



Bette-Anne Smith – Marion Branch
1st Prize Royal Adelaide Show & CDASA State Competition



Ilvira Ramova - Adelaide Central Branch

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State Update & Info



From our President, Pam Lane

Hi Everyone,

It just seems like yesterday when I wrote the last report and then Kevin says another is due.

We have been lucky here in South Australia, although cold weather, we have missed out on the heavy rainfalls experienced in the other States. Our thoughts and blessing to them.



It was saddening to hear about the passing of Nicholas Lodge and Alison Proctor, both brilliant decorators. Great memories of both.

I was lucky to be invited to Queensland for judging and demonstrating early in September. With the opening of borders catching up with friends and members was lovely. New ideas and some lovely work were on display.

Also, to Broken Hill with Helen for the Silver City Show and workshop. The student competition pieces were very good, the best yet. Congratulations to the Northern Borders Branch.

Our own State Competition has just finished with a great exhibition of work by members and non-members. A pleasure to see so many children entries – congratulations to them, a credit to their Mothers and Grandmothers. The comments from the general public, showing great appreciation of our work. We had lots of interest in classes, especially for children.

Congratulations to Nicole Taylor on winning the Maxine Halliday Award and Isabella Low the Amy King Award.

Wishing Everyone an enjoyable time at your Christmas Parties. Merry Christmas and a Happy New Year.

Keep Well

Regards,

Pam Lane
State President

Maxine Halliday Commitment & Dedication Award

Awarded to:

2022	Joy Middleton
2021	Brenda Damen
2020	Lorraine Hopkins

A big thank you to the State Executive and Branch Committees for all of the hard work you have put in this year. It has been a truly fantastic year for the Association and this all comes down to you!

I wish all members and your families a safe holiday, great Christmas, fabulous New Year and look forward to catching up in 2023.

*Yours in Cake Decorating,
Pam Lane
State President*

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)

Sat, 26th Nov @ 1:30pm

Judges & Stewards

(Contact: Phillis Davis m: 0411 598 696)

Sat, 26th Nov @ 10:30am

Disclaimer

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From our Editor, Kevin Work

Hi Everyone,

Well, another unbelievable edition! Tube Talk just keeps getting better with each edition. This is due to the fantastic contributions from our members. Thank you so much to everyone who has contributed.

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, whether you are a novice just starting out or a master or somewhere in-between.

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

email: editor.cdasa@gmail.com

Kevin



New CDASA Website

Just to let you know that the Association has a new website. It has lots of good information, including the monthly calendar from Tube Talk Extra and all of the beautiful photos from previous Tube Talks.

Please check it out and let me know what you think and any suggestions you may have to make it even better.

The address is: <https://cdasa.org.au/>

Kevin



2023 Tube Talk Deadlines

Don't forget 📅

*It is never too early to send in contributions!
Deadlines for next year are shown below*

Issue 1	March – May 2023	01/03/2023
Issue 2	June – August 2023	31/05/2023
Issue 3	September – Nov 2023	30/08/2023
Issue 4	December – Feb 2024	29/11/2023

Please note that the first edition next year will be in March (not February as per this year).

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

As we come to the end of another eventful year, it is interesting to look back at all the new techniques, skills and connections we experienced in 2022.

As we had done last year, this year our committee organised a wide range of demonstrations for our members. I would like to thank all our demonstrators for their time and sharing their skills and knowledge:

February	Nicole Taylor: 3D sugar shoe
March	Jess Groves: ganache drip and chocolate decorations
April	Dawn John: Easter Bunny cookie box
May	Ilvira Ramova: Mothers' Day cake with Piped Ganache Flowers
June	Peter Johnson: 3D Gingerbread Birdhouse
July	Joanna Caruso: Christmas in July Gravity Defying Christmas Wreath Cake
August	Brenda Damen – Isomalt Flowers and Decorations
September	Trio of Demonstrations: Brenda Damen – using the 3-point ruler, Jess Groves – piping bags and Alison Packer – Palette Knife Buttercream techniques
October	Lorraine Hopkins (Marion Branch) – Royal Icing String Work

The committee has continued to work to make the meetings more accessible- by allowing members to attend the meetings remotely through Microsoft Teams, when possible (which really means 'When Joanna is here to set up the live'). We have improved how our members can watch and learn from the demonstrations when attending the meetings. With a large group it can be hard to see the intricacies of what the demonstrators are working on. However, by improving our camera and projector set up, we hope to make all the demonstrations informative.

We welcome all members to our Christmas Cookie Decorating Working Bee, decorating Christmas cookies for the city Salvation Army. Saturday November 12th 11:30am – 6pm at The Bartley Hotel, West Lakes. Our goal is to decorate and pack 300 Christmas Cookies. So come along for an hour, come for the lunch, come for the day! Cookies, stencils and royal icing provided. Stencils available to use and purchase. BYO everything else you



CAKING
mad

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

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Mon	Tue	Wed	Thu	Fri	Sat
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(Sunday – Closed)

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Alison: 0437 006 258

e: cakingmad.sa@gmail.com

w: cakingmad-sa.com



will use to decorate: Apron, Christmas decorating items, fondant, rolling pin, gloves, board/mat, spatula, lustre, sprinkles. Or come along and help package cookies while you have a chat.

The final choice for the location of the Christmas Dinner will be made at the General Meeting after the AGM. Further details will be available once the location has been

chosen. Our Christmas Dinner is always a fun evening! Great raffle prizes! Participation in the \$10 Secret Santa is optional, but Christmas attire is compulsory!

We hope to see lots of members attend our Salvation Army Christmas Cookie Decorating Working Bee workshop, our Christmas Dinner, and our meetings in 2023.

I would like to finish by thanking our Adelaide Central Branch committee. Vice President Dawn John, Secretary Joanna Caruso, Treasurer Sue Green and committee members Brenda Damen and Lucia Cottell. Being a part of the committee is a voluntary role, and everyone has events in their own lives - whether it is positive events such as travel or unforeseen events such as illness. However, despite these hurdles, the Adelaide Central committee's dedication to this branch has been unwavering. I am truly grateful to have had the privilege to volunteer with these ladies for the past 2 years.

Happy Christmas and Happy Caking,

Jess Groves



Ilvira Ramova



Ilvira Ramova



Ilvira Ramova





Ilvira Ramova



Ilvira Ramova

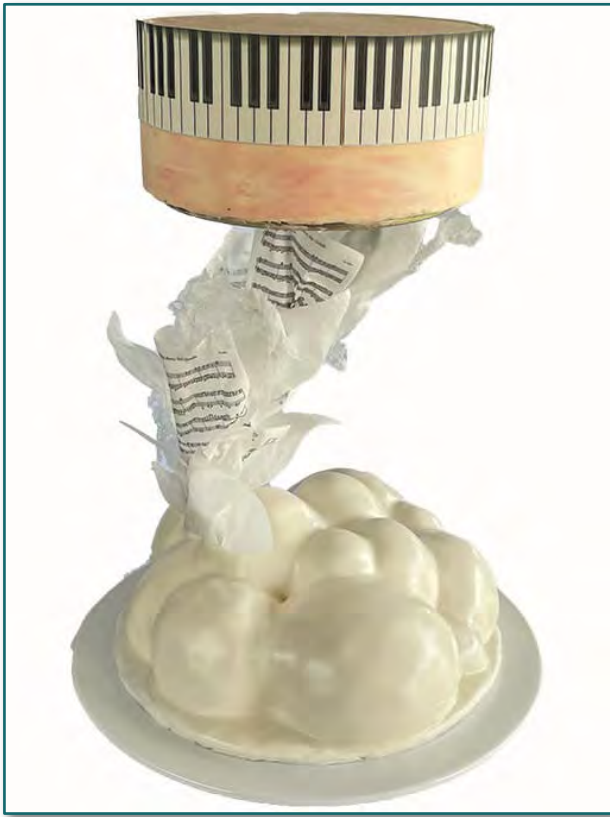


Ilvira Ramova



Ilvira Ramova





Ilvira Ramova



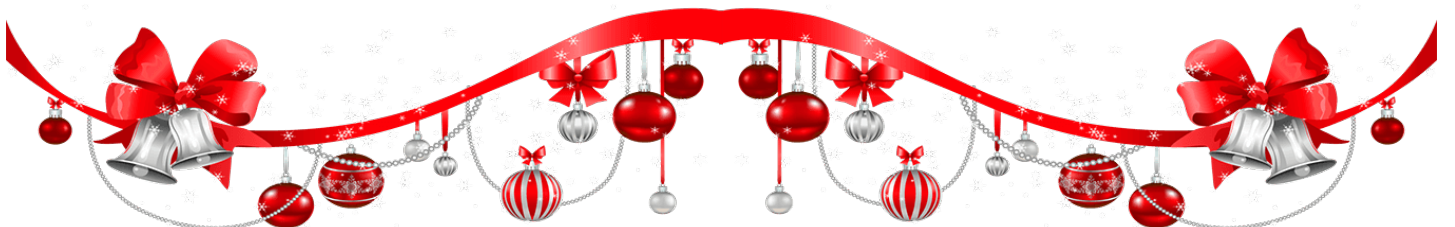
Nicole Denize



Nicole Denize



Nicole Denize





Nicole Denize

I take this opportunity to wish everyone a safe and happy Christmas and New Year.

Yours in Sugarcraft,
Wendy McDonald



Nicole Taylor

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Flinders Branch

Hi everyone,

My goodness this year seems to have flown by so quickly!

In September we welcomed Nicole Taylor to Flinders Branch to demonstrate and workshop Faces and Hands. Although our numbers were low, we had a wonderful day, had fun and learnt so much! Thank you Nicole!

Thanks to those members who kindly made Sugar Roses for the International Rose Convention in Adelaide. We had a lovely collection for Phillis to take back with her.

Congratulations to everyone who had entries in Local Shows, Adelaide Royal and State competition.

We have our AGM on Sunday 20th Nov. in Crystal Brook followed by lunch at the Royal Hotel and then a Demonstration of something Christmassy by Lower Northern's Kerri Wiseman.



Nicole Taylor



Ladies who attended Victoria's State Seminar

L-R Bette-Anne Smith (demonstrator), Helen Pumpa, Carol Davis, Wendy McDonald & Phillis Davis



Diane Wilson



Diane Wilson



Diane Wilson



Diane Wilson



Wendy McDonald



Wendy McDonald



Wendy McDonald

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Hint...

To remove labels from jars that won't soak off, fill jar with boiling water and immediately lift one corner with a knife. Label should peel off cleanly. To remove glue spray with any cheap fly spray and wipe off with paper towel. Do this immediately after removing label.

White spirit will also remove glue..

Dulcie Barker



Wendy McDonald

Lower Northern Branch

As our year comes to a close the Lower Northern girls are sure to see it out with a bang with our remaining events - some branch members got together for a branch sharing day (pictured) creating some cute and freaky Halloween toppers. Phyllis demonstrated yet another wonderfully constructed flower at our October meeting, and in November our branch are offering a Christmas gift workshop teaching newbies some quick and effective cookie hacks.

We'd also like to welcome our newest member Jaymie to the group, already jumping head first into group activities with plenty of skills to share.

We have a big AGM this year with the talented Nicole Taylor sharing her hands and faces techniques.

We're quite excited about the plans our committee have under way for workshops next year, stay tuned for some flyers.

Lastly, we'd like to give a shout out to those members and families who are having a tough time right now with health or other reasons keeping them from meetings and activities. It's been wonderful to see our branch pull together in support of team members, and it's simply heart-warming to be a part of.

Denise and Alanna.



Halloween Fun



Halloween Topper



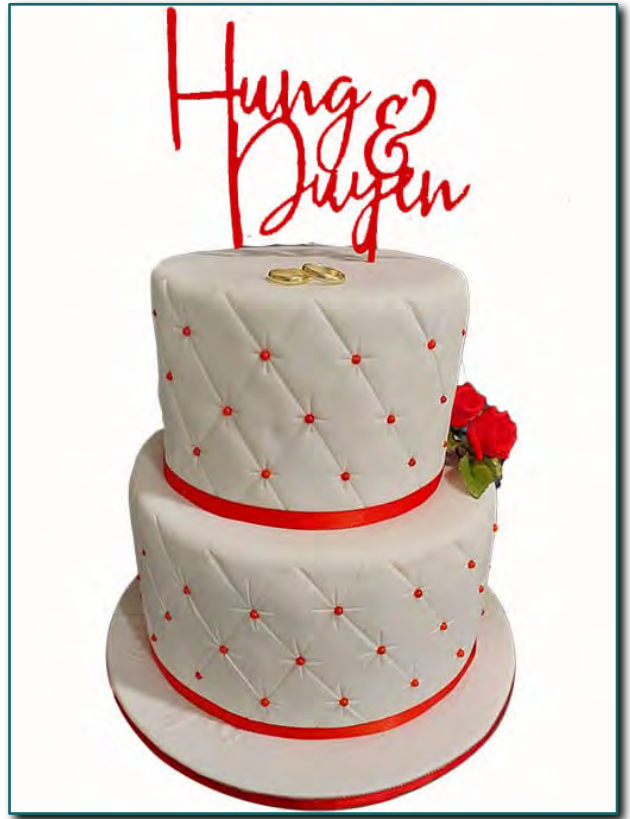
Carol Davis



Tracey Evans



Rosemary Nathan



Rosemary Nathan



Rosemary Nathan



Rosemary Nathan



Rosemary Nathan



Tracey Evans

MERRY CHRISTMAS



Tracey Evans



Tracey Evans



Wendy Weaver



Wendy Weaver



Wendy Weaver



Wendy Weaver





Wendy Weaver

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Marion Branch

Welcome members,

Hope you're well and creating many masterpieces and are similar to what you've envisioned in your head, like I say to myself it's no Bette-Anne cake, but it'll have to do. Thanks Alison Packer for the August meetings demo of buttercream wrap, it was very entertaining and when people talk about Alison Packer the word MAD usually pops up and now I know why.

We all know that Lorraine can't play the bagpipes, but she was in tune when piping royal icing at the September meeting with a come and try for members and guests. The October's demo of Christmas themed cookie toppers performed by Barbara Walter and Lorraine Hopkins, was full of laughter and Christmas joy, just what we all needed.

It was great to see cakes on display at the Royal Adelaide Show again and to put faces to the names of entrants who I have come to know since joining the caking community and it's also where I met Lorraine Hopkins promoting the Marion branch a few years ago.

Thank you to all who helped out with the state competition held down south this year. Congratulations to all who entered and there was a lot of interest from the community with potential new members.

As I write this, we have had one day of our two day Christmas flower workshop with many people attending, including some experiencing their first workshop of many planned for next year by Marion and other branches. Till next time, keep creating joy for you and others.

Regards, prez Phil.



Bette-Anne Smith
 1st Prize Royal Adelaide Show & State Competition



Bette-Anne Smith



Bette-Anne Smith



Bette-Anne Smith
1st Prize Royal Adelaide Show & State Competition



Bette-Anne Smith
1st Prize Royal Adelaide Show & State Competition

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	reference: Must include your name	

Naracoorte Branch

Hello Members,

It is crazy to think it is nearly Christmas, as not only that the past year went quickly, but it still feels like winter. Unfortunately for all our farmers in this neck of the woods, with so much rain.

Even though our member numbers are down and many members have had a trying and difficult year personally, we have had successful meetings with everyone learning new skills and always having a laugh and enjoying our friendship too.

In February, we had our first meeting in Naracoorte with the talented Marj Haynes demonstrating covered cakes and finishing cakes for the Mundulla Show.

In March, our club entered quite a few cakes in the Mundulla Show with all winning prize money for different categories.

At our April meeting, Marj demonstrated and workshopped making lilies at Bordertown.

May 7th, we were fortunate to have Pam Lane & Helen Pampa from Adelaide come and workshop the beautiful Peony and Gum Nut babies.

A fantastic effort of 5 people from our club attended the State Seminar. Well done everyone on a great Seminar!

Helen Melino & Marj Haynes went to Hamilton Victoria to workshop with Stella Abraham many beautiful wafer flowers. An amazing day – thanks Stella!

Our September meeting was held in Naracoorte with the very talented Valinda Ross from Hamilton. We made everything wafer paper from feathers, flowers and decorations!

Our Christmas lunch is going to be at Farmers Leap, Padthaway. We are having morning tea and lunch, followed by Helen demonstrating some surprise Christmas decorations. This will also be our AGM.

Wishing everyone a safe and happy Christmas with loved ones.

Regards,

Helen Melino

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Northern Border Branch

Hello everyone,

Our silver city show went ahead this year (after three year of not having it), which meant we had a workshop with the lovely judges. Pam & Helen, they are always great fun & pass on such fantastic information.

We had a busy two days of cooking 115 Christmas cakes for meals on wheels in October. We will have a very busy fun filled day this month decorating those cakes.

We are looking forward to our week-long Christmas Stall in December.

Our branch would like to wish all cake decorating friends, a wonderful Christmas & a happy & healthy new year.

Cheers Vicki

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SE Cake Designers Branch

Hello everyone,

It's been a busy few months and no doubt about to get busier with Christmas fast approaching! At our August meeting I demonstrated how to make a fondant snowman. It was only small and designed to fit on top of a small cake. In September, June demonstrated a dragon cake topper which was previously demonstrated at the state seminar by Nicole Taylor. This gave the members that didn't attend the seminar a chance to see it. For our final demonstration of the year in October, Julia demonstrated different plaques. She showed us various shapes cut out of icing, then showed different techniques to create a decorative edge. Thank you to all the demonstrators this year, we have seen a wide range of techniques which I'm sure will help our members with their future cake making endeavours.

We have also had a few members receive certificates for 30 years. These were Maureen Case, Julia Cutting, June Jones and Rhonda Earl. Well done ladies! We have also recently had our local show with entries down compared to previous years across all sections but the quality was certainly there. A big congratulations to June Jones who was awarded the trophy for the open section.

Our next meeting is our AGM on the 21st of November at 7pm and our final meeting is a Christmas dinner catch up. I wish everyone a safe and Merry Christmas and Happy New Year.

Mandy Lynn





30 years membership - Julia Cutting, June Jones & Rhonda Earl



**Eliza Fulwood – 1st Prize, Novice Year 7-12 Special Occasion
Mt Gambier A&H Spring Show**



June Jones with Show Trophy



**June Jones – 1st Prize, Open Special Occasion Cake
Mt Gambier A&H Spring Show**



June Jones' Dragon Demo



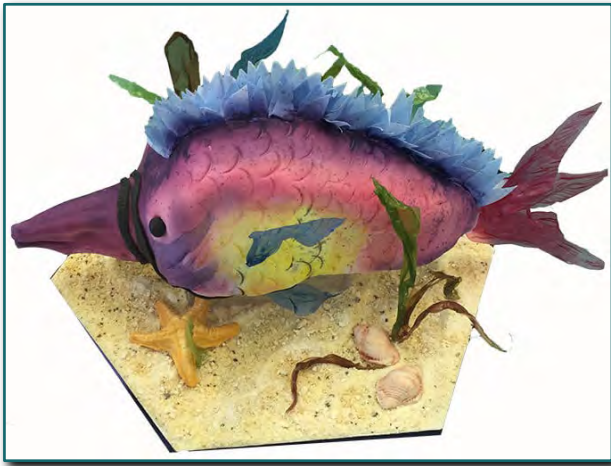
Snowman Demo



Plaque Demonstration



**June Jones – 1st Prize, Open Celebration Cake
Mt Gambier A&H Spring Show**



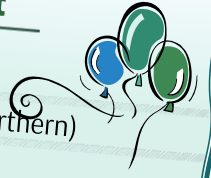
June Jones – 2nd Prize, Open Novelty Cake
Mt Gambier A&H Spring Show



June Jones – 1st Prize, Open Novelty Cake
Mt Gambier A&H Spring Show

November Birthday List

Wishing you all a great day!



- | | |
|----|----------------------------------|
| 1 | Louise Symons (Lower Northern) |
| 6 | Gina McGregor (Marion) |
| 11 | Natasha Thorpe (Marion) |
| 16 | Phyllis Davis (Flinders) |
| 17 | Fiona Pobke (Marion) |
| 24 | Liz Barnard-bown (Flinders) |
| 29 | Irene Rickards (Lower Northern) |
| 29 | Louise Thomas (Adelaide Central) |
| 30 | Phyllis Brereton (Flinders) |



Kevin Work – Adelaide Central Branch



Kevin Work – Adelaide Central Branch

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Humidity & Sugar Flowers

Article provided by Wendy McDonald – Flinders Branch

Hands up if you battle with HUMIDITY and your sugar flowers!

It's the topic which is continually voted as the biggest challenge that group members face with their sugar flowers. We all live in different climates and have varying workspaces, so we all face our own challenges.

Thankfully there are a variety of solutions to help deal with the problem. I've put together my top tips in a blog post, but I would also be interested in hearing from you!

How do you tackle humidity where you live?

Take a look at the blog post below and let us know if you have any top tips of your own!

Source: <https://thebotanicalcakestudio.com/tips-for-humidity-and-sugar-flowers/>

State Competition Winners

Masters Section

Class 1 Wedding Cake

Australian Country Wedding - Outside by a Tree

Sponsored by Pam Lane

1st Bette-Anne Smith

2nd Wendy McDonald

Class 2 Celebration Cake – Arctic

Sponsored by Marion Branch

1st Nicole Taylor

2nd Bette-Anne Smith

Class 3 Floral Art – Pot of Pansies

Sponsored by Wendy McDonald

1st Bette-Anne Smith



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Intermediate Section

Class 4 Wedding Cake - Art Deco

Sponsored by Marion Branch

- 1st Isabella Low
- 2nd Gina McGregor
- 3rd Marlene Spratt

Class 5 Celebration Cake – Easter

Sponsored by Flinders Branch

- 1st Sarah Randall
- 2nd Marlene Spratt

Class 6 Floral Art – Ikebana Style

Sponsored by Marion Branch

- 1st Gina McGregor
- 2nd Phyllis Brereton
- 3rd Wendy McDonald

Novice Section

Class 7 Wedding Cake – Tropical Wedding

Sponsored by Lower Northern Branch

- 1st Susie Ahipene
- 2nd Peter Johnson
- 3rd Malvina Kostakou-Kelly
- HC Ji-Eun Jung

Class 8 Celebration Cake – Baby Shower

Sponsored by Lower Northern Branch

- 1st Megan Elson
- 2nd Tania Colligan

Class 9 Floral Art – Lily

Sponsored by Lower Northern Branch

No Entries

Open Section

Class 10 Small Celebration Cake - Music

Sponsored by Adelaide Central Branch

- 1st Nicole Taylor
- 2nd Not Awarded
- 3rd Ji-Eng Jung

Class 11 Sugar Art – Shoe

Sponsored by Adelaide Central Branch

- 1st Nicole Taylor
- 2nd Oi Ki Lam
- 3rd Peter Johnson
- HC Phyllis Brereton

Class 12 Sculptured Cake – Motor Vehicle

Sponsored by Caking Mad – Alison Packer

- 1st Nicole Taylor
- 2nd Not Awarded
- 3rd Tania Colligan

Class 13 Plaque- Royal Iced Doily

Sponsored by Helen Pumpa

No Entries

Section- Senior 65 and over

Class 14 Celebration Cake – Garden Lover

Sponsored by Adelaide Central Branch

- 1st Phyllis Brereton
- 2nd Marlene Spratt

Junior Section - up to 7 years of age

Class 15 Celebration Cake – Dinosaurs

Sponsored by Bette-Ann Smith

- 1st Marley Smith
- 2nd Carter Smith
- 3rd Alyssa Randall

Class 16 Decorated Biscuits

Sponsored by Bette-Ann Smith

- 1st Marley Smith
- 2nd Carter Smith
- 3rd Alyssa Randall

From 8 – 12 years of age

Class 17 Celebration Cake - Halloween

Sponsored by Carolyn Schulze

- 1st Liam Pumpa
- 2nd Stella Smith
- 3rd David Kenneally

Class 18 Decorated Biscuits

Sponsored by Carolyn Schulze

- 1st Stella Smith

From 13 – 18 years of age

Class 19 Celebration Cake – Competitor's Choice

Sponsored by Phillis Davis

No Entries

State Competition Special Awards

Maxine Halliday Memorial Trophy

Most points in competition. Congratulations to:

2022 - Nicole Taylor

Amy King Memorial Trophy

Showcasing Skills in Royal Icing. Congratulations to:

2022 - Isabella Low (Intermediate Wedding Cake)



Nicole Taylor



Isabella Low

2023 State Seminar

Cake Decorating Seminar

24th & 25th June 2023

Presented by:
The Cake Decorators' Association of SA Inc

Any cake enthusiasts welcome to register & attend

8:30am - 4:30pm each day
5 different demonstrations each day
Lots of tips and knowledge to be gained
Cake shops and cake displays



Venue:
Lakeside Function Room
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Cost: \$250.00!
(Single day \$150)

Pay in full, or a deposit by 31/03/2023
Morning, afternoon tea and lunch will be provided

Enquiries:
Bette-Anne Smith m: 0402 699 317
Pam Lane p: (08) 8297 0365

Registration:
See Registration form for full details

Cake Decorating Seminar

The Cake Decorators' Association of SA Inc
24th & 25th June 2023
Seminar Registration

Your details (Please use Block Letters):

Your Name: _____
Postal Address: _____
Suburb: _____ Postcode: _____
Your phone: _____ (mobile preferred)
Email address: _____
CDASA Member Yes - Your Branch: _____

Emergency contact: _____
Emergency phone: _____ (mobile preferred)

Dietary Diabetic Coeliac Allergies Other

More details: Health I have a Medic Alert I have Ambulance Cover
(if you have private cover)

Health Fund Name: _____

Seminar Costs	Payment Options	Amount	Amount Paid
Option 1 (full seminar):	Pay in full by 31/03/2023	\$250.00	
Option 2 (full seminar):	Pay deposit by 31/03/2023	\$100.00	
	Pay balance by 2/06/2023	\$150.00	
Option 3 (single day):	Pay in full by 31/03/2023	\$150.00	
Date paid: _____			Total paid: _____

Saturday night dinner - booking essential & will be at your own cost. (Please circle)
I will be attending the Saturday night dinner: Yes / No Partner: Yes / No

EFT Payment: BSB: 105-121
Account No: 071364840
Account Name: Cake Decorators' Association of SA
Reference: Your name

Cheque Payment: Payable to: Cake Decorators' Association of SA
Post this form and your cheque to: Helen Pampa
Post to: Seminar Registrar
Helen Pampa
m: 0417 843 930
37 Caruso Crescent
BRAHMA LODGE SA 5109
hdpumpa@yahoo.com.au

Note: You will be notified if this event needs to be cancelled due to Covid-19 restrictions
If the Seminar is cancelled, any amount paid will be refunded

Full-sized form attached separately for ease of printing

Cake Decorating Seminar

The Cake Decorators' Association of SA Inc

Seminar Theme:
A Splash of Colour

Interstate Demonstrators:

Amy Chapman (NSW)
from Inspired Cakes by Amy
demonstrating her amazing novelty figures

Stella Abraham (VIC)
from Floral Art and Sugar Craft
demonstrating her amazing sugar flowers

Gail Darter (WA)
demonstrating her amazing quirky
novelty creations

Local Demonstrators:
Wendy Weaver Wendy McDonald
Carol Davis Ivira Ramova
and Brenda Damen (Saturday night)

People's Choice Community Lottery

1st Prize	Early Bird Prize!	2nd Prize	Toyota C-HR GR-Sport Hybrid RRP \$42,306
Toyota Kluger Hybrid GX RRP \$59,551			
		3rd Prize	Kozco Energy Solar Panel/Battery package RRP \$23,490
			

Buy a \$2 ticket in the People's Choice Community Lottery to support us and go into the draw to win one of 43 prizes worth over \$300,000!

communitylottery.com.au **People's Choice COMMUNITY LOTTERY**

Full T&Cs communitylottery.com.au. SA Lottery Licence No. M14289; Vic. Raffle Permit No. 10454/22. Declared Organisation No. 58545; ACT Permit No. ACT 9 22/0074; NSW Art Union Authority No. G0041/2410

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

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

This is an easy way to raise funds for our Association. Visit the site for more information or to purchase tickets.

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

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

Dawn's Date & Walnut log/roll

Dawn John - Adelaide Central Branch

Ingredients	
Chopped dates	1 cup
Brown sugar, packed firmly	1 cup
Butter	60 gms
Water	1 cup
SR Flour, sifted	2 cups
Bi-carb Soda	½ tsp
Chopped Walnuts (optional)	½ cup
Egg, Lightly beaten	1 egg

Method:

1. Heat oven 160°C.
2. Spray 2 nut roll tins well.
3. Combine dates, sugar, water and butter in saucepan.
4. Stir over low heat 1-3 mins until sugar has dissolved.
5. Bring to boil.
6. Remove from heat.
7. Let cool 5 mins.
8. Mix dry ingredients together with egg and cooled date mix.
9. Bake standing upright 25-30 mins.
10. Stand tins 10 mins before removing lids.

Brandied Fruit

Marj Haynes - Naracoorte Branch
Marj says: "An easy do-ahead Christmas recipe"

Ingredients	
Peach slices	1 large tin
Crushed Pineapple or Pineapple pieces	1 small tin
Cherries	1 tin
Raisins	½ cup
Sultanas	½ cup
Prunes, chopped	1 cup
Brandy	½ cup
Sugar	½ cup



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Method:

1. Drain fruit and mix juice together, add raisins sultanas and prunes, cook gently for 10 minutes until syrup thickens.
2. Remove from heat add chopped canned fruit, brandy and sugar. Mix until sugar is dissolved.
3. Put mixture into jars. Place lids on and keep in the fridge for at least 2 weeks before serving with ice cream or whipped cream.
4. This can be made now and put into pretty jars and given as a lovely Christmas gift.
5. Will keep in fridge for 12 months.

Gluten Free Biscuits

Dulcie Barker - Flinders Branch

Ingredients

Gluten Free Butter Cake Mix	1 box
Vegetable Oil	60-80 mls
Egg	1 egg

Method:

1. Mix and roll into balls.
2. Press with fork. Cook @ 180°C for 10-12 minutes.
3. Chocolate chips, spice or mixed fruit can be added.
4. Makes approximately 2 dozen.

Apple & Custard Impossible Pie

Ros Northey - Flinders Branch

Ingredients

Melted Butter	125 gms
Castor Sugar	1 cup
Milk	2 cups
Sliced Apple	385 gms
Eggs	4 eggs
Desiccated Coconut	1 cup
Plain Flour	½ cup
Vanilla	2 tsp

Method:

1. Whisk Flour, Sugar, Coconut, Eggs, vanilla and butter in a large bowl.
2. Add Milk gradually, whisking constantly until combined.
3. Place Apple Slices over the base of a Pie dish.
4. Pour over the mixture.
5. Cook 1 hour at 180°C.

Bailey's Fruit Cake

Ros Northey - Flinders Branch

Ingredients

Dried Fruit	1 Kg
SR Flour	2 cups
Bailey's Irish Cream	¾ cup
Condensed Milk (400gm tin)	1 tin

Method:

1. Mix Fruit and Baily's leave few hours.
2. Add condensed Milk and Flour. Mix Well.
3. Place into 20cm tin, cook in slow oven for 2hrs or until cooked.

"Country Captain"

Margaret Siviour - Flinders Branch
Cooked in a frypan or casserole

Ingredients

Chicken Pieces	1½ Kg
Plain Flour	¾ cup
Salt	2 tsp
Paprika	1 tsp
Oil	½ cup
Onion, chopped	1 onion
Garlic (optional)	1 clove
Tomato slices	2½ cups
Hot Water	1 cup
Green Pepper, sliced	a little
Curry Powder	1 tsp
Parsley	½ tsp
Thyme	½ tsp
Salt & Pepper	to taste

Method:

1. Shake Chicken in bag with Salt, Paprika & Flour.
2. Brown Chicken on all sides in hot oil.
3. Add Onion & Garlic and sauté until Onion is transparent.
4. Add Tomatoes, Green Pepper, Water and Seasoning.
5. Bring to boil. Cover and cook over Low Heat for 1½ hours or until tender.
6. Serve with Rice.

Confetti Dip

Wendy McDonald - Flinders Branch

Ingredients

Philadelphia Cream Cheese, softened	125 gms
Egg, beaten	1 egg
Sugar	1 dsp
Vinegar	1 dsp
Butter, softened	1 tsp
Onion, finely grated	2 tsp
Red & Green Capsicum, diced small	⅛ cup of each
Salt	½ Tsp
Cayenne Pepper	1 pinch

Method:

1. Combine all ingredients except Cream Cheese in a basin and stir over hot water until it thickens. Cool.
2. Mix with the softened Cream Cheese.
3. Serve with Cracker Biscuits.

Tasty Dip

Wendy McDonald - Flinders Branch

Ingredients

Horseradish, creamed	1 jar
Mint Jelly	1 jar
Apricot Jam	½ jar
Seeded Mustard	1 jar
Philadelphia Cream Cheese	1 round tub

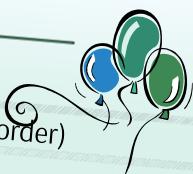
Method:

1. Purée together & Store in fridge.
2. To serve, pour over round tub of Philadelphia Cheese inverted on plate.
3. Serve with cracker biscuits.

December Birthday List

Wishing you all a great day!

3	Aurelia Slater (Northern Border)
10	Diane Wilson (Flinders)
16	Sonnia Jones (Lower Northern)
22	Maureen Paton (Marion)
23	Karen Christie (Adelaide Central)
24	Christine Pobke (Marion)
25	Bette-Anne Smith (Marion)
25	Christine Walker (Lower Northern)
27	Denise Perry (Lower Northern)
28	Lee Anne Bennett (Lower Northern)



Peach Kuchen

Pam Lane - Marion Branch

Pam says: "Recipe from packet of cake mix from years ago. It's delicious. The cake mix is a butter cake. I use the brand Greens, but others OK."

Ingredients

Cake Mix (Butter cake)	1 packet
Desiccated Coconut	½ cup
Butter	125 gms
Peaches, sliced, drained (825gm tin)	1 tin
Cinnamon	½ tsp

Topping Ingredients

Sour Cream	1 cup
Sugar	3 tbsp
Egg	1 egg

Method:

1. Place contents of cake mix packet into a bowl with the desiccated coconut.
2. Rub through the butter until mixture resembles breadcrumbs.
3. Press onto base and 1.2cm up sides of a foil lined, greased 20cm x 30cm (8in x 12in) slab pan.
4. Bake @ 180°C for 10-15 minutes.
5. Arrange the well-drained sliced peaches over base and pour over the topping (see below).
6. Sprinkle over the cinnamon and return to the oven to bake for a further 10-15 minutes or until topping has set.
7. Serve warm as a dessert with cream.



Method – Topping:

1. Beat topping ingredients together with a fork.

January Birthday List

Wishing you all a great day!

9	Nina Blake (Marion)
16	Colleen Packham (Marion)
19	Jaymie-Lee Edwards (Lower Northern)
19	Jess Groves (Adelaide Central)
23	Carol McGavisk (Northern Border)



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.

Chinese Hibiscus

Pam Lane - Marion Branch

Requirements

- Small white stamens
- 26 & 28g white wire
- Alcohol
- Polenta
- White paste
- Leaf green paste
- Green tape
- Dusting powder
- Large rose petal cutter
- Daisy cutter
- Calyx cutter
- Leaf veiner

Method

Pistol

Using 26g wire cover with a small amount of paste to $\frac{3}{4}$ the length of petal.

Insert 5 small stamens into the end of the pistol about 5mm in length. Cut 15 x 5mm cotton stamens and place randomly into the top 1½cm of pistol.

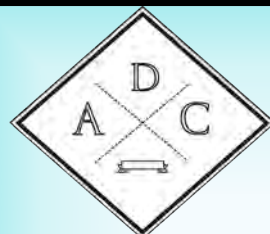
Tint the 5 stamens with the darkest colour and dust pistol with the varying shades. Add polenta to the ends of the cottons.

Petals – 5

Using the large rose petal cutter, roll out finely and insert the 28g wire. Frill the edge and deeply vein petal. Tint in the base colour on the bottom third add medium colour and finally the deep colour at the base.

Leaves

Medium rose cutter vein with leaf veiner, tease out the edges to recreate a scallop edge and frill slightly. Tint a medium green.



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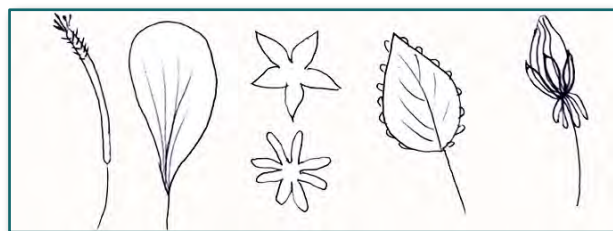
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Bud

26g wire inserted into a large cone, pull out five petal from the cone and thin with a balling tool then twist back into the cone. Tint as Flower.

Place the petals around the pistol and tape, add calyx to the base and then the daisy to form the back.



Pistol Petal Calyx Leaf Bud



Follow CDASA on Facebook

In Facebook search, enter
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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 Panda's (are here!)

Ros Northey - Flinders Branch

These cute pandas were demonstrated at Adelaide Central's AGM in 2009

Ros says: "I like the idea of keeping up to date with our surroundings and thought of Panda's. I have created a character of this animal and I hope you enjoy my demonstration notes."



Body:

Roll a 10 cent-sized piece of white paste into a tea drop, placing a piece of spaghetti into the body, long enough to hold a head.

Arms:

Roll a small sausage of black paste, cut in half, then one end mould into a paw. Repeat two arms.

Glue one arm to side of body, leaving it straight and pointing towards base, as if panda is leaning on that arm (paw). The other arm to wrap slightly around the body, towards the front.

Legs:

Roll a small sausage of black paste, cut in half, then mould to shape leg with paw. Add 4 little pink dots (royal icing or paste) for feature.

Head:

This will be the main feature so will be larger than the body.

Take a 20 cent-sized piece of white paste, working this first into a ball, then slightly oval.

With a ball tool, mark 2 large eye sockets, then shape the jaw and mouth.

Add a ball of white paste to eye socket, then add a smaller ball of black and a spot of white to make the eyes "alive".

Ears:

Take two small balls of black paste, round off and add to sides of head as picture, add a little pink for a nose.

Push head onto spaghetti without distorting.

Have fun.



February Birthday List

Wishing you all a great day!

- 10 Rhonda Smith (Lower Northern)
- 12 Dulcie Barker (Flinders)
- 12 Evelyn Svanborg (Marion)
- 15 Sue Green (Adelaide Central)
- 20 Kathy Saltmarsh (Marion)
- 26 Teresa O'Grady (Lower Northern)



Betty Debnam - CDA Tasmania

What a fantastic idea for Christmas. As an alternative to the traditional Fruit Cake, Betty decorated her cake with Chocolate discs from Aldi.

Red Pinecones for Christmas Decorations

A few "older" members might still have some of that ultra-strong red powder that is no longer considered "safe" for food colouring. This idea sounded good, but I haven't tried it.

Soak real Pinecones in 4 litres of water mixed with 1oz (28gms) strong red food colouring. Let sit overnight and then dry on paper towel.

Jan Albert
CDAWA - Northshore Branch

