



The Batter Splatter Newsletter

January 2007

Volume 3 Issue 12

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

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

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

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

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

Meeting is January 23rd at 10 AM.

Pat Daigle will be demonstrating the **airbrush**. Pat will show the Kopykake KromaJet and a Testors unit with screw on bottles, including how to airbrush backgrounds for cakes (sky, grass, etc.). The airbrush adds a whole new dimension to cake decorating.

Membership Dues

All membership dues expire January 31st. If you have attended two or more events during 2006, your membership card will be mailed as soon as payment is received. If you have any question about the number of events you have attended, please contact Helen Osteen, treasurer, Helen@OsteenJewelry.com, or (713) 204-3218.

President's Message

Dear Sugar Friends,

I hope that each and everyone of you had a wonderful Christmas and that the New Year will bring all the best to you. Did you make a New Year's Resolution for this year? I must confess, I did not! I always seem to break them so I just decided not to make a specific resolution. Nevertheless, I did have goals I would like to accomplish this year.

I want to become a better sugar artist. One of the best ways I can do that is to take classes. The Houston Cake Club will be offering classes this year and I will do my best to take as many as I can. I will also do my best to share what I know with others to help them in their journey to become a better sugar artist. I also want to try to enter at least

one contest. I have never entered a cake contest so this year will be the year I branch out into the unknown. I am planning on entering a cake in the Strawberry Festival that the HCC is participating in and I hope that you will too. I am sure if everyone enters a cake we will have quite a display of talents and abilities to show off.

I also want to make sure that our DOS is a success. We are going to be working on it for the rest of the year. Please donate your time and efforts because it will take each and everyone of us to bring this to fruition. Everyone has something to bring to the table - you may have just the talent we are looking for. If you haven't joined one of the committees, I urge you to do so. This club is for the members and we need the members participation. Lori Gust will be chairing the committee for the DOS so let her know if you can participate on one of the committees.

If there is something you would like to learn this year or a teacher you would like to see come to the HCC, please let me know. Hopefully, we can arrange a demo on a special technique you would like to learn or contract with a teacher to learn new techniques.

This year will be a great year for the HCC and I am looking forward to learning and sharing with you. There are so many exciting new techniques and equipment and I can't wait to learn more. Please join us on Tuesday and share in all that your membership offers!

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. 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

Monthly Demos and Refreshments

I would like to thank everyone that helped this past year doing a demonstration or furnishing our refreshments. Some of you went the extra mile and helped with both.

As we go into a new year, I would like to thank everyone that has already volunteered to do a demonstration or help with refreshments.

We are still in need of volunteers for demonstrations for the months of May through November. We also need refreshment volunteers for March, and May through November. If you can help with any of these months please let me know.

As your Vice President one of my obligations is to see that you have an enjoyable demonstration each month as well as refreshments. I can only do this if you help out by letting me know what types of demonstrations you would like to see.

Our club is only as good as we all work together to make it, so I am asking everyone that possibly can, to step forward and volunteer to help.

Pat Wiener

Contact Pat Wiener at (713) 962-5478, or email Helen@OsteenJewelry.com to let one of them know what month and what you want to do.

	Demonstration	Refreshments
Jan 2007	Pat Daigle - airbrush	Appreciation luncheon for Larry's employees; please bring a dish to the meeting Jerry Alspaw
Feb 2007	Lori Gust – air pen Kathy Brinkley – use of pearl makers	
Mar 2007	Helen Osteen – making molds	Kathy Brinkley
Apr 2007	Xiomara Jasso - fondant modeling (original baby design)	

Log on www.HoustonCakeClub.com to access membership and class registration information.

We accept PayPal through 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.

Profiling Jerry Alspaw

As a kid, we moved around a lot, Oklahoma, Mississippi, Texas, Arkansas, and back to Texas due to my father getting transferred.

After high school, I attended some college and then worked as a truck driver before joining the U.S. Marine Corps, where I met and married my wife, Marlina. After the military we came back to Houston, where my parents were living.

I applied and was accepted into the Pasadena Police Department where I spent the next 32 years until retirement in 1993. During my time with the Police Department, I completed my college education and spent the last 10 years as Deputy Chief of Police.

My mother was always baking cakes and won many cake contests and prizes with her recipes. I guess I inherited the baking bug. I have taken 2 of the Wilton courses, but still enjoy baking the cakes more than decorating them.

My daughter lives in Wyoming, takes decorating classes and joined the club while here taking classes. She urged me to join since I enjoy learning new things.

I lost my wife of 47 years in March of this year and I try to stay busy doing many things, which includes the cake club. Due to health problems I am not physically able to participate

and be as active in many of the activities as I would like to be. However, I have enjoyed my time in the club and plan to continue participating as long as I am able.

Profiling John Hartley

John Hartley grew up in Southern California, and was interested in cooking from a very young age. He remembers helping his mother in the kitchen, and experimenting with new desserts by himself by age 10. John attended Northwestern University in Chicago, and entered the retail business as a bookstore manager for the college store there. From a background in book retailing, John transitioned to the photo/video/electronics trade, accepted a job offer in Texas, and eventually ended up as a buyer for a regional photo and video retail chain, where he remained for a number of years.

During all this time, he maintained his interest in and education regarding desserts and confections, and in 2000, opened an ice cream and treatery shop in Houston. All the ice cream was made fresh on the premises, and was the highest quality, not to mention the highest butterfat! Having his own business was very time-consuming and brought with it many challenges, but it was very rewarding as well. John sold the shop in 2004 and is now retired, giving him time to concentrate on his newest interest, chocolate and confections. He has devoted many hours to studying the properties and qualities of a number of couvertures, and is currently experimenting with specialty and unusual ingredients for truffles and molded confections.

John lives with his wife, Liz, in Seabrook, and has one stepdaughter and son-in-law and two grandchildren, also living in the area.

Upcoming Events

January 28, 2007 ~ Play Day from 1:00 to 5:00 PM with **Pat Daigle** teaching a **cookie bouquet**. [Supply list is on page 6](#). Registration is \$10 for members and \$15 for nonmembers. Six (6) people have already paid for this play day, and our limit is 21 – if you plan to attend, don't wait too long to register, or you may not be able to attend. <http://www.houstoncakeclub.com/classes/play.htm>

February 3-4, 2007 ~ Capital Confectioners' Cake & Sugar Art Show and Competition. In addition to viewing all of the cake competition entries, there is a full day of demonstrations and events planned for Saturday. The demonstration topics will include: cookie decorating; cake painting; fondant techniques; gumpaste flowers; baking basics; chocolate bonbons and more! There will be 4 separate on-site competitions - come and watch decorators match-up in the 1-Tip, Mystery Cake, Cakes in Bloom and the Speed Wedding Cake competitions. All events on Saturday are free and open to the public! On Sunday the Showcase Demonstrators include: [Norman Davis](#), Steven Stellingwerf, [Janette Pfertner](#) and [Bronwen Weber](#). There is a fee for registration for the Sunday Showcase Demonstrations. General admission is \$75; ICES members \$50. For more information, <http://www.allinonebakeshop.com/clubandevents.asp>



February 5, 2007 ~ Steven Stellingwerf is teaching a **Rolled Buttercream class** at Cake Craft Shoppe in Sugar Land. Registration is \$100. For more information, http://www.cakecraftshoppe.com/cake_decorating_classes.asp

February 25, 2007 ~ ICES Area IV Day of Sharing in Lake Jackson has been cancelled.

March 4, 2007 ~ Play Day from 1:00 to 5:00 PM with **Shar Baker** teaching a **chocolate plate**. The supply list will be in the February newsletter.

March 17, 2007 ~ "It's My Cake" Decorating Contest, Jacksonville, Arkansas. That's right, here is your chance to win \$1,000! "It's my Cake" Decorating Contest will be held in conjunction with the C.A.A. Cake Extravaganza. There are 4 different levels to enter from Beginner to Professionals. Sign up today! Registration Due by March 1, 2007. [CONTEST RULES AND ENTRY FORM](#)

March 18, 2007 ~ Arkansas' Day of Sharing. [Nicholas Lodge](#), [Colette Peters](#), [B. Keith Ryder](#), and [Earlene Moore](#) are all scheduled to demo throughout the event. Registration fee: \$80. Registrations received after March 1, 2007 will be \$100. and will be subject to seat availability. Nicholas Lodge will be teaching classes the following week. http://www.cakesbysam.com/ark_cake_club.html

March 24-25, 2007 ~ Cake and Sugar Art Show in McKinney, Texas. Entry forms and other information are available at 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.

April 15, 2007 ~ Southeast Texas Cake Club's Day of Sharing in Winnie. Demonstrators include [Earlene Moore](#), [Jennifer Dontz](#), [Sharon Zambito](#), [Edward Frye](#), and our own [Dena Bryngleson!](#) Early registration for non-members is \$35.00 until April 1, 2007. After April 1 and at the door, the fee is \$45.00. A continental breakfast and lunch will be provided. <http://www.setxcakeclub.org/index.html> for more information.

April 16 & 17, 2007 ~ Jennifer Dontz is teaching Flowers, Flowers and Fun Class, sponsored by Southeast Texas Cake Club. <http://www.setxcakeclub.org/index.html> for more information.

May 19 & 20, 2007 ~ Cake Contest at the Strawberry Festival. \$10 for first adult entry, \$3 for additional entries, with a maximum of \$19. \$5 for first student entry, \$2 for additional entries, with a maximum of \$11. All entries must be real cakes, and the cakes are donated to the Strawberry Festival, and will be auctioned off.

September 29-30, 2007 ~ Oklahoma State Sugar Art Show in Tulsa, Oklahoma. For more information, www.OklahomaSugarArtists.com.

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 **Belinda Garza** (February 4th), **Maria Elena Aguirre** (February 6th), **Judy Myers** (February 10th), **Sabrina Taylor** (February 10th), **Maria Gonzalez** (February 13th), **Eliamar Villarreal** (February 18th), **Deborah Frances** (February 21st), **Denise Talbot** (February 24th), **Kelly Hall** (February 25th), and **Roxanna Rivera** (February 25th).

Happy Anniversary to **Eliamar & Hector Villarreal** (February 18th), **Jovita & Jerry Escobedo** (February 20th), **Pat & Sonny Wiener** (February 21st), **Michelle & Aaron** (February 22nd), and **Maria & Remigio del Rio Gonzalez** (February 23rd).

December Events

We had 21 at our Christmas luncheon at Chabuca's. There was a lot of good food and great fellowship. There was no formal meeting.

We presently have 81 members, and 57 active members.

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 (4th Tuesday of the month from 10 AM to noon)
- December 12th ~ 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.

Easy Substitutions

If the recipe calls for:

You can substitute:

CHEESE:

Cream cheese
Jarlsberg
Ricotta
Romano

Cottage cheese blended with butter or milk
Swiss cheese
Cottage cheese
Parmesan

FLOUR:

1 cup sifted all purpose flour
1 cup sifted cake flour
1 cup sifted self-rising flour

1 cup less 2 tablespoons unsifted all purpose flour
1 cup less 2 tablespoons unsifted cake flour
1 cup sifted all purpose flour plus 1-1/2 teaspoon baking powder and a pinch of salt

MILK/CREAM:

1 cup buttermilk	1 cup plain yogurt OR 1 tablespoon lemon juice or vinegar plus enough milk to make 1 cup; let stand 5 minutes before using
1 cup heavy cream	1 cup evaporated milk OR 3/4 cup milk plus 1/3 cup butter
1 cup half-and-half	7/8 cup milk plus 1 tablespoon butter
1 cup light cream	1 cup evaporated milk OR 3/4 cup milk plus 3 tablespoons butter
1 cup sour cream	1 cup plain yogurt
1 cup sour milk	1 cup plain yogurt OR 1 tablespoon lemon juice or vinegar plus enough milk to make 1 cup
1 cup whole milk	1 cup skim milk or nonfat milk plus 2 tablespoons butter or margarine

OIL:

Canola oil	Corn oil or vegetable oil
Peanut oil	Vegetable oil plus a splash of sesame oil
1 cup butter	1 cup margarine OR 7/8 cup vegetable oil

SUGAR:

1 cup confectioners' sugar	1/2 cup plus 1 tablespoon granulated sugar
1 cup granulated sugar	1-3/4 cups confectioners sugar OR 1 cup light brown sugar OR 3/4 cup honey

OTHER:

1 package active dry yeast	1/2 cake compressed yeast
1 tablespoon lemon juice	1/2 tablespoon vinegar
1 cup chopped apples	1 cup chopped pears plus 1 tablespoon lemon juice
Dates	Figs
1 teaspoon double-acting baking powder	1/4 teaspoon cream of tartar plus 1/4 teaspoon baking soda
Blackberries	Raspberries
1 cup dry breadcrumbs	3/4 cup cracker crumbs OR 1 cup cornflake crumbs
1 tablespoon cornstarch	2 tablespoons all purpose flour
1 cup dark corn syrup	3/4 cup light corn syrup plus 1/4 cup light molasses
1 cup light corn syrup	1 cup maple syrup
1 ounce unsweetened chocolate	3 tablespoons unsweetened cocoa powder plus 1 tablespoon butter or margarine
Currants	Raisins
1 teaspoon Allspice	1/2 teaspoon cinnamon, 1/4 teaspoon ginger, and 1/4 teaspoon cloves

Being able to substitute one item for another when baking, (cooking) does not always work. When you need to substitute something, think about the recipe and see if what you need to substitute it will work.

For example: If you want to make buttercream icing, you cannot substitute granulated sugar for powdered sugar. Powdered sugar is granulated sugar that has been processed in a blender and brought down to a powder form. If you use granulated sugar, you would have a very grainy icing.

Pat Wiener

Strawberry Festival Cake Show Committee

The committee consists of Shar Baker, Sandy Cook, Kathy Brinkley, Helen Osteen and Pat Wiener. They met October 3rd, and met again October 24th 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 (Chairman), Alice Lopez, Helen Osteen, Betty Perrin, Roxana Sharp, Denise Talbot, Maricela Vilchis and Pat Wiener.

ICES Conventions

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

The Houston Cake Club

MEMBERSHIP 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: _____ day & month only Anniversary : _____ day & month only

Spouse's Name: _____

Recommended by: _____

Amount enclosed: _____

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

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

We accept PayPal, HoustonCakeClub@osteenjewelry.com

BIKINI CAKES

Use a sheet cake the size of your choice.

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

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, creating the waist.



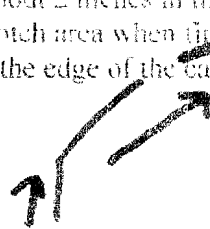
D. Once shape is created crumb coat the cut areas. When decorating, the icing will not stick to the cut areas if it is not coated with icing.

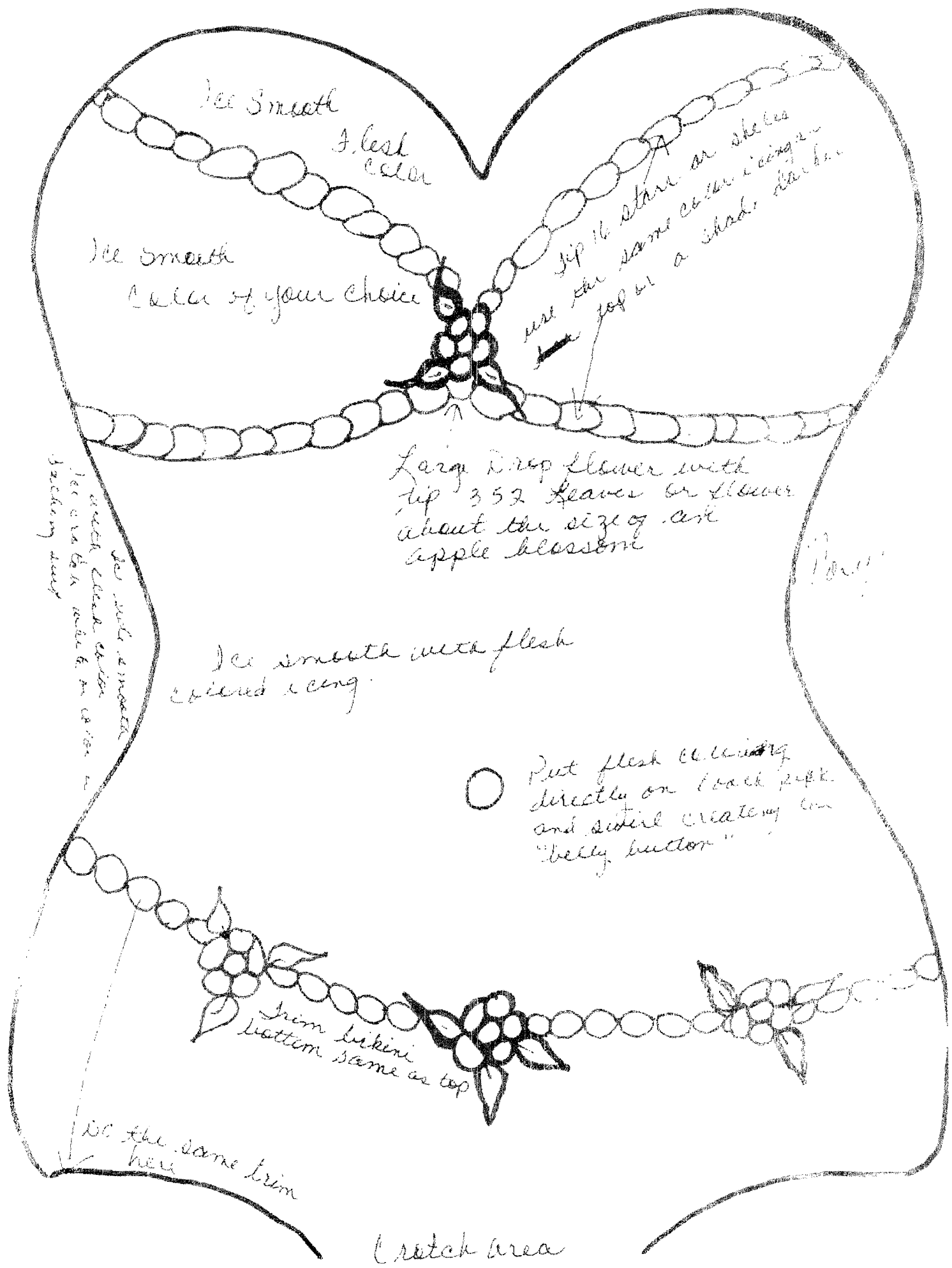
E. Put a thin coat of icing on the whole cake. This will make it easier to mark the design of the bikini.

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.





Ice Smooth
flesh color

Ice Smooth
Color of your choice

Tip 16 start on shells
use the same color icing
Tip 17 a shade darker

Large Drop flower with
Tip 352 leaves or flower
about the size of an
apple blossom

Ice smooth
with flesh color
Ice smooth
backing away

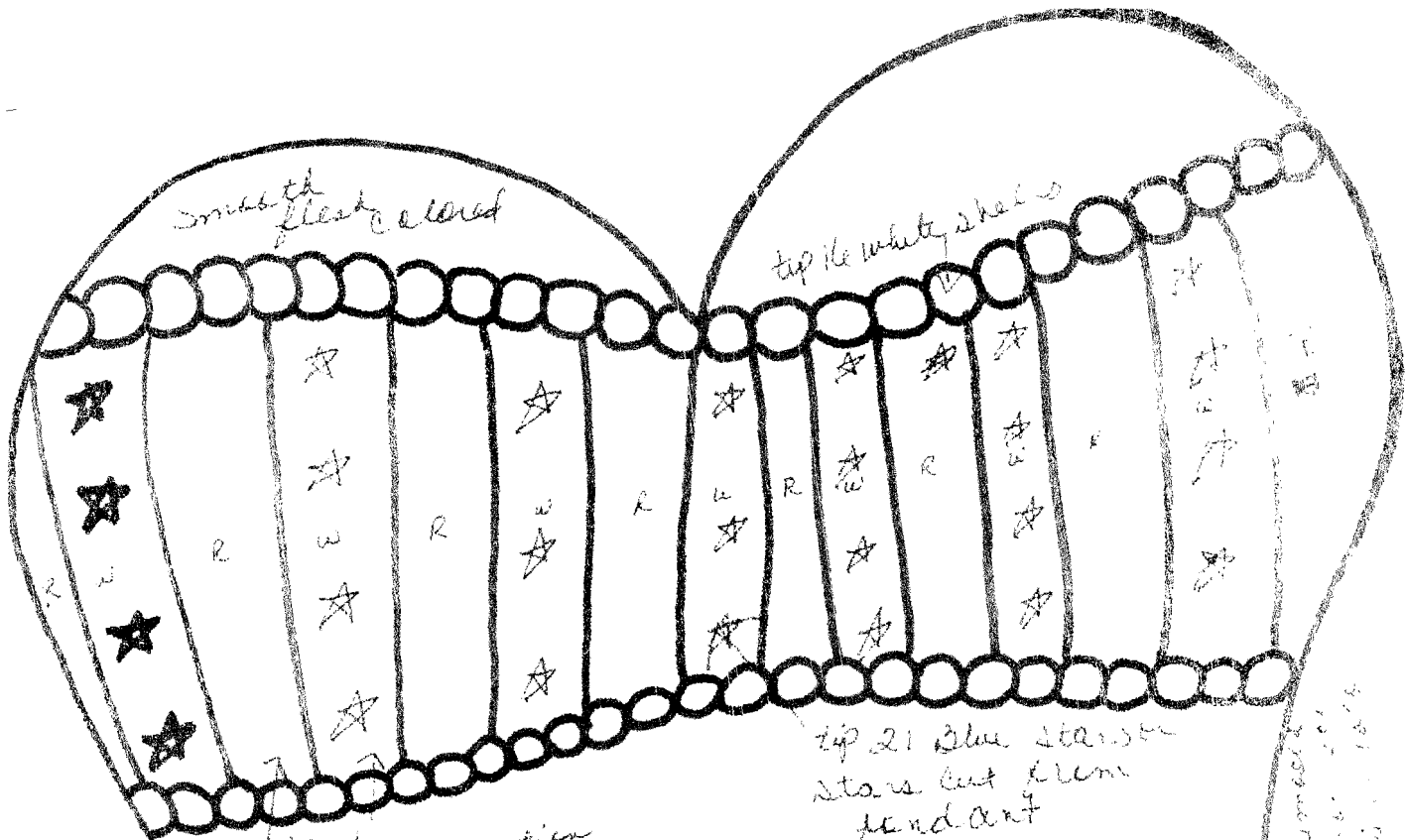
Ice smooth with flesh
colored icing

○ Put flesh coloring
directly on back part
and swirl creating
"belly button"

Trim like
bottom same as top

Do the same trim
here

Crotch area



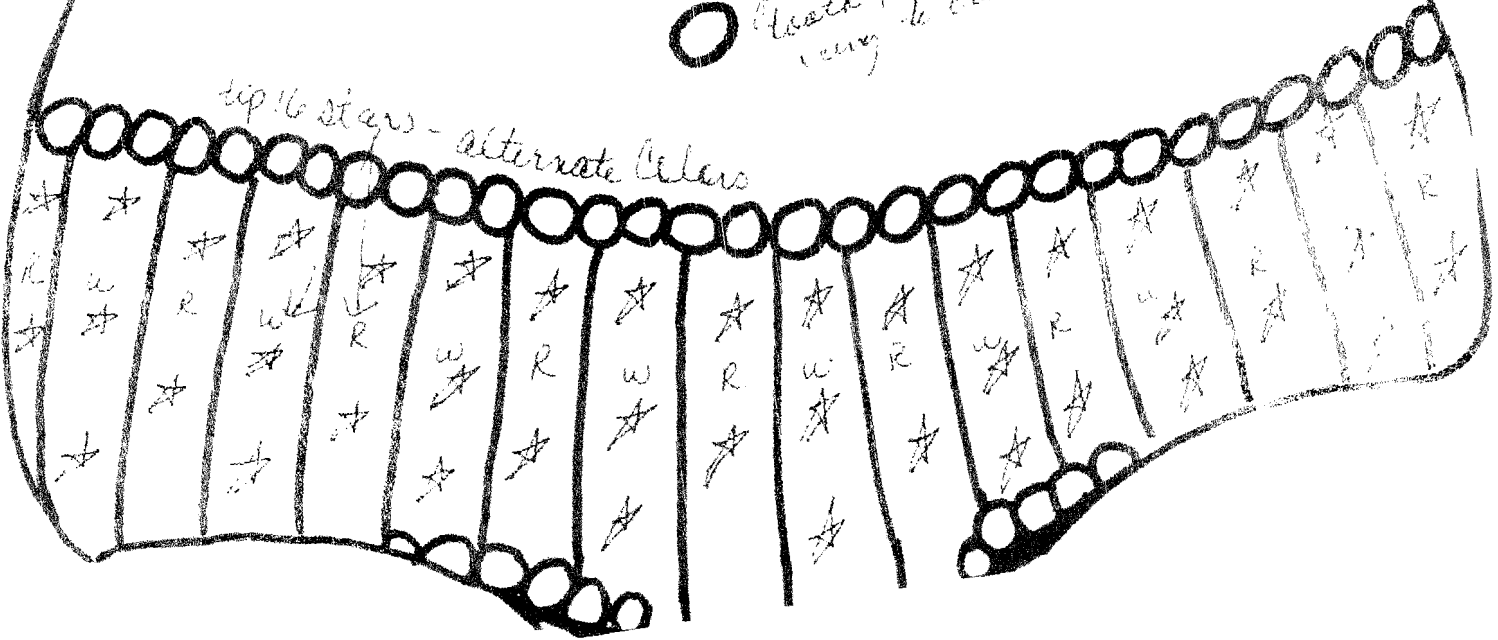
Yard of Slips

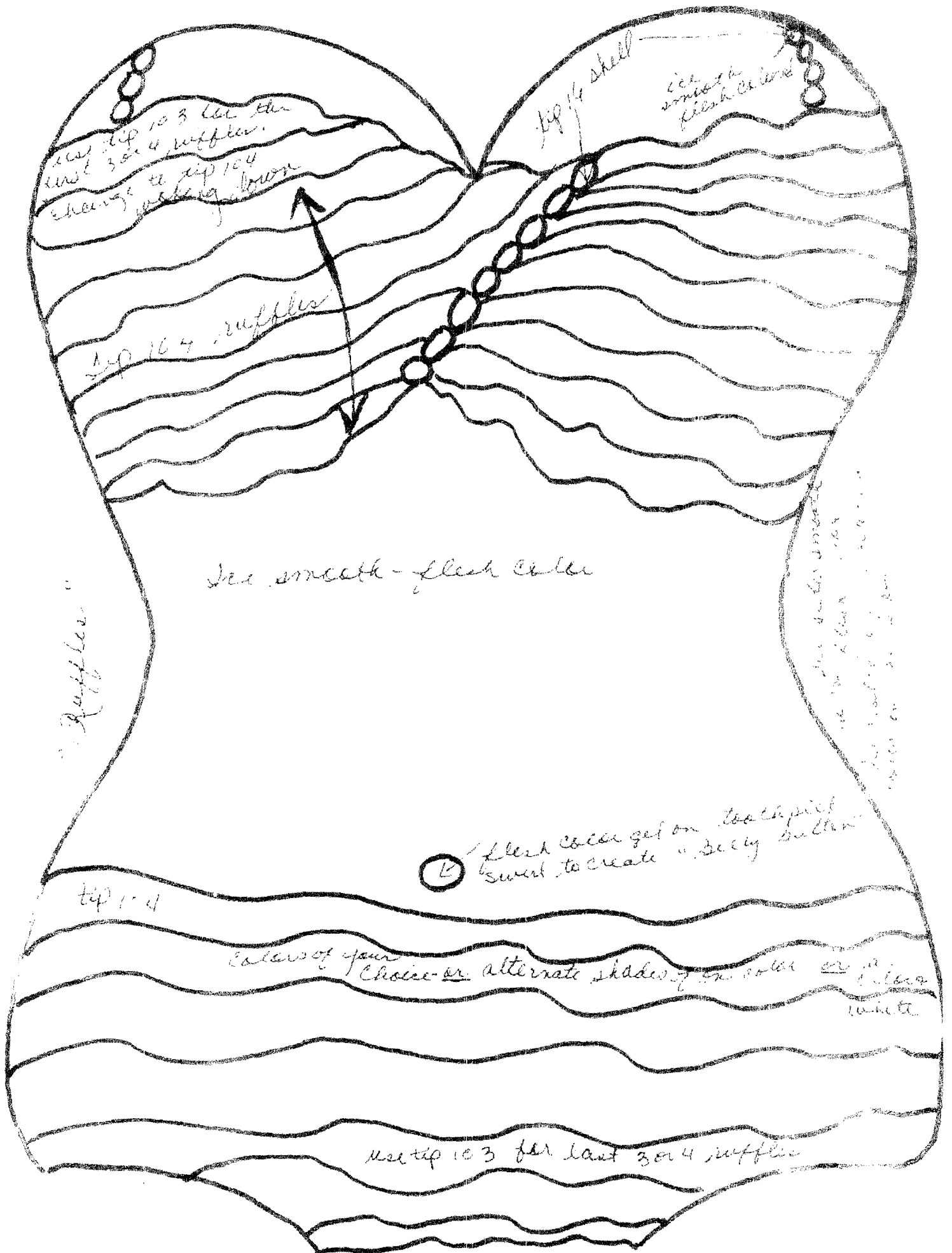
tip 16 alternate each section using Red & white

Ice smooth - flesh

Use wide smooth...
with...
to create...
slightly...
sutton

Use colored pack on
both pink & blue in
very to create...
slightly...
sutton





see tip 103 let the last 3 or 4 ruffles change to tip 104 picking down

tip 104 shell

see smooth flesh color

tip 104 ruffles

see smooth - flesh color

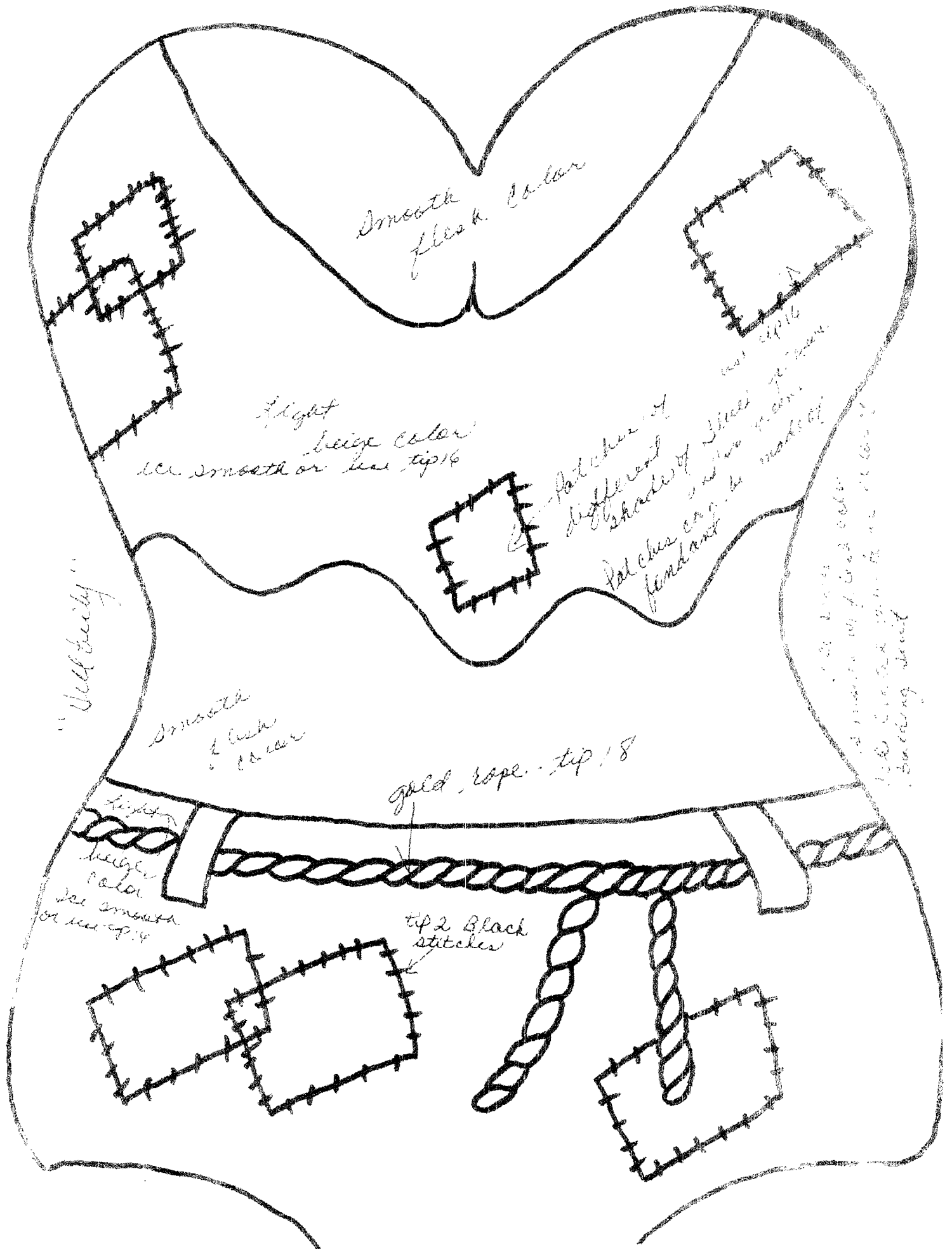
Ruffles

tip 104
flesh color gel on too thick
sweet to create "Becky" button

Colors of your choice or alternate shades of the color or white

use tip 103 for last 3 or 4 ruffles

see smooth - flesh color



Smooth flesh color

Light beige color see smooth or see tip 6

Patch color of different shades of black
Patches can be made of different colors

"Vest body"

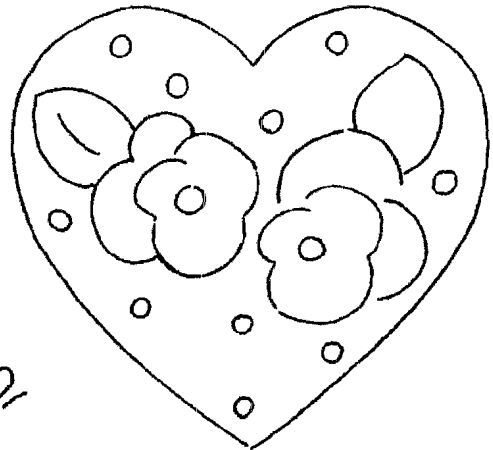
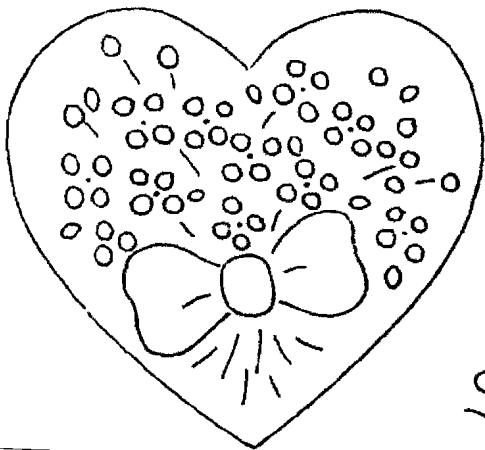
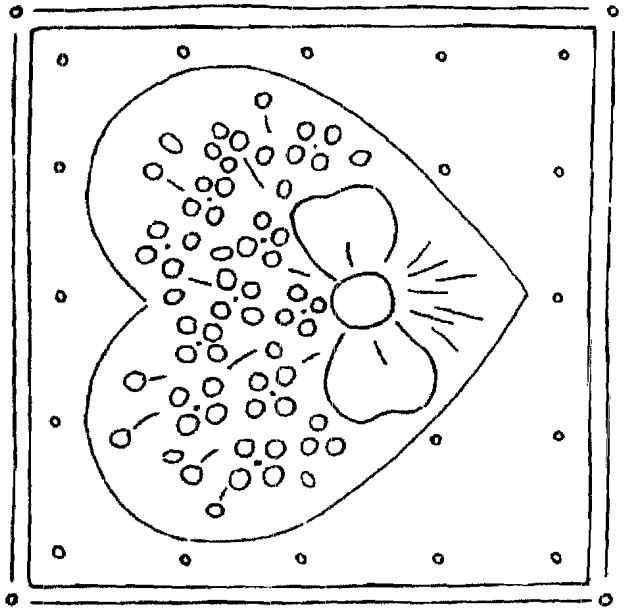
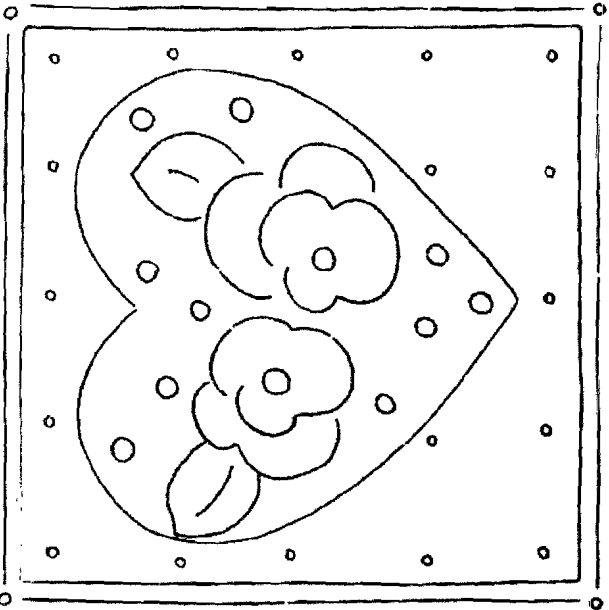
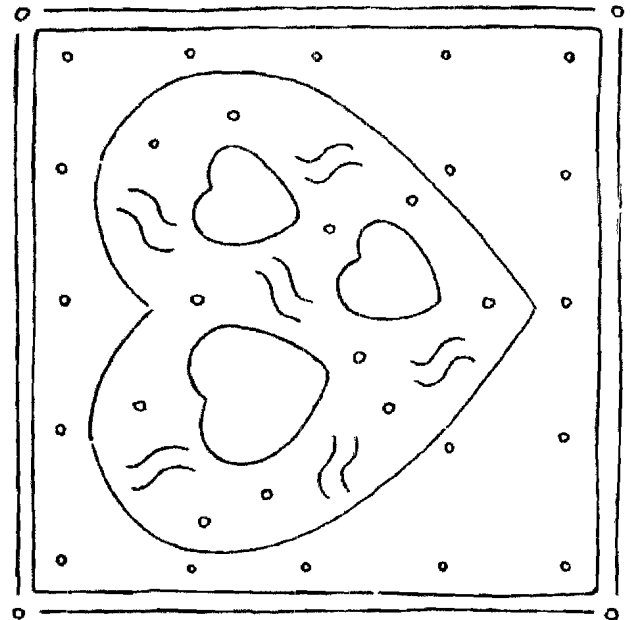
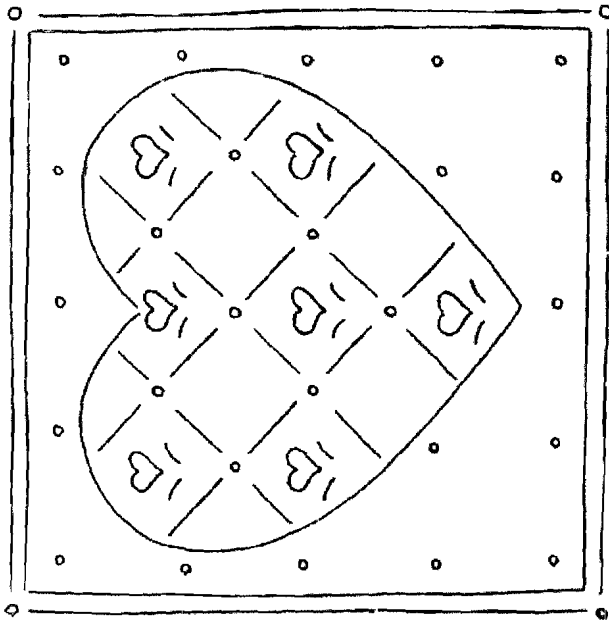
Smooth flesh color

gold rope - tip 18

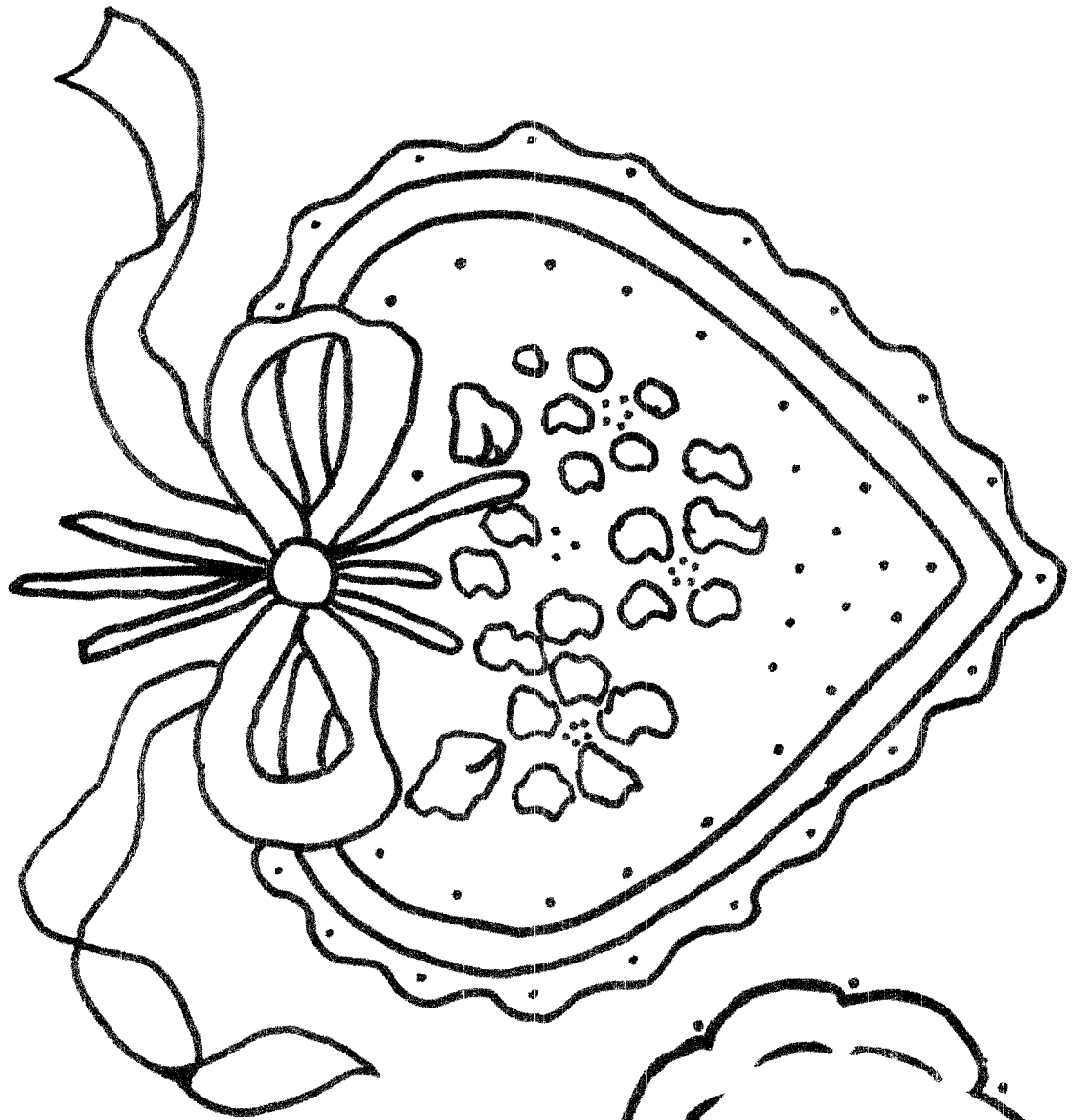
Light beige color see smooth or see tip 6

tip 2 Black stitches

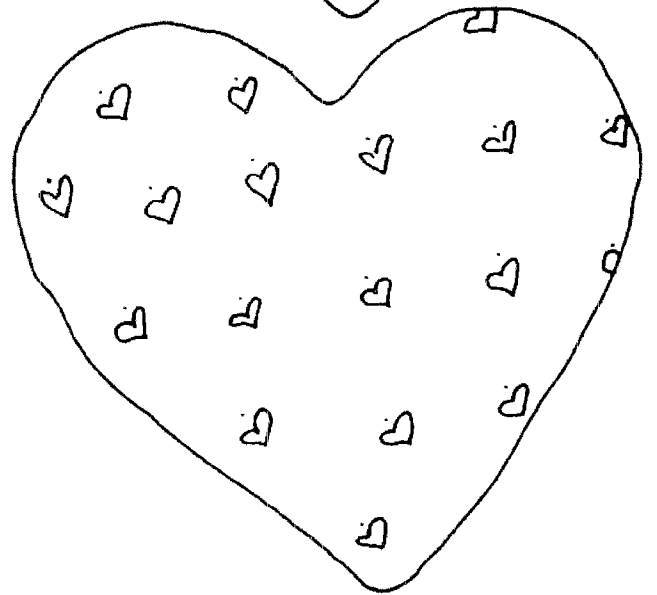
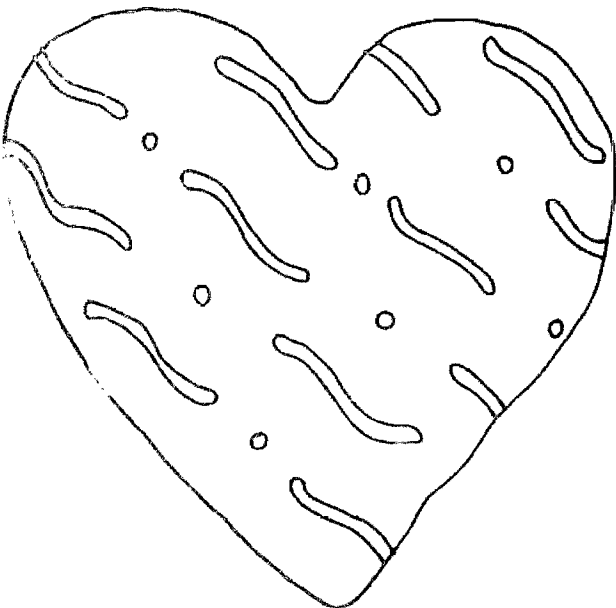
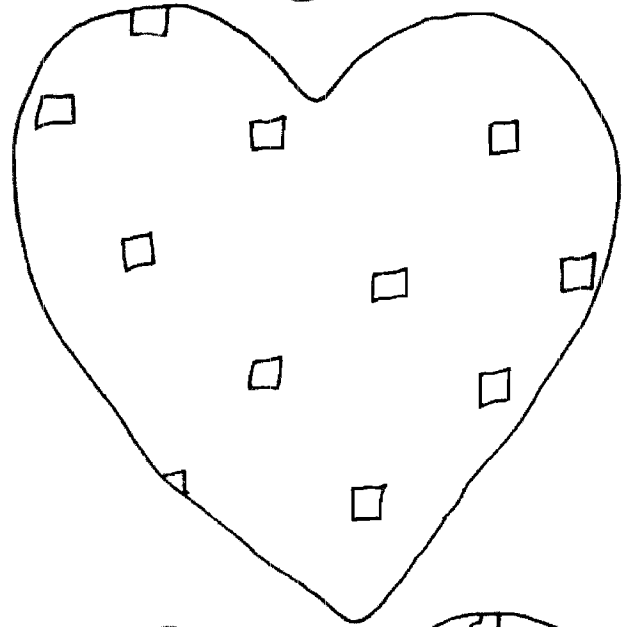
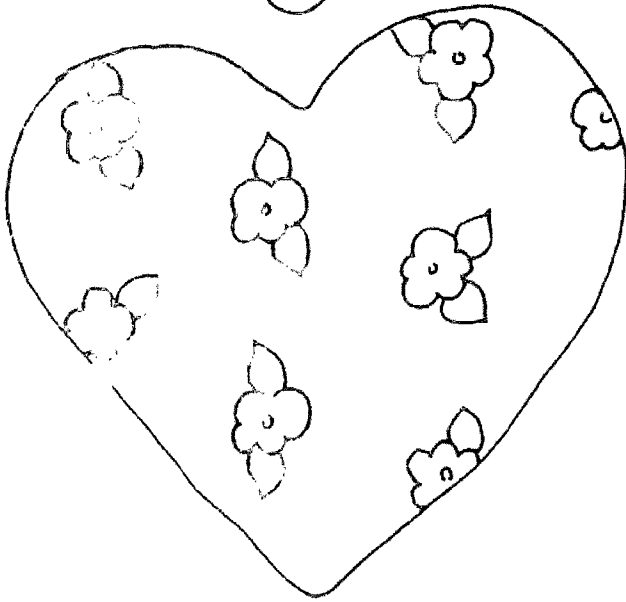
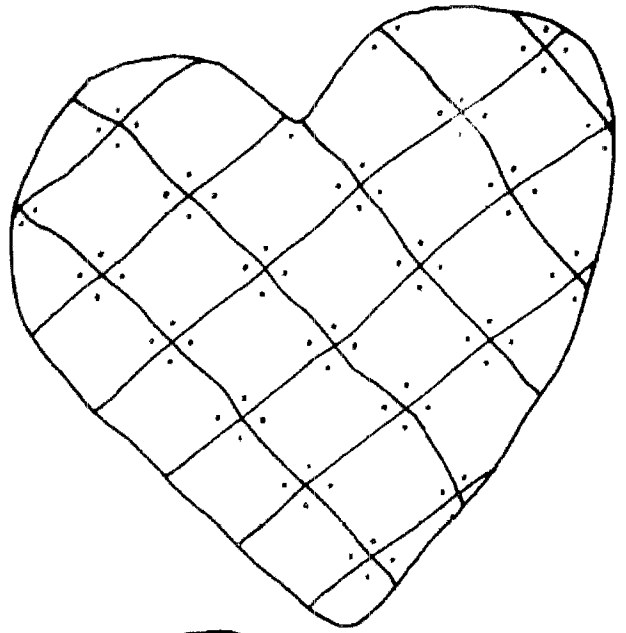
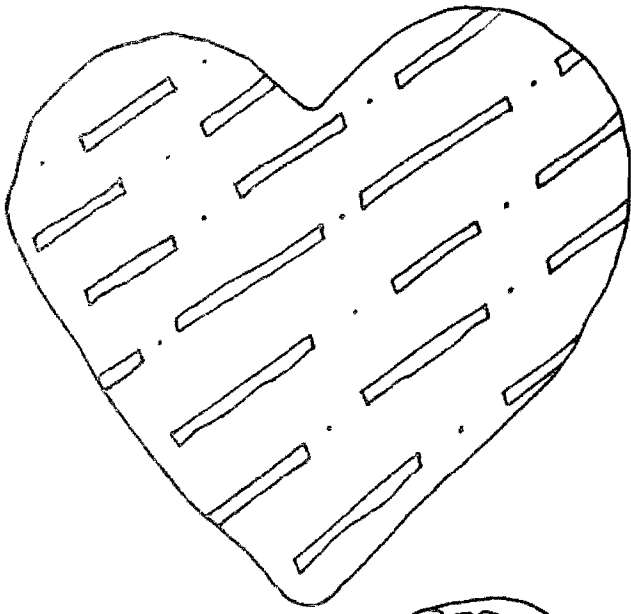
see smooth or see tip 6
see smooth or see tip 6
see smooth or see tip 6
see smooth or see tip 6

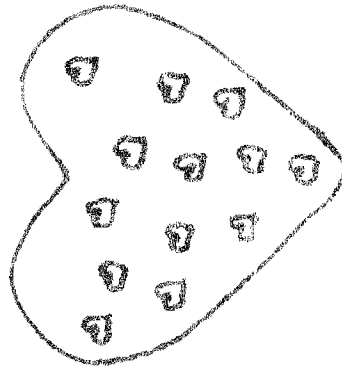
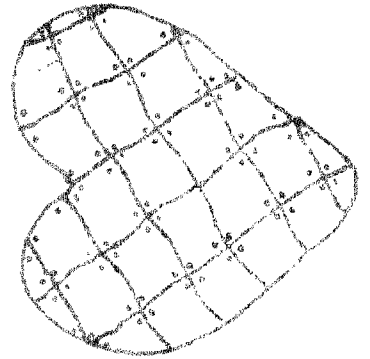
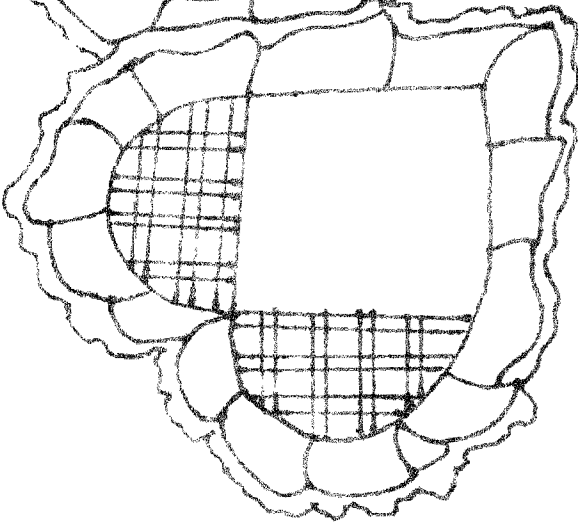
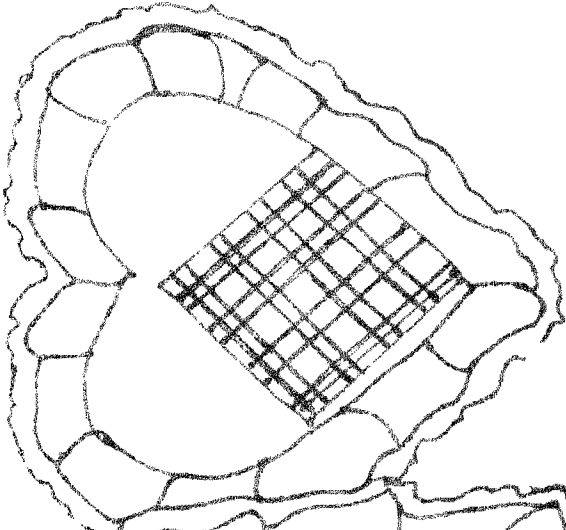
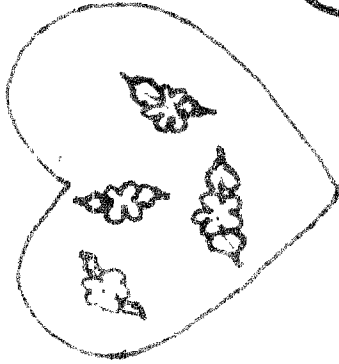
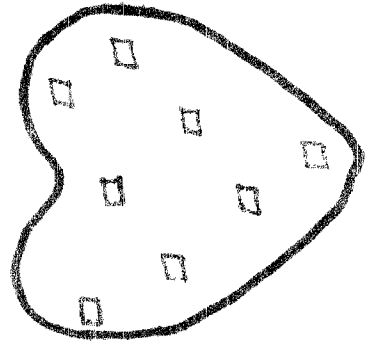
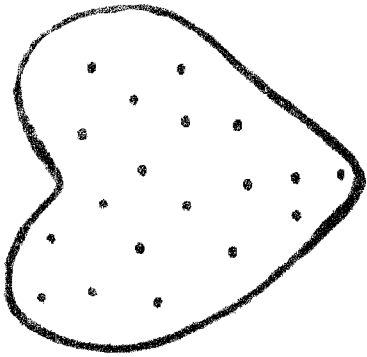


♡ • ♡
text

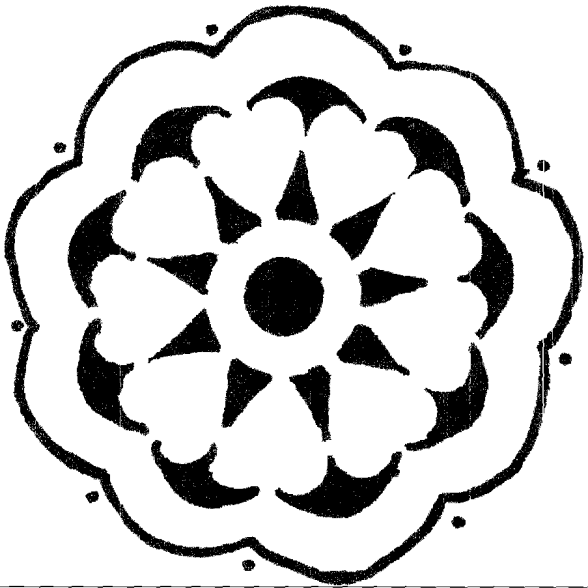
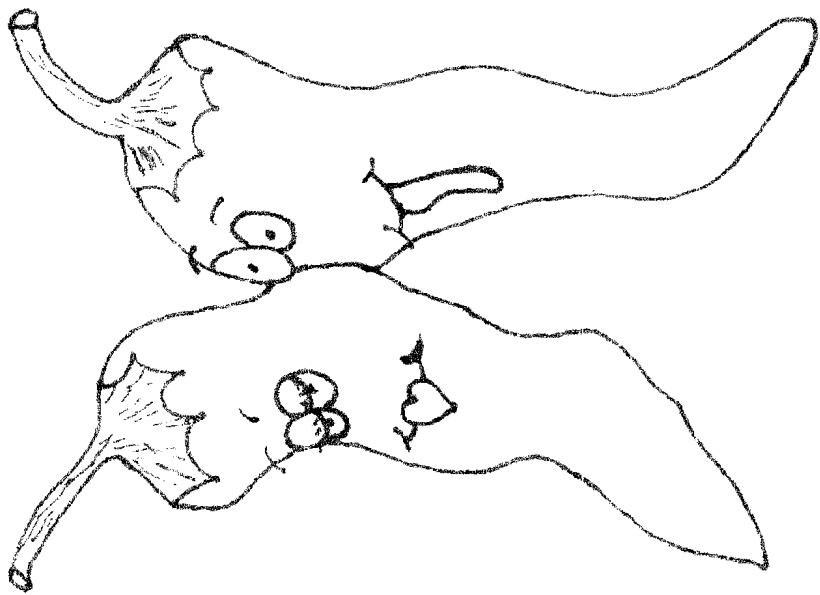


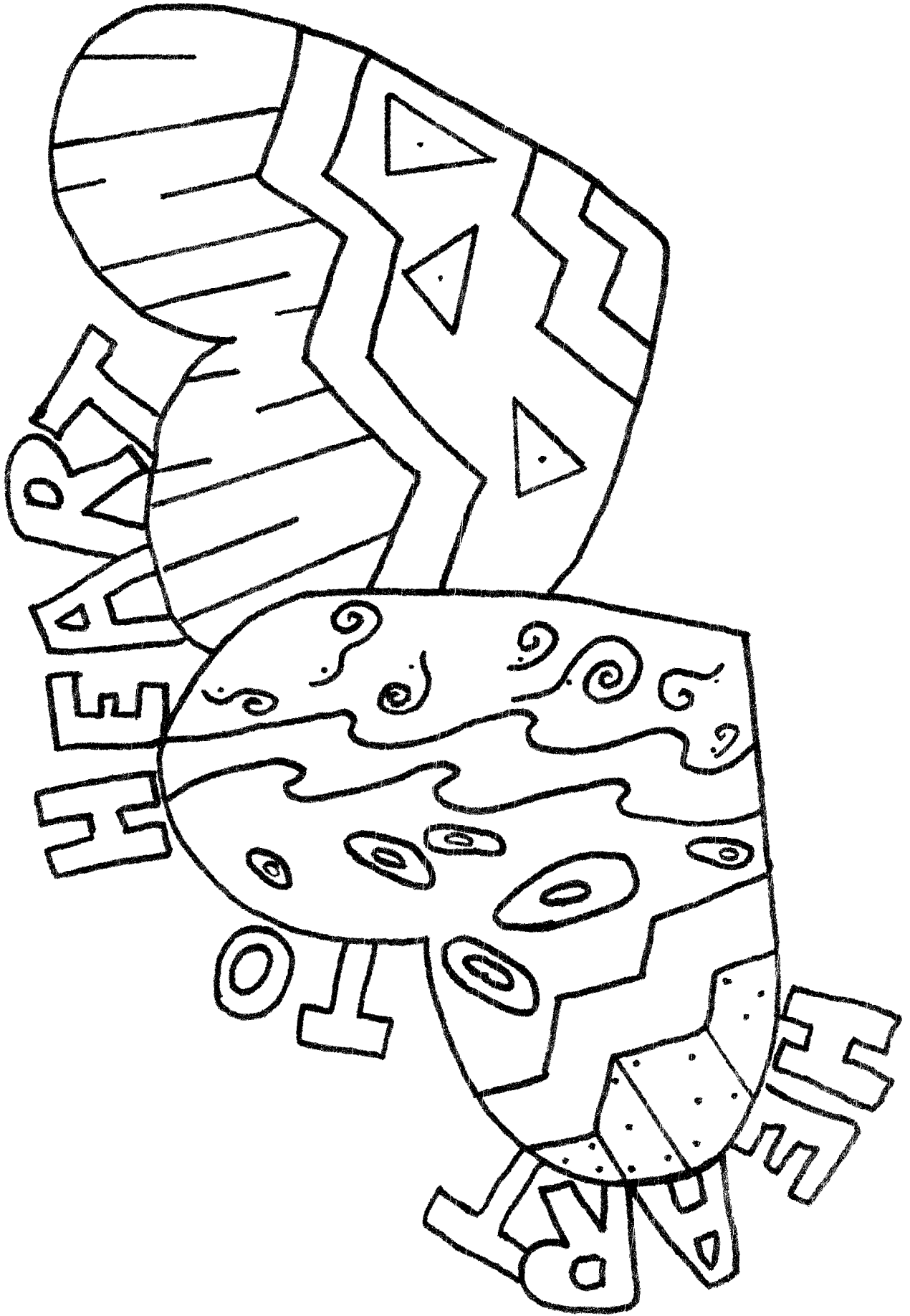






工
日
工





H
A
P
P
Y
E
A
S
T
E
R

E
G
G

H
U
N
T



The Batter Splatter Newsletter

February 2007

Volume 4 Issue 1

The Houston Cake Club, P. O. Box 891473, Houston, TX 77289
Phone: 832-687-3020 Fax: 281-474-9296
www.thehoustonscakeclub.com email: info@thehoustonscakeclub.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com
Co-Editor: Pat Wiener, Phone: (713) 962-5478, patwiener@yahoo.com

Meeting is February 27th at 10 AM.

We are featuring two demonstrations this month: **Kathy Brinkley** will demonstrate the use of **pearl makers molds**. Then **Lori Gust** will demonstrate the **air pen**.

Ganache Play Day, March 4th

Learn

- how to make Ganache,
- how to tell when the consistency is right to cover the cake,
- how to whip Ganache so you can pipe simple borders,
- how to achieve the right consistency for cake filling
- use leftovers to make truffles

and much more. [Supply list is on page 3.](#)

Registration is \$10 for members, and \$15 for nonmembers.



President's Message

Dear Sugar Friends,

I hope everyone had a very sweet Valentine's Day. Valentine's invokes the thoughts of chocolates, candies, and the most fragrant of flowers. All the things that a sugar artist can create - the flowers will be made from sugar though!!!

Holidays can be such fun for a sugar artist and we do have another big holiday coming around the corner - Easter! Easter means coconut "grass" on cakes with jelly beans, panoramic sugar eggs, chocolate bunnies and eggs that are decorated with ribbons and bows. It is a bonanza for a sugar artist! I will be making special cupcakes for my grandson's day care again - something special and creative. Isn't that the reason we became sugar artists in the first place: to make special goodies for our loved ones?

There are so many techniques, cutters, rollers, and stencils we can use for special cakes and treats. Give it some thought on what kind of techniques you would like to learn this year, and we will see if we can have our demo's and play day's fulfill those needs.

Hope to see you at the next meeting!

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. 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

Birthday & Anniversary Wishes

Happy Birthday to **Jovita Escobedo** (March 13th), **Twez Shewmake** (March 13th), **Tina Belden** (March 20th), and **Alice Lopez** (March 31st). ~ We have no anniversaries this month.

Supply List for Ganache Play Day

- 3 cups semisweet chocolate chips
- 1 pint (2 cups) heavy whipping cream – not whipped
- 2 tsp vanilla or other flavoring
- Medium size microwavable bowl to fit chips and cream
- Wooden spoon or whisk
- Small cake filled and **lightly** crumb coated wrapped in plastic wrap
- 2 cups buttercream frosting
- Spatula for spreading – metal
- Spatula/bowl scrapper – plastic/silicone
- Teaspoon or melon baller
- Large sturdy spatula, knife, or cake server to help lift/move cake
- Turntable
- Cardboard cut to fit exact size of cake
- Covered board or plate for finished cake
- Cake pan or sturdy tray at least 1 inch deep and 2 inches larger than cake to catch chocolate drips
- Wire rack to fit over pan – cookie cooling rack works well
- 2 containers to take home extra chocolate - about 2 cups each
- Container to take home truffles
- Paper towels
- Hand towel
- Piping bag
- Tips for piping borders and designs (you can use star tip, round tip, leaf tip – your choice)
- 1 -2 cups chopped nuts, jimmies, or cookie crumbs – optional
- Apron – optional
- Any other cake decorations - optional



Monthly Demos and Refreshments

Contact Pat Wiener at (713) 962-5478, or email Helen@OsteenJewelry.com to let one of them know what month and what you want to do.

	Demonstration	Refreshments
Feb 2007	Lori Gust – air pen Kathy Brinkley – use of pearl makers	Jerry Alspaw
Mar 2007	Helen Osteen – making molds	
Apr 2007	Xiomara Jasso - fondant modeling (original baby design)	Kathy Brinkley

Profiling Heather Campbell

My name is Heather Campbell and I have been a member of the Houston Cake Club for a year and a half, but my love of cake decorating goes back to when I was in elementary and junior high. I had begged my mom to let me take the Wilton courses at Michael's for the longest time and finally persuaded her to let me when a new Michael's opened in Pasadena. That was almost eight years ago (making me just 19 now).

I graduated from South Houston High School in May of 2005, where I was heavily involved in many clubs including Student Council and drill team (Jannette's). My senior year I was Student Body President and a line member of the Jannette's (after being manager for two years). I was also a member of NHS and graduated in the top 1% of my class. Later that year, I began attending LeNotre Culinary Institute, where I studied French pastries for six months. Two weeks after graduating, I found a job at Cakeland Cafe in Sugar Land where I learned many more things from a wonderful chef in their pastry kitchen. After returning from a family reunion in New York, I decided to take some time off and look for a new job. Then, one day, out of the blue, I called my old boss to see how he was doing (he left the Cafe the same time I did). He had found a new job and said they were really busy. We said good bye, but then five minutes later he called back to say they really could use help and to see if I could come. I went to help and came home six hours later, tired, but with a big smile on my face. And the rest, as they say, is history! The bakery is called Le Duc's Gourmet Bakery on Bellaire outside the Beltway. The only drawback is that its 65 miles roundtrip!

I still live in Pasadena with my mom and dad in the same house I grew up in. When I'm not playing with new cake toys, I like to scrapbook, cross-stitch, or dream about my next trip to Disney World (which is currently planned to be in 2008, right after ICES!). I also like to host game nights with my friends, when our schedules allow us.

Upcoming Events

February 25, 2007 ~ ICES Area II Day of Sharing from 8:30 to 4:00 PM at 4239 Road To The Mall, **North Richland Hills, Texas**. Demonstrations include: Ruth Kirmser (Quilling), Carol Fouts (Two-tiered Pillow with a Shoe), Char Lanzarotti (Piped Cheese Rose), Jackie Benson (Luggage Cake), and more. Registration at the door: \$30 for ICES members, and \$40 for non-members.

March 4, 2007 ~ Play Day from 1:00 to 5:00 PM with **Lori Gust** teaching **Ganache**. We will learn how to make the Ganache glaze to cover a cake, how to whip it so you can pipe simple borders with it, how to use the Ganache to make truffles, etc. This is a very versatile medium. [Supply List is on page 3.](#)



March 17, 2007 ~ "It's My Cake" Decorating Contest, Jacksonville, Arkansas. That's right, here is your chance to win \$1,000! "It's my Cake" Decorating Contest will be held in conjunction with the C.A.A. Cake Extravaganza. There are 4 different levels to enter from Beginner to Professionals. Sign up today! Registration Due by March 1, 2007. [CONTEST RULES AND ENTRY FORM](#)

March 18, 2007 ~ Arkansas' Day of Sharing. [Nicholas Lodge](#), [Colette Peters](#), [B. Keith Ryder](#), and [Earlene Moore](#) are all scheduled to demo throughout the event. Registration fee: \$80. Registrations received after March 1, 2007 will be \$100. and will be subject to seat availability. Nicholas Lodge will be teaching classes the following week.
http://www.cakesbysam.com/ark_cake_club.html

March 24-25, 2007 ~ Cake and Sugar Art Show in McKinney, Texas. Entry forms and other information are available at 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.

April 15, 2007 ~ Southeast Texas Cake Club's Day of Sharing in Winnie. Demonstrators include [Earlene Moore](#), [Jennifer Dontz](#), [Sharon Zambito](#), [Edward Frye](#), and our own [Dena Bryngleson!](#) Early registration for non-members is \$35.00 until April 1, 2007. After April 1 and at the door, the fee is \$45.00. A continental breakfast and lunch will be provided. <http://www.setxcakeclub.org/index.html> for more information.

April 16 & 17, 2007 ~ Jennifer Dontz is teaching Flowers, Flowers and Fun Class, sponsored by Southeast Texas Cake Club. <http://www.setxcakeclub.org/index.html> for more information.

April 29, 2007 ~ ICES Area III Day of Sharing, 9:00 to 5:00 PM, 700 Hot Wells Blvd, San Antonio, Texas. Demonstrations by Tracy Courtade, Carol Ann Hughes, Janette Pfertner, Susie Rasmussen, Karen Richardson, and Carolyn Wanke. Early registration by April 15th, \$25. Registration at the door, \$30.

June 24, 2007 ~ Frosting Creators Day of Sharing in San Antonio. Classes with Kerry Vincent June 25-26. <http://www.frostingcreators.com> For more information, contact: Carolyn Wanke, cwanke@satx.rr.com or (210) 684-2956.

September 9, 2007 ~ HCC Day of Sharing in Pasadena. Mark your calendars. More details later.

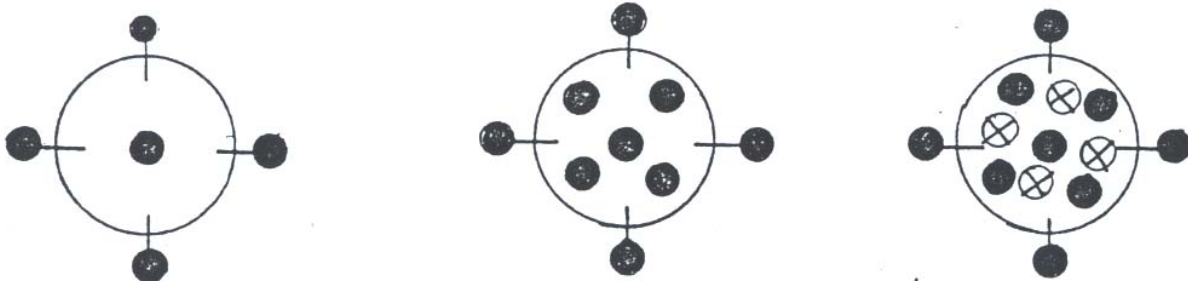
September 10-11, 2007 ~ Make a Ball Cake with Martha Hebert and Becky Guidry of Two Sweet Sisters. Put up a deposit to hold your place in the class. No more than 20 students will be registered. <http://www.houstoncakeclub.com/classes/ball.htm> Check out their website www.twosweetsisters.com to see more of their work.

September 29-30, 2007 ~ Oklahoma State Sugar Art Show in Tulsa, Oklahoma. For more information, www.OklahomaSugarArtists.com.



Tips for Working with Fresh Flowers

1. If using garden flowers, cut them with a sharp knife, place them in a container with hot water and then put the whole thing in the refrigerator overnight – this is “conditioning.” Hopefully, flowers from a florist have been conditioned and you can skip the hot water.
2. If roses have a weak stem, insert a wire into the calyx and head and then wrap once or twice around the stem.
3. Soak oasis in water – cut slightly higher than your container when used on the top of the cake. This allows you to angle the stems upward to hide the oasis and edge.
4. Protect the cake – use plastic, plastic wrap, plastic lids, plastics cups, etc., before putting fresh items on.
5. Break leather leaf into smaller branches – some double. Also break babies breath into smaller branches. Insert into oasis or simply lay on the separator plate.
6. When flowers must be out of water for longer periods of time, use water tubes with rubber top.



Tips for Working with Silk Flowers

1. Use Sahara foam or Styrofoam and cover with Spanish moss.
2. Hot glue heads to wire if stems are missing. Wire can also be heated in a candle and inserted to hold it temporarily before taping. Hot gluing all heads on their stems helps the flowers to stay on when being used a lot such as at a wedding.
3. Inserting wire into base of the flower and then wrapping around stem will also help keep the flowers from coming off the stem.
4. Break dried babies breath into smaller branches. Insert if stems are sturdy. Tape several pieces to a wire before inserting in Styrofoam if the stems are weak.
5. Spray SILKS with an inexpensive varathene and this will help them keep their color much longer.

Pat Wiener

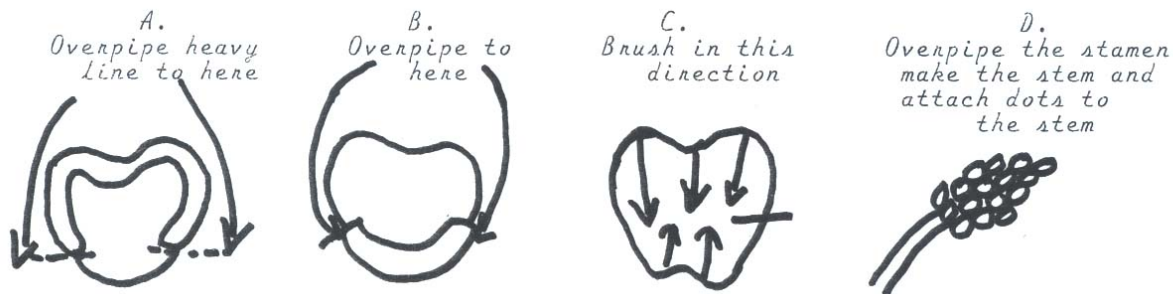
Royal-Gel Technique

Step 1: **Transfer Method:** Lay a piece of wax paper over a pattern. Outline the pattern on top of the wax paper, with a number 2 tip 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 or the wax paper will stick to the icing and tear the icing from the cake. Trace over the outline with your finger. Remove the wax paper and you have an easy transfer.

Step 2: **Royal Gel:** Mix equal amounts of royal icing and clear piping gel. Color the mixture with your desired shade. Or use clear piping gel with royal icing that has been colored.

Step 3: **Transfer Fill In:**

- Fill a parchment bag with pale yellow Royal-Gel, with a number 8 tip. 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 tip. Over pipe the center edges of the petals, covering the stamen.
- With a ¼" wide flat 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 tip filled with black piping gel.



Measurements differ in areas where the climate is humid or damp. Use a ratio of 1/3 cup gel to 2/3 cup royal icing.

To make a more three-dimensional flower, use a mixture of ¼ cup gel and ¾ cup royal icing.

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

Pat Wiener

ICES Conventions

July 26-29, 2007; Omaha NE

July 24-27, 2008; Orlando FL

July 2009; St Charles, IL

January Events

We closed out the year with 84 members, and 61 active members. We had 23 people at the January meeting.

Despite absolutely horrible weather, we were delighted to have **Christine Ocon** drive almost 50 miles to the meeting and bring her 3-month-old daughter, **Sienna**, to her first cake club meeting.

Pat Daigle demonstrated the use of an airbrush to color a barn out of a trimmed square cake. She laid a napkin or paper towel on the cake to use as a straight edge when spraying the color for the barn so no impression was left on the cake. The animals were white color flow with painted outlines of undiluted airbrush color. Pat airbrushed the color for the animals.

Pat demonstrated a Testors unit with screw on bottles to pearlize an entire cake, using luster dust diluted with ever clear. Pat made it look very easy, but admitted she has been using an airbrush for 30 years. Thank you, Pat.

Since all membership expires on January 31st, we closed the January meeting with 30 members, and 26 active members for 2007. As of the newsletter deadline, we have 41 members and 33 active members.

Please welcome our new members, **Erin Andrew**, **Eunice Estrada** and **Mary Ann Storey**.

Pat Daigle conducted the Cookie Bouquet Play Day with her daughter, Natalie, helping. We had 20 people signed up for the Play Day. Pat showed us how she does the color flow, and gave us some outstanding ideas for decorating cookies.

Hannah Abraham brought her 9-year-old daughter, and she did a terrific job with the cookies.

The Houston Cake Club ended the year with a total of twenty-five (25) events. I think that is an outstanding accomplishment.

Day of Sharing 2007 Committee

The committee consists of Shar Baker, Kathy Brinkley, Rosalinda Canton, Sandy Cook, Hermelanda Garcia, Lori Gust (Chairman), Alice Lopez, Helen Osteen, Betty Perrin, Roxana Sharp, Denise Talbot, Maricela Vilchis and 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 (4th Tuesday of the month from 10 AM to noon)
- Play Days (check calendar of events)
- Day of Sharing, September 9th

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

We accept PayPal through HoustonCakeClub@osteenjewelry.com.

FIGURE PIPE A JOLLY CLOWN

Stick figure method. Do stick outline as shown below with tube 3 and stiffened Royal icing. Then use tube 7 or 10 to pipe body. (Students with Basic Tube Kits will have to use tube 3 and a heavy pressure.) For clown body work from the bottom upward; then tuck tube into sides of body and squeeze to pull out arms and legs. Add ball of icing for head, then pipe ruffle trim on collar and cuffs with tube 67 or 68. Pipe heavy lines for shoes; then pipe hair, eyes, nose, mouth and buttons. For hands, pipe ball or bar with tube 3, add lines and circles for fingers. Finished – you have a circus clown!

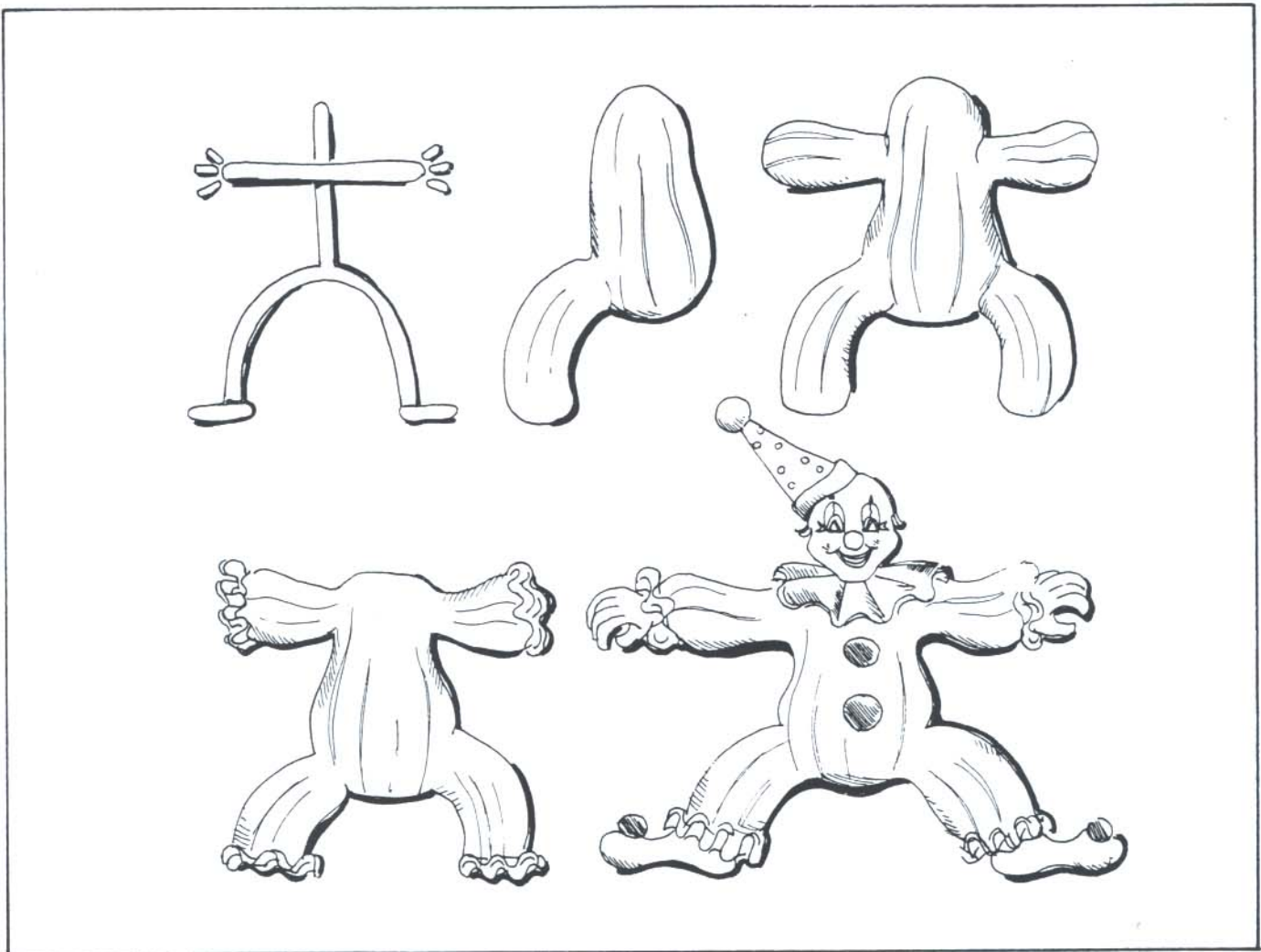
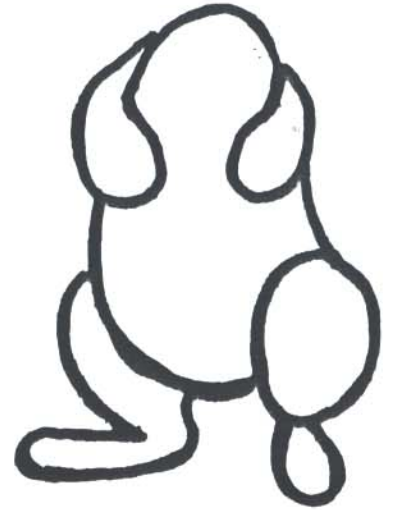
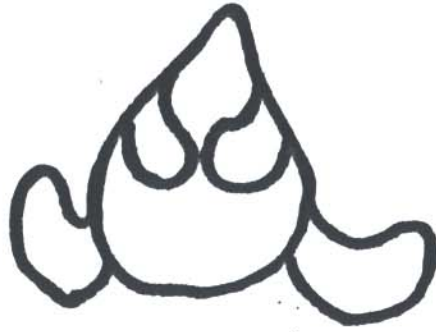
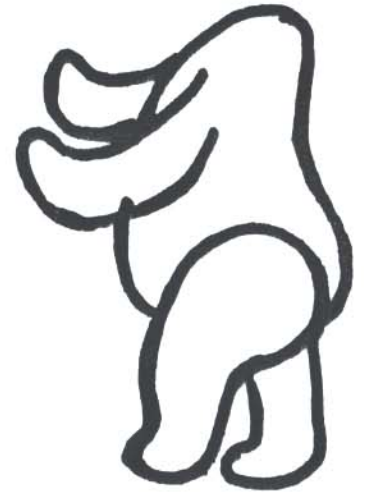
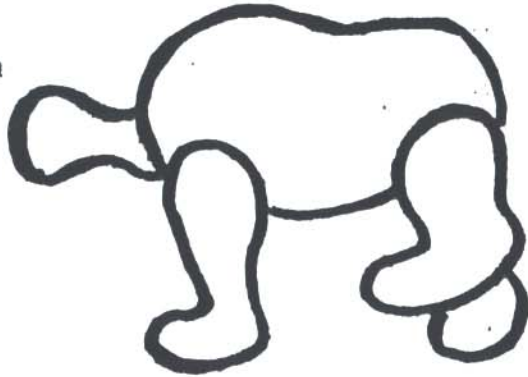


FIGURE PIPING



With a basic body - you can create many animals by changing certain features such as facial features, ears, feet, and tail.



Lattice

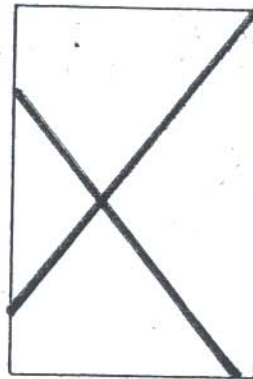
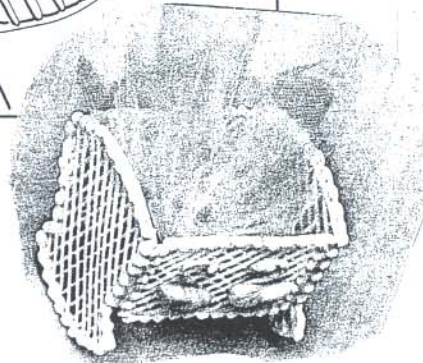
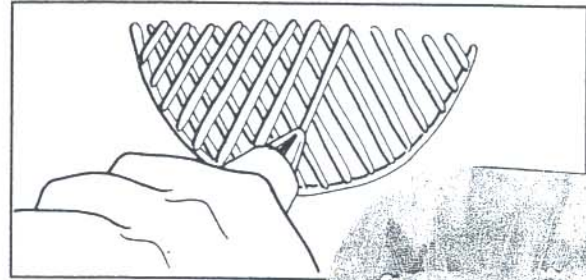
In Brief—

- Icing: thin consistency
- Tip: plain tip 2
- Positions — Bag: 45° angle at 4:30 (7:30)
Tip: lightly touching surface
- Sequence:
 - pipe diagonals to right
 - turn pattern piece
 - pipe diagonals to left

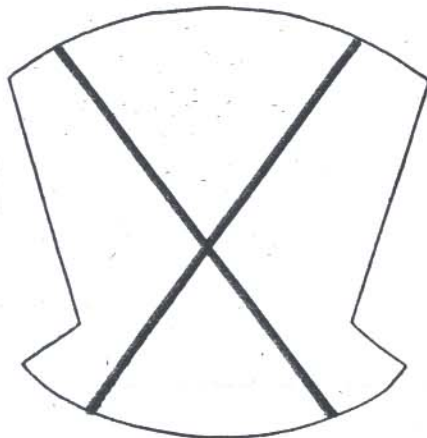
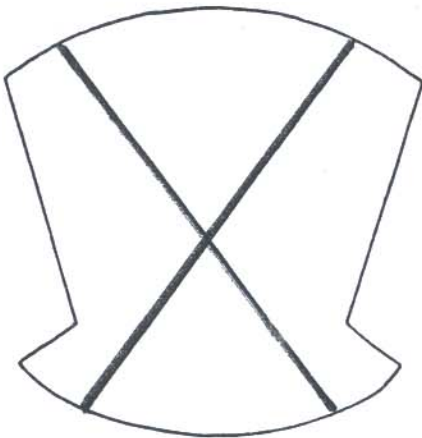
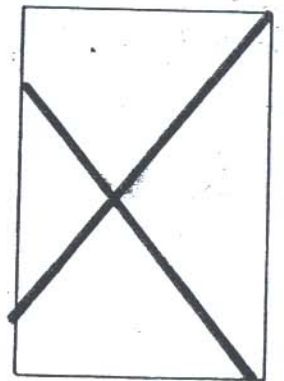
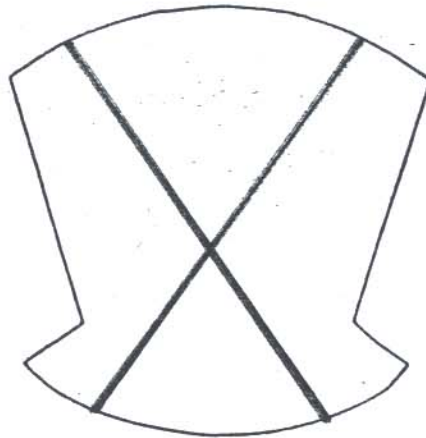
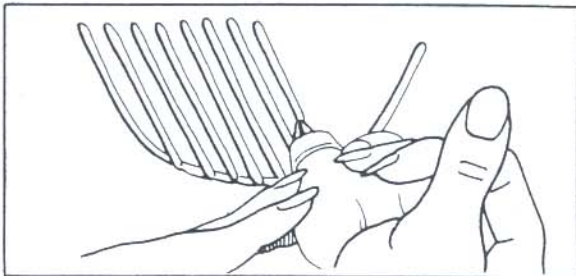
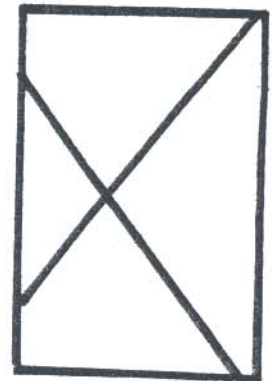
Explanation

- Place the tip at the center of the pattern with the bag at a 45° angle to the surface and held at about 4:30 (7:30). The tip should be slightly above the surface of the pattern. Squeeze out a diagonal line to the right, all the way to the edge of your pattern. On both sides of the first line, fill in more lines, evenly spaced and running in the same direction.

- Turn pattern piece so that the bag will be at 4:30 (7:30). Starting at the same point on your pattern, pipe a diagonal to the left. Fill in on both sides of that line to create a lattice effect.

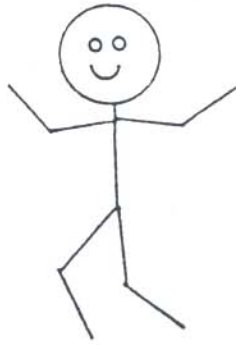
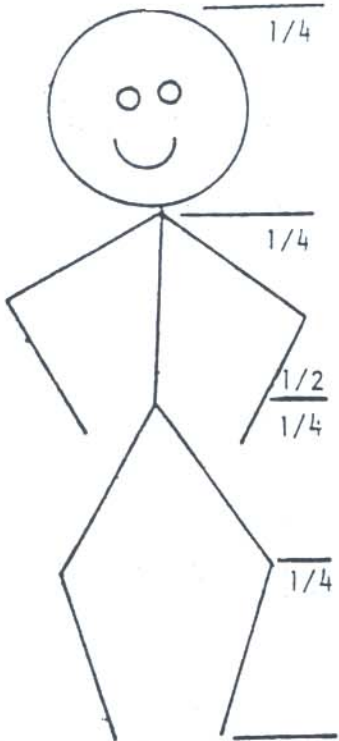


Bottom & Sides - make 3

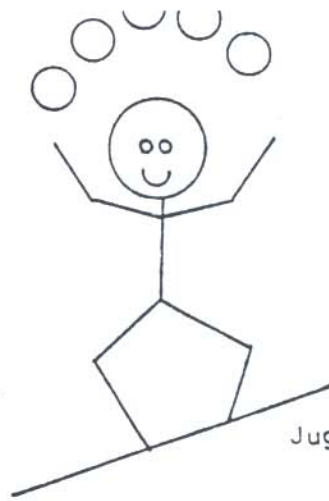


Additional Stick Figure Hints

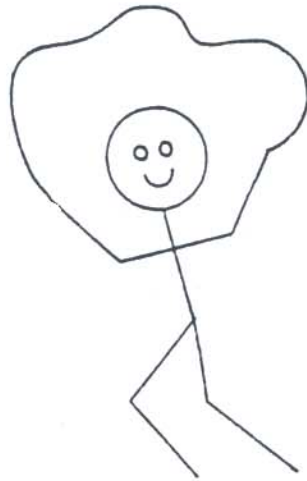
PROPORTION



Runner



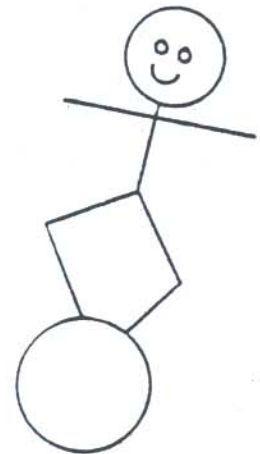
Juggler



Skip Rope



Dancing



Acrobat

Clown Head Suggestions



Stick Figure Faces



Anger

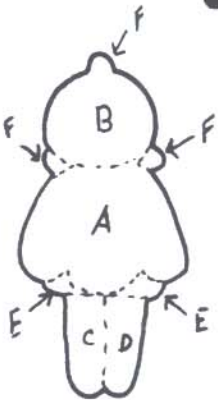
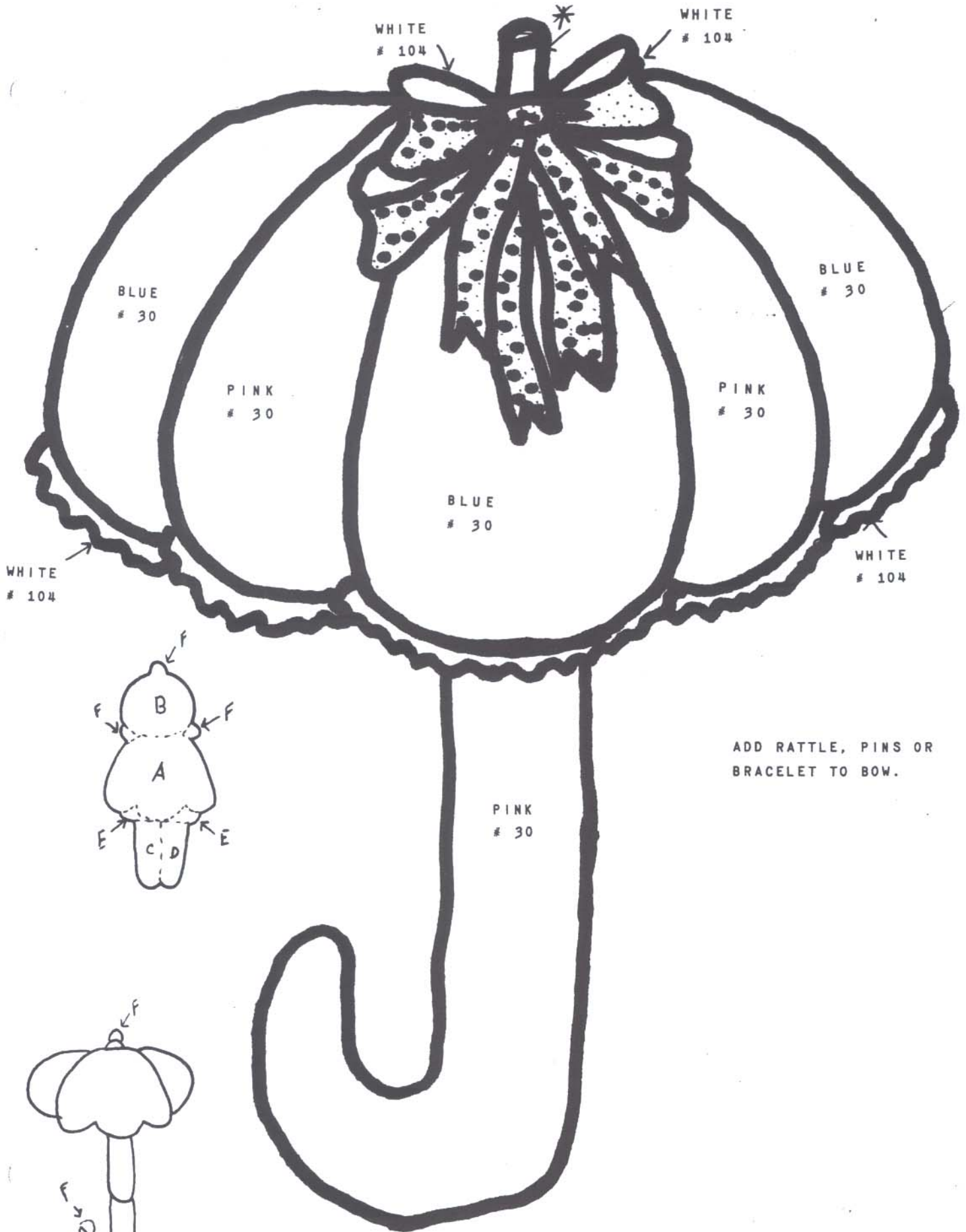


Happy



Surprise







The Batter Splatter Newsletter

March 2007

Volume 4 Issue 2

The Houston Cake Club, P. O. Box 891473, Houston, TX 77289
Phone: (832) 687-3020 Fax: (281) 474-9296
www.thehoustoncakeclub.com email: info@thehoustoncakeclub.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

Meeting is March 27th at 10 AM.

Helen Osteen will demonstrate how to make your own molds using food safe silicone mold material.

President's Message

Dear Sugar Friends,

I really learned the meaning of the ICES motto recently - Icing, Caring, Everybody Sharing. My husband was in a terrible accident in February. The good friends that I have made in the cake clubs and forums were so supportive and I want to thank each and everyone who called, sent a card, and prayed for my husband and my family. I had calls, emails, and cards from members of the Houston Cake Club and I appreciated each and every one.

My friends, Dena Bryngleson and Betty Perrin, who live close to me, were so supportive. Dena was with me when I got the call about the accident and she was such a help to me. Betty called and visited, bringing my husband his favorite Kiwi Strawberry Propel drinks! These are all the Caring.

The Sharing came about because Earlene Moore shared with me how to do 5 petal flowers last year when I was in Lubbock. I came home and shared that with Betty and I am so glad I did. Two weeks after Barry's accident I had a 4-tier wedding cake cherry tree with blossoms to make. Betty came over to help me and the cutter I was going to use just was too big - it didn't look right. I could not for the life of me remember how to do that flower Earlene showed me, but Betty did. Dena, Betty and I made cherry blossoms for several hours and then I wired them. My husband usually helps me deliver my cakes but he was unable to, of course, so Betty came and helped me put my cakes together. The cake turned

out gorgeous! I can not thank my friends enough. The Sharing certainly came back to me tenfold.

It seems that spring has sprung in our little corner of Texas. We are coming out of winter into the spring when flowers and trees are blooming. There are so many flowers that just beg to be made in sugar. I challenge all our sugar artists to learn one new flower in sugar this spring and bring it to the meeting to share. I have got some orchid cutters that have never been used. What a waste! I would like to make a wisteria - hmmm... that would take some time and effort but I am sure it would look great cascading down a wedding cake! Look around at the flowers in bloom and find something that appeals to you and would look great on a cake and jump into it. I can't wait to seeing what you can do.

I am looking forward to seeing everyone at the next meeting. I missed the February meeting due to the accident and I heard that we have many new faces so I can't wait to meet the new members. See you soon.

Denise Talbot

Meeting Agenda

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

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

Denise Talbot

H-E-L-P !!!

Glenda Galvez, Helen Osteen, and **Twez Shewmake** are running for the ICES board !!! Please support us at convention this July. If you cannot attend convention, please send us your PROXY so your vote will count.

Glenda was one of the Show Directors for the ICES Convention at Grapevine. Twez is a member of the Houston Cake Club and she was the Souvenir Committee Chairman.

Fran Tripp from Louisiana is planning a run for President, and **Gayle McMillan** from Louisiana is also running for the board.

Both Fran and Gayle worked on the Texas Team for the ICES Convention at Grapevine last year. Fran was Century Club Chairman, and Gayle was the Registration Chairman.

Fran is currently on the Board of Directors, and Gayle has served on the Board several times.

The proxy form for the ICES elections will be in the April newsletter. If you are an ICES member, please give your proxy to someone you know is going to attend the business

meeting on Friday morning at convention – or – send your proxy with your signature to Beverly Britton, our State Representative.

Each person is allowed to vote 5 proxies. Beverly will distribute the proxies to make sure all of your votes count! With the help of everyone in our great state, we will get the job done! Thank you & wish us luck!

Birthday & Anniversary Wishes

Happy Birthday to **Jovita Escobedo** (March 13th), **Twenz Shewmake** (March 13th), **Tina Belden** (March 20th), and **Alice Lopez** (March 31st). ~ We have no anniversaries this month.

Monthly Demos and Refreshments

Contact Pat Wiener at (713) 962-5478, or email Helen@OsteenJewelry.com to let one of them know what month and what you want to do.

	Demonstration	Refreshments
Mar 2007	Helen Osteen – making molds	
Apr 2007	Xiomara Jasso - fondant modeling (original baby design)	Kathy Brinkley

Profiling Hannah Abraham

I have liked baking cakes since I can remember; I made my grandfather a two-tier cake around age 15. During the many years afterwards, I baked cakes on different occasions but unfortunately very rarely.

I am from Israel and I arrived in Houston two and a half years ago with my two daughters and husband after a one year stay in Boston. This move was due to my husband's diplomatic post in Houston.

I became aware of cake decorating through books I found in the local library next to my residence. The material was interesting, colorful, attractive, and very detailed. I began to search for the materials and products on the subject and found the shop Make-a-Cake, and, through the internet, the Wilton Co. From there, it was a short route to cake decorating classes and I soon finished the 1st, 2nd and 3rd cake decorating courses offered by Wilton. Now I'm taking the fondant and gum paste flowers-making course. Between these courses I managed to find the time to take two lessons on cake decorating - one on butter cream borders and the other on airbrushing - offered by Suzie Rasmussen, who is a member of the Houston Cake Club. At this stage, I'm trying to gain as much knowledge and experience as possible in the cake decorating field. My daughter enjoys what she saw me doing and has given me ideas and assistance. Sometimes, when it is possible, I ask her to participate in the classes and she always is enthusiastic to do so.

I had the opportunity to attend the ICES yearly event in Grapevine. It was there I heard about the Houston Cake Club and immediately became a member. The knowledge and the days of sharing that they organize are an excellent opportunity to learn and get acquainted with new techniques and meet with the members. This is truly a fun experience. I'm sure I will be able to apply this knowledge to my future cake making and decorating works.

One of my favorite preferences is to make flowers from butter cream, royal icing, chocolate dough, fondant and now from gum paste.

The only thing I struggle with when baking and decorating cakes is my desire to lower the fat content. I would love any suggestions on this topic! I also enjoy doing home cooking and I was given the opportunity to share some of the my traditional Indian-Jewish New Year holiday recipes with the readers of the Houston Chronicle last year. This article was published in the food section – Flavor.

http://www.chron.com/CDA/archives/archive.mpl?id=2006_4192720 to read the entire article. Hannah's parents emigrated from Cochin, India, to Israel. Joseph grew up in Calcutta and immigrated to Israel as a young man. The couple met at an almond factory.

Profiling Susie Rasmussen

I live in Tomball, Texas which is about 30 miles north of Houston. I'm a fourth generation cake decorator. My mother, my grandmother, and my great grandmother all on my mom's side of the family were all cake decorators. I have my great grandmother's sterling silver decorating tips.

I can remember watching my mom decorate cakes for the ladies at church and in the area. Although she was a good decorator, she never really mastered making roses. She had another lady in the area make the flowers for her. We would go to her house where my mom would carefully carry out a small box of buttercream roses all in rows on a piece of foil covered cardboard that would later be placed on the finished cake at home. She was later amazed how fast I could make them on a stick, no less!

I decorated a few rather crude cakes in high school and I took a small decorating class during one of my nutrition classes in college. Although I never really planned to do much more with my "master" skills than that, it was when I started thinking about my daughter's all important first birthday in 1979 that I decided I needed to refresh my skills. After all, I didn't want to go to a grocery store's bakery to buy that special cake. Boy, would that thought come back and haunt me later.

So I signed up for the Wilton Course One, a five week class taught by Marsha Elam (later to become Mrs. Roland Winbeckler) at Montgomery Wards in Greenspoint Mall in north Houston. Boy, I was so nervous that my mom came over to baby-sit and ended up making my icing for my class. I practiced and practiced but my husband could make that stupid rose before I could.

Well, I survived it and then took every class that they offered. I was then asked to teach for Wilton. I taught for Wilton at Montgomery Wards, J C Penney's, Crafts Etc., Hobby Lobby, Michaels, and even at Wal-Mart! I learned that I really loved decorating with buttercream icing for the ease and the speed. Although I do enjoy doing fondant and gum paste flowers, most of my costumers don't really want to pay for it. Even my kids got into decorating when they were little and would enter the various cake contests with me.

During this time, my husband, Peter had a great job so I got to stay home and play with my cakes and stuff. We built a new house and then Yup, you guessed it. He got laid off. So being the supportive wife that I am, I offered to go back to work (something I hadn't done in eleven years) while he stayed home and did the "Mr. Mom" thing while our son was in kindergarten and our daughter was in first grade. After all I had been taking all

these cake classes so I might as well put them to work. I was only going to work **five** years before returning to my life of leisure. Yeah, right! that was twenty two years ago.

I knew enough to bluff my way into the first job, a famous French bakery in Houston. It was located downtown where I had to drive in the city traffic that used to scare me to death. I was their "American" style decorator. I stayed about six months and learned enough to bluff my way into the second job, an Italian bakery. I only was there a short while until their regular decorator returned. Time to look for a job again. Finally, an American bakery where I stayed three years learning everything I could. Four decorators worked on Saturday doing 150-175 cakes on weekends, each iced, hand drawn, airbrushed, bordered, and then boxed in less than 15 minutes. Here is where I learned to airbrush, figure pipe, do buttercream flowers, do loose and exciting borders and that writing style. They joked that they were going to charge for the amount of icing I wore home on my shoes. I would leave here and go to a small family bakery/deli that had only been opened a couple of months. I could do anything I wanted on the cakes and had time to play and develop my own style of decorating. I was still teaching for Wilton for 10 years.

I left this job to go to work for a food broker that sold frozen cake layers and icing to bakeries and grocery stores. I would be teaching the in-store decorators. Now, that not wanting to buy that important cake for my daughter at a "grocery store" would make me work harder to help the develop the skill levels of the employees so that no other Mom would think that. I left this broker after 5 1/2 years and have been with another one for thirteen years.

I had enjoyed this part of my working history partly because I was blessed to have had two of the best bosses in the word. I'm able to float between different accounts and then different stores in each account. I have been able to work with some really great decorators that are always willing to share and to learn any new ideas. We can't wait to get together to swap ideas and play with the icing. The day wasn't complete unless you had color all over your hands. I just tell people that I lead a very colorful life. Thank goodness, it washes off. I have what Peter calls my "cake nightmares", you know that one that wakes you up in the middle of the night and you just want to get up and make some icing.

Peter now says I probably wouldn't quit working even if I could, and he's probably right. So now I work longer and harder than I probably should. But I get to do all kinds of decorating things, like 30 fondant dummies and a seven tier fondant wedding cake all in two days for a national show in Chicago. I have airbrushed 70 feet of background for the trade shows. I have traveled all over Texas teaching classes and Days of Sharing, cake shows, and at the ICES 2006 show in Grapevine. I teach classes on buttercream flowers, seasonal piping, buttercream borders, wedding cake, and many other non-Wilton buttercream classes at Make-a-Cake in Houston. I also do an airbrush class. I give private lessons or lessons for small groups. I write my own books so that I can teach what and how I want to which lets me adjust my classes to include a student request section. So I hope to continue "playing" with buttercream, developing new ideas, and having some fun with it for as long as the hands hold out. You can contact me at razgang@pdq.net or by my cell phone (281) 433-5740. So come on along and play with me.

Upcoming Events

March 24-25, 2007 ~ Cake and Sugar Art Show in McKinney, Texas. Entry forms and other information are available at www.SugarWonders.com. ~ Registration deadline for cake entries ended March 3rd, and there will be no on-site registration. However, **the show**

is open to the public and admission is free. There will be some fabulous cakes on display, some wonderful vendors, and incredible free demos! Don't miss it!

April 15, 2007 ~ Southeast Texas Cake Club's Day of Sharing in Winnie. Demonstrators include [Earlene Moore](#), [Jennifer Dontz](#), [Sharon Zambito](#), [Edward Frye](#), and our own [Dena Bryngleson](#). Early registration for non-members is \$35.00 until April 1, 2007. After April 1 and at the door, the fee is \$45.00. A continental breakfast and lunch will be provided. <http://www.setxcakeclub.org/index.html> for more information.

April 16 & 17, 2007 ~ Jennifer Dontz is teaching Flowers, Flowers and Fun Class, sponsored by Southeast Texas Cake Club. <http://www.setxcakeclub.org/index.html> for more information.

April 29, 2007 ~ ICES Area III Day of Sharing, 9:00 to 5:00 PM, 700 Hot Wells Blvd, San Antonio, Texas. Demonstrations by Tracy Courtade, Carol Ann Hughes, Janette Pfertner, Susie Rasmussen, Karen Richardson, and Carolyn Wanke. Early registration by April 15th, \$25. Registration at the door, \$30.

May 20, 2007 ~ ICES Area II Day of Sharing, Fort Worth, Texas

June 3, 2007 ~ Play Day ~ Cakes for Men. More information in the next newsletter.

June 24, 2007 ~ Frosting Creators Day of Sharing in San Antonio. Classes with Kerry Vincent June 25-26. <http://www.frostingcreators.com> For more information, contact: Carolyn Wanke, cwanke@satx.rr.com or (210) 684-2956.

September 9, 2007 ~ HCC Day of Sharing in Pasadena. Mark your calendars. More details later.

September 10-11, 2007 ~ Make a Ball Cake with Martha Hebert and Becky Guidry of Two Sweet Sisters. Put up a deposit to hold your place in the class. No more than 20 students will be registered. <http://www.houstoncakeclub.com/classes/ball.htm> Check out their website www.twosweetsisters.com to see more of their work.

September 29-30, 2007 ~ Oklahoma State Sugar Art Show in Tulsa, Oklahoma. www.OklahomaSugarArtists.com.



February Events

We had 30 people at the February meeting. That is a record attendance for a monthly meeting!

Kathy Brinkley demonstrated the use of pearl bead makers, and showed how a 4 mm strand of pearls can be attached to bow loops. She is sharing her [Pearl-Edged Bow](#) handout in this newsletter.

Lori Gust demonstrated the air pen with chocolate, buttercream, piping gel and petal dust, etc.

We now have 58 members and 40 active members.

Please welcome our new members, [Rosario Flores](#), [Helen Heden](#), [Jan Hutto](#), [Diane Knox](#), [Tony Lee](#), [Cathy Nance](#), and [Noemi Tabibian](#).

[Lori Gust](#) conducted a Play Day on Ganache. Her [handout](#) is in this newsletter. The Play Day was a lot of fun. There were fourteen cakes, and all of them were unique.

Ganache

Ganache is a French term referring to a smooth mixture of chopped chocolate and heavy cream. The origins of Ganache are debatable, but it is believed to have been invented around 1850.

To make ganache, hot cream is poured over chopped chocolate and the mixture is stirred until velvety smooth. The proportions of chocolate to cream can vary depending on its use, but the basic form is equal weights of chocolate and cream. Dark, milk, or white chocolate can be used to make Ganache and different flavorings can be added such as liqueurs and extracts.

When barely warm and liquid, Ganache can be poured over a cake or torte for a smooth and shiny glaze. If cooled to room temperature it becomes a spreadable filling and frosting. Refrigerated Ganache can be whipped for fillings and frostings or formed into truffles.

A chocolate with a higher cocoa butter content will produce a Ganache that is firmer than one made with a chocolate that has a low cocoa butter content. A chocolate with a velvety smooth texture will produce a Ganache that is velvety smooth. The most important point to consider when choosing a chocolate for making Ganache is whether you like the chocolate when eaten out of hand.

Truffles can also be made with Ganache. Truffles are just small balls of chocolate that can be rolled into cocoa powder, powdered sugar or toasted chopped nuts. You can use your hands to form the truffles, or else a melon baller, small scoop or small spoon. Make sure the chocolate ganache is well-chilled before forming into balls.

Truffles can be refrigerated for a couple of weeks or else frozen for a couple of months. They are delicious and a great way to use "leftovers".

Whipped Ganache: Allow ganache mixture to set and cool to room temperature (it will have the consistency of pudding, this may take 1 to 2 hours.) Whip on high speed until light and soft peaks form.

Lori's Ganache Recipe

20	Oz	(about 3 cups) semi-sweet chocolate chips or chopped chocolate
16	Oz	(2 cups) heavy whipping cream – not whipped
2 to 3	Tsp	vanilla or other flavoring - optional

Heat the cream in a medium sized saucepan over medium heat or in the microwave. Bring just to a boil. Pour in the chocolate chips. Stir gently. Allow to stand for a few minutes until the chocolate melts. Stir with a whisk until smooth. If desired, add the flavorings and stir. Let cool.

Milk chocolate or white chocolate require less cream. For this recipe, reduce the cream by $\frac{1}{4}$ cup if using milk chocolate or white chocolate.

Lori Gust

Pearl-Edged Bow

This bow was demo by Glenda Galvez a few years ago and I have been making them ever since. It makes a beautiful bow for the top of a Wedding Cake.

Roll out gum paste thin. Using a textured roller, roll across the gum paste to transfer the design. Select the width of your ribbon, and cut as many 6 "lengths as possible. I usually use a 1" width. Remove excess paste, dust the ribbon strips with Super Pearl luster dust and place under plastic to keep from drying out. Make 16 strips plus two tails.

Using 4 mm pearl strip maker, and gum paste, make 36 pearl strips. Be sure to keep them covered so they won't dry out. To attach the pearl strips to the ribbon, place ribbon strip shiny side down on a foam pad. Using a small brush, paint a thin line of gum glue¹ along one edge of the strip. Lay the pearl strip along the edge so that the flat part of the pearl strip overlaps the edge of the ribbon strip. Check the shiny side to ensure that the pearl strip is straight, and snug up against the ribbon strip. Using a pointed veining tool, press between each pearl so that you are joining the two pieces securely. Repeat on the other side of the strip.

Once the pearl strips are secured to the ribbon strips, place a finger in the middle of the loop, and bring the bottom edges together and pinch to secure the ends. Flatten slightly. Shape the loops. I usually place them aside on dowels to dry.

To assemble bow, attach a three-inch pastillage² disc with a small amount of royal icing to the center of a 6" cardboard circle. Pipe a mound of fresh, stiff royal icing in the center of the pastillage disc. Begin placing the loops in the royal icing, using the 6" cardboard circle as a guide. Pipe more royal icing, as needed, to assemble the next layer of loops. Continue until you like the way it looks. Leave room to insert the tails.

Kathy Brinkley

¹ To make **gum glue**, sprinkle 1/4 teaspoon of CMC (Tylose) into a food-safe container filled with 1 tablespoon of boiled water that has cooled until warm. Leave for at least 12 hours and then stir. The glue should be of soft dropping consistency.

² A simple way to make **pastillage** was demonstrated by Debbie Brown. This icing dries 'peppermint' hard and is suitable for free-standing items like cards, box lids, plaques, etc. Mix two generous (slightly rounded) teaspoons of Tylose into 10 oz stiff peak royal icing. The mixture will thicken immediately. Knead on a work surface sprinkled liberally with icing sugar until the mixture forms a paste. If the paste is sticky, keep kneading in more icing sugar until the paste is smooth and crack free.

Chocolate Easter Eggs

When opened, these eggs will have a white cream filling with a yellow center.

1	C	Butter, softened
2	Tsp	Salt
4	Tsp	Vanilla
1	Can	Sweetened condensed milk (not evaporated milk)
10	C	Powdered sugar
1	Tsp	Yellow food coloring
1	Lb	Semisweet chocolate

Beat together butter, salt and vanilla until light and fluffy. Add milk, beat in powdered sugar. Blend until the mixture is stiff. Dust with a little extra powdered sugar and knead with hands until smooth.

Set aside a little more than 2/3 of the mixture. Knead yellow food coloring into the remaining mixture until uniform in color. Divide into 24 equal parts and shape into round balls. Divide the white mixture into 24 equal parts and mold the white mixture around the yellow balls to form an egg shape. Dry at room temperature on paper towels for 24 hours.

Melt chocolate in the top of a double boiler until smooth. Dip eggs in chocolate and allow to harden on a cooling rack with waxed paper placed underneath. Keep refrigerated. Makes about 24.

Easter Egg Nests

4	Tbsp	Butter
4	C	Margarine
5	C	Rice Krispies cereal
½	C	Shredded coconut, tinted green
		Miniature marshmallows, jelly beans, chocolate eggs, etc.

Line a baking sheet with waxed paper. Melt butter in saucepan over low heat. Add marshmallows and stir until melted. Cook 3 minutes, stirring constantly. Remove from heat. Add Rice Krispies and coconut, stir until thoroughly mixed. On the prepared baking sheet, shape mixture into sixteen 3-inch rounds, making an indentation in the center of each round so that it makes a nest shape. Put the baking sheet in the refrigerator and chill the nests thoroughly. Fill cooled nests with miniature marshmallows, jelly beans, chocolate eggs, etc.

ICES Conventions

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

Easter Egg Cupcakes

2¼	C	All purpose flour
2½	Tsp	Baking powder
1	Tsp	Salt
2/3	C	Margarine, softened
1	C	Brown sugar
¾	C	White sugar
2		Eggs
1	Tsp	Vanilla extract
1¼	C	Milk
24	Small	Chocolate eggs, unwrapped

Preheat oven to 350 degrees F (175 degrees C). Grease 24 muffin cups, or use paper liners. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the margarine, brown sugar and white sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Fill each muffin cup 1/3 full, and place a chocolate egg in the center of each. Top with remaining batter until cups are 2/3 full. Fill each muffin cup 1/3 full, and place a chocolate egg in the center of each. Top with remaining batter until cups are 2/3 full. Bake in preheated oven for 18 to 20 minutes, or until golden brown, and tops spring back when lightly tapped.

Day of Sharing 2007 Committee

The committee consists of Shar Baker, Kathy Brinkley, Rosalinda Canton, Sandy Cook, Hermelanda Garcia, Lori Gust (Chairman), Alice Lopez, Helen Osteen, Betty Perrin, Roxana Sharp, Denise Talbot, Maricela Vilchis and 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 (4th Tuesday of the month from 10 AM to noon)
- Play Days (check calendar of events)
- Day of Sharing, September 9th

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

Log on www.HoustonCakeClub.com to access membership and class registration information.

We accept PayPal through 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. You can print the forms from our website.



The Batter Splatter Newsletter

April 2007

Volume 4 Issue 3

The Houston Cake Club, P. O. Box 891473, Houston, TX 77289
Phone: (832) 687-3020 Fax: (281) 474-9296
www.thehoustonscakeclub.com email: info@thehoustonscakeclub.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

Meeting is April 24th at 10 AM.

Lori Gust will demonstrate the items she won in the raffle the last several months.

- We think of **impression mats** only for fondant, but Lori will show you how effective they can be for buttercream after it is crusted.
- Then we will see how to use Rosa Viacava de Ortega's silicone ruler to make **fondant lace pieces** with cutouts.
- Let's not forget how to use a rose **Patchwork cutter set**.

Xiomara Jasso was scheduled to demonstrate, but she got a promotion and was unable to get off for our meeting time. Congratulations on that promotion! Perhaps Xiomara will demonstrate her original fondant modeling baby design another time.

President's Message

Dear Sugar Friends,

Summer is just around the corner and that means fun in the sun, holidays like 4th of July and Fathers Day, barbecue, days at the beach or in a boat and let's not forget weddings! So many cakes to do, so little time. Challenge yourself to do a special cake with a different theme than you have done before - maybe a sculpted boat, a patriotic theme in red, white, and blue or a new flower in buttercream or fondant. Choose a medium you haven't worked in before and see what you can achieve. The sugar arts are ever evolving and changing - make sure your skills are keeping up with the latest trends that your customers or family will find most appealing.

The best way to keep up with new trends and techniques is to attend our meetings and Play Days. There will be interesting demos each month that will teach you a new skill or reinforce an old one. Classes and a Day of Sharing in September are in the works and you won't want to miss the opportunity of learning from fellow artists. Learning a new skill can be so rewarding - but it can also be just as rewarding to teach someone else something you know. Consider showcasing a new skill by demonstrating at an upcoming meeting. Contact Pat Weiner about demonstrating in the near future.

Hope to see you at the next meeting!

Denise Talbot

Meeting Agenda

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

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

Denise Talbot

Cake Decorating Instructor Needed

May Community Center in Huffman, is a Harris County Precinct 4 intergenerational center that serves people of all ages, regardless of socioeconomic level, race, sex, religion, national origin or physical activity. View a calendar of the programs they offer on their website at <http://www.hcp4.net/ccenters/calendars.htm>. They are looking for a cake decorating instructor. If you are interested, please contact Tiffany Shadd, May Community Center, 100 Wolf Rd, Huffman, (281) 324-3373, tshadd@hcp4.net.

ICES Board of Directors

Glenda Galvez, **Helen Osteen**, and **Twex Shewmake** are running for the ICES board.

Glenda was one of the Show Directors for the ICES Convention at Grapevine. Twex is a member of the Houston Cake Club and she was the Souvenir Committee Chairman at Grapevine.

Gayle McMillan from Louisiana is running for the board. She was the Registration Chairman for the ICES Convention in Grapevine, and has served on the Board several times.

Fran Tripp from Louisiana is running for President. Fran was Century Club Chairman for the ICES Convention in Grapevine, and is currently on the Board of Directors.

Please support us at convention this July. If you cannot attend convention, please send us your PROXY so your vote will count.

The proxy form for the ICES elections will be in the May newsletter. If you are an ICES member, please give your proxy to someone you know is going to attend the business meeting on Friday morning at convention – or – send your proxy with your signature to Helen Osteen, Area IV Alternate State Representative.

Each person is allowed to vote 5 proxies. Our State Representative will distribute the proxies to make sure all of your votes count! With the help of everyone in our great state, we will get the job done! Thank you & wish us luck!

Birthday & Anniversary Wishes

Happy Birthday to **Terry Cruz** (April 8th), **Dena Bryngelson** (April 9th), **Xiomara Jasso** (April 10th), **Mary Ann Storey** (April 29th), **Heather Campbell** (May 20th), and **Pat Wiener** (May 31st).

Happy Anniversary to **Sandy & Mike Cook** (April 22nd), **Erin & Matthew Andrew** (May 12th), and **Lori & Mark Westerman** (May 13th).

Monthly Demos and Refreshments

Contact Pat Wiener at (713) 962-5478, or email Helen@OsteenJewelry.com to let one of them know what monthly and what you want to do.

	Demonstration	Refreshments
Apr 2007	Xiomara Jasso - fondant modeling (original baby design)	Eunice Estrada
May 2007	John Hartley – chocolate	Roxana Sharp
June 2007	Tina Belden – gumpaste roses	Kathy Brinkley

Profiling Barbara Hawkins

Larry and I have been married for 27 years. All the children are grown and we have grandchildren and great-grandchildren.

I grew up in southern Illinois but have lived all over. I sew, crochet, groom dogs, am a hairstylist, and have 2 green thumbs with my plants.

Hubby (Larry) took all three of Wilton Courses. I had never really been interested in cake decorating, but now he was really showing off! Couldn't stand that!!! I took all the classes myself, and when they asked me to teach, I jumped right in. That was eight years ago.

The Wilton Classes came first and then I did a weekly class with Linda Moreland (from South Africa) for one year. That is the only formal training I have had.

I just love cake decorating, but my favorite thing is probably sculpted cakes. I enjoy modeling figures a great deal also.

I don't really like to follow someone else's cake design. Just let me do my thing.

I really enjoy teaching cake decorating. I think I have had great success in getting students do their best.



The baby cake won 1st place at Oklahoma Sugar Art.

The swimming pool cake won a contest at Candyland Express. A friend wanted a truly fantasy cake for her daughter's 8th birthday. They were doing a pool party with Hawaiian sort of decorations. The cake I created for the party was a sheet cake with a 6" circle on it (the above ground pool). The children were molded from gum paste and their hair piped on with buttercream. Everybody got bellybuttons and tiny toes! Their suits were painted on using gel color. Their innocence shows as they go about enjoying the water while a mythical mermaid lounges in the sun just outside their pool. The cake sides were covered with a jungle of tall grasses and colorful flowers.

<http://www.candylandcrafts.com/candylandscreativecorner1.htm>

Larry is a member of the Amalgamated Order of Real Bearded Santas, experienced and professional. Santa's Beard is registered with the [National Beard Registry #2341](http://www.nationalbeardregistry.com). Mrs. Santa (Barbara) is available to be right by his side. <http://www.lonestarsanta.com/>

Profiling Mary Ann Storey

I have 4 children, 2 stepchildren and 2 grandchildren. I have been married to Eddie Storey for almost 5 years.

I own a bakery – Digital Delights – which specializes in making cookies for companies and organizations with their logo or other message printed on them.

I first became interested in cake decorating as a small child. In Girl Scouts, I learned to bake cakes and wanted to decorate them, but never knew how.

In 1978, my mother, Orlean Meuth, my sister, Theresa and I took our first Wilton Cake decorating course at Foley's. After that, I made all my children's cakes and decorated them according to their passion at the time.

When I began my bakery the fall of 2006, people began asking me if I did cakes. So I retook course 1 and went on to complete course 2 and 3 of the Wilton Cake Decorating method.

I have been invited to teach Wilton Method courses at Hobby Lobby, and will teach my first class on Monday, April 3.

What I like most about cake decorating is seeing the excitement in the eyes of the customer when they see the finished product. I love the feeling of accomplishment that I have created a successful product whether it is a cookie, cupcake or tiered cake. The one thing I do not like is being rushed to finish a cake on a short deadline.



Upcoming Events

April 29, 2007 ~ ICES Area III Day of Sharing, 9:00 to 5:00 PM, 700 Hot Wells Blvd, San Antonio, Texas. Demonstrations by Tracy Courtade, Carol Ann Hughes, Janette Pfertner, Susie Rasmussen, Karen Richardson, and Carolyn Wanke. Early registration by April 15th, \$25. Registration at the door, \$30.

May 20, 2007 ~ ICES Area II Day of Sharing, Foster Village Rec. Facility, 6600 Starnes, Watauga, Texas 76148. Jacque Benson will demonstrate gumpaste teacups; Carol Beshears will demonstrate keepsake tops; Char Lanzarotti will demonstrate cupcakes; Beverly Britton will demonstrate a royal icing and tulle surprise; JoAnn Misener will demonstrate fondant covered petit fours; and Twez Shewmake will demonstrate Jell-O Mold Instructions and Transfers. ICES members who register before May 10th, \$25. Non-members who register before May 10th, \$35.

June 3, 2007 ~ Play Day 1 to 5 PM. ~ **Dena Bryngelson** will be teaching her golf club cake. You can register on the website and use PayPal. \$10 for members and \$15 for nonmembers. Play Days are hands-on. We will not be making the chocolate cake under the bag for the play day. The [supply list](#) is in this newsletter.

June 24, 2007 ~ Frosting Creators Day of Sharing in San Antonio. Classes with Kerry Vincent June 25-26. <http://www.frostingcreators.com>

September 9, 2007 ~ HCC Day of Sharing, 1515 Studemont, Houston. Mark your calendars. More details later.

September 10-11, 2007 ~ Make a Ball Cake with **Martha Hebert** and **Becky Guidry** of Two Sweet Sisters. Put up a deposit to hold your place in the class. We have 10 students registered with a maximum of 20 students. Check out their website www.twosweetsisters.com to see more of their work.

September 29-30, 2007 ~ Oklahoma State Sugar Art Show in Tulsa, Oklahoma. www.OklahomaSugarArtists.com.



Supply List for June 3rd Play Day

Dena will provide the fondant and buttercream and chocolate candy clay for the class for each student for \$6.00 each (less than the cost of buying fondant). She will make it and add the coloring. This will just cover her cost for ingredients and you will not have to make or buy it.

If you prefer to bring your own fondant and buttercream, you will need enough fondant to cover an 11x15 sheet cake (about two Wilton small packages), enough buttercream to ice and decorate same size cake (about 2 lb powdered sugar icing recipe), and one recipe candy clay made with dark candy melts.

one 11x15 sheet cake and save the crown cut from the cake if any (firm heavy cake) or Styrofoam may be substituted for the cake)

fondant smoother

small scissors

clay gun

Dresden gum paste tool

large cake board 18-20 inch round or square

fondant rolling mat

large rolling pin

small rolling pin

cornstarch in a sock or stocking

X-Acto knife or sharp blade knife

various paint brushes

gum glue

wooden dowels

silver (nu silver or highlighter) dust

small container to mix alcohol and dust in for painting

Ivory, brown, green and red paste colors to color the fondant.

small ball tool

medium size serrated knife for cutting cake or Styrofoam

pizza wheel cutter

ribbon cutter

spatula for spreading icing on the cake

textured rolling pin to roll lined pattern or grosgrain design (I will have one to borrow)

optional: airbrush if you have one (brown and ivory airbrush colors will be provided)

All fondant, buttercream, and candy clay will be provided for \$6.00 unless you prefer to bring your own



March Events

I believe someone counted 33 people at the March meeting, but only 32 people signed the attendance book. That sets another high record attendance for a monthly meeting!

Helen Osteen demonstrated how to make your own mold, using Silicone Plastique, available from <http://www.culinart.net/silicone.html>.

We now have 62 members and 50 active members.

Please welcome our new member, [Blanca Cortez-Keister](#).

Leftover Cake Uses

- Create restaurant-style sundaes by topping pieces of leftover cake with ice cream and chocolate sauce
- Crumble leftover cake and sprinkle over ice cream
- Mix leftover cake crumbs into buttercream frosting and use for the filling between two cake layers
- Toast leftover slices of pound cake (works great with stale pound cake) and top with fresh fruit and whipped cream (optional)
- Make trifle.
- Make an ice cream cake by layering softened ice cream with cake pieces or crumbs in a spring form pan and then freezing until solid (line the sides of the spring form with wax paper first for easier removal after freezing). Frost with whipped cream and garnish with shaved chocolate, chocolate curls or chocolate sprinkles.

Donna Kolkman

Cake Crumb Cookies

8	C	Crumbled cake scraps or leftover cake
1	C	Vegetable shortening
1	Tsp	Baking powder
1	C	Sugar
4		Eggs
2	Tsp	Flavoring

Preheat oven to 325° F. In large mixing bowl, add cake scraps and mix until it forms a heavy paste. Add shortening; mix well. Add baking powder, sugar, eggs and flavorings. Beat until well blended and smooth. Blend in nuts, chocolate chips or coconut by hand, if desired. Drop by rounded teaspoons onto lightly greased cookie sheet.

Bake 13-17 minutes or until edges are a light golden brown. Cool 2 minutes and remove from cookie sheet. Continue to cool on cooling wrack. Makes 8-10 dozen cookies

Variations: Chocolate cake scraps with 1 cup dark chocolate chips, 1 cup white chocolate chips, and 2 cups chopped walnuts, pecans or almonds.

Chocolate cake scraps with 2 cups peanut butter chips and 2 cups chopped peanuts.

Substitute 2 cups oatmeal for 2 cups of white or yellow cake scraps. Add 2 cups butterscotch chips and 2 cups walnuts, pecans or almonds.

Strawberry cake scraps with 2 cups white chocolate chips and 2 cups shredded coconut.

Lemon cake scraps with 2 cups dried cranberries and 2 cups chopped almonds

Lemon cake scraps swirled with raspberry filling and topped with confectioner's sugar glaze.

Half spice or carrot cake scraps and half white or yellow cake scraps with 1 cup raisins, 1 cup dried fruit pieces and 2 cups chopped walnuts, pecans or almonds.

Cake Trimming Dessert

2	Boxes	Instant pudding & pie filling, vanilla or chocolate (net weight 5.1 oz)
5	C	Milk
1	C	Sweetened condensed milk
4	Oz	Cool Whip, thawed (half of 8 oz container)
		Trimming equal to a 9" round cake, 2" thick
		Strawberries

Mix pudding with milk; beat 2 minutes on low speed. Add sweetened condensed milk. Add thawed Cool Whip; mix well.

Use a bowl that is 5" at the bottom, about 8" across the top, and 5" tall. Cover bottom of the bowl with pudding mixture. Add your cake trimming, which is about ½" thick, to cover the pudding mixture.

Wash, dry, then slice strawberries; cover cake mixture. Repeat layers, two more times. Cover the top with the remaining Cool Whip. Refrigerate for 2 hours and serve.

Contributed by Ruby Ott, Beaumont, Texas

Chocolate Trifle from Cake Crumbs

8	C	Crumbled cake scraps or leftover cake
2	Pkg	Instant chocolate pudding mix
3	C	Milk
2	C	Heavy cream
1.5	Tbsp	Sugar
2	Tsp	Vanilla
1	C	Chocolate wafer crumbs or chocolate sandwich cookies, crushed into crumbs

Tear cake crumbs into pieces. To prepare the chocolate pudding filling: In a large bowl, on the medium speed of an electric mixer, beat the instant pudding and the milk for 3 minutes. Place uncovered in the refrigerator and chill until set, about 15 minutes.

Meanwhile, in a medium-size bowl, whip the heavy cream with the sugar and the vanilla extract until soft peaks form, being careful not to over whip.

To assemble the trifle: Place 1/3 of the cake in the bottom of a large glass bowl. Place over this 1/3 of the pudding mixture, spreading evenly with a rubber spatula. Spread 1/3 of the whipped cream over this. Sprinkle with 1/3 of the cookie crumbs. Proceed in this fashion until three layers have been assembled, ending with a dusting of the cookie crumbs. Refrigerate at least 2 hours, or overnight, before cutting and serving.

Truffles from Cake Crumbs

2	C	Crumbled cake scraps or leftover cake
2	Tbsp	Powdered sugar
2	Tbsp	Cocoa powder (if cake scraps are not chocolate based)
¼	C	Chopped nuts OR mini chocolate chips OR M & Ms
2	Shots	Amaretto (or other liqueur) OR any flavored coffee creamer

Put all ingredients in a mixer and mix on medium speed until the ingredients form a ball. If the mixture seems too dry, add a bit more of the liquid used to make it moist enough to form into balls.

Use a tablespoon sized cookie scoop to make balls uniform in size. Roll the scooped dough in your hands to form a nice smooth ball. Allow cake balls to set on a parchment lined cookie sheet for a couple of hours, then dip in chocolate or roll in confectioner's sugar or cocoa.

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 (4th Tuesday of the month from 10 AM to noon)
- Play Day ~ June 3rd, Dena Bryngelson will show us how to sculpt a golf bag cake – suitable for Father's Day or a groom's cake. Play Day is from 1 to 5 PM, and is hands-on.
- Day of Sharing, September 9th

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

Log on www.HoustonCakeClub.com to access membership and class registration information.

We accept PayPal through 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, or you can print the forms from our website.

ICES Conventions

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

Kid-Kabob

You will need:

Marshmallows

Trolli-O's Peaches

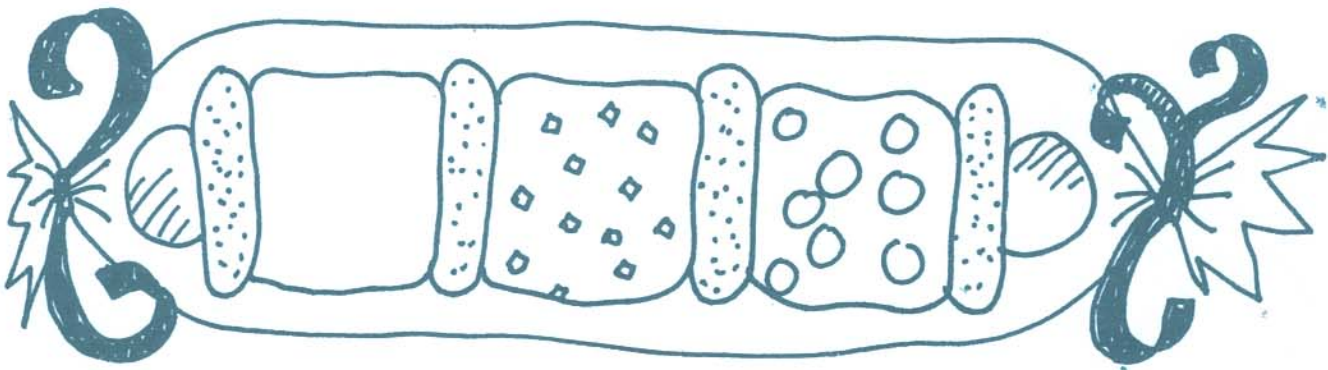
Sour Cherries

Wilton cookie sticks

Lemon, Strawberry & Orange Candy Melts

2-3 different sprinkles

Melt candy melts. Dip marshmallow in melts. Leave small space for the cookie stick hole. Dip, roll or sprinkle with candy sprinkles. With melted candy in a disposable bag glue a peach circle to the top side of a marshmallow. Glue Sour Cherry on top of the 2 ends. Set in refrigerator until candy melt is firm.





The Batter Splatter Newsletter

May 2007

Volume 4 Issue 4

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

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

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

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

Meeting is May 22nd at 10 AM.

John Hartley will host a tutored chocolate tasting for the club.

This program will consist of three sections. First, a brief discussion about the origins of chocolate, including a (very quick) history, the current growing areas, characteristics, and "supply chains" of cacao, the treatment of the cacao fruit and the process of production, from the raw pods to finished chocolate.

Second, the actual tasting of a number of chocolates, a few from large production companies, most others from artisan chocolate houses. The tasting will be limited to pure chocolates, with no candies or confections; nothing to distract from the chocolate itself. Materials will be provided to capture tasting notes, ideas, and insights.

The third section will be devoted to a discussion of what we have experienced during the tasting; that is, what we have learned about the diversity of chocolates; how what seems on the surface to be a simple product can actually have great depth and nuance; what kind of chocolate compliments different concepts, and a greater understanding of the product itself. This whole program usually lasts a little less than an hour.

ICES Conventions

July 26-29, 2007; Omaha NE

July 24-27, 2008; Orlando FL

July 2009; St Charles, IL

President's Message

Dear Sugar Friends,

A couple of months back, I challenged everyone to try their hand at something new, whether it was a new technique or a new flower to create in sugar. I had the opportunity to try several new techniques and make a new flower. I had a bride request crocus flowers for her wedding cake. They were a gorgeous blue purple color with orange stamens. I ordered the cutters as soon as I left the consultation!

Betty Perrin came over and we tried to make decent looking crocus flowers. The first ones I made did not look right so I got on the website and looked at tons of crocus flowers. There are different kinds and a multitude of colors. The ones I was making were poisonous!

I started over – veining and wiring each petal. After they dried, I carefully painted them with a wash of blue and lemon extract so that the veins stood out like the real one. After that, I dusted them with several different blues and purples. I made the stamens out of golden yellow DMC thread and fluffed them to look like real ones. I wired my flowers and stamens together and tucked ivy into the arrangement. I was very pleased with the way the flowers came out and the florist at the wedding couldn't believe they were made out sugar! I don't know that I will ever do crocus flowers again, but they were fun to make and a striking contrast on a lace cake. I hope that you have tried something new, too, whether it is a new border, flowers, cake recipe, or frosting technique.



Houston Cake Club has so many things to offer in the coming months to learn something new. [Dena Bryngleson](#) is teaching a golf bag at a Play Day on June 3. Don't forget to sign up for this class. Dena is an excellent teacher and a very creative cake artist. Our

DOS/Cake Extravaganza that is planned for September has an exciting lineup of creative artists who will demo the latest techniques. At the top of that list is the Two Sweet Sisters from Louisiana who will demo their ball cake technique that was the rage of the ICES Convention last year. Martha Hebert and her sister, Becky Guidry, will also teach a class in the two days following our Day of Sharing. Helen Osteen gave me the exciting news that this was a sold out class and this is just MAY!!! We even have a lady flying in from Utah to take this class! HCC has a reputation for having first class teachers and Days of Sharing. I am very excited to be a part of the dynamic club and know that I will continue to grow as an artist with HCC.

Looking forward to seeing each of you grow, too. If you haven't been able to attend meetings, see if you can't clear your calendar and come on and join in the fun at our next meeting! We have a wonderful chocolate demonstration planned you don't want to miss.

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. Day of Sharing 2007 Committee Report
 - b. Day of Sharing – discuss large raffle prizes
 - c. Suggestions for teachers for 2007
 - d. Strawberry Festival – will we participate in 2008?
 - e. Other old business
5. New business
 - a. Other new business

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

Denise Talbot

April Events

Lori Gust demonstrated how to use an impression mat on buttercream, the use of Patchwork Cutters to emboss and build up a design on fondant, and the use of Rosa Viacava de Ortega's silicone ruler to make fondant lace pieces with cutouts.

We now have 68 members and 52 active members.

Please welcome our new members, [Carrie Biggers](#), [Rose Castro](#), [Sue Cragar](#), [Yvette Humbert](#), [Casey Marchan](#), and [Jonnie Plank](#).

Birthday & Anniversary Wishes

Happy Birthday to [Tony Lee](#) (June 7th), [Rosario Flores](#) (June 8th), [Sandy Cook](#) (June 15th), and [Mary Lou Klinkhammer](#) (June 29th),

Happy Anniversary to **Twez & Larry Shewmake** (June 1st), **Shar & Jack Baker** (June 7th), **Mary Ann & Eddie Storey** (June 8th), **Cathy & Kevin Adams** (June 14th), and **Tina & Don Belden** (June 28th).

Profiling Donna Byers

Brett and I run Make-A-Cake, a cake decorating supply shop in southwest Houston.

I came into cake decorating the long way. I spent most of my 30-year working career in the financial services industry. My roles included new business administration development, mainframe and server-based computer system design and implementation, and strategic project management. I lived the hectic corporate life, and mostly, it was good.

Brett grew up in the bakery world. His father built a distribution company (similar to Johnson Brothers/Best Brands) that served independent and in-store bakeries in the San Antonio, Dallas, Houston, and New Orleans markets. As a teen, he frequently helped with warehouse and truck-driving duties. To handle open pallets and other merchandise that would otherwise be waste in the wholesale environment, his father opened a retail outlet, and Make-A-Cake was born.

When his father's health began to fail, we escaped our corporate lives and became cake decorating shop owners. Luckily, my mother was the old-fashioned kind who taught her daughters everything: gardening, cooking, canning, sewing, and baking. I have baked cakes ever since I was old enough to reach the mixer, but my decorating has never been top notch. I'm more of a swirled icing sort of girl, if you know what I mean. Brett is by far the better piper of this pair, and he's skilled with the airbrush, too. We both like the versatility and the sheer fun of fondant and gum paste. You can make anything out of that stuff!

It has been very interesting watching how cake decorating has evolved just over the time we've been running the shop. The advent of cake decorating shows and specials on TV has allowed more people to see the artistic possibilities of cake decorating. As a hobby, it is accessible to beginners, yet still challenging and satisfying to experts. What's not to like about something that produces such yummy results!

Monthly Demos and Refreshments

Contact Pat Wiener at (713) 962-5478, or email Helen@OsteenJewelry.com to let one of them know what month and what you want to do.

	<u>Demonstration</u>	<u>Refreshments</u>
May 2007	John Hartley – chocolate	Roxana Sharp
June 2007	Tina Belden – gumpaste roses	Kathy Brinkley
July 2007		Blanca Cortez-Keister
Aug 2007	Lori Gust – stress-free type system	Noemi Tabibian
Sept 2007	Airbrush	Rose Castro
Oct 2007		Hermelanda Garcia
Nov 2007		Maricela Vilchis
Dec 2007	No demonstration	Christmas luncheon

Upcoming Events

May 20, 2007 ~ ICES Area II Day of Sharing, Foster Village Rec. Facility, 6600 Starnes, Watauga, Texas 76148. **Jacque Benson** will demonstrate gum paste teacups; **Carol Beshears** will demonstrate keepsake tops; **Char Lanzarotti** will demonstrate cupcakes; **Beverly Britton** will demonstrate a royal icing and tulle surprise; **JoAnn Misener** will demonstrate fondant covered petit fours; and **Twex Shewmake** will demonstrate Jell-O Mold Instructions and Transfers. ICES members who register before May 10th, \$25. Non-members who register before May 10th, \$35.

June 3, 2007 ~ Play Day ~ Dena Bryngelson will be teaching her golf club cake. You can register on the website and use PayPal. \$10 for members and \$15 for nonmembers. 1 to 5 PM. Play Days are hands-on. We will not be making the chocolate cake under the bag for the play day. The [supply list](#) is in this newsletter.



June 24, 2007 ~ Day of Sharing, Frosting Creators Day of Sharing in San Antonio. Demonstrators include: **Kerry Vincent** (Stand-up Greeting Card), **Sheila Brooks** (to be announced), **Glenda Galvez** (Gumpaste Gardenia), **Gayle McMillan** (Gumpaste Magnolia), **Cynthia Delafuente** (to be announced), **Diane McCann** (to be announced). Kerry Vincent will teach a class June 25-26, 2007. For more information, check their website, <http://www.frostingcreators.com>

July 15, 2007 ~ Capital Confectioners Day of Sharing, 10100 S Mary Moore Searight Dr, Austin TX 78748. Demonstrators include: **Marco Antonio Lopez, Sonia Escobar Castrillon, Earlene Moore, Carolyn Wanke, Dena Bryngelson, and Yvette Humbert.** \$35 early registration; \$40 at the door.

September 9, 2007 ~ HCC Day of Sharing, 1515 Studemont, Houston. Demonstrators include: Liz Dickson, [Edward Frye](#), [Rebecca Guidry & Martha Hebert](#), Gayle McMillan, Susie Rasmussen, and Fran Tripp. Bring a sugar item to display and get a raffle ticket and a chance to win \$25 VISA gift card. \$35 early registration; after September 1st, registration is \$45. 10% of registration fee will be donated to Susan B. Komen Breast Cancer Research.

September 10-11, 2007 ~ Make a Ball Cake with Martha Hebert and Becky Guidry of Two Sweet Sisters. **The class is full. We have twenty (20) students registered.** Check out their website <http://www.TwoSweetSisters.com> to see more of their work.

September 29-30, 2007 ~ Oklahoma State Sugar Art Show in Tulsa, Oklahoma. www.OklahomaSugarArtists.com.

Supply List for June 3rd Play Day

Dena will provide the fondant and buttercream and chocolate candy clay for the class for each student for \$6.00 each (less than the cost of buying fondant). She will make it and add the coloring. This will just cover her cost for ingredients and you will not have to make or buy it.

If you prefer to bring your own fondant and buttercream, you will need enough fondant to cover an 11x15 sheet cake (about two Wilton small packages), enough buttercream to ice and decorate same size cake (about 2 lb powdered sugar icing recipe), and one recipe candy clay made with dark candy melts.

one 11x15 sheet cake and save the crown cut from the cake if any (firm heavy cake) or Styrofoam may be substituted for the cake)

fondant smoother

small scissors

clay gun

Dresden gum paste tool

large cake board 18-20 inch round or square

fondant rolling mat

large rolling pin

small rolling pin

cornstarch in a sock or stocking

X-Acto knife or sharp blade knife

various paint brushes

gum glue

wooden dowels

silver (nu silver or highlighter) dust

small container to mix alcohol and dust in for painting

Ivory, brown, green and red paste colors to color the fondant.

small ball tool

medium size serrated knife for cutting cake or Styrofoam

pizza wheel cutter

ribbon cutter

spatula for spreading icing on the cake

textured rolling pin to roll lined pattern or grosgrain design (I will have one to borrow)

optional: airbrush if you have one (brown and ivory airbrush colors will be provided)

All fondant, buttercream, and candy clay will be provided for \$6.00 unless you prefer to bring your own

1001 Cookie Mix

5	C	All purpose flour
3.75	C	Sugar
2	Tbsp	Baking powder
2	Tsp	Salt
1.5	C	Plus 2 tbsp butter, softened

Spoon flour into measuring cup and level with spatula. Put in large bowl with at least a 4-quart capacity. Measure sugar, baking powder and salt into flour. Stir until mixture is thoroughly blended. Add butter and use pastry blender or clean hands to work into dry ingredients until mixture resembles coarse meal.

Store covered in airtight container in refrigerator or freezer. Do NOT press down.

This versatile mix can be made ahead of time and stored in your refrigerator or freezer for later baking at your convenience. Use mix at room temperature. Spoon lightly into measuring cup, level with spatula.

When its time to bake, add different ingredients to this already-prepared base mix to make everything from Christmas sugar cookies to chocolate brownies and elegant tiramisu cookies.

Tips: When using margarine, do not use diet, whipped or soft. Have all ingredients at room temperature.

Tips: Do not sift flour -- spoon lightly into measuring cup and level off. Use standard measuring cups and spoons.

1001 Chocolate Brownies

12	Oz	Semisweet chocolate pieces, divided
2	C	1001 Cookie Mix
2		Eggs
1	Tbsp	Vanilla extract
1	C	Chopped nuts, divided

In a small heavy saucepan over lowest possible heat, melt 1 cup chocolate pieces. When pieces begin to melt, remove from heat, stir. Return to heat for a few seconds at a time, stirring until smooth. Let cool 5 minutes.

In a large bowl, combine melted chocolate, cookie mix, eggs and vanilla. Beat until well blended.

Stir in 1/2-cup nuts.

Spread evenly into greased 8- or 9-inch square baking pan.

Bake at 350° F until just done, about 20 minutes. Do NOT over bake.

Cool slightly. Meanwhile, in saucepan, melt remaining chocolate. Cool 5 minutes.

Spread over baked brownies. Press remaining nuts into top. Cut into squares. Makes 16 brownies.

1001 Chocolate Chip Cookies

1	c	1001 Cookie Mix
1	C	Light brown sugar
1		Egg
1	Tbsp	Vanilla extract
10	Oz	Semisweet chocolate chips
1	C	Chopped nuts

Preheat oven to 375° F. Grease cookie sheets.

In large bowl, mix together cookie mix, brown sugar, egg and vanilla. Stir in chocolate chips and nuts.

Drop dough by slightly rounded teaspoons onto prepared cookie sheet 2 inches apart.

Bake for 12-15 minutes until lightly browned. Cool on wire rack.

Makes 50 cookies.

1001 Cinnamon Oatmeal Raisin Cookies

2	c	1001 Cookie Mix
½	C	Butter
1/3	C	Brown sugar
1		Egg
1	Tsp	Vanilla
1	Tsp	Cinnamon
3	C	Old fashioned rolled oats
1	C	Raisins
		CINNAMON SUGAR
½	C	Sugar
½	Tsp	cinnamon

Preheat oven to 375°F. Grease cookie sheets.

In large bowl, mix together cookie mix, butter, brown sugar, egg, vanilla and cinnamon. Stir in oats and raisins.

Drop dough by slightly rounded teaspoons onto prepared cookie sheet 2 inches apart. Sprinkle with cinnamon sugar.

Bake about 10-12 minutes. Do not brown. Let cool 2 minutes and remove to rack to cool.

Makes 36 cookies.

To Prepare Cinnamon Sugar: In a small bowl, combine sugar with cinnamon.

1001 Lemon Sugar Cookies

4	c	1001 Cookie Mix
1		Egg
1	Tbsp	Grated lemon rind
1	Tbsp	Lemon juice
		sugar

Preheat oven to 350° F. Grease cookie sheets or use parchment paper.

In large bowl, mix together all ingredients except sugar. Divide dough in half. Shape each half into a roll about 1-1/2 inches in diameter. Wrap and chill 1 hour or until dough is easy to handle.

Cut rolls into 1/8-inch slices. Place 1 inch apart on prepared cookie sheet. Sprinkle with granulated sugar.

Bake for about 8 minutes. Do not brown. Cool on wire rack.

1001 Sugar Cookies

4	c	1001 Cookie Mix
1.5	Tsp	Vanilla extract
1		Egg
		Sugar

Preheat oven to 375° F. Grease cookie sheets.

Mix together in large bowl all ingredients except sugar. Divide dough in half. Cover and chill 1 hour or until dough is easy to handle.

Roll dough, half at a time on floured surface to 1/8-inch thickness. Cut into desired shapes using cookie cutters. Arrange cutouts 1 inch apart on prepared cookie sheets. Sprinkle with granulated sugar.

Bake for 8-10 minutes. Do not brown. Cool on wire rack. Decorate as desired.

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 (4th Tuesday of the month from 10 AM to noon)
- Play Day ~ June 3rd, Dena Bryngelson will show us how to sculpt a golf bag cake – suitable for Father's Day or a groom's cake. Play Day is from 1 to 5 PM, and is hands-on.
- Day of Sharing, September 9th

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

Log on www.HoustonCakeClub.com to access membership and class registration information.

We accept PayPal through 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, or you can print the forms from our website.

ICES Board of Directors

Glenda Galvez, Helen Osteen, and Twez Shewmake are running for the ICES board.

Glenda was one of the Show Directors for the ICES Convention at Grapevine. Twez is a member of the Houston Cake Club and she was the Souvenir Committee Chairman at Grapevine.

Gayle McMillan from Louisiana is running for the board. She was the Registration Chairman for the ICES Convention in Grapevine, and has served on the Board several times.

Fran Tripp from Louisiana is running for President. Fran was Century Club Chairman for the ICES Convention in Grapevine, and is currently on the Board of Directors.

Please support us at convention this July. If you cannot attend convention, please send us your PROXY so your vote will count.

I have enclosed the [proxy form](#) for the ICES elections. If you are an ICES member, please give your proxy to someone you know is going to attend the business meeting on Friday morning at convention – or – send your proxy with your signature to Helen Osteen, Area IV Alternate State Representative.

If you do not know your ICES member number, Helen Osteen is the Texas Area IV Alternate Representative so she can look that up for you. You can give your Proxy to one of the members that will be attending the General Membership Meeting at ICES on Friday morning this year, or you can mail it to the Texas ICES Newsletter Editor, **Tweazer Shewmake, 1930 Shadle Rd, Poolville, TX 76487-5520**. Twez is also a member of the Houston Cake Club.

Each person is allowed to vote 5 proxies. Our State Representative will distribute the proxies to make sure all of your votes count! With the help of everyone in our great state, we will get the job done! Thank you & wish us luck!

ICES Proxy Format

Please provide all of the following information:

Date: _____

I, _____,
(clearly printed member's name)

being a member in good standing of the International Cake Exploration Societé (ICES), do

hereby give _____,
(name and address of person to whom the proxy is assigned)

also a member in good standing of ICES, the authority to vote on my behalf on any matters brought before the membership at the General Membership Meeting at the 2007 ICES Convention and Show in Omaha. I understand that I have the right to cancel the proxy at any time. I understand that this proxy will expire at the adjournment of this meeting.

Proxies must be filed 24 hours before the General Membership Meeting on Friday July 27, 2007 at 8:00 a.m. Proxy voting sheets may be picked up outside the General Membership Meeting from 7:00 a.m. to 8:00 a.m.

Member's Original Signature: _____

Membership Number: _____

Member's Mailing Address: _____

Member's Phone Number: _____

Member's E-mail Address: _____

PLEASE NOTE: Proxy votes must be in writing by the ICES member and submitted to the designated responsible party twenty-four (24) hours prior to the election. No more than five (5) proxy votes may be cast by any one (1) person at the meeting.

Cake Decorating Extravaganza

Presented by

The Houston Cake Club

Sunday * September 9th * 9:00 am – 4:00 pm

Scheduled to demo:

- **Rebecca Guidry & Martha Hebert**
- **Liz Dickson**
- **Edward Frye**
- **Gayle McMillan**
- **Susie Rasmussen**
- **Fran Tripp**

All Cake Decorators & Sugar Art Enthusiasts

Beginners to **Advanced** Join us for a day of:

- **Sharing**
- **Demos**
- **Vendors**
- **Raffles**

- **Bring a *sugar item to display*- get a *raffle ticket* & a chance to win **\$25 VISA** gift card**
- **Sharing table for items to give away – patterns, recipes, etc.**
- **Lunch is provided**
- **Bring your *favorite breakfast goodie or dessert* to share**

Early Registration – \$35.00  ***includes a chance to win a great prize***

Registration after Sept 1st & at the door - \$45.00 **Adults & children over 5 yrs**

10% of registration fee will be donated to Breast Cancer Research

Pavilion on the Bayou
1515 Studemont St.
(I-10 @ Studemont)
Houston TX 77007

For more info:
website: www.HoustonCakeClub.com
email: info@HoustonCakeClub.com
Lori 281-733-6080

Martha & Rebecca's ball cake class, Sept 10th & 11th, is full, but you can get on the waiting list.

Name: _____

Telephone: (____) _____ Address: _____

City: _____ State: _____ Zip Code: _____

Email Address: _____

Make **CHECK** Payable to **The Houston Cake Club** - **Paypal** accepted – see website for details

Send to: **The Houston Cake Club * P.O. Box 891473 * Houston, Texas 77289**



The Batter Splatter Newsletter

June 2007

Volume 4 Issue 5

The Houston Cake Club, P. O. Box 891473, Houston, TX 77289
Phone: (832) 687-3020 Fax: (281) 474-9296
www.thehoustonscakeclub.com email: info@thehoustonscakeclub.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

Meeting is June 26th at 10 AM.

Tina Belden will demonstrate gumpaste roses.

President's Message

Dear Sugar Friends,

I am sure you have all heard the phrase that curiosity killed the cat. I am probably the most curious person in Texas - or maybe just flat out nosey. I want to know who did something, how they did it, what tools they used, what did they charge for it, how long did it take to do, was it worth the time/labor involved, where they happy with the results.... I could go on and on with my fact finding/nosiness.

I have been very busy this past month with wedding cakes. I have been fortunate enough to have some very creative and bold brides that have been such a pleasure to work with. I have had to learn to do new techniques to accomplish their dreams. Sometimes my curiosity really pays off when I am asked to do something I have never done before. When a bride presents me with a challenge, I am off and running to find out how to do it and do it well.

I am constantly searching the Internet for new cake toys that will help me improve my designs or keep my cakes from looking like they come out of a cookie cutter. I bought a brand new rolling pin that I used on my cake last week. It was different and unusual and made such an interesting texture on my swags! I also used for the first time a little pearl drop maker from First Impressions that I just love.

Sometimes just buying a new tool inspires me to try something new! Don't be afraid to ask someone how they did a certain technique. You may be surprised at how helpful people can

be if you will just ask. I have been known to call or email a decorator to ask exactly how something was done and what tools were used. Be a curious cake decorator and you will grow in both talent and friends. Remember to share that knowledge with others when you are asked how you did something, and I guarantee you will make new friends and influence old ones!!!

Hope to see you at the next meeting. If you haven't made it to a meeting recently, make the effort to come out and join us. We always have a great time and I want to get to know you. I may need to call you and ask you something and I want to be able to put your face with your name so come on! Join us at our next meeting at Larry's!

Denise Talbot

Meeting Agenda

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

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

Denise Talbot

Birthday & Anniversary Wishes

Happy Birthday to **Maricela Vilchis** (July 4th), **Blanca Cortez-Keister** (July 15th), **Marchan Casey** (July 21st), **Hermelanda Garcia** (July 25th), **Erin Andrew** (July 27th), **Mary Barajas** (July 27th), **Alicia Gaskin** (July 28th), and **Cathy Nance** (July 30th).

Happy Anniversary to **Steve & Christine Ocon** (July 14th), **Hermelanda & Arnoldo Garcia** (July 17th), **Kathy & Gary Brinkley** (July 23rd).

Monthly Demos & Refreshments

Contact Pat Wiener at (713) 962-5478, or email Helen@OsteenJewelry.com to let one of them know what month and what you want to do.

	Demonstration	Refreshments
June 2007	Tina Belden – gum paste roses	Kathy Brinkley
July 2007		Blanca Cortez-Keister
Aug 2007	Lori Gust – stress-free type system	Noemi Tabibian
Sept 2007	Airbrush	Rose Castro
Oct 2007		Hermelanda Garcia
Nov 2007		Maricela Vilchis
Dec 2007	No demonstration	Christmas luncheon

Upcoming Events

June 24, 2007 ~ Frosting Creators Day of Sharing in San Antonio. Classes with Kerry Vincent June 25-26. <http://www.frostingcreators.com> Demonstrators: **Kerry Vincent**: Stand-up Greeting Card; **Sheila Brooks**: Patterns in Fondant & Gumpaste; **Glenda Galvez**: Gumpaste Gardenia; **Yolanda Jones**: Fresh Flowers on a Cake; **Beverly Donathen**: Owning Your Own Cake Business; **Diane McCann**, Loopy Bow, Cigar Smoke, Tool Box.

July 15, 2007 ~ Capital Confectioners Day of Sharing, 10100 S Mary Moore Searight Dr, Austin TX 78748. Demonstrators include: **Marco Antonio Lopez, Sonia Escobar Castrillon, Earlene Moore, Carolyn Wanke, Dena Bryngelson,** and **Yvette Humbert**. \$35 early registration; \$40 at the door.

July 26-29, 2007 ~ ICES Convention, Omaha, Nebraska. www.ices.org

September 9, 2007 ~ HCC Day of Sharing, 1515 Studemont, Houston. Demonstrators include: Liz Dickson, **Edward Frye, Rebecca Guidry & Martha Hebert, Gayle McMillan, Susie Rasmussen,** and **Fran Tripp**. Bring a sugar item to display and get a raffle ticket and a chance to win \$25 VISA gift card. \$35 early registration; after September 1st, registration is \$45. 10% of registration fee will be donated to Susan Komen Breast Cancer Research.

September 12-13, 2007 ~ Make a Ball Cake with **Martha Hebert** and **Becky Guidry** of Two Sweet Sisters. Put up a deposit to hold your place in the class. No more than 20 students will be registered. <http://www.houstoncakeclub.com/classes/ball.htm> Check out their website www.twosweetsisters.com to see more of their work. The class for September 10-11th is full, and we will hold this second class if 12 or more students register.

September 29-30, 2007 ~ Oklahoma State Sugar Art Show in Tulsa, Oklahoma. www.OklahomaSugarArtists.com.

May Events

Please welcome our new members, **Cashin Clay, Sandy Deppisch,** and **Maria Duenas**.

We now have 74 members and 58 active members. We continue to grow! 31 people attended the May meeting.

John Hartley hosted a tutored chocolate tasting for the club. His wife, Liz, helped him set up for the demonstration, and distribute the various chocolates he supplied for each of us to try. ~ If you missed that demonstration, you missed an opportunity to learn a lot about chocolate, and taste some extraordinary products.

John provided some information on chocolate, some sources, etc. Please check out the information: [Chocolate Demonstration Notes](#)

Your editor is interested in the field trip John talks about. Let us know if you are interested, and we will attempt to put it together when it is not quite so hot.

Dena Bryngelson conducted a Play Day June 3rd, and showed us how to make a golf bag cake. Her cake on the website had the golf bag on top of a groom's cake. We had lots of

fun, and all the golf bags were different, but very impressive. Dena wrote up a handout with some instructions for those of you who could not attend. Check it out: [Golf Bag Cake](#)

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 (4th Tuesday of the month from 10 AM to noon)
- Day of Sharing, September 9th

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

Log on www.HoustonCakeClub.com to access membership and class registration information.

We accept PayPal through 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, or you can print the forms from our website.

Things You Can do With Cookie Cutters

*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.

*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 cup 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 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.

*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.sugarcraft.com/>

ICES Conventions

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

ICES Board of Directors

Glenda Galvez, Helen Osteen, and **Twenz Shewmake** are running for the ICES board.

Glenda was one of the Show Directors for the ICES Convention at Grapevine. Twenz is a member of the Houston Cake Club and she was the Souvenir Committee Chairman at Grapevine.

Gayle McMillan from Louisiana is running for the board. She was the Registration Chairman for the ICES Convention in Grapevine, and has served on the Board several times.

Fran Tripp from Louisiana is running for President. Fran was Century Club Chairman for the ICES Convention in Grapevine, and is currently on the Board of Directors.

Please support us at convention this July. If you cannot attend convention, please send us your PROXY so your vote will count.

If you are an ICES member, please give your proxy to someone you know is going to attend the business meeting on Friday morning at convention – or – send your proxy with your signature to Helen Osteen, Area IV Alternate State Representative.

Each person is allowed to vote 5 proxies. Our State Representative will distribute the proxies to make sure all of your votes count! With the help of everyone in our great state, we will get the job done! Thank you & wish us luck!

Golf Bag Cake

1) Begin with 11x15 single layer cake, split cake lengthwise down center and stack cake



layers to make a two layer 5x15 inch cake. Place the cake on a board so that the "bottom" end is closer to the edge of the board than the "top" end of the golf bag will be. (The clubs will stick out from the cake) Carefully carve away all of the corners of the cake to give it a softer shape (a denser cake like pound cake is better for carving)

2) Hand mold three handful-size pieces of candy clay

(chocolate paste) into the shapes of the golf club heads. insert the wooden dowels into them. Allow them to cool until hardened and then use a sharp knife to cut away excess if needed. Mark details into the surface of the chocolate paste. Set aside to harden and dry.

- 3) Smooth a layer of buttercream icing over the entire cake. Using a small sized spatula will create less drag and help to keep the icing from picking up the crumbs on the cut sides of the cake. You may need to thin some of your buttercream with hot water to get a good crumb coat on the cake before adding a layer of icing if the icing is rolling off the surface of the cake. (A dense cake is easier to ice when carving cakes.)
- 4) Roll out a little dark gray or black fondant/chocolate paste mixture. Cover the "top" end of the cake. This will be the end that is open with the golf clubs sticking out. The dark color will look like a hollow shadow. Trim it away even at the bottom on the cake board and push the rest around the top and side of the cake then trim to about 1-1/2 inches.
- 5) Cover the entire cake with a layer of rolled fondant in the color of your choice. Allow the fondant to completely cover the "bottom" of the golf bag cake but it's okay if it is a little short on the "top" end of the cake. Use a pizza wheel to trim away the excess fondant all the way around the cake where it sits on the board.
- 6) Using scissors, cut the fondant so that it sticks out straight about 1-1/2 to 2 inches all the way around the end of the bag that is covered with the dark fondant. Fold this cut edge in toward the dark fondant and tuck it just under itself to create a lip that extends out from the cake. (It won't go around the bottom where the cake is on the board)
- 7) Roll out a small strip of fondant about an inch wide by 7 inches in length and turn one edge under about 1/4 of an inch. Put the seam side down on the cake board at end of the golf bag that is covered with the dark fondant. Push the straight cut side flush with the dark colored fondant and then trim with a sharp knife to fit in the gap where the lip comes around the top of the bag to completely encircle the "open end" of the bag. Glue this into place with gum glue or water.
- 8) Use a stitching wheel around both ends of the bag. Add trim pieces in a slightly darker color pushed through a clay gun and glue them in place following the stitched lines.
- 9) Add a pocket to the top of the bag cut from leftover cake crowns (about 3x4 inch square...can be thicker on one end). Stick the cake in place with a little buttercream icing and then pipe a thin layer of buttercream icing over the entire piece of cake. Roll out a golf ball size piece of fondant thinly and place it over the piece of cake. Use a sharp knife to cut away the excess fondant on the pocket. Using the darker color fondant trim pushed through the clay gun, finish the bottom edge of the pocket where it is attached to the bag around all sides except for where the top flap will be. Make the top flap by rolling out a small piece of the darker colored fondant into a square shape that is as wide as the pocket. Cut one side of the square piece into a curved shape. Using a sharp knife cut a fringe about half inch deep all the way around the curved side of the flap. Attach the flap with the square end against the cake and the rounded fringe end coming up over the pocket. Glue in place with water or gum glue.
- 10) Make a button with a contrasting color by rolling a ball about 8-10mm in diameter and flattening it slightly. Press a ball tool gently into the middle of the button to thin. Glue the button in place just over the fringe on the pocket flap and use a toothpick or other round sharp instrument to make four evenly spaced holes in the button center.
- 11) Roll out a strip of fondant slightly longer than the length of the golf bag cake to make the strap. Texture with a smocking pin to look like a woven fabric by rolling over it twice in opposite directions. This looks best when done at an angle. Cut the strip of fondant into a 2 inch band with a ribbon cutter. Allow it to dry slightly before attaching to the side of the cake. Glue the strap in place with gum glue and let it get a little tacky before putting it on the cake. Glue at one end closest to the "open end" of the bag about 2-3 inches and then glue toward the bottom end of the bag about 5-6 inches. Let the strip hang freely where it is not glued to the cake side. You may have to hold it in place for a few seconds until it is bonded (careful that you don't use too much gum glue or it will not want to stick) Again use the stitching wheel to add a stitched detail where the strap is attached by making a square at the top end with an X in the center and a longer rectangle at the bottom end of the cake with a long X in the middle.

- 12) Make a golf ball with white chocolate paste by rolling a golf ball size ball of the paste and then pressing a small ball tool or end of a paint brush into the ball over and over to get the dimpled affect. Set aside to harden...dry.
- 13) Spread green icing over the cake board pushing it carefully up against the cake all the way around. You may want to pipe some grass here and there to cover up ouchies on your cake close to the board.
- 14) Roll out a small amount of black fondant and cut with a round cutter to make a "hole" Place the hole somewhere on the green grass and set the ball on top of the hole or close to it. (If the golf bag will be sitting on top of a larger cake you may want to cut a small hole out of the top of the cake and line with black fondant icing then place the ball inside of the hole)
- 15) Paint silver highlighter or Silver Luster dust on the wooden dowel shafts of the golf clubs and dust it on the head of the clubs.
- 16) Deliver the cake before inserting the golf clubs into the cake. Don't travel with them sticking out of the cake because the weight will make them tear the cake.

Candy Clay is just 14 ounces of white chocolate or Candy Melts, melted with 1/3 cup Karo syrup added. It can be used for just about any type of modeling and will set up stiff but pliable when it cools after being handled. It does not have as nice a finish as fondant, but can be covered with a thin layer of fondant for a perfectly smooth surface that has staying power! It tastes pretty darn great, too.

Kitchen Oil Fire 101

At the Charleston Navy base Fire Fighting Training school they would demonstrate a kitchen oil fire with a deep fat fryer set on the fire field.

An instructor would don a fire suit and using an 8 oz cup at the end of a 10 foot pole, toss water onto the grease fire. The results got the attention of the students.

What happens is the water being heavier than the oil sinks to the bottom where it instantly becomes superheated. The explosive force of the steam blows the burning oil up and out.

On the open field it became a thirty foot high fireball that resembles a nuclear blast. Inside the confines of a kitchen the fire ball hits the ceiling and fills the entire room.

Do not throw sugar or flour on a grease fire. One cup creates the explosive force of two sticks of dynamite.

Chocolate Demonstration Notes

I was asked to provide the web address of the supplier I use... that is www.chocosphere.com. There are obviously others out there, but I have never been disappointed with Chocosphere. They have a wide assortment of products from many artisan chocolate houses around the world, and their website has a lot of good information as well as competitive prices on chocolates they sell. I have been very satisfied with both their pricing and customer service. This is not the best time of year to ship chocolate into Texas due to hot weather, but if you need it, they will accommodate you with insulated Styrofoam boxes and freezer packs and overnight shipping, for an additional charge -- not cheap, but if you need it they can do it.

The websites for the chocolate producers cited in my presentation are: www.scharffenberger.com, www.valrhona.com, www.guittard.com, www.lindtusa.com. El Rey's website www.chocolates-elrey.com does not seem to be functional at this time (not a huge surprise for a company located in Venezuela, I guess...).

I have attached the table with my tasting notes from the presentation.

There are also a couple of local outlets for chocolate here in the Houston area. I have purchased good, high-quality bulk product from Whole Foods Market www.wholefoodsmarket.com, Central Market www.centralmarket.com, and Sur la Table www.surlatable.com. If people are interested in confections in addition, there is at least one local fondeur that makes high quality confections here in Houston. If there is some interest, I might be able to organize a "field trip", perhaps starting with a visit to a farmer's market in midtown Houston on a Saturday morning, followed by a stop at Central Market and/or Whole Foods to explore their chocolate offerings, and ending with a pilgrimage to the Chocolate Bar on Alabama St. if anyone wants to purchase some treats for themselves or their families. That might be a fun Saturday morning event sometime.

I have also used a chocolate that is not available at retail, but is a great product. Felchlin, a Swiss company, makes many chocolate formulations that are very high quality, but virtually inaccessible except to wholesalers. I could possibly provide samples to anyone that might be interested in Felchlin products, but they would have to be interested in purchasing wholesale quantities (that would be something like 6-8 KG (15-20 lbs) of each product at a time.

John Hartley

Chocolate Tasting Table with Comments by John Hartley

BRAND	Hershey	Scharffen Berger	Valrhona	E. Guittard	Scharffen Berger	Valrhona	El Rey	Lindt
PRODUCT	Milk Chocolate	Milk Chocolate	Caraque	Tsarasana	Semisweet	Caraiibe	Gran Saman	Excellence (US)
CACAO %	More than 15%	41%	56%	61%	62%	66%	70%	85%
<i>Appearance</i>	Waxy Light brown	A bit darker milk chocolate.	Medium brown Les Feves format	Dark, some purple Wafer format	Dark, smooth, deep.	Medium brown, rich looking. Les Feves format	Dark, purplish Discos format	Almost black, smooth
<i>Aroma</i>	Nondescript, but pleasant. Some pound cake notes.	Some earth, some dairy notes.	Grassy, not a strong aroma	Coffee, leather, some tannin.	Fruity and floral	Mild, molasses, some grass or vegetal, nothing relevatory.	Tropical fruits, some wood, a big classic Carenaro.	Bold, with coffee and some walnut accents.
<i>Flavor</i>	More sugary than chocolatey. No real complexity.	Huge caramel, immediate and powerful.	Balanced, some dried fruit, sweeter than expected.	Blackberry, blue- berry, some floral notes.	Big, bright cherry, very floral	Mellow, smoky vanilla, with some delicate fruit, a bit of citrus?	Strong flavor, very assertive. A bit of red fruit comes through vaguely.	Center-point chocolate, could probably be a ref- erence standard.
<i>Texture</i>	Slightly waxy, somewhat grainy, not smooth.	Ultra creamy and soft, almost chewy	Very creamy and velvety, typical Valrhona	Very creamy and smooth, slow melt.	Ultra smooth and a great melt.	Smooth and velvety, typical Valrhona.	Dry, gritty, a rustic feel, by design.	Brittle due to the high cacao %, but a smooth melt.
<i>Development</i>	Sour milk notes (not negative), very typical for Hershey product profile.	Butter and vanilla develop during a long finish.	Orange blossoms, florals, a very big, bright finish.	Spiciness, even a hint of anise, evolves into dates and raisins.	Some spice, more cherry, a long, smooth flavor curve with a huge finish.	Gentle woodiness, mahagony, a hint of apple, short finish, a bit subtle.	Earthiness, smoke from an obviously dark roast.	Fermented tones, cranberries throughout a long finish
<i>Notes</i>	Short on cacao, more candy than choc, but mass appeal in America.	Best-known artisan chocolate house in the US. Very high quality control.	Great all-purpose mid percentage chocolate.	Very complex item from an undisputed champion in mid- percentage choc.	Scharffen Berger's astoundingly great mid-percentage is wonderful!	A fine chocolate that has a retiring rather than showy personality.	Designed for max strength and a unrefined, near- feral impact.	Astonishing result, near-unbelievable for a mass-market maker.



The Batter Splatter Newsletter

July 2007

Volume 4 Issue 6

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

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

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

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

Meeting is July 24th at 10 AM.

Pat Wiener is demonstrating color flow. She will show you how to do the basic color flow technique, then show how to use color flow to make 3-dimensional butterflies, etc., to give new interest to special occasion cakes.

President's Message

Dear Sugar Friends,

I have had a busy summer so far and I am sure all of you have been just as busy with kids out of school, vacations, holidays and visiting family. Summer is such a busy time of year but it is also an exciting time. Time to do projects that you haven't been able to get around to. I know a fellow cake decorator that cataloged all of her cake toys. Now that is organized! Some have been lucky enough to go on wonderful vacations or are looking forward to that trip to ICES which can serve as vacation to a cake enthusiast.

I know several decorators who are excitedly making plans to go to ICES. Ohhhhhh..... the thrill of going will not be mine this year. I opted for a home improvement upgrade instead of ICES, but now that the time is getting closer to the event, the sadder I am that I am not going!!

Our own **Helen Osteen** is going and is running for the board of ICES. This is such an important role to the advancement of our sugar arts. Helen would be a perfect match for the ICES board. She is a dedicated cake enthusiast and has many years experience dealing with the public and holding a position of responsibility. She can bring a fresh prospective to the board and I urge you to cast your vote for Helen so that we will really have some great representation and the ear of a board member! If you are going to ICES you can cast your

vote there. If not, please see Helen about a proxy vote. I know that she will make a great board member if elected!

Every month in the newsletter a different member is profiled. I would like to urge all of our members, old and new, to send a profile of yourself along with a recent photo to Helen. It is always wonderful to learn a little more about our members - I am always curious as to what the catalyst was that started YOU to decorate!! I know it is sometimes hard to write a profile but please take a few moments to let everyone know just a little bit about you and a picture so when we see you we ALL know one another!!

Looking forward to seeing you at the next meeting!!!

Denise Talbot

Meeting Agenda

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

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

Denise Talbot

Things I Learned from Days of Sharing

If you want to use a **satın fabric ribbon** on your cake, iron it over wax paper. The ribbon will have a wax coating on the back that will prevent the buttercream from soaking into the ribbon. You still need to wait until the last minute to attach the ribbon. [Susie Parker, Louisiana Day of Sharing]

DOWEL RODS:

If you are adding a small layer to the top of a special occasion cake, it can be anchored with cookie sticks, rather than straws or skewers. [Liz Dickson, Louisiana Day of Sharing]

Cheap plastic coat hangers from the dollar store can be cut into cake dowels on 2 and 3-tier cakes. [Glenda Galvez, San Antonio Day of Sharing]

GUMPASTE FLOWERS:

Lightly steam gumpaste flowers to set the color. [Liz Dickson, Louisiana Day of Sharing]

To make gumpaste flowers look real, use silk white luster dust, not super pearl. [Glenda Galvez, San Antonio Day of Sharing]

Pastillage cones can be used for gumpaste flowers. They are lighter and cheaper. [Tina Belden demo, Houston Cake Club]

To get the CelCakes fern molds to make, add more Tylose or Gum Tragacanth to your gumpaste to make it tougher. Use a sharp knife to trim the excess gumpaste from the back.

A round sugar mold makes a cheap flower former.

FRESH FLOWERS:

When adding fresh flowers to a cake, wipe the leaves with cooking oil to make them shine. [Louisiana Day of Sharing]

MISCELLANEOUS:

A knee high stocking can be used to dust cornstarch, powdered sugar, or a mixture of cornstarch and powdered sugar.

Use powdered sugar in a puff to remove a water spot from fondant. [Sheila Brooks, San Antonio Day of Sharing]

To clean paring knives and small pallet knives, use alcohol wipes. This eliminates any water residue that might cause surface rust. [Liz Dickson, Louisiana Day of Sharing]

BOWS:

Print an edible image of gingham fabric. Apply the image to gumpaste or gumpaste/fondant mix for bow loops to create a gingham fabric bow.

ROYAL ICING:

Mix one egg white with one cap full of lemon extract. (Earlene uses Minute Maid frozen lemon juice.) Mix with a fork. Add powdered sugar until you get the consistency royal icing you want. This makes a small amount of royal icing, which reduces the waste. It is extremely strong. [Earlene Moore, Southeast Texas Day of Sharing]

FONDANT:

Vegetable cooking spray (like Pam) will keep fondant from sticking to your board when you roll out the fondant. Spray very lightly. [Liz Dickson, Louisiana Day of Sharing]

Apply piping gel or water to the dummy or cake board before you cover with fondant, so it stays in place.

Put a lace placemat on your fondant, and use a large rolling pin to impress the pattern on your fondant. This makes an edible doily. You can make it small for the top of the cake, or large enough for the entire cake board. Use luster dust to highlight and bring out the pattern. If you dust with mat still in place, you get 2-tone effect. [Liz Dickson, Louisiana Day of Sharing]

A strip of lace or textured patterned wallpaper can be placed on your fondant and put through the pasta machine. This transfers that texture to the fondant strip. You can use it for ribbon loops or a ribbon border. Use luster dust to highlight and bring out the pattern. [Glenda Galvez]

Use skewers to make pleats in fondant for drapes.

For monograms, print letters in Coronation Script, or Lucida Script, 100 or 199 point. Lay a transparency over the printed letter, or put in a gallon zip lock bag. Form a pastillage or fondant snake in the shape of the letter. Put toothpicks in the bottom so you can insert it in the cake. Allow to thoroughly dry. Can be used on top of a cake or on the side. If you intend to put it on the side of the cake, toothpicks are not necessary. [Liz Dickson, Louisiana Day of Sharing]

Helen Osteen

Birthday & Anniversary Wishes

Happy Birthday to **Kathy Brinkley** (August 9th), **Cathy Adams** (August 17th), **Lori Gust** (August 20th), and **Catherine Dupree** (August 28th).

Happy Anniversary to **Susie & Manual Araya** (August 13th), **Judy & Bob Myers** (August 14th), **Sabrina & Patrick Taylor** (August 20th), **Helen & Jackie Osteen** (August 22nd), **Maricela & Jose Vilchis** (August 26th), and **Deborah & Christopher Singletary** (August 29th).

Monthly Demos and Refreshments

Contact Pat Wiener at (713) 962-5478, or email Helen@OsteenJewelry.com to let one of them know what month and what you want to do.

	Demonstration	Refreshments
July 2007	Pat Wiener – color flow	Blanca Cortez-Keister
Aug 2007	Lori Gust – stress-free type system	Noemi Tabibian
Sept 2007	Airbrush	Rose Castro
Oct 2007		Hermelanda Garcia
Nov 2007		Maricela Vilchis
Dec 2007	No demonstration	Christmas luncheon

Upcoming Events

September 9, 2007 ~ HCC Day of Sharing, 1515 Studemont, Houston. Demonstrators include: **Liz Dickson** will demonstrate grooms cake ideas, **Edward Frye** will demonstrate colors, colors, colors, **Rebecca Guidry & Martha Hebert** will demonstrate his & hers net cakes, **Gayle McMillan** will demonstrate petit fours & a surprise “cake”, **Susie Rasmussen** – what will she think of next?, and **Fran Tripp** will demonstrate goodies galore. Bring a sugar item to display and get a raffle ticket and a chance to win \$25 VISA gift card. \$35 early registration; after September 1st, registration is \$45. 10% of registration fee will be donated to Breast Cancer Research.

September 10-11, 2007 ~ Make a Ball Cake with **Martha Hebert** and **Becky Guidry** of Two Sweet Sisters. **The class is full. However, if we have twelve (12) people register, we will sponsor a second class September 12-13, 2007.** We do have a few more places available. Register **today**. <http://www.houstoncakeclub.com/classes/ball.htm> To see more of their work, check out their website www.twosweetsisters.com.

September 29-30, 2007 ~ Oklahoma State Sugar Art Show in Tulsa, Oklahoma. www.OklahomaSugarArtists.com. Plan to enter a cake in the contests, and see all the wonderful exhibits. Pam Archibald and Roland Mesnier will be the featured demonstrators.

Pam Archibald, prestigious Australian Cake Stylist, is the only cake stylist worldwide to have one of her cakes on a postage stamp. Many of her cake designs have ended up on television and local media when networks covered the bridal fairs. Her cakes have been published in English periodicals and Sugarcraft educational magazines. Her work has been showcased in all of the major bridal magazines in Australia as well as the 'Australian Women's Weekly,' the largest circulation periodical in the country.

Roland Mesnier, former White House pastry chef to 5 Presidents, was hired in 1980 by First Lady Rosalyn Carter to the position of head pastry chef at the White House. While there he launched the first Professional Pastry Course at the Academy of Cuisine in Washington, DC. He has served more than 40 queens, kings, princes, princesses and heads of state. He was also responsible for opening the doors of the White House to the best pastry cooks in the US, providing them with the opportunity to display their confectionary pieces in the White House gardens at Easter. He retired in July 2004 after 25 years of service. Mesnier has been the recipient of numerous awards including a Doctorate of Culinary Arts from Johnson and Wales University, the Gold Medal from Taste of America for President Reagan's Inauguration in 1985, multiple gold, silver and bronze medals in culinary exhibitions around the world, and is a former President of the international selection committee of the World Cup of Pastry Making. He can be seen in the film "Inside the White House," produced by National Geographic Video.

June Events

We set another high-attendance record with 39 people at the June meeting. Isn't that awesome?

We now have 75 members and 61 active members.

Tina Belden demonstrated gumpaste roses with pastillage centers. Tina did an outstanding demonstration – I'm sorry if you missed it. Her roses were stunning.

Please welcome our new member, Sue Araya,

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 (4th Tuesday of the month from 10 AM to noon)
- Day of Sharing, September 9th

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

Log on www.HoustonCakeClub.com to access membership and class registration information.

We accept PayPal through 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, or you can print the forms from our website.

ICES Conventions

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

Your Newsletter

This is YOUR newsletter. What would you like to see? Please give us some input. We would like for our newsletter to be extra special, but we want it to be what you want.

If you see an article you think might be of interest to everyone, please email it to Helen, or email a link to something on the internet. We'll try to make it happen. Helen@OsteenJewelry.com

Barbara Hawkins' cake

The editor particularly liked this cake, perhaps because my daughter is a nurse.



And for a little more graphic detail, check out the next page.



Decorating Ideas for Cookies & Cupcakes



For more information on decorating these cookies or cupcakes, please check out Wilton's website.

<http://www.wilton.com/recipes/icingfunkidsproject/decoratingideas.cfm>



The Batter Splatter Newsletter

August 2007

Volume 4 Issue 7

The Houston Cake Club, P. O. Box 891473, Houston, TX 77289
Phone: (832) 687-3020 Fax: (281) 474-9296
www.thehoustonscakeclub.com email: info@thehoustonscakeclub.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

Meeting is August 28th at 10 AM.

Jan Hutto is demonstrating the various methods of basket weaving.

Lori Gust will show a stress-free type system for stacked cakes that is much cheaper and easier to assemble.

President's Message

Dear Sugar Friends,

Another ICES has come and gone. Some of our members were lucky enough to go this year and it seems they all had a great time. There is always something new to learn, and new and old friends to visit with and talk about what else but CAKE. I am looking forward to next years convention in Orlando, Florida. I have never been to Disneyworld so I am looking forward to seeing Donald Duck - he is my favorite!

Our own little convention is right around the corner - the Houston Cake Club Day of Sharing will be September 9th. We have some wonderful demos planned, terrific raffle gifts, and fellowship with those who think like we do - how would that shape look in cake, would that color look good on a wedding cake, what about that design in buttercream or fondant? These people speak the same language as we do which is nice - I believe my husband thinks I am from Cake Planet sometimes and not Earth!

If you haven't signed up and pre-registered for the DOS, now is a good time to do it! On top of getting a discount, we can get an approximate head count which will help us with planning. We accept PayPal. <http://www.houstoncakeclub.com/dosmain.htm>

The Two Sweet Sisters from St. Martinville, Louisiana are coming to teach two 2 Day classes on Monday and Tuesday, September 10th and 11th, and then on Wednesday and Thursday, September 12th and 13th. I believe there may be just a few seats available in the 2nd class so this is your opportunity to learn from Martha and Becky the secrets of their famous ball cakes. <http://www.houstoncakeclub.com/classes.htm> Contact Helen Osteen for more details, Helen@OsteenJewelry.com

I want to say thanks to all who came to the August 19th Play Day on Cherry Blossom Cakes. We all had a great time and everyone's cakes turned out just gorgeous. It looks like a complicated design but it is really a piece of cake - pun intended. There is no right way or wrong way to make it so each one is a piece of original art. Check out my website for pictures of the cakes and see how terrific they look! They have all committed to bringing their Cherry Blossom Cakes to the DOS so we should also have our own Cherry Blossom Festival too. (Don't forget to bring a cake to our DOS!!!)

I hope to see you at the upcoming meeting. We will be talking about the DOS and will have more information so don't be late!!! See you there!!

Denise Talbot

Help Wanted!

The Cake Extravaganza (our Day of Sharing) is the number one fundraiser for the cake club. This enables us to do things like buy T-shirts in bulk and allow members a reduced price, bring teachers in and offer a reduced registration for members, etc.

The Day of Sharing requires planning, and people that are willing to help are vitally important. I realize we all pay a registration fee, but that doesn't mean we can be "guests."

This list shows what has to be done, and we need helpers. If you are interested in helping or organizing, please contact Lori Gust, Day of Sharing Committee Chairman. Her cell number is (832) 687-3020, or you can email her at loretta@westcam.com

We need to have a Day of Sharing Committee Meeting at 9:45 AM (15 minutes before the demo starts) on August 28th for those interested in helping. If you cannot do that but can offer some help, please let Lori know.

DOS task list

- Coolers – we need to borrow a few – who can bring
- Jugs for Iced tea
- Coffee maker
- Drinks – club will reimburse we need someone to pick up and bring
 - soda –
 - water –
 - iced tea
 - coffee, sugar, Sweet 'n Low, & creamer
- Breakfast & side dishes – club member each bring something
- Meat

- Bread
- Publicity
- Paper plates, napkins, plastic ware -
- Serving ware (plastic serving spoons)
- We need a body to be the go-to person and helpers for each of the following:
 - bring video/audio equipment from Larry's to the DOS and help set up – don't worry about what plugs where – we can get help with that.
 - organize raffle items -
 - registration – Helen Osteen
 - demo intro
 - breakfast & dessert organizer -
 - lunch organizer -
 - vendor organizer
 - sharing table organizer
 - display table organizer –
 - raffle tickets -
 - signs - outside -
 - overseer for demo area 1 & 2
 - program -
 - goodie bags
 - name tags - Helen Osteen
 - setup
 - clean up
 - gifts for demonstrators - Lori

Class Task list

- Breakfast
 - Monday
 - Tuesday
 - Wednesday
 - Thursday
- Lunch
 - Monday
 - Tuesday
 - Wednesday
 - Thursday
- Dinner with teachers
- Gift for teachers
- Payment for teachers – Helen Osteen
- Check in for students – Helen Osteen

Meeting Agenda

1. Welcome – new & old
2. Minutes of Last Meeting
3. Treasurer's Report
4. Old business

- a. Day of Sharing 2007 Committee Report
 - b. Suggestions for teachers for 2007
 - c. Other old business
5. New business
- a. Location of Christmas Party for 2007

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

Denise Talbot

Birthday & Anniversary Wishes

Happy Birthday to **Ruth Ott** (September 8th), **Debra Singletary** (September 13th), **Maria Duenas** (September 16th), **Melvin Deloris Allen** (September 17th), **Pat Daigle** (September 17th), **Carrie Biggers** (September 18th), **Rose Castro** (September 21st), and **Victoria Dean** (September 28th).

Happy Anniversary to **Jonnie & Matthew Plank** (September 4th), **Alicia & Richard Gaskin** (September 6th), **Jan & Fred Hutto** (September 13th), and **Jaine & Mark Hershey** (September 17th).

Monthly Demos and Refreshments

Contact Pat Wiener at (713) 962-5478, or email Helen@OsteenJewelry.com to let one of them know what month and what you want to do.

	Demonstration	Refreshments
Aug 2007	Lori Gust; stress-free type system Jan Hutto; various methods of basketweave	Noemi Tabibian Alice Lopez
Sept 2007	Airbrush Mary Ann Storey - flowers in a lily nail	Rose Castro Helen Heden
Oct 2007	C J Clay	Hermelanda Garcia Pat Wiener
Nov 2007	Pat Wiener - baby sac dress	Maricela Vilchis
Dec 2007	No demonstration	Christmas luncheon

Upcoming Events

September 9, 2007 ~ HCC Day of Sharing, 1515 Studemont, Houston.
Demonstrators include: **Liz Dickson** will demonstrate grooms cake ideas, **Edward Frye** will demonstrate colors, colors, colors, **Rebecca Guidry & Martha Hebert** will demonstrate his & hers net cakes, **Gayle McMillan** will demonstrate petit fours & a surprise "cake", **Susie Rasmussen** – what will she think of next?, and **Fran Tripp** will demonstrate goodies galore. Bring a sugar item to display and get a raffle ticket and a chance to win \$25 VISA gift card. **\$35 early registration**; after September 1st, registration is \$45. 10% of registration fee will be donated to Breast Cancer Research. We accept PayPal. <http://www.houstoncakeclub.com/dosmain.htm>

September 12-13, 2007 ~ Make a Ball Cake with Martha Hebert and Becky Guidry of Two Sweet Sisters. We do have a few more places available. Register **today**.

<http://www.houstoncakeclub.com/classes/ball.htm> To see more of their work, check out their website www.twosweetsisters.com.

September 29-30, 2007 ~ Oklahoma State Sugar Art Show in Tulsa, Oklahoma. www.OklahomaSugarArtists.com. Plan to enter a cake in the contests, and see all the wonderful exhibits. Pam Archibald and Roland Mesnier will be the featured demonstrators.

Pam Archibald, prestigious Australian Cake Stylist, is the only cake stylist worldwide to have one of her cakes on a postage stamp. Many of her cake designs have ended up on television and local media when networks covered the bridal fairs. Her cakes have been published in English periodicals and Sugarcraft educational magazines. Her work has been showcased in all of the major bridal magazines in Australia as well as the 'Australian Women's Weekly,' the largest circulation periodical in the country.

Roland Mesnier, former White House pastry chef to 5 Presidents, was hired in 1980 by First Lady Rosalyn Carter to the position of head pastry chef at the White House. While there he launched the first Professional Pastry Course at the Academy of Cuisine in Washington, DC. He has served more than 40 queens, kings, princes, princesses and heads of state. He was also responsible for opening the doors of the White House to the best pastry cooks in the US, providing them with the opportunity to display their confectionary pieces in the White House gardens at Easter. He retired in July 2004 after 25 years of service. Mesnier has been the recipient of numerous awards including a Doctorate of Culinary Arts from Johnson and Wales University, the Gold Medal from Taste of America for President Reagan's Inauguration in 1985, multiple gold, silver and bronze medals in culinary exhibitions around the world, and is a former President of the international selection committee of the World Cup of Pastry Making. He can be seen in the film "Inside the White House," produced by National Geographic Video.



February 23-24, 2008 ~ That Takes the Cake! Cake and Sugar Art Show, Austin. Check <http://www.allinonebakeshop.com/documents/CapConf2008rulesandregistration.pdf> for the rules. So far the line-up of demonstrators includes **Earlene Moore**, **Nicolas Lodge** and **Bronwen Weber**. They may have a few other big name demonstrators as well!

Travel Announcement

Debra Singletary and Shar Baker are going to the Oklahoma Sugar Art Show. They are leaving Friday morning (September 28th) and coming back Monday (October 1st). If you are interested in riding with them and sharing expenses, please contact Debra, thesugargarden@yahoo.com

July Events

Attendance was off at the July meeting – only 17 people were there. Some folks had already left or were going to ICES, and summer vacations no doubt took some folks away.

We now have 78 members and 62 active members.



Denise Talbot demonstrated gum paste flowers. Denise painted ceramics for years, and does an absolutely amazing job painting gum paste flowers. Kathy Brinkley supplied these pictures.



Last month's newsletter showed Pat Wiener would demonstrate color flow, but a change of doctor visit cancelled that. Maybe Pat can do that demonstration at a later date. Thanks, Denise, for filling in for Pat.

Please welcome our new members, **Edit Faris**, **Rocio Gonzalez**, and **Jessie Lopez**.

At our June meeting, we had 39 people there, and we discussed a Play Day to be held August 19th. The members selected Denise Talbot's cherry blossom cake, and the 20 slots sold out immediately, leaving some names on a waiting list. Thankfully, two of the members that could not attend notified us, and I was able to fill those slots.

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 (4th Tuesday of the month from 10 AM to noon)
- Day of Sharing, September 9th

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

Log on www.HoustonCakeClub.com to access membership and class registration information.

We accept PayPal through 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, or you can print the forms from our website.

ICES Conventions

July 17-20,2008; Orlando, Florida
July 30-August 2, 2009; St Charles, Illinois
2010; San Diego, California
2011; Charlotte, North Carolina

Judy Myers' cake



Cherry Blossom Tree

Put your cake on a fondant covered board that is 4" wider than your cake. You must have a board wide enough to accommodate the trunk of the tree.

Suggested colors for cake: soft pink, green, yellow, blue. Dark red, blue, chocolate or black. If you go with the dark colors, make the trunk a lighter color and choose a lighter colored brown tape.

Supply List

Cake Dummies or Real Cakes one or two tiers (I suggest a 6" & 8" or 6" & 9")
Package Wilton gum paste or any gum paste of your choosing. Tint some green (about the size of a large egg) and some pink (about 2 large eggs). The pink can be made in 3 different shades if you wish or you can leave it white if you prefer white blossoms.
Brown floral tape
26 gauge wire
Boning tool
Dresden tool
PME Taper Cone 5/6 Star #8 Tool
Small scissors with sharp pointed blades
Small cell stick (rolling pin)
Wire cutters
Small leaf cutter (like a small rose leaf) and veiner
Small container of Crisco
Dusting puff
Cell Pad
Cell Board (optional)
Tylose glue
Small paintbrush for Tylose glue and brushes to dust the flowers with
Piping gel
Rolling mat
Chocolate fondant or chocolate clay (I used both but Pettinice Chocolate Fondant would work great)
White or pink stamens with tiny beads on the ends
Variety of pink and green dusts and luster dust
Styrofoam block

Most flowering fruit trees has 5-petal flowers. There is a wide variety of cherry blossoms.

Make a ball of fondant, the size of a super big English pea or a small marble. Roll it out with no creases.

Roll into a teardrop shape; flatten slightly on the top. If the flower is not drying very fast, you may dry it a little and then insert the wire.



Make a tiny hook in top of the wire. Put a dab of Tylose on the hook, and insert in the teardrop shape.

You need to make at least as many buds as you have flowers. On some stems I used several buds.



Insert the PME Taper Cone 5/6 Star #8 Tool in the center to make a good impression in the gum paste.

Snip down on the star lines so you have 5-equal size petals.

Peel the petals back. Flatten petals with your finger.

Use the JEM veining tool to roll it against the individual petals to leave a slight veined impression. (this is optional)

Put the 5-point star inside the flower to make a hole and leave marks from the star shape.

Cut stamens about $\frac{3}{4}$ " long. Insert 3 in the center of the flower and let it dry a little.

Make leaves. Either use a Cel Board to allow space for the stem, or roll gum paste very thin, put wire between them, and press the two pieces together with a veiner. Either method works just fine.

Make at least one bud and one leaf per stem.

After you have completed the flowers, buds, leaves, etc., start wrapping them with floral tape.

Split tape in half or thirds. If you do not have a tool to do that, you can cut it with scissors.

When you stretch floral tape, it activates the glue, so you need to stretch the tape a little as you wrap it over the wires.

If you are going to dust the flowers, do it before you put it on the cake. Suggested colors: magenta, cotton candy, Cranberry or poppy red. Dust edges of the petals only, similar to the way you would do brush embroidery, so the darker dusting is at the edge and lighter toward the center.

You can also make the centers dark and just the very edges dark which is a very nice contrast.



When you start to wrap the twigs, wrap an open flower, a curly stem, and a bud. To some twigs, add a leaf or two.

Pick the prettiest twigs for your topper. You have to figure out how the trunk and branches will be positioned to determine how much you will need for the top.

TRUNK

For a buttercream cake, pipe the tree trunk and branches directly on the cake, and insert leaves and flowers without wires. You may want to practice piping a little to decide how you want the trunk and branches to look. Once you pipe brown icing on a cake, you cannot correct it very easily.

Cherry tree trunks are generally gnarly, and has dark brown bark.

Model the trunk of chocolate fondant/chocolate clay (60% fondant/40% chocolate clay). If you chose to



use chocolate fondant only, add 1 teaspoon Tylose to 1 pound fondant.

Make sure you go from the cake board up to the first layer with one piece of fondant. It could be too heavy to hold itself up otherwise. Be sure you have no cracks in the trunk when you are rolling it or it could split.

Decide if you want a closed look or an open, airy look to the tree. Floral designs are often an open "C" or "S" shape. Fashion the tree in a loose C-shape or S-shape.

Score the trunk with a thin paring knife to simulate the bark. May add knots to the bark to make it more realistic.

Cut splits in the bark at the very bottom to look like above-ground roots.

Attach to fondant cake with piping gel.

Work with the tree trunk so it does not look too stiff. You need an open, freeform look. There is no right or wrong way to do this type cake!



Make another piece of trunk and tie it in like you would connect two pieces of fondant for a border. Use a diagonal cut and smooth with your finger to connect the two pieces.

Shape some bare wires and twiddle chocolate onto the wire. These can be attached to the trunk that is laying on the cake to give it more shape and dimension and to have branches standing away from the main trunk.

Attach the little branches to the tree trunks. Make sure all the branches compliment each other.

If you use chocolate fondant/candy clay, do not make ahead of time. It will be too dry and will likely break. I suggest you make the branch and attach it at the event location.

Be sure to give yourself plenty of time to make the number of blossoms needed. The flowers can be made in advance.

Denise took pictures of all the class projects, and you can view them on her website.

<http://www.cakessospecial.com/CherryBlossomCakes.html>

Cake Decorating Extravaganza

Presented by

The Houston Cake Club

Sunday * September 9th * 9:00 am – 4:00 pm

Scheduled to demo:

- **Rebecca Guidry & Martha Hebert**
- **Liz Dickson**
- **Edward Frys**
- **Gayle McMillan**
- **Fran Tripp**
- **Susie Rasmussen**

All Cake Decorators & Sugar Art Enthusiasts

Beginners to **Advanced**

Join us for a day of:

- Sharing
- Demos
- Vendors
- Raffles
- Bring a **sugar item to display**- get a **raffle ticket** & a chance to win **\$25 VISA** gift card
- Sharing table for items to give away – patterns, recipes, etc.
- Lunch is provided
- Bring your **favorite breakfast goodie or dessert** to share

Early Registration -- \$35.00  *includes a chance to win a great prize*

Registration after Sept 1st & at the door - \$45.00 Adults & children over 5 yrs
10% of registration fee will be donated to Breast Cancer Research

Pavilion on the Bayou
1515 Studemont St.
(I-10 @ Studemont)
Houston TX 77007

For more info:

website: www.HoustonCakeClub.com
email: info@HoustonCakeClub.com
Lori (281) 733-6080

Join us for Martha & Rebecca's ball cake class Sept 12th & 13th

Name: _____

Telephone: (____) _____ Address: _____

City: _____ State: _____ Zip Code: _____

Email Address: _____

Make **CHECK** Payable to **The Houston Cake Club** - **Paypal** accepted – see website for details

Send to: **The Houston Cake Club * P.O. Box 891473 * Houston, Texas 77289**



The Batter Splatter Newsletter

September 2007

Volume 4 Issue 8

The Houston Cake Club, P. O. Box 891473, Houston, TX 77289
Phone: (832) 687-3020 Fax: (281) 474-9296
www.thehoustonscakeclub.com email: info@thehoustonscakeclub.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

Meeting is September 25th at 10 AM.

Sandy Cook will demonstrate a lady's gum paste shoe. Thank you, Sandy, for agreeing to demonstrate on such short notice.

Mary Ann Storey was planning to demonstrate flowers in a lily nail. However, she started a new job last week, so she will not be at the meeting.

President's Message

Dear Sugar Friends,

Another Day of Sharing has come and gone. It was a great success....we had more people that ever before, raffle gifts galore and wonderful vendors to pick up new goodies. I bought a new plateau and was so excited about it - I can't wait to use it and I bought about 30 new dusts from ECG!!! A sugar artist can never have enough dusts!

One of the neat things we did this year was have matching shirts - they are a pale green embroidered with *Houston Cake Club* and if you chose to, your name. It was so easy to spot a Houston Cake Club member which is helpful to our guests. If you did not have the opportunity to get one and are still interested, we did purchase extras so see Helen Osteen about getting one for yourself!

Our main attraction at our Day of Sharing were the Two Sweet Sisters, Martha Hebert and Becky Guidry from St. Martinville, Louisiana. They demonstrated a lace cake and a groom's cake and kept everyone entertained with their stories. They stayed though the week teaching their famous ball cake. The class was terrific and I think everyone had a great time and learned so much from these two talented ladies. I haven't quite got my cake

finished - I still have to make gum paste flowers for it, but as soon as I finish it I will share it with you.

We also had a guest/member from Utah!! Carrie Biggers joined our club and flew in to attend our DOS and take the Two Sweet Sisters class!! If you haven't seen Carrie's website be sure and check it out at www.carriescakes.com Her cakes are just gorgeous and I have been a fan of hers for a long time. She has been bookmarked on my computer for 2 years. She was also great fun while she was here - thanks for coming, Carrie!!!

As most of you know, I live in Nederland, Texas, about 95 miles east of Pasadena. Several members of the Houston Cake Club live out here, Betty Perrin, Dena Bryngleson, Pat Daigle, Mary Lou Klinkhammer and myself. We were woke up Thursday morning to a hurricane! We had gone to bed pretty much with a tropical depression and woke up to Hurricane Humberto! So many were without lights for days. I was lucky.... I never lost my lights. I just had a tossed salad yard and broken decorations on my patio. We were blessed to have dodged a bullet. Thanks to all who called and emailed to check on us.

I have been invited to demo for the Louisiana ICES DOS on October 16th in Opelousas, Louisiana. I had met the Louisiana rep, DeNeise Barlow in Austin in February and we have kept in touch. She called and asked if I would demo for them and I said yes! I will be demonstrating a gingerbread wedding cake - I love gingerbread people, houses, etc. and have a large collection of them, so when she said the theme was holiday cakes that is what I thought of. I hope that you will be able to come!

I hope that you will be able to come to the next meeting. Our club is growing by leaps and bounds so come on and join the fun and bring someone with you!!

Denise Talbot

Meeting Agenda

1. Welcome – new & old
2. Minutes of Last Meeting
3. Treasurer's Report
4. Old business
 - a. Day of Sharing 2007 Committee Report
 - b. Select subjects for Maisie Parrish classes in January 2008, and set class fees
 - c. Other old business
5. New business

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

Denise Talbot

Birthday & Anniversary Wishes

Happy Birthday to **Maria Vela** (October 1st), **Jennifer Cancino** (October 2nd), **Shar Baker** (October 5th), **Susie Rasmussen** (October 8th), **Noemi Tabibian** (October 10th), **Helen Heden** (October 12th), **Renita Lee** (October 13th), **Diane Knox** (October 27th), and **Jerry Alspaw** (October 30th).

Happy Anniversary to **Rose & Domingo Castro** (October 14th).

Monthly Demos and Refreshments

Contact Pat Wiener at (713) 962-5478, or email Helen@OsteenJewelry.com to let one of them know what month and what you want to do.

	Demonstration	Refreshments
Sept 2007	Sandy Cook – lady's gum paste shoe	Rose Castro Helen Heden
Oct 2007	C J Clay	Hermelanda Garcia Pat Wiener
Nov 2007	Pat Wiener - baby sac dress	Maricela Vilchis
Dec 2007	No demonstration	Christmas luncheon

Upcoming Events

September 29-30, 2007 ~ Oklahoma State Sugar Art Show in Tulsa, Oklahoma. www.OklahomaSugarArtists.com. Plan to enter a cake in the contests, and see all the wonderful exhibits. Pam Archibald and Roland Mesnier will be the featured demonstrators.

Pam Archibald, prestigious Australian Cake Stylist, is the only cake stylist worldwide to have one of her cakes on a postage stamp. Many of her cake designs have ended up on television and local media when networks covered the bridal fairs. Her cakes have been published in English periodicals and Sugarcraft educational magazines. Her work has been showcased in all of the major bridal magazines in Australia as well as the 'Australian Women's Weekly,' the largest circulation periodical in the country.

Roland Mesnier, former White House pastry chef to 5 Presidents, was hired in 1980 by First Lady Rosalyn Carter to the position of head pastry chef at the White House. While there he launched the first Professional Pastry Course at the Academy of Cuisine in Washington, DC. He has served more than 40 queens, kings, princes, princesses and heads of state. He was also responsible for opening the doors of the White House to the best pastry cooks in the US, providing them with the opportunity to display their confectionary pieces in the White House gardens at Easter. He retired in July 2004 after 25 years of service. Mesnier has been the recipient of numerous awards including a Doctorate of Culinary Arts from Johnson and Wales University, the Gold Medal from Taste of America for President Reagan's Inauguration in 1985, multiple gold, silver and bronze medals in culinary exhibitions around the world, and is a former President of the international selection committee of the World Cup of Pastry Making. He can be seen in the film "Inside the White House," produced by National Geographic Video.

October 14, 2007 ~ ICES Area II Day of Sharing, Homewood Suites, North Fort Worth, 9 AM to 6 PM. **Halloween Spooktacular Day of Sharing**. CHILLING DEMOS include Chocolate Broomsticks, Candy Apple witches and ghosts, Sugar Veil Spider Web, Graveyard Cake, Broomstick Cheese Ball, Sugar Paste Wizard. There be THRILLING RAFFLES, GHOULISH GAMES. Bring 6 Halloween-themed Cupcakes!! PRIZES awarded for the BEST DECORATED & BEST TASTING! We will serve a continental breakfast and lunch along with our FRIGHTFULLY DELICIOUS TREATS! HOWLING VENDORS and CHAIR MASSAGE also available on site. Admission fees: **ICES Members Early Registration-- \$40.00**; Non-Members--\$65.00 Seating Limited! Register before Sept 28th, 2007

October 15, 2007 ~ Louisiana ICES Day of Sharing, Opelousas, LA. Denise Talbot is demonstrating her gingerbread wedding cake, and there will likely be three or our other demonstrators.

November 4, 2007 ~ Frost-A-Tiers Day of Sharing will be held at the First Colony Office Center, Austin Pkwy, Sugar Land, Texas. **Elizabeth Dickson** and **Gary Homen** are confirmed demonstrators, and there will be others.

December 11, 2007 ~ 11 o'clock, Christmas luncheon at Chabuca's Steaks & Rotisserie, 316 W Nasa Rd 1, Webster, TX 77598. Since the 4th Tuesday is Christmas Day, our meeting was changed.

January 21-23, 2008 ~ Maisie Parrish will be teaching classes. More information in next month's newsletter. Check out her website <http://www.maisieparrish.webeden.co.uk/>

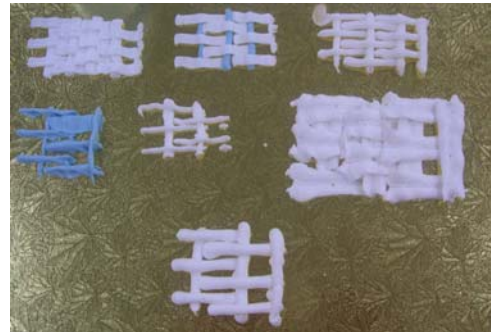
February 23-24, 2008 ~ That Takes the Cake! Cake and Sugar Art Show, Austin. Check <http://www.allinonebakeshop.com/documents/CapConf2008rulesandregistration.pdf> for the rules. So far the line-up of demonstrators includes **Earlene Moore**, **Nicolas Lodge** and **Bronwen Weber**. They may have a few other big name demonstrators as well!

August Meeting

Jan Hutto demonstrated various types of basket weaving, using round tips and star tips. Basket weaving has so many possibilities – from a formal basket, to a country fence. Many thanks, Jan.



Lori Gust showed how to stack a cake with the Logic Pic system she uses in her shop, The Cake Place in Seabrook. Their standard products are offered in round, square, heart, hexagon, oval and petal shapes. The boards come drilled in the center, or not drilled. They will even drill them off center if you want to stack the cake with the back edges lined up. Check out their website, www.LogicPic.com for more information.



We had thirty (30) people at the August meeting. We have 85 members and 70 active members.

2007 Day of Sharing

BIG Thanks - Our Cake Decorating Extravaganza was a **HUGE success!**

Almost \$500 was raised for breast Cancer Research. This success was all because of the wonderful folks who stepped up to make it all happen. I'd like to take this opportunity to thank all those who worked so hard to make this our biggest and best event ever. To Cathy, Jan, Helen, CJ & our northwest folks – thanks for spreading the word and getting so many new faces to join us. To those who helped to setup and "encouraged" their families to help – thanks for working in hot conditions and making quick work of the setup. To those who brought food, thanks it was so yummy. To Jan and crew who organized the breakfast

and dessert goodies – your so mmmmm good. To our new members, Janice & Robert, thanks for donating all the bread and many different breakfast items. To Sandy & Mike, great BBQ. To Debra, Shar and crew who organized the food, thanks for missing part of the demos so we could all eat. To Kathy & crew for setting up the raffle gifts, great job. To Helen (Cookie) and crew for organizing the display table, nice work. To Helen and the registration/t-shirt/raffle crew, thanks for no long lines and lots of smiling faces spending \$\$\$. To CJ & the guys, thanks for hauling, lifting, and smiling the entire time. To the demonstrators, thanks for sharing - we couldn't have done it without you. To the vendors, thanks for your time and effort to bring all the wonderful goodies to buy. To those who helped clean up when everyone else was leaving, your extra effort is so appreciated. To those who donated items to the raffle, thank you, thank you. To all those I haven't mentioned, thank you, thank you, your efforts did not go unnoticed. To all who came and enjoyed, it was nice to see familiar faces, make new friends, and pick up so many new ideas, tips and helpful hints. We hope next time you'll become even more involved, so we can get to know you better. In closing I'd like to ask a favor of **everybody**, please let those who donated know how much you appreciate them. On each raffle item were stickers of the donor & contact info. If you didn't win any raffle items or don't have the info, check our website. A quick note or email will go a long way to let them know their efforts were appreciated.

Thanks again,

Lori Gust

A total of **126 people registered**, and our 2006 Day of Sharing had 82. That's a 50% increase.

51 members attended the Day of Sharing, including members that we never see at our monthly meetings: **Barbara Hawkins** (Ft Worth), **Yvette Humbert** (Leander), **Debbie Lawson** (Pflugerville), **Renita Lee** (Ft Worth), **Twez Shewmake** (Poolville), and **Carrie Biggers** from Sandy, Utah.

75 non-members attended: 10 from the Beaumont/Port Arthur area, 9 from the San Antonio area, 7 from the Dallas/Fort Worth area, 2 from the Austin area, 5 people from Louisiana, and 2 from Corpus Christi.

Helen Osteen

Member News

Please welcome our new members, **Jennifer Cancino**, **Rhonda Claytor**, **Armandina Darwish**, **Maria Inafuku**, **Janice & Robert Jucker**, **Susan Melcher**, and **Retta Pryor**.

Erin Andrews missed our Day of Sharing, because Sadie Kathryn Andrew was born August 20th, 8 lbs 9.8oz. Wow, another budding cake decorator!



Buttercream Icing and Colors

There are many kinds of food color that can be used to color buttercream icing, anything from those four little bottles of thin colors that you use to color Easter eggs with to solid paste colors in jars and liquid paste colors in bottles. The latter two are concentrated colors that will color the icing but sometimes will also affect the flavor of the icing also if too much color is added. Gel colors can easily color icing to deep strong colors without thinning the icing too much or changing the taste of the icing.

Some types of food colors are best for certain uses. Candy usually can't be colored with regular food colors because the colors are based on water. Water and chocolate do not mix. Colors specifically made for candy are oil based so that the candy will not seize up and get too hard to work with.

Powdered dry food colors (not dusts) are good for candy or icing although the dry powdered colors will leave spots that will need to be worked into the candy or icing thoroughly to help dissolve the powdered color.

Color can also be painted or dusted on the flowers with a paint brush and dust colors. Buttercream icing will take dust colors better if it is slightly crusted. These colors will work best on royal icing, fondant, and gum paste.

Air brushing is another way to add color to the icing. This will be color that is sprayed onto the icing for background color or design. Air brush colors are very thin and don't have any sediment that would clog the air brush gun. This type of food coloring will color the icing to a soft pastel but will make it very soft if trying to get a stronger color.

Buttercream icing roses can be airbrushed after the flower is made and before putting it on the cake. This is great for really dark red or black roses so that you don't have to color the icing so dark that it flavors the icing.

We have all done the kind of cake where everything is decorated with the same color intensity icing. You know the kind of cake that is all blue, with blue roses, blue borders, and blue writing. Everything is blue and boring.

Most colors in buttercream icing will darken as they sit exposed to air, which makes colors like navy, easier to achieve. That way you do not have to mix colors to a blood red or jet black. Allow the color to mature for several hours to see the final color.

It is important to remember though some colors will fade in direct sunlight or under fluoresce lighting, especially pink and purple. Be sure to carry cakes covered while delivering a cake iced or decorated with pink or purple icing.

If by chance you have made a color too dark, take a small amount of that dark icing and add to white icing in a separate bowl to make a better color. That way you don't have a whole bowl of a color that isn't what you want.

The way you mix the icing and color together and also the way you load the icing in the bag makes a difference on the way the icing colors. Mixing the color into the icing all the way leads to a strong solid color.

Add a small amount of the contrasting color to the main color to have the colors on the cake go together better. Example: yellow with some orange. Try adding a small amount of pink color or chocolate icing to green. It tones down the color to a more natural color for

leaves. A color wheel is a great tool to see the contrasting colors so you can figure out which color to add.

The colored icings can be loaded into the bag differently to create different looks. Gently swirl some white icing into the bowl of colored icing without mixing it thoroughly to add some marbled swirled look. This will change the intensity of the color so that everything is not the same color. Do the borders and writing with the straight color. Then add some white to the bowl and swirl into the main color. Do the flowers with this icing.

Multiple colors can be swirled lightly together for a wonderful blended look. Be sure to stir gently into white icing before loading the bag. Do not mix completely.

Everyone has painted the stripe or dripped color down the bag with paste colors. The problem with this is that the color changes as the icing moves through the bag. The color does not stay consistent. It is also hard to refill the bag if needed. The better way is to squeeze row of colored icing down the side of the bag before filling the rest of the bag with white icing. The color doesn't change intensity and is easier to refill.

Multiple narrow stripes of color can be done in the same bag, just make sure to fill the center of the bag with white icing to keep the colors separate if desired. This will keep the colors from mudding together. Squeeze out a little in the beginning to clear the tip of excess colors and refill the bag before it gets too empty.

Striped petals on roses are another way to change the overall look on your cake. You will need to decide which side of the rose tip to stripe, the wide or narrow side. This will depend on where you want the stripe of color to appear in the icing. You can also make the petals two toned with one color on one side with another color on the outer side by turning the rose tip so that the striped edge is in the center of the top of the tip.

Colored icing can be loaded in the bag with multiple vertical sections. This is like striping the bag without putting the white icing in the center to keep the colors clean and neat.

Another way to stripe the icing is to fill two separate bags with different colors and then drop both filled bags into a third empty bag that would have the coupler and tip on it.

The icing can be stacked layered into the bag so that the colors change into one another often creating a third color in between. The main problem is that the bag can't be refilled and make the same color combination. Once the color has changed, there is no going back. So remember to do rosebuds along with the roses for each color. You can also squeeze the colored icings up the side of the bag. All the colors will blend and come thru the tip at once.

For a really different look, try adding colors to color buttercream. Yellow, red, and orange will give you colors that look like metallic. Adding blue or green to chocolate icing changes the color more of a turquoise tint. These colors work well for fall and winter colors on cakes.

Just remember to try something new and different with the color arrangement on your next cake. I'm sure you will be pleasantly surprised.

Susie Rasmussen

2 Sisters Classes

Becky Guidry and **Martha Hebert** from St. Martinville, Louisiana, held two 2-day classes this past week.



Pat Daigle is wearing a yellow blouse, and is behind the cake on the left.

The first class had eighteen (18) students, and the second class had eight (8) students.



Everyone needed to put some finishing touches on the ball cake we started in class. We have asked them to send pictures of the completed cakes so we can show them on the website.

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 (4th Tuesday of the month from 10 AM to noon)
- Christmas luncheon on December 11th at Chabuca's Steaks & Rotisserie

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

Log on www.HoustonCakeClub.com to access membership and class registration information.

We accept PayPal through 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, or you can print the forms from our website.

Baking Tips

Self rising flour is a mixture of 1-1/2 teaspoons of baking powder plus 1/2 teaspoon of salt per cup flour.

Use one tablespoon (3 teaspoons) of regular active dry yeast to replace cake yeast in recipes.

When making a cake, have all of your ingredients at room temperature.

You should leave 2 inches of space between the oven walls and your baking sheet for good circulation.

Substitute 3/4 cup cocoa (unsweetened) and 1/4 cup Crisco for 4 squares (ounces) of chocolate.

When whipping heavy cream, always whip in a stainless steel bowl. Aluminum bowls will cause the cream to turn grayish in color and the cream will taste metallic.

ICES Conventions

July 17-20,2008; Orlando, Florida
July 30-August 2, 2009; St Charles, Illinois
2010; San Diego, California
2011; Charlotte, North Carolina

Three How To Videos

Sandy Cook submitted a link to three Lorraine McKay (Aine2) videos that are great. One is on covering a square cake with sugar paste, one is on making a baby elephant, and the other is on making a hand out of sugar paste. <http://vimeo.com/298002>



The Batter Splatter Newsletter

October 2007

Volume 4 Issue 9

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

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

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

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

**Meeting is October 23rd at 10 AM at
Make-a-Cake, 6218 Evergreen St, Houston**

We will return to Larry's Arts & Crafts for the November meeting.

C J Clay is demonstrating. We don't want to miss what he has prepared to show us.

President's Message

Dear Sugar Friends,

Fall has finally arrived today. It was actually cool outside tonight when I got home from the Louisiana ICES Day of Sharing. It felt so nice!! I was invited by the Louisiana ICES Representative, **DeNeise Barlow**, to demo at their meeting in Opelousas. The DOS was held at Targil's where they package spicy blends and sell restaurant equipment and cake supplies. My dear friend, **CeCe Gardon**, flew in from San Antonio to go with me. CeCe, **Betty Perrin** and **Pat Daigle** drove over early Monday morning and we had such a wonderful time. The Houston Cake Club was well represented as **Helen Osteen** and **Kathy Brinkley** were also there.

I demonstrated a gingerbread man wedding cake! I just adore gingerbread men in all shapes and forms and their theme was holiday cakes so I decided that Mr. and Mrs.



Gingerbread was a good theme. I hand modeled the bride and groom and placed them on their wedding cake! The cake was a 6 and 9" rounds and I airbrushed them brown. I cut out a white icing top for the 6" cake and cut out red "rickrack" for the bottom tier. A bead border was colored in multi colors and sugared with opal sanding sugar to for my "gum drops" and a big red bow finished off their wedding cake. I showed the DOS guests how to hand model the little people using techniques that Debbie Brown taught in her class last year. I am going to keep the cake as a decoration for Christmas but this would be such a cute cake for a party with maybe just a gingerbread man on top.



I love the fall and all the colors that go with it. I made two wedding cakes last week that were in a fall theme...full of fall leaves, roses and acorns. They were so much fun to make and really got me in the mood for fall. There are so many motifs for fall and the holidays and I hope that you will try a few out for yourself. I ordered cutters for a Canadian Maple leaf and the veiner to go with it so that I could create the changing of the seasons that is sometimes absent in our little corner of the world!! The leaves were airbrushed in fall colors and tumbled down a little cake. It was a challenge

to make the leaves look as real as possible and I was very pleased with the results.

We do have an exciting year coming up with wonderful teachers planned. If you haven't signed up for a class yet, this might be the perfect time to do so. The techniques you learn can be used for so many different applications and can expand your sugar skills to areas that you may have not explored yet. The Houston Cake Club offers wonderful discounts to our club members so be sure and take advantage of them!

Come join in the fun at our next meeting and don't forget that it is going to be a Make A Cake in southwest Houston. Brett and Donna have graciously offered to host our meeting and I am looking forward to shopping there!!!

Your friend,

Denise Talbot

Meeting Agenda

1. Welcome – new & old
2. Minutes of Last Meeting
3. Treasurer's Report
4. Old business
 - a. Logo contest
 - b. Other old business
5. New business
 - a. Change date of January meeting – Maisie Parrish class that day
 - b. Change date of 2008 Day of Sharing to allow Debbie Brown to be lead demonstrator.

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

Denise Talbot

Birthday & Anniversary Wishes

Happy Birthday to **Edit Faris** (November 11th), **Marlene Hollier** (November 15th), **Robert Jucker** (November 16th), **Janice Jucker** (November 23rd), and **Sheryl Haller** (November 29th)

Happy Anniversary to **Maria & Americo Aguirre** (November 4th), **Maria & Darin Inafuku** (November 16th), **Cathy & Bill Nance** (November 22nd), **Helen & Don Heden** (November 26th), and **Susie & Peter Rasmussen** (November 30th).

Monthly Demos and Refreshments

Contact Pat Wiener at (713) 962-5478, or email Helen@OsteenJewelry.com to let one of them know what month and what you want to do.

	Demonstration	Refreshments
Oct 2007	C J Clay	Hermelanda Garcia Pat Wiener
Nov 2007	Pat Wiener - baby sac dress	Maricela Vilchis
Dec 2007	No demonstration	Christmas luncheon

Upcoming Events

November 4, 2007 ~ Frost-A-Tiers Day of Sharing will be held at the First Colony Conference Center, 3232 Austin Parkway, Sugar Land, Texas. DEMONSTRATORS: **Lori Coussou** won the grand prize gold medal at the 2007 Oklahoma State Sugar Art Show (unique appliqué), **Liz Dickson**, **Kelly Fuller** (new cake design software), **Gary Homen** (gingerbread surprise), **Andrea West** (cactus), and more... COST: \$35 (after October 21, 2007 \$40) Continental breakfast & lunch will be provided. Parking is free. If you bring a display item for our sharing table, you will receive one free raffle ticket!



November 11, 2007 ~ Yvette Humbert class at Larry's Arts & Crafts, 9 AM to 5 PM. This is a sampler class. Bring an 8" and 10" dummy, covered in fondant and stacked. We will learn stenciling, embossing (with various textured mediums), pleating (stenciled and embossed pleating), and eyelet lace. The cost is \$70 for members and \$80 for nonmembers. Class is limited to 20 students.

December 11, 2007 ~ 11 o'clock, Christmas luncheon at Chabuca's Steaks & Rotisserie, 316 W Nasa Rd 1, Webster, TX 77598. Since the 4th Tuesday is Christmas Day, our meeting was changed.

January 20, 2008, 9:00 to 4:00, Maisie Parrish & Toba Garrett - A Day with the Diva's, Houston, TX ~ Spend the day with 2 cake decorating Divas - Maisie & Toba. Maisie will spend the morning creating an oh, so loveable character on top an adorable cake. Too cute for words, check out the picture on the web. A break for lunch and Toba will wow us all afternoon with fabulous freehand and brush embroidery techniques and her marvelous cookies she's so famous for. Don't miss out! Raffle and vendors, too! **Seating will be assigned when registration is received.**

Space is limited. Early registration is \$90.00 which includes lunch. For more info: <http://www.Go2TheCakePlace.com/events.htm>, email: info@Go2TheCakePlace.com, or call Lori 281-733-6080.



January 21, 2008 ~ Maisie Parrish, Puppy Love class at Larry's Arts & Crafts. Check out her website <http://www.maisieparrish.webeden.co.uk/>

January 22, 2008 ~ Maisie Parrish, Ballet Group class at Larry's Arts & Crafts.

January 23, 2008 ~ Maisie Parrish will be teaching the bride and groom class at Larry's Arts & Crafts.



February 10, 2008 ~ ICES Area IV Day of Sharing, Houston area. Our theme is "Valentine." Mark the date. We will have more information next month. Helen Osteen is the ICES Area IV Alternate Representative.



February 23-24, 2008 ~ That Takes the Cake! Cake and Sugar Art Show, Austin. Check <http://www.allinonebakeshop.com/documents/CapConf2008rulesandregistration.pdf> for the rules. So far the line-up of demonstrators includes **Earlene Moore**, **Nicolas Lodge** and **Bronwen Weber**. They may have a few other big name demonstrators as well!

April 6, 2008 ~ ICES Area I Day of Sharing, Midland/Odessa area. Our theme is "West Texas Weddings." Details in the January issue.

April 6, 2008 ~ Southeast Texas Cake Club Day of Sharing, Winnie-Stowell Community Center in Winnie. **Jennifer Dontz** will be demonstrating.

April 7-8, 2008 ~ Jennifer Dontz will teach in Winnie. More information later.

April 20, 2008 ~ ICES Wedding-Themed Day of Sharing, Arlington, workshop April 21-22, with the 2 Sweet Sisters of St. Martinville, LA.

Logo Contest

The logo we use on the front page of the newsletter does not belong to the Houston Cake Club, and we do not have permission to use it.

At the September meeting we discussed a contest. Logo designs need to be submitted before the end of November so the winner can be announced in January.

The drawings will go in the newsletter in December. You can vote by email or by mail, and can only vote one time.

You can email your drawings to Helen@OsteenJewelry.com or mail them to PO Box 891473, Houston, TX 77289.

September Events



Lori Gust demonstrated one of the hottest items at the 2007 ICES Convention vendor area – the Jem Cutters high heel shoe gum paste set. You can create almost any style of shoe, including sandals, by modifying the height of the heel. Many thanks, Lori, for the great



demonstration.

Sandy Cook has seventeen (17) of these to sell for \$20.50/set. If you're interested, see her at this month's meeting.

Member News

Please welcome our new members, **Danielle Cox** and **Rocio Gonzalez**.

Ruby Ott just got a pacemaker about a week ago, and isn't allowed to drive for 30 days. Hurry up and get well, Ruby, so we can see you at the November meeting and the Christmas lunch.

Houston Cake Club was well represented at the Oklahoma State Sugar Art Show. **Susie Araya, Shar Baker, Kathy Brinkley, Dena Bryngelson, Lori Gust, Barbara Hawkins, Janice & Robert Jucker, Renita Lee, Helen Osteen, Susie Rasmussen, and Debra Singletary** attended.



Susie Araya entered her ball cake, **Debra Singletary** entered several pieces, including a fine gingerbread piece.

Susie Rasmussen was invited to compete in the cupcake tree contest. She won 2nd place while we cheered her on. My grandchildren would have loved those cupcakes. They were covered in fondant, airbrushed, and Susie piped Halloween designs on them. The fence at the bottom and the little house on the top were cut from Rice Krispie Treat rectangle blocks.



[.com](http://www.houstoncakeclub.com).

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 (4th Tuesday of the month from 10 AM to noon)
- Yvette Humbert's class, November 11th at Larry's
- Christmas Lunch, December 11th at Chabuca's
- Maisie Parrish's classes January 21-23rd.

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

Log on www.HoustonCakeClub.com to access membership and class registration information.

We accept PayPal through [HoustonCakeClub@osteenjewelry](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, or you can print the forms from our website.

ICES Conventions

July 17-20,2008; Orlando, Florida
July 30-August 2, 2009; St Charles, Illinois
2010; San Diego, California
2011; Charlotte, North Carolina

Super Baker

Do you have a cake due tomorrow? Have you spent the last 5 hours in the kitchen? (no potty break) Did the kids get themselves cereal for breakfast? (no bowls.. none clean) Are there tears in your eyes & marshmallow in your hair?

Are you.....**F_R_U_S_T_R_A_T_E_D**??

deeeeeeeep breath..... it will be o.k. You are now in the midst of the storm **before** the calm.

You speak out loud (to yourself because, really, no one else cares) "WHY, WHY, WHY!!!!!! Do I think I can do this!!!!!"

Your cake looks more like "Oh-no" than "Elmo" ... food inspectors would condemn the kitchen...

Aliens replaced your children with clones who's sole purpose is to get..... on..... your..... one..... last..... **NERVE!!!!!!!!!!!!!!!!!!!!!!**

But does that deter you?!?!?!?...**NOOOOOOOOO** Because you are "SUPER BAKERRRR"!!!!!!!!!! and you know what you have to do..

Stuff yourself with cake scraps, lick those fingers, say the magic words..... *@#%^#*@*& %#!*%^%* **and plow on** until..... suddenly (about 3 hours ago) the sun rises!!

And your cake is **A-M-A-Z-I-N-G**. The kids think you're AWESOME (and so do you).

You'd pat yourself on the back.. if your hands didn't hurt.

And in this heightened state of un-awareness you can't see that

- every bowl & utensil you own is crusty (except the one the dog is licking)
- the walls are speckled (and so are you)
- the vanilla is on it's side (uncapped & being absorbed by 5 lbs of sugar)
- the kids are having frosting for breakfast (..ohhh when that sugar hits...), and
- you weigh 6 lbs more than when you started

***** BUT ***** Your cake is **A-M-A-Z-I-N-G !!**

So you climb into bed (at 10 am) in your clothes (you can shake out the sheets later) and have sweet, sweet dreams..... (OMG.. did you make that? For me!...How do you do it? Where do you find the time?...Your soooo talented...) ahhhhhhh, yesssssss. **That** is why we do it (well...that & the leftovers, after all, we're not wasteful) We are caring, creative people providing a valuable service to our country. mmm..mm..mm-mm.....mmm..mmmm

Plow on Super Baker..... Plow on..... **no offense, gents.. you, too, are "SUPER BAKERRRRS!"

Author Unknown



Kathy Brinkley and **Helen Osteen** attended ICES Day of Sharing in Fort Worth on Sunday, October 14th, and then drove to Opelousas, Louisiana to see Denise Talbot demonstrate at the Louisiana Day of Sharing. That was over 1,000 miles in 30 hours.

These cupcakes won the best decorated contest in Fort Worth, judged by **Kathy Brinkley** and **Twz Shewmake**. **Barbara Hawkins** was there, so the Houston Cake Club was well-represented. **Rose and Domingo Castro** had a vendor table there as well.





The Batter Splatter Newsletter

November 2007

Volume 4 Issue 10

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

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

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

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

Meeting is November 27th at 10 AM

at Larry's Arts & Crafts, 1510 Richey St, Pasadena TX 77502.

Pat Wiener is demonstrating her baby sac dress. This cake makes a great baby shower cake. You won't want to miss this demonstration.

President's Message

Dear Sugar Friends,

Thanksgiving is here! Thanksgiving is one of my favorite holidays. I love the fall and to me Thanksgiving was always a wonderful time. My grandmother made two fruit cakes in the fall... one for Thanksgiving and one for Christmas. She wrapped them in a soft cloth and "fed" them Mogan David wine till it was time to serve them. I can remember her making them with such love and care. Grandma would carefully place the candied pineapple slices, cherries and whole pecans on the top of each cake in a pattern that she thought was pleasing. She made the best cornbread dressing in the world and her fruit salad was something to come running for. All of my cousins were there and it was such a fun day. It is something I look back on with nostalgia. If I could just reach back and grab that special time when all was right with the world and Grandma was there at 5838 Carolina Ave.

My mother has taken over that roll for my children and we now gather at my mother's and I will do the same for my grandchildren. It is a wonderful American tradition that centers around family and sharing a meal that is in Thanksgiving for our wonderful nation that is now the United States of America.

I plan on taking a beautiful cake for Thanksgiving to celebrate my husband and my nephew's birthdays that are this week. We have so much to be thankful for this year as my nephew, Brandon, has returned to us from serving in Iraq and my husband is still here! For that I am so grateful.

I hope each and every one of you has a wonderful holiday filled with love and laughter of your families... good food shared with those you cherish... and make more memories that will last a life time.

Happy Thanksgiving and may the Lord bless each of you.

Denise Talbot

Logo Contest

Your designs need to be submitted before the end of November so the winner can be announced in January.

The drawings will go in the newsletter in December. You can vote by email or by mail, and can only vote one time.

You can email your drawings to Helen@OsteenJewelry.com or mail them to PO Box 891473, Houston, TX 77289.

Meeting Agenda

1. Welcome – new & old
2. Minutes of Last Meeting
3. Treasurer's Report
4. Old business
 - a. Logo contest
 - b. Other old business
5. New business
 - a. Change date of January meeting – Maisie Parrish class that day
 - b. Change date of 2008 Day of Sharing to allow Debbie Brown to be lead demonstrator.

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

Denise Talbot

Birthday & Anniversary Wishes

Happy Birthday to **Susie Jahn** (December 3rd), **Barbara Hawkins** (December 12th), **Sue Cragar** (December 14th), **Jaine Hershey** (December 15th), **John Hartley** (December 15th), **Michelle Alspaw** (December 17th), **Orlean Meuth** (December 19th), **Betty Perrin** (December 19th), **Helen Osteen** (December 22nd), **Hannah Abraham** (December 23rd), and **Rhonda Claytor** (December 29th),

Happy Anniversary to **Mary Lou & John Klinkhammer** (December 14th), **Betty & Lester Perrin** (December 18th), and **Mary & Louis Barajas** (December 30th)

Monthly Demos and Refreshments

Contact Pat Wiener at (713) 962-5478, or email Helen@OsteenJewelry.com to let one of them know what month and what you want to do.

	Demonstration	Refreshments
Nov 2007	Pat Wiener - baby sac dress	Maricela Vilchis
Dec 2007	No demonstration	Christmas luncheon
Jan 2008	Pat Daigle – making a cake stand	

Upcoming Events

December 11, 2007 ~ 11 o'clock, Christmas luncheon at Chabuca's Steaks & Rotisserie, 316 W Nasa Rd 1, Webster, TX 77598. Since the 4th Tuesday is Christmas Day, our meeting was changed.

January 15, 2008 ~ Houston Cake Club meeting was changed because Maisie Parrish will be teaching a class during our regular meeting day.

January 20, 2008, 9:00 to 4:00, Maisie Parrish & Toba Garrett - A Day with the Diva's, at the Houston Grand Plaza Hotel, 8686 Kirby Dr, Houston, TX 77054. ~ Spend the day with 2 cake decorating Divas - Maisie & Toba. Maisie will spend the morning creating an oh, so loveable character on top an adorable cake. Too cute for words, check out the picture on the web. A break for lunch and Toba will wow us all afternoon with fabulous freehand and brush embroidery techniques and her marvelous cookies she's so famous for. Don't miss out! Raffle and vendors, too! **Seating will be assigned when registration is received.** Space is limited. Early registration is \$90.00 which includes lunch. For more info: <http://www.Go2TheCakePlace.com/events.htm>, email: info@Go2TheCakePlace.com, or call Lori 281-733-6080.



January 21, 2008 ~ Maisie Parrish, Puppy Love class at Larry's Arts & Crafts. Check out her website <http://www.maisieparrish.webeden.co.uk/>

January 22, 2008 ~ Maisie Parrish, Ballet Group class at Larry's Arts & Crafts.

January 23, 2008 ~ Maisie Parrish's bride and groom class is full.



February 10, 2008 ~ ICES Area IV Day of Sharing, 1401 Holland Ave, Galena Park. Our theme is "Valentine." Mark the date. **Jo Ellen Simon** will be the lead demonstrator, and she will be leading a 2-day workshop following the Day of Sharing. **Jennifer Bartos** (Austin), **Gary Homan** (Corpus Christi) and **Sharon Zambito** (New Orleans) will demonstrate. Helen Osteen is the ICES Area IV Alternate Representative.

February 23-24, 2008 ~ That Takes the Cake! Cake and Sugar Art Show, Austin. Check <http://www.allinonebakeshop.com/documents/CapConf2008rulesandregistration.pdf>

for the rules. So far the line-up of demonstrators includes [Earlene Moore](#), [Nicolas Lodge](#) and [Bronwen Weber](#). They may have a few other big name demonstrators as well!

April 6, 2008 ~ ICES Area I Day of Sharing, Midland/Odessa area. Our theme is "West Texas Weddings." Details in the January issue.

April 6, 2008 ~ Southeast Texas Cake Club Day of Sharing, Winnie-Stowell Community Center in Winnie. [Jennifer Dontz](#) will be demonstrating.

April 7-8, 2008 ~ Jennifer Dontz will teach in Winnie. More information later.

April 20, 2008 ~ ICES Wedding-Themed Day of Sharing, Arlington.

September 7, 2008 ~ Houston Cake Club Day of Sharing. [Debbie Brown](#) is the lead demonstrator, and she will be teaching four days of classes, September 8th to September 11th. Subject matter will be decided at a later meeting.

Logo Contest

The logo we use on the front page of the newsletter does not belong to the Houston Cake Club, and we do not have permission to use it.

Logo designs need to be submitted before the end of November so the winner can be announced in January. The drawings will be in the December newsletter. You can vote by email or by mail, and can only vote one time.

You can email your drawings to Helen@OsteenJewelry.com or mail them to PO Box 891473, Houston, TX 77289.

October Events

[CJ Clay](#) demonstrated a very cute Halloween cake with a tree and witch.



frightening

For the tree, CJ cut about an inch off the bottom of a pointed ice cream cone. To my surprise, he was able to cut it fairly straight with a pair of scissors. I have always tried to break the cone away to leave what I wanted.

Four straws form the trunk and branches of the tree. Use one straight straw and three bendable straws and stick them into the cake inside the bottom of the ice cream cone. Pipe brown buttercream icing with a tip 199 to give the tree shape and form. Pipe two arms and a nose with brown icing, and a red mouth. Pipe eyes with white icing and add black dots. You can make the tree friendly or



You could use the same technique with green icing to make a tall cactus.

For the witch, CJ used the top part of the cone, and covered it with black buttercream icing. You can use a spatula or pipe with a small star tip.

The head was molded of green fondant. The eyes and mouth were depressed and the nose was pulled out. The eyes were piped with white and red buttercream.

Pipe the witch's hair with orange buttercream. You could use a small star tip or the grass tip, #233. Use the very top of a pointed ice cream cone or a bugle for the hat, and cover with black buttercream.

These same techniques could be used on cupcakes by using small thin pretzels for the tree and bugles for the pointed cones of the witch.

Thanks for the great demo, CJ.

Helen Osteen

Club T-Shirts

Houston Cake Club was well-represented at the Frost-a-Tiers Day of Sharing in Sugar Land. **Kathy Brinkley, Dena Bryngelson, Rosa & Domingo Castro, C J Clay, Lori Gust, Marlene Hollier, Yvette Humbert, Jan Hutto, Susie Jahn, Cathy Nance, Helen Osteen, Betty Perrin, Susie Rasmussen, and Denise Talbot** all attended.

I encourage each of you to wear your Houston Cake Club T-shirts to other Days of Sharing. We ask other clubs in Texas to support our Day of Sharing by including the event in their newsletter and on their websites. This year we had people from Austin, Corpus Christi, Dallas/Fort Worth, and San Antonio, and we want them to know we are supporting their events.

Member News

Please welcome our new members, **Martha Gomez**, and **Valerie Pedroza**.

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 (4th Tuesday of the month from 10 AM to noon)
- Christmas Lunch, December 11th at Chabuca's
- Maisie Parrish's classes January 21-23rd.

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

Log on www.HoustonCakeClub.com to access membership and class registration information.

We accept PayPal through 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, or you can print the forms from our website.

ICES Conventions

July 17-20, 2008; Orlando, Florida
July 30-August 2, 2009; St Charles, Illinois
2010; San Diego, California
2011; Charlotte, North Carolina

Christmas Cupcakes

Smile from Santa Cupcakes



Ice cupcake smooth in flesh with spatula. Outline and pipe in tip 2 mouth in black (smooth with finger dipped in cornstarch). Add tip 2 string eyes in black and tip 3 dot nose in flesh. Pipe tip 3 outline moustache in white. Pipe tip 12 band hat in Red-Red/Christmas Red combination. Add tip 3 zigzag fur on hat in white; pipe tip 3 dot pompom. Pipe tip 3 c-motion beard in white.
www.wilton.com

Wreath Cupcakes

Ice cupcake smooth in flesh with spatula. Outline and pipe in tip 2 mouth in black (smooth with finger dipped in cornstarch). Add tip 2 string eyes in black and tip 3 dot nose in flesh. Pipe tip 3 outline moustache in white. Pipe tip 12 band hat in Red-Red/Christmas Red combination. Add tip 3 zigzag fur on hat in white; pipe tip 3 dot pompom. Pipe tip 3 c-motion beard in white.
www.wilton.com



Gem Shoe Cutters

Sandy has 15 sets at \$21.88 plus postage. Please contact Sandy if you are interested.
Phone: (979) 236-5213, sangail3@yahoo.com



The Batter Splatter Newsletter

December 2007

Volume 4 Issue 11

The Houston Cake Club, P. O. Box 891473, Houston, TX 77289
Phone: (832) 687-3020 Fax: (281) 474-9296
www.thehoustoncakeclub.com email: info@thehoustoncakeclub.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

Meeting is December 11th at 11 AM at Chabuca's Steaks & Rotisserie

The address is: 316 W Nasa Rd 1, Webster TX 77598. Phone: (281) 554-8000.

Please RSVP no later than noon Monday, 12/10/07. Helen Osteen, Phone: (713) 204-3218, helen@osteenjewelry.com We need to let Chabuca's know how many will be there.

There will be no business meeting or demonstration this month, but please join us for lunch and fellowship. This is the one time each year when the club gives back to the members, and we would like for this year to be extra special.

We will have a gift exchange if you would like to participate. The gifts should be between \$10 and \$15. Please bring them wrapped or concealed in a gift bag.

There will be no gifts to charity this year.

If you bring a guest, please be prepared to pay for their meal. The club pays for members only.

President's Message

Merry Christmas, Sugar Friends,

I love Christmas time and I am sure you do too! There are so many ways to celebrate Christmas with sugar!! When people think of Christmas one of the first things that come to

mind is cookies, cakes, pies, candy and food of all sorts. Christmas revolves around people and people revolve around that cookie jar! I have seen some darling Christmas cakes and cookies on the web. They are so much fun to do and I hope that everyone gets to try out something new this year. I am going to make something special to take to our family reunion that we are planning. All of my mother's family will be there and we are so excited about it. I will be combing through the web trying to find just the right recipes and design ideas to make something that everyone will enjoy!

When I was a little girl, my aunt Ann would always bring fudge and divinity at Christmas. It was always such a treat! There would be pies and cakes galore and each was made with love by my mom, my aunts, and my grandmother, but the crowning glory at our holidays was my grandmother's fruit salad. It was to die for and I will be taking it to the reunion especially for my cousin David, who is hosting for us.

Christmas is a time for giving and sharing. Christmas is also a time to count our blessing and to give thanks to Lord. I have so many things to be thankful for this year. I have already received all the presents I need when my nephew came home and my husband is here to celebrate with me.

Often the real meaning of Christmas gets lost in the wrapping paper, tinsel, lights and shopping. Take time this year to remember why we celebrate Christmas and the things that are so important – our family and friends. Remember it is such a blessing to give to others and see the joy on their faces. A kind word, a soft touch to those who may need that touch of friendship can sometimes make all the difference in the world to them and to you. Jesus gave us a great example of loving each other, looking for the best in people instead of the worst, and uplifting those who need uplifting. I hope and pray that each and every one of you have a wonderful Christmas full of hope, faith, charity, love and laughter.

God bless you all,

Denise Talbot

Birthday & Anniversary Wishes

Happy Birthday to **Danielle Cox** (January 10th), **Debra Lawson** (January 11th), **Armandina Darwish** (January 16th), **Ira Jackson** (January 28th), and **Christine Ocon** (January 29th).

Happy Anniversary to **Barbara & Larry Hawkins** (January 19th).

Monthly Demos and Refreshments

Contact Pat Wiener at (713) 962-5478, or email Helen@OsteenJewelry.com to let one of them know what month and what you want to do.

	Demonstration	Refreshments
Dec 2007	No demonstration	Christmas luncheon
Jan 2008	Pat Daigle – making a cake stand	

Upcoming Events

January 15, 2008 ~ Houston Cake Club meeting was changed because Maisie Parrish will be teaching a class during our regular meeting day.

January 20, 2008, 9:00 to 4:00, Maisie Parrish & Toba Garrett - A Day with the Diva's, at the Houston Grand Plaza Hotel, 8686 Kirby Dr, Houston, TX 77054. ~ Spend the day with 2 cake decorating Divas - Maisie & Toba. Maisie will spend the morning creating an oh, so loveable character on top an adorable cake. Too cute for words, check out the picture on the web. A break for lunch and Toba will wow us all afternoon with fabulous freehand and brush embroidery techniques and her marvelous cookies she's so famous for. Don't miss out! Raffle and vendors, too! **Seating will be assigned when registration is received.** Space is limited. Early registration is \$90.00 which includes lunch. For more info: <http://www.Go2TheCakePlace.com/events.htm>, email: info@Go2TheCakePlace.com, or call Lori (281) 733-6080.

January 21, 2008 ~ Maisie Parrish Puppy Love class is full.

January 22, 2008 ~ Maisie Parrish, Ballet Group class at Larry's Arts & Crafts. We have one space left. Check out her website <http://www.maisieparrish.webeden.co.uk/>

January 23, 2008 ~ Maisie Parrish's bride and groom class is full.

February 1, 2008 ~ Online registration for ICES 2008 will begin one month early. Check out the website, www.ices.org



February 10, 2008 ~ ICES Area IV Day of Sharing, 1401 Holland Ave, Galena Park. Our theme is "Valentine." Mark the date. **Jo Ellen Simon** will be the lead demonstrator, and she will be leading a 2-day workshop following the Day of Sharing. **Jennifer Bartos** (Austin), **Gary Homan** (Corpus Christi), **Cap Prachyl** (Abilene), and **Sharon Zambito** (New Orleans) will demonstrate. These ladies are extremely talented and we are so fortunate to have them all right here in Houston. Helen Osteen is the ICES Area IV Alternate Representative. If you have any questions, please contact helen@osteenjewelry.com or (713) 204-3218.

February 11-12, 2008 ~ Jo Ellen Simon will be teaching classes at Larry's. Jo Ellen devoted 4 years to the show cake we saw in Omaha this summer. It was absolutely awesome. Her gum paste figures were impeccable. ~ These classes are sponsored by ICES Area IV, and are not affiliated with the Houston Cake Club. You do not have to be a member of ICES to take the class. Jo Ellen is going to teach the extension work and floating collar and the color flow greeting card, in addition to either buttercream borders or buttercream transfers. The final decision has not been made. ~ As usual, we will limit registration to twenty (20) students. Registration for the 2-day class will be \$200, including lunch. A supply list will be sent to the folks that register. If you have any questions, please contact helen@osteenjewelry.com or (713) 204-3218.

February 23-24, 2008 ~ That Takes the Cake! Cake and Sugar Art Show, Austin. Check <http://www.allinonebakeshop.com/documents/CapConf2008rulesandregistration.pdf> for the rules. So far the line-up of demonstrators includes **Earlene Moore**, **Nicolas Lodge** and **Bronwen Weber**. They may have a few other big name demonstrators as well!

April 6, 2008 ~ ICES Area I Day of Sharing, Midland/Odessa area. Our theme is "West Texas Weddings." Details in the January issue.

April 6, 2008 ~ Southeast Texas Cake Club Day of Sharing, Winnie-Stowell Community Center in Winnie. **Jennifer Dontz** will be demonstrating.

April 7-8, 2008 ~ Jennifer Dontz will teach in Winnie. More information later.

April 20, 2008 ~ ICES Wedding-Themed Day of Sharing, Arlington.

September 7, 2008 ~ Houston Cake Club Day of Sharing. **Debbie Brown** is the lead demonstrator, and she will be teaching four days of classes, September 8th to September 11th. Subject matter will be decided at a later meeting.

November Events

Yvette Humbert taught a Play Day on November 11th, and if you didn't attend, you missed something special. Yvette showed several types of pleating and draping, as well as appliqué and several ways to use luster dust on the appliqué pieces. We discovered that Yvette is a very gifted instructor, and we hope to have her teach her pillow cake this spring. We had tentatively selected March 23rd, but since that is Easter Sunday, we are trying to coordinate another day. We will discuss the dates at the January meeting.

Pat Wiener had planned to demonstrate her baby sac dress, but was unable to attend the meeting. Thank you to Tina Belden and Denise Talbot for filling in for her.

Helen Osteen

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 (4th Tuesday of the month from 10 AM to noon)
- Christmas Lunch, December 11th at Chabuca's Steaks & Rotisserie.
- Maisie Parrish's classes January 21-23rd.

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

Log on www.HoustonCakeClub.com to access membership and class registration information.

We accept PayPal through 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, or you can print the forms from our website.

ICES Conventions

February 1, 2008 ~ Online registration for ICES 2008 will begin one month early. Check out the website, www.ices.org

July 17-20,2008; Orlando, Florida
July 30-August 2, 2009; St Charles, Illinois
2010; San Diego, California
2011; Charlotte, North Carolina

Compound Butter

Compound butter is softened butter mixed with flavorful ingredients. For a quick and easy compound butter try making Parmesan-Herb Butter. Combine 1/2 cup softened butter, 1/2 cup Parmesan cheese, 1 tbsp snipped fresh parsley, 1 small clove garlic, pressed and 1/2 teaspoon coarsely ground black pepper. Serve with fresh-baked rolls, baked potatoes, steak, shrimp or vegetables.

Sandy Cook

Bread Pudding w/ Bailey's Irish Cream Sauce

6 to 8	Large	5-6" sweet rolls or 1 dozen donuts
3-1/2	C	Milk
2	C	Sugar
1	Tsp	Vanilla
1/2	C	Raisins
8	Oz	Crushed pineapple, undrained
4		Eggs, lightly beaten
		Bailey's Irish Cream Sauce
1	Bottle	Smucker's Vanilla Sauce
2	Tbsp	Bailey's Irish Cream

Preheat oven to 350°. Tear rolls into bite-size chunks to make 4-5 cups. Place rolls in large mixing bowl and add milk. Set aside and allow rolls to absorb the milk. When milk has been absorbed, add sugar, vanilla, raisins, pineapple and eggs. Stir gently until thoroughly incorporated. Pour mixture into 9x12" pan that has been well sprayed with Bakers Joy. Bake 45-55 minutes until golden brown on top and crusty around the edges. Serve warm with Irish Cream Sauce.

Bailey's Irish Cream Sauce. 1 bottle of Smucker's Vanilla Sauce (this is new) Pour this out into a bowl and add 2 Tbs. Baileys Irish Cream. Mix well and pour back into the bottle.

Carol brought this to the Houston Cake Club Day of Sharing.

Carol Beshears

Logo Contest

The drawings and pictures submitted for the logo contest are included with this newsletter. Many thanks to the members that entered the contest.

You can vote by email or by mail, and can only vote one time. If you vote by mail, please include your name and return address.

You can email your drawings to Helen@OsteenJewelry.com or mail them to PO Box 891473, Houston, TX 77289.

The winner will be announced at the January meeting.



1



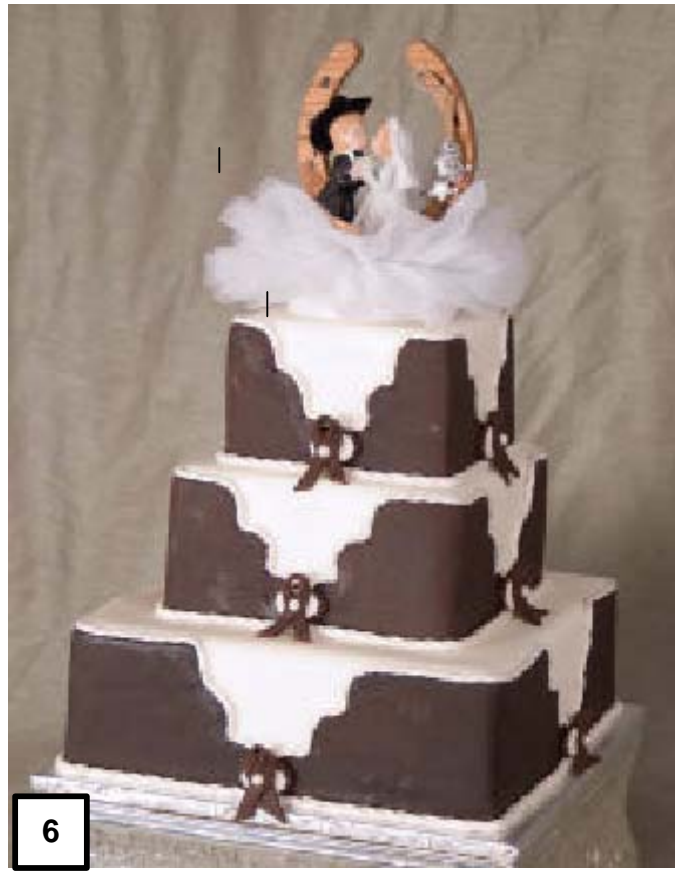
2



3



4



Houston Cake Club can be added to the pictures of the real cakes or we can put the words around it.





9



10

Houston Cake Club can be added to the pictures of the real cakes or we can put the words around it.



11



12



13



14

Houston Cake Club can be added to the pictures of the real cakes or we can put the words around it.



15



16