



The Batter Splatter Newsletter

January, 2005

Volume 1 Issue 12

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

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

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Membership dues are now due...renewal sheet at end of newsletter....thank you....

Meeting Minutes:

Welcome new members:

Treasurers report: read by Donna Kolkman. At the end of Dec. 1004 we have a balance of \$4,858.82. Our Day of Sharing cleared \$2,703.00. The Winbeckler classes showed a profit of almost \$200.00 and Debbie Brown classes cleared \$350.00. Treasurer report was approved.

Meeting: January meeting – Lori explained that Monica Glidden has resigned her position as secretary....Ladies we now need a new Secretary....Please someone volunteer. We had several nominations and they were declined.

Christmas luncheon at Chabuca's Steaks & Rotisserie was discussed and everyone was pleased with it.

Bags for the Day of Sharing was discussed and Judy and Terry will get more samples. I went to – ok blonde senior moment here – and found brown paper bags with handles 10 for \$4.00..colors were 10 for 5.00 or 7.50 depending on color. They were probably 18 x 12 x 6 (?) and no I didn't buy one for us to look at. If anyone is going to Make A Cake let me know and I will tell you where they are...oops you have to have a tax number....Craftex that is where they were!!!! Down the road from Make A Cake. Linda Reese will be here April 10 – 13. Registration has been slow coming in. Lori has opened

it up to other clubs. The supply lists are on the website, along with pictures of Linda's work. You can put a deposit down to register and balance due March 10th.

Cheri Elder will be here for our Day of Sharing, September 18th, and will hold classes 19th – 20th. The supply list will be on the website as soon. Registration for the 2 day class is \$260.00, including lunch.

March 13th from 1 – 5 we will have a play day at Larry's. Sandy will demo a boy muffin baby, Donna will demo a collection of fabric-effect flowers, and Suzie will show us how to make Elvis roses. A supply list will be posted in advance, and each member will bring their own supplies. Rates were set at \$15.00 for non-members and \$10.00 for members.

May 15th from 1 – 5 we will have a play day at Larry's. Sandy will demo her mermaid and critters and Suzie will demo buttercream something.. same rates

August 21st from 1 – 5 we will have a play day at Larry's. Need volunteers.....

In October a motion was made to have 2 classifications of membership starting Feb. 1, 2005. Active members would be members that attended at least 2 events (monthly meetings or classes) during the past 12 months. Inactive members would be members who have not attended 2 or more events – they would still receive newsletter and have access to the web site. The motion was considered for vote to be included in the by laws and would be voted on at the January meeting. There was an opposition to the term "inactive member." Debbie Escovy made a motion that all members will earn a discount card after attending 2 Houston Cake Club sponsored events within the previous 12 months. It was seconded and motion was carried.

Up coming Days of Sharing: Corpus Christi, Feb. 27th, Arkansas (Little Rock area), Apr. 10th, Alexandria, Louisiana, April 18th, and Dallas Cake Show (judged), April 30th.

Members that attended meeting brought food and treats for the staff at Larry's Arts and Crafts in appreciation for hosting our meetings for the past year.

Annual General Meeting: will be at our February meeting.

Raffle: won by Martha Hickman – it was an Enesco wedding cake figurine.

Demo: Was by Donna Kolkman – quill cross....a special thank you from me and another thank you from the group...very good job.

Website: The website is up – www.thehoustonscakeclub.com. The password will be changing next month. You must be a member to have this password.

Next meeting: Will be held on February 22, 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....

February 2005 - Debbie Escovy - Kransekake

March 2005 - Sandy Cook - Muffin baby

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....

February 2005 – Judy Myers
March 2005 – Ruby Ott
April 2005 – Martha Hickman
May 2005 – Sandy Cook
June 2005 – Kathy Brinkley
July 2005 – Tami Burke
August 2005 – Helen Osteen
September 2005 – Debra Singletary
October 2005
November 2005
December 2005 – pot luck luncheon/social gathering
January 2006 – Appreciation luncheon for Larry's employees – please bring a dish to meeting....thanks



Birthday & Anniversary Wishes:

Happy Birthday to you, Happy Birthday to you, Happy Birthday Dear.....
belated Sheryl Asher Dec. 18th, Cathy Brinkley Jan. 30th, Margaret Guerra Jan. 9th,
Barbara Hawkins Jan. 17th, Martha Hickman Dec. 2nd (sorry sis), Suellen Lambert Dec. 18th,
Sherry Murray Dec. 26th, Helen Osteen Dec. 22nd, Patty Patrick Dec. 29th, JoAnn Walker
Jan. 7th, Alicia Coffey Feb. 8th, Belinda Garza, Feb. ??, Linda DeLeon Feb. 17th, Judy
Myers Feb. 10th, Erica Villegas Feb. 16th,Happy Birthday to youuuuuuu!
Happy Anniversary to: Belated to Angela & Carlos Alvarez Dec. 26th, Martha & Mark
Hickman Feb. 7th, Patty & Bobby Patrick Feb. 15th, Julie & James Rhoades Feb. 23rd,
Erica & Juan Feb. 2nd, Pat & Sonny Weiner Feb. 21st.

Upcoming Events:

February 27, 2005 – Corpus Christi Day of Sharing – check website for details.

March 13, 2005 – Play Day @ Larry's Arts & Crafts... Donna Kolkman will demonstrate a collection of fabric effect flowers, Suzie Rasmussen will demonstrate the Elvis rose, and Sandy Cook will demonstrate the muffin baby.

April 10, 2005 – Arkansas (Little Rock Area) Day 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 10 - Calling all Cake decorators! Please mark those calendars for Sunday April 10. This will be our Arkansas Spring Cake Meeting! More details coming soon. If you are willing to help us out with a Demo please email or call Sam.

samp@cakesbysam.com www.cakesbysam.com 501-834-6565

April 18, 2005 – Alexandria, Louisiana Day of Sharing (Monday).

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

September 18, 2005 – Houston Cake Club Day of Sharing – Cheri Elder will be here.

September 19 – 20th, 2005 Cheri Elder Classes – registration for the 2 days is \$260.00. Supply list will be on site soon.

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

Go out into the world today and love the people you meet. Let your presence light new light in the hearts of people. - Mother Teresa

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:

Those of you that collect the Enesco cake figurines let me know which ones you have missing or want as I have several duplicates..... Sandy Cook (979) 236-5213 sangail3@yahoo.com....

I have not been able to put my hands on the JEM strip cutters (3 pc set) Donna used in her demo at the meeting so if you find some, I want some.

Hints:

Recipes:

Stuffed Olive Balls – submitted by Sandy Cook

4 pkgs. Buddig Pastrami chopped
3 pkgs. Cream cheese softened
2 cans Lg. Black olives
5 green onions chopped
3 Tbls. Accent
2 Tsp. Garlic powder
Chopped pecans

Mix all ingredients except pecans & olives. Stuff olives. Cover with stuffing and roll into a ball. Roll into the chopped pecans. Refrigerate. You may slice or leave whole.

Velveeta Wrap Dip – submitted by Sandy Cook

1 small Velveeta
1 pkg. Cream cheese softened
jalapenos chopped
green onions chopped

Roll out Velveeta into a flat rectangle. Season cream cheese as desired and spread over Velveeta. Add chopped jalapenos and green onions. May add any other condiment desired. Serve with crackers.

**German Plum Cake #41721 from Recipezaar site- submitted by Sandy Cook
by Sackville Girl**

This cake is actually known as Zwetschgendatschi in Bavaria, where it is most popular. Roughly translated from Bavarian to German, it would be called Pflaumenkuchen or plum cake in English. BUT Zwetschgen aren't ordinary plums, a Datschi isn't really a Kuchen, and a Kuchen is most definitely not a cake! Or at least not a tall, spongy cake -- it's flatter. Ideally, for this dessert you want the slightly tart Italian plums. If you do have to use another type of plum, be careful the variety you choose isn't too juicy. — *Oct 1, 2002*

- 1/4 lb **butter**
- 1/3 cup **sugar**
- 1/2 teaspoon **vanilla**
- 1 **egg**
- 1 tablespoon **sour cream**
- 1 pinch **salt** (only if you use unsalted butter)
- 1 teaspoon **lemon, rind of**
- 1 3/4 cups **flour**
- 1 teaspoon **baking powder**
- 2 cups **plums**, pitted and sliced into thin wedges

For the topping

- 6 tablespoons **butter**
- 3/4 cup **flour**
- 1/3 cup **sugar**
- 1/2 teaspoon **cinnamon**

1 cake | 1 hour 5 minutes 20 mins prep

1. In a large bowl, cream the butter, add the sugar, vanilla, egg, lemon peel, sour cream and salt (if desired).
2. Mix the flour and baking powder and add that into the mixture.
3. Grease the base of a round baking pan and spread the dough over the pan.
4. Liberally spread plums over the dough.
5. To make the optional topping, cream the butter, add flour, sugar and cinnamon.
6. Sprinkle over the plums and bake for 30-45 minutes in the middle rack at 375 F.
7. Be careful not to let the bottom burn!
8. Serve with lots of freshly-made whipped cream.
9. If you like, you may also sprinkle rum or cinnamon over the fruit before baking.

Nutrition Facts

Calculated for **1 cake**
Recipe makes 1 cake

Calories 3363	
Calories from Fat 1560 (46%)	
Amount Per Serving	%RDA
Total Fat 173.4g	266%
Saturated Fat 104.0g	520%
Polyunsat. Fat 8.4g	
Monounsat. Fat 50.6g	
Cholesterol 627mg	209%
Sodium 2194mg	91%
Potassium 1035mg	29%
Total Carbohydrate 417.9g	139%
Dietary Fiber 14.0g	56%
Protein 42.5g	85%
Vitamin A 7526mcg	150%
Vitamin B ₆ 0.5mg	24%
Vitamin B ₁₂ 0.7mcg	12%
Vitamin C 31mg	52%
Vitamin E 6mcg	20%
Calcium 497mg	49%
Magnesium 104mg	26%
Iron 16mg	93%

Nicholas Lodge's Tylose Gumpaste

Tylose is an alternative product to use in making gumpaste instead of gum tragacanth. The advantage of the tylose is that the paste is less expensive,, easier to make, holds up better in humidity and is whiter in color. The 55g container makes approximately 3 pounds of finished gumpaste.

The following recipe will make approximately 2 pounds of gumpaste.

- 4 - Large Egg Whites
 - 1 - 2 lb. bag 10x powdered sugar
 - 12 - Level teaspoons Tylose (Available in our online store)
 - 4 - Teaspoons shortening (Crisco)
1. Place the egg whites in a Kitchen Aid mixer bowl fitted with the flat paddle.
 2. Turn the mixer on high speed for 10 seconds to break up the egg whites.
 3. Reserve 1 cup of the powdered sugar and set aside.
 4. Turn the mixer to the lowest speed and slowly add the remaining sugar. This will make a soft consistency royal icing.

5. Turn up the speed to setting 3 or 4 for about 2 minutes. During this time measure off the tylose into a small container.

6. Make sure the mixture is at the soft peak stage. It should look shiny, like meringue and the peaks fall over. (If coloring the entire batch, add the paste color at this stage, making it a shade darker than the desired color.)

7. Turn the mixer to the slow setting and sprinkle the tylose in over a five second time period. Next, turn the speed up to the high setting for a few seconds. (This will thicken the mixture.

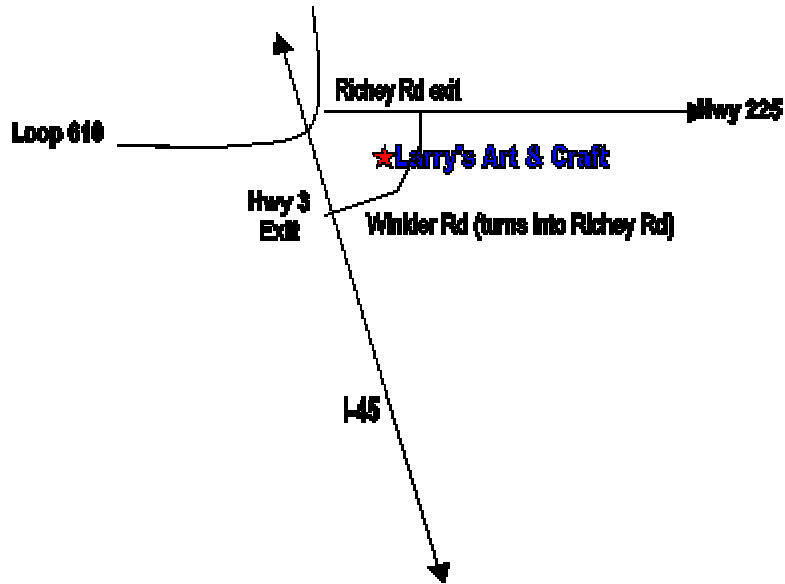
8. Scrape the mixture out of the bowl onto a work surface that has been sprinkled with some of the reserved 1 cup of powdered sugar. Place the shortening on your hands and knead the paste, adding enough of the reserved powdered sugar to form a soft but not sticky dough. You can check by pinching with your fingers and they should come away clean. Place the finished paste in a zip-top bag, then place the bagged paste in a second bag and seal well.

9. Place in the refrigerator for 24 hours if possible before using to mature the paste.

10. Before use, remove from refrigerator and allow the paste to come to room temperature. Take a small amount of shortening on the end of your finger and knead this into the paste. If you are coloring the paste, add the paste color at this stage.

11. Always store the paste in the zip-top bags and return to the refrigerator when you are not using the paste. Will keep under refrigeration for approximately 6 months. You can keep the paste longer by freezing. Be sure to use zip-top freezer bags. If you will be freezing a batch of paste, allow it to mature for 24 hours in the refrigerator first before placing into the freezer.

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



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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

President: Lori Gust
Vice President: Sandy Cook
Treasurer: Donna Kolkman
Acting Secretary: Helen Osteen



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Volume 2 Issue 1

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Meeting Minutes:

Treasurers report: Donna Kolkman could not make it to the meeting so no Treasurers Report was read.

Meeting: Lori once again explained that Monica Glidden has resigned her position as secretary.... Kathy Brinkley had mentioned that she would do it and Judy Myers was nominated. A vote was taken and Judy Myers is now our newly elected Secretary. Congratulations, Judy, and thank you very much for accepting this position. Bags for the Day of Sharing was discussed with more samples. There was a vote taken on those bags and was passed. Judy will order 250 bags which is the minimum.

Linda Reese will be here April 10 – 13. Since registration has been slow coming in Lori made a motion that we guarantee Linda the 36 students she requires. Pat seconded & motion was carried. The supply lists are on the website, along with pictures of Linda's work. You can put a deposit down to register and balance due March 10th.

Cheri Elder will be here for our Day of Sharing, September 18th, and will hold classes 19th – 20th. The supply list will be on the website as soon. Registration for the 2-day class is \$260.00, including lunch. There was a discussion on where to hold Cheri's classes. There was lot of confusion when the Winbecklers were here, because the day of sharing was in Pasadena and the classes were in Bellaire. Pat made a motion that the classes be held at Larry's Arts & Crafts in Pasadena. Martha Hickman second. Motion was carried.

Pat made a motion that all our classes be held at Larry's Arts & Crafts and that we vote at our March meeting to decide on this motion. Cathy Adams seconded the motion.

Sandy Cook stated that Glenda Galvez is scheduled for a hands-on session in Arkansas and suggested that we invite her for the same hands-on session here. Several dates were discussed. Sandy will contact Glenda Galvez to see when she can come, and we will select the date at the March meeting..... *It was suggested that I ask Glenda about having the Texas ICES meeting here in Houston that is scheduled Aug. 22nd, and we could have our class on the 21st.....I contacted Glenda and these dates are wonderful for her. She will get me a supply list and maybe some pictures for her class.*

Lori suggested we might want to provide handouts at the ICES 2005 convention to promote ICES 2006. Lori suggested we used the spotted beans in a small zip lock bag with the expression "Grow Your Own Herd." We will need approx. 2,000. Martha Hickman will check on cost on the die cut Texas sheets that we could stamp "Donated by Houston Cake Club or www.thehoustonscakeclub.com. We would need to stamp some reference to coming to Texas ICES 2006. Pat made a motion to provide handouts in little bags at the ICES 2005 for the Texas ICES 2006. Sandy Cook seconded. Motion carried. Lori asked everyone to think about the catchy saying on the little Texas, the bag size, etc. We will need to have them done no later than June 30th.

Lori will check to see if the Elks Lodge will be available for our Day of Sharing September 18th.

Raffle: won by Sandy Cook – it was an Marzipan Lemon & Strawberry shaper.

Demo: Was by Debbie Escovy....Debbie showed us how to make a Kransekake cake (Norwegian Wedding cake) ...very good job. Thank you very much for sharing Debbie

Website: The website is up – www.thehoustonscakeclub.com. The password will be changing next month. You must be a member to have this password.

Next meeting: Will be held on March 22, 2005 at Larry's Arts & Crafts from 10:00 am to 12:00 noon.

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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....

March, 2005 – Pat Weiner

April, 2005 – Sandy Cook – cupcake cakes

May, 2005 – Julie Stiles

June, 2005

July, 2005

August, 2005

September, 2005

October, 2005

November, 2005

December, 2005

January, 2006

February, 2006

Refreshments: Please sign up if you haven't done

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October, 2005 -

November, 2005 -

December, 2005 – pot luck luncheon/social gathering

January, 2006 – Appreciation luncheon for Larry's employees – please bring a dish to meeting....thanks

February, 2006



Birthday & Anniversary Wishes:

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

.....Happy Birthday to youuuuuuu!

Happy Anniversary to: Mago & Steve Levine – March -

Upcoming Events:

March 13, 1005 – Play Day @ Larry's Arts & Crafts... Donna

Kolkman will demonstrate a collection of fabric effect flowers, Suzie

Rasmussen will demonstrate the Elvis rose, and Sandy Cook will

demonstrate the muffin baby.

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April 18, 2005 – Alexandria, Louisiana Day of Sharing (Monday).

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

August 21st – Glenda Galvez – Quick and lifelike Daisies, uses & ideas of the textured rolling pins, side designs with drapes, swags, etc., dress bows, uses & ideas of molds. Watch the website for more information.

September 18, 2005 – Houston Cake Club Day of Sharing – Cheri Elder will be here.

September 19 – 20th, 2005 Cheri Elder Classes – registration for the 2 days is \$260.00. Supply list will be on site soon.

This N That:

From Sam Pursley’s site: Amount of fondant needed to cover cakes 4” – 18”

4” round cake.....	3/4 lb.	12” round cake.....	3 lbs.
6” round cake.....	1 lb.	14” round cake.....	4 lbs.
7” round cake.....	1 ¼ lb.	16” round cake.....	5 lbs.
8” round cake.....	1 ½ lb.	18” round cake.....	6 lbs.
9” round cake.....	1 ¾ lb.	¼ sheet.....	1 lb.
10” round cake.....	2 lbs.	½ sheet.....	3 lbs.

Coat Cake with a very thin layer of buttercream to prepare it for rolled icing covering. Make sure cake is level and fill in any gaps with buttercream. A thin coat

of shortening (Crisco) can be used on hands and kneaded into rolled fondant. If rolled fondant is too soft, knead in sifted powdered sugar. Use a Sil-Pat or equivalent non-stick mat to roll out fondant. Should air bubbles form while kneading fondant, prick the bubbles with a fine pin and using greased (Crisco) fingertip, lightly rub bubble at side until air is expelled.

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:

Those of you that collect the Enesco cake figurines let me know which ones you have missing or want as I have several duplicates.....Sandy Cook (979) 236-5213
sangail3@yahoo.com....

Recipes:

Like Whipped Cream Frosting

1	Cup	Milk
3	Tbls	Cornstarch
1/2	Cup	Margarine
3/4	Cup	Shortening
1	Cup	Granulated Sugar
3	Teas	Vanilla Extract

Combine milk and cornstarch in a saucepan. Cook until thick, stirring. Cool. Combine margarine, shortening, sugar and vanilla and beat until creamy. Add to cooled mixture and beat with mixer until like whipped cream. This is an especially good frosting. It tastes like true whipped cream if allowed to remain at room temperature. If refrigerated and served very cold, it's almost like a refreshing ice cream.

Cake flour substitute: when a recipe calls for cake flour you can substitute all purpose flour . For each cup of cake flour called for in the recipe use 1 cup all purpose flour minus 2 tablespoons. So if the recipe was one cup of cake flour you would use 1 cup all purpose flour minus 2 tablespoons.

Mixing CK Gumpaste:



Grease mixing bowl thoroughly with Crisco



Add 1 Bag of CK Gumpaste Mix to bow



Add 1/4 Cup of tap water



Mix till paste forms a ball



Knead by hand



May use immediately or wrap with plastic wrap for later use.

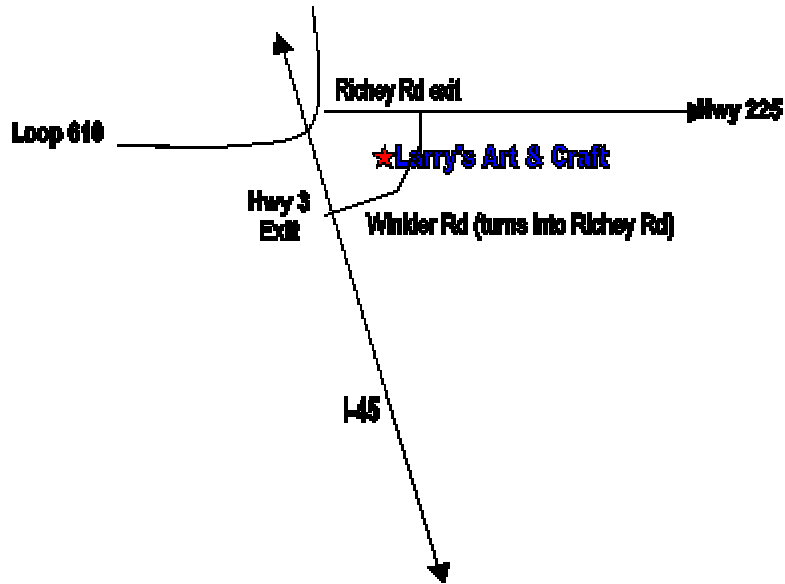


Wrap tightly in plastic wrap



Place in Zip Lock bag and remove air from bag. Can be stored, and is best if used within a month.

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The Houston Cake Club

Registration for Linda Reese's Class(es) - April 10-14th

Name:

Address:

City: _____ State: _____ Zip Code: _____

Figure Piping - Sunday 4/10 \$55..... \$ _____

Buttercream flowers& painting-4/11-12 \$95

Buttercream flowers& painting - (deposit \$50 to register) \$ _____

Buttercream flowers& painting- (balance \$45 by 3/10) \$ _____

Modeling - Wednesday 4/13 \$60..... \$ _____

All 3 classes (4 days) 4/10-13 \$195

All 3 classes (4 days) - (deposit \$100 to register) \$ _____

All 3 classes (4 days)- (balance \$95 by 3/10) \$ _____

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

Registration for Cheri Elder's Class - Sept 19 & 20th

Name: _____

Address: _____

Telephone: (_____) _____

City: _____ State: _____ Zip Code: _____

Email Address: _____

Class fee is \$260 which includes lunch .

A \$150 deposit is required to register.

Remainder of fee is due Aug 19th.

Class deposits will not be refunded after August 15th.

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 member _____ Amount enclosed _____



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March, 2005

Volume 2 Issue 2

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Meeting Minutes:

Treasurers report: Donna Kolkman could not make it to the meeting. Treasurers Report was circulated.

Donna and her family will be moving as soon as school is out. We need to elect a treasurer. We will open the floor for nominations at the April meeting, and elect a treasurer. If you cannot attend, you can email Lori loretta@westcam.com if you want to make a nomination.

Meeting: Linda Reese's class quota has been met.

The Elks Club has been reserved for September 18th for our Day of Sharing. If the building is sold they will give us advance notice and suggest a building off Beltway 8 and Red Bluff for our DOS. Bags we ordered for our DOS have arrived and were given to Martha so she can prepare the logo for the bags. A logo card advertising the 2006 ICES convention from the Houston Cake Club was circulated. Another idea was a matchbook cover type. There was to be a meeting on Sunday April 3rd but Sandy made all the bags so meeting was canceled. There is a Day of Sharing in Louisiana on April 18th and the packages will be taken to that meeting so they can be distributed at the Louisiana ICES convention.

There was a play day on March 13 where the Elvis Rose, flowers, bluebonnets, and carnations were made. The next play day will be Sunday May 15th where Susie will work with buttercream and Sandy will make the mermaid and critters.

If you can still find them the hard marshmallow eggs (with the candy coating about 2” long) make great eyes with them.

It was suggested that we have another garage sale – it will be Tuesday, October 25th at our regular meeting, so gather your things and bring them with you.

A suggestion was made that we needed a publicity person to make sure that dates and flyers were sent out for events and also that the dates were put into publications that would be coming out around the event. Debra Singletary graciously accepted the position.

Raffle: won by Maricela Vilchis...today was Maricelas first meeting!! Way to go Girl!!!

Demo: Was by Pat Wiener....Pat showed us how to make things with Mint Sugar (something between gumpaste and fondant and tastes good!).

Website: The website is up – www.thehoustonscakeclub.com. The password will be changing next month. You must be a member to have this password.

Next meeting: Will be held on April 26, 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....

April, 2005 – Sandy Cook – cupcake cakes

May, 2005 – Julie Stiles

June, 2005 – Debra Singletary – chocolate leaf painting

July, 2005 – Lori Gust – Sugar Veil

August, 2005

September, 2005

October, 2005 – Pat Weiner

November, 2005

December, 2005

January, 2006

February, 2006

March, 2006

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, 2005 – Martha Hickman

May, 2005 – Sandy Cook

June, 2005 – Kathy Brinkley

July, 2005 – Tami Burk

August, 2005 – Helen Osteen

September, 2005 - Debra Singletary

October, 2005 – Terry Cruz

November, 2005 – Mary Richards

December, 2005 – pot luck luncheon/social gathering

January, 2006 – Appreciation luncheon for Larry's employees – please bring a dish to meeting....thanks

February, 2006

March, 2006



Birthday & Anniversary Wishes:

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

.....Happy Birthday to youuuuuuu!

Happy Anniversary to: Mago & Steve Levine – March -

Upcoming Events:

April 17, 2005 – Texas 2006 ICES meeting in Austin. We will learn to make gumpaste Bluebonnets for the Texas ICES cake. There are several of us going...let us know if you want to ride with us....we will also be leaving to go to Louisiana after the meeting for the Louisiana Day of Sharing.

April 18, 2005 – Alexandria, Louisiana Day of Sharing (Monday).

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

May 15, 2005 – Houston Cake Club Play Day – Sandy Cook will make a mermaid and her little critter friends...Susie Rasmussen will do buttercream ideas.

July 28th – 31st – ICES convention!!!! New Orleans, Louisiana – go to web site to sign up.

August 21st – Glenda Galvez - Houston Cake Club – Quick and lifelike Daisies, uses & ideas of the textured rolling pins, side designs with drapes, swags, etc., Dress bows, uses & ideas of molds. Watch the website for more information. Cost is \$65.00 for non-members and \$55.00 for members. The supply list is on the website. Lunch will be included in these prices. Sandy will provide barbecue brisket sandwiches and Lori will get side dishes. Please bring a dessert.

September 18, 2005 – Houston Cake Club Day of Sharing – Cheri Elder will be here.

September 19 – 20th, 2005 Cheri Elder Classes – registration for the 2 days is \$260.00. Supply list is on the website.

This N That:

CAKES BULGE BETWEEN LAYERS AFTER ICED

I decided it would be a good idea to rework this file I wrote for Diane Shavkin once not long ago and post it so you could have a well-formatted file. What prompted this was that a lady had written Diane wanting to know what she could do about icing bulging out in the middle. She had frozen her cake. I felt that my answer was incomplete. I have also added "How to Ice a Cake" too, for your benefit.

The Reasons:

Cakes develop bulges when they have been iced BEFORE they have a chance to settle. Gravity says outer edges ARE going to settle down some.... even when you DO have the layers perfectly level. If there is a bulge, the outer edges of the cake won't stand up in mid air. It is going to settle down some. So give time for this to happen before you ice the cakes. Even push tiny cake scraps in between if there are large gaps. I don't usually have gaps because I bake at 325 deg. and so my cakes don't puff up so much in the center. Then to get rid of the hump, I lay a kitchen towel on top just as soon as I remove it from the oven and gently press the layers flat. (This needs to be done within the first minute upon removing from oven). Oh - the towel thing won't work if you over bake the cake...it will just spring back up, besides it is going to be dry and tasteless...so DON'T over bake. Test the cake by pressing your finger gently in the center. If it <barely> springs back up - its done...Take it out. At times you may still have a slight hump on the outer edge that can cause a bulge. Then I shave that part off with a serrated-edged knife.

Procedure to follow:

Bake layers, cool well. Fill or put icing between...PLENTY of icing too. (medium consistency is fine). Let the cakes set several hours or overnight before icing them. Oh yes - always bottoms UP on those layers will help with this problem too. There are always going to be bulge problems if you insist on putting bottoms together. There is no 'breathing' room with this procedure. Besides, it is a lot easier to ice the flat bottom of a cake than one you have had to shave flat.

FREEZING CAKES:

Answer to inquiry: (She had frozen the layers separately): The main reason you are having trouble is with putting them together while frozen. You should bake, cool, fill between layers and put them together THEN freeze so this won't happen. Your cake should again be at room temperature before unwrapping it. When you remove cakes to thaw, you should leave them wrapped until they are back to room temperature. For a simple 8-10" cake, 12 hours to overnight will be sufficient thawing time. (I have hurried this with small cakes by defrosting them in the microwave too). But if you were to freeze a large wedding cake it may take longer. I found that a 16 inch 2-layer wedding cake

needed almost 2 days with using the 2-plate system for a wedding cake. **WARNING:** NEVER unwrap a frozen cake until after it has returned to room temperature or it may sweat. This is moisture leaving the cake. Also, freezing tends to dry out the icing. It is far better to freeze a bare or crumb-coated cake than a fully iced and decorated one. Sometimes the icing may fall from the cake once thawed, even a crumb-coating. It will be crusty and dry if this happens.

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:

Those of you that collect the Ensco cake figurines let me know which ones you have missing or want as I have several duplicates.....Sandy Cook (979) 236-5213
sangail3@yahoo.com

Recipes: Thank you Lori for these recipes

Chocolate Oatmeal Muffins

Chocolate, oats and pecans come together in a satisfying and nutritious muffin that has the wonderful appeal of a cookie. Tuck it into your briefcase or child's backpack for an on-the-go breakfast, lunch treat or delicious snack.

Recipe courtesy of [Great Meals in Under 30 Minutes](#).



Ingredients

- 1 1/4 cups quick-cooking oats
- 1 1/4 cups milk
- 1 large egg
- 1/2 cup firmly packed light brown sugar
- 1/2 cup vegetable oil
- 3/4 cup semisweet chocolate chips
- 1/2 cup chopped pecans
- 1 1/4 cups all-purpose flour
- 3 1/2 teaspoons baking powder
- 1 teaspoon salt

Prep Time: 10 minutes

Baking Time: 20 minutes

Makes 12 muffins

Directions

1. Preheat oven to 400F. Grease 12 muffin cups.
2. Combine oats and milk in a large bowl and mix well.
3. Beat egg in a medium bowl. Add brown sugar and vegetable oil and mix well. Stir in chocolate chips and pecans. Add to oat mixture and mix well.
4. Combine flour, baking powder and salt in a large bowl and mix well. Add oat mixture to flour mixture and stir just until moistened.
5. Fill prepared muffin cups two-thirds full with batter. Bake until golden, about 20 minutes.

Per muffin: 302 Cal.; 5g Protein; 18g Fat; 33g Carb.; 584mg Sodium; 21mg Chol.; 2g Fiber

Village Tip

If you only have old-fashioned oats on hand, chop in a blender to break them up a bit.

Oatmeal-Cream Cheese Muffins

Recipe Rating:



Try a cup of French-roast coffee with these cream cheese-filled, streusel-topped muffins.

Ingredients

- 1 cup old-fashioned rolled oats
- 1 cup milk
- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup firmly packed light brown sugar
- 1/4 cup vegetable oil
- 1 large egg



Preparation Time: 15 minutes plus standing

Baking Time: 20 minutes

Makes 1 dozen muffins

For the Filling and Topping

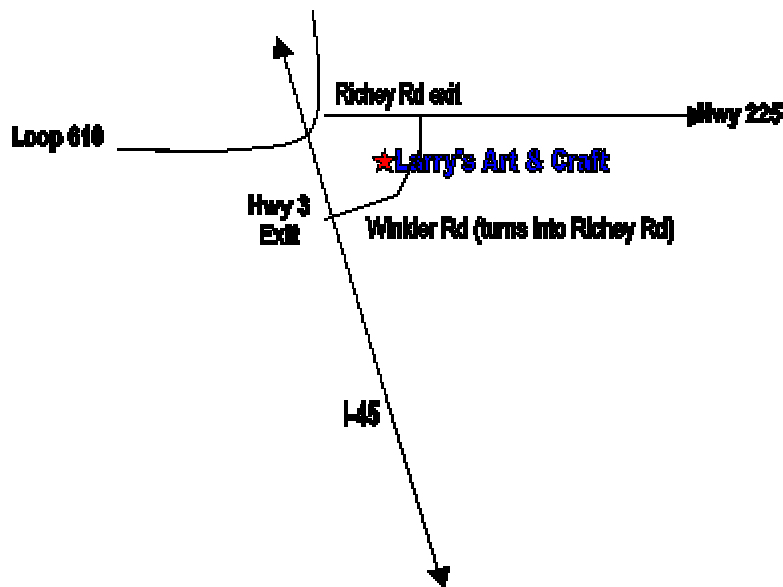
- 1 package (3 ounces) cream cheese, cut into 12 cubes
- 3 tablespoons old-fashioned rolled oats
- 3 tablespoons firmly packed light brown sugar
- 1/8 teaspoon ground nutmeg

1. In a medium bowl, mix together oats and milk. Let stand for 30 minutes.
2. Preheat oven to 350°F. Grease 12 standard size muffin-pan cups or line with paper liners.
3. Mix together flour, baking powder, and salt.
4. Stir brown sugar, oil, and egg into oat mixture.
5. Make a well in the center of flour mixture. Add oat mixture all at once to well, tossing with a fork until dry ingredients are just moistened. (Do not overmix.)
6. Spoon half of batter into prepared pan. For filling, place 1 cream cheese cube on top of batter in each cup. Spoon remaining batter evenly into pan, filling cups three-quarters full.
7. To prepare topping, mix together oats, brown sugar, and nutmeg. Sprinkle topping

evenly over batter.

8. Bake muffins until a toothpick inserted in centers comes out clean, 20 minutes. Transfer pan to a wire rack to cool slightly. Turn muffins out onto rack to cool completely.

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



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The Houston Cake Club

Registration for Cheri Elder's Class - Sept 19 & 20th

Name: _____

Address: _____

Telephone: (_____) _____

City: _____ State: _____ Zip Code: _____

Email Address: _____

Class fee is \$260 which includes lunch .

A \$150 deposit is required to register.

Remainder of fee is due Aug 19th.

Class deposits will not be refunded after August 15th.

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 member _____ Amount enclosed _____

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

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Houston, TX 77289

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Address: _____

City: _____ State: ____ Zip: _____

Email Address: _____

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

Recommended by: _____

Amount enclosed: \$ _____

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President: Lori Gust
Vice President: Sandy Cook
Treasurer: Donna Kolkman
Secretary: Judy Myers



The Batter Splatter Newsletter

June 2005

Volume 2 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

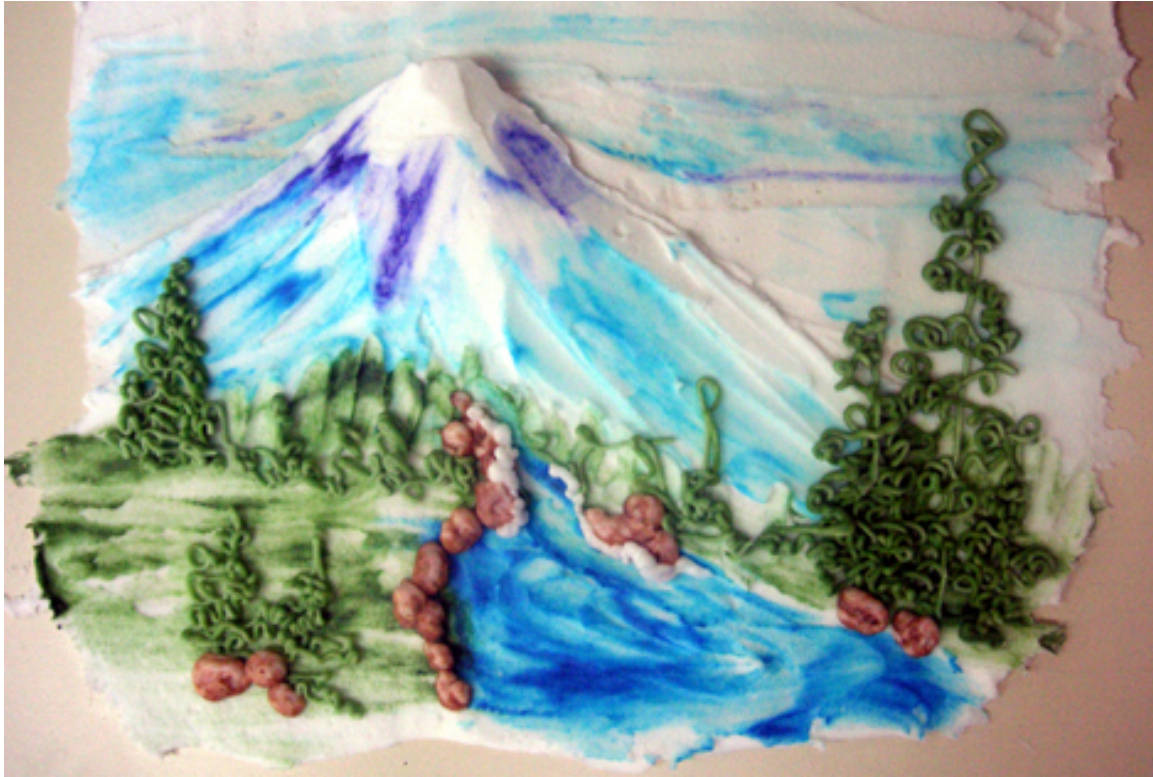
Funny how time slips away. We missed a month getting a newsletter out. Sandy and Helen would be happy to have volunteers to help with the newsletter. Articles, recipes, tips, etc., to include in the newsletter would be great. This is your club and your newsletter, and the other folks would be happy if you would share!

Helen Osteen was elected treasurer to fill Donna Kolkman's unexpired term. Donna and her family are going to New Zealand for a month, and then they are moving to Washington state. We'll miss you, girl!

Linda Reese was here in April, and her classes were absolutely awesome. Linda is an outstanding teacher, extremely patient, and very sharing. Thanks, Lori, for arranging Linda's visit.

The first day we were exposed to buttercream figure piping, which included an animated pumpkin, turtle, monster, mama pig and her litter, dog, rabbit, lion, bear, mice, ghost, witch, a man and a sleeping baby.

The second class was two days of buttercream, and Linda's flowers were so lifelike. She taught us the dogwood, eucalyptus, stephanotis, California poppy, calla lily, carnation, chrysanthemum, daffodil, daisy, fern, poinsettia, hibiscus, fuschia, hyacinth, iris, lilac, orchid, pussy willow, tulip, water lily, oak leaves, palm tree, fir branch, pine cones, butterfly, and dragonfly.



Linda demonstrated buttercream painting, and that's a great technique. We watched while she did this one, and she made it look so easy! Check it out in Larry's classroom when you come to the next meeting.



The third day, Linda taught us how to model a sleeping fairy in a woodland scene. The fairies were all a bit different, but they were all quite good -- another tribute to Linda's teaching abilities.

May 15th we had another play day. Susie Rasmussen showed us some buttercream flower tricks of her own! Sandy Cook taught us to make a mermaid and the sealife critters that go with it: fish, starfish, octopus, stingray, and sea plants. We had a lot of fun.

At the May meeting, we discussed class registrations. We do not issue refunds if you pay for a class and cannot come. We have to guarantee the minimum amount of students the instructor requires. Our registration forms show the last day a refund can be requested. After that time, if another student registers that can take your place in the class, you will receive a credit to be used toward another class within a year.

Kathy Brinkley won the April raffle, and Sandy demonstrated her muffin baby.

Kathy Brinkley won the May raffle {can you believe that??}, and Pat showed us how to do fondant ribbon roses.

Website: The website is up – www.thehoustonscakeclub.com. The password will be changing next month. You must be a member to have this password.

Next meeting: Will be held on June 28, 2005 at Larry's Arts & Crafts from 10:00 am to 12:00 noon.

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July 2005 – Lori Gust – Sugar Veil

August 2005

September 2005

October 2005 – Pat Weiner

November 2005

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January 2006

February 2006

March 2006

April 2006

May 2006

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

Email Sandy sangail3@yahoo.com or call her at (979) 236-5213 to let her know what month you want to do.

June 2005 – Kathy Brinkley

July 2005 – Tami Burke

August 2005 – Helen Osteen

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October 2005 – Terry Cruz

November 2005 – Mary Richards

December 2005 – pot luck luncheon/social gathering

January 2006 – Appreciation luncheon for Larry's employees – please bring a dish to meeting....thanks

February 2006

March 2006

April 2006

May 2006



Birthday & Anniversary Wishes:

Belated birthday wishes to **Maricela Vilchis** (April 7th), **Terry Cruz** (April 8th), **Pat Wiener** (May 31st), and **Debbie Escovy** (June 7th).

Happy Birthday to you, Happy Birthday to you, Happy Birthday Dear **Kathryn Carmichael** (June 14th), **Sandy Cook** (June 15th),Happy Birthday to youuuuuuu!

Belated anniversary wishes to **Tami & Ed Burke**, April 5th, **Lori & Mark**, May 13th, **Suellen & Charles Lambert**, June 7th, **Betty & George Hollin**, June 9th,

Happy Anniversary to: **Maryellen & Jesse Robinson**, June 13th, **Cathy & Kevin Adams**, June 13th, **Tina & Don Belden**, June 28th.

Upcoming Events:

June 26th – San Antonio Sugar Art Show. You've missed early registration, but you can pay \$35 at the door. There will be vendors and demos.

June 27th – 28th – Kerry Vincent's classes in San Antonio. The cost is \$200 and \$80 for supplies Kerry will furnish. For more information, contact Carolyn Wanke (210) 684-2956 or cwanke@satx.rr.com

July 28th – 31st – ICES convention!!!! New Orleans, Louisiana – go to web site to sign up.

August 21st – Glenda Galvez - Houston Cake Club – Dress bows, using the pearl bead maker to make pearl-edged bows, uses and ideas of the textured rolling pins, and quick and lifelike daisies. Watch the website for more information. Cost is \$65.00 for non-members and \$55.00 for folks who have been a member for 6 months or more. The supply list is on the website. Lunch will be included in these prices. Sandy will provide barbecue brisket sandwiches and Lori will get side dishes. Please bring a dessert.

September 18th – Houston Cake Club Day of Sharing. The Elks Club has been reserved. If the building is sold they will give us advance notice and suggest a building off Beltway 8 and Red Bluff for our DOS. Cheri Elder will be here.

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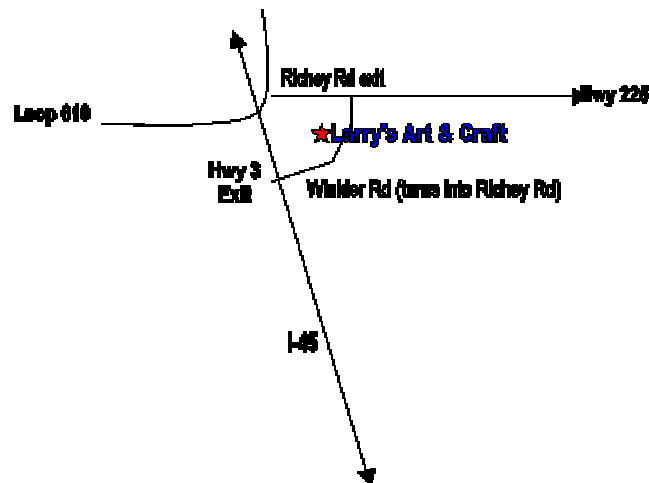
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The Houston Cake Club

Registration for Glenda Galvez Class – August 21, 2005

Name: _____

Address: _____

Telephone: (_____) _____

City: _____ State: _____ Zip Code: _____

Email Address: _____

Class fee is \$65, includes lunch.

Class deposits will **not** be refunded after July 31st.

Make **CHECK** Payable to **The Houston Cake Club**

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The Houston Cake Club member _____ Amount enclosed _____

The Houston Cake Club

Registration for Cheri Elder's Class - Sept 19-20, 2005

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Address: _____

Telephone: (_____) _____

City: _____ State: _____ Zip Code: _____

Email Address: _____

- **Class fee is \$260, includes lunch.**
- **A \$150 deposit is required to register.**
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The Batter Splatter Newsletter

July 2005

Volume 2 Issue 4

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

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

Our July meeting has been changed to July 19th because of the 2005 ICES convention in New Orleans. Lori Gust, Sandy Cook, Helen Osteen, Kathy Brinkley, Denise Talbot, Catherine Dupree and Donna Kolkman have already registered to attend.

August 13th, Glenda Galvez will be here teaching a class showing dress bows, pearl-edged bows, textured rolling pin ideas, and quick and lifelike daisies.

Check out her work: <http://www.auntglendascakes.com>

Her box and bow design was featured on page 128 in the Summer 2001 issue of *Elegant Bride Magazine*, *Oklahoma Bride* and *American Cake Decorating*. Her cakes have also been featured on the cover of *American Cake Decorating* and in *Cakecraft Magazine*.

One of her cakes won Silver in the 200d Oklahoma State Sugar Art Show, Tulsa OK, and was featured in *American Cake Decorating*, *Chef*, and *Chef Educator Today*.

Glenda and Mary Lee are the directors of ICES 2006.

Houston Cake Club is extremely fortunate to have Glenda teach this class. I encourage you to take advantage of this opportunity. The supply list is on our website.

Lunch will be furnished. Sandy will provide barbecue brisket sandwiches and Lori will get side dishes. Please bring a dessert. If you plan to attend, register as soon as possible. Space is limited.

August 21st is our next play day at Larry's, from 1 to 5 PM. Pat Wiener will do rolled buttercream and borders. The supply list will be on the website. If you work, you can still attend the Sunday play days.

While you have your checkbook out, why not put up a deposit for the Cheri Elder class? Cheri will be here for our Day of Sharing on September 18th, and will teach a two-day class on Monday and Tuesday. Details are on the website.

Kerry Vincent is an Australian national, owner of Australian Custom Cake Design and author of *Romantic Wedding Cakes*. She is the cofounder of the Oklahoma State Sugar Art Show, which features a special-event wedding cake competition. Kerry is a long time member of ICES and serves as the International Publicity Director for many of the ICES shows. Kerry uses stunning designs, which often feature various fabric styles featuring folds, drapes, embroidery, lace effects, and jewels to create unusual dramatic visual impact on her romantic wedding cakes.

Kerry taught a class in San Antonio that covered side designs and flowers, working with rolled fondant and gum paste. Sandy Cook, Debra Lawson, Helen Osteen, and Pat Wiener all attended the class.

Kerry is an extremely gifted lady, and shared with us as we tried stenciled pleats and roses, fantasy flowers, etc. Perhaps some of these techniques will find their way into our class demonstrations. One member suggested we have Kerry Vincent teach a class here in Houston. I would be the first one to sign up. The class was very worthwhile.

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

Email Helen Osteen Helen@osteenjewelry.com or call her at (713) 204-3218 to let her know what month and what you want to do.

July 2005	Lori Gust	Sugar Veil and scribing pens
August 2005	Helen Osteen	Make Your Own Molds
September 2005		
October 2005	Pat Wiener	
November 2005		
December 2005	No demonstration this month	
January 2006	Lori Gust	
February 2006		
March 2006		
April 2006		
May 2006		
June 2006		

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February 2006	
March 2006	
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June 2006	



Birthday & Anniversary Wishes:

Happy Birthday to you, Happy Birthday to you, Happy Birthday Dear **Tami Burke** (July 10th), **Ann Moore** (July 19th), **Alicia Gaskin** (July 28th), **Cecilia Gill** (July 28th) Happy Birthday to youuuuuuu!

Happy Anniversary to: **Kathy & Roy Brinkley**, July 23rd.

Things Wanted – Things for Sale:

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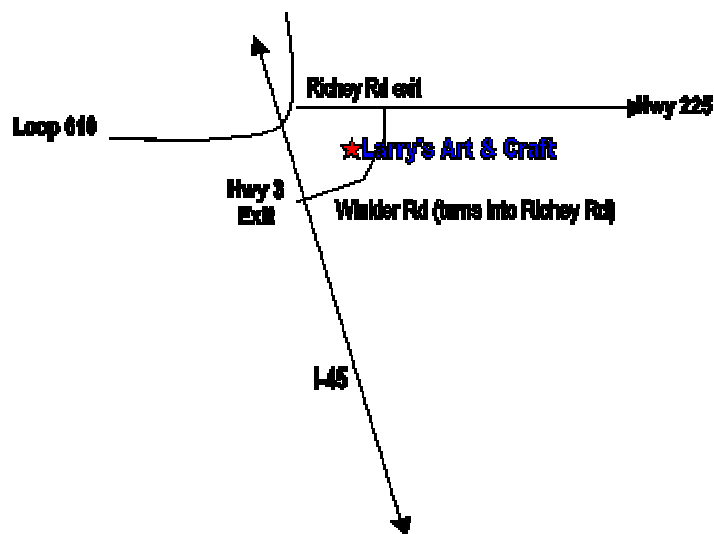
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Remember the four food groups: milk chocolate, dark chocolate, white chocolate, and truffles. (The Lady had Seconds, page 43)

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City: _____ State: _____ Zip Code: _____

Email Address: _____

Class fee is \$65, and includes lunch.

Class deposits will **not** be refunded after July 31st.

Make **CHECK** Payable to **The Houston Cake Club**

Send to: **Houston Cake Club** * P O Box 891473 * Houston, Texas 77289-1473

The Houston Cake Club member _____ Amount enclosed _____



The Houston Cake Club

Registration for Cheri Elder's Class - Sept 19-20, 2005

Name: _____

Address: _____

Telephone: (_____) _____

City: _____ State: _____ Zip Code: _____

Email Address: _____

Class fee is \$260 which includes lunch.

A \$150 deposit is required to register. Remainder of fee is due Aug 19th.

Class deposits will not be refunded after August 15th.

Make **CHECK** Payable to **The Houston Cake Club**

Send to: **Houston Cake Club** * P O Box 891473 * Houston, Texas 77289-1473

The Houston Cake Club member _____ Amount enclosed _____



The Houston Cake Club

MEMBERSHIP REQUEST/RENEWAL

THE HOUSTON CAKE CLUB meets on the 4th Tuesday of each month. Our fiscal year 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

President: Lori Gust
Vice President: Sandy Cook
Treasurer: Helen Osteen
Secretary: Judy Myers



The Batter Splatter Newsletter

August 2005

Volume 2 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

Houston Cake Club now accepts PayPal! We will send out invoices for the balance of Cheri Elder classes. Currently there are no links between our website and PayPal, but you can still pay. Our club PayPal account is houstoncakeclub@osteenjewelry.com. You can send money for registration, day of sharing and membership dues. Just put the explanation in the comments field.

ICES 2005 was held in New Orleans, Louisiana, July 28-31st. Houston Cake Club was well represented: Brett and Donna Byers, Kathy Brinkley, Lori Gust, Marlene Hollier, Barbara Hawkins, Donna Kolkman, Renita Lee, Helen Osteen, Ruby Ott, Susie Rasmussen and Denise Talbot. If I missed anyone, my apologies!!

I was able to fit in twelve demonstrations plus Chef Jacquy Pfeiffer's Chocolate Candy and Decoration Techniques, which was held before ICES opened. Imagine demonstrations by Maxine Boyington, Autumn Carpenter, Stephen Benison, Jennifer Dontz, Michelle Hester, Kelly Lance, Holly Levin, Jill Maytham, Cecilia Morana, Colette Peters, Kathy Scott, and Pat Trunkfield, all in a four-day period. I now understand why people that have been to ICES immediately begin making plans to go back to ICES!

August 21st is our next play day at Larry's, from 1 to 5 PM. Pat Wiener will show us rolled buttercream and borders. The supply list is on the website. If you work, you can still attend the Sunday play days.

While you have your checkbook out, why not put up a deposit for the Cheri Elder class? Cheri will be here for our Day of Sharing on September 18th, and will teach a two-day class on Monday and Tuesday. Details are on the website.

Monthly Demos and Refreshments

Please sign up if you haven't done so. Email Helen Osteen Helen@osteenjewelry.com or call her at (713) 204-3218 to let her know what month and what you want to do.

	Demonstration	Refreshments
August 2005	Helen Osteen; Make Your Own Molds	Helen Osteen
September 2005		Debra Singletary
October 2005	Pat Wiener	Terry Cruz
November 2005		Mary Richards
December 2005	No demonstration this month	Pot luck luncheon; social gathering
January 2006	Lori Gust	Appreciation luncheon for Larry's employees; please bring a dish to the meeting
February 2006		
March 2006		
April 2006		
May 2006		
June 2006		
July 2006		



Birthday & Anniversary Wishes

Happy Birthday to you, Happy Birthday to you, Happy Birthday Dear **Angela Alvarez** (August 2nd), **Maryellen Robinson** (August 8th), **Kathy Brinkley** (August 9th), **Cathy Adams** (August 17th), **Lori Gust** (August 20th), and **Catherine Dupree** (August 28th). Happy Birthday to youuuuuuu!

Happy Anniversary to: **Ann & Andrew Moore** (August 2nd), **Cecilia & Joe Gill** (August 11th), **Mary & Chuck Richards** (August 11th), **Sylvia & Rudy Broussard** (August 12th), **Judy & Bob Myers** (August 14th), **Debbie & Warren Escovy** (August 16th), **Helen & Jackie Osteen** (August 22nd), **Jose & Maricela Vilchis** (August 28th), **Debra & Christopher Singletary** (August 29th).

Things Wanted - Things for Sale

Those of you that collect the Enesco cake figurines, let me know which ones you have missing or want as I have several duplicates. Sandy Cook (979) 236-5213 sangail3@yahoo.com

Upcoming Events

August 21st – Play Day from 1 to 5 PM at Larry's Arts & Crafts. Cost is \$15.00 for non-members and \$10.00 for folks who have been a member for 6 months or more. Pat Wiener will show us rolled buttercream and borders. The supply list is on the website. If you work, you can still attend the Sunday play days.

September 18th – Houston Cake Club Day of Sharing. The Elks Club has been reserved. If the building is sold they will give us advance notice and suggest a building off Beltway 8 and Red Bluff for our DOS. Cheri Elder will be here. Bring your favorite side dish to share for lunch - Barbecue meat will be provided.

Cheri Elder – demonstration to be announced

Marilyn Shewmake - Poolville, TX - Chocolate design transfers. You've seen the intricate patterns and designs on chocolate but thought it was too hard to do? Marilyn will take the mystery out of how to use chocolate transfer sheets to get great results.

Elzbieta/Edward Fry - Crowley, TX - Textured rolling pins and fun designs. There are so many great designs available on these textured rolling pins. Elzbieta & Edward will show you how easy it is to use them and great ideas to make your cakes extra special.

Sandy Cook - Western themed tiered cake with a tooled leather saddle design. Sandy won a blue ribbon with this great tiered cake. See how to get the effect of tooled leather using delicious chocolate fondant. Pretty & yummy.

Noi Wegiel - Austin - Gorgeous butterflies anytime. Noi will show how to make beautiful butterflies using gum paste and fondant. They are so versatile and fabulous.

Dena Bryngelson - Sugar "beer bottles & crushed ice". Dena will show how to make a beer bottle and crushed ice out of hard candy. You could use this for a cooler cake and lots of other things.

September 19th – 20th, 2005 Cheri Elder Classes – registration for the 2 days is \$260 for non-members and \$235 for folks who have been a member for 6 months or more. Supply list is on the website.

October 25th – Garage Sale at the regular meeting. Get a box and put those things you no longer use or the ones you bought more than once, and bring them to the garage sale.

Painting with Icing



You won't need to be an artist to create this icing painting. *(Use a template of desired scenery).* **This picture was painted using royal icing.**

You can certainly do the same thing in buttercream. This picture would then be created right on your iced cake.

To keep it, you can use royal icing on cardboard or a circle of fondant. **To place on cake:** raise it a bit with some sugar cubes (glued to the back with royal icing). Remove the painting before cutting the cake. You can frame it, but not under glass. After a few years, if you do nothing to preserve it, the icing will start to crack and fall off. Possibly you could spray this with shellac but you may lose some of the color

shading. A bit of experimenting on a sample will help you determine this.

- **Look closely and you will see that there is quite a bit of texture.**
- **This is done by applying 'piles' of icing where you want a raised affect.**

TO CREATE: *No tips were used. This was all done with icing and a brush.*

Decide where you want the sun *(or light)* source to be located. *(In this painting, it is at the upper-left at about 2:00).* You can see this because the painting is *lighter* on the left, closer to the light.

Start off with a template *(pattern)*, applying it to the iced cardboard. Dab the brush in water to smooth and blend colors.

SHADING: Dab your brush into 2-3 color-shades of icing and apply together, blending as you go. Add light-to-very light shades for *'light'* shining on your scenery.

Painting must be done in 'layers.' Observe that the 'sky' was applied first, then the 'horizon' then the barn, the ground, the tree, etc.

Scenery in the front should be ON TOP of the sky, ground, etc. *(1. Such as the barn, 2. tree, 3. fence posts, etc).* Flowers are merely dabs of icing in a raised affect.

Use brushes that work well for you. I like to use a fairly large-pointed type. The brush should be big enough to pick up globs of icing.

TIP: You can also use this technique for PARTS of other cakes. Raised affects add 'life' to your cake pictures.

<http://members.nuvox.net/~zt.proicer/recipes/special.htm>; click on Painting with Icing.

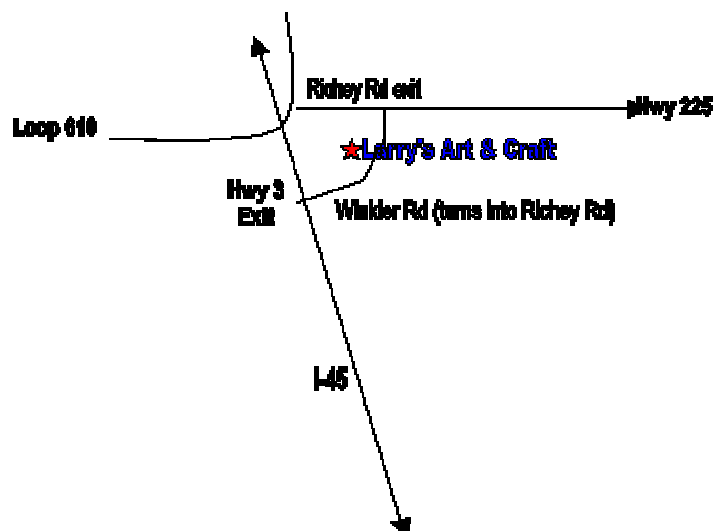
ICES Conventions:

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

2007 – Omaha, NE

2008 – Orlando, FL

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.

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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President: Lori Gust
Vice President: Sandy Cook
Treasurer: Helen Osteen
Secretary: Judy Myers

The Houston Cake Club

Registration

Day of Sharing, September 18, 2005

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Telephone: (____) _____ - _____

Email Address: _____

DOS Registration (\$30 early/\$40 after August 31st) \$ _____
(Everyone over age 5 must register)

Make CHECK payable to The Houston Cake Club, and mail to:

The Houston Cake Club
PO Box 891473
Houston TX 77289-1473

We also accept PayPal – houstoncakeclub@osteenjewelry.com

Received: _____
Cash or Check No. _____
Receipt No. _____



The Batter Splatter Newsletter

September 2005

Volume 2 Issue 6

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

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

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

September 18th --- Day of Sharing

at the Elks Club, 302 Richey St, Pasadena, Texas. We are asking our members to bring side dishes and breakfast foods. Out of town guests have been asked to bring a dessert. Barbecue meat will be provided.

We will have a "Showing Table" set up for displays. Bring a display piece to show folks what you can do.

Cheri Elder – demonstration to be announced

Dena Bryngelson - Sugar "beer bottles & crushed ice". Dena will show how to make a beer bottle and crushed ice out of sugar. You could use this for a cooler cake and lots of other things.

Sandy Cook - Western themed tiered cake with a tooled leather saddle design. Sandy won a blue ribbon with this great tiered cake. See how to get the effect of tooled leather using delicious chocolate fondant. Pretty & yummy.

Elzbieta/Edward Fry - Crowley, TX - Textured rolling pins and fun designs. There are so many great designs available on these textured rolling pins. Elzbieta & Edward will show you how easy it is to use them and great ideas to make your cakes extra special.

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Marilyn will take the mystery out of how to use chocolate transfer sheets to get great results.

Noi Wegiel - Austin - Gorgeous butterflies anytime. Noi will show how to make beautiful butterflies using gum paste and fondant. They are so versatile and fabulous.

September 19th – 20th, 2005 Cheri Elder Classes – registration for the 2 days is \$260 for non-members and \$235 for folks who have been a member for 6 months or more. Supply list is on the website.

Houston Cake Club now accepts PayPal! Lori Gust has buttons set up on the website, and they have been extremely popular. Two people registered for the Play Day in August, two people paid the balance of their Cheri Elder class fees, and fifteen people registered for our Day of Sharing using PayPal.

If you missed the **August 21st Play Day**, you missed a treat. Twenty-one people registered and eighteen were there. Pat Wiener put a lot time and thought into the class, and had very nice handouts. We spent about two hours learning some fancy buttercream borders, and the other two hours trying to cover a Styrofoam dummy with buttercream icing. It was a lot like nailing Jell-O to a tree, but I managed to get it covered! Rolled buttercream does have some distinct advantages. Besides the things Pat taught us, you can model with it, and in time, it dries rock hard. You can mix it 50/50 with fondant and model, or cover a cake with it. You can thin it down a little and pipe a border on a rolled buttercream cake.

Monthly Demos and Refreshments

Please sign up if you haven't done so. **Email Helen Osteen Helen@osteenjewelry.com or call her at (713) 204-3218 to let her know what month and what you want to do.**

	Demonstration	Refreshments
September 2005	Denise Talbot - Baby booties	Helen Osteen
October 2005	Kitchen Sale	Terry Cruz
November 2005	Pat Wiener	Mary Richards
December 2005	No demonstration this month	Pot luck luncheon; social gathering
January 2006	Sandy Cook – marshmallow fondant	Appreciation luncheon for Larry's employees; please bring a dish to the meeting
February 2006		Judy Myers
March 2006		Tina Belden
April 2006		
May 2006		
June 2006		
July 2006		
August 2006		

Things Wanted - Things for Sale

Those of you that collect the Enesco cake figurines, let me know which ones you have missing or want as I have several duplicates. Sandy Cook (979) 236-5213 sangail3@yahoo.com

To earn Store Discounts

You MUST attend two (2) functions before your membership card is issued.

You MUST have that card with you to receive the discount.

Please show the cashier your membership card BEFORE they ring up the merchandise.

A function includes the monthly meeting, our Day of Sharing, Play Days which are held on Sunday afternoon, as well as classes sponsored by Houston Cake Club.

If you have attended two functions during the last twelve months, you will receive your 2006 membership card as soon as you renew your membership.

When you encourage friends to join the Houston Cake Club, please explain these rules to them so there is no misunderstanding.

Helen keeps the attendance records and issues the membership cards, and if you have any questions, please email Helen@osteenjewelry.com or call (713) 204-3218.

Upcoming Events

September 27th ~ 10-12 AM, monthly meeting at Larry's. Denise Talbot will demonstrate making baby booties.

October 8th and 9th - Oklahoma State Sugar Art Show, Tulsa, Oklahoma

October 25th ~ Garage Sale at the regular meeting. Get a box and put those things you no longer use or the ones you bought more than once, and bring them to the garage sale.

November 6th ~ Play Day from 1 to 5 PM ~ Gingerbread, tiny and standard size. If you work, you can still attend the Sunday play days.

February 12th ~ Texas ICES Area 4 Day of Sharing ~ Sandy Cook is the ICES Area 4 Alternate Representative, and she will be in charge of this Day of Sharing.

March 5th ~ Play Day from 1 to 5 PM ~ more information later

ICES Conventions



July 20-23, 2006 – Grapevine, TX – Gaylord Texan

2007 – Omaha, NE

2008 – Orlando, FL

ICES Katrina Relief Fund

Some of our ICES members have lost their homes, jobs, businesses, and all of their personal possessions due to the devastation of hurricane Katrina.

If you wish to donate nonperishable foods, paper products, clothing or other items, please contact Gayle McMillan at gvmcmillan@aol.com or 318-746-2812 to make appropriate arrangements. Gayle lives near Shreveport, LA and, fortunately, has not been directly affected by the hurricane. She has agreed to coordinate the transportation and disbursements of the items that she receives.

Remember cash donations to charities are reduced considerably by administrative costs -- so the victims do not receive 100%. This way every dime will count.

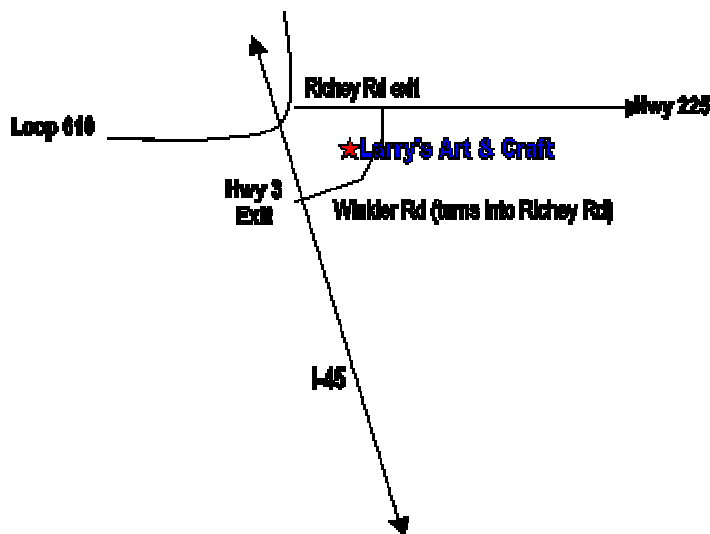
Most important, please remember these people in your prayers.

Birthday & Anniversary Wishes

Happy Birthday to you, Happy Birthday to you, Happy Birthday Dear **Ruby Ott** (September 8th), **Debra Singletary** (September 13th), and **Melvin Deloris Allen** (September 19th). Happy Birthday to youuuuuuu!

Happy Anniversary to: **Alicia & Richard Gaskin** (September 6th), **Jaine & Mark Hershey** (September 17th), and **JoAnna & Hurschell Walker** (September 22nd).

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



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Address: _____

City: _____ State: ____ Zip: _____

Email Address: _____

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

Recommended by: _____

Amount enclosed: \$ _____

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The Houston Cake Club

Registration

Day of Sharing, September 18, 2005

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Telephone: (____) _____ - _____

Email Address: _____

DOS Registration is \$40 _____
(Everyone over age 5 must register)

Make CHECK payable to The Houston Cake Club, and mail to:

The Houston Cake Club
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We also accept PayPal – All the information is on our website.

Received: _____
Cash or Check No. _____
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The Batter Splatter Newsletter

October 2005

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

This Month

Debbie Brown is coming back! Debbie will be teaching classes in Houston Sept 11-14, 2006. We will be deciding **at the October meeting** which items we'd like to learn from her newest creations or from any of her books. If you can't make the meeting but would like to take her class, please let us know your top 5 choices. Check out the "members only" section for pictures of her latest creations.

We will be voting on the location for our **Christmas party** at this meeting. Please bring your suggestions. We need to know the approximate cost per person for lunch, type of food available, and the location. How far ahead do we need to make reservations?

A kitchen sale will replace the demonstration at our regular meeting. Get a box and put those things you no longer use or the ones you bought more than once, and bring them to the garage sale. Please mark your name and sale prices on each item you bring.

Houston Cake Club now accepts PayPal!

Day of Sharing

Our day of sharing was a wonderful success. The demonstrations were outstanding. Our attendance was a bit larger this year, and we gained some new members.

Our own **Dena Bryngelson** was a tremendous hit with her sugar beer bottles and ice. **Sandy Cook** demonstrated her western theme tiered cake with a tooled leather saddle design that won a blue ribbon. **Elzbieta and Edward Fry** showed us new things to do with textured rolling pins. **Noi Wegiel** demonstrated butterflies for gum paste and fondant. **Cheri Elder** fascinated all of us with her sculptured ghost, which Judy Myers won.

Our hardest thanks goes out to all who contributed to our Day of Sharing. Their generosity is greatly appreciated. Please thank & support them:

- Agbay Products - www.AgbayProducts.com
- American Cake Decorating Magazine - www.AmericanCakeDecorating.com
- AmeriColor Corp. - www.AmericolorCorp.com
- Cake Craft Shoppe - www.CakeCraftShoppe.com
- Chef Master Colors
- Cook's Cake & Candy Supply - www.CooksCakeandCandy.com
- Country Kitchen/Sweet Art - www.CountryKitchensa.com
- European Cake Gallery - www.EuropeanCakeGallery.us
- First Impressions Molds - www.FirstImpressionsMolds.com
- Keeseal Inc. - www.Keeseal.com
- KopyKake - www.KopyKake.com
- Larry's Arts & Crafts - Pasadena, TX 713-477-8864
- Make-A-Cake - www.MakeACakeHouston.com
- MailBox New - [MailBox News](http://MailBoxNews)
- Sandy Cook - SanGail Designs (979) 964-3239
- Satin Ice - www.SatinFineFoods.com
- Sugarcraft - www.Sugarcraft.com
- Sweet Botanicals - sweetbotanical@austin.rr.com

Cheri Elder's classes

Cheri's classes were absolutely fantastic. I had seen sculptured cake demonstrations, and wasn't all that interested in cutting up perfectly good cake to make something else. Well, I was wrong about that! Cheri made it fun and interesting. With her gifted instruction, I was able to make a fairly decent dog, and an elephant I was quite proud of. Cheri has been doing sculptured cakes for thirty (30) years, and she shared that wealth of knowledge with us. If you missed her class, perhaps we can get her to come again. Thank you, Cheri, for all the effort you put into our classes.

Hurricane Rita

Hurricane Rita appeared to be taking aim on Galveston, Texas as a strong category 5 storm. Harris County and surrounding counties evacuated. The storm turned and took aim at the Texas-Louisiana border, and displaced **Denise Talbot** and **Dena Bryngelson** and their families. I haven't heard from **Catherine Dupree**, **Deloris Allen** or **Ruby Ott**, who also live in the Beaumont/Port Arthur area. Our thoughts and prayers are with their families.

Birthday & Anniversary Wishes

Happy Birthday to you, Happy Birthday to you, Happy Birthday Dear **Maria Vela** (October 1st), **Susie Rasmussen** (October 8th), **Mago Levine** (October 13th), **Renita Lee** (October 13th), **Gloria Sandoval** (October 20th), **Carol Yourist** (October 20th), and **Donna Kolkman** (October 31st). Happy Birthday to youuuuuuu!

Happy Anniversary to: **Donna & John Kolkman** (October 19th).

Monthly Demos and Refreshments

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June 2006		
July 2006		
August 2006		
September 2006		

Upcoming Events

November 6th ~ Play Day from 1 to 5 PM ~ Gingerbread, tiny and standard size. If you work, you can still attend the Sunday play days. Plans are to learn and do the following:

- Create an "A" frame Gingerbread house with 2 or more rooms
- Decorate the inside as well as the outside of a house
- Learn how to preserve it to be used as a decoration for several years

Helen & Pat will also cover:

- Wreaths
- Cookies
- Bowls
- Christmas Ornaments
- Puppets (Santa Claus and Elves)
- Sleighs (different sizes and designs) with reindeer
- Assortment of Gingerbread miniatures
- Different types of gingerbread and which type you use for each different project
- Rolling out gingerbread in several different ways, how thick to roll it, how to cut out pieces so they do not lose their shape

Supply list for November Play Day

- 4-5 decorating bags of your choice
- White edible glitter (put in baggie & crush until very fine, put back in jar)
- Covered board 2-4 inches larger than the gingerbread house you choose to do (Board looks better if it is white to represent snow)
- 2-3 rags
- 2-3 spatulas

candy assortment

Royal Icing 2-6 recipes (depending on the house you choose to do)

Royal icing may be made from scratch -- see recipe included-- or may be made with Country Kitchen brand royal icing mix (the mix is whiter than when made from scratch)

Gingerbread house of your choice--House may be made from scratch--See Recipe included or a prebaked gingerbread house kit can be purchased.

*****We are highly recommending the prebaked gingerbread houses for everyone but especially those who have never baked a gingerbread house before. If you choose to bake your own house, we are asking everyone to do a standard "A" frame house***

There will be directions and patterns for all items covered (as well as those we may not get to finish).

A lot of gingerbread kits come with some candy decorations. Be sure to check your kit before buying items to decorate with.

To help out with the cost of decorations for the gingerbread houses and to give everyone a larger selection of decorations, we are asking everyone to put the things they bring on one table and everyone can share.

Most people think of red hots and peppermint discs and candy canes when decorating a gingerbread house. There are a lot of different candies that can be used. Use your imagination when looking. For example: Kraft caramel squares make a neat walkway, or cut in half they make a neat window frame. M&M's make a walk way, gumdrops make Christmas lights around the base of the house and so on. There are other edible items that can also be used on gingerbread houses...various cookies, cereals, pretzels, crackers etc. Just use your imagination.

Pat's Gingerbread

5 cups all purpose flour
2 tsp ground ginger
1 tsp baking soda
1/2 tsp cinnamon
1/2 tsp ground cloves
1/2 tsp salt
3/4 cup shortening
3/4 cup sugar
1 large egg
1 cup molasses
2 tsp vinegar

Mix flour, ginger, baking soda, cinnamon, cloves and salt together. Set aside.

In a large mixing bowl, beat shortening and sugar with an electric mixer at medium speed until light and fluffy.

Scrape bowl frequently, add egg, molasses and vinegar, continue beating until smooth. Add flour fixture 1 cup at a time. Last cup or 2 may have to be worked in by hand as it gets thick.

Divide into 4 pieces: wrap in Saran Wrap and chill for 2 or more hours. Gingerbread must be room temperature to roll out. Cut out like size pieces. Bake at 350 degrees until edges just turn a light golden brown.

Royal Icing

1 pound powdered sugar
3 Tbsp meringue powder
5-6 Tbsp water

Put sugar and meringue powder in mixing bowl and stir. Slowly add water, one tablespoon at a time.

Beat 7-10 minutes on medium speed. Scrape side and bottom of bowl to remove all damp sugar that can cause lumps in your frosting. It does not hurt to over beat but it will hurt your icing if you under beat it.

This icing is slightly on the thick side. It should not run off the end of your spatula. If it is too thick we can thin it, but if it is too thin we will not be able to thicken it.

Store in glass jars with tight lids or new plastic that seals air tight.

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March 5th ~ Play Day from 1 to 5 PM ~ more information later

September 11-14, 2006 ~ Debbie Brown will be teaching classes in Houston.

ICES Conventions



July 20-23, 2006 – Grapevine, TX – Gaylord Texan

2007 – Omaha, NE

2008 – Orlando, FL

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Those of you that collect the Enesco cake figurines, let me know which ones you have missing or want as I have several duplicates. Sandy Cook (979) 236-5213
sangail3@yahoo.com

To Earn Store Discounts

You MUST attend two (2) functions before your membership card is issued.

You MUST have that card with you to receive the discount. Please show the cashier your membership card BEFORE they ring up the merchandise.

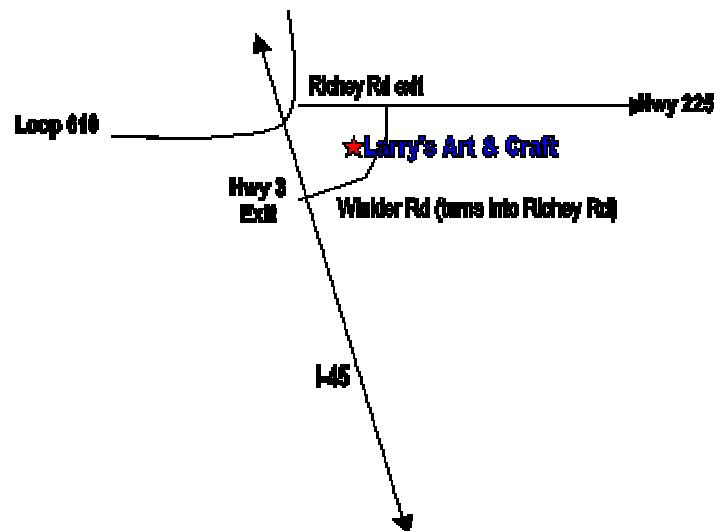
A function includes the monthly meeting, our Day of Sharing, Play Days which are held on Sunday afternoon, as well as classes sponsored by Houston Cake Club.

If you have attended two functions during the last twelve months, you will receive your 2006 membership card as soon as you renew your membership.

When you encourage friends to join the Houston Cake Club, please explain these rules to them so there is no misunderstanding.

Helen keeps the attendance records and issues the membership cards, and if you have any questions, please email Helen@osteenjewelry.com or call (713) 204-3218.

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



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The Houston Cake Club

MEMBERSHIP REQUEST/RENEWAL

THE HOUSTON CAKE CLUB meets on the 4th Tuesday of each month. Our fiscal year 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

Make **CHECK** Payable to **The Houston Cake Club**, or use **PayPal** – All the information is on our website.

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

President: Lori Gust
Vice President: Sandy Cook
Treasurer: Helen Osteen
Secretary: Judy Myers

Play Day Registration

November 6, 2005

Name: _____

Address: _____ Telephone: (____) _____

City: _____ State: ____ Zip Code: _____

Email Address: _____

Play fee is \$15. Members eligible for class discounts receive a \$5 discount.

Registration Fee is due by Oct 30th.

Deposits will not be refunded after Nov 1st

Make **CHECK** Payable to **The Houston Cake Club**. We also accept PayPal:
houstoncakeclub@osteenjewelry.com

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

?The Houston Cake Club member _____ Amount enclosed _____



The Batter Splatter Newsletter

November 2005

Volume 2 Issue 9

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

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

www.thehoustoncakeclub.com email: info@thehoustoncakeclub.com

Newsletter Editor: Helen Osteen, 2502 Esther Ave, Pasadena, TX 77502

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

Co-Editor: Sandy Cook, Sandy Cook, 2921 CR 604, Brazoria, TX 77422

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

Meeting is December 13th at 11 AM.

Our holiday luncheon will be held at Chabuca's Steaks & Rotisserie, 316 W Nasa Rd 1, Webster, Texas. The club will pay for the meal and a non-alcoholic beverage (limited to \$10) for each member that attends. If you wish to participate, bring a wrapped gift (limit \$10) and participate in a round robin Christmas, also known as rob your neighbor.

Please RSVP to Helen helen@osteenjewelry.com or Lori Gust info@houstoncakeclub.com no later than December 11th, so we can make reservations at the restaurant. IF you later find out you will be able to attend, please join us. Please RSVP even if you cannot attend.

We will also have a charity donation, either a toy or something for a women's shelter, and the gift should be unwrapped.

ICES 2006

The Texas ICES committees are working very hard to make this convention very special. After all, it is being held in Texas! Before 9/11, the cake room routinely had 1,000 or more cakes on display. Airline restrictions have made it much more difficult to bring sugar pieces, and many that were on display in New Orleans were marked "damaged in transit."

Please make plans to take several display pieces to the convention. I would encourage each of you to attend. It is definitely worth the time and money. There's nothing quite so gratifying as seeing your piece on display at the convention. However, if you cannot attend, you can send your display pieces to the convention.

Election of Officers

Nominations for officers will be made at the January 2006 meeting, and voted on at the February meeting. The officers will be installed in February. Lori will not run for President this coming year because she is the chairman of the Demonstration Committee for ICES 2006. Ballots will be sent out by mail and email after the January meeting. Members may cast their ballot in person, by mail or by email to Lori. If you send by email, Lori will remove the information that identifies you so the votes will be kept anonymous.

Birthday & Anniversary Wishes

Happy Birthday to you, Happy Birthday to you, Happy Birthday Dear **Sylvia Broussard** (November 3rd), and **Marlene Hollier** (November 15th). Happy Birthday to youuuuuuu!

Happy Anniversary to: **Susie & Peter Rasmussen** (November 30th).

Monthly Demos and Refreshments

Please sign up if you haven't done so. Email Helen Osteen Helen@osteenjewelry.com or call her at (713) 204-3218 to let her know what month and what you want to do.

	Demonstration	Refreshments
December 2005 January 2006	No demonstration this month Sandy Cook – marshmallow fondant	Holiday luncheon at Chabuca's Appreciation luncheon for Larry's employees; please bring a dish to the meeting
February 2006 March 2006 April 2006 May 2006 June 2006 July 2006 August 2006 September 2006		Judy Myers Tina Belden

Upcoming Events

February 12th ~ Texas ICES Area 4 Day of Sharing ~ Sandy Cook is the ICES Area 4 Alternate Representative, and she will be in charge of this Day of Sharing. Lunch will be provided, and the cost will be \$40.

March 5th ~ Play Day from 1 to 5 PM ~ more information later

June 4th ~ Play Day from 1 to 5 PM ~ more information later

July 20-23rd ~ ICES convention, Grapevine, Texas

August 27th ~ Play Day from 1 to 5 PM ~ more information later

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9/11/06; Toadstool



9/14/2006 – Bride & Groom

9/12-13,



Cinderella

Watch for registration forms on the website.

Discounts & Membership Discount Cards

There has been some confusion regarding earning a membership discount card and the procedures for obtaining discounts at several of the local cake shops. These vendors have been so gracious to offer Houston Cake Club members a discount when their card is presented. Lately, there have been some issues that need to be addressed so we can continue to enjoy the \$\$ off our purchases. Please review the agreement between our membership and the various local cake shops. This is a privilege and we need to remember to thank them for their generosity.

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6. Membership discount card **MUST** be presented **BEFORE** your purchase is rung up to receive a discount. The cashier must see your card to verify discount eligibility. The area stores may offer discounts to several area cake clubs. It is impossible, and should not be expected, for any of the store employees to remember who belongs to a club. No card, no discount.
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Helen keeps the attendance records and issues the membership cards, and if you have any questions, please email Helen@osteenjewelry.com or call (713) 204-3218.

November Events

The gingerbread play day was held November 6th. Eighteen people attended, and the gingerbread houses were outstanding. We garnered lots of clever decorating ideas from everyone there. **Pat Wiener** provided lots of handouts for various gingerbread projects.

Our November meeting was held on November 15th. **Dena Bryngelson** demonstrated her miniature roses, and they were so easy to make. We will post her demonstration notes and pictures on the website when they are available.

Kathy Brinkley and **Pat Wiener** demonstrated at Cy Fair Community College. Kathy and Pat provided the cakes, icing, and equipment necessary, and showed people how to decorate the cake.

ICES Conventions



July 20-23, 2006 – Grapevine, TX – Gaylord Texan

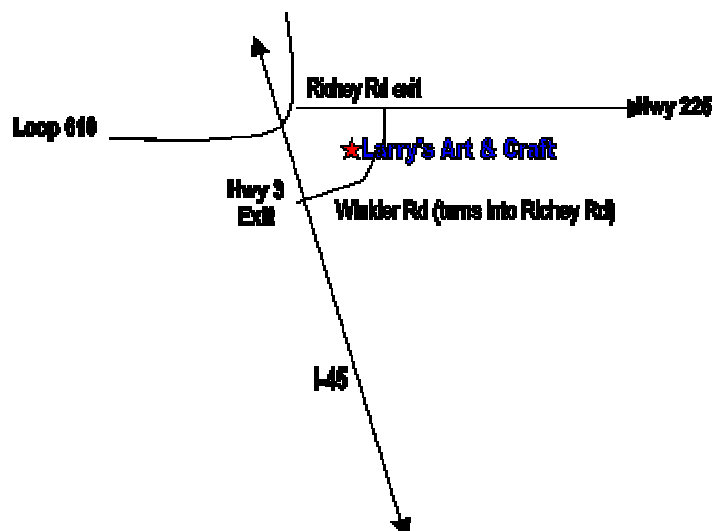
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Secretary: Judy Myers

Texas ICES Area 4 Day Of Sharing February 12, 2006

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Email address: _____

DOS registration: \$35.00 early/\$40.00 after Jan.31,2006 \$_____
(everyone over the age of 5)

Payment method: Check # _____ Cash _____

Make checks payable to: Sandy Cook

Send to: Sandy Cook (979) 265-5053 work
2921 CR 604 (979) 964-3926 home
Brazoria, TX 77422 (979) 236-5213 cell

Where: Lake Jackson Civic Center, 333 Hwy. 332 E, Lake Jackson, TX 77566
(979) 415-2600

Time: 9:00 am – 5 – 5:30 pm – Lunch will be \$10.00 per person provided by The Picket Fence – choice of 2 casseroles, salad, soup, and drinks.

Hotel across the street: Comfort Suites, 296 Abner Jackson Parkway, Lake Jackson (979) 297-5545



The Batter Splatter Newsletter

December 2005

Volume 2 Issue 10

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

Meeting is January 24th at 10 AM.

Please bring a dish to the meeting to show your appreciation to all the employees at Larry's. They go out of their way all year to support the Houston Cake Club, and this is our chance to do something for them.

Sandy Cook will demonstrate making marshmallow fondant.

Election of Officers

Nominations for officers will be made at the January 2006 meeting, and voted on at the February meeting. The officers will be installed in February. Lori will not run for President this coming year because she is the chairman of the Demonstration Committee for ICES 2006. Ballots will be sent out by mail and email after the January meeting. Members may cast their ballot in person, by mail or by email to Lori. If you send by email, Lori will remove the information that identifies you so the votes will be kept anonymous.

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Birthday & Anniversary Wishes

Happy Birthday to you, Happy Birthday to you, Happy Birthday Dear **Martha Hickman** (December 2nd), **Barbara Hawkins** (December 12th), **Jaine Hershey** (December 15th), **Suellen Lambert** (December 18th), **Jenine Ortega** (December 19th), **Kristina Moore** (December 21st), **Helen Osteen** (December 22nd), **Patty Patrick** (December 29th), **Pam Buras** (January 7th), **JoAnna Walker** (January 7th), and **Debra Lawson** (January 11th). Happy Birthday to youuuuuuu!

Happy Anniversary to: **Jenine & Kenneth Ortega** (December 3rd), and **Angela & Carlos Alvarez** (December 26th), **Pam & Joe Buras** (January 9th), and **Barbara & Larry Hawkins** (January 19th).

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September 2006		
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November 2006		
December 2006		

Upcoming Events

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February 13-14th ~ Laure'l Silverberg classes to be held at Larry's Arts & Crafts. More information will be posted shortly.

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ICES Conventions



July 20-23, 2006 – Grapevine, TX – Gaylord Texan

Cake Decorating Techniques



LEAF GARLAND CAKE

Leaf Garland Cake

Using an open star tip No. 18, pipe a white shell zigzag border along the top and bottom edge of the cake: Hold the bag at a 45-degree angle to the side of the cake; in a continuous line, squeeze and pull to the left, release and gently draw to the right, and so forth. With a leaf tip No. 70, pipe leaves in green icing: Position the tip on the inside edge of the zigzag border with the back of the bag facing you, and squeeze and hold the tip in place, then relax and pull toward you over the zigzag border, curving slightly to the right as you draw the leaf to a point. Use a round tip No. 5 to pipe a small dot in a lighter shade of green on the upper left side of each leaf.



RUSSIAN CAKE

Russian Cake

Coat the cake with [chocolate frosting](#). Mark the surface into four quadrants. Attach a Wilton open star tip No. 4B to a pastry bag, and hold at a 90-degree angle to the cake. Gently squeeze, then release halfway into each peak, drawing the tip up until the icing forms a point. Fill in each quadrant with one of four shades of icing, beginning with a row of peaks along one radius line, then completing the rest of the quadrant with neat rows.



THREE COLLAR CAKE

Three Collar Cake

Coat the cake with yellow icing, then use a strainer to dust the top with confectioners' sugar. Using a Wilton petal tip No. 127D, hold the pastry bag at a slight angle to the side of the cake, wide end facing down. Begin with the top band: In one continuous motion, squeeze the bag while rotating the cake turntable full circle. Each successive band should overlap slightly. To make the yellow rose on top of the cake, see [piping a rose](#).

Bakery - Flower Shop for Sale

Located at 106 Westheimer Ste. E

Contact Margaret Berszik for more information at 713-521-0315.



MONOGRAM CAKE

Monogram Cake

Coat the cake with the icing of your choice. Using a pastry bag fitted with the leaf tip No. 115, apply even pressure on the bag as you zigzag in a left-right motion all the way around the top edge of the cake. Use a round tip No. 3 to create both the dots around the base of the cake and the monogram on top.

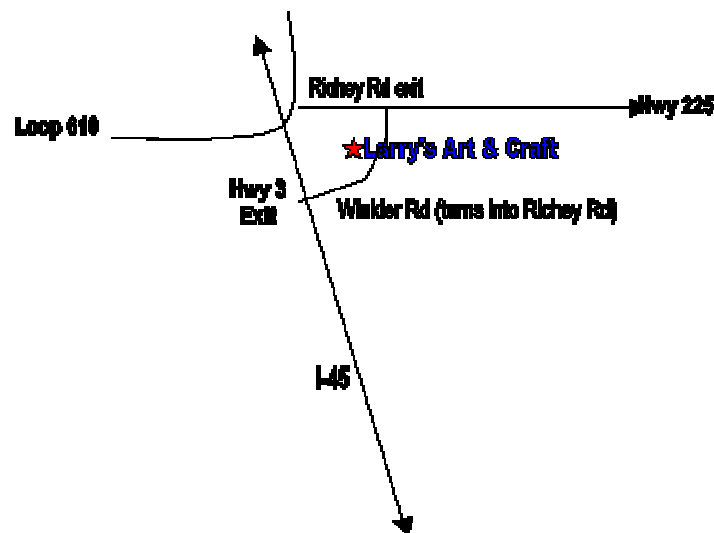


SNOWCAP CAKE

Snowcap Cake

Coat the cake with light-green icing, and dust with non-melting sugar (confectioners' sugar will dissolve into the icing). Using leaf tip No. 112 and starting at the center of the cake, hold the bag at a 90-degree angle to the cake and pipe peaks of snow in white buttercream: Gently apply pressure while moving the tip vertically in a zigzag motion. Stop squeezing halfway into each one, drawing the icing upward. Place the peaks as close together as possible.

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Texas ICES Area 4 Day Of Sharing February 12, 2006

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Address: _____

City: _____ State: _____ Zip: _____

Email address: _____

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(everyone over the age of 5)

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Send to: Sandy Cook (979) 265-5053 work
2921 CR 604 (979) 964-3926 home
Brazoria, TX 77422 (979) 236-5213 cell

Where: Lake Jackson Civic Center, 333 Hwy. 332 E, Lake Jackson, TX 77566
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Time: 9:00 am – 5 – 5:30 pm – Lunch will be \$10.00 per person provided by The Picket Fence – choice of 2 casseroles, salad, soup, and drinks.

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