Showcase and Workshop Registration

Name:		
Address:		
State: Postcode:		
Home Phone:	Mobile:	
Email:		
Are you a member of a Branch?	Yes	No
If Yes, what Branch:		

Do you have any medical/Dietary Requirements? Please Specify.

	Member	Non Member
Seminar Component		
All Inclusive – 2 days	□ \$320	□ \$340
Saturday Only	□ \$200	□ \$220
Sunday Only	□ \$200	□ \$220
Partner Meal – Saturday Night Only	□ \$65	□ \$65
Workshop Component		
Morning Workshop Sam Gojak or Stella Abraham	□ \$120	□ \$145
Afternoon Workshop Nina Blackburn or Tracy Byatt	□ \$150	□ \$175
Total	\$	\$

Deposit \$100 | Final Payment
Due: 31 May 2018 | Due: 30 July 2018

Workshop Options

Please specify your workshop preferences by writing I and λ in boxes, first preference will be given where possible.

Morning Workshop

- [] Sam Gojak Statuesque Lion or
- [] Stella Abraham Magic Dogwood

Afternoon Workshop

- [] Nina Blackburn Flamingo or
- [] Tracy Byatt Fly Agaric Toadstool with Forest Floor litter
 Payments Options

Cheque - made out to CDG of NSW Inc. - State EFT - BSB: O32 814 A/C #: 23475O Ref: Your Name



Follow us on Facebook for the latest updates!



Cake Decorators' Guild of NSW Inc.

Please send registration to Cathy Rice treasurer.cdg.nsw@gmail.com

16 Monaro Street SEVEN HILLS NSW 2147

Ph: (O2) 9862 8385 Mobile: O438 628 385

Sugar Showcase 2018

Workshop ~ Showcase ~ Competition

August 16 - 19

Campbelltown Catholic Club



Cake Decorators' Guild of NSW Inc.

Showcase 2018 Saturday and Sunday 18 - 19 August

Come and join us for a State Showcase full of the latest ideas, trends and techniques.

Featuring two international Guest Demonstrators -Nina Blackburn and Tracy Byatt.

Also featuring Australia's very own Michelle Rae, Samantha Gojak and Stella Abraham.

Ning is from North Share New 7ealand. She is the Pettinice Ambassador and Community Marketing Manager for Bakels NZ. Nina pushes the limits of your imagination with her fabulously adorable creations and gravity defying masterpieces.

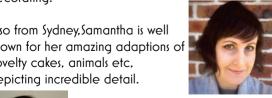




Tracy is also from New Zealand, with a passion for botanical watercolour, creates a three dimensional painting using sugar as her canvas. Royal Icina and Lambeth piping techniques, are another technique Tracy has become known for

Pam Archibald from Victoria has been Cake decorating for over 30 years, she loves sharing her knowledge and love of cake decorating.

Also from Sydney, Samantha is well known for her amazina adaptions of novelty cakes, animals etc, depicting incredible detail.





Stella, is from Waverley, Victoria. Stella has a incomparable way of teaching realistic and beautiful sugar flowers, she manufacturers her own cutters and veiners.

Workshops 2018 Friday 17 August

We invite you to delve deeper into the world of Cake Decorating, and take advantage to experience first hand what our demonstrators have to offer, with hands on workshops available.

> You will have a option of attending 2 sessions, a morning one and a afternoon one. Within these sessions, you will be able to pick one out of the two workshops in each session time.

Friday Morning Workshops

You can choose to attend a workshop with

Samantha Gojak - Statuesque Lion or with

Stella Abraham - Magic Dogwood

Friday Afternoon Workshops

You will be able to choose to attend a workshop with

Nina Blackburn - Flamingo or with

Tracy Byatt - Fly Agaric Toadstool with Forest Floor Litter

Workshops will be limited attendees, so you will need to get your registration in early, so you don't miss out!

Keep a eye on our Facebook page or contact us for further information.





Challenge 2018 Thursday - Sunday

16 - 19 August

Over \$5000 in prizes!

Why not try your hand in the Challenge Competition, lots of prizes to be won!

Sections range from Junior. Novice to Open, so there is a section for everyone. Enter a wedding cake, novelty cake, sugar art and so much more.

Or why not get your Branch together and put in a team effort entry from the whole branch. The branch theme this year is 'Great Australian Movies'!



For information on how to enter and to get your **SCHEDULE** contact Helen Robinson

Ph: O438 219 OII

Email: cakeguildpresident@gmail.com