



# The Batter Splatter Newsletter

## January 2006

Volume 2 Issue 12

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

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

[www.thehoustonscakeclub.com](http://www.thehoustonscakeclub.com) email: [info@thehoustonscakeclub.com](mailto:info@thehoustonscakeclub.com)

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## Meeting is February 28<sup>th</sup> at 10 AM.

Pat Wiener will lead a **hands on** demonstration of a baby dress. February will be another hands on demonstration. The supply list is attached to the newsletter.

### Election of Officers

Nominations for officers were taken January meeting. **President:** Denise Talbot; **Vice President:** Sandy Cook and Pat Wiener; **Secretary:** Judy Meyers and Kathy Brinkley; **Treasurer:** Helen Osteen

New officers will be elected and installed at the February meeting. Members only are allowed to vote. Members may cast their ballot in person, by mail or by email to Lori, [info@houstonscakeclub.com](mailto:info@houstonscakeclub.com). If you send by email, Lori will remove the information that identifies you so the votes will be kept anonymous.

### Upcoming Events

**February 12<sup>th</sup> ~ 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. Early bird registration is \$35 (before January 31, 2006). Lunch will be provided at an additional cost of \$10 per person. You can pay with one check for \$45, payable to Sandy Cook. Four

demos: **Laure'I Silverberg & Julie Motley** – painting on sugarcrafts, **Lori Gust** - marzipan, **Pat Wiener** – sugar molding, and **Dena Bryngelson** – airbrushing camouflage.

**February 13<sup>th</sup> and 14<sup>th</sup>** ~ **Laure'I Silverberg classes** to be held at Larry's Arts & Crafts.

**Gelatin Flowers**.....\$45.00 including lunch. All supplies will be furnished.

**Painting on Sugarcraft.** Class fee \$60.00 including lunch. Supplies: 2 sets of #4160 Plaid brush sets & boxes to take your stuff home in. Everything else is furnished.



**March 5<sup>th</sup>** ~ **Play Day** from 1 to 5 PM ~ more information later

**June 4<sup>th</sup>** ~ **Play Day** from 1 to 5 PM ~ more information later

**July 13-15<sup>th</sup>** ~ Jill Maytham will be teaching classes at Larry's in Pasadena. Jill is the founder of JEM Cutters in South Africa. This will be her first time teaching in the US. Come and learn her secrets. This is a rare opportunity to learn from such a talented lady.

- 13th - Using cutters effectively - check back & see what we'll be making
- 14th - Gumpaste foliage & flowers - check back for a list of flowers
- 15th - More Gumpaste flowers - check back for a list of flowers

**July 20-23<sup>rd</sup>** ~ ICES convention, Grapevine, Texas

**August 27<sup>th</sup>** ~ **Play Day** from 1 to 5 PM ~ more information later

**September 11-14, 2006** ~ **Debbie Brown** will be teaching classes at Larry's in Pasadena. Registration forms are on the website.



9/11/06; Toadstool



9/14/2006 – Bride & Groom

9/12-13th, Cinderella



## January Events

Everyone brought food to show our appreciation to the staff at Larry's Arts & Crafts.

Denise Talbot demonstrated gum paste booties. The handout is attached to this newsletter.

## For Sale

KopyKake 1000 with the decorating cards #1-490 then #631-700, and about 80 Character Pans. Debra Westberry, (281) 843-2623, [Morticia55@aol.com](mailto:Morticia55@aol.com)

## Ice Cream Bread

1	Pint	Premium ice cream (softened)
1.5	Cups	Self-rising flour

This two-ingredient bread is terrific any time of day. Pop it in the oven while you're fixing supper, or serve afternoon tea. Or toast for breakfast. Use your favorite flavor of ice cream to make this - strawberry to walnut ice cream - any flavor you want. Premium ice creams yielded the richest taste and texture, but less expensive brands work also. Results weren't good with low-fat ice cream. Select premium brand like Hagan Daaz. Butter Pecan and Rum Raisin are very good.

Stir together ice cream and flour, stirring just until flour is moistened. Spoon batter into a greased and floured 8-4 inch loaf pan. Bake 350° F for 40 to 45 minutes or until a wooden pick inserted in center comes out clean.

Batter may be divided in 2 greased 5X3 in loaf pans. Bake 350° F for 20 to 25 minutes. Bake in tube pan at 350° F degrees for 50 minutes. Recipe - from Southern Living Nov 2005 page 208

## Hawaiian Bread Dip

3	8 oz pkgs	Cream cheese
1	16 oz	Sour cream
2	C	Shredded sharp cheddar cheese
1	Bunch	Green onions, finely chopped
		Jalapeno peppers, chopped (to taste)
1	Pkg	Smoked ham, chopped
1		Hawaiian bread loaf

Mix all ingredients together. Remove dough from inside Hawaiian bread loaf. Fill with mixture. Cover bread loaf with foil so it does not burn but leave the mixture uncovered. (You can just cut a hole in the foil.) Bake at 300° F for one hour. Serve with bread bits removed from the bread loaf or Town House crackers.

## 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.

## Birthday & Anniversary Wishes

**Happy Birthday** to you **Jacqueline Pate** (February 7<sup>th</sup>), **Judy Myers** (February 10<sup>th</sup>), **Julia Miller** (February 13<sup>th</sup>), and **Denise Talbot** (February 24<sup>th</sup>).

**Happy Anniversary** to: **Catherine Dupree** (February 6<sup>th</sup>), **Martha & Mark Hickman** (February 7<sup>th</sup>), **Patty & Bobby Patrick** (February 15<sup>th</sup>), **Pat & Sonny Wiener** (February 21<sup>st</sup>), and **Sandy & Mike Cook** (February 22<sup>nd</sup>).

## Monthly Demos and Refreshments

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

February 2006	<b>Demonstration</b> Pat Wiener – hands on gumpaste baby dress	<b>Refreshments</b> Judy Myers
March 2006		Tina Belden
April 2006		
May 2006		
June 2006		
July 2006		
August 2006		
September 2006		
October 2006		
November 2006		
December 2006		
January 2007		Appreciation luncheon for Larry's employees; please bring a dish to the meeting

## ICES Conventions



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

## Houston Cake Club Ballot Election of Officers for 2006

Election results will be announced at the February meeting. If you cannot attend the meeting, either mail in the ballot or email it to Lori Gust, [info@houstoncakeclub.com](mailto:info@houstoncakeclub.com)

### President

Denise Talbot

### Vice-President

Sandy Cook

Pat Wiener

### Treasurer

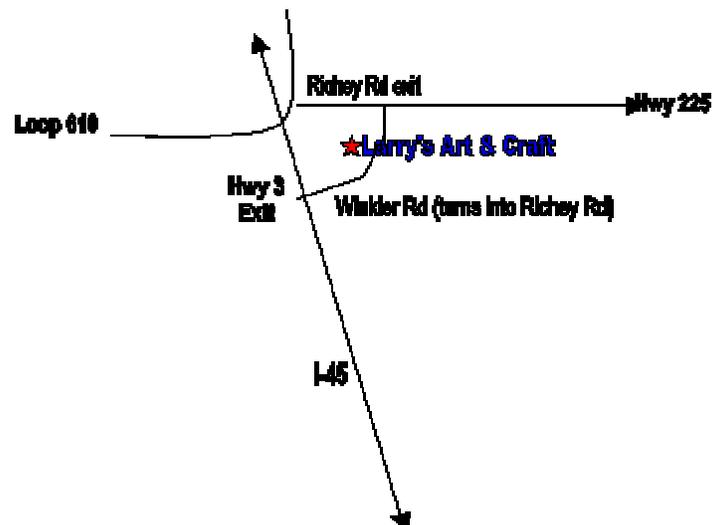
Helen Osteen

### Secretary

Judy Myers

Kathy Brinkley

**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.

# 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

Four demos: **Laure'I Silverberg & Julie Motley** – painting on sugarcrafts, **Lori Gust** - marzipan, **Pat Wiener** – sugar molding, and **Dena Bryngelson** – airbrushing camouflage.

Houston Cake Club will be hosting classes by **Laure'I Silverberg & Julie Motley** Feb. 13 & 14 at Larry's Arts and Crafts!!! Watch our site for more info  
[www.thehoustonscakeclub.com](http://www.thehoustonscakeclub.com)

## **Gumpaste Booties**

January booty demo by Denise Talbot and handout thanks to Pat Wiener.

Booties can be made from: Gumpaste, 50/50 paste or Fondant with Tylose

STEP 1: Roll paste very thin...cut out toe. Lay aside to "skin dry". If desired emboss on the 'toe' as soon as it is cut.

NOTE: Paste must be thin enough that cutter goes thru very easily, leaving a smooth clean edge. If paste is too thick you will have a rough, jagged edge. Rather than starting over you can save time by thinning down the piece you just cut. When thinned to the correct thickness cut again.

Any time you have a rough edge gently run your finger over that area and the jagged pieces will smooth into the paste. Your booties will not look good if you have any rough or jagged edges.

STEP 2: Cut out the 'heel' using paste the exact same thickness as the 'toe'. Cut out holes for shoe laces. Lay heel aside to "skin dry". OPTION: Use small plunger cutters to create different shaped holes for the shoe laces.

Step 2 Cont: Cut out 'sole' using paste as thick as the cutter will allow. Place sole on a piece of wax paper. This allows you to turn the bootie as you put it together. NOTE: The sole of the bootie cutter has 'toe' engraved on it. This will help you put the bootie together correctly.

STEP 3: Put a little gum glue around the toe of the 'sole'. Center the underside of the "toe" piece evenly around 'toe' of the "sole". The outside of the 'toe' piece will be the side that has "skin dried". Support toe with poly filling. Place a little gum glue on the heel of the sole and attach the heel. The heel and toe piece will come together on the side of the bootie. Put poly filling in back to hold heel while putting together. The ends of the 'heel' slightly overlap the front edges of the 'toe'. The ends of the 'heel' have the holes where the laces are to be inserted.

SHOE LACES: Roll paste thin. Use JEM strip cutter # 1 to cut the 2 laces. Thread the laces through the bootie as desired.

FINISHING STEPS: Front and base of booties. The base of the booties were trimmed with a medium strip using JEM cutter #2. Use a dressmaker's wheel, etc. to create stitches on the base strip.

The front can be embossed or a decorative piece can be cut out and attached to the front or a small flower arrangement can be added to the front. Use your imagination.

GENERAL INFORMATION: These are easier if made one at a time. The pieces will become too dry if cut out and left to "skin dry" for too long.

If you have heavy plastic flaps to protect the paste, the toe and heel pieces of the second bootie can be cut and covered until needed.

If embossing the toe piece will need to be marked as soon as it is cut. Uncover the heel and

toe while cutting out the sole of the second bootie. Follow all other steps from first bootie.

## **Supply List for February Hands-On Demonstration**

Pat Wiener will lead a **hands on** demonstration of a baby dress. February will be another hands on demonstration. If you choose to participate, Pat has provided a supply list.

- JEM Baby Dress cutter
- small gumpaste rolling pin
- Gumpaste rolling board or what ever you use to roll gumpaste out on
- 1 Tbsp. Shortening
- Dusting puff
- gum glue
- 3-4 art brushes
- paint pallet
- ball tool
- Super pearl dust
- 1 or more extra colors of petal dust or luster dust (colors for a baby's dress)
- firm foam pad (Cel pad) etc.
- FMM ribbon cutter, parsley chopper bought from Pat or any thing to help cut an even strip of gumpaste
- small pallet knife
- 2-3 lunch size baggies
- Something to carry work home in.

NOTE: If you have any decorative rolling pins bring a couple with you.

Gumpaste (and other items) will be furnished.

**Gum glue:** 1/2 Teaspoon Tylose sprinkled over 3 Tablespoons water. Let sit several hours, stir. Ready to use. Store in refrigerator when not being used.

If you do not have a dusting puff mix the following ingredients and bring to meeting. I have something for you to put the mixture in to create the puff. Pat

**Dusting puff:** Mix 3 Tablespoons of Corn starch & 3 Tablespoons of powdered sugar This baby dress is very easy. Everyone should be able to do at least 3 different dresses.

# The Houston Cake Club

## MEMEBERSHIP REQUEST/RENEWAL

THE HOUSTON CAKE CLUB meets on the 4th Tuesday of each month at Larry's Arts & Crafts in Pasadena. Our financial year runs from January to December, and new members pay a prorated membership fee based on when they join.

Jan - Mar \$20 ••• Apr - Jun \$15 ••• Jul - Sept \$10 ••• Oct - Dec \$5

To join, please complete the following form, make you check out to **The Houston Cake Club**, & mail the form along with your check to:

The Houston Cake Club  
PO Box 891473  
Houston, TX 77289

Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Email Address: \_\_\_\_\_

:Birthday: \_\_\_\_\_      Anniversary : \_\_\_\_\_  
                  day & month only                                      day & month only

Spouse's Name: \_\_\_\_\_

Recommended by: \_\_\_\_\_

Amount enclosed: \_\_\_\_\_

No information will be shared or distributed outside of The Houston Cake Club members.

Received: \_\_\_\_\_

Cash or Check No. \_\_\_\_\_

Receipt No. \_\_\_\_\_

**To Renew or Join by PayPal**, send payment  
[HoustonCakeClub@osteenjewelry.com](mailto:HoustonCakeClub@osteenjewelry.com)

# Laurel Silverberg Classes

## Registration

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

February 13, 2006 – Gelatin Flowers - \$45.00.....\_\_\_\_\_

February 14, 2006 – Painting on Sugarcraft - \$60.00.....\_\_\_\_\_

Total due: .....\_\_\_\_\_

Lunch will be provided both days

I can also take MasterCard and Visa for these classes also.

Sandy Cook, 2921 CR 604, Brazoria, TX 77422

979-236-5213 cell.....979-964-3926 home.....979-265-5055 work...979-265-5093 fax

**To register by PayPal**, send payment to [HoustonCakeClub@osteenjewelry.com](mailto:HoustonCakeClub@osteenjewelry.com)

# The Houston Cake Club

Jill Maytham Class(es)

Registration

July 13 - 15, 2006

Name: \_\_\_\_\_

Telephone: (\_\_\_\_\_) \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Email Address: \_\_\_\_\_

Effective use of cutters class - 7/13 .....\$ 105.....\$ \_\_\_\_\_

Gumpaste Foliage and flowers - 7/14..... \$105..... \$ \_\_\_\_\_

More Gumpaste Flowers - 7/15 .....\$105 ..... \$ \_\_\_\_\_

*All 3 classes* early registration (before June 1st)....\$295 ..... \$ \_\_\_\_\_

*All 3 classes* - (deposit \$150 to register) ..... \$ \_\_\_\_\_

*All 3 classes* - (Balance \$145 by June 1st) ..... \$ \_\_\_\_\_

Check Amount:..... \$ \_\_\_\_\_

Houston Cake Club members check *members only* section for discounts

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

**To register by PayPal**, send payment [HoustonCakeClub@osteenjewelry.com](mailto:HoustonCakeClub@osteenjewelry.com)

# The Houston Cake Club

Debbie Brown Class(es)

Registration

Sept 11 - 14, 2006

Name: \_\_\_\_\_

Telephone: (\_\_\_\_\_) \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Email Address: \_\_\_\_\_

Toad Stool class - 9/11 .....\$ 75 to register ..... \$ \_\_\_\_\_

Cinderella class - 9/12 & 13 .... \$150 .

Cinderella class - (deposit \$100 to register) ..... \$ \_\_\_\_\_

Cinderella class - (Balance \$50 by July 1st) ..... \$ \_\_\_\_\_

Bride & Groom 9/14 .....\$75 to register ..... \$ \_\_\_\_\_

**All 3 classes** early registration (before July 1st)....\$275 ..... \$ \_\_\_\_\_

**All 3 classes** - (deposit \$150 to register) ..... \$ \_\_\_\_\_

**All 3 classes** - (Balance \$125 by July 1st) ..... \$ \_\_\_\_\_

Check Amount:..... \$ \_\_\_\_\_

Houston Cake Club members check *members only* section for discounts

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

**The Houston Cake Club**

**PO Box 891473**

**Houston, Texas 77289-1473**

**To register by PayPal**, send payment [HoustonCakeClub@osteenjewelry.com](mailto:HoustonCakeClub@osteenjewelry.com)

## ROYAL-GEL TECHNIQUE

**Step I: TRANSFER METHOD**--lay a piece of wax paper over a pattern. Outline the pattern on top of the wax paper, with a number 2 tube in a parchment bag, filled with white buttercream icing.

Take the wax paper outline, and place the outline with the icing face down, on a pre-iced cake. The icing must be air dried before putting the pattern on the cake; on the wax paper will stick to the icing and tear the icing from the cake. With your finger trace over the outline. Remove the wax paper and you have an easy transfer.

**Step II: ROYAL-GEL**-----Mix equal amounts of royal icing and clean piping gel. Color the mixture with your desired shade. Or use royal icing that has been colored with clean piping gel.

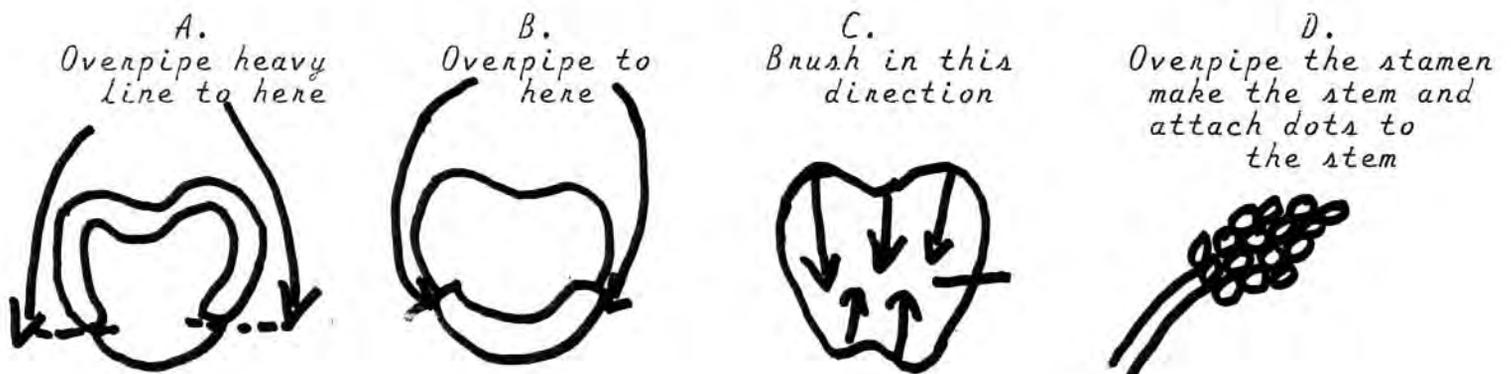
**Step III:--TRANSFER FILL IN--**

- Fill a parchment bag, with pale yellow Royal-gel, with a number 8 tube. Over-pipe, the white petal outlines. Build up with the Royal-gel, along the outer edges of the petals.
- Fill a parchment bag with deep yellow Royal-gel with a number 8 tube. Over pipe the center edges of the petals, covering the stamen.
- With a  $\frac{1}{4}$  inch wide flat tole brush, brush the dark yellow Royal-gel out towards the center of the petal. Brush the pale yellow Royal-gel towards the center, blend, as you brush. Leave a high ridge on the outer edge of the petal.
- Pipe in the stamen, in the center with a number one tube, filled with black piping gel.

Measurements differ in areas where the climate is humid or damp. Use a ratio of  $\frac{1}{3}$  Cup gel to  $\frac{2}{3}$  Cup Royal icing.

To make a more three-dimensional flower, use a mixture of  $\frac{1}{4}$  Cup gel to  $\frac{3}{4}$  Cup Royal icing.

This is a great way to use left-over colors of royal icing and gel.



## 3D Lace Hearts

By Pat Wiener

Tape heart pattern to the back side of a large flower former, made by Wilton.

Cover pattern with a piece of wax paper just a little larger than the pattern. Make sure wax paper is taped down smoothly. Any wrinkles will cause the hearts to break when removed. Put a fine film of shortening on wax paper.

### DOUBLE HEARTS:

Use tip 101 to make ruffles following the outline of the heart.

Then use tip 13 to make small shells on the inside edge of the ruffle.

Start the shells at the center point of the heart and work to the edge of one side. Then start the other side, again starting at the center point of the heart and work toward the other edge.

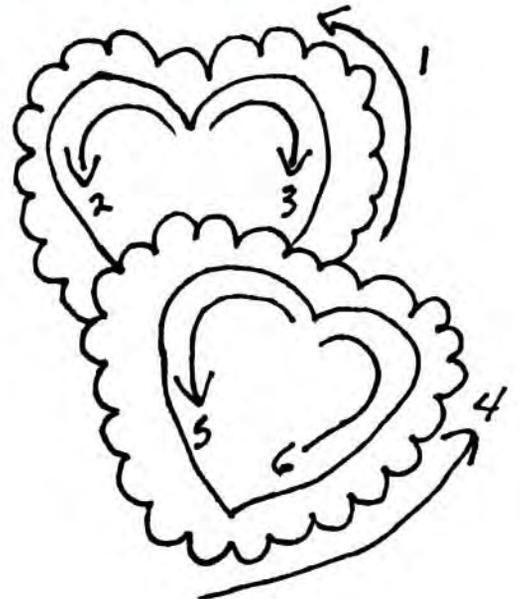
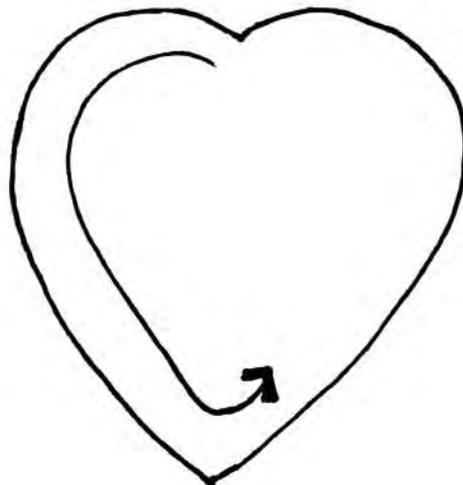
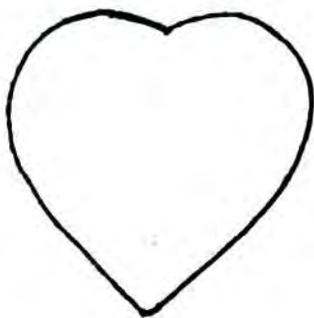
OPTIONAL: Take 3 mm pearls and place on top of the small shells. Push in lightly to make stick! Use 2 small pieces starting each piece at the center point and working toward the edge. As soon as finished sprinkle with white edible glitter. Once the top heart is finished do the bottom heart. The directions for the bottom heart are exactly as the top heart except for the pearls. Since the bottom heart is one whole heart the pearls can be added as one piece. Start at the top point and work back to the point, Cut off any excess pearls

NOTE: single small pearls can be used as centers of small flowers which can be added to the hearts.

### SINGLE HEARTS:

Do single hearts just like the bottom half of the double hearts.

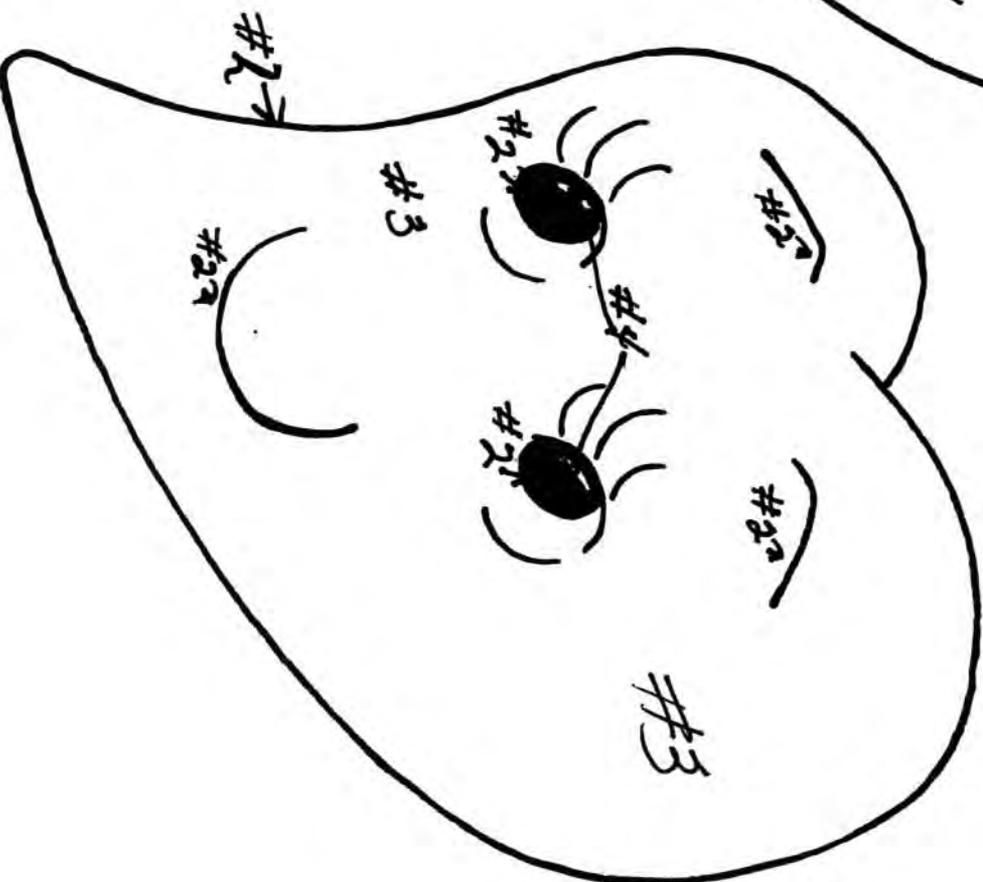
OPTIONAL: The shell can be left off and pearls pushed into the edge of the ruffle.







#1 - Red  
 #2 - Black  
 #3 - Pink  
 #4 - Blue



HEARTS: red  
 EYES: white & black  
 MOUTH & EYEBROWS: black



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Phone: 979-236-5213 Fax: 979-265-5093, [sangail3@yahoo.com](mailto:sangail3@yahoo.com)

## Meeting is February 28<sup>th</sup> at 10 AM.

Pat Wiener will lead a **hands on** demonstration of a baby dress that will compliment the baby booties we did in January. This baby dress is very easy. Everyone should be able to do at least 3 different dresses. The supply list is on page 5 of the newsletter.

### Election of Officers

Nominations for officers were taken January meeting. **President:** Denise Talbot; **Vice President:** Sandy Cook and Pat Wiener; **Secretary:** Judy Meyers and Kathy Brinkley; **Treasurer:** Helen Osteen

New officers will be elected and installed at the February meeting. Members only are allowed to vote. Members may cast their ballot in person, by mail or by email to Lori, [info@houstonscakeclub.com](mailto:info@houstonscakeclub.com). If you send by email, Lori will remove the information that identifies you so the votes will be kept anonymous.

### Texas Cookbook

The Texas Ices show committee is compiling a collection of recipes that will be shared with the folks that attend our convention in July. Do you have an old family favorite dish, cookies that Grandma was famous for, or a great hint or technique for any of the sugar arts that you would share with us? Be sure to include your name and town so everyone will

know who contributed so generously. Send to [Helen@osteenjewelry.com](mailto:Helen@osteenjewelry.com) or mail to Houston Cake Club, PO Box 891473, Houston TX 77289-1473.

## **Happy Birthday, Houston Cake Club!**

Can you believe it has been 2 years since the Houston Cake Club was started? Time sure has flown by and a lot of things have happened. We've had classes from some of the top sugar folks in the *world* – Debbie Brown, Cheri Elder, Glenda Galvez, Linda Reese, and Roland & Marsha Winbeckler. We were on TV *twice* with Jonathan Walton! We created Play Days on Sundays as an inexpensive way to have fun with sugar and hands-on learning guided by our own club members. We played with buttercream flowers, Elvis roses, fabric flowers, gingerbread houses – mini and standard size, marzipan, mermaids, muffin babies and rolled buttercream. Then there were the annual kitchen sales where we seemed to take home more than we brought to sell. Let's also not forget our 2 very successful annual Days of Sharing and all the wonderful demonstrations at the meetings. Laughter and sharing abounded – especially at our Christmas Parties. It was so nice for someone else to do the dishes, too. At the end of this year we had more than 60 members and a sizeable bank account to sponsor future events. Wow!

This year is heating up, too. We already have 2 great teachers scheduled – Jill Maytham from South Africa will use cutters to make wonderful gum paste flowers, foliage, and decoration and Debbie Brown from the UK will return to teach us more modeling. Our Day of Sharing is scheduled for September and we even have a few Play Days blocked out.

We would not have accomplished so much without a lot of helping hands. We all need to continue to volunteer in order to keep up the fun and success. Although it's easier to sit back, not volunteer, and just enjoy, you really do have more fun, enjoyment and a feeling of accomplishment when you become involved. So here's your chance to volunteer.....

We have a Play Day scheduled for March 5<sup>th</sup>. What we don't have is a topic or someone to lead. We need folks to come up with an idea and the supply list and let Helen or me know. Play Day has 4 hours so if your project is much shorter, don't worry. We can possibly schedule 2 different topics. You'll be among friends and we promise not to broadcast this across the world on live TV. So put your thinking caps on and volunteer.

As you may be aware, I've taken on the lead in coordinating the demonstrations for the ICES convention coming up in Grapevine (Dallas) in July of this year. This iceberg is taking more of my time and I don't feel it fair to ignore the Houston Cake Club. This is the reason I have chosen not to run for re-election this month. I have appreciated all the help and encouragement I've received and know your new president will also be as blessed to be involved with such a great group. To all those who have stepped forward to run for the various offices – thank you for volunteering your time & efforts. They won't go unrewarded. For those of you who have brought snacks or demonstrated for the monthly meetings, donated items to our Day of Sharing, or organized lunches for our classes, you, too, were a huge part of our success. No matter how small the effort may seem, know that it was greatly appreciated. Each tiny piece of the puzzle is significant to the whole. Know you made a difference and thank you.

Lori Gust

## Profiling our Members: Tina Belden

Hi, my name is Christina Belden, but I go by "Tina". My husband's name is Don and this coming June we will have been married for 20 years. We have 4 children, 3 boys; David, Jonathan & Brendon, and 1 girl, Ashley. We also have 3 wonderful grand children.

I have always loved to cook and bake. I was around 10 when I first started fooling with cake decorating. As I got older I developed a true interest in cake decorating. But by that time I was in my early 20s and a stay at home mom raising my children.

It was around 1993 when I was finally able to start taking cake decorating classes. I took Wilton's courses 1, 2 and 3 but was not very happy with what I was taught so started practicing on my own.

In 2004 I found out about the cake decorating classes at Larry's Arts & Crafts and have started taking classes again. This time I am taking courses 1, 2 and 3 again but I am also able to take more advanced classes. I hope eventually to be able to teach cake decorating.

I joined the Houston Cake Club in 2005.

I recently went to work part time for the Galena Park School District where I assist bus drivers with special Ed Students.

## Upcoming Events

**March 5<sup>th</sup> ~ Play Day** from 1 to 5 PM ~ Denise Talbot will show us how to make her Pasta Cake.



### Supply List:

- 6" or 8" dummy or cake covered with fondant on board that was wrapped in white with a red or green ribbon glued on the edge of the board. The dummy or cake MUST be covered before the meeting.
- bags, couplers, and size #4 tip
- small amount of red and green fondant (about the size of a golf ball)
- ivory tinted buttercream icing
- 1-1/2 lb package of fondant
- gum glue: sprinkle ¼ tsp Tylose over 3 Tbsp water and let sit 6 hours or overnight. Store in the refrigerator when not being used.
- small paint brush
- rolling pin, and rolling mat
- dust puff

**June 4<sup>th</sup> ~ Play Day** from 1 to 5 PM ~ **Men's Cakes.** Check back for more details

**July 13-15<sup>th</sup>** ~ Jill Maytham will be teaching classes at Larry's in Pasadena. Jill is the founder of JEM Cutters in South Africa. This will be her first time teaching in the US. Come and learn her secrets. This is a rare opportunity to learn from such a talented lady.

- 13th - Using cutters effectively - decorate a complete cake using JEM's new Floral Appliqué/Jacobean set of cutters. The cutters are included in the class fee.
- 14th - Gumpaste foliage & flowers - variety of foliage and flowers
- 15th - More Gumpaste flowers - frangipani, cymbidium orchids, life size calla lily, and more

**July 20-23<sup>rd</sup>** ~ ICES convention, Grapevine, Texas

**August 27<sup>th</sup>** ~ **Play Day** from 1 to 5 PM ~ more information later

**Sept 10<sup>th</sup>** - Houston Cake Club Day of Sharing - more information later

**September 11-14, 2006** ~ **Debbie Brown** will be teaching classes at Larry's in Pasadena. Registration forms are on the website.



**9/11/06; Toadstool**



**9/14/2006 – Bride  
& Groom**



**9/12-13th, Cinderella**

## Supply List for February Hands-On Demonstration

Pat Wiener will lead a **hands on** demonstration of a baby dress. If you choose to participate, Pat has provided a supply list.

- JEM Baby Dress cutter
- small gumpaste rolling pin
- Gumpaste rolling board or whatever you use to roll gumpaste out on
- 1 Tbsp. Shortening
- Dusting puff
- gum glue
- 3-4 art brushes
- paint pallet
- ball tool
- Super pearl dust
- 1 or more extra colors of petal dust or luster dust (colors for a baby's dress)
- firm foam pad (Cel pad) etc.
- FMM ribbon cutter, parsley chopper bought from Pat or any thing to help cut an even strip of gumpaste
- small pallet knife
- 2-3 lunch size baggies
- Something to carry work home in.

NOTE: If you have any decorative rolling pins, bring a couple with you.

Gumpaste (and other items) will be furnished.

**Gum glue:** 1/2 Teaspoon Tylose sprinkled over 3 Tablespoons water. Let sit several hours, stir. Ready to use. Store in refrigerator when not being used.

If you do not have a dusting puff mix the following ingredients and bring to meeting. I have something for you to put the mixture in to create the puff. Pat

**Dusting puff:** Mix 3 Tablespoons of corn starch & 3 Tablespoons of powdered sugar.

## For Sale

Wilton Garden Cake Stand for \$80.00; used once. Wilton Candle Stand with a matching separator/divider for \$25. Other cake supplies also. Contact Gabriella Villegas-Shorts, (713) 993-2479, (832) 681-2500, [gabriella429@yahoo.com](mailto:gabriella429@yahoo.com)

KopyKake 1000 with the decorating cards #1-490 then #631-700, and about 80 Character pans. Debra Westberry, (281) 843-2623, [Morticia55@aol.com](mailto:Morticia55@aol.com)

## 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.

## Birthday & Anniversary Wishes

**Happy Birthday** to you **Tina Belden** (March 20<sup>th</sup>).

**Happy Anniversary** to: **John & Lynn Martine** (March 8<sup>th</sup>), and **Elizabeth & Fernando Estrada** (March 19<sup>th</sup>)

## Monthly Demos and Refreshments

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

	<b>Demonstration</b>	<b>Refreshments</b>
March 2006	Jaine Hershey (tree ornaments)	Tina Belden
April 2006		Debra Singletary
May 2006		Jaine Hershey
June 2006		Shar Baker
July 2006		
August 2006		
September 2006		
October 2006		
November 2006		
December 2006		
January 2007		Appreciation luncheon for Larry's employees; please bring a dish to the meeting
February 2007		

## ICES Conventions

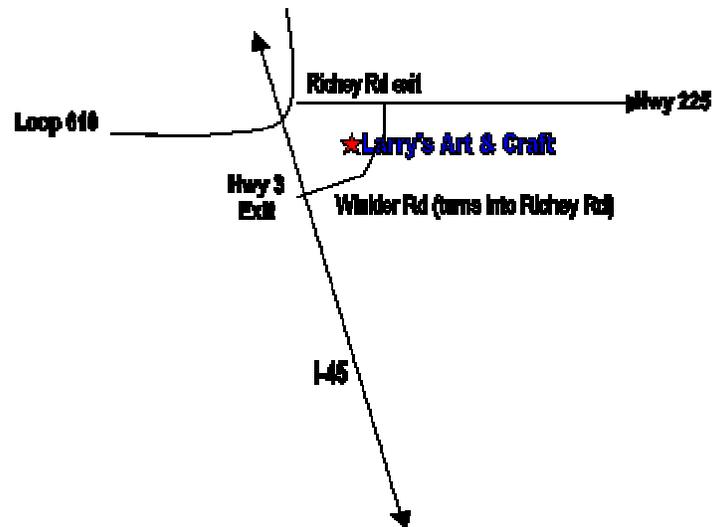


July 20-23, 2006 – Grapevine, TX – Gaylord Texan

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

## MEMEBERSHIP REQUEST/RENEWAL

THE HOUSTON CAKE CLUB meets on the 4th Tuesday of each month at Larry's Arts & Crafts in Pasadena. Our financial year runs from January to December, and new members pay a prorated membership fee based on when they join.

Feb – Apr \$20 ••• May - Jul \$15 ••• Aug - Oct \$10 ∞ Nov - Jan \$5

To join, please complete the following form, make you check out to **The Houston Cake Club**, & mail the form along with your check to:

The Houston Cake Club  
PO Box 891473  
Houston, TX 77289

Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Email Address: \_\_\_\_\_

:Birthday: \_\_\_\_\_ Anniversary : \_\_\_\_\_  
day & month only day & month only

Spouse's Name: \_\_\_\_\_

Recommended by: \_\_\_\_\_

Amount enclosed: \_\_\_\_\_

No information will be shared or distributed outside of The Houston Cake Club members.

Received: \_\_\_\_\_

Cash or Check No. \_\_\_\_\_

Receipt No. \_\_\_\_\_

**To Renew or Join by PayPal**, send payment  
[HoustonCakeClub@osteenjewelry.com](mailto:HoustonCakeClub@osteenjewelry.com)

# The Houston Cake Club

Jill Maytham Class(es)

Registration

July 13 - 15, 2006

Name: \_\_\_\_\_

Telephone: (\_\_\_\_\_) \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Email Address: \_\_\_\_\_

Effective use of cutters class - 7/13 .....\$ 105.....\$ \_\_\_\_\_

Gumpaste Foliage and flowers - 7/14..... \$105..... \$ \_\_\_\_\_

More Gumpaste Flowers - 7/15 .....\$105 ..... \$ \_\_\_\_\_

*All 3 classes* early registration (before June 1st)....\$295 ..... \$ \_\_\_\_\_

*All 3 classes* - (deposit \$150 to register) ..... \$ \_\_\_\_\_

*All 3 classes* - (Balance \$145 by June 1st) ..... \$ \_\_\_\_\_

Check Amount:..... \$ \_\_\_\_\_

Houston Cake Club members check *members only* section for discounts

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

**To register by PayPal**, send payment [HoustonCakeClub@osteenjewelry.com](mailto:HoustonCakeClub@osteenjewelry.com)

# The Houston Cake Club

Debbie Brown Class(es)

Registration

Sept 11 - 14, 2006

Name: \_\_\_\_\_

Telephone: (\_\_\_\_\_) \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Email Address: \_\_\_\_\_

Toad Stool class - 9/11 .....\$ 75 to register ..... \$ \_\_\_\_\_

Cinderella class - 9/12 & 13 .... \$150 .

Cinderella class - (deposit \$100 to register) ..... \$ \_\_\_\_\_

Cinderella class - (Balance \$50 by July 1st) ..... \$ \_\_\_\_\_

Bride & Groom 9/14 .....\$75 to register ..... \$ \_\_\_\_\_

**All 3 classes** early registration (before July 1st)....\$275 ..... \$ \_\_\_\_\_

**All 3 classes** - (deposit \$150 to register) ..... \$ \_\_\_\_\_

**All 3 classes** - (Balance \$125 by July 1st) ..... \$ \_\_\_\_\_

Check Amount:..... \$ \_\_\_\_\_

Houston Cake Club members check *members only* section for discounts

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

**The Houston Cake Club**

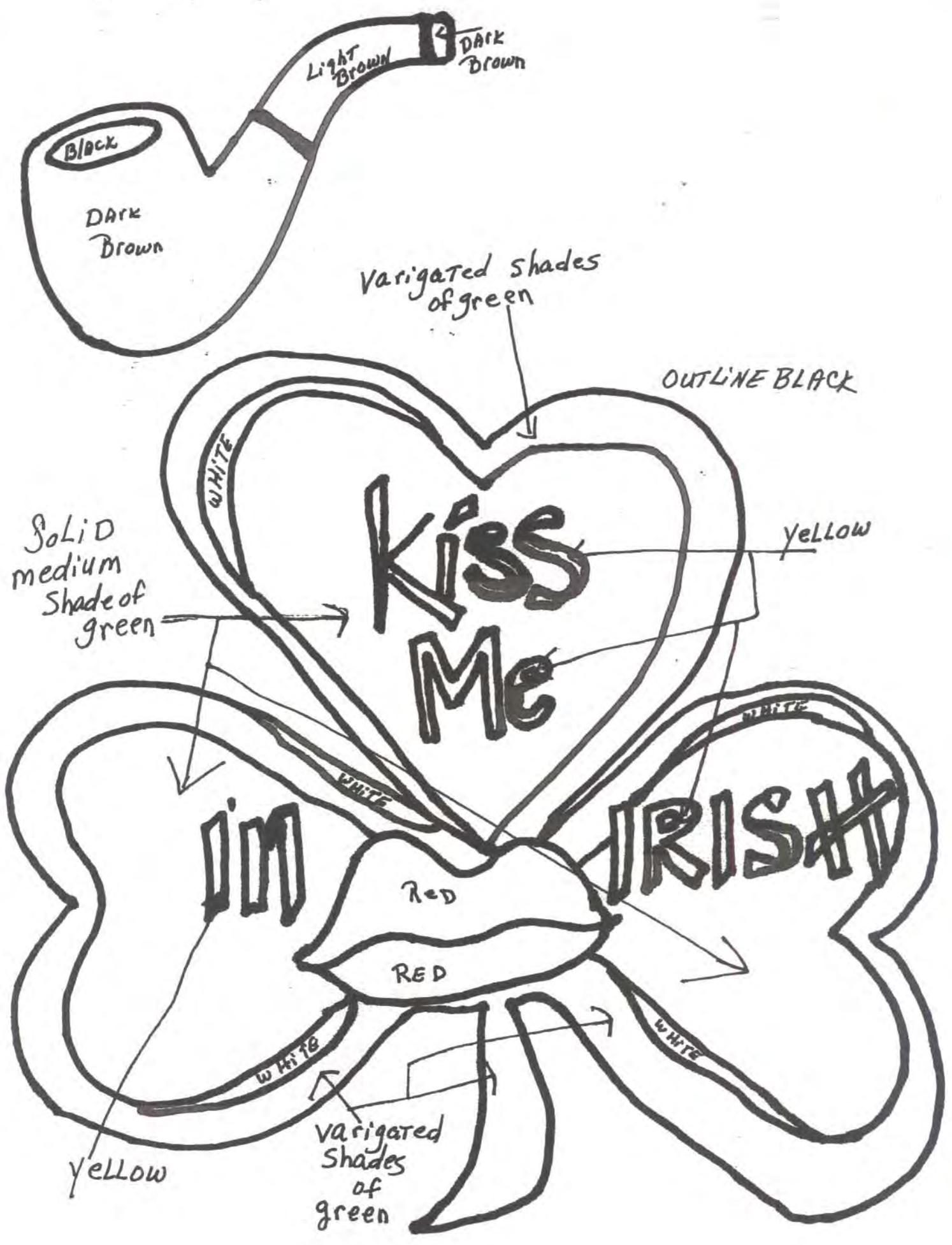
**PO Box 891473**

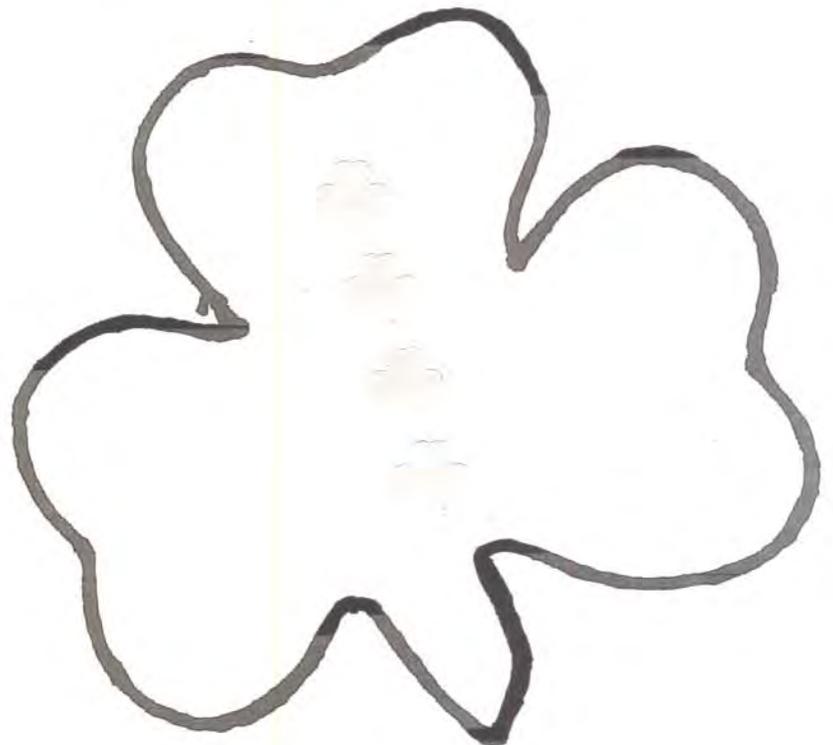
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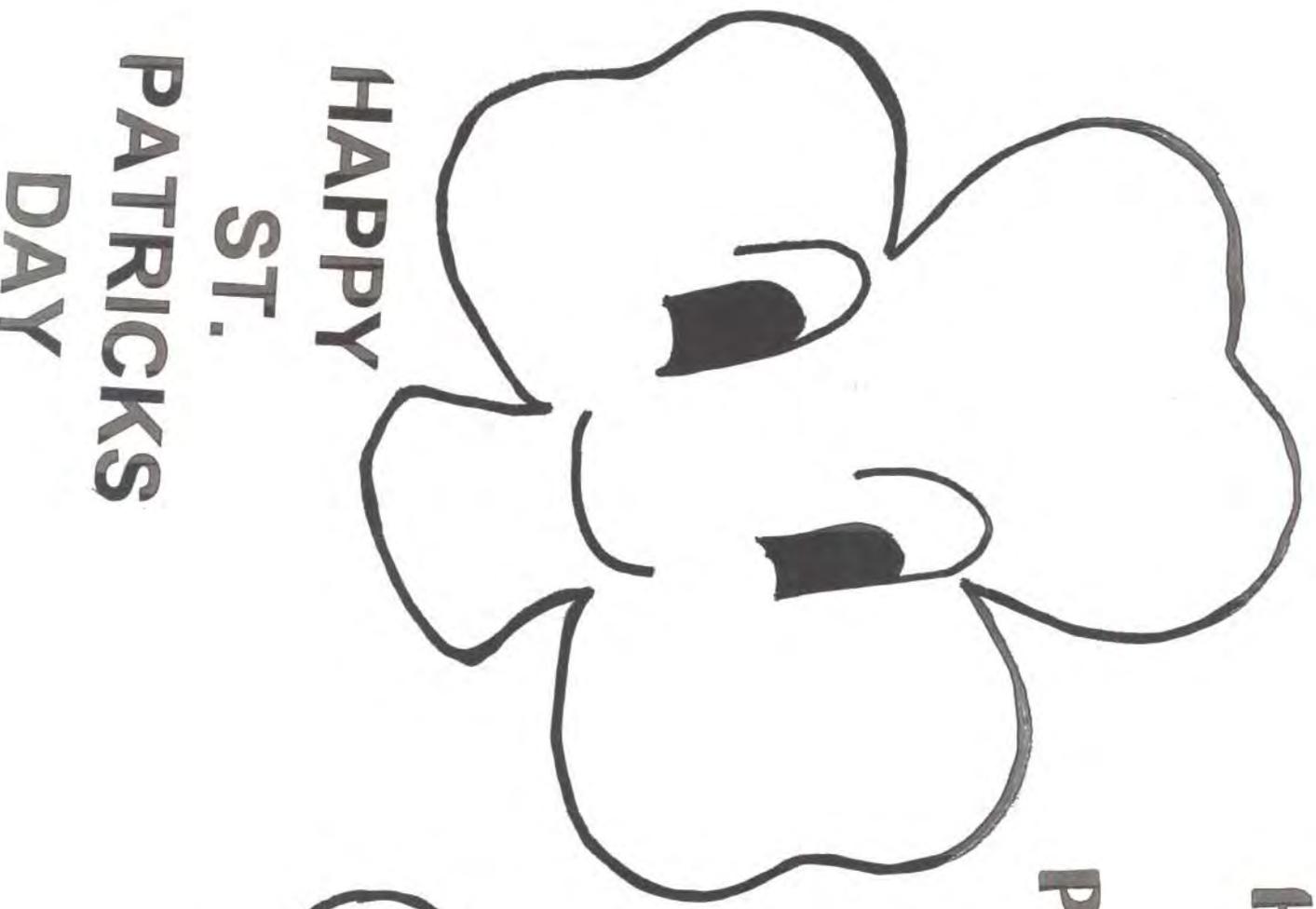
**To register by PayPal**, send payment [HoustonCakeClub@osteenjewelry.com](mailto:HoustonCakeClub@osteenjewelry.com)



1. Violin: Brown
2. Hair: White
3. Hatband, Collar, Cuffs, shoes: Golden Yellow
4. Shirt, leggings: Green
5. Hat: Black
6. Face: Flesh





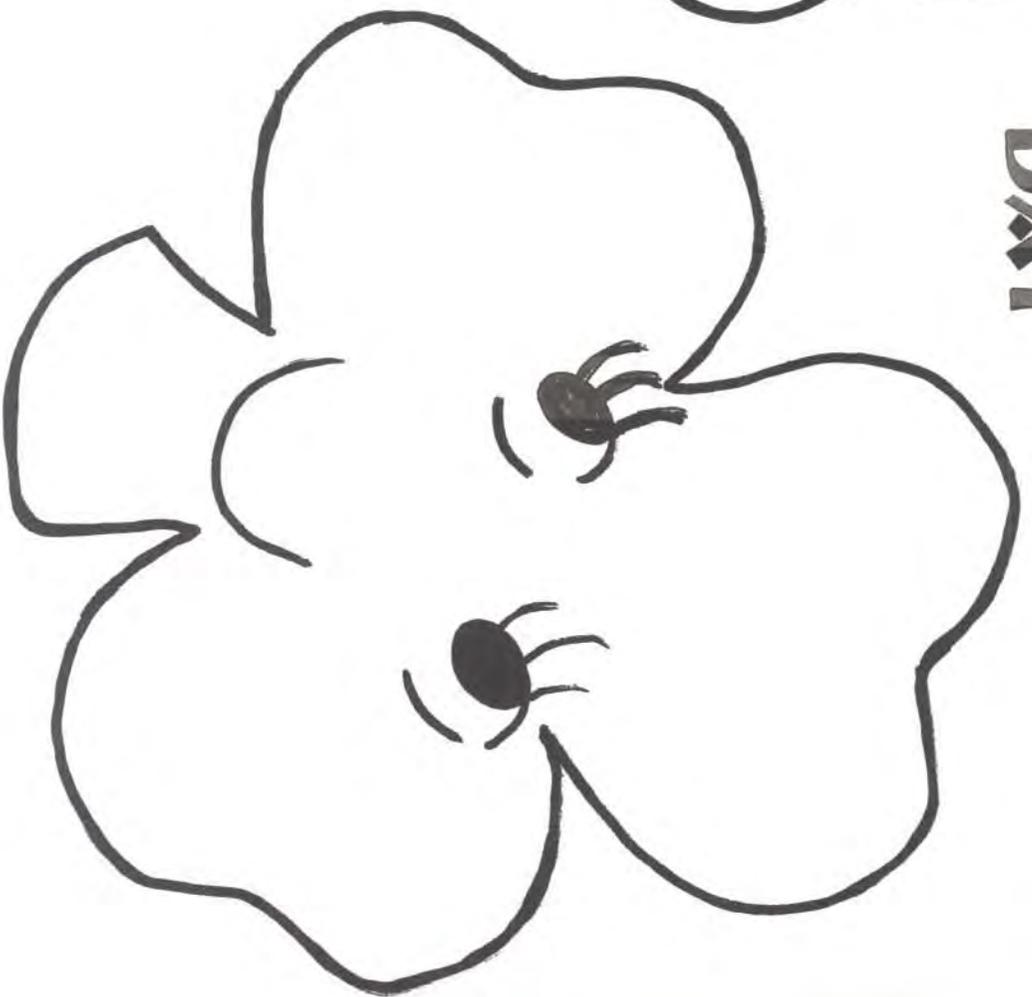


**HAPPY**

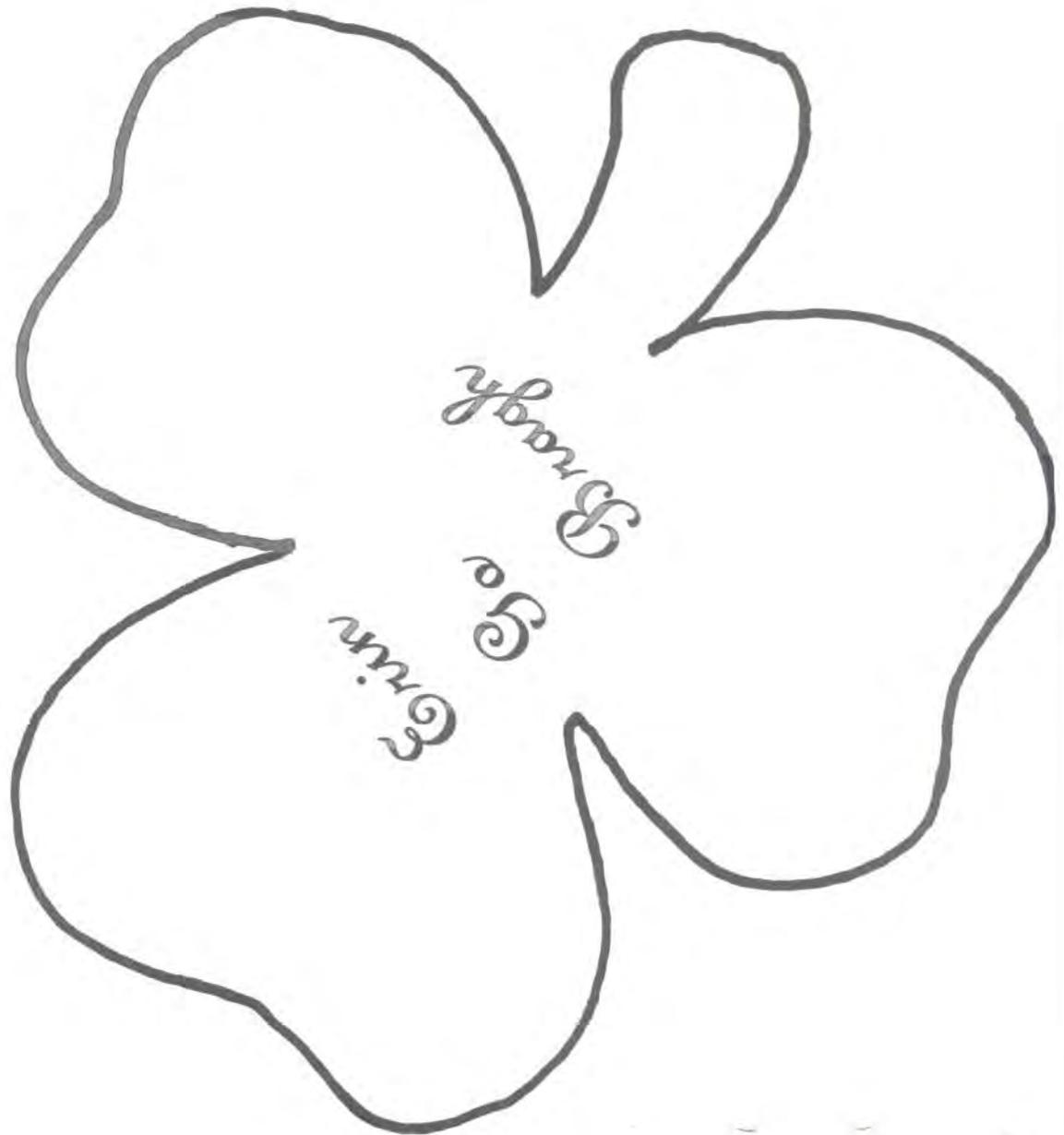
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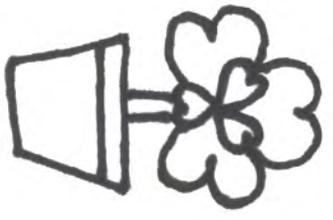
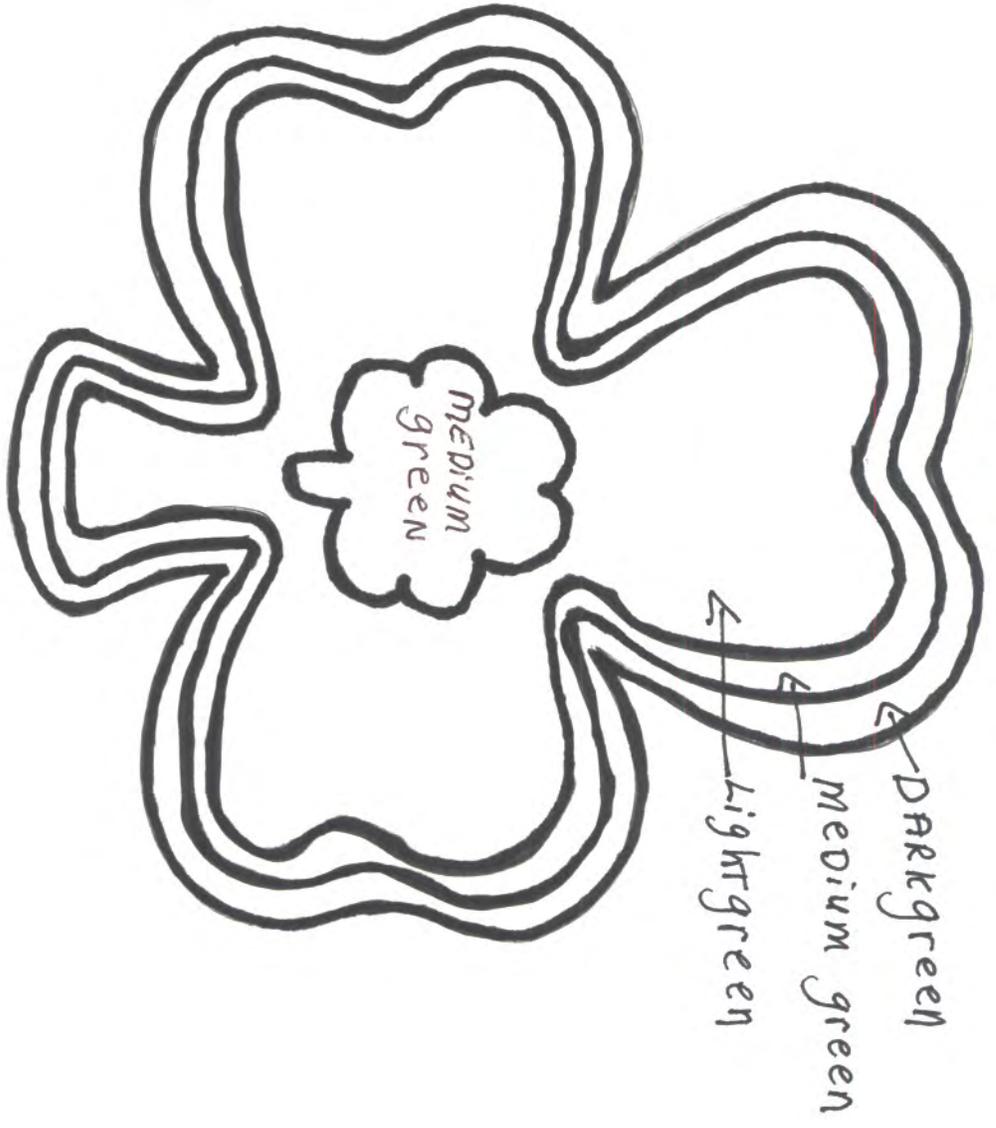
**PATRICKS**

**DAY**



**HAPPY**  
**ST.**  
**PATRICKS**  
**DAY**







**ERIN GO**

**BRAGH**



# The Batter Splatter Newsletter

## March 2006

Volume 3 Issue 2

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

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

[www.thehoustonscakeclub.com](http://www.thehoustonscakeclub.com) email: [info@thehoustonscakeclub.com](mailto:info@thehoustonscakeclub.com)

**Newsletter Editor:** Helen Osteen, Phone: (713) 204-3218, [helen@osteenjewelry.com](mailto:helen@osteenjewelry.com)

**Co-Editor:** Pat Wiener, Phone: (713) 962-5478, [patbwiener@yahoo.com](mailto:patbwiener@yahoo.com)

**Meeting is March 28<sup>th</sup> at 10 AM.**

Jaine Hershey will demonstrate sugar tree ornaments.

### New Officers

**President:** Denise Talbot; **Vice President:** Pat Wiener; **Secretary:** Judy Meyers;  
**Treasurer:** Helen Osteen

### New Restaurant

**Judy Myers** and her husband just opened a fantastic new place in Seabrook - **The Riviera Restaurant**, 2513 Nasa Parkway, Seabrook 281-326-0900 - Dining on the water and banquets. Open weekdays and on Saturdays and Sundays for breakfast. Good luck Judy!

### Profiling our President, Denise Talbot

Denise Guntner Talbot, married for almost 24 years to Barry Paul Talbot, 3 children, 1 daughter in law, 1 grandson, Kade, 1-1/2 years old.

Denise decorating to make a wedding cake for a small reception for my son and daughter-in-law at my church. I took my Wilton Course I, II, and III starting in April of 2004. Took a course in fondant and gum paste in June and took a class from Eleanor Rielander in July.

Made my first wedding cake for money in September of 04. I continued to take classes from Colette Peters, Linda Reese, Jennifer Dontz and Laure'I Silverberg. I participated in ICES and displayed a cake.

I joined the Houston Cake Club in May 05 and have participated as much as possible. I am a member and moderator on the board LadyCakes.com where I have learned so much.

I enjoy designing wedding cakes and doing something out of the ordinary and I love to make gum paste flowers. I have spent a fortune buying cool cake toys - it is like a major addiction that I do not want to recover from.

I have been so lucky to have met so many wonderful people these past two years that have opened up a whole new world to me. I have made new friends that are so dear to me and that I have learned so much from.

When I am not up to my ears in powdered sugar, I love to cook. My hobbies are genealogy, folk art painting, ceramics, faux finishing, reading, and chasing down the nearest Starbucks for a latte.

When we left our home when Hurricane Rita forced us out, I took my genealogy files, my pictures of my children/family, and a duffle bag full of cake toys! I love to travel - I will go just about anywhere at any time.

I am a representative for Sherwin Williams and call on Wal-Mart stores.

## **Upcoming Events**

**April 1-2** ~ Capital Confectioners' Cake & Sugar Art Show & Competition, Austin, Texas.  
<http://www.allinonebakeshop.com/clubandevents.asp>

**June 4<sup>th</sup>** ~ **Play Day** from 1 to 5 PM ~ **Men's Cakes** ~ more information later

**June 25<sup>th</sup>** ~ **Frosting Creators Cake Club Day of Sharing, San Antonio.** For more information, email Dolores DeHoyos, [Lola45Dolores@aol.com](mailto:Lola45Dolores@aol.com) or call (210)355-3362.

**July 13-15<sup>th</sup>** ~ **Jill Maytham** will be teaching classes at Larry's in Pasadena. Jill is the founder of JEM Cutters in South Africa. This will be her first time teaching in the US. Come and learn her secrets. This is a rare opportunity to learn from such a talented lady.

- 13th - Using cutters effectively - check back & see what we'll be making
- 14th - Gumpaste foliage & flowers - check back for a list of flowers
- 15th - More Gumpaste flowers - check back for a list of flowers

<http://www.houstoncakeclub.com/classesGen/jill.htm>

**July 20-23<sup>rd</sup>** ~ **ICES convention**, Grapevine, Texas

**August 27<sup>th</sup>** ~ **Play Day** from 1 to 5 PM ~ more information later

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9/11/06; Toadstool



9/14/2006 – Bride & Groom

9/12-13th, Cinderella



## March Events

**Denise Talbot** conducted Play Day on her Pasta Cake. We had a lot of fun with that cake.

## For Sale

**Mary Richards** is closing her store and she has 3 sections of double-sided gondola shelves for sale (these can be stand alone or combined to look like one long shelf), 2 lighted jewelry cases (one is 5 foot, one is 6 foot long), a cashier stand, 2 metal credenzas, 1 metal desk, 1 cash register, open/close lighted sign, round convex mirror, small corner mirror, and other store equipment for sale. Call for pricing: 832-563-2496, Mary Richards

## ICES 2006

The Texas ICES committees are working very hard to make this convention very special. **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.

### Free Magazines!

[www.verybestbaking.com](http://www.verybestbaking.com) is the Nestlé website that features baking and seasonal items. To get the **2005 Very Best Baking Holiday Magazine**, simply register to become a Very Best Baker. The website has lots of baking articles, tips on melting chocolate, etc. Check it out!

[www.kraftfoods.com/share](http://www.kraftfoods.com/share) is the link to the Kraft website where you can sign up to receive Food & Family Magazine 5 times a year. The magazine provides 60 pages of recipes delivered to your door. It has tips and techniques from the Kraft kitchens.

### Birthday & Anniversary Wishes

Happy Birthday to **Terry Cruz** (April 8<sup>th</sup>).

Happy Anniversary to **Sandy & Mike Cook**, (April 22<sup>nd</sup>).

### Monthly Demos and Refreshments

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

	<b>Demonstration</b>	<b>Refreshments</b>
Mar 2006	Jaine Hershey	Tina Belden
Apr 2006		Debra Singletary
May 2006		Jaine Hershey
Jun 2006		Shar Baker
July 2006		
Aug 2006		
Sep 2006		
Oct 2006		
Nov 2006		
Dec 2006		
Jan 2007		
Feb 2007		Appreciation luncheon for Larry's employees; please bring a dish to the meeting

## ICES Conventions



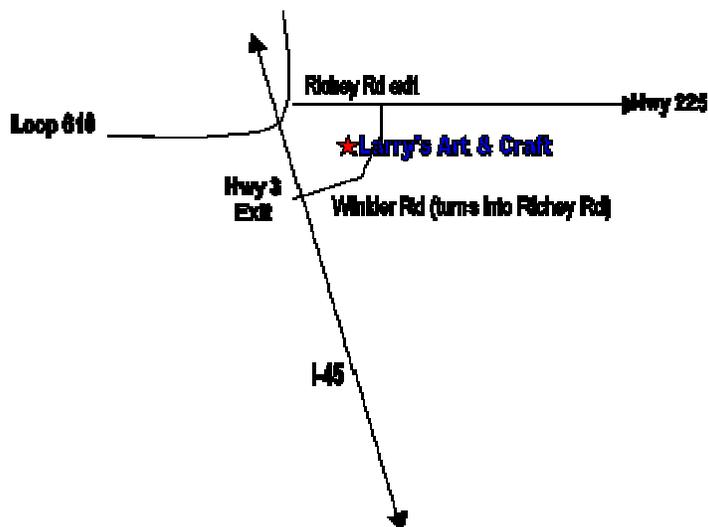
July 20-23, 2006 – Grapevine, TX – Gaylord Texan

July 26-29, 2007 – Omaha, NE

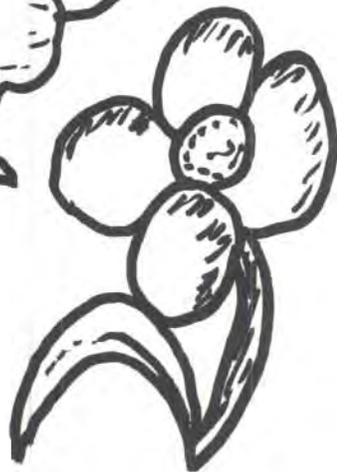
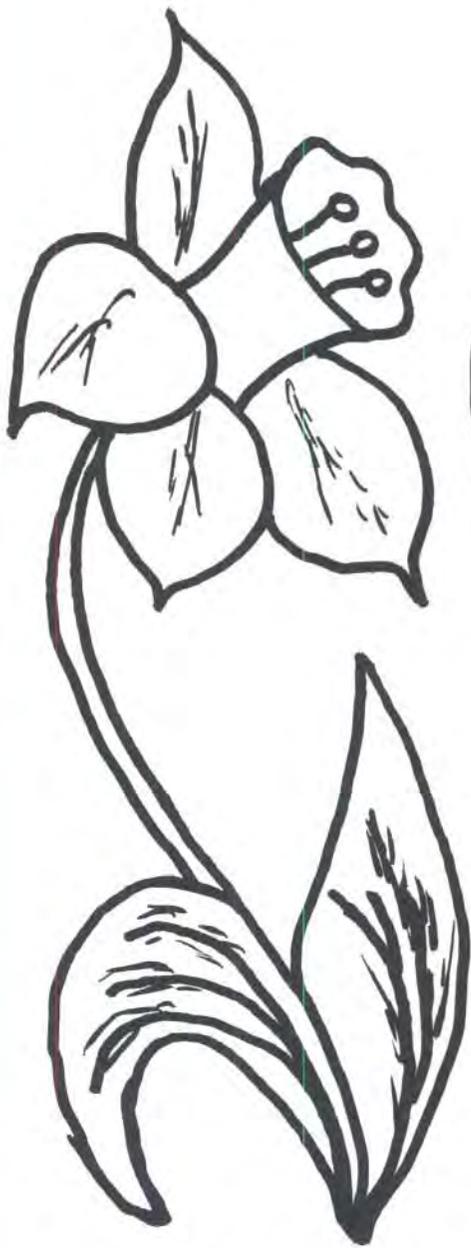
July 24-27, 2008 – Orlando, FL

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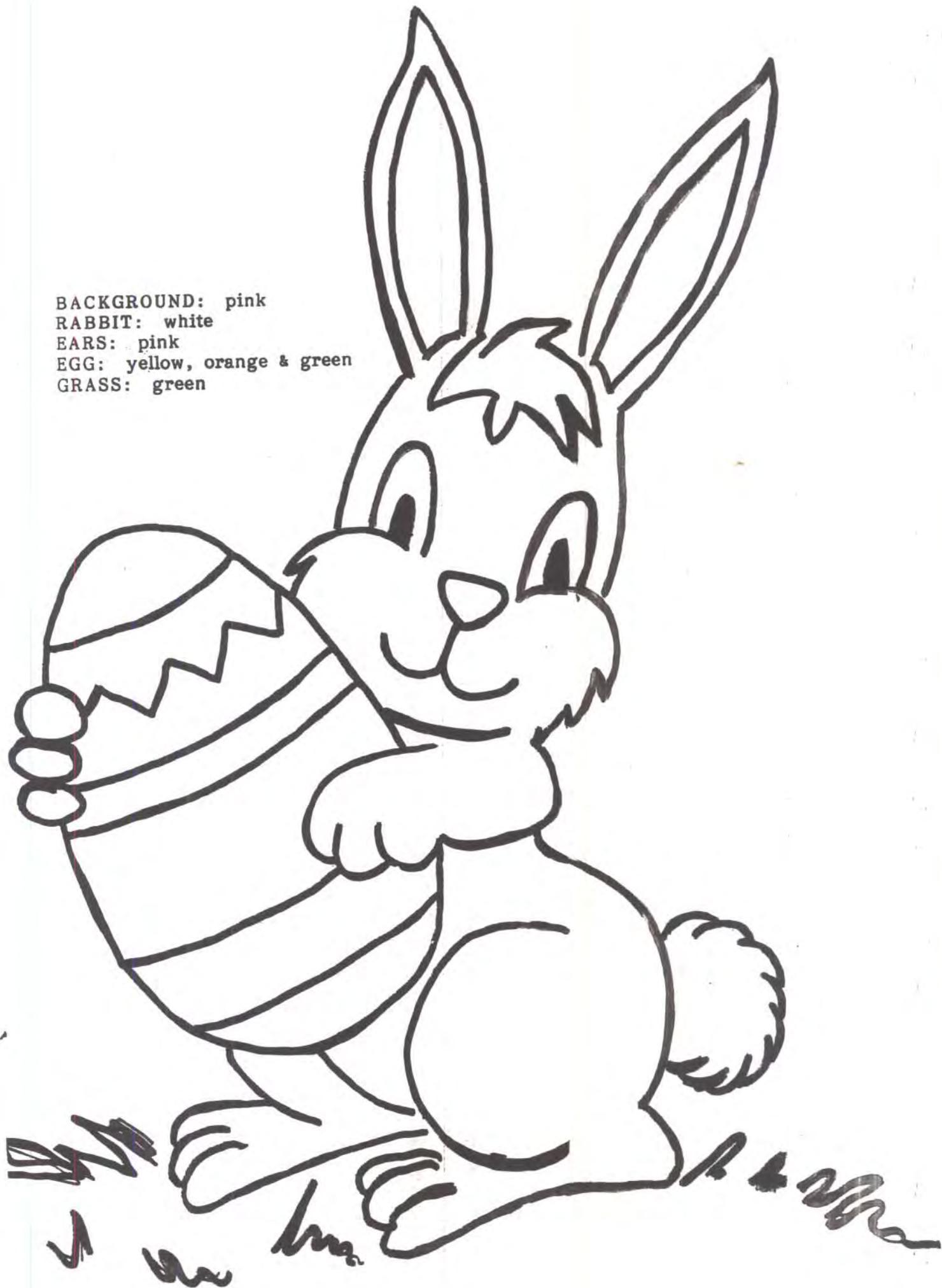
Larry's Arts & Crafts, 1510 Richey Rd., Pasadena, TX 713-477-8864



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.



BACKGROUND: pink  
RABBIT: white  
EARS: pink  
EGG: yellow, orange & green  
GRASS: green

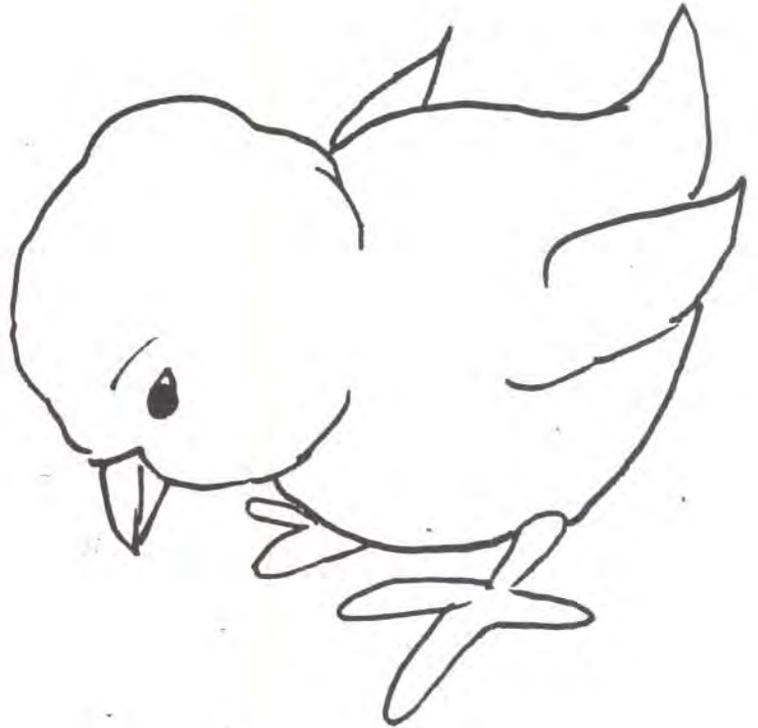
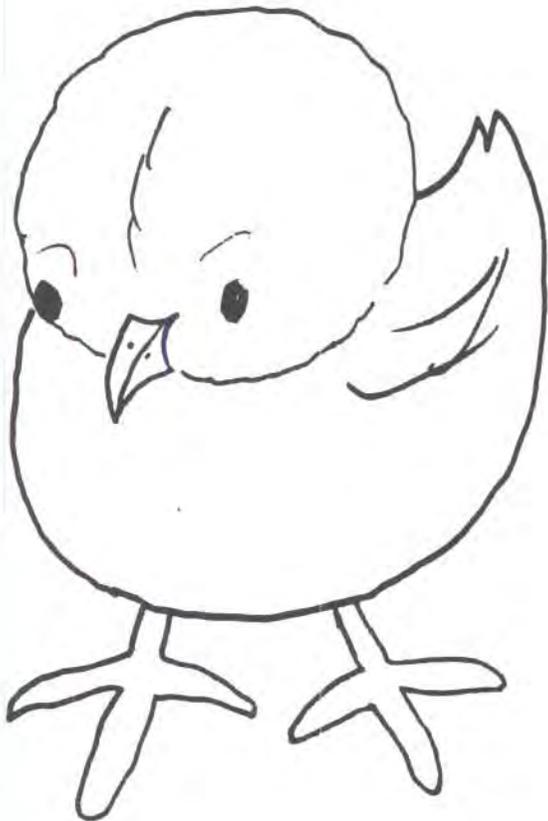
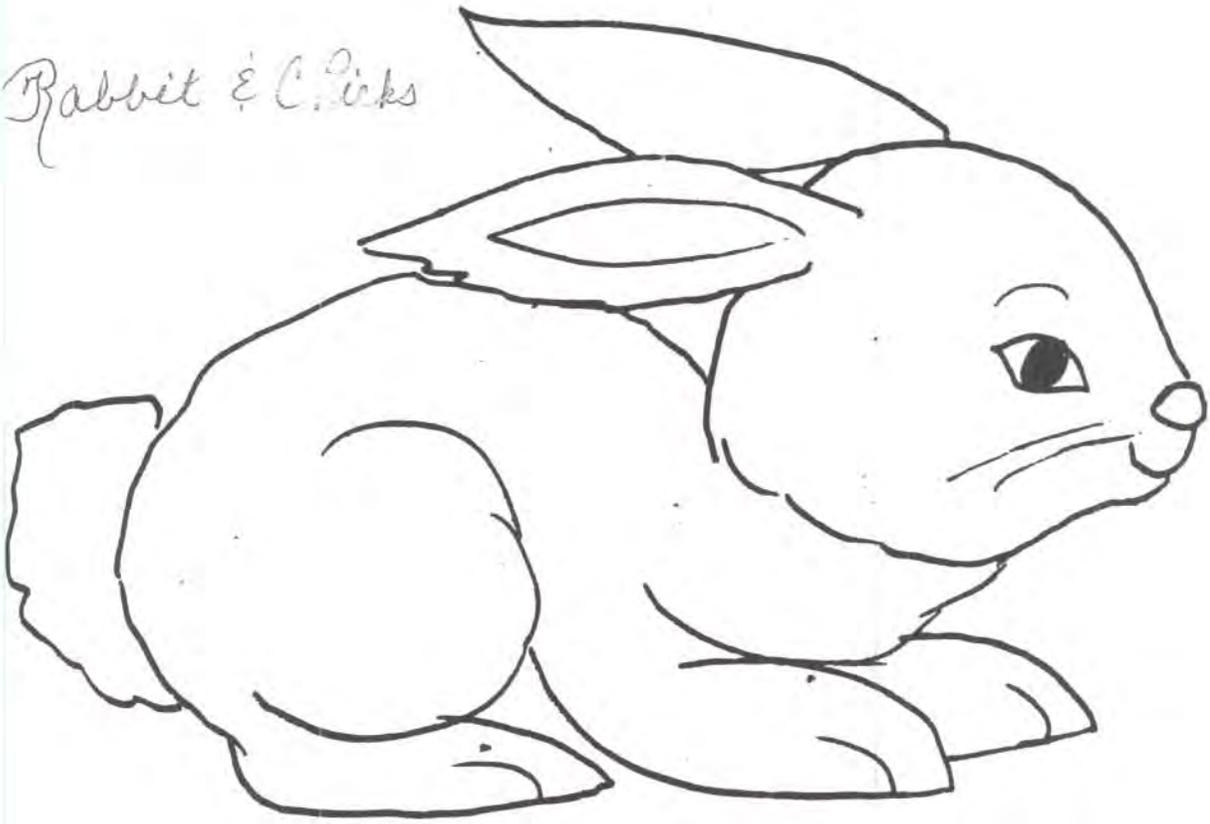


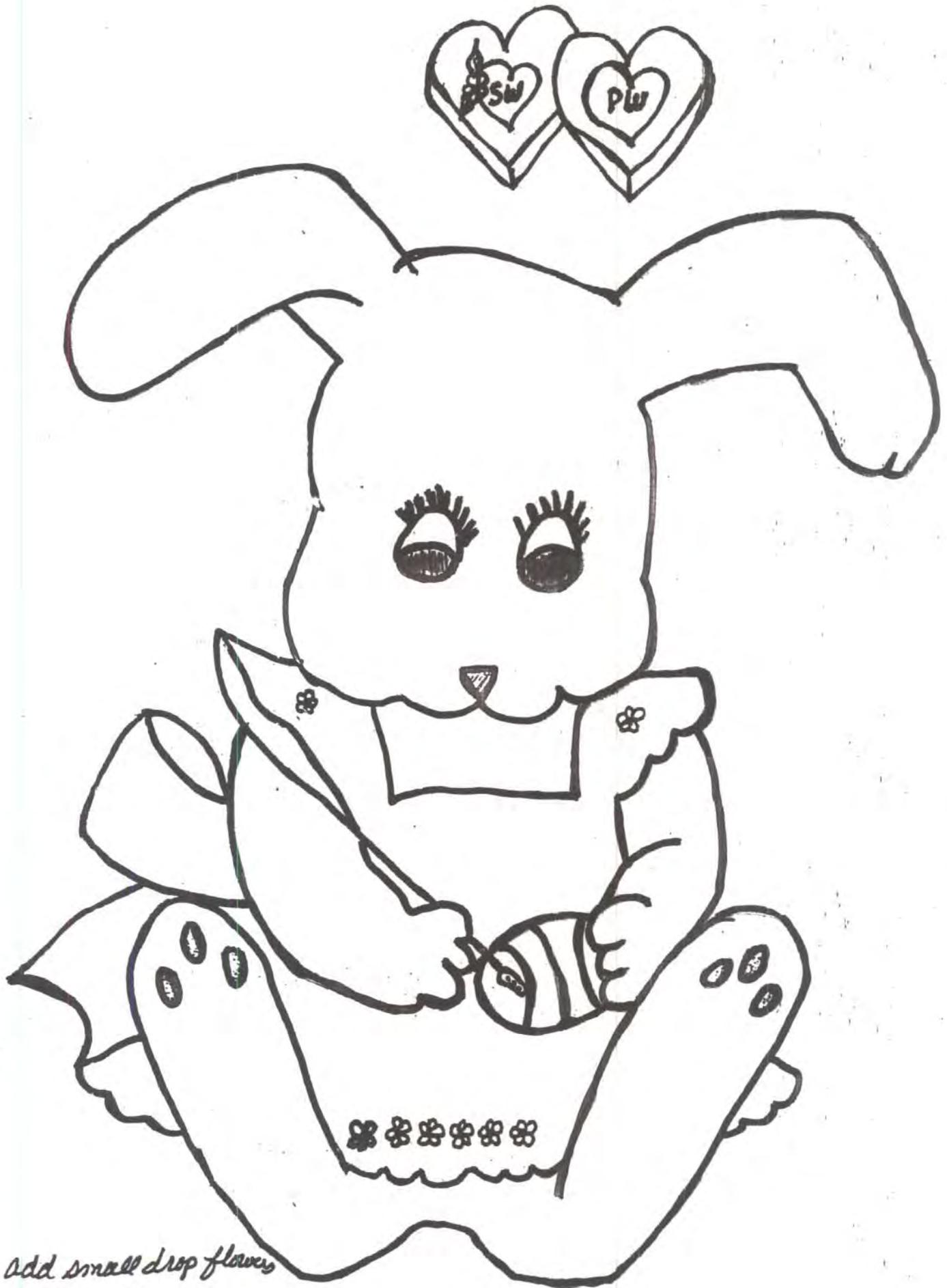


*Misc. Assortment  
#7*



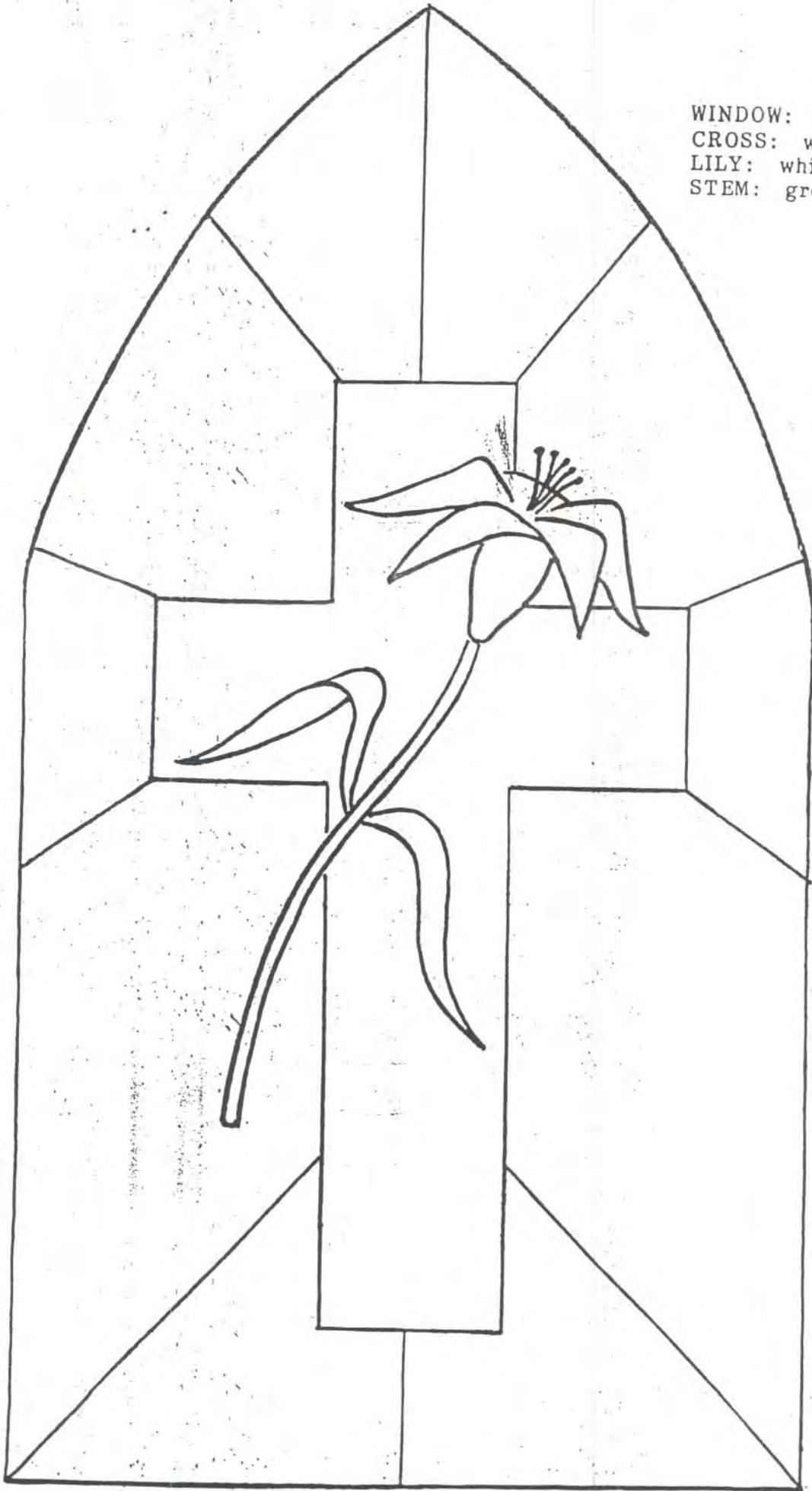
Rabbit & C.icks





*add small drop flowers  
on apron*

WINDOW: pastel yellow  
CROSS: white  
LILY: white & yellow  
STEM: green







# The Batter Splatter Newsletter

## April 2006

Volume 3 Issue 3

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

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

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**Co-Editor:** Pat Wiener, Phone: (713) 962-5478, [patbwiener@yahoo.com](mailto:patbwiener@yahoo.com)

## Meeting is April 25<sup>th</sup> at 10 AM.

**Pat Daigle** will be demonstrating **petit fours and more**. You won't want to miss that.

### **Profiling our Secretary, Judy Myers**

I have been married to Bob Myers for forty years. After we got married, we moved to San Juan Puerto Rico where Bob was a manufacturer's representative. We stayed there for four and a half years, where our two daughters were born. Patricia is married and has four children and was a high school teacher but now works at our restaurant taking care of banquets and receptions. Linda is married and lives in Temple, Texas and is a board certified internal medicine physician and is completing her fellowship in pulmonary/critical care. She is at Scott and White Hospital in Temple.

We moved to Houston from Puerto Rico where Bob built a machine to manufacture fiberglass grating which is used in industry. He sold the business to retire and decided retirement was not for him and we opened the Riviera Restaurant on the water in Seabrook on October 27th, 2005.

I began decorating cakes in 1976, where a friend of mine and I went to Penny's at Alameda Mall each week for our Wilton classes. Baybrook was not built then and there was very little between Alameda and the Clear Lake Area. She and I began the classes to learn how to make roses to put on our children's birthday cakes! After that, I began taking all the classes I could find in the Bay Area.

I work at the restaurant and also take tap dance classes. Our group, which is the Bay Area Chorus Line, has been together for three years. We started for exercise and now go to different functions and also nursing homes to perform, where we have met a lot of nice people. We are dancing three Greek tap dances at the Clear Lake Greek Festival on May 13th.

Here's more information on their restaurant: **The Riviera Restaurant**, 2513 Nasa Parkway, Seabrook 281-326-0900 - Dining on the water and banquets. Open weekdays and on Saturdays and Sundays for breakfast. Good luck Judy!

## **Profiling our Treasurer, Helen Osteen**

When my sons were small, I always ordered a birthday cake for them, generally from Reed Bakers on Southmore in Pasadena. I didn't know what decorating entailed, but I wanted to learn when the kids were grown. I took Wilton Course 1 from Pat Wiener at Larry's Arts & Crafts in January 2003, and I was hooked.

I continued with Wilton Course 2 and 3, and have taken candy, course 4, fondant bows, sugar molding, wafer paper and gingerbread from Pat. I have taken classes from Debbie Brown, Cheri Elder, Margaret Ford, Lori Gust, Nicholas Lodge, Susie Rasmussen, Linda Reese, Laure'l Silverberg, Kerry Vincent, Bronwen Weber, Marsha Winbeckler and Roland Winbeckler. Lori, Pat and I have traveled around the country to attend various Days of Sharing.

My husband, Jackie, and I have been married ten years. He has been very supportive of my cake decorating efforts. He is far more artistic than I am, so his input has been invaluable. Jackie designed sterling silver charms for ICES 2005, and has designed the various jewelry pieces for ICES 2006, including sterling silver charms, the official show pins, and representative pins.

My oldest son, Ernie, is married to a wonderful lady, Iliana. They have three beautiful children, Ethan, age 4-1/2, James, age 2-1/2, and Maya, age 3 months. My son, William, has one son, Brent, age 13.

I retired February 28<sup>th</sup> of this year, so I now have more time to play with my cake decorating toys and take more classes.

## **Upcoming Events**

**May 21<sup>st</sup> ~ ICES Day of Sharing, Edgecliff (South Ft Worth), Texas.**  
**Demonstrators:** Ruth Kirmser (A Doll), Carol Fouts (Butterflies on Rice Paper), Glenda Galvez (Surprise), Edward Frys (A&M Military Hat), Beverly Britton (Gumpaste flowers without cutters, Tidbits), and Becky Williams (Buttercream Stenciling & Surprise). ICES Members \$35 and non-members \$40 if paid by May 1<sup>st</sup>. After May 1<sup>st</sup>, there is an additional \$5. If you are interested, email [Helen@osteenjewelry.com](mailto:Helen@osteenjewelry.com) for a registration form.

**June 4<sup>th</sup> ~ Play Day** from 1 to 5 PM ~ **Men's Cakes** ~ more information later

**June 25<sup>th</sup> ~ Frosting Creators Cake Club Day of Sharing, San Antonio.** For more information, email Dolores DeHoyos, [Lola45Dolores@aol.com](mailto:Lola45Dolores@aol.com) or call (210)355-3362.

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- 13<sup>th</sup> - Using cutters effectively - decorate a complete cake using JEM's new Floral Appliqué/Jacobean set of cutters
- 14<sup>th</sup> - Gumpaste foliage & flowers - variety of foliage and flowers
- 15<sup>th</sup> - More Gumpaste flowers - variety of foliage and flowers

<http://www.houstoncakeclub.com/classesGen/jill.htm>

**July 20-23<sup>rd</sup> ~ ICES convention**, Grapevine, Texas

**August 27<sup>th</sup> ~ Play Day** from 1 to 5 PM ~ more information later

**September 11-14, 2006 ~ Debbie Brown** will be teaching classes at Larry's in Pasadena. <http://www.houstoncakeclub.com/events.htm>



9/11/06; Toadstool



9/14/2006 – Bride & Groom

9/12-13<sup>th</sup>, Cinderella



## Birthday & Anniversary Wishes

Happy Birthday to **Carol Ann Hughes** (May 3<sup>rd</sup>), **Heather Campbell** (May 20<sup>th</sup>), and **Pat Wiener** (May 31<sup>st</sup>).

Happy Anniversary to **Lori Gust & Mark**, (May 13<sup>th</sup>).

## March Events

Jaine Hershey showed us how to pipe hollow royal icing balls. She blew up a balloon the size she wanted the ornament to be. Once the design was piped, she set it aside to dry thoroughly. The balloon was popped and removed from the delicate ball. Thanks, Jaine.



## Monthly Demos and Refreshments

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

Apr 2006 May 2006	<b>Demonstration</b> Pat Daigle – petit fours & more Betty Perrin – Patchwork cutters	<b>Refreshments</b> Debra Singletary Jaine Hershey
Jun 2006 July 2006 Aug 2006 Sep 2006 Oct 2006 Nov 2006		Shar Baker

Dec 2006 Jan 2007		Appreciation luncheon for Larry's employees; please bring a dish to the meeting
Feb 2007 Mar 2007		

## Crimpers Wanted!

There have been requests for a demo using crimpers. If someone that uses crimpers would be willing to do a demonstration at the June or July meeting, please contact Pat Wiener, [patbwiener@yahoo.com](mailto:patbwiener@yahoo.com) or (713) 962-5478.

## ICES Conventions



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

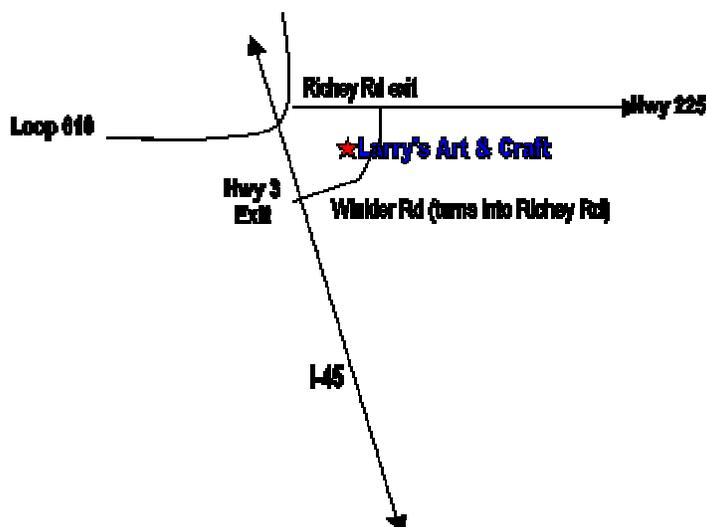
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July 26-29, 2007 – Omaha, NE

July 24-27, 2008 – Orlando, FL

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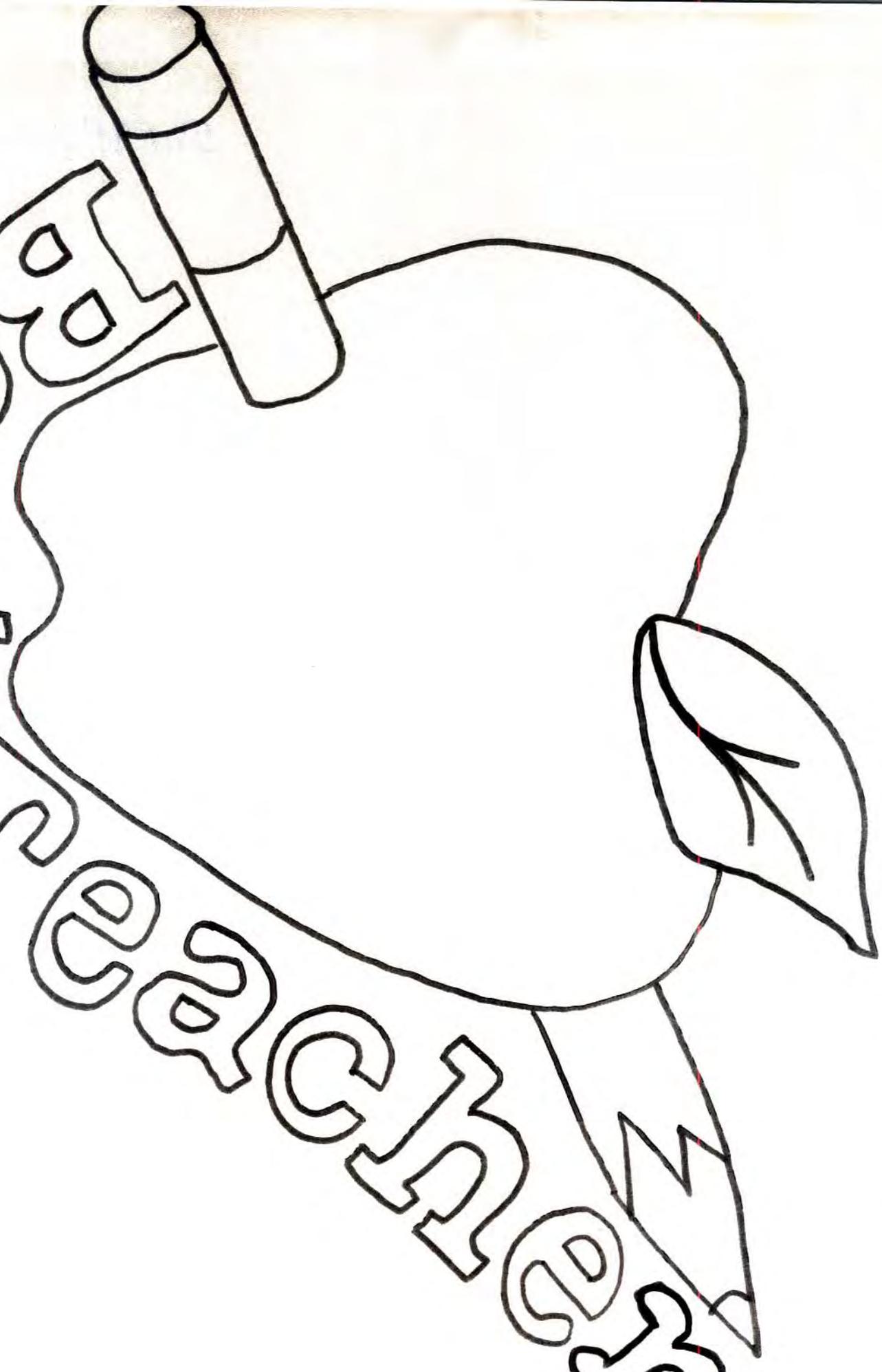
Larry's Arts & Crafts, 1510 Richey Rd., Pasadena, TX 713-477-8864

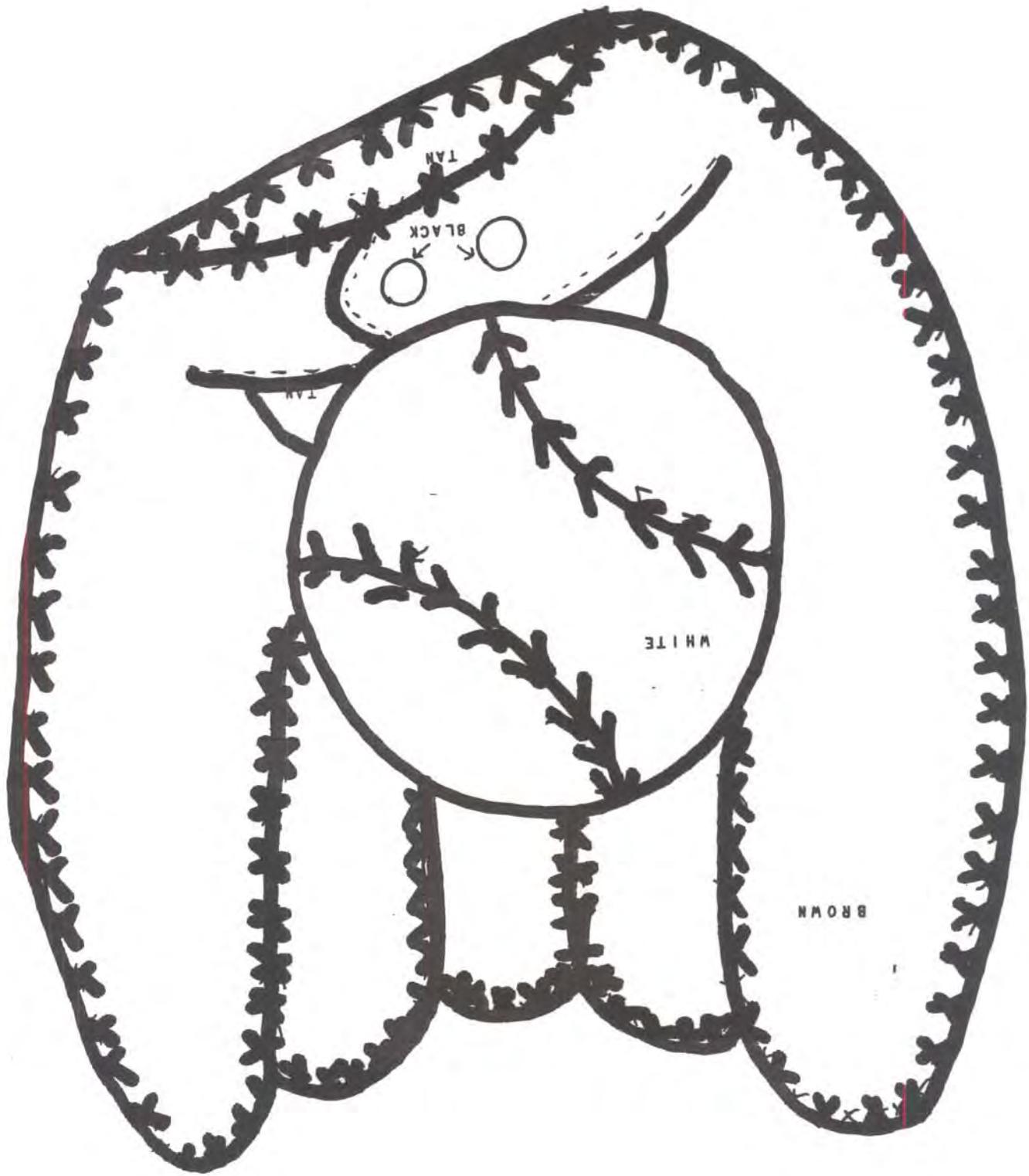






Best Teacher Ever





TAN

BLACK

WHITE

BROWN

## BABY BASSINET

Use 3 cupcakes

Cut a 2" X 4" thin cardboard for cupcake base. Trim corners to make an oval shape. Place a small amount of icing on the cardboard base. Place 2 of the cupcakes beside each other. Trim tops to make them level.

Turn the third cupcake on its side and trim to create a flat side. From the top carefully hollow out this cupcake to create the hood.

Put icing on top of the 2 bottom cupcakes. Put the third cupcake on top of the two bottom cupcakes. This will complete the basic shape of this cake. Put desing in the center of any shape cake.

### TO DECORATE:

Cover the outside of the 3 cupcakes with a thin layer of white buttercream icing.

Make stars with tip 16 to fill in the inside of the hood (star method).

Use tip 104 to make a pillow. (Pillow can also be made of fondant). Place a plastic baby or one made from fondant on the pillow, (or pipe a baby face). Fill in over the baby with icing to make a baby blanket, fondant may be used for the blanket.

With white icing and tip 6 make zig zag motion from top to bottom of the 2 bottom cupcakes. Go all the way around to completely cover the cakes. On the top cake use the same tip going back and forth from one side to the other. On the end do a circular motion, starting on the outer edge and ending in the middle.

Trim edge of cakes and hood with tip 16 zig zag or shells. Make a ruffle around the bottom with tip 104. Trim top of ruffle with small stars or zig zag. Make small bows with tip 104 or fondant.



## BOTTOM CAKE

For the top border, using a zig zag motion and tip 21 create puffs around the top edge of the cake.

With tip 127 create a large ruffle around the bottom and a tip 21 shell on the edge of the 127 ruffle.

Make a banner out of fondant. Write Welcome baby or any message on the banner. Place banner in front of bassinet.

Do flower arrangements where needed (depending on the shape of the bottom cake).

Do all icing coverings in white then color can be added in the flower arrangements, writing, and accents on the bottom border.

When finished sprinkle with white edible glitter.



# The Batter Splatter Newsletter

## May 2006

Volume 3 Issue 4

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

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

[www.thehoustonscakeclub.com](http://www.thehoustonscakeclub.com) email: [info@thehoustonscakeclub.com](mailto:info@thehoustonscakeclub.com)

**Newsletter Editor:** Helen Osteen, Phone: (713) 204-3218, [helen@osteenjewelry.com](mailto:helen@osteenjewelry.com)

**Co-Editor:** Pat Wiener, Phone: (713) 962-5478, [patbwiener@yahoo.com](mailto:patbwiener@yahoo.com)

## Meeting is May 23<sup>rd</sup> at 10 AM.

**Betty Perrin** will be demonstrating **Patchwork Cutters** as a hands-on. If you want to participate in the hands-on, the supply list is included on page 4. You may watch the demonstration if you prefer.

### Profiling our Vice President, Pat Wiener

My husband, Sonny, and I have been married 36 years. We have a daughter, Traci (age 33) and a son, Jeremy (age 30). I am originally from Louisiana but have lived in the Pasadena area for about 45 years.

Sonny retired from Elf Ato Chem after 32 years, and has been working in Iraq for almost two years. Traci decided to give Iraq a try and has been there for almost 8 months; she loves her job and has decided to stay for at least 2 years.

When Traci was four years old a neighbor talked me in to taking a cake decorating course. I had taken seven nights of classes when I started teaching cake decorating. Since then cake decorating has been my passion.

I have taught at Montgomery Wards, Michael's, Hobby Lobby, and Garden Ridge. I taught for San Jacinto College at the central campus for 25 years.

Shortly after I started teaching, I began to dream of owning my own shop. In the early 80's we opened my dream, Cake and Candy World in Deer Park, which we operated for almost sixteen years. I continued to teach for San Jacinto College.

After owning my own business for just over five years I went into partnership with my two best friends, Janice Green and Pam Free. We created a full service wedding catering business called Weddings Of Elegance, which was in business for nine wonderful years. One of my friends had to move out of state so we decided to close the business.

I started teaching classes at Larry's Arts & Crafts when we closed Cake and Candy World about twelve years ago. I work in the cake decorating department.

I am a charter member of The Houston Cake Club as well as the current Vice President.

## Upcoming Events

**May 21<sup>st</sup> ~ ICES Day of Sharing, Edgecliff (South Ft Worth), Texas.**  
**Demonstrators:** Ruth Kirmser (A Doll), Carol Fouts (Butterflies on Rice Paper), Glenda Galvez (Surprise), Edward Frys (A&M Military Hat), Beverly Britton (Gumpaste flowers without cutters, Tidbits), and Becky Williams (Buttercream Stenciling & Surprise). ICES members \$40. If you are interested, email [Helen@OsteenJewelry.com](mailto:Helen@OsteenJewelry.com) for a registration form.

**June 4<sup>th</sup> ~ Play Day from 1 to 5 PM ~ Men's Cakes for Father's Day**



You still have time to register for this Play Day. A detailed supply list will be provided when you register. You will need a shirt box, tissue paper, a quarter sheet cake, and either fondant or buttercream to cover the cake. Or you can use buttercream and add fondant trim (cuffs, collar, tie, etc.)

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Here are some pictures of Jill's gumpaste flowers. Her classes are filling up fast.



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9/11/06; Toadstool

9/14/2006 – Bride  
& Groom



9/12-13th, Cinderella

## April Events

Pat Daigle demonstrated petit fours and baby things, and did an outstanding job! We have included Pat's notes for those of you that are unable to attend meetings.

We had twenty-five (25) people at the April meeting. Wow, that was wonderful!! At the end of April, we have fifty-five (55) members.

Please welcome the new members that joined during the month: Maria Elena Aguirre, Mary Barajas, Hermelanda Garcia, Belinda Garza, Cynthia Hall, John Hartley, Xiomara Jasso, Lisa Eliamar Villarreal, and Melinda Vowell.



## May Supply List for Hands-On Demonstration

**Betty Perrin** will be demonstrating **Patchwork Cutters** as a hands-on. If you are interested in participating, please bring the following:

- 6" or 8" round or square cake or dummy on a covered board that is 2 inches larger than the cake. Cake or dummy needs to be iced with butter cream icing and smoothed OR covered with fondant.
- 1/2 pound fondant--add 1 teaspoon tylose to fondant at least 24 hours or more before fondant is to be used. OPTIONS: Color a very small piece of fondant green and 1 small piece a color for a flower, leave rest white OR Leave all fondant white.
- assorted petal dust--colors for flowers and leaves
- small rolling pin
- rolling board or mat
- dusting puff
- 1 Tbsp. shortening
- Mini pallet knife
- 3-4 art brushes
- Any flower Patchwork cutter of your choice
- small container for water or gum glue
- FMM alphabet tappits (optional)
- paper towels

## Birthday & Anniversary Wishes

Happy Birthday to **Connie Ramos** (June 4<sup>th</sup>), **Debbie Escovy** (June 7<sup>th</sup>), **Sandy Cook** (June 15<sup>th</sup>), **Lynn Martine** (June 23<sup>rd</sup>), and **Mary Lou Klinkhammer** (June 29<sup>th</sup>).

Happy Anniversary to **Jesse & Maryellen Robinson** (June 13<sup>th</sup>), **Cathy & Kevin Adams** (June 14<sup>th</sup>), **Maria & David Vela** (June 21<sup>st</sup>), and **Tina & Don Belden** (June 28<sup>th</sup>).

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	<b>Demonstration</b>	<b>Refreshments</b>
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## How to Use Gadgets & Tools

If you have a cake decorating tool, cutter, etc., and do not know how to use it or if you have seen a piece of equipment that you would like to know how to use, please contact Pat Wiener, [patwiener@yahoo.com](mailto:patwiener@yahoo.com), or call her at (713) 962-5478, or see her at one of our meetings. She will be taking "Gadget" requests thru July.

If there is anything you would like to see done as a demonstration or if there is someone that you would like to see do a demonstration, please let Pat know. Your requests and input are helping to create wonderful demonstrations.

## ICES Conventions



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

The Texas ICES committees are working very hard to make this convention very special. **Please make plans to take several display pieces to the convention.** You still have time!!

July 26-29, 2007 – Omaha, NE

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## **Petit Fours**

Demonstration by Pat Daigle, April 25, 2006.

Bake a sheet cake and put in the freezer until partially frozen.

Cut petit fours with 2" round biscuit cutter or 1-1/2" square. Place back in freezer until ready to make.

Melt chocolate almond bark in microwave. Melt 1 minute and stir; return to microwave for another 15 seconds, and stir. Continue at 15 second intervals until all of the bark is melted after you stir. Do not overheat. (Use white chocolate or chocolate almond bark, depending on flavor of the cake.)

Use a spoon to put a small amount of melted chocolate on the bottom of the petit four, and spread to the edges with a spatula. This makes a firm bottom and keeps too much icing from soaking into the cake. Set on waxed paper.

Once chocolate is set, you can put the cakes back in the freezer. Its best if cakes stay chilled, so take 3 or 4 cakes out at a time, and leave the others in the freezer.

Cover a cookie sheet with freezer wrapping paper to catch excess icing. Place cooling rack on top of lined cookie sheet.

Have a pot of water simmering on the stove, and a turntable close by.

Use a pastry bag with tip 2B to apply icing to cake. Use spatula dipped in hot water to smooth icing.

Before picking up cake, clean up excess icing from around bottom edges. Then carefully slide spatula under cake and pick up and place on wire rack over the lined pan.

Once cakes are done, make sure the cakes are not stuck, and are dry to touch.

Use Duncan Hines Classic Vanilla canned icing. Microwave for 20 seconds. Stir, then microwave for another 20 seconds. Pour over cakes. Make sure each cake is covered well before moving to the next one.

Let dry 4 to 5 hours, preferably overnight.

Remove from rack by sliding spatula under cake and set on doily or small board.

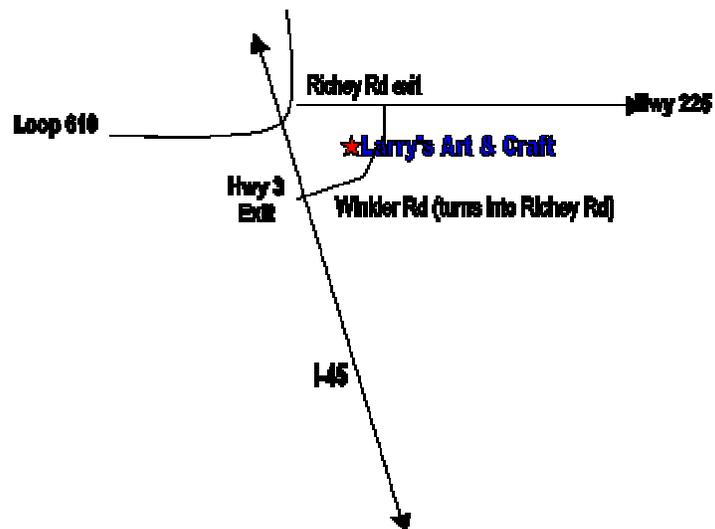


If you are putting baby blocks on top of a sheet cake, you would not need to set it on a doily, but put directly on cake.



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



BACKGROUND: light blue  
WATER LINES: royal blue  
TRUNKS: red  
DIVING BOARD: tan & brown



SHORTS: royal blue  
COLLAR: cuffs  
SHIRT: light blue  
TABLE, HAIR & SHOES: brown  
LOUNGE CHAIR: golden yellow

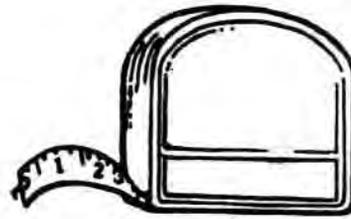




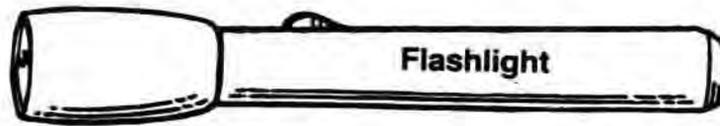
SHIRT: red  
CROWN: golden yellow  
HAIR: brown



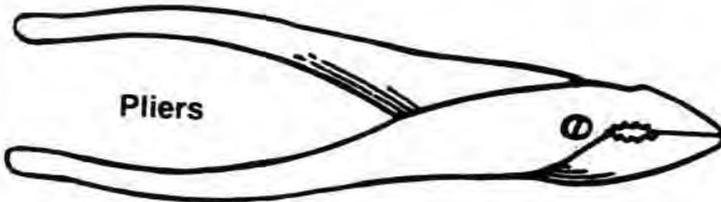
**Batteries**



**Tape Measure**



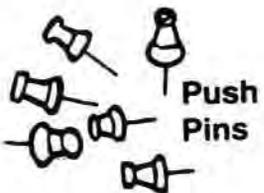
**Flashlight**



**Pliers**



**Screwdriver**



**Push Pins**



**Nuts/  
Bolts**

## VEST FOR DAD

Freeze a 9 x 13 sheet cake. While frozen shave top corners to look rounded like shoulders.

Crumb coat over shaved areas if needed. If cake thaws out re freeze. Ice frozen cake with white buttercream icing. Smooth.

Be sure the top and sides are iced neatly. This cake does not have top or bottom borders.

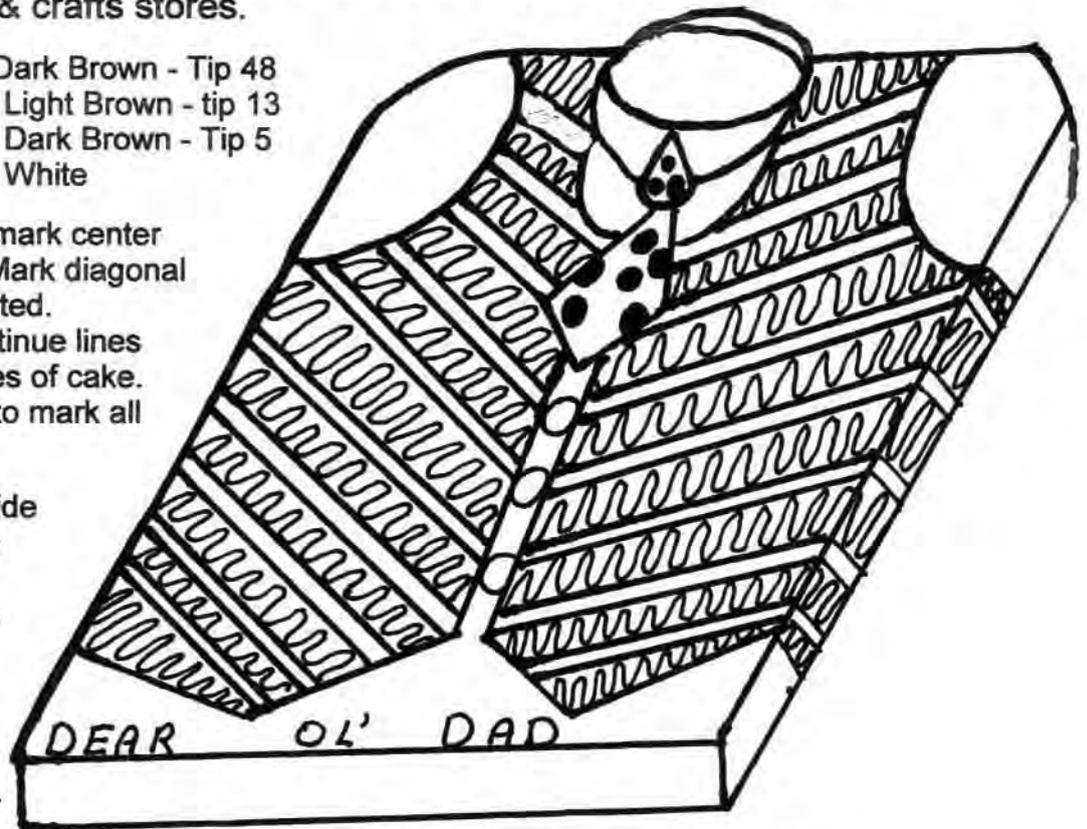
NOTE: A border can be done at the bottom. Use tip 5 and make a small bead border. Other borders do not look right with this cake.

If available use a plastic tie and collar set that can be purchased at most arts & crafts stores.

Buttercream: Dark Brown - Tip 48  
Light Brown - tip 13  
Dark Brown - Tip 5  
White

Use ruler and mark center front of vest. Mark diagonal lines as illustrated. Be sure to continue lines of vest on sides of cake. Use toothpick to mark all curved areas.

With smooth side of tip 48 facing upward fill in the small lines. Using tip 13 fill in the large areas with a tight zig zag motion.



OPTIONAL: Once cake is finished, if desired use tip 2 or 3 and place a line on both edges of the tip 48 strip where the line and the zig zag motion meet.

Place collar and tie on cake. Write if desired at bottom of cake with tip # 2. Tie and collar can be made ahead of time out of fondant.



# The Batter Splatter Newsletter

## June 2006

Volume 3 Issue 5

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

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**Meeting is June 27<sup>th</sup> at 10 AM.**

**Sandy Cook** will be demonstrating **Baby Face Flowers** as a hands-on. If you want to participate in the hands-on, the supply list is included. You may watch the demonstration if you prefer.



We will make the daisy and Sandy will demonstrate the rose. If time permits, we will start the rose.

## Supply List for Hands-On Demonstration, 6/27/06

Daisy Cutter – Lg./Med set  
65 MM 5 Petal Rose cutter  
90 MM 5 Petal Rose cutter  
Cell formers (if you don't have these, you may use aluminum foil)  
2 tips to cut round circles with – any tip as we will use the back side of it and then one that is larger back side to cut a second circle  
White gumpaste for Daisy  
White petal dust  
Green petal dust  
Gumpaste for rose – your color choice  
Petal dust to highlight your rose petals  
Green or Yellow Gumpaste for Rose center  
Baby Face Molds – available from Sandy, \$12.85 – tax included; if you do not wish to purchase them at this time, we will have molds you can use at the meeting.  
Flesh gum paste for baby faces  
Pink petal dust for lips  
Color of your choice petal dust for hair & eyes  
Lemon extract or gin or something to color the hair, eyes and lips with.  
Box to carry your pieces home  
Ball tool  
Foam pad to soften edges of flowers  
Tylose/Gumpaste glue - ¼ tsp. Tylose - 3 oz. water

## Profiling Shar Baker

Shar is a real do-it-your-selfer. She and her husband of 26 yrs retired in 2004 and started a business called ORDER, Inc. which stands for ORGANIZE, REPAIR, DECORATE, EVALUATE and REFINISH. She also has run a small catering business and custom cake designs from her home for the past six years.

Shar took cake decorating and food preparation training from the culinary Institute in Southern California in the mid seventies, and the Wilton basic, intermediate and advanced classes from the Wilton's Home Based School in Illinois in the eighty's.

She and her husband have two grown sons and three grand children.

A quote from Shar's husband is as follows: **"She loves to please people and when they smile, she knows that her creativity came shining through". "And I smile a lot"!**

Shar has been a member of the Houston Cake Club since October 2005.

## Upcoming Events

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**August 27<sup>th</sup> ~ Play Day** from 1 to 5 PM ~ **Dena Bryngelson** will teach us to do the camouflage shadow grass. Registration is \$10 for members and \$15 for nonmembers.

**August 28<sup>th</sup> ~ Dena Bryngelson** will teach a class on making a **sugar duck** to go with the camouflage cake. Dena will mold the duck ahead of time since it needs to dry, but she will demonstrate how that is done. We will spend the day with the feathers, making the head, and painting the duck. Registration is \$80, with a \$5 discount if you register by July 28<sup>th</sup>.

**September 11-14, 2006 ~ Debbie Brown** will be teaching classes at Larry's in Pasadena. <http://www.HoustonCakeClub.com/events.htm>. The supply lists are on the website.

Debbie taught classes here in the summer of 2004. She is gracious and sharing, in addition to being a tremendously gifted lady.



9/11/06;  
Toadstool

9/12-13/06;  
Cinderella - **this class is full. Put your name on the waiting list in case there is a cancellation.**

9/14/2006 – Bride & Groom



## Birthday & Anniversary Wishes

Happy Birthday to [Maricela Vilchis](#) (July 4<sup>th</sup>), [Hermelanda Garcia](#) (July 25<sup>th</sup>), [Connie Helton](#) (June 26<sup>th</sup>), [Mary Barajas](#) (July 27<sup>th</sup>), and [Alicia Gaskin](#) (July 28<sup>th</sup>).

Happy Anniversary to [Christine & Steve Ocon](#) (July 14<sup>th</sup>), [Hermelanda & Arnoldo Garcia](#) (July 17<sup>th</sup>), and [Kathy & Gary Brinkley](#) (July 23<sup>rd</sup>).

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Please welcome our new member, [Luzette Berry](#).

## ICES Conventions



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

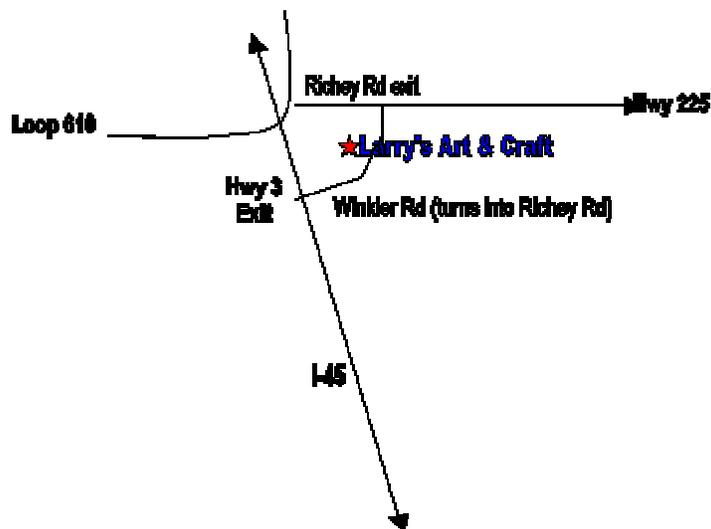
The Texas ICES committees are working very hard to make this convention very special. Please make plans to take several display pieces to the convention. You still have time!!

July 26-29, 2007 – Omaha, NE

July 24-27, 2008 – Orlando, FL

Our meetings are held on the 4<sup>th</sup> Tuesday of each month at Larry's Arts & Crafts. Here is a map. If you have any questions, please contact [Helen@osteenjewelry.com](mailto:Helen@osteenjewelry.com)

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



Log on [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) to access membership and class registration information.

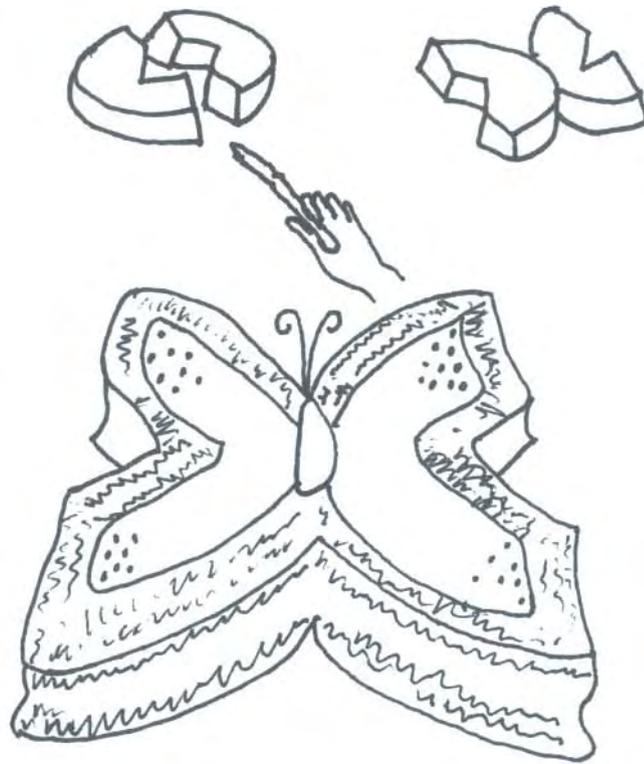
We accept PayPal through [HoustonCakeClub@osteenjewelry.com](mailto:HoustonCakeClub@osteenjewelry.com).

If you prefer to pay by check and need the appropriate forms, either call 713-204-3218, and leave a voice mail message if I am not available, or email [Helen@osteenjewelry.com](mailto:Helen@osteenjewelry.com).



## BUTTERFLY CAKE

Bake two (9inch)  
layers and freeze  
so they will  
cut more easily.  
Cut each layer in  
half, then cut a  
triangle out of each  
long side.



Reverse the layers and put together so the rounded edges touch at the center to form the wings.

The ends of each layer can be rounded to give a smoother look to the butterfly.

Frost cakes with a layer of buttercream icing that has been tinted a pale yellow. Smooth and let air dry. Outline the different sections with a toothpick.

Note: Cut cakes often have problems with crumbs. If this happens it is best to ice the cake with a thin layer of icing and let air dry. Then ice the cake as if it were the first time and any crumbs in the thin layer will not show.

Use a tip # 16 to pipe a green border around the top and bottom edges of the butterfly.

Continue to pipe a small shell with tip #16 and green icing over the previously outlined sections.

Use tip #12 and light brown icing to pipe the body in the center where the 2 cakes connect.

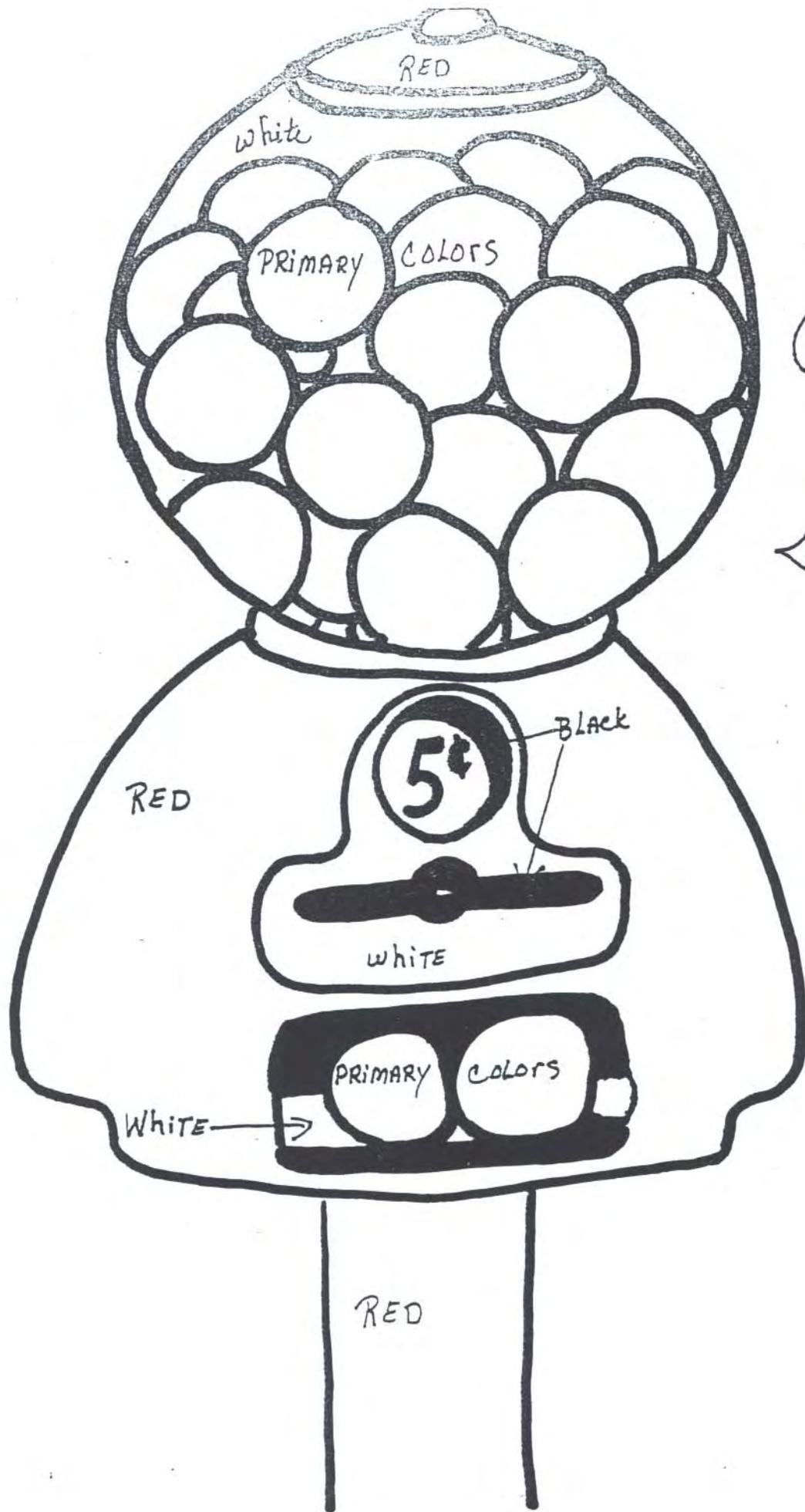
With tip #5 put several dots of pink icing in the corner of each inward section. With tip # 2 or 3 pipe tiny dots of the same color on either side of the body.

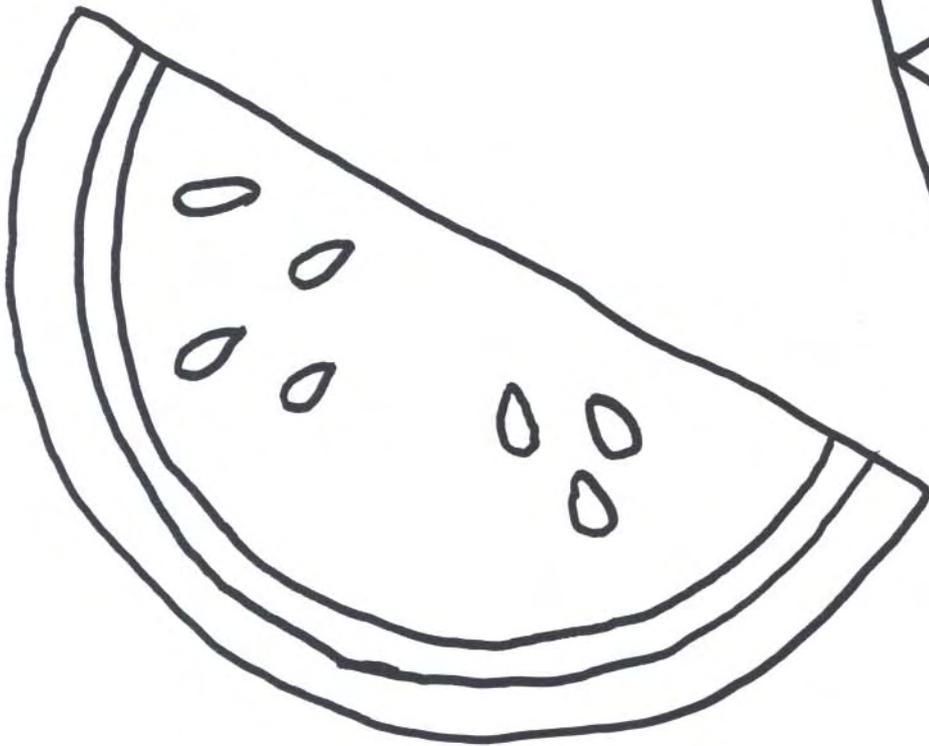
Use tip #13 and pink icing to make light zig zag motions at random on the outer edges of the butterfly and on the side.

The antennae can be made with yellow pipe cleaners (chenille strips). To make the cake completely edible make the antennae ahead of time out of fondant. Let the fondant completely dry before inserting into the cake.

To increase the number of servings this cake can be made as a double layer cake.

Colors can be changed to what you need. With this cake you are only limited by your imagination.





HATS & PANTS: royal blue  
STOCKINGS: white  
SHOES: black  
SHIRTS: white  
EAGLE: gold  
FLAG: red, white & blue  
NOTES & FIREWORKS: red





# The Batter Splatter Newsletter

## July 2006

Volume 3 Issue 6

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

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

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**Co-Editor:** Pat Wiener, Phone: (713) 962-5478, [patwiener@yahoo.com](mailto:patwiener@yahoo.com)

## Meeting is July 25<sup>th</sup> at 10 AM.

**Pat Wiener** will be a hands-on **wafer paper painting**. Please bring a paint pallet (any size), piping gel (any brand), black Sharpie marker (medium point if you would like to participate). Wafer paper, patterns, and everything else you need will be furnished.

Jaine Hershey was scheduled to demonstrate crimpers this month, but Jaine is opening her own shop in the Clear Lake area, and will not be able to attend the meeting this month.

Twenty-two (22) members of the Houston Club have registered for ICES. That is wonderful!! Please bring your new cake toys to show the other members, and we will discuss the things you liked and didn't like about ICES after Jaine finishes her demonstration.

### Profiling Twez Shewmake

I married my high school sweetheart (Larry) 44 years ago and we still go cruisin' around our hometown in his '53 Mercury like we were teenagers! We have two great kids - Lana and Scotty - and they've given us five beautiful grandbabies.

I took up cake decorating when the first grandbaby was born - couldn't have an old store bought cake for my baby! I started trying new methods and taking classes at the craft store (the Wilton thing) - but I didn't really get excited until I attended a Day of Sharing that Mona Landers put on in the Dallas/Forth Worth area - I had never met such sharing people in my life! I had no idea that you could do such fantastic things with cake and icing!!! Everyone connected with ICES seemed so glad to see you and wanted to share whatever

knowledge they possessed, that I decided then and there that these folks were worth spending time with and worth getting to know better. (Patricia Burn, Lori Gust, Sue Mick, and Charlotte Lanzarotti were just some of those folks at that first meeting.)

When I was fortunate enough to finally get to retire (after 35 years as a design engineer for Lockheed Martin), I started taking classes from some very qualified instructors and going to ICES convention demos and mini classes around the country. My weakness is cake decorating gadgets and tools, so I look forward to exploring the vendor area at the conventions in search of new goodies.

I love to doodle around in chocolate or anything that has to do with sugar art. One day I hope to be able to open a shop with space for teaching some of the techniques that I've been able to learn. With five grandbabies, I'm getting all the practice I can handle and I love every minute.

[Tweez lives in Poolville, Texas, about 38 miles northwest of Fort Worth, so she doesn't get to attend our monthly meetings, but she supports the Houston Cake Club in many other ways. ~ Editor]

## **Profiling Renita Lee**

Long distance member, Renita Lee, lives in Ft. Worth. Working in Marketing at BNSF Railway supports her cake hobby. Late 1990s, after taking one Wilton class, the cake obsession began.

While taking a Wilton class, the instructor mentioned a Day of Sharing in Irving, where Renita was exposed to the cake decorating world -- cake decorators, demos, supplies, magazines, classes, ICES, etc. She was hooked.

Work commitments leave little time to actually enjoy the art of cake decorating. She enjoys the Houston Cake Club and especially appreciates all the classes offered. Her motto -- everyone has a role, Renita's is to attend cake days, classes, and purchase cake toys (especially cake books).

## **Upcoming Events**

**August 27<sup>th</sup> ~ Play Day** from 1 to 5 PM ~ **Dena Bryngelson** will teach us to do the camouflage shadow grass. Registration is \$10 for members and \$15 for nonmembers.

**August 28<sup>th</sup> ~ Dena Bryngelson** will teach a class on making a **sugar duck** to go with the camouflage cake. Dena will mold the ducks ahead of time since it needs to dry, but she will demonstrate how that is done. We will spend the day making the head, working with the feathers, and painting the duck. Registration is \$80, with a \$5 discount if you register by July 28<sup>th</sup>.

**September 11-14, 2006 ~ Debbie Brown** will be teaching classes at Larry's in Pasadena. <http://www.HoustonCakeClub.com/events.htm>. The supply lists are on the website.

Debbie taught classes here in the summer of 2004. She is gracious and sharing, in addition to being a tremendously gifted lady.



9/11/06;  
Toadstool

9/12-13/06;  
Cinderella - **this class is full.**

9/14/2006 – Bride  
& Groom



November 5, 2006

~ **Arkansas Day of Sharing.** \$30.00 registration, check or money order, to Sam Parsley, 2401 West Highway 89,

Cabot AR 72023.

**March 18, 2007 ~ Arkansas' Day of Sharing.** Colette Peters and Nicholas Lodge will be the demonstrators. More information coming soon!

**March 19-20, 2007 ~ Springtime Gumpaste Flower Class with Nicholas Lodge** in North Little Rock, Arkansas will include hands on instruction teaching the fine art of how to make hydrangeas, dogwood, tulip, cherry blossom, peony and more. Registration is \$300 which includes ALL your supplies for the class and lunch. \$75 non-refundable deposit is required. Balance is due in FULL by March 1, 2007.

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**March 24-25, 2007 ~ Cake and Sugar Art Show** in McKinney, Texas. Entry forms and more information is available at [www.sugarwonders.com](http://www.sugarwonders.com). They are looking for demonstrators and vendors.

## Birthday & Anniversary Wishes

Happy Birthday to [Maryellen Robinson](#) (August 8<sup>th</sup>), [Kathy Brinkley](#) (August 9<sup>th</sup>), [Cathy Adams](#) (August 17<sup>th</sup>), [Lori Gust](#) (August 20<sup>th</sup>), and [Catherine Dupree](#) (August 28<sup>th</sup>).

Happy Anniversary to [Mary & Chuck Richards](#) (August 9<sup>th</sup>), [Judy & Bob Myers](#) (August 14<sup>th</sup>), [Warren & Debbie Escovy](#) (August 16<sup>th</sup>), [Helen & Jackie Osteen](#) (August 22<sup>nd</sup>), [Maricela & Jose Vilchis](#) (August 26<sup>th</sup>), and [Debra & Christopher Singletary](#) (August 29<sup>th</sup>).

## How to Use Gadgets & Tools

If you have a cake decorating tool, cutter, etc., and do not know how to use it or if you have seen a piece of equipment that you would like to know how to use, please contact Pat Wiener, [patwiener@yahoo.com](mailto:patwiener@yahoo.com), or call her at (713) 962-5478, or see her at one of our meetings. She will be taking "Gadget" requests thru July.

If there is anything you would like to see done as a demonstration or if there is someone that you would like to see do a demonstration, please let Pat know. Your requests and input are helping to create wonderful demonstrations.

## Monthly Demos and Refreshments

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

	<b>Demonstration</b>	<b>Refreshments</b>
July 2006	Pat Wiener (wafer paper)	Sandy Cook
Aug 2006	Lori Gust	Kathy Brinkley
Sep 2006	Elizabeth Vasquez	
Oct 2006	Dena Bryngelson (sugar stained glass)	Jaine Hershey
Nov 2006	Lynn Martine (smocking)	Lynn Martine
Dec 2006		
Jan 2007		Appreciation luncheon for Larry's employees; please bring a dish to the meeting

## Substitutions

Nearly every ingredient used in cooking or baking has a substitute which will do in a pinch -- usually a cousin that shares some of the characteristics or flavor. You usually have to combine the substitute with another ingredient or two, but it sure beats making a special trip to the store. Clip this column and stick it in your favorite cookbook, and soon you'll be substituting with the pros.

**FLOUR:** If you need self-rising flour and all you have is all-purpose, just add 1 1/2 teaspoon baking powder and 1/8 teaspoon salt to each cup of flour. If you need cake flour and all you have is all-purpose flour, take away 2 tablespoon from each cup of all-purpose flour.

**CRUMBS:** If the recipe calls for 1 cup of bread crumbs and you're out, use 3/4 cups of cracker crumbs. If you need cracker crumbs, substitute 1 1/4 cups of bread crumbs for each cup of cracker crumbs called for.

**BAKING POWDER:** If you're out of baking powder or yours is too old, use 1/4 teaspoon baking soda and 5/8 teaspoon cream of tartar or use 1/4 teaspoon baking soda plus 1/2 cup buttermilk and reduce the liquid in the recipe by 1/2 cup.

**BUTTERMILK:** If you need buttermilk and you don't have any handy, you can substitute the same amount of plain yogurt or take either 1 tablespoon vinegar or lemon juice plus enough milk to make 1 cup.

**BUTTER:** When a recipe calls for butter, you can substitute shortening in a pinch by using 7/8 cup shortening to replace each 1 cup of butter. You can also use 7/8 cup of vegetable oil.

**CHOCOLATE:** For each ounce of unsweetened chocolate called for in a recipe, you can substitute 3 tablespoon unsweetened cocoa powder plus 1 tablespoon butter. For semisweet chocolate, use 1 ounce of unsweetened chocolate plus 1 tablespoon sugar.

**CORN STARCH:** For each tablespoon of corn starch, substitute 2 tablespoon of all-purpose flour.

**SOUR CREAM:** For each cup of sour cream. you can substitute 1 cup of plain yogurt or 3/4 cup sour milk or buttermilk plus 1/3 cup of butter.

**LEMON JUICE:** If you need a quick substitute for lemon juice, use the same amount of vinegar.

Check out <http://www.switcheroo.com> for a substitution for nearly every ingredient known to man.

*Contributed by Sandy Cook*

## **June Events**

Thank you, Sandy Cook, for demonstrating the Baby Face Flowers. Twenty-four (24) people attended the June meeting, and we have sixty-three (63) members. We have twenty-two (22) members registered for ICES, and several more that hope to come for one day.

Please welcome our new members, **Michelle Alspaw, Deeanna Antosh, Mercy Elegbe, Roxane Garza,** and **Kelly Hall.**

## **July Events**

Jill Maytham and her assistant, Vanessa Richard, taught classes July 13-15<sup>th</sup>, and I was able to attend all the classes. The first day we learned how the JEM cutters were intended to be used as seen by the woman that designed them. At ICES last year, I saw that demonstration, but I failed to digest enough information to explain it effectively to others.

The last two days were devoted to gumpaste flowers and foliage. Since I had never taken a gumpaste class, I was very anxious to learn all I could, and there was plenty to learn. We covered the bougainvillea, life-size rose, frangipani (plumeria), cosmos, cymbidium orchids, life-size calla lily, etc. We could easily have spent several more days and not covered the material completely.

Jill has been teaching gumpaste classes for more than 30 years, and formed JEM Cutters in 1977. JEM is taken from Jill Elaine Maytham's name.

I am so grateful we were able to host Jill and Vanessa.

## ICES Conventions

July 26-29, 2007 – Omaha, NE

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### Cookie Cutter Gift & Food Ideas

- Use as napkin rings at your favorite luncheon. Use that design on the napkin rings to make cutout sandwiches.
- **Cutout sandwiches**, fruit, etc. for children's lunches.
- **Cut Jell-O shapes** (after it has gelled in the refrigerator).
- Make your own **cookie bouquets**.
- Use as **balloon weights** for child's birthday party. Let each child take home a balloon with a free cookie cutter. The cookie cutter can match the theme of the child's birthday (western, dinosaur, ballet, zoo, etc.)
- Cookie cutters can be useful as **place cards**. Attach a piece of paper to the back of the cookie cutter and write the guest's name on the paper. Place the cookie cutter with the name beside or on top of the plate.
- Add to **flower arrangements** (baby carriage cookie cutter for new babies, house for new home, heart for Valentine's day, cross for Easter, etc.)
- Wrap cookie cutter with aluminum foil, leaving top open and fill with cake batter to make mini cakes and let the guests decorate their own special cakes by providing frosting, sprinkles, chocolate chips, mini candies, etc.
- Use as a **mold for cheese spreads**.
- Use to lightly **imprint buttered toast** and sprinkle cinnamon sugar inside the imprint.
- Use mini cookie cutters to cut out bell peppers and **decorate potato salad**.
- Chill and slice butter into pats. Cut with mini cookie cutter and arrange on plate.
- Purchase ice cream in rectangle containers; cut into ½-inch to 1-inch slices; use cookie cutters to make **ice cream shapes**. Drizzle chocolate for design, sprinkles to decorate, whipped cream, too.
- Attach to a decorative ribbon on a wrapped package for birthdays, holidays, showers, all special occasions as a little something extra - children especially enjoy this!
- **Candy Filled Party Favors** - materials needed- pencil open-style cookie cutter in desired shape, lightweight shirt board, scissors, clear tape, nuts, candies (colored M & M's are great.), cellophane bags, 8 inches of desired ribbon. ~ Draw around the cookie cutter onto the Shirt Board. Cut out the shape. Tape the shirt board to the back of the cookie cutter. Fill the cookie cutter with nuts or candies as desired. Leaving treats flat, slide the cellophane bag around the cookie cutter and tie a ribbon bow around the open end of the bag. ~ For a toddler's birthday, choose a cookie cutter in the shape of the child's age and fill with tiny treats. ~ To personalize guests' place settings, use alphabet-shaped cookie cutters to spell out names, wrapping each letter separately in plastic wrap.
- **Cookie Cutter Crayons** - Take the paper off of the crayons and put them in an old saucepan. Or put the crayons in an empty tin can and place the can in a saucepan filled with water. Melt the wax by turning the stove on low heat. Place the cookie cutters on a sheet of aluminum foil. Pour the melted wax into assorted cookie cutters. You may need to hold the cookie cutters down to keep the melted crayons from running out. Wait for the wax to set, then cool, and pop your brand new crayons out.
- **Styrofoam Cookie Cutter Stamps** - It's easy to do. First, select your favorite metal cookie cutter – a dinosaur, teddy bear, candy cane, rabbit, or other design. Press the

cookie cutter into a 1/2" thick sheet of STYROFOAM (the cookie cutters will not cut through a sheet thicker than 1/2"). Remove your shape from the cookie cutter, dip in paint, and stamp away.

- Use apple cookie cutter to create a teacher's Collage Mat Frame.
- Wrap a cookie cutter filled with homemade fudge or Rice Krispies/Marshmallows with cellophane and curly ribbon for party favors and memorable gifts.
- Make fudge or chocolates on a cookie sheet and use cookie cutter to make fun shaped candies.
- **Cookie Cutter Bird Treats** - Use the cookie cutters to shape stale bread into various shapes. Poke a small hole in the center of the bread shape (a straw works well!). String the yarn through the hole and tie. Hang outside!
- **Cookie Cutter Shaped Soaps** - Simple Shaped Soap Bars. Make these fancy, shaped bars of soap using cookie cutters. Materials: mild bar of soap (I prefer Ivory), warm water, cookie cutters. **Instructions:** Grate 1 cup of soap off the bar. Pour it in medium sized mixing bowl. Start with 1/2 cut of warm water. Pour into the grated soap and knead to mix. Add more warm water, a little at a time, and continue to knead until all soap mixes in and it is the consistency of thick dough. If you want to make colored bars of soap, mix food coloring in with the water. Once your water and soap is well blended, press mixture into cookies cutters. Set the cookie cutter on it's side so the soap dries on both sides, or flip it often. Put in a dry place to dry for about 24 hours. Gently pop your soap out of the cookie cutter.
- **Heart Shaped Mini Pepperoni Pizzas.** Ingredients: Pre made pizza dough, pizza sauce, pizza cheese, pepperoni slices, large heart shaped cookie cutter, (for pizza dough), small heart shaped cookie cutter (for pepperoni slices). Cut pizza dough and pepperoni slices into their respective heart shapes. Spread sauce on dough and top with cheese and the pepperoni. Bake until cheese is melted.
- **Cookie Cutter Tote Bag-** GREAT CRAFT FOR KIDS! You'll need to have a fabric tote bag (white or off-white is the best), colored fabric pens (lots of colors) and stencils or cookie cutters. Smooth the fabric of the tote bag before starting (iron if necessary). Trace cookie cutter shapes onto the bag with the fabric pens. Add any freeform drawings to the bag. Finish up by adding the person's name to the bag to personalize it.
- Use as a mold for cinnamon dough to make **refrigerator magnets**.
- Cut out shapes from clay to make a **wind chime**. (Get the pieces fired at a by-the-hour ceramics shop).
- Cut out ceramic shapes and turn the edges up to make **candy dishes**. (Fire and glaze).
- Use to make **Salt Dough figures**.

<http://www.pinenose.com/cookcutgifid.html>

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You can earn a discount card by attending two (2) Houston Cake Club sponsored events within twelve (12) months. These events include

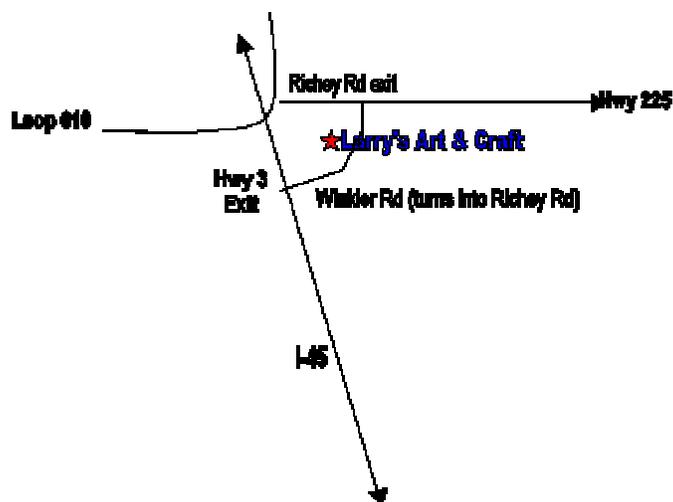
- our monthly meeting (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- September 10<sup>th</sup> – Houston Cake Club Day of Sharing
- September 11-14<sup>th</sup> – Debbie Brown returns to Houston

The discount card is honored at Larry's Arts & Crafts in Pasadena, Make-a-Cake in Houston, and Cake Craft Shoppe in Sugar Land.

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





# The Batter Splatter Newsletter

## August 2006

Volume 3 Issue 7

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

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

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## Meeting is August 22<sup>nd</sup> at 10 AM.

**Lori Gust** will be demonstrating SugarVeil this month. You can check this out at [www.SugarVeil.com](http://www.SugarVeil.com) but you do **not** have to buy the icing dispenser. Lori will show you how to pipe with a decorating bag.



You can place a pattern beneath a liberally greased parchment or cellophane sheet, and trace with icing. For finishing touches, add tiny lines or dots to serve as additional reinforcement between unconnected (unsupported) loops and lines. When the piece is set, you can peel it to drape around the sides or onto the top of a cake.

You can also use a stencil for detailed patterns, smooth to create solid SugarVeil "fabric," bend into 3-D bows, cast filigree with silicone molds, comb into lines that may be tied into knots, cut decorative edges with specialty scissors, and twist to form decorative ribbons and

trim. You can find these ideas on their website, along with pictures of cakes, mini cakes, and cookies decorated with SugarVeil, and patterns you can download.

## **Profiling Kathy Brinkley**

My husband, Gary and I have been married 18 years. Two years ago, I retired from the City of Houston with 30 years of service at the Municipal Courts as a manager. I have two sons, Chris 34 and Kevin 26. I also have 3 beautiful granddaughters Rachel, Christina and Hannah.. Hannah might be the cake decorator of the family, she loves to play with gum paste and pedal dust.

I have lived on the north side of Houston all my life. My father and grandfather were vegetable farmers and had a grocery store for years.. I was never so glad to leave the farm life, but I sure do miss it today. My mother helped me through so many 4-H projects, food shows, dress reviews, county and state fairs. I guess that is where I get the love for baking .. She was a cake decorator herself. I remember one day my brothers and sisters got in trouble for eating all of her royal icing roses...

Eleven years ago my mother passed away, and that is when I took my first Wilton Cake Class with my sisters... They could not handle it and dropped out. I continued to take Wilton Course 2 and 3. During the years my hobby grew from just making a birthday cake for a neighbor, family member or someone's special event to just about anything. I really enjoy making wedding cakes. Wow, what a challenge!

Finally 3 years ago, I found the Houston Cake Club which has helped me so much with my cake decorating. I have enjoyed taking classes from Debbie Brown, Glenda Galvez, Jill Maytham, and the Roland and Marsha Winbeckler. I also was lucky to attend the Day of Sharing in Arkansas last year with Nicholas Lodge and Colette Peters. I am looking forward to many more classes in the future to help me in my cake decorating. What a hobby to be hooked on....

## **Upcoming Events**

**August 27<sup>th</sup> ~ Play Day** from 1 to 5 PM ~ **Dena Bryngelson** will teach us to do the camouflage shadow grass. Registration is \$10 for members and \$15 for nonmembers.

**August 28<sup>th</sup> ~ Dena Bryngelson** will teach a class on making a **sugar duck** to go with the camouflage cake. Dena will mold the ducks ahead of time since it needs to dry, but she will demonstrate how that is done. We will spend the day making the head, working with the feathers, and painting the duck. Registration is \$80.

**September 10<sup>th</sup> ~ Day of Sharing** ~ \$35 for early registration (ends September 1<sup>st</sup>) and \$45 after September 1<sup>st</sup> or at the door. Everyone over 5 years of age must register to attend. The event is at the Moose Lodge, 3919 Pansy St., Pasadena TX 77505.

Our demonstrators will be Dena Bryngelson, Pat Daigle, Jaine Hershey and Jessie Lopez. Debbie Brown will demonstrate at the Day of Sharing, and then teach classes the next four days.

**September 11-14, 2006 ~ Debbie Brown** will be teaching classes at Larry's in Pasadena. <http://www.HoustonCakeClub.com/events.htm>. The supply lists are on the website.



9/11/06; Toadstool -  
one space left

9/12-13/06;  
Cinderella - **this  
class is full.**

9/14/2006 – Bride &  
Groom - one space  
left



**October 22, 2006 ~**

Play Day with Pat Wiener and Helen Osteen teaching a decorated **truffle tree**, made from cake scraps.

**November 5, 2006 ~ Arkansas Day of Sharing.** \$30.00 registration, check or money order, to Sam Parsley, 2401 West Highway 89, Cabot AR 72023.

**November 12, 2006 ~** Play Day with Dena Bryngelson on **Groom's Cakes.**

**March 18, 2007 ~ Arkansas' Day of Sharing.** Colette Peters and Nicholas Lodge will be the demonstrators. More information coming soon!

**March 19-20, 2007 ~ Springtime Gumpaste Flower Class with Nicholas Lodge** in North Little Rock, Arkansas will include hands on instruction teaching the fine art of how to make hydrangeas, dogwood, tulip, cherry blossom, peony and more. Registration is \$300 which includes ALL your supplies for the class and lunch. \$75 non-refundable deposit is required. Balance is due in FULL by March 1, 2007.

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July 24-27, 2008; Orlando FL

July 2009; St Charles, IL

## July Events

Pat Wiener demonstrated wafer paper painting.

Twenty (20) people attended the July meeting, and we have sixty-seven (67) members.

Please welcome our new members, [Jerry Alspaw](#) and [Victoria Dean](#).

Twenty-three (23) of our members attended ICES, and several others had one day passes. That's terrific! Hope you will demonstrate some of the things you learned.

## Cookie Cutter Ideas

**Tea Party:** Using the teacup and teapot cookie cutters, make your favorite cut out cookies. Using store bought frosting tube, write each guests name on a cookie cutter. Place in a plastic bag and tie the top with fabric that fits your style of tea party. Place each name plate cookie on each guests plate.

**Christmas Tree Ornaments:** Pick a theme. For example Farm Theme. Take homespun fabric, tear into strips. Tie onto, rooster, cow, horse, pig, goose, sheep, barn, and tractor. Hang onto tree.

**Fudge Cookie Cutter Gifts:** Use your favorite Fudge Recipe. Seal aluminum foil tightly around the outside base of each cookie cutter. Place on cookie sheet and lightly spray each cookie cutter with cooking spray. Pour hot fudge into prepared cookie cutters. Cool at room temperature. Once cool place each cutter inside a clear plastic bag and tie closed with homespun fabric.

### **Birthday Party Treat Bags:**

**Boys:** Monster Truck, Motorcycle, Tow Truck, Delivery Truck, Space Ship, Airplane, and Tractor Cookie Cutters are wonderful for boys.

**Girls:** Butterflies of all shapes and sizes, horses, mini unicorns, and hearts. They add something new to a Birthday Party Treat bag. My son loves Monster Truck Toast and my Daughter loves Butterfly Toast. Tie a little note to each cutter to spark the toast idea.

**Weddings:** Take mini heart or mini wedding cake cookie cutters and tie them to name place cards for each guest. Or use the fudge idea above and hand out a little cookie cutter filled with fudge in a little bag to each guest. Tie with a ribbon in the color that matches your wedding colors and attach a note card with your names and wedding date in a pretty font. For fun if you are a western fan, use the mini cowboy boot or hat. Spring wedding use mini butterflies, the ideas are endless.

**Baby Shower:** Take a baby bottle cookie cutter, a clear plastic bag, ribbon to match the theme of your shower, a little note card for the words baby, boy, or girl, whatever you would like, and pink or blue jelly belly beans. Any candy is fine for this, jelly belly beans just work very well. Place the bottle cookie cutter in the bag laying it down on a flat surface and fill with candy. Tie the top of the bag with ribbon and attach your tag.

## Animal Crackers

½	c	Rolled oats
¾	C	All purpose flour
¼	Tsp	Baking soda
¼	Tsp	Salt
¼	C	Butter
2	Tsp	Honey
¼	C	buttermilk

Preheat the oven to 400° F. Grind oats until fine using a blender or food processor.

In a medium bowl, stir together the blended oats, flour, baking soda and salt. Cut in the butter using a pastry blender or your fingers until the butter lumps are smaller than peas. Stir in the buttermilk and honey to form a stiff dough. On a lightly floured surface, roll the dough out to 1/8 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 inch apart onto cookie sheets.

Bake for 5 to 7 minutes in the preheated oven, until edges are lightly browned. Remove from cookie sheets to cool on wire racks.

## Birthday & Anniversary Wishes

Happy Birthday to [Marilyn Shewmake](#) (September 8<sup>th</sup>), [Debra Singletary](#) (September 13<sup>th</sup>), [Pat Daigle](#) (September 17<sup>th</sup>), [Catherine Dupree](#) (September 19<sup>th</sup>), and [Victoria Dean](#) (September 28<sup>th</sup>).

Happy Anniversary to [Alicia & Richard Gaskin](#) (September 6<sup>th</sup>), and [Jaine & Mark Hershey](#) (September 17<sup>th</sup>).

## How to Use Gadgets & Tools

If you have a cake decorating tool, cutter, etc., and do not know how to use it or if you have seen a piece of equipment that you would like to know how to use, please contact Pat Wiener, [patwiener@yahoo.com](mailto:patwiener@yahoo.com), or call her at (713) 962-5478, or see her at one of our meetings. She will be taking "Gadget" requests thru July.

If there is anything you would like to see done as a demonstration or if there is someone that you would like to see do a demonstration, please let Pat know. Your requests and input are helping to create wonderful demonstrations.

## Monthly Demos and Refreshments

Please sign up if you haven't done so. Call Helen Osteen at (713) 204-3218 or email her [Helen@OsteenJewelry.com](mailto:Helen@OsteenJewelry.com) to let her know what month and what you want to do.

	<b>Demonstration</b>	<b>Refreshments</b>
Aug 2006	Lori Gust	Kathy Brinkley
Sep 2006	Elizabeth Vasquez	

Oct 2006	Dena Bryngelson (sugar stained glass)	Jaine Hershey
Nov 2006	Lynn Martine (smocking)	Lynn Martine
Dec 2006		
Jan 2007		Appreciation luncheon for Larry's employees; please bring a dish to the meeting

Log on [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) to access membership and class registration information.

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If you prefer to pay by check and need the appropriate forms, either call (713) 204-3218, and leave a voice mail message if I am not available, or email [Helen@osteenjewelry.com](mailto:Helen@osteenjewelry.com).

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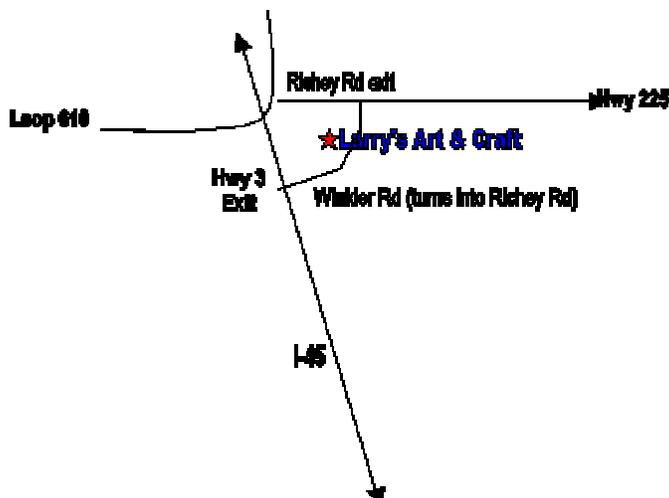
- our monthly meeting (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- August 27<sup>th</sup> ~ Play Day from 1 to 5 PM, camouflage shadow grass
- August 28<sup>th</sup> ~ Dena Bryngelson will teach the sugar duck to go on the shadow grass cake.
- September 10<sup>th</sup> ~ Houston Cake Club Day of Sharing
- October 22<sup>nd</sup> ~ Play Day from 1 to 5 PM, Truffle Tree made with cake scraps
- November 12<sup>th</sup> ~ Play Day from 1 to 5 PM, Groom's Cakes

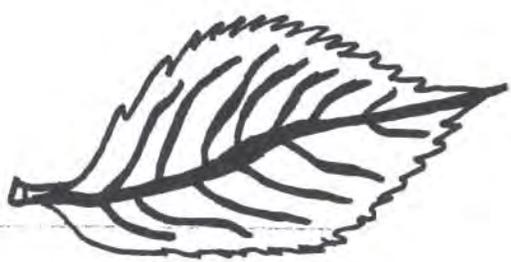
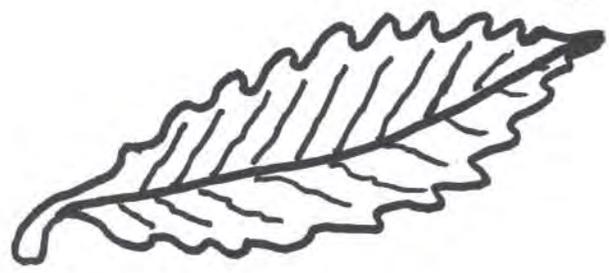
The discount card is honored at Larry's Arts & Crafts in Pasadena, Make-a-Cake in Houston, and Cake Craft Shoppe in Sugar Land.

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Our meetings are held on the 4<sup>th</sup> Tuesday of each month at Larry's Arts & Crafts. If you have any questions, please contact [Helen@osteenjewelry.com](mailto:Helen@osteenjewelry.com), (713) 204-3218

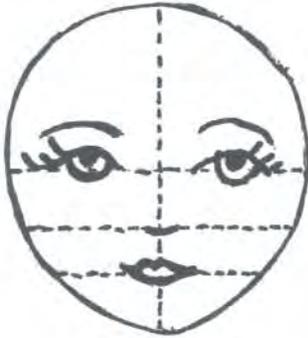
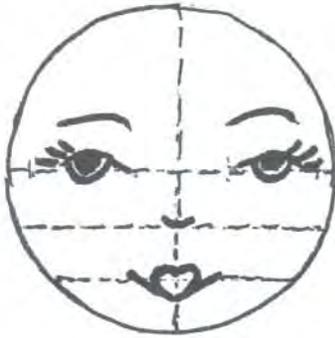
**Larry's Arts & Crafts, 1510 Richey Rd., Pasadena, TX 713-477-8864**





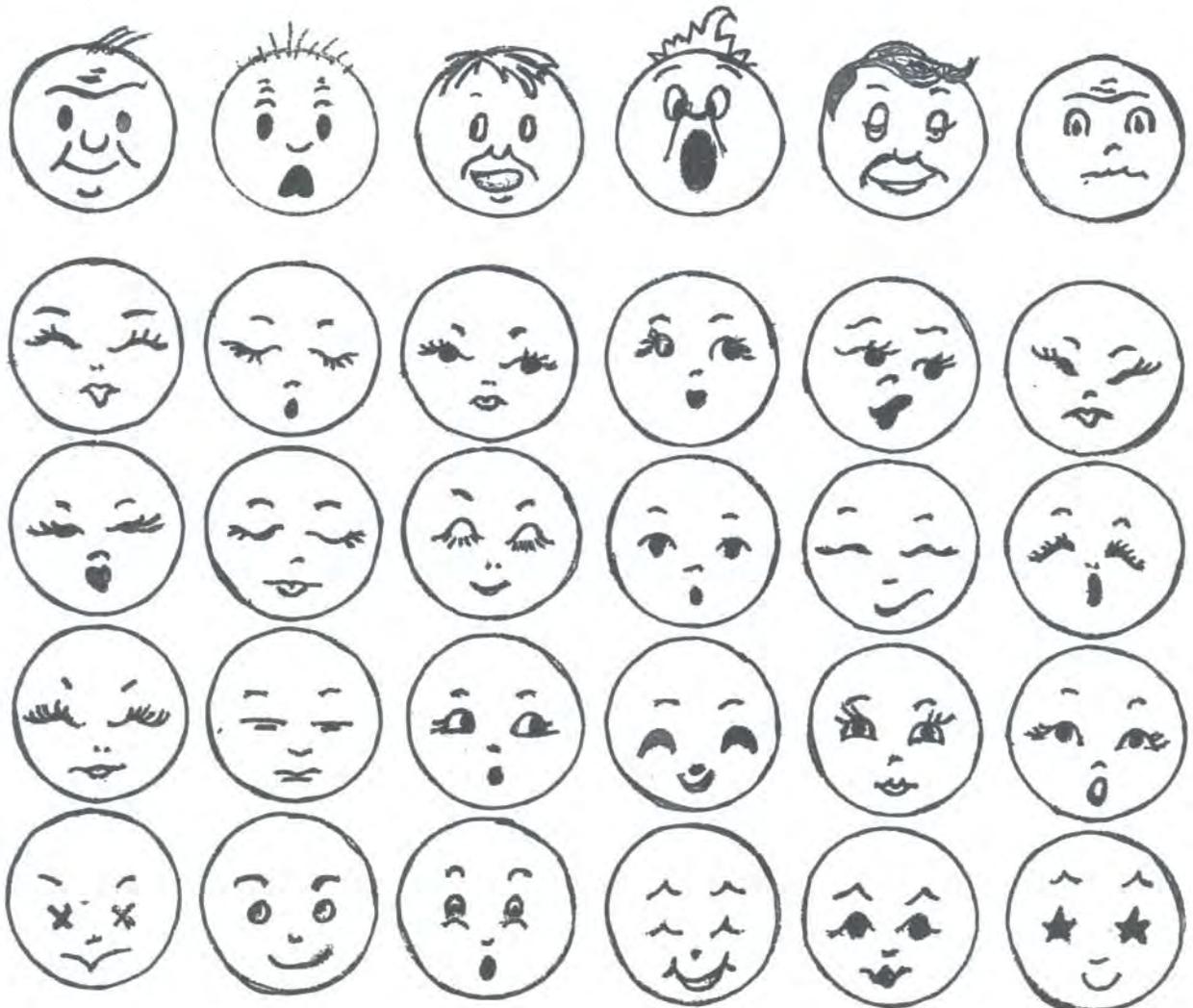
## FEATURES FOR ANGELS, "PUDDLE FACES" AND OTHER FIGURES

Shared by Betty Van Norstrand-NY

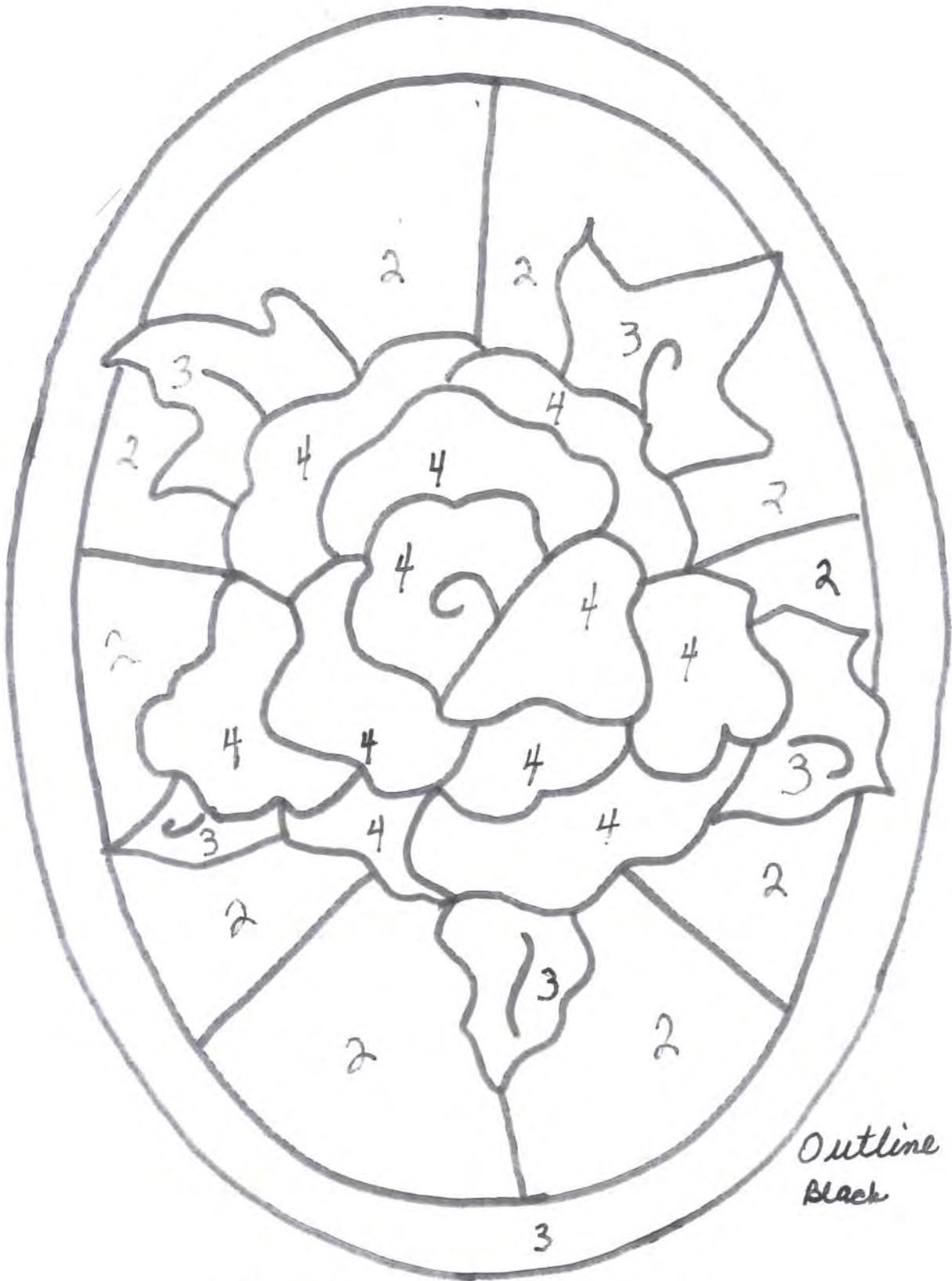


No attempt should be made to paint lifelike features on craft angels or dolls. Only the simplest type of features is desirable. However, correct placement is of the utmost importance. Any head, large or small, round or oval, should be divided in half. The eyes should be placed on this line--never above it, or below it. The size of the eye should be determined by the size of the head. Distance between the eyes should be the same as the length of the entire eye itself. Placing the eyes too close together gives the figure a mean, even cruel expression. The upper half of head should be mentally divided in fourths, and the eyebrows drawn in a gentle arch, one-fourth the distance above the eyes, and theoretically matching in length the eye, from corner to corner. The eyebrow length, however, may vary greatly to produce a variety of expressions as shown below.

The lower half of head should be divided into thirds. The nose is placed on the first one-third line below the eye, and the mouth on the second one-third line below the eye. For a mouth, start with a small heart, then draw upward curves from each side. See figures below.







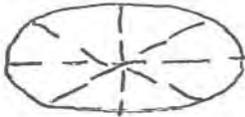
Outline  
Black

- #1 - Black
- #2 - White
- #3 - green (w/ optional shades of yellow)
- #4 - red (or color of your choice)

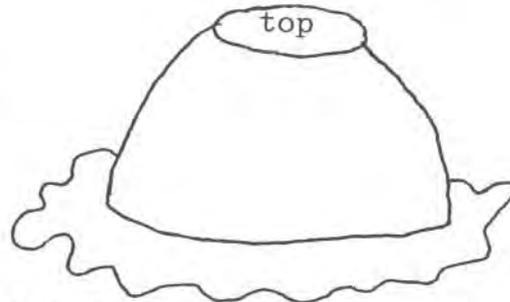
## The Wondermold Basket Cake

Many ask "is there an easy technique to keep the vertical lines straight?"

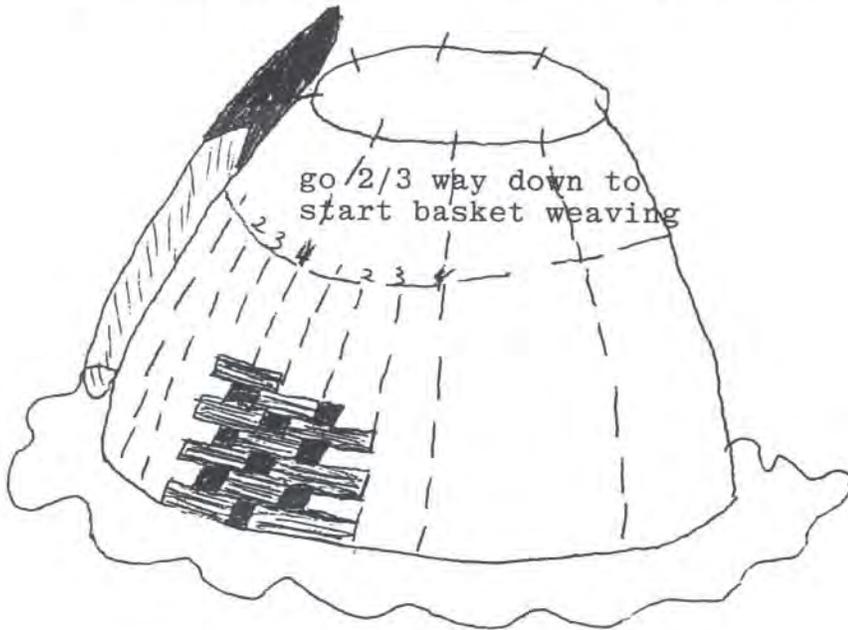
Use a piece of wax paper, cut the size of the round on top of the wondermold cake.



fold in eights  
pie wedges



Crumb ice cake the same color you will do the basket weave. Mark top of cake with dots of icing around edge. Mark with long spatula, from top to base of cake.



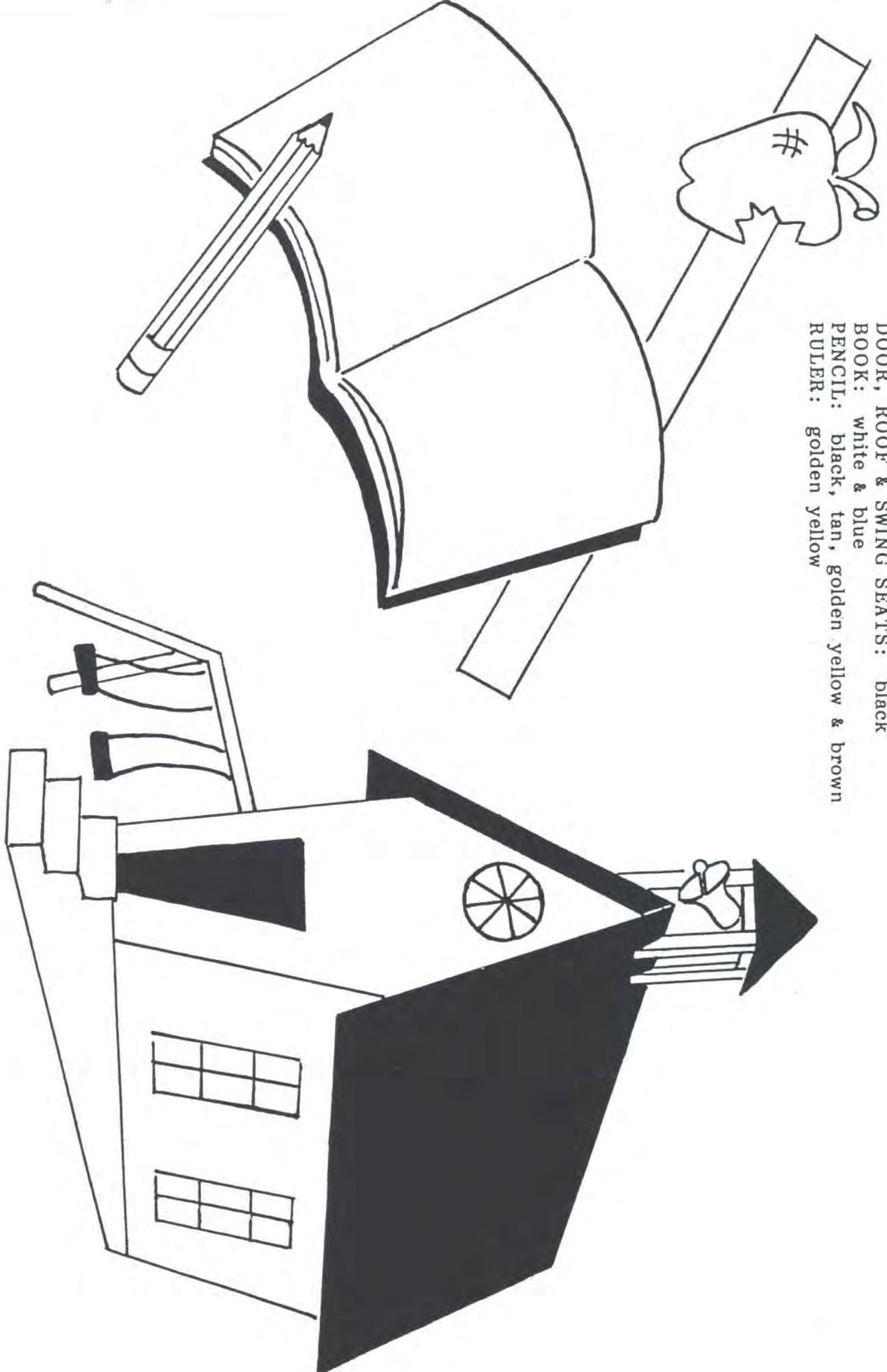
Now mark 4 spaces  
between pie wedges

Start Basket weave  
on vertical line,  
on guide line.

Procede as usual.

By Frances Kuyper

SCHOOL & APPLE: red  
CEMENT, SWING & BELL: grey  
DOOR, ROOF & SWING SEATS: black  
BOOK: white & blue  
PENCIL: black, tan, golden yellow & brown  
RULER: golden yellow





# The Batter Splatter Newsletter

## September 2006

Volume 3 Issue 8

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

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

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**Co-Editor:** Pat Wiener, Phone: (713) 962-5478, [patbwiener@yahoo.com](mailto:patbwiener@yahoo.com)

## Meeting is September 26<sup>th</sup> at 10 AM.

**Lisa Vasquez** will be demonstrating color flow techniques. Don't miss that. Color flow is "drawing," using a special icing, parchment bags, and tips. Color flow has so many uses, and it is something you can do ahead.

Our meetings are held on the 4<sup>th</sup> Tuesday of each month at **Larry's Arts & Crafts, 1510 Richey Rd, Pasadena, Texas. Phone (713) 477-8864.**

### Profiling Marlene Hollier



I am originally from Louisiana. Came to Houston for graduate school, became a Houstonian, and never went home.

My hobby in cake decorating started about six years ago. I had been interested in it for some years before but never could bring myself to sign up for a Wilton course. I have struggled with weight control all my life and was terrified that cake decorating would become an avenue for me to easily add calories I did not need. However, I had reached a time in my life when I really needed a creative outlet, so I made a pact with myself. I promised that I would treat the cakes and icing in cake decorating as I would treat the paint and paint brushes in oil painting – I would never put them in my mouth. The first three months were sheer frustration! But then it became a habit and now I rarely taste anything I bake or decorate until it's a finished product and then, only rarely.

After I finished Wilton Course I and was into Course II, somehow I saw a flyer about a cake decorating club holding a "Day of Sharing". I attended and was just amazed at this whole world that had opened up for me.

A couple of years later I attended my first ICES Convention in Nashville and I was hooked forever. In addition, I also became aware of the huge opportunities that certain cake decorators in the Houston area made possible for others like me. I had attended several local Days of Sharing before ICES and had taken for granted all of the vendors and presentations that were part of those events. From then on, I understood that we decorators here in Houston are very fortunate to have people like Diane Madura, Lori Gust, Sheila Brooks (and probably many others whose names I never knew), who have worked hard and continue to do so to make those opportunities available. In addition, we have other decorators who are so willing to share what they know with the rest of us. Helen Osteen and Pat Weiner are two names that come to mind immediately but there are many others. For the most part, cake decorators are so caring.



I work as a director of a large program that provides intervention services to infants and toddlers with disabilities. Due to the government funding sources, the rules, regulations, and requirements are incredible and I put in a lot of hours at work. As a result, I don't get to spend a lot of time with my hobby of cake decorating. However, I have a large staff and they provide me weekly opportunities to try the new things I have learned and the new cake toys I have purchased. I make each person a mini cake for their

birthday.

Because of the small amount of time that I am able to devote to cake decorating, my skills are still at the beginner level. However, I can see improvement slowly and that makes it exciting and worthwhile. And the staff who have worked for me several years are seeing the improvement and telling me and that really makes my day. I have just started using fondant and am really excited about the new avenues it has opened up for my cakes.



My spouse, Frank (he's Foster, I am Hollier), is very supportive of my hobby. He's a great guy! He will spend Sunday sweating, getting the yard work done while I spend the day decorating my staff's birthday cakes in the air conditioned kitchen. However, he does give me a bad time for the growing collection of cake paraphernalia that is overtaking the pantry. (Wilton cake pans already rule the attic.)

Due to my work schedule, I usually cannot attend the club's monthly meetings. But I try to participate in all of the other activities. I really appreciate being able to be a part of the Houston Cake Club.

## August Events

Lori Gust demonstrated SugarVeil. That's a very versatile product, and Lori showed us some easy things we can do ahead of time.

Nineteen (19) people attended the August meeting, and **we have seventy-five (75) members.**

Please welcome our new members, **Hannah Abraham, Norma Benavides, Rosalinda Canton, Deborah Frances, Maria Gonzalez, Alice Lopez, Orlean Meuth** and **Roxana Sharp.**

## Day of Sharing

**Eighty-three (83) people attended our Day of Sharing** on September 10<sup>th</sup>. Thirty-seven (37) were members of the Houston Cake Club (including several that joined at the Day of Sharing). Forty-six (46) were nonmembers.

We had guests from Alvin, Austin, Balcones Heights, Brazoria, Cibolo, Conroe, Corpus Christi, Fresno, Houston, Humble, Katy, Lackland AFB, Orange, Pearland, Port Arthur, San Antonio, and Tomball, Texas. We even had one lady from Texarkana, Arkansas.

There were loads of raffle prizes. **Pat Daigle** won the Agbay Cake Leveler. **Orlean Meuth** (a new member) won the pasta machine. **Judy Myers** won the charm bracelet donated by Osteen Jewelry.

**Cynthia Hall**, a member from Richmond, Kentucky, was unable to attend the Debbie Brown classes. Cynthia said, "Hopefully there will be someone that can fill my place." The three classes were put in the raffle. **Rosalinda Canton** won the Bug with Toadstool class, **Deborah Frances** won the Cinderella & the Coach, and **Heather Campbell** won the Bride & Groom class. Thank you, Cynthia, for your generosity.

**Twex Shewmake** planned to attend, but she fell and broke her ankle. Hope you're on the mend by now.

There were almost sixty (60) different raffle prizes (or groups of prizes) to entice people to buy tickets. Please support the companies who contributed so generously:

- ◆ Agbay Products – [www.AgbayProducts.com](http://www.AgbayProducts.com)
- ◆ Adams Extract – [www.AdamsExtract.com](http://www.AdamsExtract.com)
- ◆ American Cake Decorating – [www.AmericanCakeDecorating.com](http://www.AmericanCakeDecorating.com)
- ◆ AmeriColor Corp. – [www.AmeriColorcorp.com](http://www.AmeriColorcorp.com)
- ◆ Cake Craft Shoppe – [www.CakeCraftShoppe.com](http://www.CakeCraftShoppe.com)
- ◆ European Cake Gallery – [www.europeancakegallery.us](http://www.europeancakegallery.us)
- ◆ KopyKake – [www.KopyKake.com](http://www.KopyKake.com)
- ◆ Larry's Arts & Crafts – 713-477-8864
- ◆ Make-A-Cake – [www.MakeACakeHouston.com](http://www.MakeACakeHouston.com)
- ◆ Marpol, Inc – [www.MarpolInc.com](http://www.MarpolInc.com)
- ◆ Osteen Jewelry – [www.OsteenJewelry.com](http://www.OsteenJewelry.com)
- ◆ Satin Fine Foods – [www.RolledFondant.com](http://www.RolledFondant.com)
- ◆ Sugar Veil – [www.SugarVeil.com](http://www.SugarVeil.com)
- ◆ Tuttle Publishing - [www.TuttlePublishing.com](http://www.TuttlePublishing.com)

If you liked the items in the "goodie bags" or were lucky at the raffle, please take a moment to write a quick thank-you note to the company(ies) donating the item.

If you don't have the address, please look on our web site [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) for address/contact information or contact Helen at 713-204-3218.

Even if you couldn't attend the Day of Sharing, make it a point to thank the local cake shops when you buy from them.

Our heartfelt thanks to our demonstrators, **Debbie Brown, Dena Bryngelson, Pat Daigle, Jaine Hershey,** and **Jessie Lopez.** Please let them know you appreciated their time and their willingness to share with us.

## **Debbie Brown Classes**

Thank you very much, Debbie, for coming back to Texas to teach classes for us. Seven (7) members that attended her classes in 2004 were among the first to register for the 2006 classes. All three classes were filled with a maximum of twenty-one (21) students.

Debbie is such a talented lady, and has authored twelve (12) books. Even more important, she is a gracious lady with such a loving and sharing attitude. All three classes were enjoyable and the class projects were very nice.

## **Brazilian Lace Cake**

A Demonstration by Jaine Hershey

Bake cake and crumb coat it. Cover the cake with colored fondant. Remember that the color of the fondant is what makes the lacework on the cake stand out so choose carefully.

Decide on the design, the pattern you would like to see as lace work on the cake. Get ideas by looking at lace fabric.

Use small pastry or cookie cutters to get the pattern pieces you will need, and cut these out of a mixture of gumpaste and fondant, at a ratio of 1 part gumpaste to 4 parts fondant.

Try to decide how you want the pattern to flow. With a measuring ribbon paper, measure the cake circumference and from that, see how many pieces you will need to cover the cake. Keep in mind that you don't want too much space between the pieces because it will be harder to make the M or W lines with royal icing, and these lines are what gives the impression of thread and lace.

Determine how many pieces you will need to cut. Incorporate some sort of border, since borders are great to cover imperfections at the base of the cake.



Have plastic freezer bags ready to keep cutout pieces from drying out. Start rolling out fondant/gumpaste until it is very thin, almost translucent, like paper. Cut out the design pieces. Give them more detail by cutting the small pieces even further with a tiny eyelet cutter, then place them in the freezer bag until all are done.

Prepare 2 cups of medium strength Royal Icing with a few drops of white painting gel and 1 tsp of light corn syrup mixed in. Pipe the "lines" or "threads" and connect the pieces of "lace."

Use a small brush and a cup of water to paste the pieces on the cake. Have in mind where the pieces should land on the cake, practice by placing one of each of the main pieces on the cake without gluing them, then take it out and go from there. I like to start with the border and go up. My teacher in Brazil started from the center, on top of the cake, and came down.

Use a tip #2 and the medium Royal Icing to connect each piece to each other. Pipe the connections all around the cake in the form of M or W.

You could place some kind of decoration in the center of the cake, or leave it plain.

## Upcoming Events

**October 7-8, 2006** ~ Oklahoma State Sugar Art Show, Tulsa, Oklahoma. Entry forms must be received by September 22, 2006; there are no onsite entries allowed. For more information, [www.oksugarartshow.com](http://www.oksugarartshow.com).



**October 29, 2006** ~ **This date has been changed.** Play Day with Pat Wiener and Helen Osteen teaching a decorated **truffle tree**, made from cake scraps. Pat is a Wilton teacher, and they have scheduled a Wilton Training Seminar for this same weekend.

**November 5, 2006** ~ **Arkansas Day of Sharing.** \$30.00 registration, check or money order, to Sam Parsley, 2401 West Highway 89, Cabot AR 72023.

**November 5, 2006** ~ Frost-a-Tiers Day of Sharing.

**November 12, 2006** ~ Play Day with Dena Bryngelson on **Groom's Cakes.**

**February 3-4, 2007** ~ **Capital Confectioners' Cake & Sugar Art Show and Competition.** Some of the demonstrators include: Norman Davis, Steven Stellingwerf, Janette Pfertner, Bronwen Weber, Marco Antonio Lopez and Sonia Escobar.

**February 25, 2007** ~ ICES Area IV Day of Sharing in Lake Jackson.

**March 18, 2007** ~ **Arkansas' Day of Sharing.** Colette Peters and Nicholas Lodge will be the demonstrators. More information coming soon!

**March 19-20, 2007 ~ Springtime Gumpaste Flower Class with Nicholas Lodge** in North Little Rock, Arkansas will include hands on instruction teaching the fine art of how to make hydrangeas, dogwood, tulip, cherry blossom, peony and more. Registration is \$300 which includes ALL your supplies for the class and lunch. \$75 non-refundable deposit is required. Balance is due in FULL by March 1, 2007.

**March 21-22, 2007 ~ Mini Wedding Cake & Under the Sea Cake with Nicholas Lodge** in North Little Rock, Arkansas will teach you how to make mini cakes. Registration is \$300 which includes ALL your supplies for the class and lunch. \$75 non-refundable deposit is required. Balance is due in FULL by March 1, 2007.

**March 24-25, 2007 ~ Cake and Sugar Art Show** in McKinney, Texas. Entry forms and other information are available at [www.sugarwonders.com](http://www.sugarwonders.com). They are looking for demonstrators and vendors. ~ Early registration fee is \$15.00 if received by January 15, 2007. Entries received after January 15, 2007 and before the deadline of March 3, 2007, are \$20.00. You pay one price for one or multiple entries. There will be no refunds of entry fees, and there will be no on-site registration.

## Birthday Wishes

Happy Birthday to **Elizabeth Estrada** (October 1<sup>st</sup>), **Maria Vela** (October 1<sup>st</sup>), **Susie Rasmussen** (October 8<sup>th</sup>), **Renita Lee** (October 13<sup>th</sup>), and **Jerry Alspaw** (October 30<sup>th</sup>).

## Monthly Demos and Refreshments

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Nov 2006	Lynn Martine (smocking)	Lynn Martine
Dec 2006		
Jan 2007		Appreciation luncheon for Larry's employees; please bring a dish to the meeting

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- October 29<sup>th</sup> ~ Play Day from 1 to 5 PM, Truffle Tree made with cake scraps
- November 12<sup>th</sup> ~ Play Day from 1 to 5 PM, Groom's Cakes

The discount card is honored at Larry's Arts & Crafts in Pasadena, Make-a-Cake in Houston, and Cake Craft Shoppe in Sugar Land.

## **Explanation of Functions**

We are blessed with new members who aren't familiar with some of the terms we use. Pat Wiener has written up some of these items, and will have copies available at the meeting. This will minimize the need to repeat these things every month, and give us more time for demonstrations and fun things.

**Play Day** is a hands-on class held on Sunday afternoon from 1 pm to 5 pm.

The technique to be taught, the member to teach, and the date is discussed and approved by members attending a meeting held several months before the date of the class. Play Days are usually scheduled 2 to 3 months apart.

The Play Day teacher will supply a picture and/or description of the technique to be taught, and a supply list to be posted on the website and in the newsletter.

Members of HCC for 6 months or more will pay \$10 registration. For all others, the fee is \$15. Classes are held at Larry's Arts and Crafts. Payment can be PayPal, using [HoustonCakeClub@osteenjewelry.com](mailto:HoustonCakeClub@osteenjewelry.com), or by cash or check.

Play Day will be held if there are 6 or more prepaid students 7 days before the date of the event. The treasurer will notify the teacher if class will be held. If the event did not have enough pre-registered students, the treasurer will email those that have paid that the event was canceled. If you do not have an email address, please call Helen at 713-204-3218 to verify that the class will be held.

All class registration needs to be handled by the treasurer to avoid confusion when classes are close to capacity. Classes are limited to 20 or less, depending on the technique being taught. Some classes take more space.

**Day of Sharing** is held on Sunday from 9 AM to 4 PM. This is HCC's main fundraiser, held once a year. Money raised is used to help members further their education in the art of cake decorating. The club may vote to offer a reduced rate for members. You must be a member for 6 months BEFORE the start date of the class to receive the member discount. The club may offer a small incentive if a nonmember registers for all the classes.

The registration fee requires a vote of the membership, and has typically been \$35 for early registration. After the early registration deadline, there is an additional charge. A hall is rented for the function.

Payment can be made by PayPal, using [HoustonCakeClub@osteenjewelry.com](mailto:HoustonCakeClub@osteenjewelry.com), or by cash or check.

There are 4 to 6 demonstrations with 1 main demonstration. Demonstrations are 30 to 50 minutes with the main demonstrator usually taking 1 to 1 1/2 hour. The main demonstrator at our Day of Sharing will be teaching classes before or after the Day of Sharing.

Attendees are divided into 2 groups. Two demonstrations are done at the same time. After a short break, the demonstrations are repeated. The main demonstrator is usually first or last.

A list of demonstrators and what they will demonstrate will be posted on the website and published in the newsletter several months before the event. Flyers are handed out and posted in various stores and emailed to the membership. An announcement is sent to several cake decorating magazines.

Guests are asked to bring a breakfast item or dessert and club members bring a side item such as vegetables, salads etc. The club pays for the meat. Breakfast, lunch, snacks and drinks are furnished for the day.

Several vendors are invited. Attendees may shop between demonstrations and during lunch.

Attendees are given a hospitality bag with cake decorating items which have been furnished by various companies.

Raffle tickets are sold. Many of the gifts are donated. HCC votes on the main raffle prizes that are purchased.

**ICES** is short for International Cake Exploration Societé, [www.ices.org](http://www.ices.org) ICES is an international organization, and the dues are \$60 a year. The convention is open to everyone, not just members.

You will receive the ICES newsletter eleven times a year. It is designed to keep you informed about cake shows, classes, ICES events, and cake decorating ideas. Featured are color photos of cakes that were displayed at the most recent annual sharing show and convention. All ICES members are encouraged to share recipes, hints, patterns and photos for use in the newsletter.

ICES has an annual convention hosted in different locations. 2007 will be in Omaha, NE, 2008 will be in Orlando, FL, and 2009 will be in St Charles, IL. Demonstrations begin Thursday morning and end Sunday afternoon. Demonstrators from all over the world are selected by the host state.

At the Sunday Night of Sharing, anyone may demonstrate a technique.

The cake room has display cakes made by decorators from all over the world. Photographs of some of these are featured in the ICES Newsletter during the year.

## **ICES Conventions**

July 26-29, 2007; Omaha NE      July 24-27, 2008; Orlando FL      July 2009; St Charles, IL

CAT: black  
MOON: yellow  
FENCE: brown  
PUMPKIN: orange  
GRASS: green



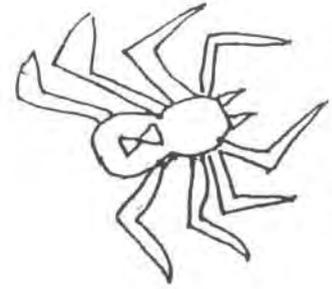
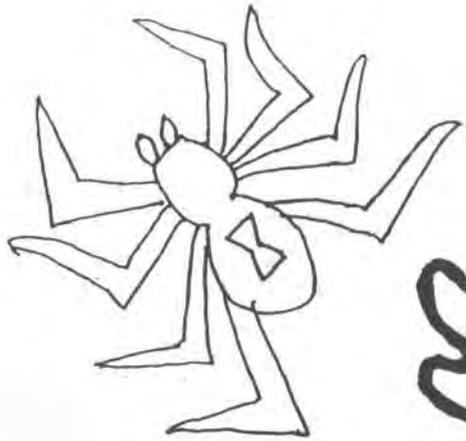






HOBO COAT & HAT: royal blue  
MASK: black  
HOBO'S BAG: orange  
SHOE & HAIR: brown  
GHOST: white  
BAG: orange  
WITCH: black  
HATBAND: orange





HAPPY  
HALLOWEEN



# The Batter Splatter Newsletter

## October 2006

Volume 3 Issue 9

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

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

[www.thehoustoncakeclub.com](http://www.thehoustoncakeclub.com) email: [info@thehoustoncakeclub.com](mailto:info@thehoustoncakeclub.com)

**Newsletter Editor:** Helen Osteen, Phone: (713) 204-3218, [helen@osteenjewelry.com](mailto:helen@osteenjewelry.com)

**Co-Editor:** Pat Wiener, Phone: (713) 962-5478, [patbwiener@yahoo.com](mailto:patbwiener@yahoo.com)

## Meeting is October 24<sup>th</sup> at 10 AM.

**Sandy Cook** will demonstrate her hand-modeled fondant Santa and elves. Dena Bryngelson was scheduled to demonstrate sugar stained glass, but was unable to attend. Thanks, Sandy, for stepping in at the last minute and doing our demonstration.

Our meetings are held on the 4<sup>th</sup> Tuesday of each month at **Larry's Arts & Crafts**, 1510 Richey Rd, Pasadena, Texas. Phone (713) 477-8864.



### President's Message

Greetings, Sugar Friends! I just wanted to let you in on the latest development of our cake club meetings. We wanted to make the meetings a little more "user friendly" so we are shaking things up just a bit.

**We are going to start the morning with our demonstration at 10 AM, instead of the business meeting.**

The demonstration will be followed by our announcements of upcoming events that you won't want to miss. We will sell raffle tickets, and draw for the lucky winner.

We will have a social time so that can catch up on the latest things that others are doing, have a snack and a drink and just visit!

Last, but certainly not least, will be our business meeting where we will get down to the nuts and bolts of the cake club. I certainly hope that you will stay for the business meetings and make your voice heard. Everyone has something to bring to the table and your input is wanted and needed.

We will be planning our Day of Sharing for 2007 and we will need your help! It takes a concerted effort to put on a DOS and we want 2007 to be the biggest and best we have had so far! Hope to see you there.

*Denise Talbot*

## **Meeting Agenda**

1. Welcome – new & old
2. Minutes of Last Meeting
3. Treasurer's Report
4. Old business
  - a. Strawberry Festival Committee Report
  - b. Christmas Party
  - c. Other old business
5. New business
  - a. New meeting format
  - b. Food committee for classes
  - c. Play Days for 2007
  - d. DOS 2007
    - i. Registration
    - ii. Food
    - iii. Set up
    - iv. Raffle
  - e. Other new business

If you have anything else you would like to include, please let one of the officers know.

*Denise Talbot*

## **Profiling Rosalinda Canton**

I have been married to Bolivar Canton from Nicaragua for 11 years. We have a 3-year-old daughter named Hazel who is spoiled by her grandparents and aunts. I am 35.

I have lived in Houston almost all my life. My parents are from Mexico, and were never stable. We were always moving from one place to another until I was about fifteen and my parents bought a house. I told them, "Finally we are going to stop packing and stay put in one place to live."

I had always wanted to take cake decorating and I finally got an opportunity. I plan to finish the four courses and take a gumpaste class. I don't want it as a business, just a

hobby. I am liking it a lot more. I never thought so many beautiful things could be made out of sugar. It is amazing.

## **Profiling Sandy Cook**

Started doing cakes when two of my "adopted children" who grew up at my house decided to get married eight years ago. After trying my hand at it, that is when I decided that cake decorating was what I wanted to do when I grew up. A year later my adorable husband built me a licensed kitchen in our garage. I take every class from any and all decorators I can possibly get away from work to take.

I live on the beautiful San Bernard River in Churchill (Brazoria) Texas.....have 2 adorable yorkies, Mikayla & Mikenna, a Red Lord African Parrot named Sheba that I rescued, a husband that I'm thinking about keeping.....lol, 2 sons, Kevin who thinks he has to wait until he finds someone like his Mother before he gets married - those are his words not mine - and Richard - his wife, Amber, and of course my 2 wonderful adorable sweet grandchildren, Kolby & Brailyn.

I love to fish - I can even take our boat out and fish alone, sew, craft, decorate cakes, of course, and I am a One Stroke Certified Instructor - will soon be offering classes, and my husband and I do competition barbecue cook offs. I have also been a Wilton Method Instructor.

Every October I make pink ribbon cookies and sell them and send all my money to research..... I had an aunt pass away from the disease and I have an aunt who is a survivor of the disease and this is what I do to help find a cure. I also cook competition barbecue that sponsors Breast Cancer research.

## **Congratulations, Dena!**

**Dena Bryngelson** was a silver medalist in the Wedding Cakes Around the World 2006 at the Oklahoma State Sugar Art Show. We're very proud of you.

## **2006 Oklahoma State Sugar Art Show**

To call this a "Sugar Art" show barely touches the first impression you get walking into the display room.

Each of the numerous creations displayed, one more beautiful than the next, expressed creativity, style, personality and wonder. This awesome display enchanted everyone from the young novice to the educated and experienced professional.

Due to the ever-so-capable organizing of this annual event by **Kerry Vincent**, along with numerous volunteers, the 2006 show had the highest number of entries and a varied amount of vendors to service you. Now as if that wasn't enough, we were all privileged to four daily 1-1/2 hour demonstrations with wonderful professionals like Pastry **Chef Raymond Lammers** (World Champion Silver Medalist 2005). Chef Raymond usually gets \$1,500.00 for his classes. Just by attending this annual event, we were privileged with four separate professional demonstrators. You can check out some of his chocolate work at [www.steinlodge.com](http://www.steinlodge.com), a 5-star resort.

**Chef Paul Edwards**, an accomplished chocolatier, sugar artist and owner of Chef Rubber (silicone molds), educated us on the many facts regarding sugar art and chocolate (**Couverture**) molding. (**Couverture** refers to the professional quality chocolate with a high cocoa butter content, which makes it possible to do fine and delicate work. It must have at least 33% cocoa solids or cocoa butter.)

Example: to properly temper chocolate you should use a product with a minimum of 61% cocoa solids. Lower end products can be melted and used for molds, but will not temper to the proper consistency, therefore when working toward a perfect "Ganache" the lower percent of cocoa products do not set up smooth and creamy.

Also to entertain the group - Food Network Master Pastry **Chef Keegan Gerhard**, was at the exhibition on Friday and Saturday to educate and entertain the huge crowd.

Another enlightening session was the demonstrations with professional instructor **Lin Cook** of England. Lin shared varied floral sprays with the crowd which included ferns, leaves, iris's, tiger lilies and lovely sprays of roses.

We strongly advise those who were not able to attend the event this year to try to attend next year. The event is impressive, educational and a fun time to be had by all. And for those younger members, the Oklahoma State Fairgrounds just outside the exhibition hall offers more rides, games and fair-style food than one can imagine or consume.

Check out their website for the top cakes from 2003, 2004, and 2005. The 2006 cakes will be added. [www.oksugarartshow.com](http://www.oksugarartshow.com)

*Shar Baker*

## Upcoming Events



**October 29, 2006 ~ This date has been changed.** Play Day from 1:00 to 5:00 PM, with Pat Wiener and Helen Osteen teaching a decorated **truffle tree**, made from cake trimmings. Pat is a Wilton teacher, and they have scheduled a Wilton Training Seminar for this same weekend. The supply list is included in the newsletter.

**Food Network Candy Castle Competition** in which Susan O'Boyle-Jacobson competed will be aired. Chocolate bridges over sugar moats, ice cream cone towers rising from cake-filled castles--and that's just a taste of what you'll see when four confectionary architects joust for the Challenge crown and \$10,000! But sugar and chocolate aren't stable like steel and stone, so as walls crumble and sugar shatters, the clock becomes the enemy as the competitors race to bring their fairy-tale fortresses to life. October 29, 2006, 1:00 AM; November 1, 2006, 9:00 PM; November 2, 2006, 12:00 AM; November 4, 2006, 6:00 PM; November 5, 2006, 3:00 PM

**November 5, 2006 ~ Frost-a-Tiers Day of Sharing**, Omni Palace, 12121 Westheimer, (between Old Westheimer and Dairy Ashford); Houston, TX; \$30 Early Registration (by October 22<sup>nd</sup>); \$40 late registration, pending space available. Demonstrators will be **Bronwen Weber, Janette Pfertner, Noi Wegiel, Sheila Brooks**, and more.

**November 5 ~ Area I (Wichita Falls/North Texas) ICES Day of Sharing** ~ 1101 Eleventh Street, Wichita Falls, TX 76301; \$15 Early Bird (ICES Members) \$30 Nonmembers. Includes: Lunch & Continental Breakfast. After October 15, Members \$20, Nonmembers \$40. Make check payable to Texas ICES, and mail to Laura Galvez-Nichols, 3606 Grant St., Wichita Falls, TX 76308. Demonstrators will be **Kerry Vincent** (Tulsa OK), **Glenda Galvez** (Wichita Falls TX), **Chris Cantrell** (Georgetown TX), and **Cap Prachyl** (Abilene TX)

**November 5, 2006 ~ Arkansas Day of Sharing.** \$30.00 registration, check or money order, to Sam Parsley, 2401 West Highway 89, Cabot AR 72023.

**November 12, 2006 ~ Play Day ~ This event has been canceled.**

**February 3-4, 2007 ~ Capital Confectioners' Cake & Sugar Art Show and Competition.** Some of the demonstrators include: Norman Davis, Janette Pfertner, Steven Stellingwerf, Bronwen Weber, and Marco Antonio Lopez & Sonia Escobar.

**February 25, 2007 ~ ICES Area IV Day of Sharing in Lake Jackson.** There will be demonstrations by **Sheila Brooks** (how to cover a fondant cake and decorative pieces), **Dena Bryngelson** (modeling bride & Groom), **Monica Glidden** (modeling a fancy high heel shoe), **Helen Osteen** (sugar molding), **Denise Talbot** (baby shower cake), and **Pat Wiener** (ways to use JEM Cutters).

**March 18, 2007 ~ Arkansas' Day of Sharing.** Colette Peters and Nicholas Lodge will be the demonstrators. More information coming soon!

**March 19-20, 2007 ~ Springtime Gumpaste Flower Class with Nicholas Lodge** in North Little Rock, Arkansas will include hands on instruction teaching the fine art of how to make hydrangeas, dogwood, tulip, cherry blossom, peony and more. Registration is \$300 which includes ALL your supplies for the class and lunch. \$75 non-refundable deposit is required. Balance is due in FULL by March 1, 2007.

**March 21-22, 2007 ~ Mini Wedding Cake & Under the Sea Cake with Nicholas Lodge** in North Little Rock, Arkansas will teach you how to make mini cakes. Registration is \$300 which includes ALL your supplies for the class and lunch. \$75 non-refundable deposit is required. Balance is due in FULL by March 1, 2007.

**March 24-25, 2007 ~ Cake and Sugar Art Show** in McKinney, Texas. Entry forms and other information are available at [www.sugarwonders.com](http://www.sugarwonders.com). They are looking for demonstrators and vendors. ~ Early registration fee is \$15.00 if received by January 15, 2007. Entries received after January 15, 2007 and before the deadline of March 3, 2007, are \$20.00. You pay one price for one or multiple entries. There will be no refunds of entry fees, and there will be no on-site registration.

## **Truffle Tree Supply List**

6" round cake, chocolate, or 2 cups tightly packed chocolate cake crumbs

6" round cake, white or yellow, or 2 cups tightly packed white or yellow cake crumbs

2 cups Chocolate fudge icing  
2 cups Buttercream icing  
1-1/2 cups chopped pecans  
1-1/2 cups coconut  
1 lb chocolate candy melts  
1 lb white candy melts  
toothpicks  
6 bowls (about 3 cup size)  
6 serving spoons  
6 forks  
a tablespoon or scoop to measure out truffles  
6" tall Styrofoam cone  
6" cake drum  
two 2" nails to secure cone to cake drum  
Press 'n Seal to cover Styrofoam cone  
swirl dipping fork  
6 quarter sheet cake boards, covered with freezer wrapping paper or wax paper OR 6 TUF boards  
Box to take truffle tree home

Optional truffle ingredients:

Fruit preserves (about 1 tablespoon)  
Peanut butter, chunky or smooth (about 2 tablespoons)  
Dried fruit, chopped very fine  
Maraschino cherries (red or green), drained and chopped very fine  
Cake filling (your choice of flavors)

Select several of the following items to roll the truffles in:

Tiny crisp rice	Hershey's® Cocoa
Sprinkles	Nestlé Quik®
Jimmies	Powdered sugar
Sanding sugar	Toasted coconut
Nonpareils	Desiccated coconut
Very fine cookie crumbs	Coconut crunch

## Birthday & Anniversary Wishes

Happy Birthday to **Shar Baker** (October 5<sup>th</sup>), **Martha Gomez** (November 8<sup>th</sup>), **Marlene Hollier** (November 15<sup>th</sup>), and **Norma Benavides** (November 20<sup>th</sup>).

Happy Anniversary to **Maria & Americo Aguirre** (November 4<sup>th</sup>), and **Susie & Peter Rasmussen** (November 30<sup>th</sup>).

## Monthly Demos and Refreshments

Please sign up if you haven't done so. Call Helen Osteen at (713) 204-3218 or email her [Helen@OsteenJewelry.com](mailto:Helen@OsteenJewelry.com) to let her know what month and what you want to do.

Oct 2006	<b>Demonstration</b> Sandy Cook (fondant modeled Santa & elves)	<b>Refreshments</b> Jaine Hershey
----------	--	--------------------------------------

Nov 2006 Dec 2006 Jan 2007	Lynn Martine (smocking)	Lynn Martine  Appreciation luncheon for Larry's employees; please bring a dish to the meeting
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Log on [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) to access membership and class registration information.

We accept PayPal through [HoustonCakeClub@osteenjewelry.com](mailto:HoustonCakeClub@osteenjewelry.com).

If you prefer to pay by check and need the appropriate forms, either call (713) 204-3218, and leave a voice mail message if I am not available, or email [Helen@osteenjewelry.com](mailto:Helen@osteenjewelry.com).

## September Events

Lisa Vasquez was supposed to demonstrate color flow, but she did not attend the meeting. Pat Wiener did a fantastic color flow demonstration.

We set a high-attendance record at the September meeting with twenty-eight (28) people. We presently have 76 members.

## Color Flow

Royal Icing can be used for color flow designs. Wilton makes a color flow mix that can also be used.

Creating a Color Flow Design:

- Put pattern on a surface that will not bend.
- Cover the pattern with wax paper. Tape wax paper over pattern. Wax paper must lay flat.
- Outline design using tip number 2. The outline is usually done with black icing. Black will work with any color scheme. White is occasionally used. The third option would be to use the colors used in the design.
- After pattern is outlined, allow to dry for 15 to 20 minutes, if at all possible.
- Thin icing to a flowing consistency. To thin the icing, add small amounts of water. Put some of the icing on the end of a spatula and drop it back into the original bowl of icing. If that drop flows back into the other icing by the count of 10 (or 10 seconds), the icing is the right flowing consistency. If the icing does not flow back into the icing, it is still thick. Continue to slowly add water until the right consistency is reached.
- NEVER thin all of the icing. If you should thin the icing too much, it can be corrected by adding some to the thick icing. If the icing is too thin, the design will break when removed.
- Put the thinned icing into a bag without a tip. Use scissors and trim the end of the bag to about the size of a tip number 2. Point the end of the bag toward the outline, squeeze gently, moving across the design leaving a small space between each line of icing. If the icing is the correct consistency, it should flow together.
- Watch for air bubbles. Pop air bubbles as soon as possible. Air bubbles can cause the design to break or a bubble may pop and cause a hole in the design.
- Once all of the design is finished, let dry 24 to 36 hours.

- Slide angled spatula under design to loosen it from the wax paper.

Using Color Flow Designs:

- Once taken off wax paper, the design can be placed directly on an iced cake.
- To give dimension to your design, push sugar cubes halfway into the icing and place color flow design on the sugar cubes.
- Color flow designs can be shaded with petal dust after they are dry.

The more you read about cake decorating the more ways you will find to use color flow designs.

*Pat Wiener*

You can earn a discount card by attending two (2) Houston Cake Club sponsored events within twelve (12) months. These events include

- our monthly meeting (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- October 29<sup>th</sup> ~ Play Day from 1 to 5 PM, Truffle Tree made with cake scraps
- December 12<sup>th</sup> ~ Christmas luncheon; location to be decided at the October meeting.

The discount card is honored at Larry's Arts & Crafts in Pasadena, Make-a-Cake in Houston, and Cake Craft Shoppe in Sugar Land.

## Strawberry Festival Cake Show

The committee consists of Shar Baker, Kathy Brinkley, Helen Osteen and Pat Wiener. They met October 3<sup>rd</sup>.



## ICES Conventions

July 26-29, 2007; Omaha NE      July 24-27, 2008; Orlando FL      July 2009; St Charles, IL

## NUMBER CAKES FOR ALL OCCASIONS

Bake Cakes in a 6 inch Square pan and an 8 inch round pan.

For larger size cakes increase the size of the pans by 2 inches.

To help increase the number of servings these cakes can also be done as a double layer cake. When doing double layer cakes put icing between the layers to help hold the 2 cakes together, then cut to size needed.

Cut out center of round cakes using a 3 inch circle.

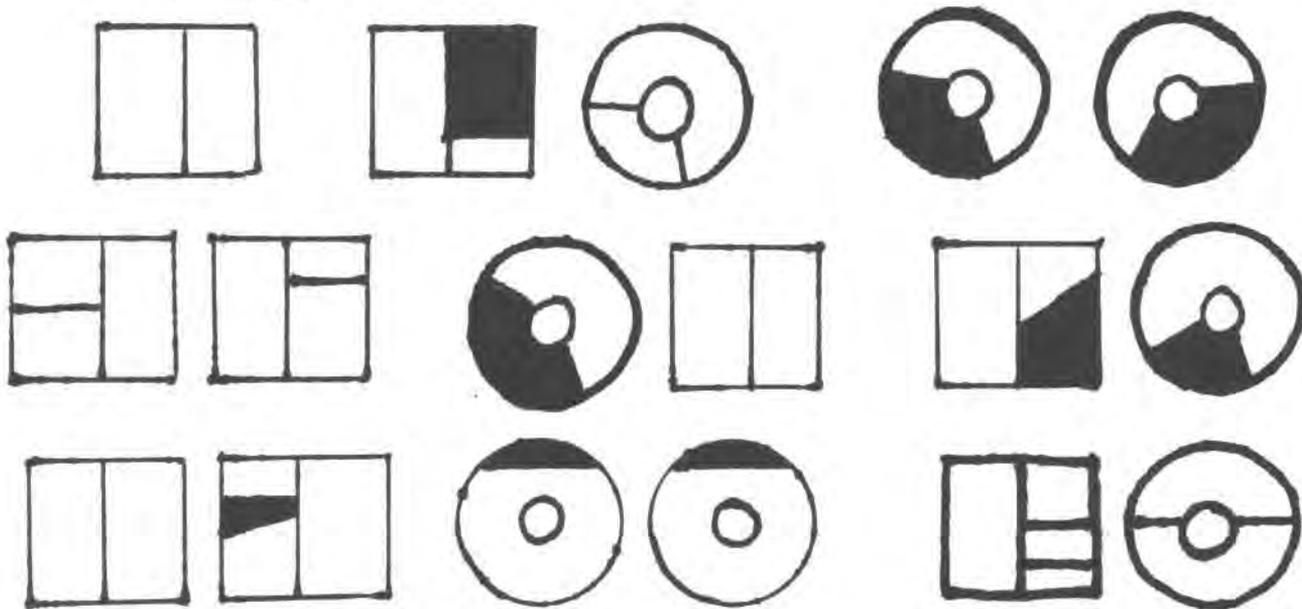
Cut the cakes as shown in the "Pattern Section". Do not use the shaded parts of the cake.

Arrange cakes as shown in the "Arrangement Section".

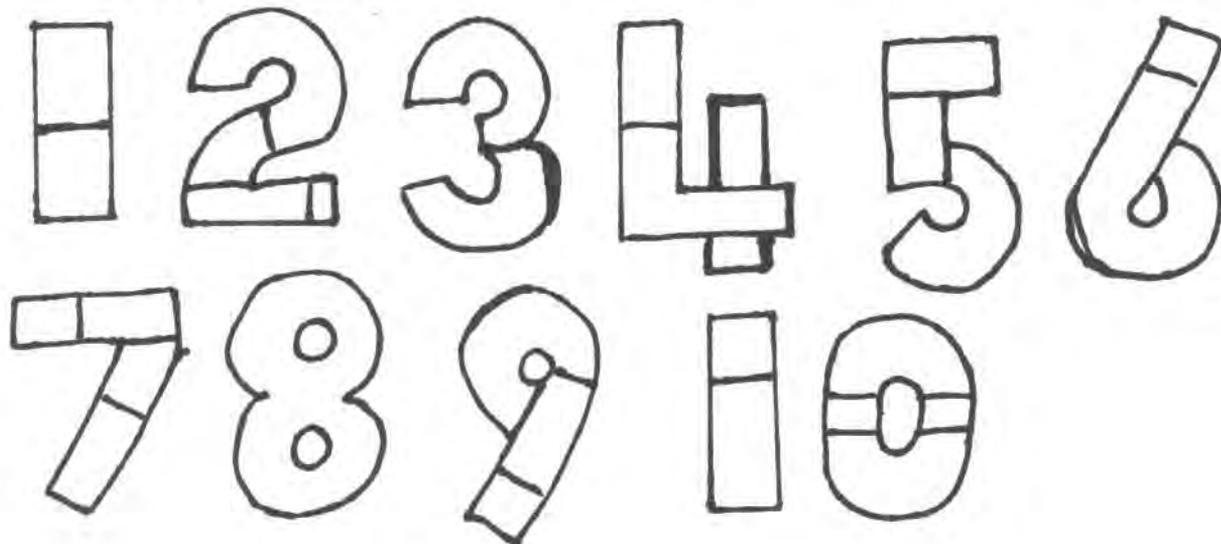
Put a small amount of icing on the board before cake pieces are laid down. This will glue the cake to the board and not let the pieces slide when cake is moved.

Join the pieces together with icing then "crumb coat" all of the number. Once crumb has air dried decorate cakes as desired.

### PATTERNS



### ARRANGEMENTS



## BIKINI CAKES

Use a sheet cake the size of your choice.

A. Start cutting at the top center of the cake, corners. This will give you a rounded

Shave outward slicing off the top shoulder area.



B. Measure half way down the side of the cake. From that point measure up and down about 2 inches. In this area cut out a slight "C" shape, reating the waist.



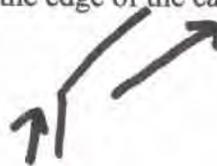
D. Once shape is created crumb coat the cut areas. When decorating, the icing will not stick to the cut areas if it is not coated with icing.

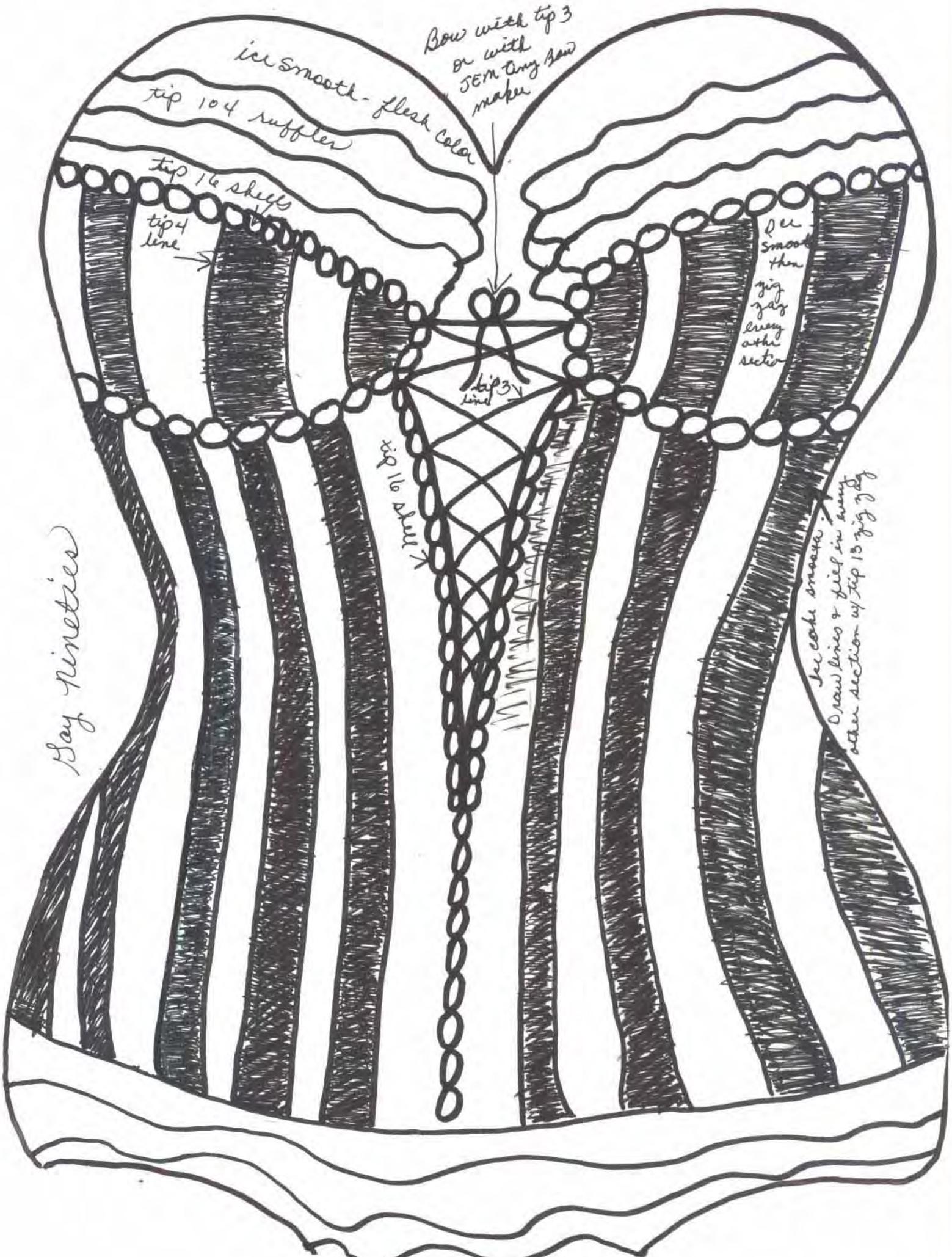
E. Put a thin coat of icing on the whole cake. This will make it easier to mark the design of the bikini.

F. The Wilton petite wondermold pan can be used to create the "Boobs".



C. Start at the bottom leaving about 2 inches in the center of the cake. This will be the crotch area when finished. Cut upward and outward toward the edge of the cake. This area is the top of the leg.





Bow with tip 3  
or with  
SEM. Any Bow  
make

ice smooth - flesh color

tip 104 ruffles

tip 16 shells

tip 4 line

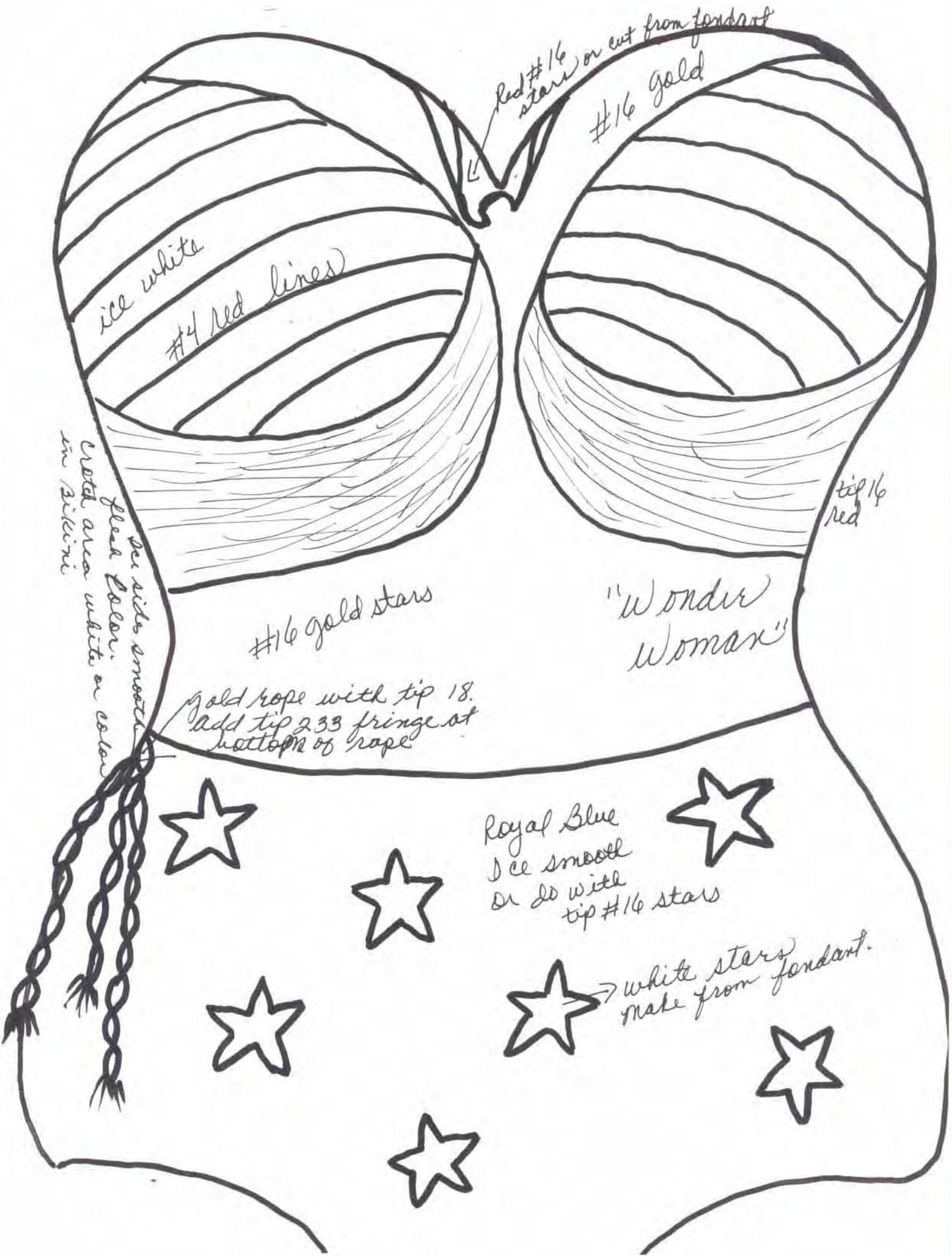
tip 3 line

ice smooth then  
zig zag  
every  
other  
section

tip 16 shells

see code snare  
Draw lines & fill in next  
other section w/ tip 13 zig zag

Bay Nineties



Red #16 stars or cut from fondant

#16 gold

ice white

#4 red lines

Use side smooth  
pleat color.  
Chest area white or color  
in bikini

tip 16  
red

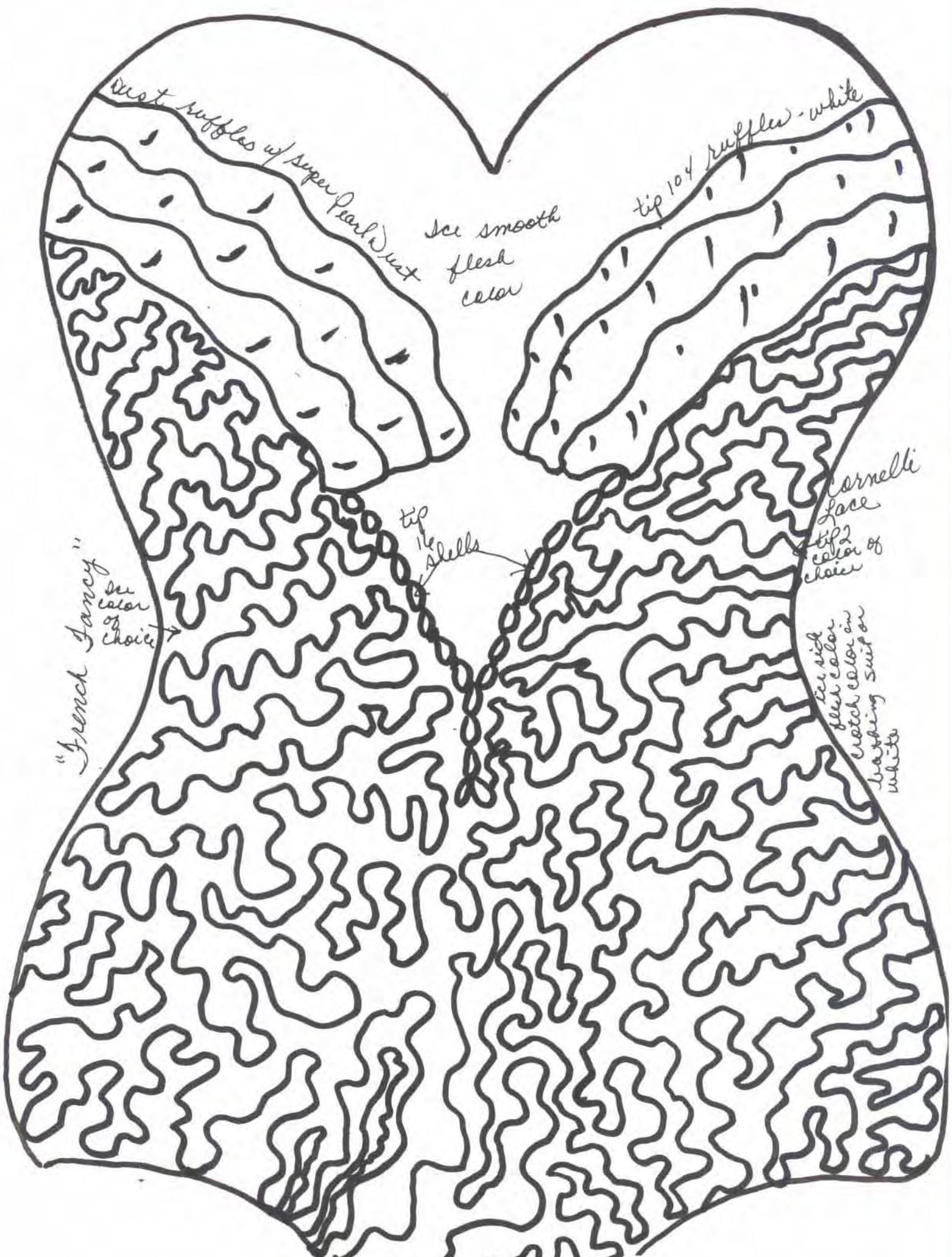
#16 gold stars

"Wonder  
Woman"

gold rope with tip 18.  
add tip 233 fringe at  
bottom of rope

Royal Blue  
Ice small  
or do with  
tip #16 stars

white stars  
make from fondant.



crest ruffles w/ super pearl dust

ice smooth  
flesh  
color

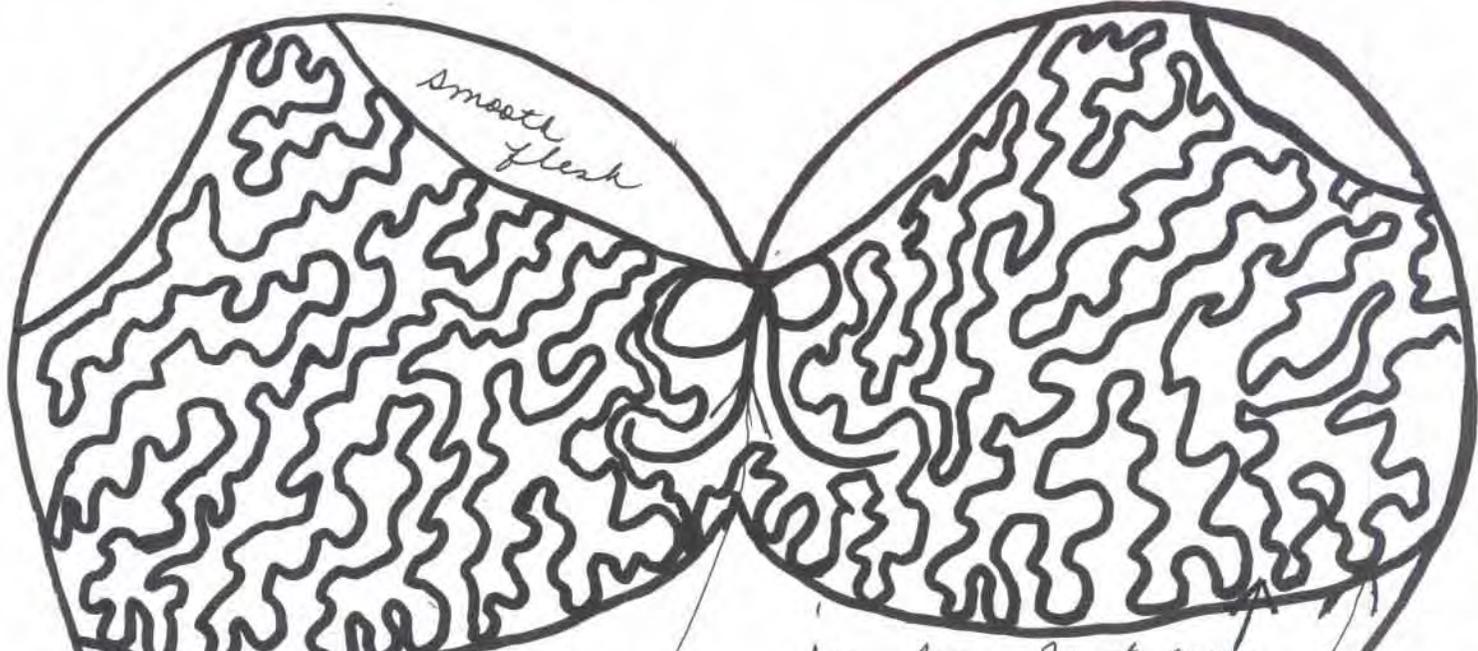
tip 104 ruffles - white

"French fancy"  
see color  
of choice

tip  
104 shells

Cornelli  
face  
tip 2  
color of  
choice

ice side  
flesh color  
on notch color on  
wrapping strip on  
white



tip 16 or 4 shells on edge

smooth flesh  
make how with  
tip 104  
or with  
fondant

I'll bra & Party area  
smooth & color of your  
choice.  
Use tip 2 & white icing to  
create Cornell face  
design over bra & party

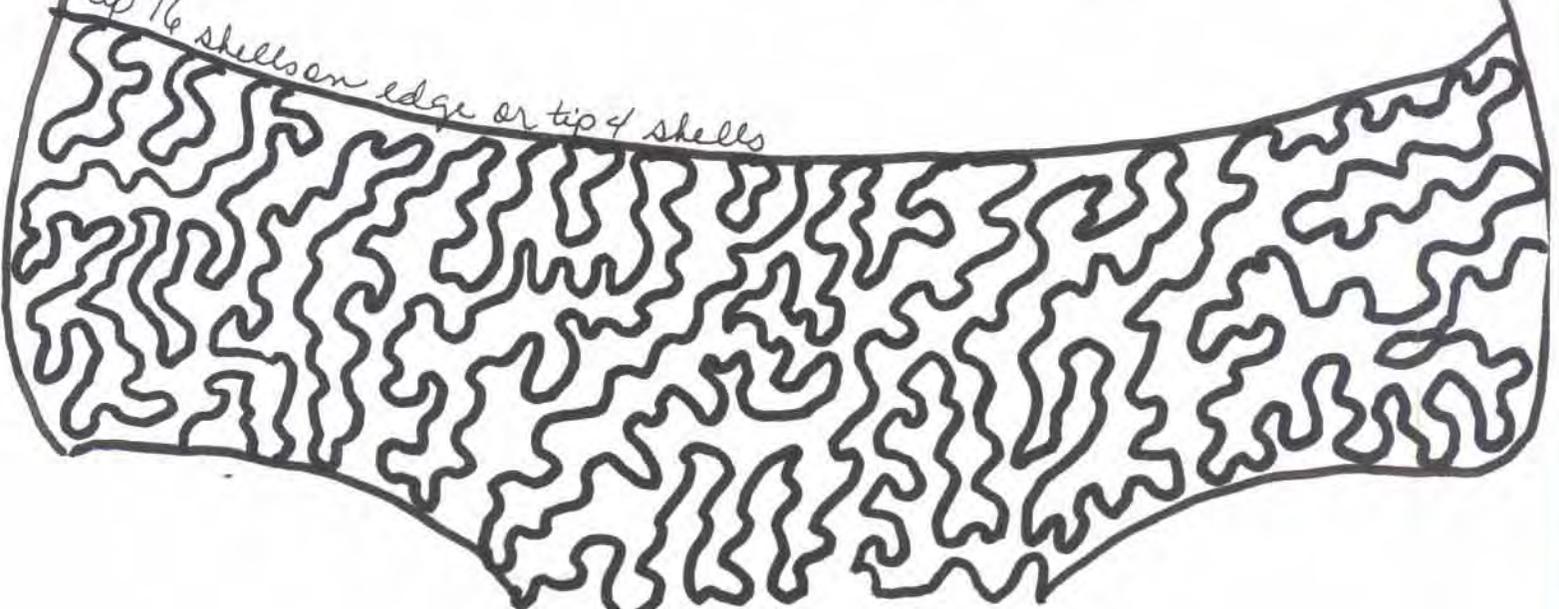
"Lacy - Racy"

Alternate decoration is to  
use rolling pin to create  
design on fondant. Cut fondant  
to fit cake

see sides smooth  
flesh color  
crutch white or color in  
Bikini.

Put flesh color on tooth-  
pick. Swirl in icing to  
create "Belly Button"

tip 16 shells on edge or tip 4 shells





# The Batter Splatter Newsletter

## November 2006

Volume 3 Issue 10

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

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

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**Co-Editor:** Pat Wiener, Phone: (713) 962-5478, [patbwiener@yahoo.com](mailto:patbwiener@yahoo.com)

## Meeting is November 28<sup>th</sup> at 10 AM.

**Shar Baker** will be demonstrating candy truffles.

Our meetings are held on the 4<sup>th</sup> Tuesday of each month at **Larry's Arts & Crafts**, 1510 Richey Rd, Pasadena, Texas. Phone (713) 477-8864.

**The meeting for December has been changed to December 12, 2007.**

**Our Christmas Party** will be at 11:00 AM at Chabuca's Steaks & Rotisserie, 316 W Nasa Rd 1, Webster TX 77598. Phone: (281) 554-8000. We will have a gift exchange if you would like to participate. The gifts should be between \$10 and \$15. ~ Please bring a gift for child in a gift bag, and put the age range and whether it is for a boy or girl. These gifts will be donated to Texas Children's Hospital, Renal Unit, and will be delivered by **Sylvia Elizondo**.

### President's Message

Greetings Sugar Friends,

Last month we changed the format of the meeting and it seemed to be a success. Sandy had a wonderful demo for us on the darling little Santa and reindeer that everyone enjoyed. The meeting was productive and we are looking forward to great things for the Houston Cake Club.

We have set up several play days for next year and will be arranging more that are of interest to the members. Remember, if there is something you want to learn that can be taught in a 4 hour period, let one of the officers know and we will see if can be arranged.

By the same token, if you have learned a new technique that you would be willing to share, please consider sharing that at a meeting or at a play day.

This week is Thanksgiving and I have so much to be thankful for. I have a wonderful family, wonderful friends and I live in the Land of the Free. Please remember all of our soldiers who are away from their families and loved ones this year as they pay the price for our freedom. My beloved nephew, Brandon Michael Roberts, is away in Iraq and will be missed this year around our table! I hope each and every one of you has a blessed Thanksgiving Day as we remember all of the reasons we have Thanksgiving in the first place. God Bless you and your families.

*Denise Talbot*

## **Meeting Agenda**

1. Welcome – new & old
2. Minutes of Last Meeting
3. Treasurer's Report
4. Old business
  - a. Strawberry Festival Committee Report
  - b. Day of Sharing 2007 Committee Report
  - c. Christmas Party at Chabuca's
  - d. Other old business
5. New business
  - a. Suggestions for teachers for 2007
  - b. Other new business

If you have anything else you would like to include, please let one of the officers know.

*Denise Talbot*

## **Congratulations, Christine and Steve!**

Sienna Ocon was born at 12:32 PM, October 23<sup>rd</sup>. She weighed 7 lbs 5 oz, and was 19.5 inches long. Mother (**Christine Ocon**) and daughter are doing great!

## **Profiling Betty Perrin**

I was born and raised in Port Arthur. Graduated from Lamar University in Beaumont with a B.S. in Home Economics. Now live on 6 acres in Winnie and love the quite slow pace of country life.

I come from a long line of great cooks, my paternal grandmother canned vegetables and fruit in jars and stored them in a in-ground cellar in Chico, Texas. Granny Franklin made the best green beans, biscuits and vinegar cobbler. Still remember eating these foods and this great lady passed away in 1968.

My mother was born and raised smack dab in the middle of Cajun country, Rayne, Louisiana. We grew up eating spicy food, home made cakes and pies, cookies and the like.

So with that background, I grew up with a fondness for baking cookies as a child, then cooking family dinners as a teenager.

Met Lester while working as a loan officer for a large credit union in Port Arthur. When we married, he came with a ready-made family: two sons whom he had custody of, Les, age 13, Brian, age 11. What was I thinking? Sometimes I still wonder that to this day.

Lester is an only child and we live next door to my mother-in-law. I thank my lucky stars Lester is a good guy. We now have three sweet grandsons and with them came the idea to do their birthday cakes.

I took all three Wilton classes from Hobby Lobby in Nederland in 2004. My teacher, Catherine Dupree, encouraged me to take additional classes and talked about being a member of the Houston Cake Club, which at this time I thought was way too far to drive for a club.

In 2005 I joined the Southeast Texas Cake Club, which was just starting up. One of their members, Denise Talbot, invited me the ride with her to the HCC meeting and I agreed. Loved the meetings, great people to talk cake with and some amazing talent.

This November will be one year since my first wedding cake. I do cake for fun, enjoy being creative. My first love is gardening. I am a master gardener for Jefferson County. A lot of what you do with cake can relate to the colors, growth patterns of plants and flowers, shapes of leaves, etc., that you find in the garden. Really love working with gum paste, making flowers and leaves and hand modeling.

I have made some great friends in both cake clubs and enjoy each meeting. Each cake club meeting is a great getaway for me.

## **Upcoming Events**

**December 12, 2007 ~ Christmas Party**, 11:00 AM at Chabuca's Steaks & Rotisserie, 316 W Nasa Rd 1, Webster TX 77598. Phone: (281) 554-8000. We will have a gift exchange if you would like to participate. The gifts should be between \$10 and \$15. ~ Please bring a gift for child in a gift bag, and put the age range and whether it is for a boy or girl. These gifts will be donated to Texas Children's Hospital, Renal Unit, and will be delivered by **Sylvia Elizondo**.

**January 28, 2007 ~ Play Day** from 1:00 to 5:00 PM with **Pat Daigle** teaching a **cookie bouquet**. Supply list will be furnished in the December newsletter.

**February 3-4, 2007 ~ Capital Confectioners' Cake & Sugar Art Show and Competition**. Some of the demonstrators include: Norman Davis, Janette Pfertner, Steven Stellingwerf, Bronwen Weber, and Marco Antonio Lopez & Sonia Escobar.

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## Birthday & Anniversary Wishes

Happy Birthday to **Susie Jahn** (December 3<sup>rd</sup>), **Barbara Hawkins** (December 12<sup>th</sup>), **John Hartley** (December 15<sup>th</sup>), **Jaine Hershey** (December 15<sup>th</sup>), **Michelle Alspaw** (December 17<sup>th</sup>), **Mercy Elegbe** (December 17<sup>th</sup>), **Orlean Meuth** (December 19<sup>th</sup>), **Jenine Ortega** (December 19<sup>th</sup>), **Betty Perrin** (December 19<sup>th</sup>), **Helen Osteen** (December 22<sup>nd</sup>), and **Hannah Abraham** (December 23<sup>rd</sup>).

Happy Anniversary to **Jenine & Kenneth Ortega** (December 3<sup>rd</sup>), **John & Mary Lou Klinkhammer** (December 14<sup>th</sup>), **Betty & Lester Perrin** (December 18<sup>th</sup>), and **Mary & Louis Barajas** (December 30<sup>th</sup>)

## Monthly Demos and Refreshments

Please sign up if you haven't done so. Call Helen Osteen at (713) 204-3218 or email her [Helen@OsteenJewelry.com](mailto:Helen@OsteenJewelry.com) to let her know what month and what you want to do.

	Demonstration	Refreshments
Nov 2006 Dec 2006 Jan 2007	Shar Baker (candy truffles) Christmas luncheon at Chabuca's	Appreciation luncheon for Larry's employees; please bring a dish to the meeting

Log on [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) to access membership and class registration information.

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## October Events

Sandy Cook demonstrated modeling Santa and his elves from fondant. They were great. Thanks, Sandy!

<http://www.pasterywiz.com/cakes/christmas.htm> has step-by-step directions for Santa and Rudolph.

<http://www.hotkey.net.au/~lexiep/ChristmasElves.htm> has step-by-step directions for the darling Christmas elf.

We had 23 at the October meeting. We presently have 78 members.

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You can earn a discount card by attending two (2) Houston Cake Club sponsored events within twelve (12) months. These events include

- our monthly meeting (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- December 12<sup>th</sup> ~ Christmas luncheon; location to be decided at the October meeting.

The discount card is honored at Larry's Arts & Crafts in Pasadena, Make-a-Cake in Houston, and Cake Craft Shoppe in Sugar Land.

## **Strawberry Festival Cake Show Committee**

The committee consists of Shar Baker, Sandy Cook, Kathy Brinkley, Helen Osteen and Pat Wiener. They met October 3<sup>rd</sup>, and met again October 24<sup>th</sup> after the regular meeting.

## **Day of Sharing 2007 Committee**

The committee consists of Shar Baker, Kathy Brinkley, Rosalinda Canton, Sandy Cook, Hermelanda Garcia, Lori Gust, Alice Lopez, Helen Osteen, Betty Perrin, Roxana Sharp, Denise Talbot, Maricela Vilchis and Pat Wiener. Chairman is Lori Gust.

The group met briefly after the October 24<sup>th</sup> meeting. I started a sheet around to be signed, and I added some names I believe were in the committee meeting that did not sign the sheet. If there are corrections, additions or corrections, needed to the list, please email [Helen@osteenjewelry.com](mailto:Helen@osteenjewelry.com) or call (713) 204-3218.

If you would like to be part of the committee but were not at the October meeting or were unable to stay for the initial meeting, please let me know so you can be notified of future meetings.

## **ICES Conventions**

July 26-29, 2007; Omaha NE      July 24-27, 2008; Orlando FL      July 2009; St Charles, IL

## The Wondermold Basket Cake

Many ask "is there an easy technique to keep the vertical lines straight?"

Use a piece of wax paper, cut the size of the round on top of the wondermold cake.



fold in eights  
pie wedges



Crumb ice cake the same color you will do the basket weave. Mark top of cake with dots of icing around edge. Mark with long spatula, from top to base of cake.



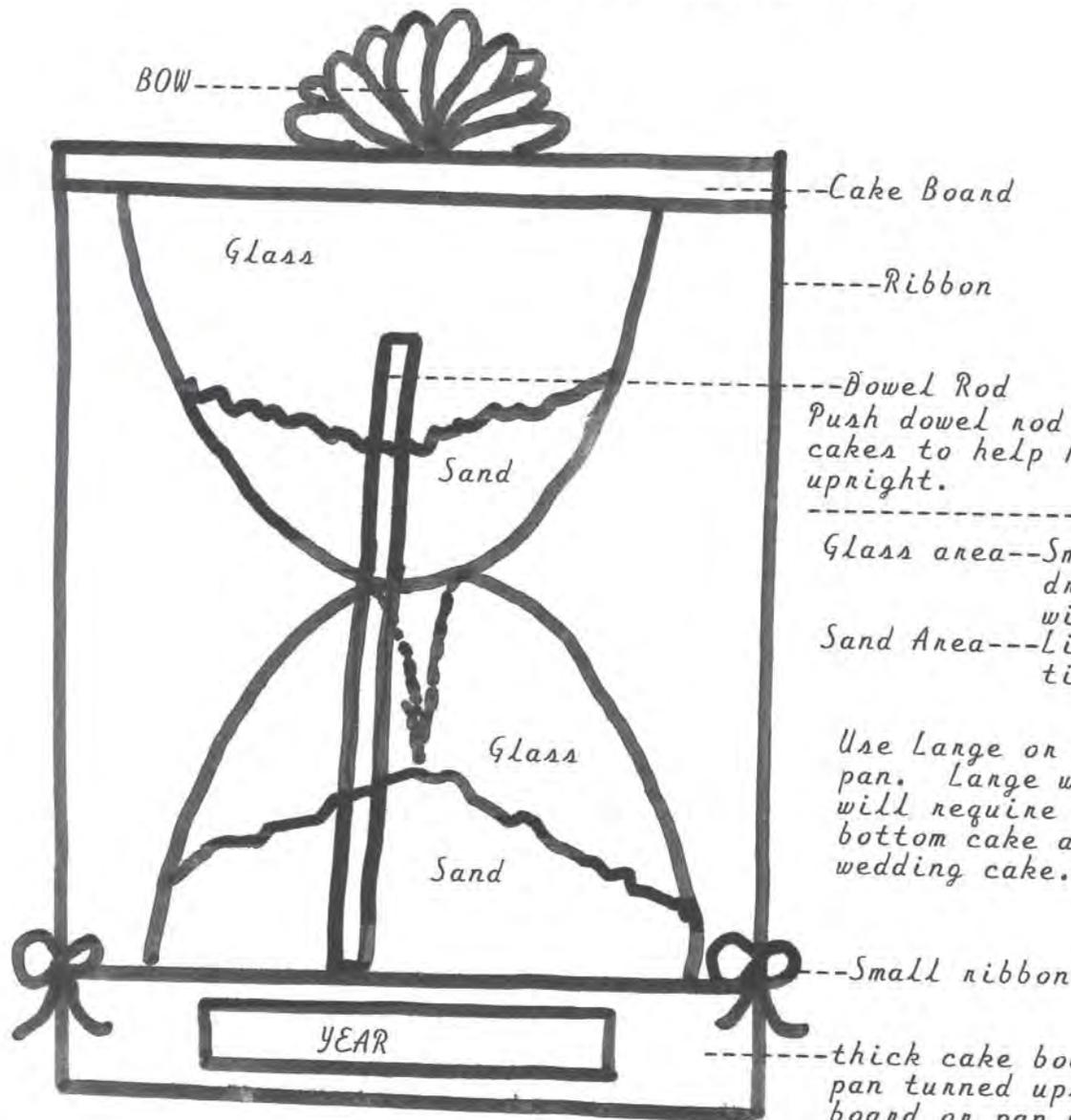
Now mark 4 spaces  
between pie wedges

Start Basket weave  
on vertical line,  
on guide line.

Procede as usual.

By Frances Kuyper

THE YEARS ARE SLIPPING AWAY



Dowel Rod  
Push dowel rod through both cakes to help hold them upright.

Glass area--Smooth white, let dry and paint with piping gel.  
Sand Area--Light Brown icing tip # 16 stars.

Use Large or Small wondermold pan. Large wondermold pan will require dowel rods in the bottom cake as if doing a wedding cake.

Small ribbon  
thick cake board or use a cake pan turned upside down. Cover board on pan with decorative foil or paper then put the year over that.

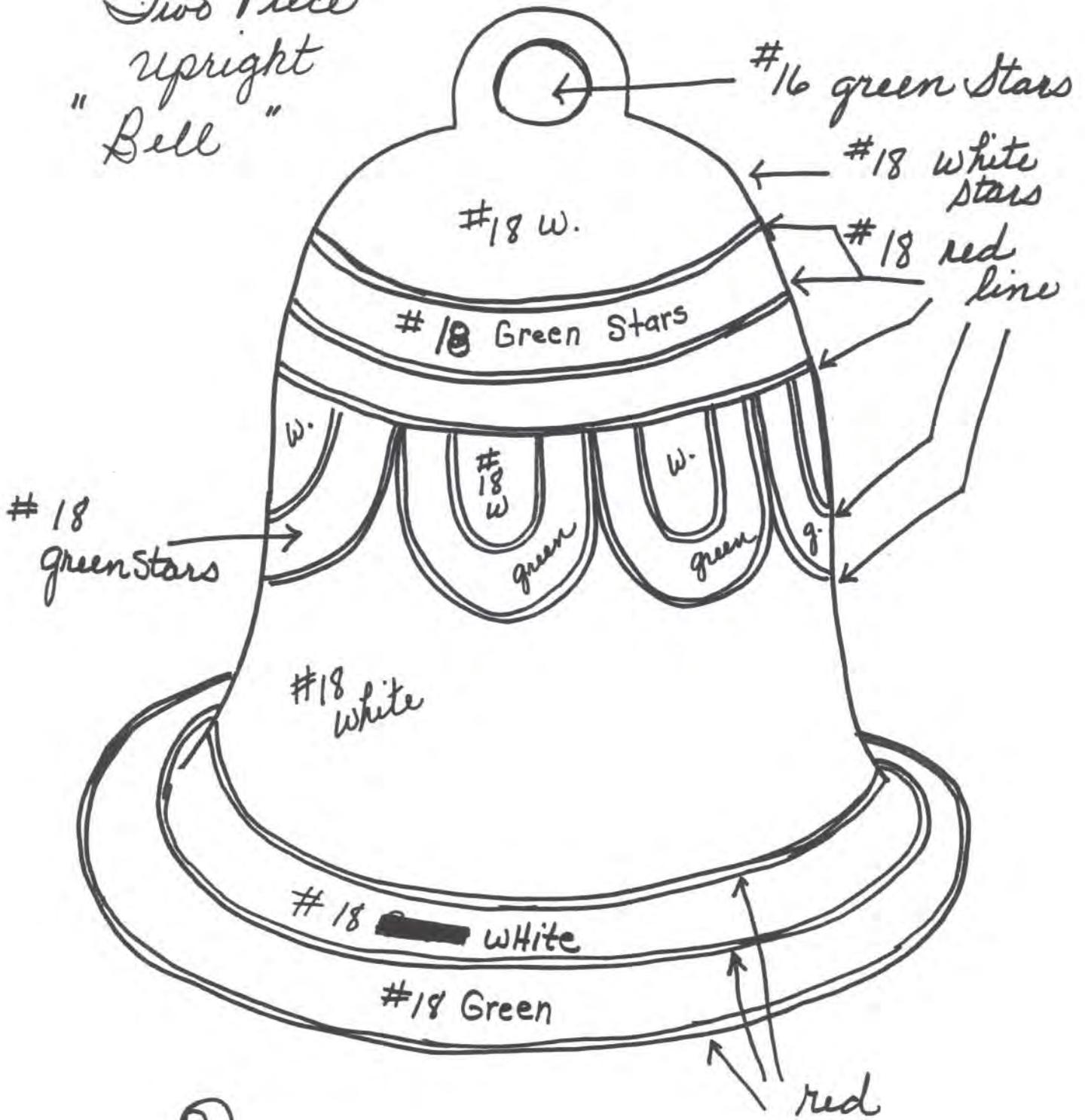
PARTY HATS



slice here to add extra height to some of the hats.

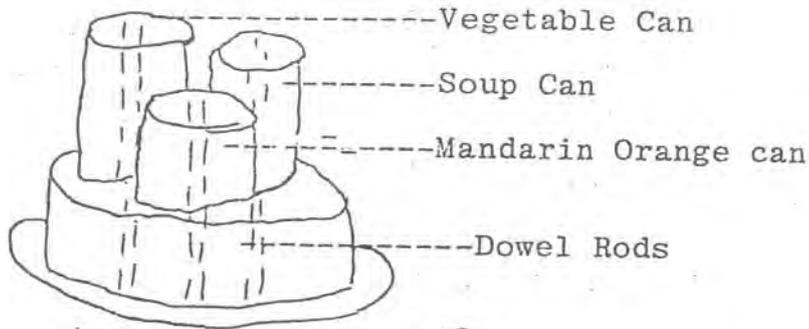
For the hats use large or small wondermold pan.

Two Piece  
"upright"  
"Bell"



place royal icing holly  
arrangement in this design  
could decorate flat bells  
in this design too

Holiday Candle Cakes



Yellow tube #6  
leave dowel rod out 3/4 inch

marshmallow cream  
or boiled icing

Ribbon

Smooth

Use a 10 or 12 inch round pan  
Smooth

#9 Green Beads

Use # 352 for holly leaves  
Use # 5 for holly berries





# The Batter Splatter Newsletter

## December 2006

Volume 3 Issue 11

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

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

[www.thehoustoncakeclub.com](http://www.thehoustoncakeclub.com) email: [info@thehoustoncakeclub.com](mailto:info@thehoustoncakeclub.com)

**Newsletter Editor:** Helen Osteen, Phone: (713) 204-3218, [helen@osteenjewelry.com](mailto:helen@osteenjewelry.com)

**Co-Editor:** Pat Wiener, Phone: (713) 962-5478, [patbwiener@yahoo.com](mailto:patbwiener@yahoo.com)

## Meeting is December 12<sup>th</sup> at 11 AM.

Our Christmas Party will be at 11:00 AM at Chabuca's Steaks & Rotisserie, 316 W Nasa Rd 1, Webster TX 77598. Phone: (281) 554-8000.

**Please RSVP no later than Monday afternoon, 12/11/06.** Helen Osteen, Phone: (713) 204-3218, [helen@osteenjewelry.com](mailto:helen@osteenjewelry.com)

We will have a gift exchange if you would like to participate. The gifts should be between \$10 and \$15.

Sylvia Elizondo talked to Texas Children's Hospital, Renal Unit, and they asked that we donate **HEB Grocery gift cards in \$10** increments. They receive a lot of toys for the children, but the families need help with special food items the patient's need. These items are cheaper at HEB Grocery. Shar Baker will donate a decorated box to put all the gift cards in, and Sylvia will deliver them to Texas Children's.

### Meeting Agenda

1. Welcome – new & old
2. Minutes of Last Meeting
3. Treasurer's Report
4. Old business
  - a. Strawberry Festival Committee Report
  - b. Day of Sharing 2007 Committee Report
  - c. Other old business

5. New business
  - a. Suggestions for teachers for 2007
  - b. Other new business

If you have anything else you would like to include, please let one of the officers know.

*Denise Talbot*

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**April 15, 2007 ~ Southeast Texas Cake Club's Day of Sharing in Beaumont.** More information in next month's newsletter.

## Cookie Bouquet (Valentine Theme) Supply List

Container such as coffee mug, small basket, planter pot  
Easter grass, curly ribbon, colored tissue. Any color.  
Block of Styrofoam to fit inside of container snugly (hard, not soft Styrofoam)  
Containers to mix icing colors in  
Spatula

Paste colors  
Parchment triangles  
Scissors  
Apron  
Dishcloth  
4-6 cookies made with Wilton Roll-Out Cookie (recipe follows)  
1 batches of Wilton Royal Icing (recipe follows)

Bouquets continue to be a popular way to display and serve cookies. So if you haven't yet tried, do!!



## **Wilton Roll-Out Cookies**

1	C	Unsalted butter, softened
1.5	C	Granulated sugar
1	Large	Egg
1	Tsp	Vanilla
2	Tsp	Baking powder
3	C	Flour

Preheat oven to 400°F. In mixing bowl, cream butter with sugar until light and fluffy. Beat in egg and extracts. Mix flour, baking powder and salt; add to butter mixture 1 cup at a time, mixing after each addition. Do not chill dough. Divide dough into 2 balls. On a floured surface, roll each ball into a circle approximately 12 in. wide and 1/4 in. thick. Dip cookie cutter in flour before each use.

Before baking, slide skewer sticks into cookie at least halfway up. If the cookie splits, dough can be rolled out a little thicker.

Bake cookies on ungreased cookie sheet 6-7 minutes or until cookies are lightly browned.

Bring several cookies for the bouquet.

## Wilton Royal Icing

- 3 Tbsp Meringue powder
- 4 C Confectioners' sugar (about 1 pound)
- 6 Tbsp Warm water\*

Beat all ingredients until icing forms peaks (7-10 minutes at low speed with a heavy-duty mixer, 10-12 minutes at high speed with a hand-held mixer). Recipe makes 3 cups.

NOTE: Keep all utensils completely grease-free for proper icing consistency.

\* For stiffer icing, use 1 tablespoon less water.

## Birthday & Anniversary Wishes

Happy Birthday to **Tanya White** (January 3<sup>rd</sup>), **Debra Lawson** (January 11<sup>th</sup>), and **Christine Ocon** (January 29<sup>th</sup>)

Happy Anniversary to **Barbara & Larry Hawkins** (January 19<sup>th</sup>).

## Monthly Demos and Refreshments

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## November Events

**Shar Baker** demonstrated making chocolate truffles. She brought truffles for us to sample, and they were awesome. If you missed the meeting, that's okay. We ate the one she brought for you.... Hey, we did not want Shar to feel bad, right? ~ Shar gave me the recipes to share in the newsletter.

We had 22 at the November meeting. We presently have 80 members.

## Chocolate Ganache

4	Oz	Bittersweet chocolate
4	Oz	Light (semisweet or milk) chocolate
1	C	Heavy cream
1	Tbsp	Flavoring extract
1	Tbsp	Prepared coffee
1	Tbsp	Flavored liqueur or candy extract

Chop chocolate; set in heatproof bowl. Warm heavy cream until it simmers. Pour over chopped chocolate; allow to set 30 seconds. Stir until mixed well. Add flavorings (extract, coffee, liqueur). Whisk until smooth and creamy.

Pour onto chilly marble board. Temper until forms a solid but soft mass. Cut into pieces and roll into small balls. Roll in chopped nuts. Chill.

*Shar Baker*

## Holiday Peppermint Bark

8		To 12 oz white chocolate
½	Bag	Peppermint candies, chopped
1	Tsp	Peppermint extract

Melt white chocolate. Add extract and mix well. Pour onto parchment paper. Chop candy and sprinkle on top of chocolate layer. Chill. Break into pieces and store in airtight container.

*Shar Baker*

## Pumpkin Cake

1	Box	Yellow cake mix (could be white)
15	Oz	Can pumpkin
2		Eggs
¼	C	Water
2	Tsp	Baking soda
2	Tsp	Pumpkin pie spice

Beat together all ingredients with electric mixer for 2 minutes. Pour in greased & floured Bundt pan. (I used loaf pans)

Bake in 350° F oven for 40-45 minutes until it passes the tooth pick test.

No icing necessary but **it is special** with cream cheese icing. I also put nuts in mine.

*Jenny Alspaw*

## Tequila Christmas Cake

- 1 C Water
- 1 Tsp Baking soda
- 1 C Sugar
- 1 Tsp Salt
- 1 C Brown sugar
- Lemon juice
- 4 Large Eggs
- Nuts
- 1 Bottle Tequila
- 2 C Dried fruit

Sample the tequila to check quality. Take a large bowl, check the tequila again. To be sure it is of the highest quality, pour one level cup and drink. Repeat. Turn on the electric mixer. Beat one egg. Beat again. At this point it's best to make sure the tequila is still OK. Try another cup...just in case. Turn off the mixerer thingy. Break 2 leggs and add to the bowl and chuck in the cup of dried fruit. Pick the frigging fruit up off floor. Mix on the turner. If the fried druit gets stuck in the beaterers just pry it loose with a drewscraver. Sample the tequila to check for tonsisticity. Next, sift two cups of salt. Or something. Check the tequila. Now shift the lemon juice and strain your nuts. Add one table. Add a spoon of sugar, or somefink. Whatever you can find. Greash the oven. Turn the cake tin 360 degrees and try not to fall over. Don't forget to beat off the turner. Finally, throw the bowl through the window. Finish the tequila and wipe counter with the cat. CHERRY MISTMAS

## Truffle Tree Instructions

### Cake Crumb Truffles

Truffles are very rich and will be less likely to be wasted if made about 1 to 1-1/2 inch in size. When rolled in product of your choice or dipped in chocolate they will be slightly larger.

Each mixture makes approximately 36 to 48 pieces

#### TRUFFLE BASE

2 Cups cake crumbs flavor of your choice

1 Cup icing (Chocolate or buttercream)

Mix well to create a paste consistency

- 
1. Use Cake crumbs (flavor of your choice) mixed with the icing of your choice.  
Roll in balls and dip.
  2. 1 Cup chocolate cake base  
1/4 cup chopped nuts (toasted optional)  
1/4 - 1/2 Cup caramel bits
  3. 1 Cup chocolate cake base  
1/4 Cup almond joy filling  
nuts optional
  4. 1 Cup chocolate cake base

1/4 - 1/2 Cup Chopped nuts  
1/4 - 1/2 toasted desiccated coconut

5. 1 Cup chocolate cake base  
1-2 Tablespoon preserves or jam
6. 1 Cup chocolate cake base  
1/4 tiny crisp rice  
This gives you a flavors very similar to a Nestle crunch candy bar.
7. 1 Cup white cake base  
1 1/2 Tbsp Preserves  
Or  
2 Teaspoons Jam (use flavor of your choice)
8. 1 Cup white cake base  
1/4 Cup almond joy filling  
nuts optional
9. 1 Cup white cake base  
oil flavoring of your choice  
Add oil one drop at a time, finding the flavor strength you like.  
If using lemon oil, lemon zest can be added.  
Another great flavor would be to use orange oil and orange zest.

These are just a few samples we have created. You are only limited by your imagination to the flavors you can create.

There are a lot of things truffles can be rolled in. Examples:

Oreo cookie crumbs  
Hershey cocoa powder  
Powdered sugar  
Mixture of Hershey cocoa powder and powdered sugar  
assorted colored sugars  
finely chopped nuts  
finely chopped candy pieces such as M & M's

Truffles can also be dipped in chocolate or white chocolate. They can be half-dipped in both flavors. They can also be dipped in a color combination to go with the party theme.

Do not refrigerate or freeze truffles before dipping. As truffles thaw or become room temperature, a moisture forms on the outside. This moisture will cause the candy to become thick and the truffles will tear apart.

To roll truffles in various coatings they need to be fresh. Once truffles sit for a few minutes they air dry. Once air dried, the coatings will not stick to the truffles.

*Pat Wiener*

---

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