



The Batter Splatter Newsletter

February, 2004

The Houston Cake Club, P. O. Box 891473, Houston, TX 77289
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www.thehoustonscakeclub.com email: info@thehoustonscakeclub.com
(coming soon)

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First of all – *Thank you* to all that attended our first cake club meeting and joined our club. We had 15 ladies present and all 15 joined the club. There were lots of new faces there!!

Meeting Minutes:

The 1st Meeting of The Houston Cake Club met at Larry's Art & Craft Supplies on South Richey in Pasadena, Texas.

Donna Kolkman called the meeting to order at 10:04

Due to this Meeting a first for the new club at this time no one attending this meeting had standing membership.

15 people in attendance: Dusty Moore, Pat Weiner, Donna Kolkman, Lori Gust, Cathy Adams, Elizabeth (Lisa) Vasquee, Monica Glidden, Tami Burke, Julie Rhoades, Amie Schnider, Terry Cruz, Jo Anna Walker, Susie Rasmussen, Sandy Cook and HelenOlsteen.

No Minutes to be read from last meeting

No Old Business

Donna opened the floor with a greeting and Thanks to Pat , Terry and Kathy for the snacks and drinks. Then began a brief history of the Frost A Tiers and the reason for the division, thus creating the new club.

Agenda for the meeting was passed out and reviewed.

* 1st Suggestions for Club Name

Sandy motioned the new clubs name be The Houston Cake Club, Monica Motioned, Kathy 2nd the motion. Vote was taken and Carried All agreed in favor .

* 2nd Suggestions for Meeting dates of The Houston Cake Club

Pat motioned Tuesdays Lori suggested the 4th Tuesday of each month
Sandy 2nd the motion that meeting would be held on the 4th Tuesday of each month. Vote was taken and carried all agreed in favor

* 3rd Suggestions for meeting location of The Houston Cake Club

Pat motioned Larrys classroom as the location of all club meeting as a set location
Monica 2nd the Motion. Vote was taken and carried all agreed in favor

* 4th Suggestions for The Houston Cake Club Fees

Kathy motioned \$20.00 annual fee and Lori suggested quarterly fee pro rata for new members joining prior to the annual fee with Annual fee starting in January with quarters broken as follows Jan-Mar, Apr- June, July –Sept, Oct-Dec. Pat 2nd the motion. Vote was taken and carried all agreed in favor

Membership paperwork passed out to complete and turn in with fees for membership.

Donna explained that this meetings voting was to be an exception to the Constitution and Bylaws regarding voting privileges, as this is the first meeting of The Houston Cake Club. 15 Members joined at this time.

Lisa asked how a club member could give more. Donna and Lori gave suggestions on volunteering to give gifts and prizes , also how to help when time came for Club events such as Days of Sharing.

Also a question was raised by Kathy about a website and what the cost and maintenance on one would be and if it is something we should look into. Lori replied by volunteering to research this matter.

* 5th Constitution and Bylaws of The Houston Cake Club passed out for reading and review by all members....

Donna explained these were composed after researching several other Constitution and Bylaws from other clubs. Members were asked to review, read and ask questions as needed. After an over view Pat requested Auditing be added to the list of committees. Donna made a motion “to now accept the Constitution and Bylaws for The Houston Cake Club as presented with the addition of Auditing to be added to Section 2 Article 6 of Bylaws. Kathy 2nd the motion. Vote was taken and Carried All agreed in favor

* 6th Election of Officers President, Vice President, Treasurer, Secretary

Kathy nominated Lori, Lori accepted the nomination. No other nominations made.
Sandy 2nd the nomination of Lori as President.

Kathy nominated Sandy for Vice President, Sandy accepted nomination

Donna nominated Pat for Vice President, Pat accepted nomination

Ballet vote taken and counted with Sandy carried the majority of votes

Kathy nominated Donna as Treasurer, Donna accepted, no other nominations made

Monica 2nd the nomination of Donna as Treasurer

Kathy nominated Monica as Secretary, Monica accepted, no other nomination made

Sandy 2nd the nomination of Monica as Secretary

Lori Motioned to accept Lori as President, Sandy as Vice President, Donna as Treasurer and Monica as Secretary of The Houston Cake Club. Kathy 2nd the motion. Vote was taken and Carried All agreed in favor

The Houston Cake Club February 2004 Newsletter Page 3

Demo and refreshment page passed out for members to sign up to help with refreshments and schedule demos for future club meetings.

Floor opened for discussion on Dates for Day of Sharing for The Houston Cake Club. Tami asked for an explanation of Day of Sharing. Donna and Lori helped with the explanations and examples of who attends and how we book them. Lori also helped with ideas and who could be asked to come and demo. Sandy suggested booking Roland Windbecker for an Airbrushing Class. Lori volunteered to help schedule. Let Lori know of any other cake artists who the club could consider to invite to do demos/classes. Elizabeth (Lisa) volunteered her abilities of Bilingual speech to help in any way during any of the events and demos of the club. Cathy suggested the Elk Lodge as a location for the Day of sharing. Lori will check availability of the lodge. Day of Sharing dates, locations and demonstrators will be discussed in detail and open for further discussion in future meetings.

Newsletter Editor Nominations: Sandy was nominated by Pat for Newsletter Editor. Helen offered her assistance in helping with the newsletter. All agreed Sandy and Helen would be Co-editors of the newsletter

Lori cover some upcoming events and explained the help needed in an upcoming convention. This discussion will be covered in more detail in further meetings as well.

11:20 Donna Closed the Meeting and a raffle was done and Lori Gust won the raffle.

Demo: Donna Kolkman showed us how to use buttercream, air brush or the Wilton/Better Crocker spray colors and piping gel with a stencil. She also showed us how to cut a stencil of our choice.

Thank you Pat, Cathy & Terry for bringing refreshments.

Monthly demos: please sign up if you haven't done so.....

March, 2004 – Sandy Cook: cookie stamping

April, 2004 – Lori Gust: Sugar Veil: what it is & how to use it

May, 2004 – Monica Glidden: candy and cake making & combination of

June, 2004 – Lisa Vasquee: cakes & candy

July, 2004

August, 2004

September, 2004 – Pat Weiner: Wafer paper painting

October, 2004

November, 2004

December – no demo – social gathering

**Refreshments: Please sign up if you haven't done
so.....**

March, 2004 – Monica Glidden
April, 2004 – Sandy Cook
May, 2004 – Terry Cruz
June, 2004 – Helen Osteen
July, 2004 – Tami Burke
August, 2004 – Cathy Adams
September, 2004 – Lisa Vasquee
October, 2004
November, 2004
December – pot luck luncheon/social gathering



Birthday & Anniversary Wishes:

Happy Birthday to you, Happy Birthday to you, Happy Birthday Dear.....
Lisa Vasquee – Mar 25, Julie Rhoades Mar. 31.....Happy Birthday to youuuuuuu!

Happy Anniversary to:

Upcoming Classes & Days of Sharing:

April 23rd - April 25th 2004 - North Carolina ICES

Toba Garrett - The author of The Well Decorated Cake & Creative Cookies

Each student will have the option of taking one of the two sessions scheduled for class *
Session 1 will be held (1 1/2 day class) Friday 10 a.m. to 4 p.m. and Saturday morning
from 8 am to 12 pm * Session 2 Saturday evening from 2 pm to 6 pm and Sunday from 9
am to 3 pm There will be a limited number of seats (15) for each session since she will be
teaching by herself. Registration will begin Monday September 22nd for all North
Carolina ICES members and open up to all other individuals on October 22nd. The cost
of the class is \$180 for ICES members and \$225 for non ICES members. There will be a
\$50 deposit due to secure there seat in the class and a wait list will be available. The final
payment is due by 2/10/04. The class will be held at the: Comfort Suites, 1309 Corporate
Parkway, Hwy 64 east, Raleigh, NC 27610, (919) 212-6900. For additional information
please see either NC ICES Website or email Cheryl.mcphail@pgnmail.com, Please

forward all Deposits to: Cheryl McPhail (919) 250-9994, 5709 Brandycrest Drive Raleigh, NC 27610, Make Checks Payable to North Carolina ICES

San Diego--San Diego Cake Club will hold its 21st "Confections on Parade" show and competition at LaJolla Village Square on March 13-14. For information contact Charles Oswalt at 760-788-4462 or email him at ccoswalt@cox.net. For entry forms and more information visit our web site at www.sdcakeclub.com.

Pennsylvania--The 24th Annual Pennsylvania State Cake Show will be held April 17-18 2004 at the Nittany mall, State College, PA. For more information contact Kim Morrison at 814-422-8779 or email gkmorrison@myexcel.com.

California--It's time for CAKE CAMP! That's right all you cake decorators and sugar arts fans, it's coming up fast! Formerly known as MINI CLASSES, on June 25-27th, 2004, we invite you to join the California Cake Club at the University of California, Riverside campus, for three fun filled days of classes, demos and an awesome banquet! Nicholas Lodge and Colette Peters will be back again, and this year we've rounded up teachers from as far away as England and Argentina! Check the website for information and registration at: <http://www.cacakeclub.org/minis.ht>

ICES Conventions

To help you plan your schedule, listed below are the dates and locations for the upcoming Conventions. Remember to plan some extra time to tour these beautiful areas too!

August 5-8, 2004	Washington, DC
July 28-31, 2005	New Orleans, LA
2006	Grapevine, TX
2007	Omaha, NE

MidYear Meetings

To help you plan your schedule, listed below are the dates and locations for the upcoming midyear meetings. Remember to plan some extra time to tour these beautiful areas too!

March 12-14, 2004 New Orleans, LA

2005 Grapevine, TX

2006 Omaha, NE

Things Wanted – Things for Sale:

Recipes:

Chocolate-Amaretto Heart – Ok I know it after Valentines but it sounded soooooo good!!! – Submitted by Sandy Cook

This cake has several parts, but all are very simple. You can make the cake and the rose petals a day ahead, or make and freeze the entire cake. Chill the glazed cake for an hour before wrapping and freezing. Thaw in the refrigerator.

6 tablespoons butter or margarine, softened
1 (4-ounce) semisweet chocolate bar
1/2 cup sugar
1/4 cup all-purpose flour
3 large eggs, separated
1/8 teaspoon salt

Amaretto Buttercream Frosting, French Chocolate Glaze, Garnish: Candied Rose Petals

Grease and flour a 6-inch heart-shaped or round springform pan; line bottom with parchment or wax paper. Set aside.

Melt butter and chocolate in a heavy saucepan over low heat, stirring constantly, until smooth. Remove from heat; let stand 2 to 3 minutes. Pour into a mixing bowl.

Stir together sugar and flour. Gradually add to chocolate mixture, beating at medium speed with an electric mixer until blended. Add egg yolks, beating well after each addition.

Beat egg whites and salt at high speed with electric mixer until stiff peaks form. Gently fold egg whites into chocolate mixture. Pour into prepared pan. Place cake pan in a 13- x 9-inch pan, and add hot water to larger pan to a depth of 1 inch. Bake at 350° for 1 hour or until center appears firm. Remove pan from water, and cool on wire rack 15 minutes. Invert cake onto wire rack, and peel off paper. Cool completely. Spread Amaretto Buttercream Frosting over top of cake, and freeze 15 minutes. Place cake on wire rack in a 15- x 10-inch jellyroll pan. Pour French Chocolate Glaze over cake, allowing it to drip down sides. Spread glaze over sides of cake with a spatula. Spoon excess glaze from pan into a heavy-duty zip-top plastic bag; seal. Snip a tiny hole in 1 corner of bag, and drizzle chocolate over cake. Let cake stand at least 1 hour before serving. Garnish, if desired.

Yield: Makes 1 (6-inch) cake, *Southern Living, FEBRUARY 1998*

Amaretto Buttercream Frosting

- 2 tablespoons butter or margarine, softened
- 1 cup sifted powdered sugar
- 3 tablespoons amaretto

Beat all ingredients at medium speed with an electric mixer until smooth.

Yield: about 2/3 cup

Southern Living, FEBRUARY 1998

French Chocolate Glaze

- 2 (4-ounce) semisweet chocolate bars, chopped
- 1/4 cup whipping cream
- 2 tablespoons butter or margarine, softened

Microwave chocolate and whipping cream in a 2-quart microwave-safe bowl at MEDIUM (50% power) for 3 1/2 minutes. Whisk until smooth. Whisk in butter. Let stand at room temperature, stirring occasionally, 30 minutes or until slightly thickened.

Yield: about 1 1/2 cups, *Southern Living, FEBRUARY 1998*

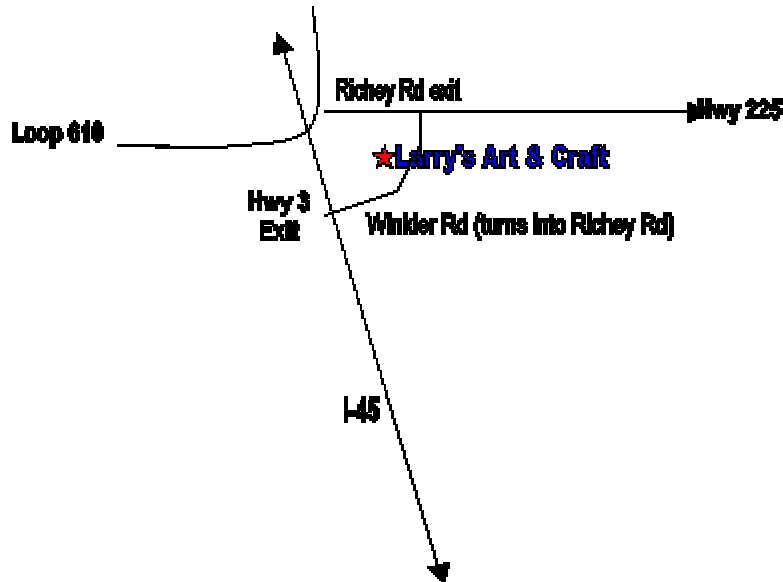
Candied Rose Petals

- 18 small rose petals
- 1 cup sifted powdered sugar
- 1 1/2 teaspoons meringue powder
- 3 tablespoons water
- 1/2 cup superfine sugar

Rinse rose petals, and let dry on paper towels. Beat powdered sugar, meringue powder, and 3 tablespoons water at low speed with an electric mixer until blended; beat at high speed 4 to 5 minutes or until mixture is fluffy. Brush mixture on all sides of petals; sprinkle with superfine sugar. Let stand on wire racks 24 hours.

Yield: 18 petals, *Southern Living, FEBRUARY 1998*

Larry's Arts & Crafts, 1510 Richey Rd., Pasadena, TX 713-477-8864



From Brazosport Area: 288 to Beltway 8 – take a right on the beltway(East) to 45 – take 45 North – exit Hwy. 3/Monroe - stay on Monroe – cross over Hwy. 3 and then approximately 6 red lights down Larry’s will be on the left.

Picture below is a cookie that Sandy will demo at the March, 2004 meeting – Cookie Stamping



Next meeting is: March 23, 2004 @ Larry's Arts & Crafts – 10:00 am – 12:00 pm

THE HOUSTON CAKE CLUB

Constitution

Article 1 - Name

The name of the Club shall be The Houston Cake Club.

Article 2 – Purpose

The purpose of this organization shall be to educate and promote learning opportunities for those interested in the art of cake and food decorating.

Article 3 – Membership

The composition of the membership shall be as provided in the by-laws of this Club.

Article 4 – Meetings

This Club shall meet eleven months of the year on the fourth Tuesday of each month, from 10:00 am to 12:00 pm. There will be no meeting in December but a social gathering will be held.

Article 5 – Dues

Every member of this Club shall pay dues as described in the by-laws of this Club.

Article 6 – Officers

The officers of this club shall be President, Vice President, Secretary, and Treasurer.

Article 7 – Quorum

A quorum is 5 voting members in good standing present at the meeting.

Article 8 – Amendments

This constitution may be amended by a resolution adopted by two-thirds vote. The amendment proposed must be in writing by an active member at the meeting immediately preceding that at which the amendment is to be voted on. Upon its adoption, a copy of the amendment shall be included in the Club minutes and published in the monthly Newsletter

THE HOUSTON CAKE CLUB

By-Laws

Article 1 - Membership

Section 1 – The membership shall consist of anyone who is interested in the purpose of this organization.

Section 2 – All active members shall be entitled to all rights and privileges of the Club, and all members shall share in its responsibilities. These responsibilities shall include support of its purpose and constructive contribution to its purpose and activities. Any conduct not consistent with these standards may be reason for non-renewal of membership in this Club.

Section 3 – A voting member shall be in good standing for at least 30 days before being eligible to vote.

Section 4 – Guest will not be required to pay for the first three meetings they attend, thereafter they will share in all activities and expenses of the Club.

Article 2 – Dues

Section 1 – The dues of this Club shall be set at the general meeting. Dues shall be paid by all members. Each new member, upon being received into membership and payment of their dues, shall be presented with a copy of the Club Constitution and Bylaws by the Secretary.

Section 2 – Members who allow their dues to become more than 3 months in arrears will no longer be considered an active member. Notification will be included in the newsletter that the annual memberships are due to expire. A member can be reinstated into the Club only with payment of all accounts incurred during membership. Exceptions will be made on an individual basis, after notification to the President and/or voted action by the membership.

Article 3 – Meetings

Section 1 – The regular meetings of the Club shall be held eleven months of the year on the fourth Tuesday of each month, from 10:00 am to 12:00 pm. There will be no meeting in December but a social gathering will be held.

Section 2 - Meetings shall be primarily based at Larry's Arts and Crafts, 1510 Richey Road, Pasadena, TX. The primary meeting place shall remain the same unless changed by a two-thirds of the membership majority vote at the annual meeting.

Section 3 - An Annual Meeting shall be held in February of each year for the purpose of election of officers, identifying the charity to support and any other business to be conducted on an annual basis. Current members shall be notified of the location and date of the annual meeting in the January newsletter.

Section 4 - Meetings shall be open to members and guests. Guests will be permitted speaking rights at the discretion of the President.

Article 4 – Election of Officers

- Section 1 – The officers of this club shall be President, Vice President, Secretary and Treasurer. No elected officer may hold more than one office at a time.
- Section 2 – Nominations shall be made from the floor in January of each year and shall present only the names of active members who have consented to serve if elected in February. Any nominated member must have been a member for at least 6 months. All elections shall be by secret ballot either by being present at meeting, email, or mail with a majority vote.
- Section 3 – The annual election of officers will be held in February, with the installation following the election.
- Section 4 – If any officer leaves the Club during the term of office, nominations for the vacant office will be received from the floor during the meeting that the vacancy was announced. The final vote will be taken by secret ballot at the next regular meeting.
- Section 5 – Officers shall hold a two-year term. Unless they fill a vacated position, they may serve the remainder of the term, plus another 2 years, if the members so elect them.

Article 5 – Duties of the Officers

- Section 1 – The President shall preside over the meetings and appoint committees as required.
- Section 2 – The Vice President will assume the duties of the President in her/his absence, or upon resignation. The Vice President does not automatically become President the following year. The Vice President also acts as Program Director by scheduling hostesses/hosts (someone to furnish refreshments) and demonstrations for the monthly meetings.
- Section 3 – The Secretary will take the minutes of the Club meetings, and transmit a duplicate copy, as presented to the members at the following meeting, to the President.
- Section 4 – The Treasurer will receive and disburse, with the approval of the Club, all Club funds (*two signatures shall be required on all disbursed checks*); keep an accurate record of all transactions; shall make financial reports to the Club at each monthly meeting, with a duplicate copy of the report to the presiding official; shall present a quarterly financial report in writing though the newsletter; shall have the accounts audited yearly in the month of February by an auditing committee consisting of not less than two (2) members. Should the office of Treasurer be vacated before their term expires, the books will be audited by the auditing committee before the newly-elected Treasurer takes office.

Article 6 – Committees

- Section 1 – Committee Formation
Committees shall be formed and assigned duties or be dissolved as deemed necessary by the club. Committee members must be members in good standing.

Section 2. Committees

Committees are those the club members deem necessary to carry on the work of the club. The Committees shall be:

Newsletter
Program
Sunshine
Membership
Scrapbook
Registration & Raffle
Phone
Nominating
Historian
Auditing

Article 7 – Service Project

Section 1 – The Clubs service project shall be the donation of money to a charitable organization of the Clubs choice; identified at the Annual Meeting.

Article 8 –Dissolution

Section 1 – In the event of dissolution of this Club, distribution of all funds after payment of indebtedness will be made to a charitable organization or memorial funds.

Article 9 – Amendments

Section 1 – These By-Laws may be amended at any regular meeting of this Club by a two-thirds vote of the members present and by absentee voting by email or mail. Such amendment must be proposed in writing by an active member at the meeting immediately preceding that at which the amendment is to be voted on. Upon its adoption, a copy of the amendment shall be included in the Club minutes and published in the monthly Newsletter.

THE HOUSTON CAKE CLUB

MEMBERSHIP REQUEST/RENEWAL

THE HOUSTON CAKE CLUB meets on the 4th Tuesday of each month. Our financial runs from January to December, and new members pay a prorated membership fee based on when they join.

New Member Registration:

Jan – Mar \$20 April - June \$15 July - Sept \$10 Oct - Dec \$5

Current Member Renewals: \$20.00 a year.

To join, please complete the following form and mail it with your check (Check made out to **THE HOUSTON CAKE CLUB**) to:

The Houston Cake Club
PO Box 891473
Houston, TX 77289

Name: _____ Phone: _____

Address: _____

City: _____ State: _____ Zip: _____

Email Address: _____

Birthday: _____ Spouse's Name: _____ Anniversary: _____

Recommended by: _____

Amount enclosed: \$ _____

No Information Will Be Shared Outside Of THE HOUSTON CAKE CLUB Members



The Batter Splatter Newsletter

March, 2004

Volume 1 Issue 2

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Newsletter Editor: Sandy Cook, 2921 CR 604, Brazoria, TX 77422

Phone: 979-236-5213 Fax: 979-265-5093, sangail3@yahoo.com

Co-Editor: Helen Osteen, 2502 Esther Ave, Pasadena, TX 77502

Phone: 713-204-3218 email: helen@osteenjewelry.com

Meeting Minutes:

Raffles: It was voted that a committee would get together and buy the raffle items with a purchase up to \$10.00. Pat Weiner, Helen Osteen, & Sandy Cook will be the raffle committee.

Treasurers Report: After first meeting and incoming memberships we had \$2,366.45 in our bank account the day of the meeting.

Day of Sharing: The Day of Sharing will be held on Sunday, August 29th, at the Elks Club (down the street from Larry's) Roland and Marsha Winbeckler will be guest demonstrators along with Linda Galvez. We are working on others. If you have anyone you would like to have as a demonstrator contact Lori at Loretta@westcam.com.

Website: The website is up – www.thehoustonscakeclub.com - members only section login is: hcc and password is w1ndy.

Cake Photo Albums: Bring in your cake photo albums to share with the club. Several different people will bring in their albums to share with the group so we can ewww and ahhh over your work and share ideas.

April meeting: Will be held on April 26, 2004 at Larry's Arts & Crafts from 10:00 am to 12:00 noon. We will be staying after the meeting in April to make fake cakes for American Culinary Federation to help promote ICES. All are welcome to help Monica Glidden is helping to form groups to work together on a cake please contact her at mdglidden@earthlink.net. Bring a sack lunch.

Prayer List: Cathy Adams,
Tweezer (Marilyn) Shewmate – she lost her Father.

Monthly demos: please sign up if you haven't done so.....

We still need someone to sign up for the empty months, please.... pretty please??? Let me know by email – sangail3@yahoo.com or call me at (979) 236-5213 what month and what you want to do..... Thanks bunches, ladies....

- April, 2004 – Lori Gust: Sugar Veil: what it is & how to use it
- May, 2004 – Monica Glidden: candy and cake making & combination of
- June, 2004 – Lisa Vasquez: cakes & candy
- July, 2004 -
- August, 2004 -
- September, 2004 – Pat Weiner: Wafer paper painting
- October, 2004 -
- November, 2004 -
- December, 2004 – no demo – social gathering
- January, 2005

Refreshments: Please sign up if you haven't done so.....

We still need someone to sign up for the empty months, please....pretty please??? Let me know by email – sangail3@yahoo.com or call me at (979) 236-5213 what month you want to do.....Thanks bunches, ladies....

- April, 2004 – Sandy Cook
- May, 2004 – Terry Cruz
- June, 2004 – Helen Osteen
- July, 2004 – Tami Burke
- August, 2004 – Cathy Adams
- September, 2004 – Lisa Vasquez
- October, 2004
- November, 2004
- December, 2004 – pot luck luncheon/social gathering
- January, 2005



Birthday & Anniversary Wishes:

Happy Birthday to you, Happy Birthday to you, Happy Birthday Dear.....
Terry Cruz Apr. 8th, Monica Glidden Apr. 23rd,.....Happy Birthday to youuuuuuu!
Happy Anniversary to: Tami & Ed Burke Apr. 5th, Sandy & Mike Cook Apr. 22nd,

Upcoming Classes & Days of Sharing:

April 23rd - April 25th 2004 - North Carolina ICES - Toba Garrett - The author of The Well Decorated Cake & Creative Cookies will be guest demonstrator.

May 2, 2004 Days of Frosting and Frills – Featured demonstrator – Nicholas Lodge. For more information contact: Jennifer Bartos at "All in One Bakeshop" 512-371-3401 info@allinonebakeshop.com Nicholas will also be holding classes April 30 – May 1 will be Mini Cakes – wedding, grooms, & baby showers and May 2 – May 3 will be gumpaste flowers.

July 25, 2004 – Day of Sharing, Frosting Creators, San Antonio, Texas – more info to come or contact Carol Ann Hughes carolatx@satx.rr.com or (210) 333-4777.

June 29 – July 1, 2004 – Debbie Brown from England will be in Houston giving three (3) 1 day classes. Each class will be different. Space is limited – registration is first come first serve. Watch the website www.thehoustonscakeclub.com for more details and registration information.

July 12 – 17 – Eleanor Rielander – Abilene, TX – Cap & Al Prachyl are sponsoring Eleanor from South Africa to teach her wonderful gumpaste flowers. She will be teaching: vanda orchid, dogwood, flame lily, daffodil, anemone, Gerber daisy, delicious monster leaf, new orchid, llaelio, bird bush, dried bell cup, sea holly, new lily from Peru and more...Cost is \$225.00 for 5 days. Classes start Monday at 9:00 am. \$50.00 deposit due by June 1st. Contact Cap at 325-698-2122 for more details or to register

August 29, 2004 – Day of Sharing - The Houston Cake Club – Guests demonstrators we have booked so far are: Roland & Marsha Winbeckler-California, Glenda Galvez-Wichita Falls, TX, Elizabet Fry-Crowley, TX, Fran Tripp-Louisiana (cookie bouquets). It will be held again at the Elks Club in Pasadena. Vendors: Glenda Galvez, Larry's, ECG – Elizabet Fry – if you would be interested in being a vendor please contact Lori Gust at loretta@westcam.com.

August 30-31, 2004 - Classes - Roland Winbeckler – Airbrushing

30th - Marsha Winbeckler – Rolled buttercream 6 – 9 pm

31st Marsha Winbeckler – Wafer Paper 6 – 9 pm

September 1 –2, 2004 – Classes - Roland Winbeckler – Cakes & Frosting Sculpting

1st - Marsha Winbeckler – Cocoa Painting 6 – 9 pm

October 9 & 10, 2004 – Okalahoma State Sugar Art Show – The theme this is year is Wedding Cakes “Off The Wall” – match a piece of wallpaper. Contact Kerry Vincent for more information or go to www.sugarartshow.com

ICES Conventions:

2004 – Washington, DC - August 5th – 8th

2005 – New Orleans, LA – July 28th – 31st

2006 – Grapevine, TX

2007 – Omaha, NE

Things Wanted – Things for Sale:

Sandy would like you to keep the tabs you pull off of your soda or beer cans. These are saved and sent in/cashed in for Cancer Research by her brother.

Glenda Galvez has a new video called Pearled Edge Bows and Roses My Way. You can order from her at (940) 692-6565. It is \$20.00 plus \$4.50 shipping.

Recipes:

World's Best Chocolate Easter Eggs – submitted by Sandy Cook

These delicious cream filled eggs taste just like a very famous store bought one. They are easy to make and kids and adults love them.

Ingredients:

1 cup soft butter
2 tsp salt
4 tsp vanilla
1 can condensed milk (Eagle Brand)
10 cups icing sugar
1 tsp. yellow food coloring
1 lb. semi-sweet chocolate

Method: Beat butter, salt and vanilla until fluffy. Add milk, beat in sugar. Blend until stiff. Dust with brown sugar. Knead till smooth.

Set aside more than 2/3 of mixture. To the remaining mixture add yellow food coloring. Blend in well. Divide yellow and white into 16 or 24 pieces. Shape yellow into ball, mold white around yellow to form an egg shape. Dry at room temperature on paper towels for 24 hours.

Melt chocolate in double boiler or in microwave until smooth. Dip eggs in chocolate. (paraffin wax may be added and melted with chocolate to prevent chocolate from melting in your hands). Once dipped, cool at room temperature. Refrigerate after cool. When sliced these eggs will have a white cream filling with a yellow filling that appears to be the yolk.

Easter Egg Sandwiches – submitted by Sandy Cook

Utensils: small bowl, measuring spoons and cups, spoon or fork for mixing, serrated knife

6 hard-cooked eggs, peeled and chopped
1/2 cup finely chopped celery
1/4 cup chopped green pepper (optional)
2 tablespoons finely chopped green onion
1/3 cup mayonnaise
1/4 teaspoon salt
A dash of pepper

Mix all ingredients and spread on bread; makes 6 sandwiches

Fruit and Nut Easter Eggs – submitted by Sandy Cook

These can be made long before needed. Their flavor improves as they ripen.

You will need: ·

2-1/4 cups sugar ·
1 cup light corn syrup ·
3/4 cup hot water ·
1/2 lb. marshmallow creme ·
1/2 cup shortening, melted ·
1/4 cup confectioners' sugar ·
2 cups candied fruit (cherries and pineapple) ·
Nuts ·
Dipping chocolate

How to Make Your Fruit and Nut Easter Eggs.

In a saucepan, cook sugar, syrup, and water to 265 degrees. Add marshmallow creme and beat until almost firm. Add melted shortening, confectioners' sugar, candied fruit, and nuts. Mix well, shape eggs by hand and dip in the chocolate. The eggs will keep 6 to 8 months. Makes 10 eggs.

EASTER HAM AND CHEESE BREAKFAST CASSEROLE – submitted by Sandy Cook

4 c. French bread, cubed
3 c. ham, diced
1/2 lb. grated American cheese
6 eggs
4 tsp. flour 1 1/2 tsp. dry mustard
Dash of Tabasco sauce
4 c. milk
4 tbsp. melted oleo
Salt to taste

Layer bread, ham and cheese in a 9"x13" greased baking pan. Pour over the remaining ingredients which have been beaten together in order given. Refrigerate in covered pan. Bake 1 hour at 300 degrees.

Easter Crown Bread – submitted by Sandy Cook

To decorate this pretty Easter crown, you will need 5 colored eggs but they must be UNCOOKED. Be sure to use non-toxic dyes as you color them. This handmade version and the bread machine version are available in [MasterCook format](#).

3 to 3 1/2 cups all-purpose flour (divided use)
1/4 cup granulated sugar
1 package active dry yeast
1 teaspoon salt
2/3 cup warm milk
2 Tablespoons softened butter or margarine
2 eggs
1/2 cup chopped mixed candied fruit
1/4 cup chopped blanched almonds
1/2 teaspoon anise seed

5 uncooked eggs
Non-toxic egg coloring
Vegetable oil

In a large mixing bowl, combine 1 cup flour, sugar, yeast, and salt. Add the milk and butter and beat with an electric mixer for 2 minutes on medium. Add the eggs and 1/2 cup flour and beat on high for 2 minutes.

Stir in the fruit, nuts, and anise seed, mixing well. Stir in enough remaining flour to form a soft dough. Turn out onto a lightly floured surface and knead until smooth and elastic (about 6 to 8 minutes). Place in a greased bowl, turning once to grease the top. Cover with a damp cloth or plastic wrap and let rise in a warm place until doubled in size (about 1 hour).

About 30 minutes before dough has finished rising, color the 5 eggs (leave them uncooked) with non-toxic dyes. When dry, lightly rub them with vegetable oil.

Punch down the risen dough. Divide in half. Roll each half into a 24-inch rope. On a greased baking sheet, loosely twist the two ropes together. Form into a ring and pinch the ends together. Gently split the ropes and tuck the 5 colored uncooked eggs into the openings. Cover and let rise again until doubled (about 30 minutes). Bake in a 350-degree F. oven for 30 to 35 minutes or until a golden brown. Remove from the baking sheet and cool on a wire rack.

April Fool's Dirt Cake – submitted by Lori Gust

Get ready to yell "April Fools" when your family sees this flowerpot served for dessert, complete with sweet worms and chocolate-flavored dirt!

Prep Time: 30 minutes plus chilling

Baking Time: 35-40 minutes

Makes 8 servings

Ingredients

- 1 package (9 ounces) devil's food cake mix
- 1/2 cup confectioners' sugar
- 1 package (3 ounces) cream cheese, softened
- 2 tablespoons butter, softened
- 1/2 teaspoon vanilla extract
- 1 1/2 cups milk
- 1 box (3.9 ounces) instant chocolate pudding mix
- 2 cups frozen whipped topping, thawed
- 8-inch plastic flowerpot
- 2 plastic drinking straws
- 2 silk flowers
- 8 gummi worms

Directions

1. Preheat oven to 350F. Coat a 9-inch round cake pan with cooking spray. Prepare cake mix according to package directions. Bake until a toothpick inserted in center comes out clean, 35-40 minutes. Cool cake completely in pan on a wire rack.

2. Remove cake from pan; cut into pieces. Place one-third of cake pieces in a food processor. Process until crumbs form; set aside. Repeat with remaining cake pieces.

3. Combine confectioners' sugar, cream cheese, butter and vanilla in a large bowl. Beat with an electric mixer on low speed just until combined. Beat on medium speed until smooth, 1-2 minutes. Add milk and pudding mix; beat on low speed until well combined. Fold in whipped topping.

4. Sprinkle one-third of cake crumbs into the clean flowerpot (be sure to start with a new flowerpot). Spoon half of pudding mixture on top of crumbs. Repeat layers, ending with cake crumbs.

5. Chill for at least 3 hours before serving. Place plastic straws in pot; trim as needed. Insert silk flower into each straw. Tuck ends of gummi worms in cake "dirt" just before serving.

Per Serving: 486 Cal.; 6g Protein; 25g Fat; 57g Carb.; 503mg Sodium; 105mg Chol.; 1g Fiber.

Village Tip

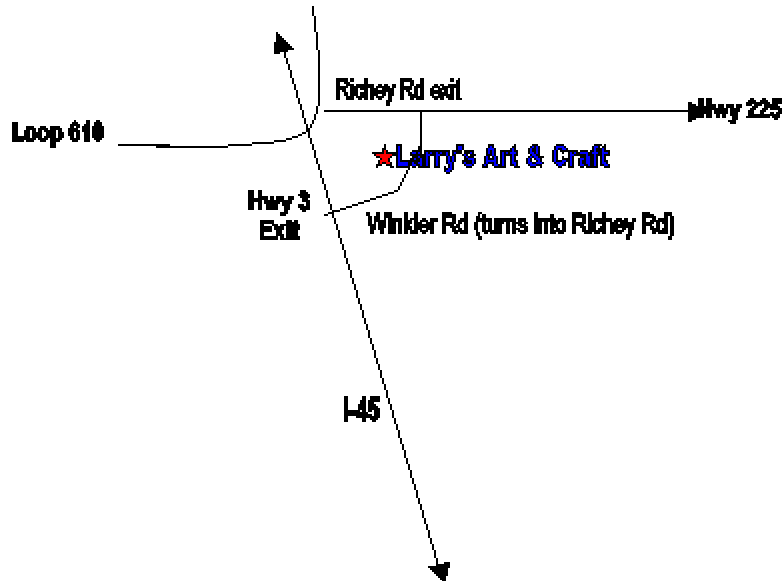
Frozen whipped topping can't be thawed in the microwave; thaw it in the refrigerator. A 16-ounce container will thaw in about 6 hours.

This recipe is from the *Recipe Dispatch*--a free weekly email newsletter featuring delicious,

easy-to-make recipes. To subscribe visit: cookingvillage.com/newsletter.

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Larry's Arts & Crafts, 1510 Richey Rd., Pasadena, TX 713-477-8864



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Learn:

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Learn how to:

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More info

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* Students learn how to cover a cake with rolled buttercream, how to pipe with it, molding, crimping, embossing, and much more

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* Learn how to create beautiful cocoa paintings, in both sepia (brown) tones and in color using various backgrounds. Students complete one cocoa painting during class.

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* Students will learn pattern transfer, wafer paper butterflies, wafer paper sugar painting, and techniques for making rice paper flowers and realistic fall leaves.

More info

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Join us for one, several, or all. This is a great hands-on fun time to learn some great techniques.

Registration....Fill out the [registration form](#) and mail with your check today.

A list of supplies, local motels, and directions will be sent when registration is received. Register by July 25th

Class space is limited. Sign up today. These classes are for all levels - Beginner to advanced!

Roland & Marsha
Winbeckler Class(es)
Registration
August 30-Sept 2, 2004

Name: _____

Address: _____

Telephone: (_____) _____ City: _____

State: _____ Zip Code: _____

Email Address: _____

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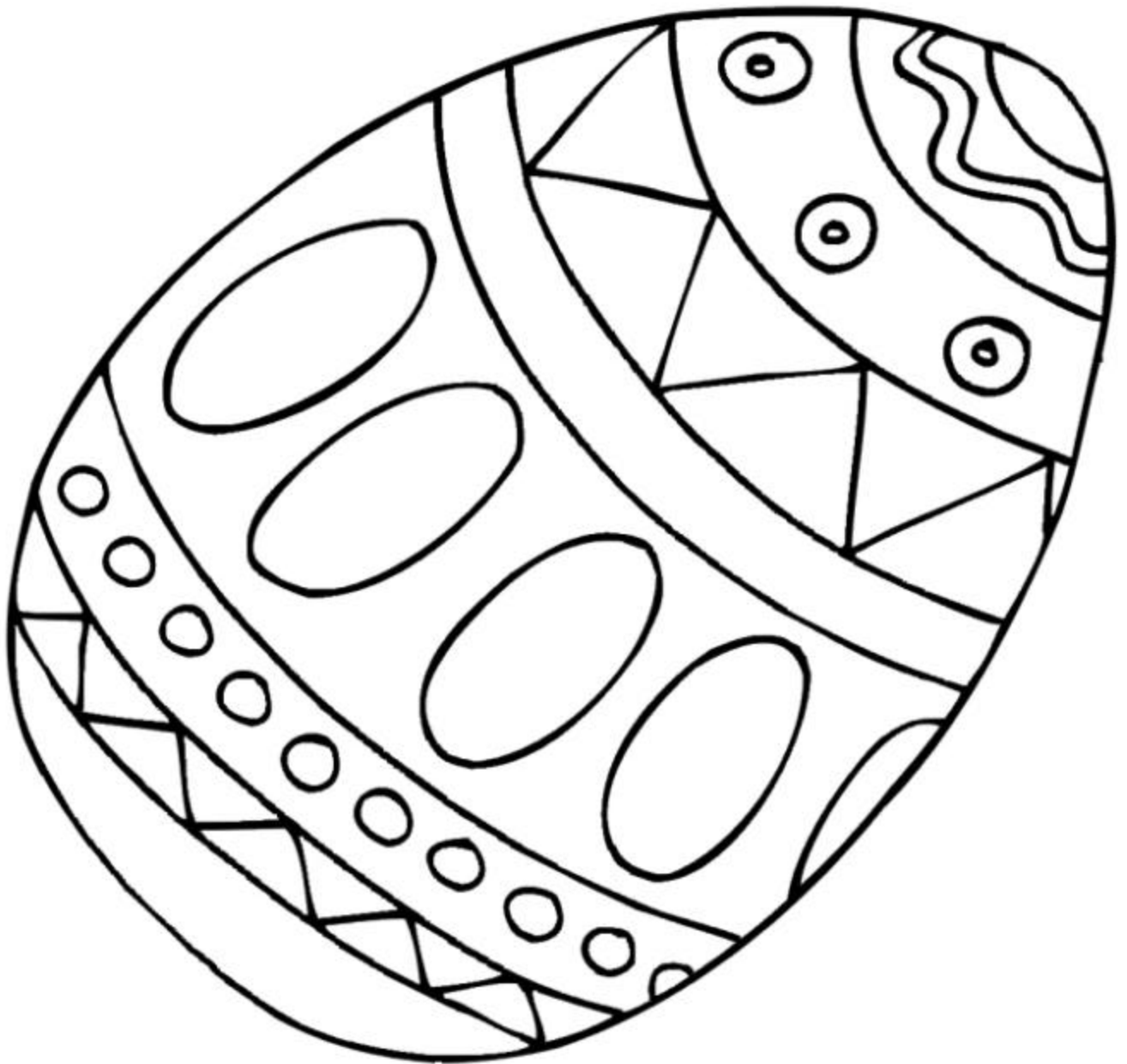
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Check Amount:..... \$ _____

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PO Box 891473
Houston, Texas 77289-1473**

A map & info on local motels will be provided on receipt of registration. Lunch will be provided for those attending Roland's class.









THE HOUSTON CAKE CLUB

MEMBERSHIP REQUEST/RENEWAL

THE HOUSTON CAKE CLUB meets on the 4th Tuesday of each month. Our financial runs from January to December, and new members pay a prorated membership fee based on when they join.

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Jan – Mar \$20

April - June \$15

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Current Member Renewals: \$20.00 a year.

To join, please complete the following form and mail it with your check (Check made out to **THE HOUSTON CAKE CLUB**) to:

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Houston, TX 77289

Name: _____ Phone: _____

Address: _____

City: _____ State: _____ Zip: _____

Email Address: _____

Birthday: _____ Spouse's Name: _____ Anniversary: _____

Recommended by: _____

Amount enclosed: \$ _____

No Information Will Be Shared Outside Of THE HOUSTON CAKE CLUB Members



The Batter Splatter Newsletter

April, 2004

Volume 1 Issue 3

The Houston Cake Club, P. O. Box 891473, Houston, TX 77289

Phone: 832-687-3020 Fax: 281-474-9296

www.thehoustonscakeclub.com email: info@thehoustonscakeclub.com

Newsletter Editor: Sandy Cook, 2921 CR 604, Brazoria, TX 77422

Phone: 979-236-5213 Fax: 979-265-5093, sangail3@yahoo.com

Co-Editor: Helen Osteen, 2502 Esther Ave, Pasadena, TX 77502

Phone: 713-204-3218 email: helen@osteenjewelry.com

Meeting Minutes:

Treasurer report was read by Donna Kolkman – it was accepted.

Debbie Brown Classes: The club took a vote and passed to allow members as of April 27, 2004 to be eligible for a \$10.00 discount on each of Debbie's classes. The members voted on what we liked the most out of the workshops Debbie sent and the Teapot with Elves, the Tree, and the Dragon were chosen for our workshops. These pictures are posted on the web site... www.thehoustonscakeclub.com

Roland & Marsha Winbeckler Classes: The club took a vote and passed to allow members as of April 27, 2004 to be eligible for a \$25.00 discount off of Roland's classes and \$5.00 off of each of Marsha's classes. Fees have been dropped to \$75.00 per class. If you paid more Donna will get with you and refund your money.

Helen announced that Shelia Brooks with the Cake Craft Shoppe is honoring our membership cards with a 15% discount.

Lori and Sandy attended the Louisiana ICES Day of Sharing and they shared neat ideas they learned there. Pictures of cakes that were demoed will probably be on web site....Lori?? Fran from the Louisiana group will be doing a hands on demonstration at our Day of Sharing on August 29, 2004.

There were I think 7 that stayed and made fake cakes for the AFC's convention in Florida and then they will be taken to Washington for the ICES convention. Pictures can be seen on our website.

Challenge: There's been a change in the Newsletter-first person on the email list and the first person on the mail out list to let me know what it is wins a prize!!!! You must come to the May meeting to receive your prize!!!!

Welcome new members: Evette Berel, Elaine Baldera, Sheri Blood, Kathy Brinkley, Kathryn Carmichael, Gina Cortez, Linda De Leon, Jamie Galvan, Belinda Garza, Cecilia Gill, Margaret Guerra, Barbara Hawkins, Martha Hickman, Marlene Hollier, Debra Lawson, Flor Martinez, Judy Meyer, Ruby Ott, Patty Patrick, Susie Rasmussen, Clara Ray, Jessica Royer, Carolyn Shafer, Julie Stiles, Sandra Vazquez, & Rina Taylor!!!!!! We are now 40 members strong!!!!!!

Raffle:

Treasurers Report:

Demo: Lori did her demo on the Sugar Veil and it is some neat stuff!!!! Can't wait for a reason to play with mine. She also did a demo on a pleated bow.

Day of Sharing: The Day of Sharing will be held on Sunday, August 29th, at the Elks Club (down the street from Larry's) Roland and Marsha Winbeckler will be guest demonstrators along with Linda Galvez, Fran –hands on cookie demo!! and Elizabeth Fry. We are working on others. If you have anyone you would like to have as a demonstrator contact Lori at Loretta@westcam.com.

Website: The website is up – www.thehoustonscakeclub.com - members only section login is: hcc and password is w1ndy.

Cake Photo Albums: Bring in your cake photo albums to share with the club. Several different people will bring in their albums to share with the group so we can ewww and ahhh over your work and share ideas.

May meeting: Will be held on May 25, 2004 at Larry's Arts & Crafts from 10:00 am to 12:00 noon.

Prayer List: Cathy Adams

Monthly demos: please sign up if you haven't done SO.....

We still need someone to sign up for the empty months, please....pretty please???
Let me know by email – sangail3@yahoo.com or call me at (979) 236-5213 what month and what you want to do..... Thanks bunches, Ladies....

May, 2004 – Monica Glidden: candy and cake making & combination of

June, 2004 – Lisa Vasquez: cakes & candy

July, 2004 - Helen Osteen – porcelain bow

August, 2004 -

September, 2004 – Pat Weiner: Wafer paper painting

October, 2004 –

November, 2004 –

December, 2004 – no demo – social gathering

January, 2005

February, 2005

Refreshments: Please sign up if you haven't done so...

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July, 2004 – Tami Burke
August, 2004 – Cathy Adams
September, 2004 – Lisa Vasquez
October, 2004 – Kathy Brinkley
November, 2004
December, 2004 – pot luck luncheon/social gathering
January, 2005
February, 2005



Birthday & Anniversary Wishes:

Happy Birthday to you, Happy Birthday to you, Happy Birthday Dear.....
Elaine Baldera, May 6th, Flor Martinez, May 26th, Pat Weiner, May 31st,.....Happy
Birthday to youuuuuuu!

Happy Anniversary to: Lori & Mark, May 13th,

Upcoming Classes & Days of Sharing:

Pat Weiner is offering the following classes at Larry's Art's and Crafts:

Wilton Course 1 May 6 - 27 6-8:30 pm \$25.00 (4 consecutive Thursdays)

Wilton Course 2 May 10 - 31 6-8:30 pm \$25.00 (4 consecutive Mondays)

Wilton Course 3 May 11 - June 1 6-8:30 pm \$25.00 (4 consecutive Tuesdays) Course 3 has been changed and now has a number of fondant decorations included. Students will learn to do several items out of fondant including a bow and a rose. Brush embroidery and the Morning Glory are a few of the new items in this class.

Candy workshop Wednesday May 26 only 6-8:30 pm \$25.00

No supplies required. Students will learn chocolate covered cherries, almond joys, peanut butter cups, turtles, truffles, chocolate painting and much more. There will be free candy molds for each student and everyone goes home with 1 to 2 pounds of home made candy.

Beginner Fondant Workshop Friday May 28 \$20.00

Students will learn to cover a double layer cake, embossing and how to do a lace border. Some supplies are furnished.

Pre registration is required for all classes. Any questions call Larry's Arts & Crafts at 713-477-8864 OR Pat at 281-479-8288.

July 25, 2004 – Day of Sharing, Frosting Creators, San Antonio, Texas – more info to come or contact Carol Ann Hughes carolatx@satx.rr.com or (210) 333-4777.

June 29 – July 1, 2004 – Debbie Brown from England will be in Houston giving three (3) 1 day classes. Each class will be different. Space is limited – registration is first come first serve. Watch the website www.thehoustonscakeclub.com for more details and registration information.

August 29, 2004 – Day of Sharing - The Houston Cake Club – Guests demonstrators we have booked so far are: Roland & Marsha Winbeckler-California, Glenda Galvez-Wichita Falls, TX, Elizabeth Fry-Crowley, TX, Fran Tripp-Louisiana (cookie bouquets). It will be held again at the Elks Club in Pasadena. Vendors: Glenda Galvez, Larry's, ECG – Elizabeth Fry – if you would be interested in being a vendor please contact Lori Gust at loretta@westcam.com.

August 30-31, 2004 - Classes - Roland Winbeckler – Airbrushing

30th - Marsha Winbeckler – Rolled buttercream 6 – 9 pm

31st Marsha Winbeckler – Wafer Paper 6 – 9 pm

September 1 –2, 2004 – Classes - Roland Winbeckler – Cakes & Frosting Sculpting

1st - Marsha Winbeckler – Cocoa Painting 6 – 9 pm

October 9 & 10, 2004 – Oklahoma State Sugar Art Show – The theme this year is Wedding Cakes “Off The Wall” – match a piece of wallpaper. Contact Kerry Vincent for more information or go to www.sugarartshow.com

This N That:

Need chocolate rocks and can't find them in the cake stores use popcorn and cover with candy coating.



The expression "tie the knot" comes from the Roman times when the bride wore a girdle that was tied in knots, which the groom had the fun of untying.

From Kerry Vincent: Mark your calendars for June 19, 2004 at 9:00 p.m. central time 10:00 p.m. eastern time!! The Food Network TV has produced an hour-long program on sugar art. The broadcast will be called “Here Comes The Cake”. Also the Oklahoma

Sugar Art Show will be used as a model and inspiration for a movie starring Hilary Duff called "The Perfect Man"!!!!!!

Pat Weiner had this magazine at the meeting last month if any of you are interested:
www.foodandfamily.com questions or Call 1-800-521-4403 or write: Food & Family Magazine, 1241 State Route 131, Milford, Ohio 45105

ICES Conventions:

2004 – Wahsington, DC - August 5th – 8th

2005 – New Orleans, LA – July 28th – 31st

2006 – Grapevine, TX

2007 – Omaha, NE

Things Wanted – Things for Sale:

Sandy would like you to keep the tabs you pull off of your soda or beer cans. These are saved and sent in/cashed in for Cancer Research by her brother.

Glenda Galvez has a new video called Pearled Edge Bows and Roses My Way. You can order from her at (940) 692-6565. It is \$20.00 plus \$4.50 shipping.

Recipes:

All In One Bake Shop (Austin, TX) Easy Creamy Buttercream Icing

1 lb. (4 cups) powdered sugar	1/8 Tbsp. Clear vanilla
6 oz. Crisco (almost 1 cup)	1/4 Tbsp. Clear butter flavor
3/4 cup Powdered milk	1/8 Tsp. salt
1/8 Tbsp. Cream Bouquet	4 Tbsp. Water

Combine ingredients in the bowl of a tabletop mixer and using the whip, mix on low speed then on medium speed until light and fluffy, approx. 5 minutes. Yields 3 cups.

This icing holds up perfectly to high heat conditions and can be saved at room temperature for up to 1 week in an airtight container.

MISSISSIPPI MUD CAKE – Rosemary Bruce-Mullins-Sorrell Tasmania, Australia

250 g butter	1 T coffee powder
150 g dark chocolate	1-1/2 c plain flour
2 c sugar	1/4 c self-rising flour
1 c hot water	1/4 c cocoa
1/3 c brandy	2 eggs, lightly beaten

Pre heat oven to 150C. In a pan over low heat mix butter, chocolate, sugar, coffee powder and water. Allow ingredients to melt and allow to cool. Add brandy.

Sift together flours and cocoa. Gradually add liquid mixture to dry ingredients folding gently. Add eggs and fold in gently. Bake slowly for approx. 1 ¼ hours until skewer inserted comes out clean.

Leave till completely cold and fill with chocolate filling and cover with ganache.

CHOCOLATE CREAM FILLING

1/3 c castor sugar

200 g chocolate

¼ c brandy

200 g butter

¼ c water

Combine sugar, brandy and water in saucepan, stir over low heat until dissolved and then bring to boil. Cool to room temperature.

Melt chocolate. Cool to room temperature, but so not allow to set.

Beat butter until light and fluffy then gradually beat in cooled brandy syrup, then beat in chocolate. Cool in fridge before using.

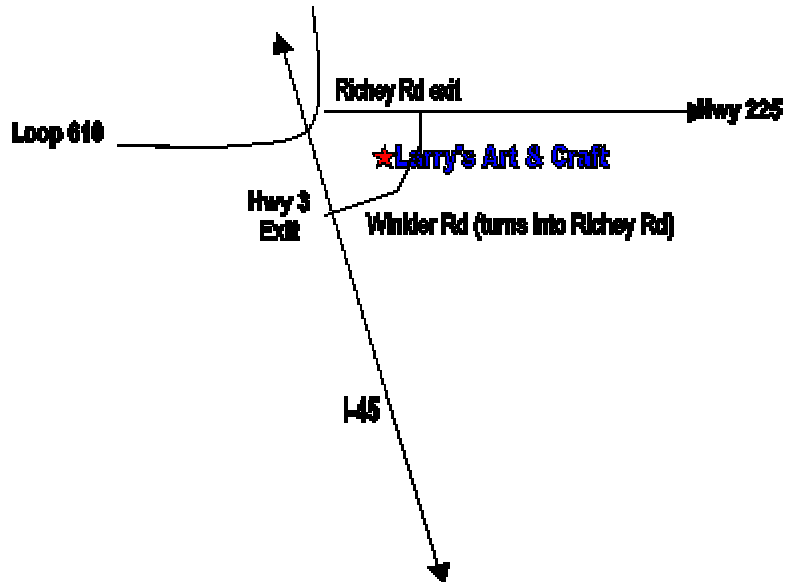
GANACHE

250 g chocolate

125 ml cream

Place chocolate and cream in double boiler and stir gently until well combined. Cool till a good pouring consistency and then pour over filled mud cake. If you want to apply a second layer let set completely before applying the second coat.

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Winbeckler Class(es)
Registration
August 30-Sept 2, 2004

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Address: _____

Telephone: (_____) _____ City: _____

State: _____ Zip Code: _____

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Address: _____

City: _____ State: ____ Zip: _____

Email Address: _____

Birthday: _____ Spouse's Name: _____ Anniversary: _____

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The Batter Splatter Newsletter

May, 2004

Volume 1 Issue 4

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Phone: 979-236-5213 Fax: 979-265-5093, sangail3@yahoo.com

Co-Editor: Helen Osteen, 2502 Esther Ave, Pasadena, TX 77502

Phone: 713-204-3218 email: helen@osteenjewelry.com

Meeting Minutes:

Welcome new members:

Treasurers report: Donna was not at meeting so no treasurers report was read.

Meeting: It was voted to have a stamp made to match our logo.

Monica volunteered to make the badges for our Day of Sharing with our logo and everyone's names on them.

It was voted that the Day of Sharing will not be discounted to members that only the classes will carry a discount when we are able to offer it.

Somewhere around July 10, 11, or 12 will be when Carolyn Wanke, Jeanette, and Bronwen will be coming through Houston to pick up our display cakes for the ACF'S 75th anniversary convention. Please let Lori know if you have cakes to be picked up.

Newsletter Challenge: Helen Osteen and Donna Byers won my challenge of what was different in the newsletter. It is the logo. We now have a yellow rose, our initials on the chef hat and wine in our glass.

Raffle: Was won by Helen Osteen – a set of mini wedding cake pans and boards. Raffle tickets are \$1.00 each at the meeting...come to the meeting and try your hand at winning a great gift.

Demo: Monica did a demo on using candy molded in the same cake pan as the cake on your cake to give it kind of a 3-d effect. Great job, Monica, and thank you.

Day of Sharing: The Day of Sharing will be held on Sunday, August 29th, at the Elks Club (down the street from Larry's) - \$30.00 for early bird registration and \$40.00 at the

door. Early bird registration must be post marked by August 1st. There will be a display table for any sugar art you would like to display. There will also be a “Sharing” table for any recipes, patterns, etc. Roland and Marsha Winbeckler will be guest demonstrators along with Linda Galvez, Fran –hands on cookie demo!! and Elzbieta Frys. We are working on others. If you have anyone you would like to have as a demonstrator contact Lori at Loretta@westcam.com.

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Prayer List: Cathy Adams

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July, 2004 - Helen Osteen – porcelain bow

August, 2004 – Judy Myers – peanut butter bubble bees

September, 2004 – Pat Weiner - wafer paper painting

October, 2004 –

November, 2004 –

December, 2004 – no demo – social gathering

January, 2005

February, 2005

March, 2005

April, 2005

May, 2005

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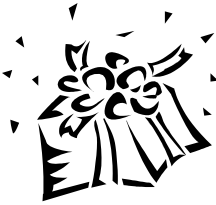
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January, 2005
February, 2005
March, 2005
April, 2005
May, 2005



Birthday & Anniversary Wishes:

Happy Birthday to you, *Happy Birthday* to you, *Happy Birthday* Dear.....
Kathryn Carmichael, June 14th, Sandy Cook, June 15th, Carolyn Shafer, June
17th,.....*Happy Birthday* to youuuuuuu!

Happy Anniversary to: Cathy & Kevin June 13th, July & Ron June 15th,

Upcoming Classes & Days of Sharing:

July 25, 2004 – Day of Sharing, Frosting Creators, San Antonio, Texas – more info to come or contact Carol Ann Hughes carolatx@satx.rr.com or (210) 333-4777. Early bird \$25 (postmarked by July 1) or \$35 after July 1 and at the door.

June 29 – July 1, 2004 – Debbie Brown from England will be in Houston giving three (3) 1 day classes. Each class will be different. Space is limited – registration is first come first serve. Watch the website www.thehoustonscakeclub.com for more details and registration information.

August 29, 2004 – Day of Sharing - The Houston Cake Club – Guests demonstrators we have booked so far are: Roland & Marsha Winbeckler-California, Glenda Galvez-Wichita Falls, TX, Elzbieta Frys-Crowley, TX, Fran Tripp-Louisiana (cookie bouquets). It will be held again at the Elks Club in Pasadena. Vendors: Glenda Galvez, Larry's, ECG – Elzabet Fry – if you would be interested in being a vendor please contact Lori Gust at loretta@westcam.com.

August 30-31, 2004 - Classes - Roland Winbeckler – Airbrushing
30th - Marsha Winbeckler – Rolled buttercream 6 – 9 pm
31st Marsha Winbeckler – Wafer Paper 6 – 9 pm
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1st - Marsha Winbeckler – Cocoa Painting 6 – 9 pm

October 9 & 10, 2004 – Okalahoma State Sugar Art Show – The theme this is year is Wedding Cakes “Off The Wall” – match a piece of wallpaper. Contact Kerry Vincent for more information or go to www.sugarartshow.com

This N That:

From Kerry Vincent: Mark your calendars for June 19, 2004 at 9:00 p.m. central time 10:00 p.m. eastern time!! The Food Network TV has produced an hour-long program on sugar art. The broadcast will be called “Here Comes The Cake”. Also the Oklahoma Sugar Art Show will be used as a model and inspiration for a movie starring Hilary Duff called “The Perfect Man”!!!!!!

ICES Conventions:

2004 – Wahsington, DC - August 5th – 8th

2005 – New Orleans, LA – July 28th – 31st

2006 – Grapevine, TX – Gaylord Texan, Grapevine, Texas – Theme: stars, boots, hats.

2007 – Omaha, NE

Things Wanted – Things for Sale:

Sandy would like you to keep the tabs you pull off of your soda or beer cans. These are saved and sent in/cashed in for Cancer Research by her brother.

Hints:

Use Flo Coat in your cake icing colors to make into a candy color – thank you Pat for this hint.

You can use a stencil and wipe candy coating across it as you would buttercream to make decorations on your cake – Thank you Monica for this hint.

A fellow cake decorator/teacher, Kathy Mullin from Mass, told me once to color the water I'll be using to make the icing with. That way all the icing batches come out the same color. It works every time! – Submitted by Judy – Cake and Cookie Group.

Recipes:

Caramel Flan



Servings: 8

Serving Size: not available

Nutrition: not available

Prep Time: 15 minutes

Cook Time: 55 to 60 minutes

Total Time: 70 minutes

Ingredients

- ▶ 3/4 cups sugar
- ▶ 4 eggs
- ▶ 1-3/4 cups water
- ▶ 1 (14-ounce) can **Eagle Brand®** Sweetened Condensed Milk (NOT evaporated milk)
- ▶ 1/2 teaspoon vanilla extract
- ▶ 1/8 teaspoon salt

Instructions

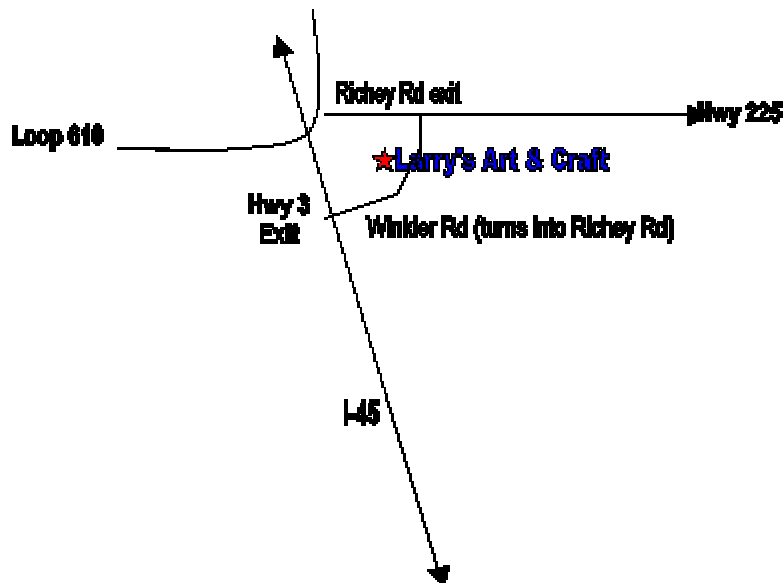
- ▶ In a heavy skillet over medium-low heat, cook sugar, stirring constantly, until melted and caramel-colored. Pour into 9-inch round dish or baking pan, tilting to coat bottom completely.
- ▶ In a medium bowl, beat eggs; stir in water, **Eagle Brand®**, vanilla and salt. Pour over caramelized sugar; set pan in larger pan. Fill larger pan with 1-inch hot water.
- ▶ Bake at 350° for 55 to 60 minutes or until center is just set
- ▶ (mixture will jiggle). Remove dish from larger pan to a wire rack; cool for 1 hour. Refrigerate several hours or overnight. To unmold, run a knife around edge and invert onto a large rimmed serving platter.

Grandma Schwartz's Flour Icing is great for our hot Texas summers as it holds up very well in the heat. Submitted by Donna Byers

- 6 tablespoons flour
- 1 cup water
- 1 cup butter
- 1 cup sugar
- 1 teaspoon vanilla

Cook flour and water over medium to low heat until it starts to become transparent. Cool the mixture for two hours. Cream butter and sugar in a mixing bowl. Add flour mixture and vanilla. Beat until white and fluffy.

Larry's Arts & Crafts, 1510 Richey Rd., Pasadena, TX 713-477-8864



From Brazosport Area: 288 to Beltway 8 – take a right on the beltway(East) to 45 – take 45 North – exit Hwy. 3/Monroe - stay on Monroe – cross over Hwy. 3 and then approximately 6 red lights down Larry’s will be on the left.

Debbie Brown

The UK's best selling author of character and novelty cake books is coming to **Houston** for 3 – 1 day classes

June 29th, June 30th & July 1st

Each class will cover a different figure, novelty or technique.

More details coming soon – check the website thehoustonscakeclub.com

Take one, two or all three classes.

Learn to make the adorable figures, novelty, and sculptured cakes and cakes from her terrific books – *Favorite Character Cakes, Loveable Character Cakes, Cakes for Men, Saucy Cakes, 50 Easy Party Cakes, Cartoon Cakes, Magical Cakes and Enchanted Cakes....and she will have a new release book soon.*

The fee is \$75.00 per class/day includes lunch. Classes will be at Larry's Arts and Crafts. Classes will begin at 9:30 am and end around 4:00 pm with a break for lunch.

Class size is limited – a deposit of \$50.00/class will hold your place. The remainder of the class fee is due June 1st.

Contact Lori Gust 832-687-3020 email: info@thehoustonscakeclub.com

Registration for Debbie Brown class – June 29 – July 1st

Name: _____

Address: _____ Phone: _____

City: _____ State: _____ Zip Code: _____

Email address: _____

Day 1: _____ Day 2: _____ Day 3: _____ All 3: _____

Make check payable to The Houston Cake Club....Classes are \$75.00 per day

Send to The Houston Cake Club, P. O. Box 891473, Houston, TX 77289-1473

Amount enclosed: _____

Roland & Marsha Winbeckler - Houston 8/30-9/2

Roland's 2-day Sculpting class - Sept 1-2nd

Learn: * Sculptured figure piping (realistic face and figure from buttercream) * Stand-up cake sculpture (using styrofoam in class)

Roland's 2-day Air Brush class - Aug 30-31st

Learn how to: * Use and care of an airbrush * Make and use stencils
* Create special effects - shading, fogging edges, borders * Rules of airbrush portraiture

More info

The fee is \$175.00 for each 2-day class - **SCULPTURE** or **AIR BRUSH** class and includes lunch. Class begins at 9:00am and ends around 4:00pm with a break for lunch. A deposit of \$100 for Roland's **AIR BRUSH** class will be required to enroll. Full payment must be received by **July 29th**.

Marsha's night time 2 hour classes - Aug 30-Sept 1st

Rolled buttercream - Monday 6:30 - 8:30pm

* Students learn how to cover a cake with rolled buttercream, how to pipe with it, molding, crimping, embossing, and much more

Cocoa painting - Tuesday 6:30 - 8:30pm

* Learn how to create beautiful cocoa paintings, in both sepia (brown) tones and in color using various backgrounds. Students complete one cocoa painting during class.

Wafer (rice) paper - Wednesday 6:30 - 8:30pm

* Students will learn pattern transfer, wafer paper butterflies, wafer paper sugar painting, and techniques for making rice paper flowers and realistic fall leaves.

More info

The cost for each night class is \$35. Full payment must be received by **July 30th**.

Join us for one, several, or all. This is a great hands-on fun time to learn some great techniques.

Registration....Fill out the [registration form](#) and mail with your check today. A list of supplies, local motels, and directions will be sent when registration is received. Register by July 25th

Class space is limited. Sign up today. These classes are for all levels - Beginner to advanced!

Roland & Marsha
Winbeckler Class(es)
Registration
August 30-Sept 2, 2004

Name: _____

Address: _____

Telephone: (_____) _____ City: _____

State: _____ Zip Code: _____

Email Address: _____

Sculpture class - Roland 8/30-31 \$175
Sculpture class - (deposit \$100 to register) \$ _____
Sculpture class - (Balance \$75 by July 28th) \$ _____

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Check Amount:..... \$ _____

Make CHECK Payable to The Houston Cake Club Send to:
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A map & info on local motels will be provided on receipt of registration. Lunch will be provided for those attending Roland's class.

THE HOUSTON CAKE CLUB

MEMBERSHIP REQUEST/RENEWAL

THE HOUSTON CAKE CLUB meets on the 4th Tuesday of each month. Our financial runs from January to December, and new members pay a prorated membership fee based on when they join.

New Member Registration:

Jan – Mar \$20 April - June \$15 July - Sept \$10 Oct - Dec \$5

Current Member Renewals: \$20.00 a year.

To join, please complete the following form and mail it with your check (Check made out to **THE HOUSTON CAKE CLUB**) to:

The Houston Cake Club
PO Box 891473
Houston, TX 77289

Name: _____ Phone: _____

Address: _____

City: _____ State: _____ Zip: _____

Email Address: _____

Birthday: _____ Spouse's Name: _____ Anniversary: _____

Recommended by: _____

Amount enclosed: \$ _____

No Information Will Be Shared Outside Of THE HOUSTON CAKE CLUB Members



The Batter Splatter Newsletter

June, 2004

Volume 1 Issue 5

The Houston Cake Club, P. O. Box 891473, Houston, TX 77289

Phone: 832-687-3020 Fax: 281-474-9296

www.thehoustonscakeclub.com email: info@thehoustonscakeclub.com

Newsletter Editor: Sandy Cook, 2921 CR 604, Brazoria, TX 77422

Phone: 979-236-5213 Fax: 979-265-5093, sangail3@yahoo.com

Co-Editor: Helen Osteen, 2502 Esther Ave, Pasadena, TX 77502

Phone: 713-204-3218 email: helen@osteenjewelry.com

Meeting Minutes:

Welcome new members:

Treasurers report: Donna read the treasurers and it was approved as read.

Meeting: It was voted to have a stamp made to match our logo.

Monica volunteered to make the badges for our Day of Sharing with our logo and everyone's names on them.

It was voted that the Day of Sharing will not be discounted to members that only the classes will carry a discount when we are able to offer it.

Somewhere around July 10, 11, or 12 will be when Carolyn Wanke, Jeanette, and Bronwyn will be coming through Houston to pick up our display cakes for the ACF'S 75th anniversary convention. Please let Lori know if you have cakes to be picked up.

Raffle:

Demo: Lisa Vasquez was scheduled to do the demo. Lisa was unable to make it due to some health problems so Pat brought a selection of fondant molds and demonstrated their use.

Day of Sharing: The Day of Sharing will be held on Sunday, August 29th, at the Elks Club (down the street from Larry's) - \$30.00 for early bird registration and \$40.00 at the door. Early bird registration must be post marked by August 1st. There will be a display table for any sugar art you would like to display. There will also be a "Sharing" table for any recipes, patterns, etc. Roland and Marsha Winbeckler will be guest demonstrators along with Linda Galvez, Fran –hands on cookie demo!! and Elizabeth Fry. We are

working on others. If you have anyone you would like to have as a demonstrator contact Lori at Loretta@westcam.com.

Website: The website is up – www.thehoustonscakeclub.com - members only section

Cake Photo Albums: Bring in your cake photo albums to share with the club. Several different people will bring in their albums to share with the group so we can ewww and ahhh over your work and share ideas.

July meeting: Will be held on July 27, 2004 at Larry's Arts & Crafts from 10:00 am to 12:00 noon.

Prayer List: Cathy Adams

Monthly demos: please sign up if you haven't done

SO.....

We still need someone to sign up for the empty months, please....pretty please???

Let me know by email – sangail3@yahoo.com or call me at (979) 236-5213 what month and what you want to do.....Thanks bunches, Ladies....

July, 2004 - Helen Osteen – porcelain bow

August, 2004 – Judy Myers – peanut butter bubble bees

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July, 2004 – Tami Burke

August, 2004 – Cathy Adams

September, 2004 – Lisa Vasquez

October, 2004 – Kathy Brinkley

November, 2004 – Julie Stiles

December, 2004 – pot luck luncheon/social gathering

January, 2005

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March, 2005

April, 2005

May, 2005

June, 2005 –



Birthday & Anniversary Wishes:

Happy Birthday to you, Happy Birthday to you, Happy Birthday Dear.....
Kathryn Charmichale, June 14th, Sandy Cook, June 15th, Carolyn Shafer June
17th,.....Happy Birthday to youuuuuuu!

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This N That:

The Cake

Alice was to bake a Cake for the Church ladies group bake sale. But she forgot to do it until the last minute. She baked an Angel food cake. When she took it from the oven, the center had dropped flat. She said "oh dear, There is no time to make another cake." So she looked around the house for something to build up the center of the cake. Alice found in the bathroom..... a roll of toilet paper. She plunked it in and covered it with icing. The finished product looked beautiful, So she rushed it to the church. Alice then gave her Daughter some money and

instructions to be at the sale the minute it opened and buy the cake and bring it home. When the daughter arrived at the sale the cake had already sold. Alice was beside herself. A couple days later, Alice was invited to a friends home. Where two tables of Bridge were to be played that afternoon. After the game a fancy lunch was served, and to top it off, the cake in question was presented for dessert. Alice saw the cake, She started to get out of her chair to rush to the kitchen. To tell the hostess all about it, But before she could get to her feet one of the ladies said, "What a beautiful cake!" Alice sat back in her chair when she heard the hostess (a prominent Church member) say... "Thank you; I baked it myself"

Every new day begins with possibilities. It's up to us to fill it with the things that move us toward progress and peace.

- Ronald Reagan

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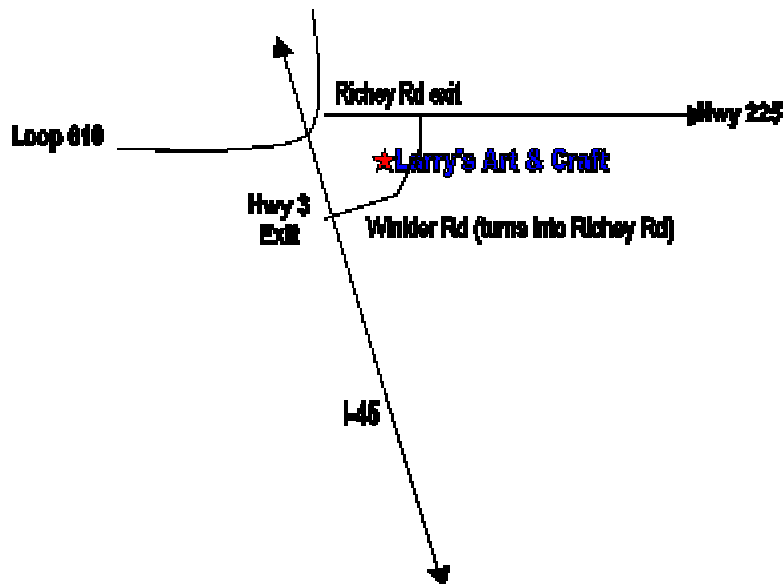
Addictive Corn Dip

2 cans Mexicorn (drained)
16 oz. Sour Cream
1 cup Real Mayonnaise
½ - 1 bunch chopped cilantro
3 – 4 green onions (chopped)
2 cups finely shredded cheddar cheese
1 tsp. Cayenne pepper
1 tsp. Cumin
¼ tsp. Lime Juice

Mix ingredients all together ... chill well before serving. Goes good with Scoop Fritos!

Submitted by Dottie Mensik 6/8/04 – a friend of Sandy's

Larry's Arts & Crafts, 1510 Richey Rd., Pasadena, TX 713-477-8864



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Winbeckler Class(es)
Registration
August 30-Sept 2, 2004

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Email Address: _____

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PO Box 891473
Houston, Texas 77289-1473

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Houston, TX 77289

Name: _____ Phone: _____

Address: _____

City: _____ State: ____ Zip: _____

Email Address: _____

Birthday: _____ Spouse's Name: _____ Anniversary: _____

Recommended by: _____

Amount enclosed: \$ _____

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The Batter Splatter Newsletter

July, 2004

Volume 1 Issue 6

The Houston Cake Club, P. O. Box 891473, Houston, TX 77289

Phone: 832-687-3020 Fax: 281-474-9296

www.thehoustonscakeclub.com email: info@thehoustonscakeclub.com

Newsletter Editor: Sandy Cook, 2921 CR 604, Brazoria, TX 77422

Phone: 979-236-5213 Fax: 979-265-5093, sangail3@yahoo.com

Co-Editor: Helen Osteen, 2502 Esther Ave, Pasadena, TX 77502

Phone: 713-204-3218 email: helen@osteenjewelry.com

Meeting Minutes:

Welcome new members:

Treasurers report: Donna read the treasurers and it was approved as read.

Meeting: Meeting was brought to order by Lori Gust. Debbie Browns classes were discussed and there were fifteen nonmembers that attended one or more of Debbie's classes. Lori said we got kudos from several attendees about how we had our stuff together and how well we all worked together. We plan to have Debbie back again and she agreed to come back – dates not set yet.

Winbeckler classes were discussed. There are only a few spots left to sign up for so if you plan to attend, please get your money to Donna or Lori ASAP.

Day of Sharing – several people signed up to help set up, get raffle items set up, etc. If you are interested in helping, please be at the Elks Club at 7:00 am on August 29th. All help is greatly appreciated.

Short classes will be offered by our own members. The classes will be held at Larry's.

The classes scheduled were:

Sept. 19th – Sandy Cook will teach muffin babies,

Nov. 7th – Lori Gust will teach marzipan,

Jan. 23rd – Sandy Cook will teach her mermaid cake. These ladies will have samples at our next meeting for us to see and also at the Day of Sharing.

At our September meeting, we will have a "Garage Sale" where members bring cake decorating items they no longer use. Be sure to mark your name and price on each item.

It was discussed that we spend up to \$50.00 to advertise our Day of Sharing. A motion was made and carried.

It was discussed that we not charge for drinks at the Day of Sharing. A motion was made and carried.

Martha Hickman, Terry Cruz, and Sandy Cook will check on prices for T-shirts with Houston Cake Club on them for the Day of Sharing. Each member will purchase their own t-shirt and wear it at the Day of Sharing so our guests know who to ask when they need help. A motion was made to order 50 t-shirts at a maximum of \$10.00 each with a maximum of \$35.00 set up fee. Motion carried.

Lori brought the cakes back from the American Culinary Federation convention. If you had a cake, it is at Larry's and you can pick it up there. The 10 foot cake that the ICES members built is on their website; at this time no other cakes are there.

Raffle: The raffle was won by Ester Kolkman's (Donna's daughter) friend, sorry forgot her name but she is interested in learning cake decorating.

Demo: Helen Osteen did a demo on porcelain. She showed us the difference in shrinkage of porcelain up against gumpaste and fondant. She had on hand the things she made in a porcelain class she took. Neat stuff.

Day of Sharing: Various duties for the Day of Sharing were discussed and a list was made of the person responsible for those items. Be sure to check it out on the web site. If you would like to sign up to help please let Lori know. The Day of Sharing will be held on Sunday, August 29th, at the Elks Club (down the street from Larry's) - \$30.00 for early bird registration and \$40.00 at the door. *Deadline for early registration was August 1st. There will be a display table for any sugar art you would like to display. There will also be a "Sharing" table for any recipes, patterns, etc.* Roland and Marsha Winbeckler will be guest demonstrators along with Linda Galvez, Fran Tripp – hands on cookie demo!!, Elizabet Fry – Roses 3 ways, and Cap Prachyl – Marzipan animals. We are working on others. If you have anyone you would like to have as a demonstrator contact Lori at Loretta@westcam.com.

Website: The website is up – www.thehoustonscakeclub.com

Cake Photo Albums: Bring in your cake photo albums to share with the club. Several different people will bring in their albums to share with the group so we can ewww and ahhh over your work and share ideas.

August meeting: Will be held on August 24, 2004 at Larry's Arts & Crafts from 10:00 am to 12:00 noon. We will be stuffing bags for the Day of Sharing. Anything you would like to share in the bags please bring to meeting. We will be making approximately 100 bags.

Prayer List: Cathy Adams

Monthly demos: please sign up if you haven't done

SO.....

We still need someone to sign up for the empty months, please.... pretty please???

Let me know by email – sangail3@yahoo.com or call me at (979) 236-5213 what month and what you want to do..... Thanks bunches, Ladies....

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November 2004 – Julie Stiles

December 2004 – pot luck luncheon/social gathering

January 2005 – Tami Burke

February 2005

March 2005

April 2005

May 2005

June 2005 –



Birthday & Anniversary Wishes:

Happy Birthday to you, *Happy Birthday* to you, *Happy Birthday* Dear.....

Angela Alvarez Aug. 2nd, Sandra Vazquez Aug. 5th, Jamie Galvan Aug. 7th, Sheri Blood Aug. 10th, Cathy Adams Aug. 17th, Lori Gust Aug. 20th, Jessica Royer Aug.

26th,.....Happy Birthday to youuuuuuu!

Happy Anniversary to: Gina & Roy Cortez Aug. 16th, Cecilia & Joe Gill Aug. 11th,
Monica & Brian Glidden Aug. 14th, Helen & Jackie Osteen Aug. 22th,

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1st - Marsha Winbeckler – Cocoa Painting 6 – 9 pm

September 19, 2004 - Class – Sandy Cook - Muffin Baby Class at Larry's Arts and Crafts 1- 5 pm. See attached enrollment form.

October 9 & 10, 2004 – Okalahoma State Sugar Art Show – The theme this is year is Wedding Cakes “Off The Wall” – match a piece of wallpaper. Contact Kerry Vincent for more information or go to www.sugarartshow.com

November 7, 2004 – Class – Lori Gust – Marzipan – fruit, nuts, & folks - at Larry's Arts and Crafts 1- 5 pm.

This N That:

“Women who behave rarely make history.” (Does that mean Helen and Sandy will soon be in our history books????????? ☺)

Ten Rules of Chocolate

10. If you've got melted chocolate all over your hands, you're eating it too slowly.
9. Chocolate covered raisins, cherries, orange slices & strawberries all count as fruit, so eat as many as you want.
8. The problem: How to get 2 pounds of chocolate home from the store in hot car. The solution: Eat it in the parking lot.
7. A nice box of chocolates can provide your total daily intake of calories all at once. Isn't that handy?

6. If calories are an issue, store your chocolate on top of the fridge. Calories are afraid of heights, and they will jump out of the chocolate to protect themselves.

5. Eat equal amounts of dark chocolate and white chocolate, for a balanced diet. They actually counteract each other.

4. Money talks. Chocolate sings.

3. Chocolate has many preservatives. Preservatives make you look younger.

2. If not for chocolate, there would be no need for control top pantyhose. An entire garment industry would be devastated.

and the #1 Rule of Chocolate...

1. Put "eat chocolate" at the top of your list of things to do today. That way, at least you'll get one thing done.

ICES Conventions:

2004 – Washington, DC - August 5th – 8th

2005 – New Orleans, LA – July 28th – 31st

2006 – Grapevine, TX – Gaylord Texan, Grapevine, Texas – Theme: stars, boots, and hats.

2007 – Omaha, NE

Things Wanted – Things for Sale:

Sandy would like you to keep the tabs you pull off of your soda or beer cans. These are saved and sent in/cashed in for Cancer Research by her brother.

Hints:

Recipes:

Cake Mix Cookies submitted by Martha Hickman:

1 box cake mix
½ c oil
2 eggs
1 c chocolate chips

Stir all ingredients together. May need to finish mixing with your hands. Form balls. Roll in powdered sugar. Bake at 350 degrees for 8-10 minutes.

Italian Meringue Buttercream IMBC

1 1/2 cups egg whites
2 1/2 cups granulated sugar
2 1/2 pounds of unsalted butter (softened)
vanilla extract
liqueurs (optional)

a cup of ice water and a teaspoon

Place 2 cups of sugar in a saucepan. Add enough water to make a "slurpee" consistency (I use my hands to mix, that way I can tell if there are any dry pockets of sugar lurking around). Wash down sides of pot with more water.

Okay, why I don't measure the water: the goal when cooking sugar is to get it from a crystal state to a liquid state. The water just helps to facilitate this. It doesn't matter how much water you add because it's all going to boil off anyway. The more water you add the longer it will take to boil off and get to the required stage. Okay, back to the recipe....

Place the sugar/water mix on high heat, covering the pot but leaving a vent for steam to escape.

Covering the pot causes the steam to hit the lid and then condense back to water and drip down the sides, thereby automatically "washing the sides of the pot down". You are going to boil off the water though, so you still need a vent for some steam to escape.

Place the egg whites and remaining 1/2 cup of sugar in electric mixer bowl.

You're going to boil the sugar until it reaches firm ball stage. How can you tell? By picking up a bit of the boiling sugar syrup with the tip of the teaspoon and submerging it with the sugar syrup, into the ice water and waiting for a few seconds. When you can pull up the sugar with your fingertips and form a firm but not hard ball then the sugar syrup is ready. It should still be slightly pliable; try dropping it on a hard surface: if it keeps its shape and makes a "thwack" sound it's ready.

While the sugar is boiling, start making a French meringue with the egg whites and sugar. I start out slow and then as the sugar starts to reach the right stage I increase the speed until peaks form.

When the sugar has reached firm ball stage, very, very carefully pour the syrup into the egg whites, at the highest speed. Be very careful not to pour syrup onto the whip or you'll start whipping around the hot sugar and get some very nasty burns.

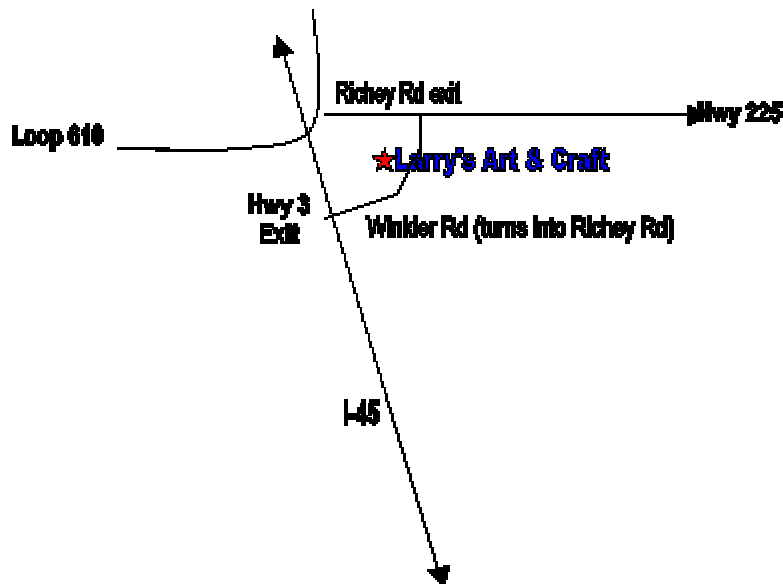
Once all the sugar has been mixed in (you'll notice the meringue will increase in volume) let it whip for a few minutes and then start adding the soft butter. Sometimes, I don't always have it together and my butter isn't as soft as it should be. That's okay, it just can't be rock hard. If it's not as soft, I just start adding sooner, while the meringue is still warm.

After all the butter has been incorporated, add the vanilla and flavorings. How much vanilla? I don't ever measure unless I'm making multiple batches and need them all to be the same color. Also, from here on out, I only use the paddle attachment to mix the buttercream.

I usually need 2-3 recipes of this to do a wedding cake for 150. I make it ahead of time and freeze it. To reconstitute it I bring it to room temp and mix it with the paddle. This buttercream doesn't crust, you need to chill it between coats. To get a really smooth, satin finish I warm it until very, very soft and then apply it to a really cold cake.

WHEW!! Sorry this was so long. It really is easy and I hope I've helped to make it a little more approachable.....

Larry's Arts & Crafts, 1510 Richey Rd., Pasadena, TX 713-477-8864



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Roland & Marsha Winbeckler - Houston 8/30-9/2

Roland's 2-day Sculpting class - Sept 1-2nd

- Sculptured figure piping (realistic face and figure from buttercream)
- Stand-up cake sculpture (using Styrofoam in class)

Roland's 2-day Air Brush class - Aug 30-31st

- Use and care of an airbrush
- Make and use stencils
- Create special effects - shading, fogging edges, borders
- Rules of airbrush portraiture

More info

The fee is \$175.00 for each 2-day class - **SCULPTURE** or **AIR BRUSH** class and includes lunch. Class begins at 9:00am and ends around 4:00pm with a break for lunch.

Marsha's night time 2 hour classes - Aug 30-Sept 1st

Rolled buttercream - Monday 6:30 - 8:30pm

- Students learn how to cover a cake with rolled buttercream, how to pipe with it, molding, crimping, embossing, and much more

Cocoa painting - Tuesday 6:30 - 8:30pm

- Learn how to create beautiful cocoa paintings, in both sepia (brown) tones and in color using various backgrounds. Students complete one cocoa painting during class.

Wafer (rice) paper - Wednesday 6:30 - 8:30pm

- Students will learn pattern transfer, wafer paper butterflies, wafer paper sugar painting, and techniques for making rice paper flowers and realistic fall leaves.

Class space is limited. Sign up today. These classes are for all levels - beginner to advanced!

Roland & Marsha
Winbeckler Classes
Registration
August 30-Sept 2, 2004

Name: _____

Address: _____

Telephone: (_____) _____ City: _____

State: _____ Zip Code: _____

Email Address: _____

Sculpture class - Roland 8/30-31 \$175 \$ _____

Air brush class - Roland 9/1-2 \$175 \$ _____

Rolled Buttercream- Marsha Mon 8/30 6:30-9:30 \$35.... \$ _____

Cocoa painting - Marsha Tues 8/31 6:30-9:30 \$35.... \$ _____

Wafer (rice) paper - Marsha Wed 9/1 6:30-9:30 \$35.... \$ _____

Check Amount:..... \$ _____

**Make CHECK Payable to The Houston Cake Club Send to:
The Houston Cake Club
PO Box 891473
Houston, Texas 77289-1473**

A map & info on local motels will be provided on receipt of registration. Lunch will be provided for those attending Roland's class.

THE HOUSTON CAKE CLUB

MEMBERSHIP REQUEST/RENEWAL

THE HOUSTON CAKE CLUB meets on the 4th Tuesday of each month. Our financial runs from January to December, and new members pay a prorated membership fee based on when they join.

New Member Registration:

Jan – Mar \$20 April - June \$15 July - Sept \$10 Oct - Dec \$5

Current Member Renewals: \$20.00 a year.

To join, please complete the following form and mail it with your check (Check made out to **THE HOUSTON CAKE CLUB**) to:

The Houston Cake Club
PO Box 891473
Houston, TX 77289

Name: _____ Phone: _____

Address: _____

City: _____ State: ____ Zip: _____

Email Address: _____

Birthday: _____ Spouse's Name: _____ Anniversary: _____

Recommended by: _____

Amount enclosed: \$ _____

No Information Will Be Shared Outside Of THE HOUSTON CAKE CLUB Members



The Batter Splatter Newsletter

August, 2004

Volume 1 Issue 7

The Houston Cake Club, P. O. Box 891473, Houston, TX 77289

Phone: 832-687-3020 Fax: 281-474-9296

www.thehoustonscakeclub.com email: info@thehoustonscakeclub.com

Newsletter Editor: Sandy Cook, 2921 CR 604, Brazoria, TX 77422

Phone: 979-236-5213 Fax: 979-265-5093, sangail3@yahoo.com

Co-Editor: Helen Osteen, 2502 Esther Ave, Pasadena, TX 77502

Phone: 713-204-3218 email: helen@osteenjewelry.com

Meeting Minutes:

Welcome new members: Welcome Renita Lee, Maryellen Robinson, and Sue Dohrmann.

Treasurers report: Donna read the treasurers and it was approved as read.

Meeting: Meeting was brought to order by Sandy Cook. Discussed the TV segment with Johnathan Walton Channel 11 set up for Wednesday, the 25th to promote the Day of Sharing. Helen is having her son tape and copy to CD's for anyone who is interested. Reviewed the Winbeckler classes. It was voted to have the Winbecklers take a cab from the airport and back to the airport and the club would reimburse their cab fares. Day of Sharing set up was discussed and raffle items. Volunteers agreed to pick up and bring drinks. Breakfast, desserts, and side dishes to be provided by members and guests. Donna Byers volunteered to supply breakfast for the Winbeckler classes. Pat Weiner volunteered to supply the tips for the Cookie Bouquet demo. Club agreed to using the piping bags donated to the club and Terry Cruz offered to help fill bags. Lorie had several people requesting refunds for the Day of Sharing and/or Winbeckler classes. It was voted that class money is nonrefundable due to the fact we had to guarantee a certain amount to the Winbecklers. It was voted that the Day of Sharing fees would not be refunded but could be transferred to another person or a club credit to be issued for use on another class within a year.

Raffle: The raffle was won by Ruby Ott.

Demo: Judy Meyers showed us how to make peanut butter bumblebees and flowers out of pineapple.

Website: The website is up – www.thehoustonscakeclub.com.

Cake Photo Albums: Bring in your cake photo albums to share with the club. Several different people will bring in their albums to share with the group so we can ewww and ahhh over your work and share ideas.

September meeting: Will be held on September 28, 2004 at Larry's Arts & Crafts from 10:00 am to 12:00 noon.

Prayer List: Cathy Adams

Monthly demos: please sign up if you haven't done

SO.....

We still need someone to sign up for the empty months, please....pretty please???

Let me know by email – sangail3@yahoo.com or call me at (979) 236-5213 what month and what you want to do.....Thanks bunches, Ladies....

September, 2004 – Pat Weiner: Wafer paper painting

October, 2004 – Lori Gust: Marzipan fruit people for the holidays

November, 2004 – Donna Kolkman: Ribbon flowers

December, 2004 – no demo – social gathering

January, 2005

February, 2005

March, 2005

April, 2005

May, 2005

June, 2005

July, 2005

August, 2005

Refreshments: Please sign up if you haven't done

SO.....

We still need someone to sign up for the empty months, please....pretty please??? Let me know by email – sangail3@yahoo.com or call me at (979) 236-5213 what month you want to do.....Thanks bunches, Ladies....

September, 2004 – Lisa Vasquez

October, 2004 – Kathy Brinkley

November, 2004 – Julie Stiles

December, 2004 – pot luck luncheon/social gathering

January, 2005 – Tami Burke

February, 2005

March, 2005

April, 2005

May, 2005

June, 2005 –

August, 2005 –



Birthday & Anniversary Wishes:

Happy Birthday to you, Happy Birthday to you, Happy Birthday Dear..... Angela Adams, September 1st, Ruby Ott, September 8th, and Clara Ray, September 22nd.Happy Birthday to youuuuuuu!

Happy Anniversary to: Alicia & Robert Gaskin, September 6th, and Jo Anna Walker and Hurschell, September 22nd.

Upcoming Classes & Days of Sharing:

September 26, 2004 - Class – Sandy Cook - Muffin Baby Class at Larry's Arts and Crafts 1- 5 pm. See attached enrollment form. **This has a date change!!!!!!**

October 9 & 10, 2004 – Okalahoma State Sugar Art Show – The theme this year is Wedding Cakes “Off The Wall” – match a piece of wallpaper. Contact Kerry Vincent for more information or go to www.sugarartshow.com

November 7, 2004 – Class – Lori Gust – Marzipan – fruit, nuts, & folks - at Larry's Arts and Crafts 1- 5 pm.

April 30 – May 1, 2005 - Texas Cake Show -Heard-Craig Hall in McKinney, TX
Contact Tamara Lord at sugarwonders@peoplepc.com.

This N That:

Love and time—those are the only two things in all the world and all of life that cannot be bought, but only spent.- *Gary Jennings*

Work Hard--Do your best--Keep your word--Never get too big for your britches--Trust in God--Have no fear--and Never forget a friend – Harry S. Truman

Recognize that you have the courage within you to fulfill the purpose of your birth. Summon forth the power of your inner courage and live the life of your dreams.
- Gurumayi Chidvilasananda

ICES Conventions:

2005 – New Orleans, LA – July 28th – 31st

2006 – Grapevine, TX – Gaylord Texan, Grapevine, Texas – Theme: stars, boots, hats.

2007 – Omaha, NE

ICES 2006 Grapevine, Texas

Planning is well under way for the 2006 ICES Convention to be held in the Gaylord Hotel, Grapevine Texas. There are only two years to plan what will be an extravaganza of sugar arts, which will leave the conventioners saying things really are bigger in Texas.

Donna Kolkman and Lori Gust are Co-Chairs of the Demonstration Committee. That means we will make sure that "*The Show Must Go On*" i.e., arranging for demonstrators, creating the demo schedule, putting people at the doors at the demos themselves. I'm sure there is more, but that is the big stuff.

We need help planning and doing. This is going to be a challenge but a lot of fun also. Here are some thoughts I have for starters -

- Planning meeting held after the September cake club meeting. Bring a bag lunch.
- Meet every two months at this stage, with more frequent meetings after ICES in New Orleans in July 2005
- If there is someone you would like to see as a demonstrator at ICES 2006, please let either Donna or Lori know

Sandy, Helen and Pat have become part of our team. Won't you come join us and find out what all is involved?

Things Wanted – Things for Sale:

Sandy would like you to keep the tabs you pull off of your soda or beer cans. These are saved and sent in/cashed in for Cancer Research by her brother.

Hints: [tp://www.bettycrocker.com/products/prod_easycolorspray.asp](http://www.bettycrocker.com/products/prod_easycolorspray.asp) try this link for stencils to use on cakes and cupcakes.

Recipes:

Amaretto-Amaretti Chocolate Fudge Pie presented by **Millbrook Inn**

4 ounces unsweetened chocolate

1 3/4 sticks (14 tablespoons) unsalted butter

1 1/2 cups plus 2 tablespoons sugar

30 amaretti (Italian almond macaroons, available at specialty food shops and some supermarkets), crushed

4 large eggs at room temperature

1/4 teaspoon salt

3 tablespoons light corn syrup

1/4 cup heavy cream
1 teaspoon vanilla
2 tablespoons Amaretto
whipped cream as an accompaniment

In the top of a double boiler melt 1 ounce of the chocolate with 6 tablespoons of the butter and let the mixture cool. In a 9 x 3 inch springform pan combine 2 tablespoons of the sugar with the amaretti, stir in the chocolate mixture, and combine the mixture well. Press the crumb mixture onto the bottom and one-third of the way up the side of the pan and chill the crust. In the top of a double boiler melt together the remaining 3 ounces chocolate and the remaining 8 tablespoons butter and let the mixture cool. In a bowl with an electric mixer beat together the eggs and the salt, add the remaining 1 1/2 cups sugar, a little at a time, and beat the mixture until it is thick and pale yellow. Beat in the corn syrup, the heavy cream, the vanilla, the amaretto, and the chocolate mixture. Pour the filling into the crust, bake the pie in the middle of a preheated 350° oven for 50 minutes and let it cool on a rack. Run a thin knife around the edge of the pan, and serve the pie with the whipped cream.

Butter Pecan Cookies presented by **Rocky Mount Bed & Breakfast**

1 lb. butter (not margarine)
3/4 cup sugar
1 tablespoon vanilla
3 1/2 cups flour
1 1/2 cups chopped pecans

Cream butter and sugar. Add vanilla and sift flour. Mix well. Drop on cookie sheet with small spoon. Bake at 350° for about 10 minutes. Makes 5 or 6 dozen.

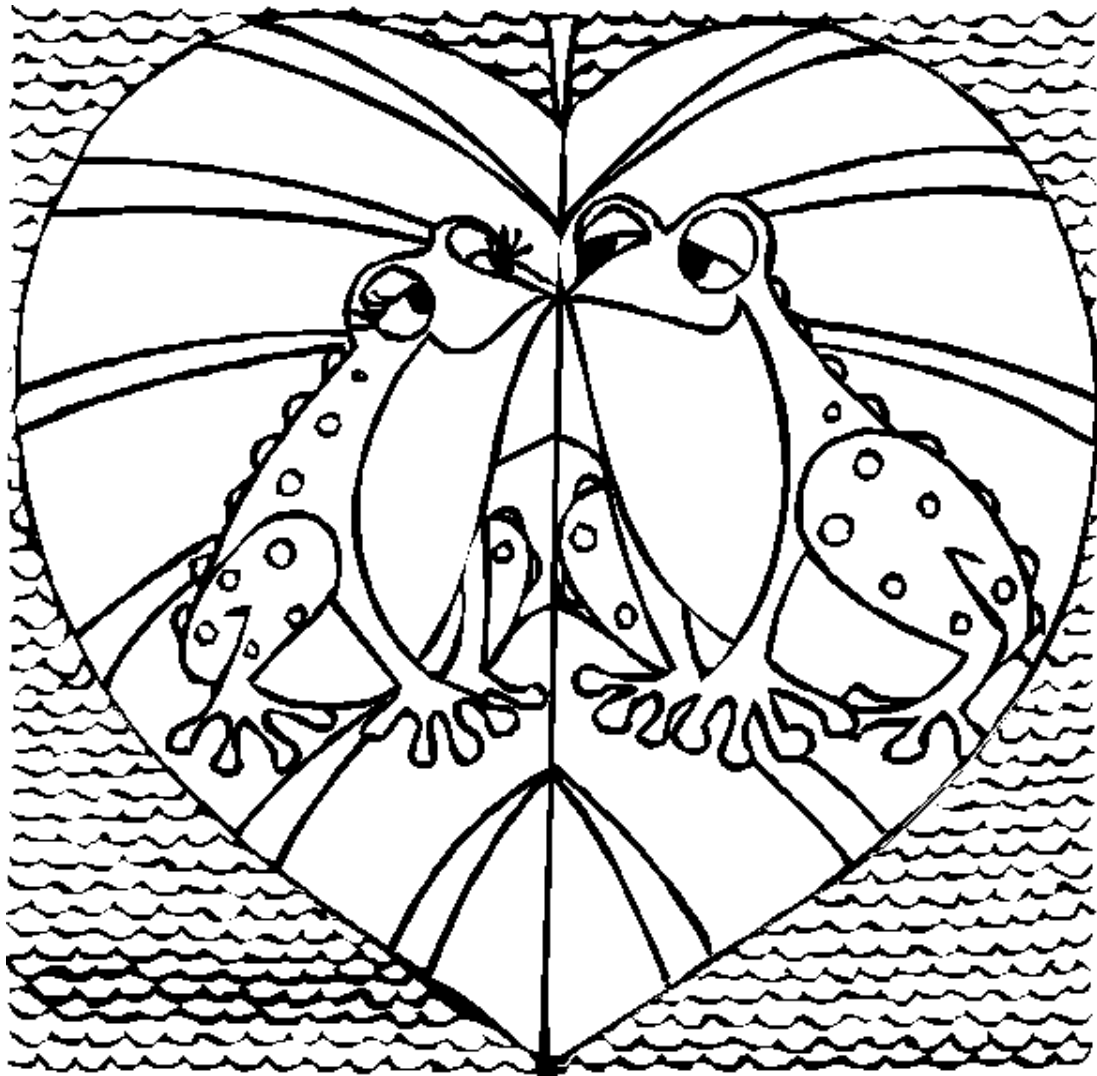
Technique of the Month

Teddy Bear (1 1/4 in. high):

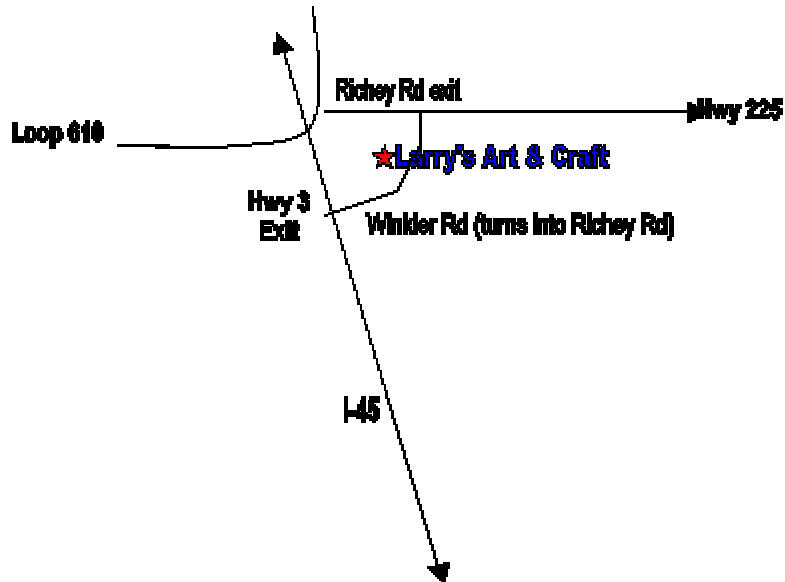


Use tips 1, 3, 12. Pipe top 12 ball of icing for body, add tip 3 dots for head and paws.

Using tip 1; add muzzle and ears; pipe dot eyes, mouth and string bow tie.



Larry's Arts & Crafts, 1510 Richey Rd., Pasadena, TX 713-477-8864



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The Houston Cake Club

Muffin Baby Class

September 26, 2004

1 – 5 pm

Larry's Arts & Crafts

1510 S. Richey - Pasadena

(Take Richey exit off Hwy 225 or Hwy 3 exit off I-45 S)

Call for directions 713-477-8864



Name: _____

Telephone: () _____

Address: _____

City: _____ State: _____ Zip Code: _____

Email Address: _____

Class Registration: \$25.00 \$ _____

Check Amount: \$ _____

Make CHECK Payable to **The Houston Cake Club**. Send to:

The Houston Cake Club

PO Box 891473

Houston, Texas 77289-1473

THE HOUSTON CAKE CLUB

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Address: _____

City: _____ State: ____ Zip: _____

Email Address: _____

Birthday: _____ Spouse's Name: _____ Anniversary: _____

Recommended by: _____

Amount enclosed: \$ _____

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The Batter Splatter Newsletter

September & October, 2004

Volume 1 Issue 8

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Newsletter Editor: Sandy Cook, 2921 CR 604, Brazoria, TX 77422

Phone: 979-236-5213 Fax: 979-265-5093, sangail3@yahoo.com

Co-Editor: Helen Osteen, 2502 Esther Ave, Pasadena, TX 77502

Phone: 713-204-3218 email: helen@osteenjewelry.com

Meeting Minutes:

Welcome new members:

Treasurers report: Donna read the treasurers and it was approved as read. Almost all the expenses for the Day of Sharing are accounted for and we will net approximately \$2,500.00.

Meeting was called to order by Lori Gust. A motion was made to donate 10% of the profit from the Day of Sharing to the American Cancer Society – this was approved.

Judy, Terry, & Vela brought several catalogs to discuss bags with handles to be used for registration at the next Day of Sharing to replace the 8 x 11 envelopes previously used. There was some discussion, and Lori asked them to present their recommendation along with prices, etc at the November meeting.

Linda Reese has been confirmed for April 11-13, 2005. Lori is working with her to do a 4-day class. Lori will bring pictures of her work to the November meeting. First class will be figure piping, second class will be 1½ days of buttercream flowers and ½ day of icing painting. The last class will be modeling. At the November meeting we need to decide if we want to model fairies and little people or critters. Linda supplies the icing. Linda's price for a 1-day class is approx. \$45.00, and a 2 day class is approx. \$85.00. Motion was made to increase price by \$10.00 to cover lunch. A discount of \$15.00 will

be given if a person registers for all 3 of Linda's classes. No additional discount for HCC members will be given for these classes.

Cheri Elder will be here for our Day of Sharing, September 18, 2005 and will teach classes Monday and Tuesday, September 19-20, 2005. Her fee for a 2-day class is \$250.00. Motion was carried to increase to \$260.00 to cover lunch with HCC membership discount of \$25.00.

Lori explained a problem that was brought up by a vendor. Some members join HCC only to get the 15% discount from the 4 vendors. Our present membership cards expire January 31, 2005. Cards next year will have a colored background. Only active members will receive a membership card. Inactive members will receive newsletters and have website access. To be an active member, a member must have attended at least 2 events during the previous 12 months. To receive member discounts on classes, you must be a member for 6 months. Motion was made to consider this for a vote to be included in the bylaws, and will be voted on at the November meeting.

The 4th Tuesday of December will be the 28th. Suggestion was made that instead of a covered dish dinner at a member's home, we select a restaurant with a buffet. Lori asked those present to bring their suggestions to the November meeting so we can select a place. Motion was made to move the December meeting to December 14th from 11:00 to 1:00 PM.

Last month there was discussion about ICES 2006, and the planning meetings are now held monthly. ICES 2006 was explained to everyone present. Motion was made that HCC take on the project of the ICES 2006 Demonstration Committee. Motion that HCC meet gasoline cost of one vehicle going to the ICES 2006 planning meeting, upon production of gasoline receipts.

Jonathan Walton will be at Larry's on December 1st for another TV segment on gingerbread. We need all the members to help make goodies. We would like to make a gingerbread village with one story structures about 4-6" high. Multi-story structures should be the same scale. Other gingerbread items are also needed. For structures, Lori suggested the Gingerbread Bowl recipe on our website.

Raffle: Raffle tickets were sold for the \$25 gift certificate donated by Sugarcraft for our DOS arrived after the DOS. Ruby Ott won the raffle.

Demo: Donna did a demo on ribbon roses and leaves. Way to go, Donna!! Thank you.

Website: The website is up – www.thehoustonscakeclub.com.

Cake Photo Albums: Bring in your cake photo albums to share with the club. Several different people will bring in their albums to share with the group so we can ewww and ahhh over your work and share ideas.

November meeting: Will be held on November 23, 2004 at Larry's Arts & Crafts from 10:00 am to 12:00 noon.

Prayer List:

Monthly demos: please sign up if you haven't done SO.....

We still need someone to sign up for the empty months, please....pretty please???
Let me know by email – sangail3@yahoo.com or call me at (979) 236-5213 what month and what you want to do.....Thanks bunches, Ladies....

November, 2004 – Lori Gust: Marzipan
December, 2004 – no demo – social gathering
January, 2005 – Sandy Cook: Muffin Baby
February, 2005
March, 2005
April, 2005
May, 2005 – Julie Stiles
June, 2005
July, 2005
August, 2005
September, 2005
October, 2005

Refreshments: Please sign up if you haven't done SO.....

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Let me know by email – sangail3@yahoo.com or call me at (979) 236-5213 what month you want to do.....Thanks bunches, Ladies....

November 2004 – Julie Stiles
December 2004 – pot luck luncheon/social gathering
January 2005 – Pat Weiner
February 2005 – Judy Myers
March 2005 – Ruby Ott
April 2005 – Martha Hickman
May 2005 – Sandy Cook
June 2005
August 2005
September 2005
October 2005



Birthday & Anniversary Wishes:

Happy Birthday to you, Happy Birthday to you, Happy Birthday Dear.....
.....Happy Birthday to youuuuuuu! (Some are Belated Happy Birthday) Angela Adams, Sept. 1, Julie Stiles, Oct. 4, Renita Lee, Oct. 13, Virginia Shuttleworth, Oct. 13, Gloria Sandoval, Oct. 20, Donna Kolkman, Oct. 31.

Happy Anniversary to: Alicia & Richard Gaskin, Sept. 6, Jo Ann & Hershel Walker, Sept. 22, Carolyn & Charles Shaffer, Oct. 4, Donna & John Kolkman, Oct. 19, Flor & Alberto Martinez, Nov. 15, Margaret & Eddie Guerra, Nov. 19, Julie & Walt Moncrief, Nov. 21, Susie & Peter Rasmussen, Nov. 30.

Upcoming Classes & Days of Sharing:

April 10, 11, 12, & 13, 2005 Linda Reese.....is coming to Houston

The Houston Cake Club is proud to bring author and very talented decorator, *Linda Reese*, to Houston for three fun and different classes.

April 10th – Buttercream Figure Piping - Learn lions, bears, people & more

April 11 & 12th – Buttercream Flowers & Icing Painting - Learn fuchsias, waterlily, day lilies, dogwood, & more

April 13th – Hand Modeling

April 30 – May 1, 2005 - Texas Cake Show -Heard-Craig Hall in McKinney, TX
Contact Tamara Lord at sugarwonders@peoplepc.com.

This N That:

A Strong Woman – A Woman of Strength – submitted by Helen Osteen

A strong woman works out every day to keep her body in shape... but a woman of strength builds relationships to keep her soul in shape. A strong woman isn't afraid of anything.... but a woman of strength shows courage in the midst of her fear. A strong woman won't let anyone get the best of her.... but a woman of strength gives the best of herself to everyone. A strong woman makes mistakes and avoids the same in the future... but a woman of strength realizes life's mistakes can also be unexpected blessings and capitalizes on them. A strong woman wears a look of confidence on her face... but a woman of strength wears grace. A strong woman has faith that she is strong enough for

the journey... but a woman of strength has faith that it is in the journey that she will become strong. And I love this quote! "I can handle anything that life throws at me. I may not be able to handle it well, or correctly, or gracefully, or with finesse, or expediently but I will handle it."

ICES Conventions:

2004 – Wahsington, DC - August 5th – 8th

2005 – New Orleans, LA – July 28th – 31st

2006 – Grapevine, TX – Gaylord Texan, Grapevine, Texas – Theme: stars, boots, hats.

2007 – Omaha, NE

Things Wanted – Things for Sale:

I was wondering if you can do me a favor and put something in the Newsletter for me? My Brownie Troop is trying to earn a "Write Away" patch. Anyway, the girls are trying to get post cards from around the country or world. So, if any club members have friends or family in other states or parts of the world, they can send the girls a post card from there. In return the girl will send a Thank you post card back to who ever sent one to them. If someone decides to send a post card all they have to write is "Hi" or write a message to the girls, along with their return address. Anyway, the troop is trying to get a post card from a least each state. They can send the post cards to:

Brownie Troop #9070, c/o Martha Hickman, 5302 2nd. St., Crosby, Tx 77532

Thanks Martha Hickman

Hints:

Recipes:

ALL ABOUT PETIT FOURS – from Sugarcraft Site

OUTLINE: I bake 1 cake mix in my sheet cake pan, usually use a pound cake recipe from side of Duncan Hines Box - Devils Food Pound Cake or Yellow Pound Cake. After the cake is baked and cold, cut into circles with 1" biscuit cutter, this is easier if the cake is partially frozen, but I don't always freeze first. Melt 1 lb coating chocolate; add 5 tb Paramount Crystals. Pour into 12 oz squeeze bottle with pointed tip (like honey bear bottle tip) Place cake on large rack with wax paper lined under.

Usually I frost the tops first by filling a bag & using only the coupler with no tip attached place a mound of frosting on top of the cake, this way when I coat the cakes the coating runs down off the cake more easily. Using the squeeze bottle pour coating on top of & then all around the cake making sure there are no gaps left on the sides unfilled. I can usually do four or five in a row before they must be moved over. If you don't move them, they will stick to the rack & be a real pain to move later. Just run a small angled spatula under the cake & slide over, continue coating cakes until bottle is empty, refill as needed. You can re-melt the coating that flows onto the wax paper, toss it back in the double boiler.

I have found that the few crumbs that fall into the coating are easily knocked off the cakes with a toothpick while coating is still liquid. To get the rest of the coating out of your bottle, toss it into the freezer for a few minutes on its side & then squeeze it; the coating will crumble right out. I place my petit-fours onto candy cups, the same size you would use for turtle candies. I usually just pipe a rosebud on top but sometimes I get fancy.

Sometimes I just make them in mini-muffin pans, but I don't like getting the cake mix into all those little holes. If you have a concave cup flower form (*a plastic sheet with 8 cup for holding gum paste flowers while they dry*) this make a great place to set your cakes while you are coating them, the cakes are just slightly larger then the cup, the coating flows off the cake onto the plastic, you don't have to move them over, & you can place the plastic sheet into the freezer & pop the coating right off the sheet & reuse just like with the other method, but with a lot less cleanup. By the way, all those little pieces left over when you cut the cake can be used to make candy or other types of petit-fours. I don't usually have a problem, with three kids there is usually nothing left.

ALTERNATIVE METHOD: For fast easy petit fours, just use **candy molds!** Coat the mold, add the cake and top with chocolate.

TRADITIONAL PETIT FOURS

- 16 oz POUND cake mix
- 2 tb Orange or almond liqueur
- 2/3 cup Apple jelly
- ALMOND FILLING (below)
- MOCHA-SUGAR ICING (below)
- CHOCOLATE SUGAR ICING (below)
- WHITE DRIZZLE (below)
- CHOCOLATE DRIZZLE (below)

ABOUT 4 HOURS BEFORE SERVING OR DAY BEFORE:

- Prepare pound cake mix as label directs but bake in greased 15 1/2" x 10 1/2" jelly roll pan. Cool in pan 10 minutes, then invert on rack and cool completely.
- Meanwhile, prepare Almond Filling; set aside.

- When cake is cool, sprinkle with orange-flavor liqueur. Cut cake cross-wise in half, forming two rectangles about 10 1/2" x 7 3/4" trim cake to make straight edges.
- Between 2 sheets of wax paper, roll Almond Filling to about 10 1/2 x 7 3/4" rectangle. Peel off top sheet; invert bottom sheet with Almond Filling to one cake rectangle; peel off paper and discard. Top with second cake rectangle, liqueur-side down, press layers together firmly. With serrated knife, cut cake lengthwise into 6 strips, each about 1 1/4" wide. Then cut each strip crosswise into 7 pieces.
- In 1-quart saucepan over low heat, melt apple jelly. With pastry brush, brush cut surfaces of cake pieces with jelly. Place cake pieces 1-inch apart, on wire racks over wax paper.
- Prepare Chocolate-Sugar icing and Mocha-Sugar Icing. With small spoon, spread chocolate icing over 21 cake pieces, letting excess icing drip onto wax paper. Spread Mocha Icing over remaining cake pieces.
- When icing is dry, prepare White Drizzle and Chocolate Drizzle. With spoon, drizzle

WHITE DRIZZLE over chocolate iced ones by quickly waving spoon back and forth.
Drizzle CHOCOLATE DRIZZLE over mocha petit fours. 42 petit fours.

ALMOND FILLING: In blender at medium speed or in food processor with knife blade attached, finely grind one 4-ounce can slivered almonds (1 cup). In small bowl, mix ground almonds, 1/2 cup confectioners' sugar, 2 tbs. butter or margarine (1/4 stick), softened, and 2 tbs. orange- or almond-flavor liqueur.

CHOCOLATE-SUGAR ICING: In small bowl, mix 3 cups confectioners' sugar 7 tb.
Water 1/4 cup cocoa 1 teas vanilla extract

MOCHA-SUGAR ICING: In small bowl, mix 3 cups confectioners' sugar 1/3 cup water
2 tb cocoa 1 teaspoons instant-coffee powder 1 teaspoon vanilla.

WHITE DRIZZLE: In small bowl, mix 1/2 cup confectioners' sugar 2 teas lemon juice.

CHOCOLATE DRIZZLE: In heavy 1-quart saucepan over low heat, melt 2 squares un-sweetened chocolate

FRENCH CHOCOLATE PETIT FOURS

- 1 cup Confectioner's sugar
- 7 oz Semi-sweet chocolate
- 5 tb Butter
- 4 tb Cold water

Sift the sugar. Melt the chocolate in double boiler. Add sugar and butter (butter cut in pieces). Stir until smooth. Remove from heat. Add water one Tbs.. at a time to cool. Pour

icing on petit fours or other cake while still warm. Is shiny, very soft, easy. Glazes 40 petit fours. Makes 1 1/2 cups of icing.

TIP: Lace points look beautiful on petit-fours, you can also make lace points out of royal icing or... easy with coating chocolate & set them up off of the surface of the cake, really pretty. For a Christmas party last year I made 50 petit-fours with different designs I found in an old Wilton yearbook, Santa faces, snowflakes - of course each one of them different chocolate frosting with white royal piping & a silver dragee in the center, snowman's face, written Noel & Joy done in old English script in red & green with a touch of holly, poinsettias. I don't always get the chance to have fun with decorating & these were really fun to do - too bad everyone eats our works of art.

PETITE FOURS 2

- 3 cups Dry candy fondant
- 3 cups Confectioner's sugar
- 5 oz Water
- 2 teas Vegetable oil
- 1 teas Almond flavor, or as desired

MARZIPAN:

- 1 cup Almond paste
- 2 Tbs.. Karo Syrup
- 1/2 cup Marshmallow cream
- 2 cup Confectioner's sugar

CAKE: Heat over water to 100 degrees. Use large sheet cakes with crusts cut off. Cut 1 1/2" max. squares. Space on rack over pan. Quickly drip on top and curtain sides of pieces in one application. Scrape drippings and re-use. Remove any crumbs. Thin and re-warm as needed.

NOTES: Coordinate flavor, color of cake, filling, icing color. Authentically, petit fours should have apricot filling (*or other*) between layers and have a thin coating of marzipan over the cake before poured fondant is applied. In USA many times, we do not use the filling or the marzipan.

MARZIPAN: Break up paste in bowl. Knead with ingredients. Add more sugar, if necessary, to thicken. May add glucose or glycerin to thin. Cover tightly.

PETIT FOURS 3

- 1 lb Chocolate coating
- 3-4 tb Paramount Crystals

Melt chocolate as usual over a double boiler, add crystals & stir gently until dissolved. I put this into a squeeze bottle, (*like the ones honey comes in only larger*), place cake on rack with wax paper under, squirt chocolate mixture over top of cake & down sides until coated, move cake immediately to the side, otherwise the coating will stick to the rack, let dry. If your cake has a flat top, it may be necessary to run a knife along the top very lightly to run off some of the chocolate. When I make petit fours I usually put a mound of frosting at the top by using just a coupler with no tip in the bag, this way the frosting slides right down the side very nicely. You can reuse the frosting that collects under the rack, just scrape back into the pan & re-heat. If you have a concave cup flower form (*a plastic sheet with 8 cup for holding gum paste flowers while they dry*) this make a great place to set your cakes while you are coating them, the cakes are just slightly larger than the cup, the coating flows off the cake onto the plastic, you don't have to move them over, and you can place the plastic sheet into the freezer & pop the coating right off the sheet & reuse just like with the other method, but with a lot less cleanup.

NOTE: Paramount Crystals is a mixture of partially hydrogenated vegetable oil (coconut, palm kernel, palm soybean) etc. in other words it is fat. It is the best fat to use when thinning down chocolate, it comes in flakes that resemble chip coconut, I don't know why they call them crystals because they don't look like crystals at all. Avail at Sugarcraft.

PETIT FOURS - 4

- Pound Cake Mix
- 1 Marzipan paste –
- 1 Batch buttercream icing

Slice up the pound cake into several thin layers, (horizontally). Take two of the thin layers, and frost with the buttercream, set aside. Take the marzipan and roll it into a thin sheet, and put on top of your just put together layers, and then cut the layers into tiny squares. Put your tiny squares onto a rack, and frost with a thin mixture of powdered sugar and milk glaze. Add milk slowly to right pouring consistency).

Decorate with sprinkles, or pipe tiny frosting flowers. I follow this recipe often. My guests think that I have gone to a lot of fuss, just for them. I use the same recipe here for Christmas sugar cookie frosting, one pound of powdered sugar and one fourth cup of milk.

PETITE FOURS - 5

- Pound cake
- Apricot Glaze; strained
- Cake cutter (Toffee Fork)
- Petite Four Cutters; any shape
- Dry Candy Fondant Water to thin fondant to consistency
- Decorating kit Food coloring

SIMPLE SYRUP: 50% water 50% granulated sugar

ROYAL ICING

- 5 tb To 6 Tb Hot water
- 3 tb Meringue Powder
- 1 lb Confectioners' sugar; approximately

Bake Pound cake (or other firm cake in jelly roll pan (1 cake mix approx.). Cake should be thin, only about 1-inch high. When ready to coat: Spread glaze over top of cake. Cut petite fours: Cut out each petite four with tiny cutter, each is 2 pieces, having the 2 stick together because of the glaze. Push out onto wax paper-covered tray. Glaze will stick the 2 layers together and help to keep cake fresh.

Icing: Place Dry Fondant in a saucepan. Add water to consistency. Heat to warm, NOT boiling.

IMPORTANT: If you over-heat the fondant, it will thicken and become very hard! You shouldn't have it too thin, as you want it to coat thickly so the cake won't show through. Color icing if desired.

TO COVER: Place one petite four on the Cake Cutter fork. Pour glaze over cake, catching all drippings in a tray below. Scoot cake off fork using a skewer or toothpick. Re-heat drippings and re-use. When all the cakes have been coated, use a thin-bladed knife to trim Drippings from bottom of each cake.

DECORATE: Decorate with thinned royal icing and tips 1 or 2, etc. . Decorations should be very fine and delicate. If desired, add a tiny rosebud, tip 101 or 102 and a tiny stem, tip 2, leaf tip 349. Place each finished cake in a paper liner. These keep longer than regular cake, if kept tightly packaged. When fondant icing gets too thick, heat and add Simple Syrup to thin it.

SIMPLE SYRUP Add equal parts granulated sugar and water together in a pan and heat to a boil, until sugar is thoroughly dissolved.

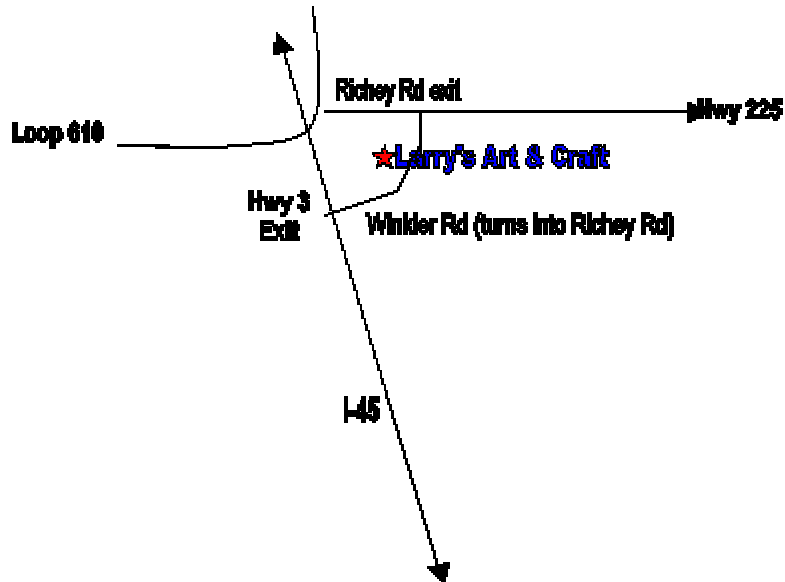
TIPS: Use small decorator bags filled only about half full, for greater accuracy in decorating. Keep icing and tips covered with a damp cloth at all times.

SIMPLE PETITE FOURS TIPS

1. I use Dry Candy Fondant. Add water to consistency (color and flavor). Heat but NEVER boil or get too hot. I forget what the exact temp is (tells on the Wilton box).... temp should not reach over 100 degrees! That's not very warm at all. Re-heat when it cools too much. Use of a candy thermometer is a great way to keep safe on heating. (Heating too much causes icing to thicken - add more water if this happens).

2. Petit fours take a long time to do and are consequently very expensive! I refuse to do these - Too much trouble for too little money.
3. When I did do them I always put a thinned down coat of buttercream icing on the petite fours before I spooned or poured the fondant over them. Your fondant has to be just right. Too thin and the cake will show through - Too thick and they are not pleasant to eat. Too hot and it is too thin - Too cold and it won't pour.

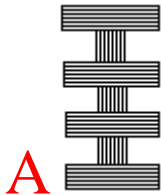
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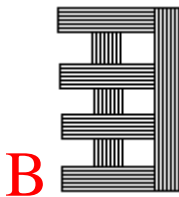
From Brazosport Area: 288 to Beltway 8 – take a right on the beltway(East) to 45 – take 45 North – exit Hwy. 3/Monroe - stay on Monroe – cross over Hwy. 3 and then approximately 6 red lights down Larry’s will be on the left.

Basket weave style

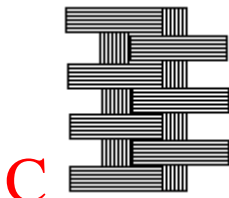
The basket weave style is one of my favorite wedding cake styles. Decorated with fresh flowers it will look simply marvelous.



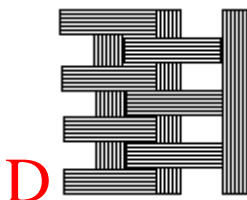
A) Use a basket weave tip and pipe a vertical line down the side of the cake. Pipe several horizontal lines across, leaving space between each line the same width as the tube.



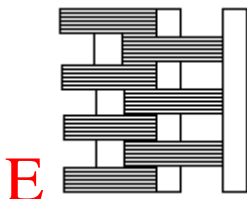
B) Pipe a second vertical line against the ends of the horizontal lines.



C) Again, pipe horizontal lines across, this time fitting them between the first set of horizontal lines.



D) Pipe another vertical line against the end of the horizontal lines and repeat alternating horizontal lines **(C)** and vertical lines **(D)** until the whole side of the cake is covered.



E) The vertical lines can also be piped with a round tip. It is a little more work as you have to switch between two pastry bags, but it is well worth the effort.

THE HOUSTON CAKE CLUB

MEMBERSHIP REQUEST/RENEWAL

THE HOUSTON CAKE CLUB meets on the 4th Tuesday of each month. Our financial runs from January to December, and new members pay a prorated membership fee based on when they join.

New Member Registration:

Jan – Mar \$20 April - June \$15 July - Sept \$10 Oct - Dec \$5

Current Member Renewals: \$20.00 a year.

To join, please complete the following form and mail it with your check (Check made out to **THE HOUSTON CAKE CLUB**) to:

The Houston Cake Club
PO Box 891473
Houston, TX 77289

Name: _____ Phone: _____

Address: _____

City: _____ State: ____ Zip: _____

Email Address: _____

Birthday: _____ Spouse's Name: _____ Anniversary: _____

Recommended by: _____

Amount enclosed: \$ _____

No Information Will Be Shared Outside Of THE HOUSTON CAKE CLUB Members



Christmas Party

Houston Cake Club

PO Box 891473
Houston, TX 77289

Tuesday, **December 14, 2004**, lunch from **11 AM to 1 PM**

Houston Cake Club will pay for the meals.

Chabuca's Steaks and Rotisserie

316 W. Nasa Road
Webster, TX 77598
Phone: 281-554-8000

From the north: Take I-45 to Nasa Rd 1 exit. Take the road over the freeway and continue on Nasa Rd 1 approx 1-2 miles. Chabuca's in on the left across from the school and before highway 3.

From the south: Take I-45 to Nasa Rd 1 exit. Take a right on Nasa Rd 1 and continue on approx 1-2 miles. Chabuca's in on the left across from the school and before highway 3.

Please RSVP by December 7th.

E-mail: info@houstoncakeclub.com or phone: 832-687-3020

Bring a wrapped ornament to exchange (\$10 limit).

If you wish to share your holiday with the less fortunate, bring an unwrapped gift for a child or an adult, to be donated to the Star of Hope Mission.



The Batter Splatter Newsletter

December, 2004

Volume 1 Issue 11

The Houston Cake Club, P. O. Box 891473, Houston, TX 77289

Phone: 832-687-3020 Fax: 281-474-9296

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Phone: 713-204-3218 email: helen@osteenjewelry.com

Meeting Minutes:

Welcome new members:

Treasurers report:

Meeting: November meeting – Judy Myers reported on the bags for our Day of Sharing. The bags are 16” x 16” x 12” and clear. We could get 250 for \$72.26 + shipping. Judy had a sample. Everyone felt they should be smaller, perhaps 12”. Judy will report back next month.

Linda Reese has confirmed she will be here April 10 – 13, 2005. Sunday, April 10th – buttercream figure piping, April 11-12 – buttercream flowers & icing painting and April 13th – hand modeling.

Cheri Elder will be here for our Day of Sharing, September 18th, and will hold classes September 19 – 20. The supply list will be on the website as soon as Lori has it.

Registration for the 2 day class is \$260.00, including lunch.

Motion was made in October to have 2 classifications of membership, starting February 1, 2005. Active members are members who have attended at least two events (monthly meetings or classes) during the past twelve months. All others will be inactive members and will receive newsletters and have web access but will not receive a membership card until they have met the criteria. The motion was to consider this for a vote to be included in the by laws and would be voted on at the November meeting. Debbie suggested we

start a Yahoo Group, and consider participation in that group for qualification as an event. Martha Hickman suggested we table the motion and vote on it at the January meeting. Motion was made by Lori to include a notice to vote on active/inactive membership with Christmas invitation and that we allow members to vote by email/mail, in person in January.

Our January meeting will mark the 12th meeting we have conducted at Larry's Arts and Crafts. Each member attending the January meeting is asked to bring finger foods, desserts, etc to show our appreciation for the staff at Larry's.

Raffle: Kathy won the raffle!!!!

Demo: Lori did a demo on making a gingerbread bowl.

Website: The website is up – www.thehoustonscakeclub.com.

Cake Photo Albums: Bring in your cake photo albums to share with the club. Several different people will bring in their albums to share with the group so we can ewww and ahhh over your work and share ideas.

Next meeting: Will be held on January 25, 2005 at Larry's Arts & Crafts from 10:00 am to 12:00 noon.

Prayer List:

Monthly demos: please sign up if you haven't done

SO.....

We still need someone to sign up for the empty months, please....pretty please???
Let me know by email – sangail3@yahoo.com or call me at (979) 236-5213 what month and what you want to do.....Thanks bunches, Ladies....

January, 2005 – Sandy Cook: Muffin Baby

February, 2005

March, 2005

April, 2005

May, 2005 – Julie Stiles

June, 2005

July, 2005

August, 2005

September, 2005

October, 2005

November, 2005

December, 2005

Refreshments: Please sign up if you haven't done

SO.....

We still need someone to sign up for the empty months, please....pretty please???
Let me know by email – sangail3@yahoo.com or call me at (979) 236-5213 what month you want to do.....Thanks bunches, Ladies....

December, 2004 – pot luck luncheon/social gathering
January, 2005 – Pat Weiner
February, 2005 – Judy Myers
March, 2005 – Ruby Ott
April, 2005 – Martha Hickman
May, 2005 – Sandy Cook
June, 2005
August, 2005
September, 2005
October, 2005
November, 2005



Birthday & Anniversary Wishes:

Happy Birthday to you, *Happy Birthday* to you, *Happy Birthday* Dear **Jo Anna Walker**, January 7th, **Margaret Guerra**, January 9th, **Debra Lawson**, January 11th, **Barbara Hawkins**, January 17th, **Kathy Brinkley**, January 30th, *Happy Birthday* to youuuuuuu!

Happy Anniversary to: Ruby Ott, January 24th

Upcoming Classes & Days of Sharing:

April 10, 11, 12, & 13, 2005 Linda Reese is coming to Houston

The Houston Cake Club is proud to bring author and very talented decorator **Linda Reese** to Houston for three fun and different classes.

April 10th – Buttercream Figure Piping - Learn lions, bears, people & more

April 11 & 12th – Buttercream Flowers & Icing Painting - Learn fuchsias, water lily, day lilies, dogwood, & more

April 13th – Hand Modeling

April 30 – May 1, 2005 - Texas Cake Show -Heard-Craig Hall in McKinney, TX
Contact Tamara Lord at sugarwonders@peoplepc.com.

This N That:

**“Work like you don't need the money. Love like you've never been hurt.
Dance like nobody's watching...”- Richard Leigh**

ICES Conventions:

2005 – New Orleans, LA – July 28th – 31st

2006 – Grapevine, TX – Gaylord Texan, Grapevine, Texas – Theme: stars, boots, hats.

2007 – Omaha, NE

Things Wanted – Things for Sale:

Hints:

Recipes:

Holiday Fondant Fudge Log

Prep Time: **15 minutes plus setting time**

Servings: **4 logs (about 56 pieces)**

Your friends will marvel at these fudge rolls bursting with flavor and color. Looks great on your holiday table, and in a gift box too !



What You'll Need

- 1 can (300 mL) Regular **Eagle Brand**®
- 1 ¾ cups (425 mL) icing sugar
- 2 tbsp (30 mL) finely grated orange rind
- 2 pkgs (170 g each) bittersweet or semi-sweet chocolate squares, coarsely chopped
- 1 tbsp (15 mL) corn syrup
- 1/2 tsp (2 mL) vanilla extract
- Optional coatings : Chocolate or multi-colored sprinkles, finely chopped nuts, flaked coconut

What's Next

1. Beat 1/3 cup (75 mL) Eagle Brand with sugar and orange rind until smooth and thick. Turn fondant mixture out onto surface sprinkled with icing sugar. Knead lightly into a ball; divide into 4 equal parts. Roll each into a 6-inch (15 cm) log.
2. Melt together remaining Eagle Brand, chocolate, corn syrup and vanilla. Remove from heat; stir until smooth.
3. Spread ¼ of chocolate mixture onto a large piece of waxed paper, spreading to a 7x4-inch (18x10 cm) rectangle. Place fondant log in center. Repeat with remaining chocolate mixture and fondant. Let stand 15 minutes at room temperature.
4. Using waxed paper, tightly roll up each side of fudge layer to completely enclose fondant log. Roll logs in coating of choice, if using. Wrap tightly in waxed

paper and chill until firm, about 1 hour.
Cut into ¼" (.5 cm) rounds to serve.
Store refrigerated, well-wrapped for up
to 3 weeks.

Notes: Variations: Ginger filled: Omit orange rind in fondant. Add ¼ cup (50 mL) finely chopped crystallized ginger for a full recipe; 1 tbsp (15 mL) for a quarter. Nut filled: Omit orange rind in fondant. Add ¼ cup (50 mL) finely chopped toasted almonds and ¼ tsp (1 mL) almond extract for a full recipe; 1 tbsp (15 mL) almonds and a dash almond extract for a quarter. Peppermint: Omit orange rind in fondant. Add 1 tsp (5 mL) peppermint extract for a full recipe; ¼ tsp (1 mL) for a quarter. Orange filled: 2 tbsp (30 mL) finely grated orange rind for a full recipe; 1 ½ tsp (7 mL) for a quarter. Note: Can substitute a 300g package or 1 ¾ cups semi-sweet chocolate chips ... or 12 squares semi-sweet chocolate for bittersweet chocolate.

Merry Christmas Mice

Prep Time: **10 minutes plus chilling and decorating time**
Servings: **30 egg-sized mice**

Say "Merry Christmas" with this variation on Sunny Chocolate Easter Eggs-- with little almond ears, icing eyes and a licorice whip tail.



What You'll Need

½ cup (125 mL) butter, softened
1 tsp (5 mL) salt
1 can (300 mL) Regular Eagle Brand®
1 tsp (5 mL) vanilla, mint or almond extract
2.2 lb (1 kg) icing sugar
slivered almonds
licorice whip, cut into 3-4 inch (7-10 cm) lengths
miniature candy covered chocolate pieces
candy sprinkles (optional)

What's Next

1. Cream butter and salt until fluffy. Beat in Eagle Brand and extract. Slowly beat in icing sugar until well blended.
2. Knead with hands until mixture is smooth and pliable.
3. Form mixture into teardrop-shaped "mice" (makes about 30 egg-sized mice). Place onto wax paper lined tray.
4. Cover and chill 4 hours or until firm.
5. Using a piece of licorice whip, make a hole for the tail in the fat end of the mouse. Remove licorice. Dip mice in chocolate. Place back on tray.
6. Decorate with licorice whip as a tail, almonds as ears and miniature candy covered chocolate pieces for a nose and eyes. Use sprinkles as fur if desired.

Notes: Place mice on a potato masher to dip into the chocolate, remove with forks. Instead of candy covered chocolate pieces, use sugar eyes found at most cake supply stores.

White Praline Fudge

Prep Time: **10 minutes plus chilling time**
Servings: **about 2.2 lb (1 kg)**

Add maple and pecans for a distinctly Canadian tradition in fudge !



What You'll Need

- 1 1/2 lb (750 g) white baking chocolate or confectioners coating*
- 1 can (300 mL) Regular **Eagle Brand**®
- Pinch salt
- 1 tsp (5 mL) maple flavoring
- 1 cup (250 mL) chopped pecans

What's Next

1. Melt coating with Eagle Brand and salt. Remove from heat; stir in vanilla and nuts.
2. Spread evenly onto parchment paper-lined 8 or 9" (2 L) square pan. Chill 2 hours or until firm.
3. Peel off paper and cut into squares. Store tightly covered at room temperature.

Notes: * White confectioners' coating can be purchased in bakeshops and bulk food stores. It is also called white coating wafers.

Here are a few cupcakes for Christmas – submitted by Lori Gust

Others may be found at

<http://familyfun.go.com/recipes/special/specialfeature/cupcake-finder-holidays/>



Recipe courtesy of the [Great Meals in Under 30 Minutes](#) recipe collection. – Submitted by Lori Gust.



Ingredients

- 1 (29-ounce) can sweet potatoes, drained
- 1/2 cup sugar
- 5 tablespoons butter, softened
- 1/2 teaspoon ground nutmeg
- 8 large marshmallows
- 2 cups crushed cornflakes

Prep Time: 10 minutes

Baking Time: 15 minutes

Makes 8 servings

Directions

1. Preheat oven to 350F. Grease a 2-quart shallow baking dish.
2. Mash sweet potatoes in a large bowl. Stir in sugar, butter and nutmeg.
3. Shape mixture into 8 balls. Press a marshmallow into each ball. Coat with corn flakes. Arrange in prepared baking dish.
4. Bake until lightly browned, about 10 to 15 minutes. **Per serving:** 281 Cal.; 3g Protein; 7g Fat; 52g Carb.; 197mg Sodium; 19mg Chol.; 2g Fiber

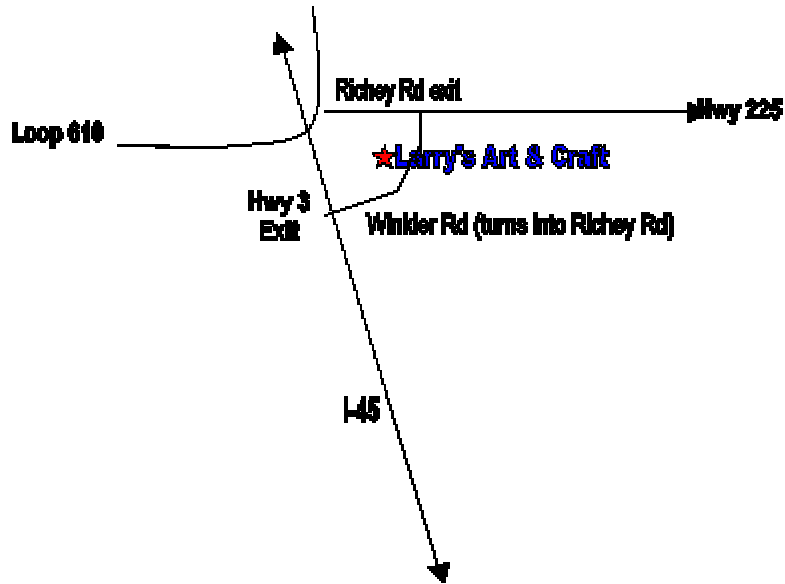
Village Tips

**Flatten the bottom of each puff lightly before placing in the baking dish. The puffs will be more stable while baking and for serving.*

**For a casserole presentation, add 1/4 to 1/2 cup milk while mashing the sweet potatoes. Spoon into a greased 9-inch square baking dish. Sprinkle with cornflakes, top with marshmallows and bake as directed for 20 to 30 minutes.*

**Sweet potatoes are economical in any form, but fresh sweet potatoes give you a fluffier texture and more nutrients. Compare prices--in the fall and early winter, fresh sweet potatoes may cost less than canned. To cook fresh sweet potatoes: Peel, cut into large pieces and simmer in water to cover until tender, 20 to 25 minutes.*

Larry's Arts & Crafts, 1510 Richey Rd., Pasadena, TX 713-477-8864



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Name: _____ Phone: _____

Address: _____

City: _____ State: ____ Zip: _____

Email Address: _____

Birthday: _____ Spouse's Name: _____ Anniversary: _____

Recommended by: _____

Amount enclosed: \$ _____

No Information Will Be Shared Outside Of THE HOUSTON CAKE CLUB Members