



IT'S TIME TO RENEW YOUR MEMBERSHIP!

Yes it's getting to that time again, renewal forms will be available at the November meeting

PLEASE NOTE VENUE
Halinda School
Mimika Avenue
Whalan NSW 2770

Presidents Report

Merry Christmas everyone. Yes it is only a matter of weeks away.

Thank you for making our Judges Day a success. Margaret and Jan were very impressed with the entries. Congratulations to everyone that entered .

Our thanks also to Jeanette MacGregor for making the trip from Parkes to demonstrate for us. We love having you. Also to Lyne Fuller and Jo McIntosh. Great variety of dems.

We will be donating mini Christmas cakes again to Meals On Wheels. The drop off will be 9th December Gribble Place Blacktown between 9am-10.30. If this is not suitable for you please see one of the committee ladies and we will deliver for you. Thank you in advance.

Juniors continue to grow in numbers and skills throughout the year and I would like to thank Joanne, Pat, Ashlee and Cathy for their time and teaching of the students. Our next meeting for Juniors will be 3rd December. Don't forget to let me know as we need to order cakes.

We have had some new faces come and demonstrate for us throughout the year so it's time to put some suggestions in for 2018 so take advantage and pop yours into the suggestion box.

Don't forget to book into our Christmas lunch / Party/ Demonstration Day as we need to know numbers for catering.

This meeting will fall on 11th November. So it will also be a time of Remembrance.

Being the last newsletter for the year I would just like to give a HUGE thank you to our lovely committee ladies. I know many of you appreciate and know there is a lot of planning and work to bring each meeting and workshops together. It's a great team to be part of I thank you all. To everyone we hope you have enjoyed the year.

May you and your Families have a wonderful Christmas and wishing you all a healthy and happy 2018.

See you soon

Take Care

love Rosemary



What's Happening In The November 11th Meeting

Demonstrators

Monica Cavallaro from Moreish Cakes - T.B.A.

Sue Lin from Popolate - Christmas Cake Pops

Michelle Portelli from Michelle's Cake Boutique - T.B.A.

Shop For The Day

Chris - Sugarcraft

142/146 Summer St, Orange NSW 2800 (02) 6361 3434

Great Cake Pop Ideas
from Pinterest



GOLDEN WEST CHRISTMAS PARTY

SATURDAY 11TH NOVEMBER 2017

9.30AM FOR 10AM START

COME AND SEE OUR DEMONSTRATORS

Monica Cavallaro from Moreish Cakes

Su Lin from Popolate

Michelle Portelli from Michelle's CAKE Boutique

AND OUR SHOP FOR THE DAY

Chris from Sugarcraft

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

RSVP 3RD NOVEMBER 2017

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

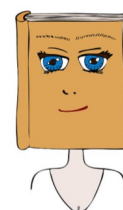
Please follow up your Direct Deposit with a confirmation

Please advise of any dietary requirements



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.

Don't forget about your Meals On Wheels Cakes. We hope you can help..

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.

Once completed they can then be delivered on the 9th December to Meals on Wheels Office, Gribble Street, Blacktown between 9am—11am. If you are unable to make it please call

So we can organize someone else to deliver on your behalf.



Five Cents For The Bushies

If you're throwing it away
Please throw it MY way
I'm a 'bushie', a cocky from outback
We lost all our stock
Our finances are shot
Time to try and bring the stock back
Buy a pig, a sow, a sheep, bull or cow
Our farms are on the way back
The rain has arrived and WE WILL survive
Our life we must get back on track
We've lost some good folk,
Some dead, some simply broke
Every five cent will help in the end
So thanks for your kindness,
Mateship will sustain us
We'll beat this disaster,
The drought's NOT our master,
Australians the winners again!



Helpful
Tips



Just A Reminder

Please bring
your own
Coffee Cup



From Pinterest.

Cooling Cake Layers

Good to know when cooling cake layers, place bread slice on top to keep the cake layers soft and moist while the bread becomes hard as a rock. It keeps it from cracking in the middle too!

PLEASE RETURN YOUR



LIBRARY BOOKS!

Welfare Officer

Shirley Law is Our Welfare Officer, if you know of any of our members or family being ill please let Shirley know, her number is 9625 9396



President

Rosemary Brett 0418 435 311

Vice President

Pat Dowd 9834 1152

Secretary

Joanne Farrugia 0431 111 863

Treasurer

Ashlee Stuart 0432 764 066

Committee

Lyn Bales 0412 299 058

Cathy Cumbo 0402 830 869

Nevie Almeida 9628 7900

Robyn Beazley 0438 602 373

Christine Salter 4729 2736

Donna McKenzie 0413 326 713

Delegate

Lyn Bales 0412 299 058

Membership Officer

Cathy Rice 9862 8385

Public Officer

Karon Falzon 9680 3079

Executive Committee Email Address

goldenwest@outlook.com.au

Halinda School

Mimika Avenue

Whalan NSW 2770

Time : Doors will open at 9.30am for 10.00am start

Christmas Party \$30 Members \$35 Non Members

Tea & Coffee Supplied

Visitors welcome for **one meeting**, then due to insurance, must become a member. " 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

Malteser Cake Ingredients

- 125g chopped butter
- 3/4 cup of milk
- 1 cup of brown sugar (firmly packed)
- 1/2 cup cocoa powder
- 3 lightly whisked eggs
- 2 and 1/4 cups icing sugar mixture
- 3/4 cup self raising flour
- 1/2 cup plain flour
- 3/4 cup malted milk powder

465 gram pack of Maltesers



Chocolate Ganache Frosting :-

- 300g dark cooking chocolate, finely chopped
- 1/2 a cup thickened cream
- 30g butter

Malteser Cake Instructions :-

- Preheat oven to 160C or 320F
- Grease a 20cm round cake pan with butter or a light cooking spray. Be sure to line the sides and the base of your pan with a good baking paper.
- In a microwave-safe bowl combine your butter, milk and brown sugar and cook on high. Be sure to stir every minute for around 4-5 minutes. You want the butter to be melted and the mixture to be a nice smooth texture.
- Grab your whisk and combine your cocoa powder and flour into your butter mixture. Next whisk in your eggs. Now it's ready to pour into your round pan. You will bake for 55 minutes. Be sure to test with a skewer at intervals. When you skewer comes out clean, you know your cake is ready. Do not overcook.

Let your cake cool for a few minutes prior to popping on a wire rack. You want your cake to completely cool.

Chocolate Ganache Frosting Recipe

You will need to place the chocolate, cream and butter in a microwave-safe bowl. You will cook on high for 2 to 3 minutes. Again, you should keep your eye on things, ensuring you stir every minute and you want a nice smooth mixture.

Beat your extra butter with a Barmix or electric beater until it has a pale and creamy appearance. Next add your malted milk powder, icing sugar and the extra tablespoon of milk. You want a nice fluffy texture. At this half tablespoons of ganache.

With the remainder of your ganache, leave it to one side for around 90 minutes. It should be thick and glossy but most importantly spreadable. This is very important!

You will now need to cut your cake horizontally into four layers. It's suggested that you use a serrated knife for this step. Pop your cake base on a platter. Divide up your frosting evenly in thirds. Use one third per layer as you layer the cake and finish with a layer of cake. It's now into the fridge for 90 minutes to chill.

The final step is to spread the ganache nice and evenly over the entire cake. Pay special attention to the top and side of the cake. Next, decorate with Maltesers working from the center out to the edges. You can make all sorts of fun patterns and introduce White Maltesers too if you like!

Morning Tea - If those with last names starting M-Z could bring a small plate for Morning Tea