



IT'S TIME TO RENEW YOUR MEMBERSHIP!



Juniors

Next Meeting
9th December making
Gingerbread House

PLEASE NOTE VENUE
Halinda School
Mimika Avenue
Whalan NSW 2770

Presidents Report

Merry Christmas Everyone.
Christmas once again has come around even faster this year.

Thank you to our September demonstrators. Tina, Kalpita and Roslynn who ran a great workshop on decorating cookies. The ladies had lots of fun learning new techniques. We ran the day a little differently and hoped you enjoyed it. Evan also came along to be our Judge and giving us encouragement to enter competitions. Thank you to everyone that entered Judges Day .We hope to see more entries next year.

Joanne and I had the pleasure of doing a Christmas workshop for Newcastle branch in September. It was a great day and thank you Newcastle ladies for always making us feel welcome.

We encourage you to let us know who and what you would like to have demonstrated throughout the coming year. We intend to show you what also was demonstrated at Seminar this year as well.

Juniors will be 9th December. They will be decorating a Gingerbread House. Please let me know in advance to order equipment.

Again we are decorating Meals On Wheels cakes. Delivery will be 8th December. Your cakes are very much appreciated and will make somebodies Christmas extra special. Delivery drop off will be Gribble Place Blacktown between 9-10.30. If unable to get your cakes there please feel free to ask the committee to pick them up for you.

We hope you have enjoyed coming to the demonstrations and reading our news letters throughout the year. Of course these things can't be achieved without the great help from our wonderful committee ladies. I personally would like to thank each and everyone of them for all their help and ideas.

May the Christmas Season bring you and your family and Friends much happiness and good health.

Merry Christmas and may 2019 bring you a healthy and happy New Year.
God Bless
Love
Rosemary



What's Happening In The November 10th Meeting

GOLDEN WEST CHRISTMAS PARTY

SATURDAY 10TH NOVEMBER 2018

9.30AM FOR 10AM START

COME AND SEE OUR DEMONSTRATORS AND OUR SHOP FOR THE DAY



Cake Decorating Central

31/9 Hoyle Ave, Castle Hill NSW 2154

Sam Gojak, Denise Furman and Christine Kerr

\$30.00 FOR MEMBERS AND \$35 FOR NON MEMBERS



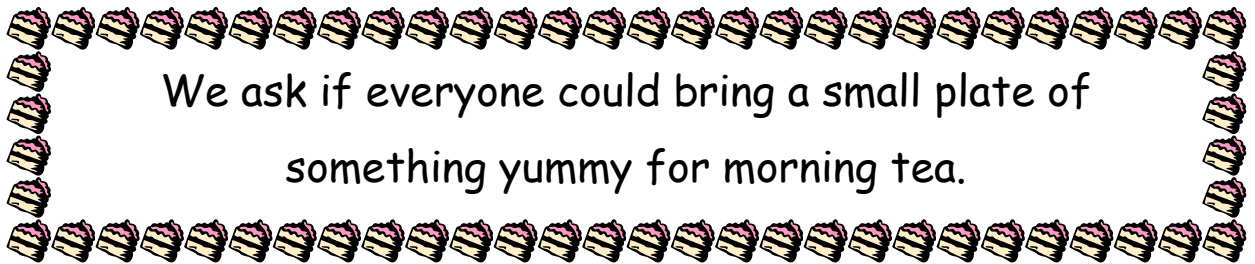
RSVP 5th NOVEMBER 2018

To book contact Ashlee: 0432 764 066 or

email: goldenwesttreasurer@outlook.com

Direct Deposit Account details 032-179 324289

Cake Decorators' Guild of NSW-Golden West Branch



We ask if everyone could bring a small plate of something yummy for morning tea.

Please follow up your Direct Deposit with a confirmation



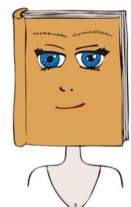
We Like To Look After Our Members.

If you know anyone who is unwell let [Shirley our Welfare Officer](#) know and she will organise to send a card to let them know we're thinking about them. Shirley's number is 9625 9396.



FACEBOOK

Don't forget to check out our Facebook page. You will find all the SRD's and what's going on at your Branch as soon as it reaches us. Type in Cake Decorators Guild Of NSW. Golden West Branch and see what's going on.





Meals On Wheels

For those not aware we make mini Christmas cakes for Meals on Wheels and they deliver them to their elderly or disabled clients for Christmas. We are always told how thrilled they are to receive their decorated cakes. So this is a chance to help those less fortunate than yourself at Christmas.

So what do I have to do? We need fruit cakes the size of the circle (or a large tuna can), iced and decorated in a Christmas style. There are



to be no wires or inedible decorations on the cakes, ribbon is an exception. We will supply cake boards, cake boxes and eggs. Why not practice your piping or colour your pettinice. Just remember the decorations cannot be very high as they need to fit into the box. You can put the decoration onto a plaque or direct on the cake. Meals on Wheels cakes are being collected at MOW's, Gribble



Place, Blacktown if you are unable to get there please see a Committee Member drop off 9am to 10.30M



All library books are to be returned this meeting and there will be no borrowing over the Christmas break.

Christmas is about spending time with family and friends. It's about creating happy memories that will last a lifetime. Merry Christmas to you and your family!

✂ Cut along here.....


**Tell Us
what
YOU
Think**

Golden West Committee would like to know how you think we could improve our meetings.

Please give some thought as to what would make your day more enjoyable.

Would you like to see:-

Longer or shorter Dems, Meetings, Shopping time,
what sort of Dems do you prefer

Any Suggestions

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President
Rosemary Brett 0418 435 311

Vice President
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Vanilla Cranberry & Chocolate Biscotti

Ingredients

- 3/4 cup caster sugar
- 2 eggs
- 1 cup self-raising flour
- 1 cup plain flour
- 2 teaspoons vanilla extract
- 1/3 cup dried cranberries
- 1/3 cup dark choc chips
- 2 tablespoons Dutch-processed cocoa powder
- 2 teaspoons milk



Select all ingredients

Method

Step 1 Preheat oven to 180C/160C fan-forced. Line a large baking tray with baking paper.

Step 2 Using an electric mixer, beat the sugar and eggs together for 5 to 8 minutes or until thick and creamy. Stir in flours and vanilla. Divide dough in half. Add cranberries to one portion of dough, mixing well. Add choc chips, cocoa and milk to remaining dough, mixing well. Shape each portion into a 4cm x 30cm log. Join logs, side-by-side, pressing together to secure.

Step 3 Place log on prepared tray. Bake for 40 to 45 minutes or until firm to touch. Set aside to cool for 20 minutes.

Step 4 Reduce oven temperature to 150C/130C fan-forced. Line 2 large baking trays with baking paper.

Step 5 Using a serrated knife, cut log into 1cm-thick slices. Place biscotti, in a single layer, on prepared trays. Bake, turning halfway through cooking, for 15 minutes or until firm but not golden. Cool completely on trays. Serve.

Halinda School
Mimika Avenue
Whalan NSW 2770

Time : Doors will open at 9.30am for 10.00am start
Entry fee - \$10 Visitors free for first visit

Tea & Coffee Supplied

We kindly ask that all mobiles are switched to "Silent" during the Dem's, thank you."

Plenty of Parking - Disability Parking at the front door

SRD HIGH TEA

For our Morning Tea if those with last names starting with A - K could bring in a "small" plate of something yummy for morning tea