

Edition 4 - 2020



Est. 1980

*Celebrating 40
Years*

Keeping It Sweet

Big smile and Hi to everyone,

We need more smiling, not that we have a lot to smile about. Although if you think about it, getting things delivered my groceries are not costing anywhere near as much because I can't just pick up things I don't really need. Not using as much petrol, filling up once a month maybe and not using toll roads. Saving on hair and nail, lunches, coffees and other things I can't see so I don't buy. On Line shopping a bit more, but it takes so long to get here. I have decided that I need to see what I am buying.

I hope you are all keeping well and are not having too much trouble with the lockdown. Families and friends are even more important at this time. I haven't see my beautiful 10 month old Grandson since Mother's Day for 5 Minutes. Well not quite true, I have seen him on zoom, I wonder what goes through their mind when they see you on zoom, on that little phone and then they see you in person. Shirley Vass and Margaux Cloughton have kindly sent us a couple of photos. We will publish some this time to go with the history.

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More history to come next edition of Keeping it Sweet.

Stay in, stay safe, wear a mask and have a Happy Hour drink with me 5pm next Friday! (maybe one on Saturday too).

Pam Archibald - President CDAV.

MELANIE (age 5) asked her Granny how old she was. Granny replied she was so old she didn't remember any more. Melanie said, 'If you don't remember you must look in the back of your panties. Mine say five to six.'



OUR HISTORY

WHERE IT ALL BEGAN.....



Our wonderful organisation has been going for 40 years. It started at a Meeting on the evening of the 18th August, 1980 at Emily McPherson College, Melbourne. The meeting was chaired by Mr Ron Whitehead and the elected Committee were President Judee Luke, Vice President Frances Dabb, Hon. Secretary Vicki Haupt, Asst. Hon. Secretary Pam Walton, Hon. Treasurer Judith Gulliver. Members attending were: Judee Luke, Judith Gulliver, Pam Walton, Bety King, Mavis Evans, Maria Luke, Stephen Thompson, Shirley Herbert, Beverley Maw, Eva Mary Gaston, Carolinie Gasson, Jean Cousins, Glenda Rowley, Shirley Vass, Nola Cordell, Thea Hamle, Wendy Peterson, Rose Whitehead, Pam Skinner, Eunice Handasye, Margaret Fliwinski, Vera Jessie Walliker, Jessie Wimbank, Maureen Sangston, Ann Gow, Majority Lawrence, Dorothy Williams, Vicki Haupt, Frances Dabb, Nell Macauley, Nancy Clark, Eva Kidd, Malvina Wood, Rosemary Kelly, Grace Rowley, Linda Thomos, Giselle Spark, Claire Chapman, Gail Murfey, Margaret McGann, Jill Kelly, Pam Altman, Mary Allen, Pamela Resson, Terri Aitken, Wendy Coote, Joy Cornish, Iris Neighbour, Jan, Drury, Susan Gulliver, Anna Conga, Pat Pill, Valda Seidl Davies, Audrey Orr.

At this meeting, it was decided to send out a regular newsletter once an editor was found. A competition was organised to find a motto and emblem and this was to be judged at the Meeting in February 1981. It was also decided to give people wishing to be foundation members until 19th September, 1980 to pay their subs.

Second Meeting was held at Scots Church Hall Melbourne on 29th November, 1980. Membership was 200 and growing rapidly. There was a big response from Country Members. The first display of cakes at Scots Church had so many exhibitors that the police had to close off the road so people could get their entries in. A constitution was needed and Mrs Nancy Clark's son, a solicitor, had offered to help. Third Meeting was also held at Scots Church Hall on 14th March, 1981. A Notice of the Western Australian Seminar was mailed out to everyone giving all details if they wanted to attend. At this Meeting, it was confirmed that Brian Clark would draw up our Constitution. The Meeting closed at 4.00pm and Mrs Rosemary Kelly took the chair. The outgoing Committee were thanked for their efforts and an election commenced. The New Committee were: President Judee Luke, Vice President Mrs. Nell Macauley, Hon. Secretary Mrs. Vicki Haupt, Hon. Assistant Secretary Mrs. Betty King, Minutes Secretary Mrs. Con Russell, Hon. Treasurer Mrs. Judith Gulliver, Public Relations Geelong Area Mrs. Wendy Freeman, Public Relations Melbourne and suburbs Mrs. Coral Beattie.

The next AGM to be held in February 1982. Members who attended this second Meeting were Foundation Year Members. The President went to Horsham to speak at a Craft Exhibition. This resulted in 100 members.

At the Meeting held 13th June, 1981 the emblem and motto for the Association were announced, the winners were Frances Kerr for the motto and Nell Macauley and Pat Leahy for the emblem. The Judge was Sue Wells from Western Australia. Badges were discussed, colour etc. the vote went to blue and white as these are also Victoria's state colours. The first newsletter was printed in booklet form (8 pages). First newsletter with a cover was published in October 1982. 12 pages.

1982

Meetings were commenced at the T.A.F.E. College Box Hill on the 13th March. At a general Meeting 3rd April, the constitution was accepted with some minor changes.

Branches - Shepparton (Goulburn Valley) 30th September, Traralgon 23rd October, Warragul 6th November.

First Workshops were held at Geelong, in June, Warragul in July, Horsham in October and proved to be very popular. Teachers were Shirley Vass, June Elliott and Nell Maccauley. The workshop in Geelong arranged by Wendy Freeman was so popular that Mavis Evans was called in to help on the Sunday.

1983

Members travelled to the National in Canberra. First workshops were held at Wodonga and Hopetoun. First Demonstration at the Royal Show. CDAV Library was established.

Branches - Geelong Branch (later known as Westgate) formed 27th February, Geelong City was formed 26th March.

1984

Marnoo Branch was established in April. This was also the year that the Arts and Craft Hall at the Show flooded when the roof caved in after heavy rain. The show usually opened on Thursday in those days and the cave in happened overnight. Lots of cakes were damaged. Nola Cordell had 3 entries in that year, one being Como House. Cakes all around were very wet but Como survived. One of the other cakes was drenched but the Dolly Varden survived with little damage.

1985

The Association became incorporated on 8th August. Mildura Branch was formed on the 6th March.

1986

We held our first seminar "Springtime is Showtime" with 2 days of demonstrations and a bus trip to the show on the Friday with lunch at Flemington Racecourse.

Branches - Frankston 11 March, Wodonga on 27th March, Hamilton 14th April, Ballarat 3rd December.

I will leave this here and continue on in the next newsletter.

We have Shirley Vass to thank for compiling all this information.

THE Fruit Cake

The CDAV was founded during a period when fruit cake was the most common type of celebration cake. It has lost popularity somewhat these days but many of us still look forward to a slice during the Christmas festive season. This recipe was kindly provided by Pam Archibald and was the recipe given out to her students at Susie Q for many years. It is well and truly tried and tested and we hope you enjoy it. A lovely cake to serve and enjoy at Christmas or any time of year.

AUSTRALIAN ACADEMY OF CAKE DECORATING

RICH FRUIT CAKE RECIPE

Note: Sizes given are for standard "square" tins.

	<i>Square</i> 1/4lb mix 6" tin 7 in dia	1/2lb mix 8" tin 9 in dia	3/4lb mix 9" tin 10 in dia	1 lb mix 10" tin 11 in dia	1 1/4lb mix 11" tin 12 in dia	1 1/2 lb mix 12" tin
Sultanas	250g (8 ozs)	500g (1 lb)	750g (1 1/2lb)	1 kg (2 lb)	1.25	1.5kg
Raisins	125g (4 ozs)	250g (8 ozs)	375g (12 ozs)	500g (1 lb)	625g	750g
Currants	60g (2 ozs)	125g (4 ozs)	185g (6 ozs)	250g (8 ozs)	315g	375g
Mixed Peel	60g (2 ozs)	125g (4 ozs)	185g (6 ozs)	250g (8 ozs)	315g	375g
Dates (optional)	60g (2 ozs)	125g (4 ozs)	185g (6 ozs)	250g (8 ozs)	315g	375g
Glace Cherries	30g (1 oz)	60g (2 ozs)	90g (3 ozs)	125g (4 ozs)	155g	185g
Almonds	30g (1 oz)	60g (2 ozs)	90g (3 ozs)	125g (4 ozs)	155g	185g
Brandy or Sherry	1/4 cup	1/2 cup	3/4 cup	1 cup	1 1/4 cups	1 1/2 cups
Glycerine	1/2 tblspn	1 tblspn.	1 1/2 tblspn.	2 tblspn.	2 1/2 tblspn.	3 tblspn.
Butter	125g (4 ozs)	250g (8 ozs)	375g (12 ozs)	500g (1 lb)	625g	750g
Caster Brown Sugar	125g (4 ozs)	250g (8 ozs)	375g (12 ozs)	500g (1 lb)	625g	750g
Marmalade	1/2 tblspn.	1 tblspn.	1 1/2 tblspn.	2 tblspn.	2 1/2 tblspn.	3 tblspn.
Eggs (55s)	<i>from 3 cup</i> 5	5	8	10	13	15
Plain Flour	125g (4 ozs)	250g (8 ozs)	375g (12 ozs)	500g (1lb)	625g	750g
S.R. Flour	30g (1 oz)	60g (2 oz)	90g (3 oz)	125g (4 oz)	155g	185g
Nutmeg	1/2 teaspn.	1 teaspn.	1 1/2 teaspn.	2 teaspn.	2 1/2 teaspn.	3 teaspn.
Cinnamon	1/2 teaspn.	1 teaspn.	1 1/2 teaspn.	2 teaspn.	2 1/2 teaspn.	3 teaspn.
Mixed Spice	1/2 teaspn.	1 teaspn.	1 1/2 teaspn.	2 teaspn.	1 1/2 teaspn.	3 teaspn.
Cooking Time	2 1/2 - 3 hrs Approx.	3 - 3 1/2 hrs Approx.	4 - 4 1/2 hrs Approx.	4 1/2 - 5 hrs Approx.	5 - 6 hrs Approx.	6 hrs Approx.
Almond Icing	375g	500g	750g	1 kg	1 1/4 kg	1 1/2 kg
Pettinice	500g	750g	1 kg	1kg	1 1/4kg	1 1/2 kg

METHOD: Place all fruits into bowl and cut into equal sizes. Pour brandy (or sherry) and glycerine over, stir through and soak for minimum of 24 hours. Cream butter and sugar (careful - don't over cream), add marmalade and beaten eggs, gradually, to prevent curdling. Add fruit and flour mixture alternately to liquids. Place into prepared tin. Drop about 6 times and smooth top with a little water on a soup spoon, scooping out the centre slightly. Bake at 160° (325°) for 20 mins then at 130° (275°) for remainder of time.

Veinich from top



Fun facts about the CDAV

1. Where did the CDAV hold its second Seminar?
2. Where did we hold meetings after Box Hill College?
3. Who was the first editor of the magazine?
4. Where did we hold the first Country Seminar?
5. What year did Cake Bake and Sweet Show start in Melbourne?



Photos of days gone by.....



BOO!



HALLOWEEN HAUNTED HOUSE!



Supplies:

- 6 malt o milk biscuits, 2 cut on an angle at top .
- Use a serrated knife in a gentle sawing action
- Royal icing
- Paint brush
- Spatula
- Black cardboard

This is supposed to look derelict and run down.



Spread some royal icing on a board Stand 1 pointed biscuit at one end.
Pile some royal icing on the ends of 1 biscuit and attach one end to other biscuit.
Repeat with other side.
Slide the other end into place.
Spread some icing on 5th biscuit and position on sloped part to create roof
Repeat other side.

With the 4 small off cuts, use icing and cover up the gap at top of the roof.
Use paint brush to create doors, windows etc with icing.
Cut small Halloween decorations out of black cardboard, cat, broom, hat, spider, or can use brought decorations.

Courtesy of Jan Longley



Trivia Answers

1. Nunawading Civic Centre
2. St. Johns Nunawading
3. Jean Cousins
4. Shepparton
5. 2014