



Celebrating 40 Years



Merry Christmas

Keeping It Sweet



Well Ladies and Gentlemen we have come to the end of this Newsletter. I hope you have all enjoyed what we have tried to brighten your day with. 2021 will now see us back to near normal, meetings and workshops once again. How lovely to see people face to face once again.

I want to thank Leanne Wood for all her ideas and help with putting this Newsletter together and also Jan Longley for her contributions each edition. Ladies you have been amazing and I am so grateful for your efforts. Thanks to members who have helped as well.

We wish you all a very Merry Christmas and a much better New Year in 2021.

Can't wait to catch up. Keep smiling, your smile will also make someone else happy.

Pam Archibald
President CDAV.

You do know what would have happened if it had been three wise **WOMEN** instead of men, don't you?

They 'd have asked for directions, arrived on time, helped deliver the baby, cleaned the stable, made a casserole and brought disposable diapers as gifts!

OUR HISTORY CONTINUED.....



Continuing on with our history. We go from 2013 to the present...

2013

Ballarat celebrated their 25th Birthday. We held a competition as well as a display at the Stitches and Craft Show Caulfield. Carlos Lischetti from Argentina came for workshops and demonstrations. Warragul celebrate 30 years. Australian National Cake Decorators Assn. held their Seminar in Adelaide. This was the first time CDAV could attend as an Associate Member. Nell Macauley, foundation and life member passes away. Non election year.

2014

The Magazine has gone to colour for the front of the magazine. Seminar was held at Rydges Bell City Preston. "A Touch of class in Black and White" Ivy Craddock resigns from Committee due to ill health. Ivy was the longest serving Committee Member the CDAV ever had. Pam representing the CDAV was asked to run the competition "Art of Cake" at the Cake Bake and Sweet show. CDAV held a 2nd Competition at the Stitches and Craft Show. This was held at the Caulfield Race course. Ballarat won the vote for the 2016 Seminar. Things are becoming increasingly difficult at the Coghlan Centre. We will be moving in 2015.

Election, President John Qoi Hoi, Vice President Jan Longley, Imm. Past President Pam Archibald, Hon. Secretary Barbara Imlach, Ass. Hon. Secretary Rhonda Meek, Hon. Treasurer Carmel Phillips, Ass. Hon. Treasurer Nellie Clarke, Editor Robyn Hamilton, Ass. Editor Belinda Trembath, Publicity Officer Natasha Testa, National Liaison Officer Pam Archibald, Committee Barbara Crompton, Marie Franklin, Debbie Riley, Jean Venn, Maureen Martin. Val White and Maria Juliano stepped down from the Committee.

2015

National Seminar in Queensland where Associate membership is abolished. All States are now members. CDAV demonstrated the Honey Possum. We moved to the Masonic Centre in Stephenson's Rd. Mt. Waverley. A few teething problems to be worked out. Our President suggested that all Branches may like to donate a cake to the RSL to celebrate the Centenary of Gallipoli. Some great creations were received by RSL Branches. Mildura celebrated 30 years. Belinda takes over as editor mid year. Our President also suggested that it would improve our look if we wore Chefs Jackets whilst demonstrating. A new Judges course was run. Cake Bake and Sweet asked us back again to run the "Art of Cake Challenge". This clashed with the Competition at Stitches and Craft Caulfield and our AGM all being on the one day. Superb effort by our Committee and members covered the CB&S show and Caulfield but the AGM needed to be put off until November. A special resolution re postal voting for executive committee was sent out to all members to vote on. 75% yes votes were required. Under 20 were received so motion was defeated. An Extra Magazine was sent out to members. Non election year. Bev Knobloch from Wodonga was awarded Life Membership.

2016

Some workshops were held at the Darebin Uniting Church Preston to see if we could increase the membership. We welcome Terry Keychayas and Julia Duncan to the Committee. Benalla branch opened, first Workshop was in February. Ballarat held the State Seminar, "Inspired by Color" in April. We were involved with the Johnston Collection for a second time. Robyn resigned and her position as Editor was taken over by Julia Duncan. As the Masonic Centre was having renovations we had to move. St. Scholastica's in Burwood became our new home. Much better all round. July saw a new Branch start up in Geelong. As well as the Royal Show in September we had the Stitches and Craft Show Competition and Cake Bake and Sweet show in October. Pam Archibald was awarded Life Membership.

2017

In October Ballarat celebrated 30 years. Our website was given a revamp. Sale Branch closed, had their last meeting last December. Pam Archibald representing the CDAV helped the BAA run a cake Competition at Flemington. First Christmas magazine was published. This was a bonus magazine and included the Calendar. CDAV is to run the National Seminar 2019 Pam Archibald is National Convenor. Geelong Branch closed.

2018

CDAV announced that there would be a digital version of the magazine available as the cost of printing and posting is rising all the time. The response was a disappointing 3 members. The CDAV Seminar was held at William Angliss College Conference centre in the city 4th – 6th May. CDAV once again ran the “Art of Cake Challenge” at the Cake Bake and Sweet Show. These last few years have been a troubling time for the CDAV. This was an election year. Results were, Pam Archibald President, Vice Jan Longley, Secretary Helen Brain to be Assisted by Barbara Imlach . Barbara was not standing but agreed to stay until Helen finished work and took over. Treasurer Debbie Riley, Assist. Treasurer Nellie Clarke, Editor Nola Cordell, Leanne Wood, Marie Franklin, Carol Sparrow ,Jean Venn. Rhonda Meek and Sue O’Loughlin were awarded life memberships.

2019

This is the year the CDAV ran the ANCDA Seminar, Renaissance in Sugar, for the first time.

The Seminar was held at Mantra Bell City in Preston. It was a very successful Seminar despite the problems from outside the CDAV. Our Members however did not support the Seminar and this led to a rethinking of our membership of the National Body.

Leanne Wood was the first Victorian to win the Bakels Shield. Pam Archibald resigned as Judging Convenor . Sue O’Loughlin was elected the new Judging Convenor. A new Judges and Stewards training Course was organised. Goulburn Valley branch closed.

Pam Archibald representing the CDAV once again ran Workshops and the Cake Competition for the Bakers Association at Moonee Valley. Leanne Wood , Chris Cottrell and Pam Archibald demonstrated.

Due to the troubling time had by the CDAV over the past 4 years and the public nature of it, the Committee agreed that the CDAV needed an image change as we were regarded “Old ladies in Aprons”. This was officially launched at the AGM 2019.

2020

This year started with the devastating bush fires in Victoria, burnt for days consuming towns and closing highways. Quite a few people lost not only property but their lives.

Our Feb workshop was a fundraiser for the bush fire appeal. We raised \$1800 which was sent to Sars in Gippsland. We managed to have the February Meeting and then Covid 19 struck. A lot of us went into isolation straight away, while others were OK until the 2nd wave hit. Victoria then went into the 2nd lockdown ,laws were put in place that were much stricter than any other State of Australia. It was all for the best as Victoria is Covid 19 free at the moment . The strict laws are only now starting to be released. It will be good to welcome back members to Workshops early in 2021.



Elves Behavin' Badly



FUN AND CHEEKY IDEAS
FOR YOUR ELF
ON THE SHELF





Gingerbread Tree Hanging Cookies

I used Maria Huff's recipe as it was one of the nicest ones I have tried. Here it is below.
Find the cookies cutters you want. Set them aside. Make the gingerbread and then roll out between two pieces of baking paper. Cut out the shapes you want. I then made my royal icing. I have it medium to soft as it has to stick to the cookie and you want it to still hold its shape. Designs are up to you as are the shapes. You can use all white which makes them look like the Continental styled tree hanging or go for colours.
Good luck. Have fun.
Pam Archibald.

Gingerbread Recipe *by Maria Huff*

1/2 cup sugar
1/2 cup golden syrup (or half and half golden syrup and treacle)
1 1/2 teaspoons ginger powder
1 teaspoon all spice
1 teaspoon cinnamon
1/2 teaspoon clove
2 teaspoons baking soda (less 1/2 teaspoon if making a house)
100g butter + 25g shortening
1 egg beaten (only use yolk if making a house)
3 1/2 cups all purpose flour

Note: less baking soda and no egg white is for construction gingerbread

In a medium saucepan combine sugar, syrup, ginger, allspice, cinnamon, clove and heat till well combined and just about to boil. Stir while heating.

Remove from heat and add baking soda (it will foam)

Stir in butter and shortening and mix till melted.

Add egg and flour. Mix until incorporated.

Turn onto a floured mat and knead dough until smooth. Wrap in cling wrap.

Roll dough between sheets of baking paper and cut into desired shape. Use plastic spacers for even thickness. Do not remove your cookies/men/house from the baking paper to avoid distorting the shape. Transfer the sheet onto a baking tray and leave in the fridge for about 15 mins. Before baking.

Bake at 160c for about 15-17 mins. Or until browned. If making a house, flip the cookies and bake for another couple of minutes to dry out the other side and make your house stronger. Let cookies cool completely before decorating.

Jean Venn's

SUPER DELICIOUS SHORTBREAD

Ingredients:

250g. softened butter

125g. caster sugar

375g. plain flour

Method:

Beat softened butter until light and fluffy, slowly beat in caster sugar.

Gradually mix in the flour. Remove mixture from machine towards the end and work in the remaining flour by hand.

Knead mixture very well on a lightly floured board. Divide the dough into 4. Knead each piece again, roll into rounds, not too thin.

Place on oven tray, mark each round into 8, pinch edges and mark with a fork.

Bake in a slow oven, 150 c. till pale fawn approx. 30 mins cool on tray, store in airtight container.

You may like to sprinkle over shortbread with extra sugar before baking.

ENJOY!



ALTERNATIVE USES FOR

The Gingerbread Man Cutter



createdby-diane.com



tasteofhome.com



fabartdiy.com



allthingsthifty.com



padresehijos.com.mx

GIFT

Ideas



Seasoned Salt

INSTRUCTIONS

1. Remove stems and sticks from the herbs and any hard pieces from the garlic.
2. Roughly chop the herbs and garlic, adding 1 TBSP of salt as you work your knife through the mixture. Repeat three times.
3. Transfer the herbs and salt to a small food processor and pulse for a finer chop.
4. Add the processed salt to the untouched salt to combine evenly.
5. Spread the salt to dry on parchment for the better part of a day in a dry room.
6. Bottle, gift, season!



Submitted by Jan Longley

Jan's Notes:

1 cup sea salt
6 sprigs rosemary
Bunch basil
3 - 5 cloves garlic depending on desired strength

I warmed up oven to 140 and then turned off with trays in there to ensure drying process.

Can use any herb combination

CHRISTMAS SPOONS

What to do:

You will need some wooden spoons

Using felt or firm paper, cut out the desired shapes

You can use coloured pipe cleaners to add effects

Use pva glue or hot glue gun to secure

Draw faces on or use googly eyes

If putting out side, spray with clear varnish to protect them from the weather.

Be creative and have fun!



Submitted by Jan Longley

