

Edition 5- 2020



*Celebrating 40
Years*

Keeping It Sweet

Hi to all our Members,
 I am not sure I will ever use the phrase "just another couple of days" ever again. I will always attribute this sentence to Covid-19 and a sense of loss.
 I hope you are enjoying reading our History. After this issue there will be approximately 2 to 3 more installments. In the Magazine we are going to publish the history of each Branch. There will be 2 per magazine. The first two will be Westgate and Warrigul. They will go in the Christmas magazine. Branches will be given plenty of time if they wish to participate. Have you all got your dates into Helen as we need to do the Calendar for at least the first part of the year. I would like to sincerely thank Shirley Vass who not only wrote a lot of our early history but who has spent a lot of time going through old photos and sorting them out for us to put in the newsletter.
 Stay safe and wear a mask. Remember don't let yesterday spoil tomorrow.
 Pam Archibald President.

And the Lord said unto John,
 "Come forth and you will receive
 eternal life."
 But John came fifth, and won a
 toaster.

live
 laugh
 love

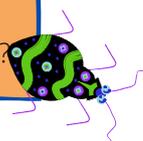
ATTORNEY: What was the first thing your husband said to you that morning?
 WITNESS: He said, 'Where am I, Cathy?'
 ATTORNEY: And why did that upset you?
 WITNESS: My name is Susan!

**ORDER IN
 THE COURT!**

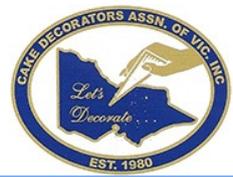


JAMES (age 4) was listening to a Bible story. His dad read: 'The man named Lot was warned to take his wife and flee out of the city but his wife looked back and was turned to salt.'
 Concerned, James asked: 'What happened to the flea?'

ATTORNEY: Can you describe the individual?
 WITNESS: He was about medium height and had a beard
 ATTORNEY: Was this a male or a female?
 WITNESS: Unless the Circus was in town I'm going with male.



OUR HISTORY CONTINUED.....



Continuing on with our history. We go from 1987 to 1994. We thank Shirley Vass for putting all this part of our history together. I hope you enjoy reading it.

- 1987 -** The Association purchased a photocopier and introduced the idea of Christmas Cakes for the needy. A feasibility study was held re buying a building, members decided that more thought needed to be put in before any decisions were made. Branches were formed at Warrnambool on 11 April and Leongatha on 20 November.
- 1988** The Association held its first judging school. There was another display at Box Hill Town Hall. We purchased our first computer and the operator didn't even know how to turn it on. After a little practice and with the help of family we printed our own mailing list and labels for posting the newsletter.
Two more branches formed at Bendigo 16 April, and Hopetoun on 12 November. At the AGM. the first life memberships were awarded to Jean Cousins, Jenny Ling and Shirley Vass.

The committee were President J. Elliott, Vice Pres. N. Macauley, Asst. Vice Pres. J. Ling, Secretary S. Vass, Asst. Secretary M. Sangston, Treasurer L. Sargent, Asst. Treas S. Colclough, Committee Editor J. Cousins, Asst. Editor R. Hamilton, N. Clark, V. Seidel Davies, M. McGann, M. Stevens, I. Craddock, P. Williams.
- 1989** Wangaratta Branch was formed on 19 September followed by Bruthen on 25 November, (Bruthen has now closed). Sue Colclough resigned from the committee in April for family reasons and Barbara Imlach was coopted into her place.
- 1990** We held our second seminar on 18 and 19 August to celebrate our 10th birthday. 'Artistry in Icing' was held at Nunawading Civic Centre. Jean Cousins retired from the committee in April, she was moving to Queensland, Robyn Hamilton took over as editor and Joyce Keaghan was coopted onto the committee to assist Robyn. At the AGM. on 6 October the elected committee were President Shirley Vass, Immediate Past Pres. J. Elliott, Vice Pres J. Ling, Secretary M. Sangston, Asst. Secretary P. Makepeace, Treasurer L. Sargent, Asst. Treasurer B. Imlach, Committee R. Hamilton, L. Thompson, N. Clark, V. Seidel-Davies, M. Stevens, I. Craddock, S. Laycock, N. Macauley. Life membership was awarded to Nell Macauley. This was the year we decided to donate the proceeds of one special effort a year to charity. A different group to receive the proceeds each year as voted on by the members. Branches were formed at Swan Hill on 9 June and Colac on 19 September.

Shops began selling at workshops. The foundation members Plaque was made.
- 1991** We purchased a second computer. Horsham Branch was formed on 30 January followed by Diamond Valley on 12 May. Lyn Thompson resigned from committee for family reasons and Pat Pill was coopted in her place. 1991 was the year we took a group to South Australia by plane.
- 1992** AGM. President S. Vass, Vice Pres. P. Pill, Immed. Past Pres J. Elliott, Secretary. M. Sangston, Asst. Sec. S. Dilley, Treasurer B. Imlach, Asst. Treasurer J. Tomkins, Committee R. Hamilton, I. Craddock, N. Macauley, N. Clark, V. Seidel Davies, S. Laycock, J. Mullane, R. Daly. Life Membership was presented to June Elliott & Nancy Clark.

Our first Seminar held by Shepparton (Goulburn Valley) branch with the theme "Sugarcraft Goes Country".

On 16,17 and 18 October, the Association held a trial night workshop in November, this was continued for a few years but was dropped because of the lack of support.
- 1993** We moved from Box Hill College to St. John's Mitcham. The reason being the cafeteria at Box Hill was no longer available. Geelong Branch changed its name to Westgate Branch.
- 1994** We decorated 'The world's Biggest Personalized Easter Egg' for Myer Melbourne. Seventeen members worked 2 hours a day to complete this fun task. We also decorated a cake for Burkes Backyard 7th Birthday at very short notice. The Association held a Seminar at Ringwood Convention Centre called "Autumn Magic". Sale Branch was formed on 22 October. At the AGM. election President M. Sangston, Vice Pres. P. Pill, Asst. Vice Pres. R. Whitehead, Secretary S. Vass, Asst. Secretary J. Elliott, treasurer B. Imlach, Asst. Treas. R. deSachau, Committee N. Macauley I. Craddock, R. Hamilton, G. Swallow, N. Clark, V. Seidel- Davies, P. Archibald, S. Laycock.

From the mid 1980's to the mid-1990's the Association flourished with our membership reaching over 1800 and over 200 attending workshops. We ran coach trips to Seminars in Bathurst, Sydney and South Australia. We made a day trip to Bendigo, and there were two overseas trips to South Africa and Telford in England. We held demonstrations at so many different places, from schools, museums, shows, libraries, and many more. There was such a thirst for information for our art. We arranged demonstrations by international and interstate demonstrators as well as our own talented demonstrators. It was a lot of fun.



Fun facts about the CDAV

1. Which Branch/Branches hold their Meetings at night.?
2. Which two Branches joined together to hold a Seminar.?
3. Where was it held?
4. When was it held?
5. Which Branch held the Millennium men weekend?



Photos of days gone by.....

Information regarding last issues photos...

The large one was at St. Johns upstairs, the two smaller at Box Hill and the one at mailing day was at Jean Cousins it was Joyce Keaghan, Margaret Oswald, Ivy Craddock and someone .



Wendy Freeman
Geelong



Valda Seidl Davies
demonstrating



June Elliott
workshop



Peter Williams
demonstration

KING ARTHUR FLOUR

NO KNEAD CRUSTY WHITE BREAD



Recipe courtesy of King Arthur Flour
www.kingarthurbaking.com

Tried and Tested

The most basic of all no-knead loaves, this is a wonderful way to get into yeast-bread baking. The easy stir-together dough rests in your refrigerator, developing flavor all the time, till you're ready to bake. About 90 minutes before you want to serve bread, grab a handful of dough, shape it, let it rise, then bake for 30 minutes. The result? Incredible, crusty artisan-style bread. If you're a first-time bread-baker, you'll never believe this bread came out of your own oven. And even if you're a seasoned bread baker, you'll love this recipe's simplicity.

Ingredients

7 1/2 cups (907g) King Arthur Unbleached All-Purpose Flour
3 cups (680g) lukewarm water
1 tablespoon salt
1 1/2 tablespoons (14g) instant yeast or active dry yeast

Instructions

The flour/liquid ratio is important in this recipe, so measure carefully. Your best bet is to weigh the flour; or measure it by gently spooning it into a cup, then sweeping off any excess.

Combine all of the ingredients in a large mixing bowl, or a large (6-quart), food-safe plastic bucket. For first-timers, "lukewarm" means about 105°F, but don't stress over getting the temperatures exact here. Comfortably warm is fine; "OUCH, that's hot!" is not. Yeast is a living thing; treat it nicely.

Mix and stir everything together to make a very sticky, rough dough. If you have a stand mixer, beat at medium speed with the beater blade for 30 to 60 seconds. If you don't have a mixer, just stir-stir-stir with a big spoon or dough whisk until everything is combined.

Next, you're going to let the dough rise. If you've made the dough in a plastic bucket, you're all set — just let it stay there, covering the bucket with a lid or plastic wrap; a shower cap actually works well here. If you've made the dough in a bowl that's not at least 6-quart capacity, transfer it to a large bowl; it's going to rise a lot. There's no need to grease the bowl, though you can if you like; it makes it a bit easier to get the dough out when it's time to bake bread.

Cover the bowl or bucket, and let the dough rise at room temperature for 2 hours. Then refrigerate it for at least 2 hours, or for up to about 7 days. (If you're pressed for time, skip the room-temperature rise, and stick it right into the fridge). The longer you keep it in the fridge, the tangier it'll get; if you chill it for 7 days, it will taste like sourdough. Over the course of the first day or so, it'll rise, then fall. That's OK; that's what it's supposed to do.

When you're ready to make bread, sprinkle the top of the dough with flour; this will make it easier to grab a hunk. Grease your hands, and pull off about 1/4 to 1/3 of the dough — a 14-ounce to 19-ounce piece, if you have a scale. It'll be about the size of a softball, or a large grapefruit.

Plop the sticky dough onto a floured work surface, and round it into a ball, or a longer log. Don't fuss around trying to make it perfect; just do the best you can.

Place the loaf on a piece of parchment (if you're going to use a baking stone); or onto a lightly greased or parchment-lined baking sheet. Sift a light coating of flour over the top; this will help keep the bread moist as it rests before baking. Drape the bread with greased plastic wrap, or cover it with a reusable cover.

Let the loaf warm to room temperature and rise; this should take about 60 minutes (or longer, up to a couple of hours, if your house is cool). It won't appear to rise upwards that much; rather, it'll seem to settle and expand. Preheat your oven to 450°F while the loaf rests. If you're using a baking stone, position it on a middle rack while the oven preheats. Place a shallow metal or cast iron pan (not glass, Pyrex, or ceramic) on the lowest oven rack, and have 1 cup of hot water ready to go.

When you're ready to bake, take a sharp knife and slash the bread 2 or 3 times, making a cut about 1/2" deep. The bread may deflate a bit; that's OK, it'll pick right up in the hot oven.

Place the bread in the oven — onto the baking stone, if you're using one, or simply onto a middle rack, if it's on a pan — and carefully pour the 1 cup hot water into the shallow pan on the rack beneath. It'll bubble and steam; close the oven door quickly.

Bake the bread for 25 to 35 minutes, until it's a deep, golden brown.

Remove the bread from the oven, and cool it on a rack. Store leftover bread in a plastic bag at room temperature

Tried and tested

BITOCHKI (Russian Meatballs)

(Makes 18 meatballs)

INGREDIENTS

- 500 grams lean mince steak
- 1/2cup soft white beadcrumbs
- Extra breadcrumbs for rolling meatballs in.
- 1 teasp.salt
- 1/2 cup finely chopped onion
- 1 egg.
- Heinz Cream of Mushroom Soup either can or packet
- 2/3 cup of water
- 6 button mushrooms sliced.

METHOD

- Mix mince steak,breadcrumbs,salt,onion and enough beaten egg to blend all together.
- Take portions and roll Into small balls.
- Roll each ball in soft breadcrumbs.
- Heat small amount of oil in a pan and fry the meatballs until lightly brown all over.
- In another pan saute the mushrooms.
- Mix Cream of Mushroom soup with 2/3 cup of water.
- Add saute mushrooms to soup.
- Mix together then pour over meatballs.
- Cover and simmer for 15 minutes.
- Let stand for the flavour to improve,
- If the sauce is too thick, thin down the sauce with milk if necessary.
- Serve straight away.
- Can be reheated or frozen.
- Serves 4..



Recipe submitted by Pam Archibald



Trivia Answers

1. Hamilton
2. Wodonga and Wangaratta
3. Beechworth
4. 2004
5. Colac

Fun For Kids

**THIS SOUNDS GROSSE
BUT BET THE KIDS GET A
KICK OUT OF IT!**

Rapid recipe

Armpit fudge

① PILE ALL THE INGREDIENTS INTO A PLASTIC SANDWICH BAG (ZIP-LOCK CLOSURE), SQUEEZE ALL THE AIR OUT AND SEAL IT UP

2oz ICING SUGAR
1TBSP BUTTER
2TSP CREAM CHEESE
1 DASH VANILLA ESSENCE
2TSP COCOA

② STICK IT ^{THEN} UNDER YOUR ARM AND MOOSH UNTIL IT'S ALL MIXED AND THE FUDGE HAS TAKEN ON A creamy CONSISTENCY

YOU CAN PEP IT UP WITH SOME EXTRA TREATS LIKE:
RAISINS M&MS PEANUT BUTTER NUTS

③ OPEN THE BAG, GRAB A SPOON AND DIG IN!

feeds one hungry Scout

JBH BRAIME

AND THE LAYAR APP, AVAILABLE FOR IPHONE AND ANDROID TO UNLOCK CONTENT.

February/March 2014

