



Celebrating 40 Years



OUR HISTORY
CONTINUED

Keeping It Sweet



Hi to all our lovely members,

What beautiful weather for our return to some normality. How good is it to meet friends for coffee or lunch. I think there could be a down side to this though. After travelling through a few suburbs which are normally what you would call neat, they are just a little untidy. Lawns and nature strips are uncut. Maybe we have all got a little bit relaxed.

Well done the Branches who have had their AGM's. Melbourne's is scheduled for end of March.

I hope you are saving the date 27th March 2021. We hope to be able to have a few more people to the AGM as well as our 40th Birthday Party. We will keep you posted.

Exercise for some people, like me, has not been a top priority during Lockdown. Others have done a wonderful job. A CWA Branch, Officer Owls in our area has started a walking group, we meet at 10am on a Monday and walk for about 1 hour. It is just a chance to get out and meet other people and exercise. You can walk at your own pace and then we have coffee afterwards. You could start one in your area; we have only just started but have had a few enquiries this week. We have picked popular places and it is amazing how many nice people you meet along the way. We drive to where we walk so it is an opportunity to get to know your area.

Remember everything happens for a reason and everything leads to something better. If you have to deal with a difficult person, just smile, agree, walk away and then do whatever you were going to do anyway.

Pam Archibald
CDAV President.



Some Christmas Cheer

The Drunk Poem

Starkle, starkle, little twink,
Who the hell are you I think.
I'm not under what you call
The alcofluence of incohol.
I'm just a little slort of sheep,
I'm not drunk like thinkle peep.
I don't know who is me yet,
But the drunker I stand here the longer I get.
So just give me one more fink to drill my cup,
'Cause I got all day sober to Sunday up.



OUR HISTORY CONTINUED.....



Continuing on with our history. We go from 2005 to 2012.

2005

Been designing, making and decorating Australia day cakes for Government since at least 2003 .

2006

Seminar – Silver Anniversary Seminar – “25 years of Sugar Art” held at Mount Waverley Community Centre on 31st March and 1 and 2 April. The celebration cake was 25 Individual cakes on stands all decorated with Blue and White flowers and a plaque with Notable events. AGM Election year – Shirley Vass stood down from Committee. President – Rhonda Meek, Vice President Pam Archibald, Ass Vice President Velma Brown. Hon Sec Barbara Imlach. Ass. Hon. Sec. Jan Longley, Treasurer Carmel Phillips, Ass. Treasurer Loma Sargent . Editor Maureen Sangston, Committee Ivy Craddock,, June Elliott, Bev Stidworthy, Dawn Head, Marion Marshall, Marie Franklin, Louise Saroff.

2007

Two new branches commenced at Seville on 9th June and Beaconsfield on 1 September. Louise Saroff and Dawn Head resigned from Committee and Nellie Clarke and Deborah Riley were seconded. Decision was made to sell off glass cases as dangerous and uneconomical to move. Pam Archibald was invited by Kerry Vincent to demonstrate at Oklahoma State Fair USA. Pam was also invited to demonstrate at the New Zealand Conference. Loma Sargent received life membership

2008

Elections Maureen Sangston stood down from committee . President Rhonda Meek, Vice President Pam Archibald, Ass Vice Pres Velma Brown, Secretary Barbara Imlach, Ass Sec Jan Longely, Treasurer Carmel Phillips, Ass Treasurer Loma Sargent, Editor Robyn Hamilton, Committee Ivy Craddock, June Elliott, Bev Stidworthy, Marie Franklin, Deborah Riley , Nellie Clarke, Barbara Cropton . Warrnambool branch held its last meeting May 2008. Horsham held the Seminar “Wonders of the Wimmera” on April 12 and 13. Barbara Imlach received life membership 2009 Non election year. Craft and Quilt fair held an extra fair at Exhibition buildings at short notice. We demonstrated there. Horrific bush fires and we held extra raffles for fund raising to help any members affected. Money was also donated to Wildlife protection to help our Wildlife recover from the fires. Purchased new computer for editor and also computer and printer to do mailing labels. Christmas Cakes donated to Salvation Army. Robyn Hamilton was invited to demonstrate at New Zealand National Conference.

2010

We again did a cake for Australia Day Celebrations, this time both fruit and mud. Hopetoun President Heather Drendell won the respected VFF Heather Mitchell Memorial Fellowship for support of Landcare in Southern Mallee region. 30th Anniversary seminar held at Great Western International in Mulgrave “The World is our Oyster” April 16-19th.

We were given a larger area at Craft Show held at Jeff's Shed. Bigger display area and 2 demonstrators.

Elections, President Pam Archibald, Vice President Velma Brown, Imm past President Rhonda Meek, Hon Sec Barbara Imlach, Ass Hon Sec Jan Longley, Hon Treasurer Carmel Phillips, Ass Hon Treasurer Debbie Riley, Editor Robyn Hamilton, Committee Nellie Clark,, Ivy Craddock, Barbara Crompton, June Elliott, Marie Franklin, Debbie Tremayne, Jean Venn. Loma Sargent, Bev Stidworthy did not restand for Committee.

August 2nd, Rowville had their inaugural Meeting, Velma Brown elected as first President. 2011 Hamilton is announced as Branch holding next Seminar in 2012. We asked our members to vote re joining the Australian National Cake Decorating Association. We had a resounding YES vote from our members so we are now Associate members of the National.

We had a 32 glossy page 2012 calendar printed for sale to our members, which Debbie Tremayne did an excellent job putting together, in conjunction with Tim Webby. This was a non election year.

2012

Hamilton Seminar "Four Seasons in sugarcraft" held from 20-22nd April. Colac had their 21st Birthday. Charity cakes were given to St. Vincent de Paul Society this year. Traralgon and Goulburn Valley celebrated their 30th Birthday. Horsham celebrated their 21st Birthday. Val White joined the Committee. Facebook page started. AGM Elections – President Pam Archibald, Vice President Jan Longley, Imm Past Pres. Rhonda Meek. Hon Sec Barbara Imlach Ass Hon Secretary Rhonda Meek, Hon Treasurer Carmel Phillips Ass. Hon treasurer Nellie Clarke, Editor Robyn Hamilton, Publicity Officer Natasha Testa, Committee Ivy Craddock, Barbara Crompton, Marie Franklin, Maria Juliano, Debbie Riley, Jean Venn. Val White . Thanks to Velma Brown and Debbie Tremayne retiring Committee members. Life memberships awarded to Ivy Craddock, Melbourne and Rhonda Beer from our Westgate Branch

Photo's of Days Gone By.....



Nicholas Lodge when he visited Australia

A demo by Marg Summers



Bendigo Committee when Barbara Porter was President.

DO YOU KNOW WHO THIS SANTA IS?



Do you recognise Santa?
Post your answer on
Facebook if you do, under
the Newsletter post!



Beautiful Poem

AUTHOR UNKNOWN

*A little boy asked his mother "Why are you crying?"
"Because I'm a women, she told him
"I don't understand", he said.
His mum just hugged him and said, "And you never will"*

*Later the little boy asked his father, "Why does mother seem to
cry for no reason?"
"All women cry for no reason", was all his dad could say.*

*The little boy grew up and became a man, still wondering why
Women cry.
Finally he put in a call to God; and when God got on the phone,
he asked, "God, why do women cry so easily?"*

God said

*"When I made the woman she had to be special. I made here
shoulders strong enough to carry the weight of the world; yet,
gentle enough to give comfort".
"I gave her an inner strength to endure childbirth ad the
rejection that many times comes from her children"
"I gave her the sensitivity to love her children under any and all
circumstances, even when her child has hurt her very badly"
I gave her strength to carry her husband through his faults and
fashioned her from his rib to protect his heart"
"I gave her wisdom to know that a good husband never hurts his
wife, but sometimes tests her strengths and her resolve to stand
beside him unfalteringly".
This is hers exclusively to use whenever it is needed".*

"You see :

*The beauty of a woman is not ain the clothes she wears, the
Figure that she carries of the way she combs her hair".
The beauty of a woman must be seen in her eyes, because
That is the doorway to her heart – the place where love resides".*

Brandy Snaps

Submitted by Pam Archibald - Recipe from www.taste.com.au

INGREDIENTS

50g butter, chopped
1/3 cup (70g) brown sugar
1/4 cup (60ml) golden syrup
1/3 cup (50g) plain flour
1 teaspoon ground ginger
2/3 cup (160ml) thickened cream
2 teaspoons brandy
1 tablespoon icing sugar mixture



METHOD

Step 1

Preheat oven to 180°C. Line a tray with baking paper. Combine the butter, brown sugar and golden syrup in a saucepan and cook over medium heat, stirring, for 2-3 minutes or until butter melts and sugar dissolves. Set pan aside for 5 minutes to cool slightly.

Step 2

Add the flour and ginger to the mixture and stir to combine. Drop four teaspoonfuls of mixture on to the tray, spaced well apart. Bake for 5 minutes or until they are bubbling and have spread to 10cm in diameter.

Step 3

Remove from oven and allow to cool for 1 minute. Working quickly, use a palette knife to lift each one and wrap around the handle of a wooden spoon. Leave to set for 1 minute, gently slip off spoon and transfer to a wire rack. Repeat with remaining mixture.

Step 4

Use an electric mixer to whisk the cream, brandy and icing sugar in a small bowl until soft peaks form. Spoon cream into a piping bag fitted with a fluted nozzle. Pipe the cream among each brandy snap. Serve immediately.

Christmas Ice Cream Pudding



Submitted by Tina Boothman

The recipe can cater for at least 10 – 12 people depending on the size of portions.

Ingredients:

- 1 x kg Christmas pudding
- 1 x 2 Lt tub of vanilla ice cream
- 2 pkts of Choc chip bits
- 100mls of brandy or whiskey
- 2 pkts of candied fruit of various types – chopped into bits...



Preparation of the baking tray:

Line the baking tray with triple layers of glad wrap – it must be a very large piece – it will have to line the sides and bottom of the baking pan plus 15cm to overlap the pudding.

Method: Remove the ice cream from the freezer and using a spatula or large spoon work it to soften it. Set aside.

Break the pudding into small chunks. Place it in a large bowl. Add the choc chip and mix – add the candied fruit and mix.

Add brandy or whiskey to the pudding mixture. Mix well.

Add the softened ice cream mix it well, to make sure that all the ingredients are well mixed together.



Place spoon full of the mixture into the lined baking tin – or a bowl. Spread the mix evenly, cover with the glad wrap. Then transfer the pudding into 2 or 3 large plastic bags, one inside the other. This will prevent it from frosting.

Seal and place in the freezer.

How to serve: If the pudding is served for a luncheon, it will need to be placed in the refrigerator the night before the luncheon.

If it's served for Dinner, remove the pudding in the morning.

Note: Pudding will need the time to soften, which will make it easier to spoon into serves.

When ready to serve – open it up fully and place the bowl on kitchen bench. Leave it for a little while and then serve. Place it back in the freezer once it has been served, especially if a hot day.

Enjoy!

Ps: the pudding will last many months in the freezer. Though it's so yummy that it won't last very long....

pps: pudding can be decorated as the image. This process has to be done fast on the day of serving. You can choose your own decorations....



You can create your own pudding according to your taste...



Fun For Kids

Tiny Teddy Santa Sleigh



Ingredients

large candy canes
small (12g) Milky Way chocolate bars
100g chocolate melts
Tiny Teddy biscuits, honey flavoured
Mini M&Ms, red only
pretzel

Method

Place chocolate in a glass bowl and melt in the microwave for 1 minute. Stir until melted. Place a layer of baking paper down to sit your sleighs on. Peel plastic off candy canes. Place on the sheet about 3cm apart.

Spoon a little melted chocolate on the back of a Milky Way and sit the Milky Way on the candy canes. Adjust the canes so the hooks are standing straight up.

Using a sharp knife, cut legs off a Tiny Teddy biscuit. Dab a little melted chocolate on the cut edge.

Sit the Tiny Teddy on top of the Milky Way and hold until firmly attached.

Dot a little chocolate on a red Mini M&M and stick it on the face of the Tiny Teddy biscuit.

5cm sticks and dab a little chocolate on the bottom of each stick and place on Tiny Teddy head as antlers.