entered into.
- Judges' score and Comment Sheets MAY NOT be published on any Social Media by either party.

The following items are not permitted:

- Buttercream covering and other spreadable icings, except Royal Icing.
- Wire that penetrates the covering.
- Pins, toothpicks, craft glues and store-bought ornaments (except commercial containers allowed in classes 6 and 9).
- Store bought sweets (cachous will be permitted).

Judging and Prizes

- Judging will take place on Wednesday 19th October 2021
- Entries will be accepted between 8 am and 9 am.
- Presentation of awards will take place on Saturday 22nd October 2022 at 2.30 pm.
- Entries must be removed immediately afterwards.
- Cash or vouchers prizes will be awarded for First, Second and Third place in each Class.
- Certificates for Highly Commended may also be awarded in each Class.

Classes 1 to 9 only:

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

- GOLD 85 points and over
- SILVER 75 to 84 points
- BRONZE 65 to 74 points

Maxine Halliday Memorial Trophy:

Awarded to the most successful competitor overall.

Points are awarded as follows:

- First = 5 points
- Second = 3 points
- Third = 1 point

Amy King Memorial Trophy:

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

Entry Details:

Closing date for entries: Monday 10th October 2022

Entry cost per Class:

- ADULT \$8.00
- JUNIOR \$4.00

Cheques and/or money orders payable to:

Cake Decorators Association of SA Inc.

Direct Deposit: (Internet or Phone Banking only)

- **BSB:** 105-121
- **Account:** 071364840
- **Account Name:** CDASA Inc.
- **Reference:** Exhibitor's Name

Please send all entry forms to the Registrar:

Mrs Joy Middleton

By Post:

10 Karong Ave
Edwardstown SA 5039
(Allow time to be received by 10th October)

By Email:

Scanned or a clear photograph of signed entry form to: joyleen.middleton@bigpond.com

Please Note:

This schedule has no height restrictions in place. Be sure to read both this schedule and the Royal Adelaide Show schedule if you want to enter your exhibit in both competitions.

2022 State Competition Schedule

Masters Section

Open to exhibitors who have won four (4) First Prizes in an Intermediate Class at any National, State or Royal Show competition in that class only.

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

Class 1 Wedding Cake

Theme: Australian Country Wedding – Outside by a Tree
Design one or more tiers on a common base board, to suit theme. Include at least one Royal Icing technique. To fit within a 47cm square.

First: \$75 Second: \$50 Third: \$25
Sponsored by: Pam Lane

Class 2 Celebration Cake

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

First: \$50 Second: \$30 Third: \$15
Sponsored by: Marion Branch, CDASA

Class 3 Floral Art

Theme: Pot of Pansies
To include at least three (3) flowers. Pot to be made from sugar based medium. To fit within a 32 cm cube.

First: \$35 Second: \$20 Third: \$10
Sponsored by: Wendy McDonald

Intermediate Section

Open to exhibitors who have won two (2) First Prizes in a Novice Class at any National, State or Royal Show competition to enter that class, OR who have more than 3 years of cake decorating experience.

If a competitor has won four (4) first prizes in any class in Intermediate they must enter the Master's Section in that class only.

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

Class 4 Wedding Cake

Theme: Art Deco
Design one or more tiers on a common base board, to suit theme. Include at least one Royal Icing technique. To fit within a 47cm square.

First: \$75 Second: \$50 Third: \$25
Sponsored by: Marion Branch, CDASA

Class 5 Celebration Cake

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

First: \$50 Second: \$30 Third: \$15
Sponsored by: Flinders Branch, CDASA

Class 6 Floral Art

Theme: Floral Arrangement – Ikebana Style
Design an Ikebana style arrangement, which must include flowers & foliage. Must be displayed in a commercial container. To fit within a 32 cm cube.

First: \$35 Second: \$20 Third: \$10
Sponsored by: Marion Branch, CDASA

Novice Section

Open to exhibitors who have not won two (2) First Prizes in any one class in this section at any National, State or Royal Show competition.

Competitors must move to the Intermediate Section after 3 years of experience in cake decorating.

Teachers of Cake Decorating and/or Cup Cake Classes are not permitted to enter this section.

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

Class 7 Wedding Cake

Theme: Tropical Wedding
Design one or more tiers on a common baseboard to suit theme. Modern or Traditional, your choice. To fit within a 47cm square.

First: \$75 Second: \$50 Third: \$25
Sponsored by: Lower Northern Branch, CDASA

Class 8 Celebration Cake

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

First: \$50 Second: \$30 Third: \$15
Sponsored by: Lower Northern Branch, CDASA

Class 9 Floral Art

Theme: Specimen Flower – Lily
Single flower, presented as desired. May be presented in a commercial vase. To fit within a 32cm cube.

First: \$35 Second: \$20 Third: \$10
Sponsored by: Lower Northern Branch, CDASA

Open Section

Open to all competitors (No Restrictions)

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

Class 10 Small Celebration Cake

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

First: \$35 Second: \$20 Third: \$10
Sponsored by: Adelaide Central Branch, CDASA

Class 11 Sugar Art

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

First: \$25 Second: \$15 Third: \$10
Sponsored by: Adelaide Central Branch, CDASA

Class 12 Sculptured Cake

Theme: Motor Vehicle
Use your sculpturing skills to create any form of motor vehicle. Cake must be used and not be from any commercially shaped tin. Photos of construction and cake content to be provided with the Information Form for Judges.
To fit within a 42cm square.

First: \$50 Second: \$30 Third: \$15
Sponsored by: Caking Mad – Alison Packer

Class 13 Plaque

Theme: Royal Iced Doily
Icing plaque decorated with a Royal Iced doily. To be presented fixed on a board.
To fit within a 32cm square.

First: \$20 Second: \$10 Third: \$5
Sponsored by: Helen Pumpa

Senior Section

Must be 65 years of age or over.

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

Class 14 Celebration Cake

Theme: Garden Lover
Design a single tier for a garden lover. Celebration of your choice.
To fit within a 42cm square.

First: \$50 Second: \$30 Third: \$15
Sponsored by: Adelaide Central Branch, CDASA

Junior Cake Decorating – up to 7 years

7 years of age or younger. Age of exhibitor must be displayed on exhibit card.

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

Class 15 Celebration Cake

Theme: Dinosaurs
Cover one single cake with fondant and decorate it to suit theme.
Entry and cake board with cleats (feet) attached must fit within a 32cm cube.

First: \$25 Second: \$15 Third: \$10
Sponsored by: Bette-Anne Smith

Class 16 Decorated Biscuits (Qty: five)

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

First: \$15 Second: \$10 Third: \$5
Sponsored by: Bette-Anne Smith

Junior Cake Decorating – 8-12 years

From 8-12 years of age. Age of exhibitor must be displayed on exhibit card.

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

Class 17 Celebration Cake

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

First: \$25 Second: \$15 Third: \$10
Sponsored by: Carolyn Schulze

Class 18 Decorated Biscuits (Qty: five)

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

First: \$15 Second: \$10 Third: \$5
Sponsored by: Carolyn Schulze

Junior Cake Decorating – 13-18 years

From 13-18 years of age. Age of exhibitor must be displayed on exhibit card.

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

Class 19 Celebration Cake - Competitor's Choice

Your Choice – What celebration will you pick?
One or more tiers. Can incorporate the use of food safe internal supports but must be noted on the information Form for Judges.
Entry and cake board with cleats (feet) attached must fit within a 32cm cube.

First: \$25 Second: \$15 Third: \$10
Sponsored by: Phillis Davis



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.

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, dsp = dessertspoon, tbsp = tablespoon, gms = grams

Chocolate Fudge

Bette-Anne Smith – Marion Branch

The following recipes were passed down to me from my grandmother & my Mum and are still some of my favourites today

Ingredients - Base

Weet Bix	9 Bix
Coconut	1 cup
Currants	1 cup
Chopped or slivered Almonds	½ cup
Cocoa	2 tbsp
Condensed milk	1 tin

Ingredients – Marshmallow top

Boiling Water	1 cup
Sugar	1 cup
Gelatine	1 dsp
Vanilla Essence	½ tsp

Method - Base:

1. Crush the 9 Weet-Bix into a bowl, mix in coconut, currants, almonds of cocoa together. Add condensed milk and mix until combined.
2. Line a baking tray (30cm x 20cm) with baking paper or alfoil and sprinkle the base with extra coconut.
3. Spread mixture evenly into tin pressing down firmly.

Method - Marshmallow:

1. Add boiling water, sugar, and gelatine to a saucepan. Boil rapidly for 3 minutes. When cooled add vanilla essence and beat rapidly until thick.

Assembly:

1. Spoon marshmallow over chocolate layer and sprinkle top with coconut.
2. Slice into squares. Keep in fridge.



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(Sunday – Closed)

Shop 7, 104-106 Elizabeth St, Banksia Park

Alison: 0437 006 258

e: cakingmad.sa@gmail.com

w: cakingmad-sa.com



Chester Squares

Bette-Anne Smith – Marion Branch

Ingredients	
Stale Bread (soaked in milk for 20mins)	1 loaf
Sugar	1 cup
Currants	1 cup
Sultanas	1 cup
Puff Pastry	Several sheets

Method:

1. Line tin (30cm x 20cm) with baking powder. Then line the tray with puff pastry including the sides.
2. Squeeze excess milk from bread.
3. Mix bread, sugar, currants, and sultanas together.
4. Place the mixture into prepared puff pastry lined tin and press down evenly.
5. Cover with a layer of puff pastry.
6. Cook for about 30minutes at 375 degrees or until cooked.
7. Ice with chocolate icing and spread with coconut, if desired.

Sultana Cake

Bette-Anne Smith – Marion Branch

Ingredients	
Butter (½lb)	230 gms
Sugar (½lb)	260 gms
Eggs	3 eggs
Plain Flour (¾lb)	380 gms
Baking Powder	1 tsp
Salt	1 pinch
Milk	½ cup
Sultanas (½lb)	225 gms
Vanilla essence	½ tsp
Lemon juice	1 squeeze

Method:

1. Line an 8" (20cm) round cake tin.
2. Cream butter and sugar together.
3. Add beaten eggs one at a time.
4. Add sifted flower, baking powder and salt in small quantities, alternatively with small quantities of milk and mix until all combined.
5. Fold in sultanas, vanilla essence and a good squeeze of lemon and until combined.
6. Bake for approximately 1½ hours at 375 degrees until cooked.

Yo-Yo Slice (Jelly Slice)

Bette-Anne Smith – Marion Branch

Ingredients – Biscuit Base	
Yo-Yo Biscuits, crushed (½lb)	225 gms
Melted Butter (4oz)	115 gms
Ingredients – White Filling	
Hot Water	¾ cup
Gelatine	2 dsp
Condensed milk	1 tin
Lemon juice (I like to put a bit extra)	2 lemons
Ingredients – Red Top	
Red Jelly crystals	1 pkt
Boiling Water	1½ cups (scant)

Method – Biscuit Base:

1. Mix crushed biscuits and melted butter together and press into a 28cm x 16.5cm container (I use a Tupperware container). The container needs to be at least 4cm deep.

Method – White Filling:

1. Mix all these ingredients together and pour on top of the biscuit layer. (Place in refrigerator while jelly is cooling.)
2. .

Method – Red Top:

1. Dissolve Jelly in the boiling water.
2. Leave to cool to room temperature and then pour over the top of the white filling. (I pour this into a spoon and let it spill onto the white filling to avoid it penetrating the white layer).
3. Leave in refrigerator to set. Cut into squares.



Kevin Work – Adelaide Central

Best Vanilla Cupcakes

Joy Rann – Marion Branch

Ingredient Notes:

There are a few ingredients that set these cupcakes apart:

- Using a real vanilla bean gives the cupcakes a strong vanilla flavour. If you don't have a bean, you can leave it off without adjusting any other ingredients. The recipe will still be amazing, just not as strongly-flavoured.
- Both butter and oil - cupcakes that are made with only oil lack the flavour that butter provides; using only butter, they can end up being too dense and not moist enough. The combination ends up giving a perfect flavour and texture.
- Sour cream adds a little extra fat to the recipe and a slight tang. Yogurt works perfectly as a substitute for sour cream.
- Using cake flour instead of all-purpose flour produces a lighter crumb.

Recipe:

Ingredients	
Granulated Sugar	225 gms
Vanilla bean	1 bean
Cake Flour (not SR Flour)	175 gms
Baking Powder	1½ tsp
Baking Soda	½ tsp
Salt	½ tsp
Unsalted Butter (room temp)	57 gms
Eggs (room temp)	2 large
Full-fat Sour Cream	75 gms
Canola or Vegetable Oil	60 mls
Vanilla extract (use pure not imitation)	1 tbsp
Whole Milk (room temp)	160 mls

Method:

1. Preheat oven to 350 F (175 C).
2. In a small bowl, combine sugar and seeds from the vanilla bean.
3. Using the back of a spoon, move around the bowl and apply pressure to break up any clumps of seeds and to better infuse the vanilla flavour into the sugar. Set aside.
4. In a medium-sized mixing bowl or bowl of a stand mixer, mix together cake flour, baking powder, baking soda, and salt.
5. Add the vanilla bean sugar and mix until well combined.
6. Add butter and mix on medium-low speed for three minutes. Because there is so little butter, you'll end up with a very fine crumb texture.
7. In a small mixing bowl, whisk together eggs, sour cream, oil, and vanilla extract until smooth.

8. Add the egg mixture to the flour mixture and beat on medium speed until just combined.
9. Slowly add milk and mix on low speed until just combined. The batter will be liquid. (Don't worry, you didn't do anything wrong. It's supposed to be that way.)
10. Fill cupcake liners just over ½ full.
11. Bake for 14 minutes and then test to see if they are done. They are done when a toothpick comes out without wet batter stuck to it. The cupcakes should appear white with specks of vanilla bean. They should not turn a golden brown. If they are not done, test again in two minutes. If they are still not done, test again in another two minutes.
12. When the cupcakes are done, remove them immediately from the tins and leave them on a cooling rack to cool.

Notes:

- Use a vanilla bean for the best vanilla flavour, but, you can leave it off and the cupcakes still taste amazing!
- Use cake flour for a lighter crumb.
- Be careful not to over-mix the batter.
- Use room temperature ingredients – everything will mix together more smoothly that way.
- Because everyone's oven is just a bit different and your liners may be a slightly different size than mine, I highly recommend that you bake a test cupcake before baking your whole batch of vanilla cupcakes - Fill one liner halfway and see how much it rises during the bake.
- I keep cooled, frosted cupcakes in large Tupperware-style containers. Food safety experts recommend that cupcakes with whipped cream, buttercream, cream cheese, or ganache frostings should be refrigerated. While I always keep cupcakes frosted with whipped cream or ganache in the refrigerator, I often keep my buttercream and cream cheese cupcakes on the counter. Do so at your own risk.
- If you know you'll need to store your cupcakes for more than 3-4 days, these cupcakes can be frozen without a problem.
- If you are freezing cupcakes with whipped cream frosting, do not frost them until after removing from the freezer; other types of frosting can be frozen right on the vanilla cupcakes. Also, be sure to store the cupcakes in an airtight container to avoid freezer burn.
- Always return refrigerated or frozen cupcakes to room temperature before serving.

Source:

<https://www.cupcakeproject.com/best-vanilla-cupcake-recipe/>

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.

Hypericum Chinese Flower

Barbara Walter - Marion Branch

Requirements

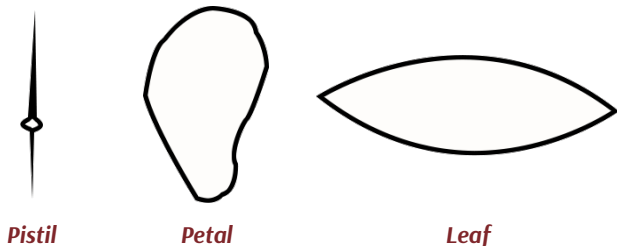
- Flower modelling paste
- 30g white wire
- 28g green wire
- 20g green wire
- Brown stem tape
- Green stem tape
- Fine cotton stamens coloured lemon-yellow
- Template patterns
- Small calyx cutter
- Flower glaze
- Former to dry petals in



Petal Dusts Colours

- Plum
- Lemon-yellow
- Leaf green
- Darker green

Templates



Pistil

Petal

Leaf

Method

Pistil

Take a very small ball of lemon-yellow paste and a piece of 30g white wire. Moisten one end of the wire and form a pistil as in the diagram. The pistil should be thin and almost the length of the petal pattern. Allow to dry. Dust under the base and the tip of the pistil with a little plum dust.

Stamens

Tape a lot of half-length stamens around the wire just below the pistil with half-width green tape, then gently pull down the wire until the pistil sits neatly in the centre.

Petals

Roll out some lemon-yellow paste and cut out a petal using the template pattern, leaving the base of the petal a little thicker so that a piece of 30g white wire can be inserted. Soften the edge and cup lightly with a ball tool. Dry in a former. Repeat 4 times (5 petals). When dry, dust with lemon-yellow dust and then steam. When dry, brush the front of the petal with flower glaze. Allow to dry.

Assembly

Assemble the flower by taping the 5 petals to the stem at the base of the stamens, using brown stem tape.

Calyx

Cut out a calyx from green modelling paste and add to the back of the flower, placing the sepals in between the petals. Add a little plum dust to the edge of the calyx.

Buds

Buds are made of lemon-yellow paste. Mark with 5 lines and add a calyx the same as the flower.

Leaves

Leaves are made from green paste using the leaf template pattern and put on to a piece of 28g green wire. Vein and allow to dry. Dust with the green petal dusts and a little plum on some of the edges to add toning. Steam, dry and brush with half-strength glaze.

Assembly

To assemble a spray, first tape over the flower and bud stems with half width brown tape. Buds and or flowers are in groups of three and are taped to the main stem (20g wire) at the junction of a pair of leaves. Brown or green tape can be used, but if using green, brush a little plum dust over the stem to tone down the green.

Mandevilla (Crimson Fantasy)

Pam Lane - Marion Branch

Requirements

- Pale ivory paste
- Green paste
- Standard Leaf cutter
- Star Petunia cutter
- Scissors
- Modelling tool
- Leaf veiner
- Balling mat
- Balling tool
- 24g wire
- Small calyx cutter
- Pale green tape



Method

Pistil

Hook wire at one end and take paste to make a small, elongated cone. Mark with 5 cuts.

Dampen the point and dip into pollen. Let dry.

Flower

Using a 1.5cm size small ball of paste, cone and make into a Mexican hat, large enough for the cutter. Cut out and increase depth of cut to the centre. While the flower is upside down, ball the edges. Then using the modelling tool, thin and expand right hand side of the petal. Vein the tip of the petal at this point.

Hollow $\frac{1}{2}$ the base to a width of 1 cm. The remaining base thinned down to the same length. Mark centre of base with colour before inserting pistol. Allow to dry.

Place a very small calyx at the base.

Dust flower with crimson dust. Steam and repeat.

Pale green dusting starting at the calyx on the back.

Bud

Using a ball of paste 1cm in size attach to the hooked wire and point top and bottom. Mark in the five petals at the top. Elongate base and add calyx.

Dust the top petals with crimson taking the colour down the bud. Using green dust as the flower.

Leaves

Using a standard leaf cutter (like a camellia) cut out leaf and vein, ball the edges, but not fluting. Deep vein the centre and fold up slightly.

Dust leaf - steam and then glazed. Make in various sizes for extremely small to large.

Petunias

Pam Lane - Marion Branch

Requirements

- 30g wire
- 26g wire
- White paste
- Stamen cottons
- Small daisy cutter
- Small leaf cutter
- Royal icing - small amount
- Petunia cutter or metal 5 petal cutter (5cm width)



Method

Pistil

Place small pea green dots of royal icing on wax paper and insert stamen cotton, allow to dry.

Stamen

3 Cottons with glue and polenta. Tape pistol and stamens to 26g wire approx 1cm length.

Flower

Using a ball of paste approx 2.5cm diam. And shape into a Mexican hat with a short tail.

Roll out the base and cut with cutter ball and frill the edges add a deep vein to centre of each petal. Insert stamen centre into hollowed base.

Colour

Dust the base with a citrus lemon and the edges of petals with pink or purple. If using purple the stamens are purple and the centres are dusted purple (deep shade). Vein is green in the pale colour & purple in violet shades.

Calyx

Using green paste and daisy cutter (5 petals only) add to base of flower.

Buds

Small piece of paste into a long cone and mark with ridges and dust with colour add calyx.

When assembling, a leaf is placed at the base of each flower stem and in various grouping on rest of stem.

