



# The Batter Splatter Newsletter

## January 2008

Volume 4 Issue 12

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

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

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

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

## Meeting is January 15<sup>th</sup> at 10 AM

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

### Membership Dues

**All membership dues expire January 31<sup>st</sup>.** If you have attended two or more events during 2007, 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](mailto:Helen@OsteenJewelry.com), or (713) 204-3218.

### President's Message

Happy New Year, Sugar Friends,

2008 is finally here and we rang in the New Year with a flurry of activity. There is always so much to be done in the New Year, but first we went to my mothers to have the traditional black-eyed peas and cabbage! I need all the health and prosperity I can get! Funny thing is I can never remember which one symbolizes what so I have an extra helping of each one!

I have many plans for the New Year. One of my New Year's Resolutions is to improve my skills as a sugar artist. Towards that goal I have decided to take several classes that are going to be right here in Texas! First off, the Maisie Parrish class on hand modeling the little bride and groom! Her work is outstanding and I know that my modeling skills will be honed in this class. Next I plan on taking classes at the Area 4 ICES DOS in February with Jo Ellen Simon. Jo Ellen is a lovely person that I was fortunate enough to meet in New Orleans and in Grapevine at the ICES conventions. Her work has won awards and brought

her many fans and I want to learn some of those techniques! I plan on taking a one day class with my good friend Earlene Moore in Austin at the end of February. Earlene is a master at the sugar crafts and is a wonderful person and fun to be around.

I plan on sharing my sugar art with others this year. I am going to demo in Arlington at an ICES DOS in April and at the ICES convention in Florida. It is fun to learn new techniques and to share what one knows with others. I hope each one of you learn new skills and techniques this year that will further your goals as a sugar artist.

I made a resolution to get organized! I know that each of us has amassed a great deal of sugar toys and each one is for something we just couldn't live without! Well, my stash is overflowing two double closets and several drawers in my kitchen, space in the den and living room! When you start having trouble finding what you need when you need it, it is time to organize! I have spent a fortune on containers and whatnot and it works pretty well but I want it to be better! Hopefully, by the end of April, I will be able to lay my hands on each and every cutter, veiner, impression mat, etc. that I own!!

I hope this year is a prosperous and happy year for each of you and I look forward to seeing all of my friends growing in their quest to be the best sugar artist they can be.

Happy New Year!

*Denise Falbot*

## **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. The Houston Cake Club domain name is about to expire; need to renew.

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

*Denise Falbot*

## **Monthly Demos and Refreshments**

Contact Pat Wiener at (713) 962-5478, or email [Helen@OsteenJewelry.com](mailto:Helen@OsteenJewelry.com) to let one of them know what you would like to do.

### **Demonstration**

Jan 2008 Pat Daigle – making a cake stand

### **Refreshments**

Appreciation luncheon for Larry's employees; please use a disposable dish so you can leave the food item there. The employees are reluctant to come in the classroom while our meeting is in progress.

## Upcoming Events



**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 of 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](mailto:info@Go2TheCakePlace.com), or call Lori (281) 733-6080.

**January 21-23, 2008 ~ Maisie Parrish classes are full.**

**February 1, 2008** ~ Online registration for ICES 2008 will begin one month early. Check out the website, [www.ices.org](http://www.ices.org)



**February 10, 2008 ~ ICES Area IV Day of Sharing**, Shafaii Party and Reception Center, 1401 Holland Ave, Galena Park. Our theme is *Valentine*. Demonstrators are: **Jennifer Bartos** (Austin), **Gary Homan** (Corpus Christi), **Cap Prachyl** (Abilene), **Sharon Zambito** (New Orleans), and **Jo Ellen Simon** (Nebraska) will demonstrate. What a line up!

Helen Osteen is the ICES Area IV Alternate Representative. If you have any questions, please contact [helen@osteenjewelry.com](mailto:helen@osteenjewelry.com)

[om](http://www.osteenjewelry.com) or (713) 204-3218.

**February 11-12, 2008 ~ Jo Ellen Simon** classes at Larry's Arts & Crafts, Pasadena. Jo Ellen devoted 4 years to the show cake we saw at ICES in Omaha this past 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 extension work and floating collar, the color flow greeting card, and buttercream borders. ~ 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](mailto: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. Demonstrators are: **Autumn Carpenter, Nicholas Lodge, Earlene Moore, Steven Stellingwerf,** and **Bronwen Weber.**

**March 7-10, 2008 ~ ICES Midyear, St Charles, Illinois.**

**April 6, 2008 ~ ICES Area I Day of Sharing,** to be held at **PLAZA INN**, 4108 N Big Spring, Midland, TX. Featured demonstrators are **Carol Fouts** (a 3-D M&M figure), **Earlene Moore** – (groom's cake decorating), **Helen Osteen** (gingerbread for all seasons), and **Cap Prachyl** - a surprise! **Carol Fouts** will conduct a workshop on April 7<sup>th</sup>. Class will include baby shoes and high heels, to include the drying stand. The baby shoes will be Mary Jane's, high top walking shoes, tennis shoes, cowboy booties, and a pair of lacey type Victorian booties. The high heels will be Carol's signature shoes - too cute for words!

**April 20, 2008 ~ ICES Wedding-Themed Day of Sharing,** to be held at Celebrations, Receptions & Parties, 2220 W Park Row Dr, Suite B, Pantego, TX 76013. Demonstrations by **Dena Bryngelson, Edward Frys, Martha Hebert & Becky Guidry, Tammy Strobel** and **Denise Talbot.**

**April 21-22, 2008 ~ Martha Hebert & Becky Guidry, Two Sweet Sisters,** will teach you how to create a breathtaking design for a bride's cake that incorporates spherical cakes, gum paste and fondant flowers, swags, stripes and other creative accents as well as a unique sugar topper. In addition, create a variety of fondant/gum paste embellishments, take notes on new painting tips and learn how to expand the original design. ICES Members: \$250.00; after March 1st, \$350.00. Non-ICES Members: \$275.00; after March 1st, \$375.00. Classes will be held at Celebrations, Receptions & Parties, 2220 W Park Row Dr, Suite B, Pantego, TX 76013.

**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 8<sup>th</sup> to September 11<sup>th</sup>. Mark these dates! Subject matter will be decided at a later meeting.

## Birthday & Anniversary Wishes

**Happy Birthday** to **Maria Elena Aguirre** (February 6<sup>th</sup>), **Judy Myers** (February 10<sup>th</sup>), **Sabrina Taylor** (February 10<sup>th</sup>), **Maria Gonzalez** (February 13<sup>th</sup>), **CJ Clay** (February 15<sup>th</sup>), **Sandy Deppisch** (February 15<sup>th</sup>), **Jan Hutto** (February 17<sup>th</sup>), **Eliamar Villarreal** (February 18<sup>th</sup>), **Eunice Estrada** (February 21<sup>st</sup>), **Deborah Frances** (February 21<sup>st</sup>), **Denise Talbot** (February 24<sup>th</sup>), **Susan Spence** (February 25<sup>th</sup>).

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

## December Events

We had 27 at our Christmas luncheon at Chabuca's. There was good food and great fellowship. There was no formal meeting.

We presently have 89 members, and 77 active members.

*Helen Osteen*

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

- our monthly meeting (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- Play Days held on Sunday afternoon
- Maisie Parrish's classes January 21-23<sup>rd</sup>.
- Day of Sharing, September 7, 2008 – mark that date.

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

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

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## Logo Contest

Congratulations to Dena Bryngelson, who submitted the winning logo.

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

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

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

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

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

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



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

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

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

Pat Wiener is scheduled to demonstrate.

### Membership Dues

**All membership dues expired January 31<sup>st</sup>.** If you have attended two or more events during 2007, 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](mailto:Helen@OsteenJewelry.com), or (713) 204-3218.

### Election Information

Officers were nominated during the January meeting. The annual election of officers will be held in February, with installation following the election, February 26<sup>th</sup>, 2008.

**Lori Gust** and **Pat Wiener** are running for President, **Kathy Brinkley** is running for Vice President, **Helen Osteen** is running for Treasurer, and **Jan Hutto** is running for Secretary.

All elections shall be by secret ballot either by being present at the meeting, email, or mail. Outcome will be determined by a majority vote.

If you cannot attend the meeting, ballots may be returned to **Helen Osteen** either via US Mail or email no later than **February 25<sup>th</sup>**. Email address: [helen@osteenjewelry.com](mailto:helen@osteenjewelry.com)

If your membership is current, a ballot is attached to this newsletter. If you mail your ballot in, please complete the return address on the envelope so I can record your vote.

Membership dues must be current for your ballot to be counted. A voting member shall be in good standing for at least 30 days before being eligible to vote.

If your dues are not current, this will be your last newsletter.

## Meeting Agenda

1. Welcome – new & old
2. Minutes of Last Meeting
3. Treasurer's Report
4. Old business
  - a. Election of Officers
  - b. Select a date for Yvette Humbert's pillow class
  - c. Other old business
5. New business
  - a. Select class material for Debbie Brown classes

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

*Denise Talbot*

## Monthly Demos and Refreshments

Contact Kathy Brinkley [cakekat@aol.com](mailto:cakekat@aol.com) or Helen Osteen [Helen@OsteenJewelry.com](mailto:Helen@OsteenJewelry.com) to let one of them know what you would like to demonstrate, or sign up at the meeting.

	<b>Demonstration</b>	<b>Refreshments</b>
Jan 2008	Pat Wiener	Pat Wiener

## Upcoming Events

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## Birthday & Anniversary Wishes

**Happy Birthday** to **Sharon Aubry** (March 3<sup>rd</sup>), **Jovita Escobedo** (March 13<sup>th</sup>), **Twez Shewmake** (March 13<sup>th</sup>), **Jenifer Carlos** (March 14<sup>th</sup>), **Tina Belden** (March 20<sup>th</sup>), and **Alice Lopez** (March 31<sup>st</sup>),

**Happy Anniversary** to **Cathryn & Bruce Carmichael** (March 27<sup>th</sup>).

## January Events

We had 29 at our January meeting. Pat Daigle demonstrated a fondant cake stand she saw Jo Ellen Simon demonstrate at Texas ICES. With special permission, the handout is included in this newsletter.

Maisie Parrish taught three classes in January, and all three classes were filled to capacity. She is the author of several character and novelty cake books. She is definitely the "queen of characters," and the classes were a lot of fun.

We presently have 99 members, and 82 active members.

*Helen Osteen*

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## **Cake Scrap Cookies**

8	C	Firmly packed cake crumbs
1	Tsp	Baking powder
1	C	Solid all-vegetable shortening
1	C	Granulated sugar
4	Large	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 as desired. Drop by rounded teaspoons onto lightly greased cookie sheet.

Bake for 13-17 minutes or until edges are a light golden brown. Cool 2 minutes and remove from cookie sheet. Continue to cool on cooling grid.

- 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 of chopped almonds.
- Lemon cake scraps swirled with raspberry filling and topped with confectioners' 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.

Makes about 8 dozen cookies

<http://www.wrenscottage.com/kitchen/recipes/cookie/scrapcookies.php>

## Fondant Cake Stand

### List of Supplies

Fondant – amount depends on size of stand

Piping Gel

Small angled spatula

Rolling pin

Powdered sugar

Medium size paintbrush

Ruler

Water

Various molds, cutters, & embossers

Exacto knife

Pizza cutter

Gold luster dust

Vodka or lemon extract

Clay gun

3-inch tall Styrofoam dummy by however wide you wish the base to be

¼ inch thick plywood base same size as Styrofoam, glued to Styrofoam

4 – 1 inch long pieces of doweling for legs glued to plywood base close to edge evenly spaced apart

Thinly coat Styrofoam dummy with piping gel. Knead Fondant until soft and pliable. Dust work surface with powdered sugar and roll out fondant. Reposition fondant frequently to prevent sticking while rolling out. When desired size is achieved place dummy upside down on fondant and with pizza cutter cut around dummy.

Carefully place dummy right side up with cut out fondant on the top. Knead fondant again and roll out a wide strip. If you have a pasta machine use it to produce a strip wide enough and long enough to go around dummy. If no pasta machine, roll, measure, and cut by hand. After strip is cut, roll up. Carefully hold roll against side of dummy and unroll to cover sides, trim and smooth.

You are now ready to decorate your stand. (The reason I cover the dummy this way instead of like covering a cake is because I want a sharp clean edge, not rounded.) You can use embossers, cutters, and molds to decorate the stands sides. Attach molds or cut outs with a small amount of water. When finished, use the clay gun to put a nice bead of fondant around the top edge to cover the seam.

Mix gold luster dust and alcohol – Vodka or lemon extract to make a paint. Paint top and sides of base.

*Jo Ellen Simon*

## Fondant Cake Stand

Make a fondant covered cake stand that looks just like the expensive silver \$150 ones but costs a LOT less. It is strong enough to display a beautiful wedding cake on. How cool is that?



Jo Ellen Simon made this cake stand to display a cake at the Oklahoma Sugar Art Show.

She taught two days of classes here at Larry's Arts & Crafts, immediately following the Texas ICES Day of Sharing in Galena Park. Jo Ellen taught a floating gumpaste collar with brushed embroidery, precise and artistic extension work, buttercream borders and side designs, and unique and beautiful color flow cards.

If you ever have the opportunity to take a class with Jo Ellen, I would highly recommend that you do so. She is an extremely talented lady, and an excellent teacher.

*Helen Osteen*

# The Houston Cake Club

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PO Box 891473  
Houston, TX 77289

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

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

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

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

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

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

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

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

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# Houston Cake Club Ballot

## Election of officers for 2008 - 2009.

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### President

Lori Gust

Pat Wiener

### Vice-President

Kathy Brinkley

### Treasurer

Helen Osteen

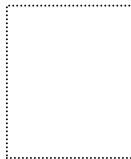
### Secretary

Jan Hutto

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Helen Osteen  
Houston Cake Club  
2502 Esther Ave.  
Pasadena, TX 77502-

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## March 2008

Volume 5 Issue 2

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

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

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

**Kathy Brinkley** will demonstrate easy gumpaste flowers you can make ahead of time. The flower technique in the right picture is used by Nicholas Lodge in his French purse cake, and was demonstrated by Gary Homan at the Texas ICES Area IV Day of Sharing in Galena Park, February 10<sup>th</sup>.



### President's Corner

Hello! We are in a time of positive change. The cold and blustery days of winter are replaced by the warmth and sunny times of spring. As freshness and new growth are sprouting up all around us, we, too, have changes as we head into our 5<sup>th</sup> year as a club. Our newly elected board of President Lori Gust, Vice-president Kathy Brinkley, Treasurer Helen Osteen and Secretary Jan Hutto are popping up with some fresh ideas. Let's all be inspired by nature and turn our thoughts to flights of fancy and fun in sugar.



Talk about inspiring, Kathy Brinkley will be leading the way this month with her demo on quick & easy flowers and butterflies. (Check out the examples in this newsletter and on our website [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com).) Who will we be inspired by next month? Could it be you? Enthusiasm is contagious so..... come on, join in... it's Spring!

*Lori*

## Officers for 2008-2009

Office	Office	Email Address	Phone
President	Lori Gust	<a href="mailto:cakes@Go2TheCakePlace.com">cakes@Go2TheCakePlace.com</a>	281-733-6080
Vice President	Kathy Brinkley	<a href="mailto:cakekat@aol.com">cakekat@aol.com</a>	281-448-2952
Secretary	Jan Hutto	<a href="mailto:pookie48@sbcglobal.net">pookie48@sbcglobal.net</a>	281-370-6000
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	713-204-3218

## Monthly Demos and Refreshments

Contact Kathy Brinkley [cakekat@aol.com](mailto:cakekat@aol.com) (281) 448-2952 to let her know what you would like to demonstrate, or sign up at the meeting.

	Demonstration	Refreshments
March	Kathy Brinkley; gumpaste flowers	Jan Hutto
April		
May		
June		Maricela Vilchis
July		
August		
September		Maria Inafuku
October		
November	Heather Campbell; gingerbread	
December		
January 09		Larry's Appreciation Luncheon
February 09		

## Minutes of Board of Directors' Meeting

Houston Cake Club Board Meeting

Tuesday, March 4, 2008

Lori Gust, Kathy Brinkley, Helen Osteen, and Jan Hutto present

The purpose of this meeting was to decide on a course of action following the Houston Cake Club meeting on February 26, 2008.

- I. The incidents which took place at the general meeting on February 26, 2008 were:
  1. The President, Denise Talbot, demanded the electronic ballots be turned over to her. The confidentiality of the secret ballot was violated.
  2. As she reviewed them, she implied that Helen Osteen tampered with one or more of the ballots.
  3. Denise telephoned one member before the votes were officially counted, and told the member her vote had been changed, and asked the member how she voted.

4. The member made a formal written complaint to the Board.
- II. The board recommends the following possible solutions (of which the final decision will be made by a vote of the active Houston Cake Club members):
1. Membership to Houston Cake Club approved based on a formal written letter of apology to all members who voted electronically, to Helen Osteen (accused of ballot tampering), and an open letter to Houston Cake Club members for the breach of confidentiality.
  2. Deny Houston Cake Club membership to Denise Talbot for 1 year.
  3. Deny Houston Cake Club membership to Denise Talbot permanently (based on By-Law Article 1 Section 2).

Note: if you can not attend the meeting and would like to voice your vote on this issue, please email your choice to [Helen@OsteenJewelry.com](mailto:Helen@OsteenJewelry.com).

- III. The board feels that some type of safeguard needs to be enacted in order to prevent a repeat of the events of February 26, 2008. Therefore, we recommend the following:
1. The board recommends that John Hartley be appointed to the position of Parliamentarian. The purpose of this position will be to oversee Houston Cake Club meetings.
  2. The board also recommends that a Conflict Resolution Committee be formed. The purpose of this committee will be to resolve any future problems/conflicts active members may have.
  3. This committee will be headed by the Parliamentarian and will have (2) additional members nominated and elected by the Houston Cake Club active members.
    - a. The Conflict Resolution Committee (CRC) will meet only if the need arises.
    - b. The CRC will accept written statements from involved parties. These statements will be posted in the members-only section of the Houston Cake Club website.
    - c. The CRC will present its recommendations to the board. The board will review and vote on the CRC's recommendations.
    - d. In the event of a tie, the Parliamentarian will cast the deciding vote.
- IV. The Secretary will distribute a copy of the Houston Cake Club Constitution and By-Laws to all active members present at the general meeting on March 25, 2008. A copy will also be available by mail (upon request) and on the members only section of the Houston Cake Club website.

Meeting adjourned at 12:10 pm on March 4, 2008.  
Minutes recorded by Jan Hutto, Secretary.

*Jan Hutto*

## Meeting Agenda

1. Welcome – new & old
2. Minutes of Last Meeting
3. Treasurer's Report
4. Old business
  - a. Secret ballot breach
  - b. Select a date for Yvette Humbert's pillow class and set registration
  - c. Select charity for 2008
  - d. Other old business
5. New business
  - a. Select class material for Debbie Brown classes
  - b. Set registration for Debbie Brown classes
  - c. Set DOS registration rate
  - d. Set DOS committee assignments
  - e. Decide top raffle items for DOS.

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

*Lori*

## Upcoming Events

**April 6, 2008 ~ ICES Area I Day of Sharing**, to be held at **PLAZA INN**, 4108 N Big Spring, Midland, TX. Featured demonstrators are **Carol Fouts** (a 3-D M&M figure), **Earlene Moore** – (groom's cake decorating), **Helen Osteen** (gingerbread for all seasons), and **Cap Prachyl** - a surprise! **Carol Fouts** will conduct a workshop on April 7<sup>th</sup>. Class will include baby shoes and high heels, to include the drying stand. The baby shoes will be Mary Jane's, high top walking shoes, tennis shoes, cowboy booties, and a pair of lacey type Victorian booties. The high heels will be Carol's signature shoes - too cute for words!

**April 6, 2008 ~ Southeast Texas Cake Club Day of Sharing**, to be held at the Winnie/Stowell Community Building, 355 S. Park St., Winnie, Texas from 8:30 AM to 4:30 PM. Featured demonstrators will include: **Jennifer Dontz**, **Sharon Zambito**, **Jovi Escobedo**, **Sheila Brooks**, **Dena Bryngelson** and **Edward Frys**. Breakfast and lunch will be served. Early registration is \$35. After March 25<sup>th</sup>, registration will be \$40, and you can pay at the door. Visit the [Southeast Texas Cake Club](#) website for more information.

**April 14-15, 2008 ~ Martha Hebert & Becky Guidry, Two Sweet Sisters**, will teach their ball cake. Registration is \$235, with a deposit of \$100. Classes will be hosted by Frosting Creators, 3940 N Pan Am Expressway, San Antonio, TX. For registration, contact Daisy (210) 524-9670.

**April 20, 2008 ~ ICES Wedding-Themed Day of Sharing**, to be held at Celebrations, Receptions & Parties, 2220 W Park Row Dr, Suite B, Pantego, TX 76013. Demonstrations by **Dena Bryngelson**, **Edward Frys**, **Martha Hebert & Becky Guidry**, **Tammy Strobel** and **Denise Talbot**.

**April 21-22, 2008 ~ Martha Hebert & Becky Guidry, Two Sweet Sisters**, will teach their ball cake. ICES Members: \$250; after April 12<sup>th</sup>, \$350. Non-ICES Members: \$275; after April 12<sup>th</sup>, \$375. Classes will be held at Celebrations, Receptions & Parties, 2220 W Park Row Dr, Suite B, Pantego, TX 76013.

**April 22-24, 2008 ~ Debbie Brown** is teaching classes at CalJava International, 19521 Business Center Dr, Northridge, CA 91324. Out-of-town students, \$1,095, includes: 3-day hands on class, display dummies to take home, ingredients, tools to use, 4 nights/5 day accommodation, meals, and local transportation. Local students, \$845, includes: 3-day hands on class, display dummies to take home, ingredients, tools to use, and meals. [www.caljavaonline.com/classes1.htm](http://www.caljavaonline.com/classes1.htm)

**July 31-August 3, 2008 ~ California Cake Camp 2008**, Las Vegas, NV. For more information, [www.cacakeclub.org](http://www.cacakeclub.org)

**September 7, 2008 ~ Houston Cake Club Day of Sharing.** **Debbie Brown** will demonstrate, and teach classes, September 5<sup>th</sup> to 6<sup>th</sup>, and September 8<sup>th</sup> to 11<sup>th</sup>.

**September 27-28, 2008 ~ Oklahoma State Sugar Art Show**, Tulsa, OK. [www.oklahomasugarartists.com](http://www.oklahomasugarartists.com)

## Birthday & Anniversary Wishes

Our membership records did not reflect any April birthdays.

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

## New Members

We would like to recognize the people that have joined this year. Then each month, we will recognize the ones that joined since the last newsletter. Please welcome Sharon Aubry, Mytala Ausbrooks, Jennifer Carlos, Linda Carnabuci, Suzy Fernandez, Brenda Fox, Brittani Garcia, Claudia Hurt, Carolyn Murphy, Jeanette Namarahu, Dee Robertson, Alma Rodriguez, and Linda Williams.

## February Events

We had 28 at our February meeting. **Pat Wiener** demonstrated fancy buttercream borders from the Jo Ellen Simons class, and added a few things of her own.

All membership expired January 31<sup>st</sup>, and we presently have 61 members, with 51 active members.

*Helen Osteen*

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

- our monthly meeting (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- Play Days held on Sunday afternoon
- Day of Sharing, September 7, 2008 – mark that date.

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

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

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

If you prefer to pay by check and need the appropriate forms, either call (713) 204-3218, and leave a voice mail message, or email [Helen@OsteenJewelry.com](mailto:Helen@OsteenJewelry.com), or you can print the forms from our website.

## Oven for Sale

NuVu UB-6 Oven for Sale, used approximately 5 years. Very clean, 6 rack. For sale \$1,100. Susie Araya, (713) 278-2576; [KIEFER9@aol.com](mailto:KIEFER9@aol.com)

## ICES Conventions

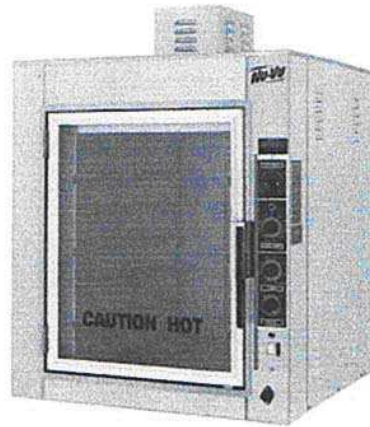
July 17-20, 2008; Orlando, Florida

July 30-August 2, 2009; St Charles, Illinois

August 12-15, 2010; San Diego, California

Aug 4-7, 2011; Charlotte, North Carolina

### UB-6T NU-VU Tabletop Oven UB-6T



**CONSTRUCTION:**

- Welded stainless steel
- Fully insulated
- Control panel accessible through front and side of unit
- Heating elements accessible inside of cabinet and through side

**CONTROLS:**

- Solid state controls
- Indicator light for thermostat
- Four speed fan switch
- Microswitch fan motor cut-off

**DOOR SWING:** • Oven: 24-1/4"

**CLEARANCE:**

- Allow four inches on each side and back of unit.

**SERVICE CONNECTIONS:**

- Unit is shipped from factory to be hard wired on site. Single phase uses three wire system. Three phase uses four wire system.
- 208 or 240 Volt single or three phase is standard. Please specify at time of order.
- If the internal steam option is selected, the waterline should be 1/4". A water softening and filtration system should be used to minimize mineral build-up.

**SHIPPING WEIGHT:**

- 400 Pounds, FOB Menominee, MI 49858

**DIMENSIONS:**

	Height	Width	Depth
Exterior	50"	32"	34-3/8"
Interior	28-1/2"	18-1/4"	28-1/4"

**CAPACITY:**

	18"x26" Sheet Pans	13"x18" Sheet Pans	Spacing
Oven	6	12	4-1/4"

**ELECTRICAL:**

	208/1	208/3	240/1	240/3
Amp Draw	42.5	35	37	30.5

**UB-6T Tabletop V-Air® Oven**

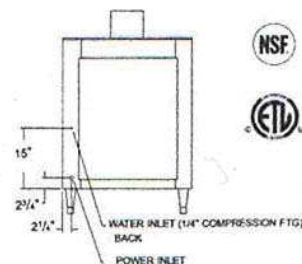
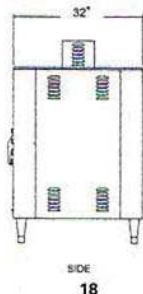
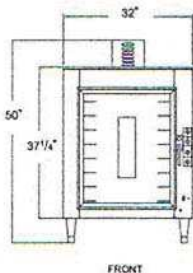
**STANDARD FEATURES:**

- V-Air® technology
- Stainless steel construction
- Stainless steel legs (6")
- Full view tempered glass door
- Silicone rubber gasket on door
- Flush mount, lift off, no sag door
- Steam vent

**BASIC UNIT LIST PRICE: ..... \$7,522.00**

**OPTIONS:**

- Internal Steam .....\$860.00
- Cook'n Hold .....\$668.00
- Solid Door .....\$470.00
- Two Speed Fan .....\$255.00
- Large Vent .....\$300.00
- Cart with Panslides (153-0550-PS) .....\$1,308.00
- Cart without Panslides (153-0550-NP) .....\$1,153.00
- Stand with Panslides (153-0510-PS) .....\$1,308.00
- Stand without Panslides (153-0510-NP) .....\$1,153.00



## Debbie Brown classes



Subject matter and registration fees will be decided at the March meeting. If you cannot attend the meeting, email [Helen@OsteenJewelry.com](mailto:Helen@OsteenJewelry.com) and let her know which selection you would like to see (1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> choice).

Figure 1 Small Girl

Figure 2 Sculpted dog





Figure 3 Motor Show

Figure 4 Vintage Car





figure 5 Noah's Ark

NOTE: The animals from both these pictures will be combined into one class. These animals would be ideal for childrens' cakes, shower cakes, etc.

Figure 6 Jungle







Figure 7 Sugar Shoes

Figure 8 Teddy



## **Constitution and Bylaws**

The Members Only section of the website contains The Houston Cake Club Constitution and Bylaws. A copy is included with this newsletter.

### **Constitution**

#### **Article 1 - Name**

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

#### **Article 2 – Purpose**

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

#### **Article 3 – Membership**

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

#### **Article 4 – Meetings**

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

#### **Article 5 – Dues**

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

#### **Article 6 – Officers**

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

#### **Article 7 – Quorum**

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

#### **Article 8 – Amendments**

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

## **By-Laws**

### **Article 1 - Membership**

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

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

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

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

Section 5 – All members will earn a discount card after attending two Houston Cake Club sponsored events within the previous twelve (12) months. Events include: meetings, Days of Sharing, classes, Play Days, and any other Club sponsored event.

### **Article 2 – Dues**

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

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

### **Article 3 – Meetings**

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

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

Section 3 - An Annual Meeting shall be held in February of each year for the purpose of election of officers, identifying the charity to support and any other business to be

conducted on an annual basis. Current members shall be notified of the location and date of the annual meeting in the January newsletter.

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

#### **Article 4 – Election of Officers**

Section 1 – The officers of this club shall be President, Vice President, Secretary and Treasurer. No elected officer may hold more than one office at a time.

Section 2 – Nominations shall be made from the floor in January of each year and shall present only the names of active members who have consented to serve if elected in February. Any nominated member must have been a member for at least 6 months. All elections shall be by secret ballot either by being present at meeting, email, or mail with a majority vote.

Section 3 – The annual election of officers will be held in February, with the installation following the election.

Section 4 – If any officer leaves the Club during the term of office, nominations for the vacant office will be received from the floor during the meeting that the vacancy was announced. The final vote will be taken by secret ballot at the next regular meeting.

Section 5 – Officers shall hold a two-year term. Unless they fill a vacated position, they may serve the remainder of the term, plus another 2 years, if the members so elect them.

#### **Article 5 – Duties of the Officers**

Section 1 – The President shall preside over the meetings and appoint committees as required.

Section 2 – The Vice President will assume the duties of the President in her/his absence, or upon resignation. The Vice President does not automatically become President the following year. The Vice President also acts as Program Director by scheduling hostesses/hosts (someone to furnish refreshments) and demonstrations for the monthly meetings.

Section 3 – The Secretary will take the minutes of the Club meetings, and transmit a duplicate copy, as presented to the members at the following meeting, to the President.

Section 4 – The Treasurer will receive and disburse, with the approval of the Club, all Club funds (two signatures shall be required on all disbursed checks); keep an accurate record of all transactions; shall make financial reports to the Club at each monthly meeting, with a duplicate copy of the report to the presiding official; shall present a quarterly financial report in writing through the newsletter; shall have the accounts audited yearly in the month of February by an auditing committee consisting of not less than two (2) members. Should the office of Treasurer be vacated before their term expires, the books will be audited by the auditing committee before the newly-elected Treasurer takes office.

**Article 6 – Committees**

Section 1 – Committee Formation

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

Section 2 - Committees

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

Newsletter  
Program  
Sunshine  
Membership  
Scrapbook  
Registration & Raffle  
Phone  
Nominating  
Historian

**Article 7 – Service Project**

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

**Article 8 –Dissolution**

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

**Article 9 – Amendments**

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

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# The Batter Splatter Newsletter

## April 2008

Volume 5 Issue 3

**The Houston Cake Club, PO Box 891473, Houston, TX 77289**  
Phone: (281) 733-6080 Fax: (281) 474-9296  
[www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) email: [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com)

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

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

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



Mother's Day is right around the corner, and Lori will demonstrate quick flowers for Mom, a 3-D cake.



**Debbie Brown classes are 68% filled.**

Don't wait too long to register

## President's Corner

Spring is HERE! All the flowers and foliage are bursting. With Mother's Day just around the corner, it's a great time to get colorful with sugar. Last month Kathy showed us how to make some adorable and quick dimensional gumpaste flowers and butterflies.

This month I'll continue the colorful easy flower theme and show a quick dimensional vase with flowers done in buttercream. It's a great idea for anyone who enjoys flowers. Check out the pictures on our website and in the demo section of this newsletter.

We started something different last month with folks not only introducing themselves and where they are from but also telling everyone what their favorite type of sugar craft was. Although we are all here because of our love of sugar and decorating, it was interesting to see who else shared our particular favorite passion.

This month the question will be..... ***What technique would you most like to get more help or direction on to help you improve?*** Some examples might be lettering on cakes or wiring flowers. Think about it and let us know at the meeting.

You can also email me [info@houstoncakeclub.com](mailto:info@houstoncakeclub.com) if you're not able to attend. These make great Play Days, demos, and class ideas. Get those thinking caps on and see you at the meeting. Happy early Mother's Day to all...

*Lori*

## Meeting Agenda

- **Open – Welcome**
- **Minutes – Secretary**
  - Read
  - Approve
- **Treasurer's Report**
- **Pass around signup – demo & goodies**

### Old Business:

- Vote on charity for this year's Day of Sharing.
- Where we stand on registrations for Debbie Brown
- Where we stand on registrations for Yvette's pillow class
  - Who will get lunch
- Any other???

### New Business

- DOS location, price
- Sharing photo albums after the demo Roster based
- DOS - approval of spending amount for raffle prizes
  - Decide on top prizes
  - Who will be responsible for getting prizes
- Carol Foust teach bootie class

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

*Lori*

## Monthly Demos and Refreshments

Contact Kathy Brinkley [cakekat@aol.com](mailto:cakekat@aol.com) (281) 448-2952 to let her know what you would like to demonstrate, or sign up at the meeting.

	<b>Refreshments</b>	<b>Demonstration</b>
April	Hermelanda Garcia	Lori Gust: quick flowers for Mom
May	Debra Singletary	
June	Maricela Vilchis	
July		
August	The Jucker's	
September	Maria Inafuku	
October	Roxana Sharp	
November		Heather Campbell: gingerbread
December		
January 09	Larry's Appreciation Luncheon	
February 09		

## Birthday & Anniversary Wishes

**Happy Birthday** to **Rocio Gonzalez** (May 12<sup>th</sup>), **Heather Campbell** (May 20<sup>th</sup>), **Susie Araya** (May 22<sup>nd</sup>), **Nia Ambrose** (May 24<sup>th</sup>), **Yvette Humbert** (May 30<sup>th</sup>), and **Pat Wiener** (May 31<sup>st</sup>).

**Happy Anniversary** to **Lori & Mark Westerman** (May 13<sup>th</sup>), and **Susan & James Spence** (May 28<sup>th</sup>).

## New Members

Please welcome new members **Nia Ambrose** and **Kyleen Smith**. Both ladies are from Louisiana, and will be here for the Debbie Brown classes in September.

## March Events

We had 18 at our March meeting. **Kathy Brinkley** demonstrated easy gumpaste flowers you can make ahead of time.

We have 67 members, with 53 active members.



## Gumpaste Flowers & Nicholas Lodge Tulips

### Gumpaste Flower

FMM Bridal Lily cutters (3)  
Gumpaste or 50/50  
Sunflower center mold  
Dusting powder  
Ball tool  
Gum glue

If you ever need a quick gumpaste flower, this is it... You can make them different shapes, styles, colors and change the look of your cake. I used gumpaste, but you can use a gumpaste and fondant mixture (50/50).

### Flower

Roll out your gumpaste very thin, (# 3 or #4 on a pasta machine). Cut out flower and dust with dusting powder. (I usually cut several and put under plastic). Take your ball tool and gently go over all the edges of the flower flaring them out just a little. Do not press too hard or they will lose their shape. Go back over the flower and press a little harder with the ball tool, so they will curl up. Lay them on foam or flower former to dry. Shape the pedals of the flower the way you want them to dry. Make several of all the different sizes of cutters. You can attach a small ball of gumpaste to the back of the flower while it is still damp and insert a wire, so they can stand up on your cake.

### Centers for flowers

I used the JEM Cutters mold to make centers for a sunflower; it works very well. Cut out and gum glue them to the center of the flower.

### Tulip Flower and Stems

Tulip and leaf cutter – from the "Spring Flower" set of Patchwork cutters  
Gumpaste or 50/50  
Clay gun  
Dusting powders  
Gum Glue

### Tulip flower

Make a small ball of paste, mold into a cone, flatten and attach to the cake or board. Roll out your paste; rub a little Crisco on the edge of the cutter edge, cut out flower. Pick up flower with a pallet knife and put on dusting pad to dust with colors. I used CK Magenta for the top of the flower and CK Avocado luster dust for the base of the flower. For the stems of the tulip, you can use a clay gun or just pipe your stems. Using the clay gun, make enough stem for your flowers. Attach them where you will need them on your cake or board, attach flower.



## For Stems and Leaves

Roll out gumpaste, cut out leaves, pinch the leaf at the bottom, attach to stem and shape. Attach them with edible glue

This tulip flower was part of the "French Purse" class that I took with Nicholas Lodge. It will not be the last. He is an awesome instructor and I enjoyed his class tremendously. You can visit his web-site at [www.nicholaslodge.com](http://www.nicholaslodge.com)

*Kathy Brinkley*

## Upcoming Events

**April 20, 2008 ~ ICES Wedding-Themed Day of Sharing**, to be held at Celebrations, Receptions & Parties, 2220 W Park Row Dr, Suite B, Pantego, TX 76013. Demonstrations by **Dena Bryngelson, Edward Frys, Martha Hebert & Becky Guidry, Tammy Strobel** and **Denise Talbot**.

**April 21, 2008 ~ Louisiana ICES Day of Sharing**, Open Door Church, 1709 Dulles St, Lafayette, Louisiana

**April 21-22, 2008 ~ Martha Hebert & Becky Guidry, Two Sweet Sisters**, will teach their ball cake. ICES Members: \$250; after April 12<sup>th</sup>, \$350. Non-ICES Members: \$275; after April 12<sup>th</sup>, \$375. Classes will be held at Celebrations, Receptions & Parties, 2220 W Park Row Dr, Suite B, Pantego, TX 76013.

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**May 4, 2008 ~ Yvette Humbert** is teaching her pillow cake class. Learn how to carve and cover a pillow cake, make eyelet lace, how to gather and pleat gumpaste, and how to make a big fluffy bow. These techniques can be used to make a wedding, christening or birthday cake. Members \$60; non-members \$85. Class is 9 to 5 PM, with lunch provided. A supply list will be furnished.



**June 29, 2008 ~ Frosting Creators Day of Sharing**, San Antonio, TX

**June 30-July 4, 2008 ~ Eleanor Rielander** classes, Abilene. Eleanor will be teaching gumpaste flowers. For more information, please contact Cap Prachyl, (325) 698-2122, 2609 Bennett, Abilene 79605, or e-mail [alcapscake@ att.net](mailto:alcapscake@att.net)

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**September 7, 2008 ~ Houston Cake Club Day of Sharing.** More information in the next newsletter.

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- Day of Sharing, September 7, 2008 – mark that date.
- Debbie Brown's classes, September 5-6, and 8-11, 2008.

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

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## Officers for 2008-2009

Office	Office	Email Address	Phone
President	Lori Gust	<a href="mailto:cakes@Go2TheCakePlace.com">cakes@Go2TheCakePlace.com</a>	281-733-6080
Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	281-448-2952
Secretary	Jan Hutto	<a href="mailto:pookie48@sbcglobal.net">pookie48@sbcglobal.net</a>	281-370-6000
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	713-204-3218

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August 12-15, 2010; San Diego, California

Aug 4-7, 2011; Charlotte, North Carolina

---

## Red Velvet Cake Balls

1	Box	Red velvet cake mix (cook as directed on box for 13 x 9 cake)
16	Oz	Can cream cheese frosting
1	Pkg	Chocolate bark (regular or white chocolate)
		Wax paper

After cake is cooked and cooled completely, crumble into large bowl.

Mix thoroughly with 1 can cream cheese frosting. It may be easier to use fingers to mix together, but be warned, it will get messy.

Roll mixture into quarter size balls and lay on cookie sheet. Should make 45-50. You can get even more if you use a mini ice cream scooper.

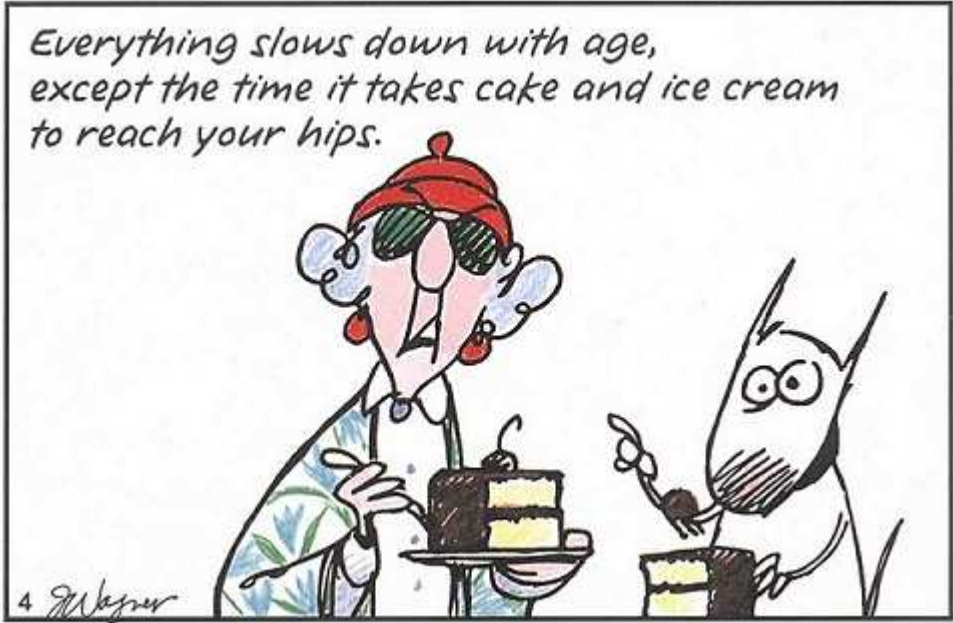
Chill for several hours. You can speed this up by putting in the freezer.

Melt chocolate in microwave per directions on package.

Roll balls in chocolate and lay on wax paper until firm. Use a spoon to dip and roll in chocolate and then tap off extra.

Melt a few pieces of chocolate bark at a time because it starts to cool and thicken. It's easier to work with when it's hot.

Check out the website for more ideas. <http://bakerella.blogspot.com/2008/01/chocolate-cupcake-lollipops.html>



# Debbie Brown

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

*(Because of Debbie's popularity, there are 2 sessions for each class)*

**Sept 5<sup>th</sup> & 9<sup>th</sup> – Sugar Shoes, bag, & box - \$150**  
**Sept 6<sup>th</sup> & 10<sup>th</sup> – Animals, animals, animals - \$150**  
**Sept 8<sup>th</sup> & 11<sup>th</sup> – Sculpted dog - \$150**

Take **one, two, or all three** classes.  
Take 2 classes and get the 3<sup>rd</sup> 50% off.

Check our website for pictures and more info - [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com)

The non-member fee is \$150.00 per class/day includes lunch. Class will be at Larry's Arts and Crafts, beginning at 9:00am, and ending around 4:00pm with a break for lunch.

**Class size is limited** - a deposit of \$150/class (or \$200 for 3 classes) will hold your place. The remainder of the class fee is due **July 20<sup>th</sup>**. Register today!

**For more info:** [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) ● **Lori 281-733-6080**

**email:** [info@houstoncakeclub.com](mailto:info@houstoncakeclub.com) ● Pay online with PayPal

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

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

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

Email Address: \_\_\_\_\_ Class 1: \_\_\_\_\_ Class 2: \_\_\_\_\_ Class 3: \_\_\_\_\_ All 3: \_\_\_\_\_  
Non-member Early Registration \$150 \$150 \$150 \$375

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

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

The Houston Cake Club members check here \_\_\_\_\_ Amount enclosed \_\_\_\_\_



Sept 5th & 9th – Sugar Shoes, Bag, & Box



Sept 8th & 11th - Sculpted Dog



Sept 6th & 10th - Animals , Animals, Animals;  
animals will be selected from both these projects – some with bodies, some without.





# The Batter Splatter Newsletter

## May 2008

Volume 5 Issue 4

**The Houston Cake Club, PO Box 891473, Houston, TX 77289**  
**Phone: (281) 733-6080 Fax: (281) 474-9296**  
**[www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) email: [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com)**

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

## Meeting is May 27<sup>th</sup> at 10 AM

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

**Look what Sandy Cook** is demonstrating this month. These little bite-size pops will be a hit with children of all ages. Come learn how to make them.



**Debbie Brown classes are 88% filled.**  
**Don't wait too long to register**



## President's Corner

Spring just arrived but it sure feels like summer. Graduation, Father's Day, and summer parties are just around the corner. It's a great time to try some great ideas with smaller bite size treats. Sandy's going to demo some fun cupcake shaped treats that are "Oh! so cute!" and sure to please.

Several months ago Helen came up with the idea to add a question to our introduction. We tried it and have had lots of positive feedback so..... Here is this month's question... ..**What would you like to learn in a class or play day?** Lots of folks are asking for more 1 day classes and play days - here's your chance to voice your ideas. It may be something *you'd* like to share with the group or just something you've seen. With all our club's talent and contacts, I'm sure we can find a way to continue to book some fabulous fun. Think about it and let us know at the meeting. You can also email me [info@houstoncakeclub.com](mailto:info@houstoncakeclub.com) if you're not able to attend. Get those thinking caps on and see you at the meeting.

Happy early Father's Day to all...

*Lori*

## Meeting Agenda

- **Open – Welcome**
  - Question this meeting: **What would you like to learn in a class or play day?**
  - Next meetings question???
- **Minutes – Secretary**
  - Read
  - Approve
- **Treasurer's Report**
  - Read
  - Approve
- **Pass around sign up – demo, goodies, & portfolio/pictures**
- **Thanks to May demo and goody folks**

### Old Business:

- Vote on percentage or amount that goes to charity for this year's Day of Sharing.
- Where we stand on registrations for Debbie Brown
- Where we stand on registrations for Carol's shoe class
  - Who will get lunch
- Report back on Agriculture Lunch charity program for DOS
- Any other???

### New Business

- DOS location, price
- Any other???

### Raffle

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

*Lori*

## Monthly Demos and Refreshments

Contact Kathy Brinkley [cakekat@aol.com](mailto:cakekat@aol.com) (281) 448-2952 to let her know what you would like to demonstrate, or sign up at the meeting.

	<b>Refreshments</b>	<b>Demonstration</b>
May	Debra Singletary	Sandy Cook
June	Maricela Vilchis	Pat Wiener
July	Alice Lopez	
August	The Jucker's; Lisa Vasquez	
September	Maria Inafuku	Pat Daigle
October	Roxana Sharp; Diane Knox	
November	Jan Hutto	Heather Campbell: gingerbread
December	Christmas luncheon	Christmas luncheon
January 09	Shehani de Silva, Nani Lucardi	
February 09	Larry's Appreciation Luncheon	

## Share Your Cake Albums

If you would like to bring your cake pictures to share with us, sign up at the meeting, or contact Kathy Brinkley, [cakekat@aol.com](mailto:cakekat@aol.com) (281) 448-2952 to let her know which month you selected.

	<b>Name</b>	<b>Name</b>
May	Heather Campbell	Joann Choppin
June		
July		
August		
September		
October		
November		
December		
January 09		
February 09		

## Birthday & Anniversary Wishes

**Happy Birthday** to **Kathryn Carmichael** (June 14<sup>th</sup>), **Sandy Cook** (June 15<sup>th</sup>), **Alma Rodriguez** (June 18<sup>th</sup>), **Alicia DeLeon** (June 25<sup>th</sup>), **Mary Lou Klinkhammer** (June 29<sup>th</sup>), and **Nani Lucardi** (June 29<sup>th</sup>).

**Happy Anniversary** to **Twes & Larry Shewmake** (June 1<sup>st</sup>), **Shar & Jack Baker** (June 7<sup>th</sup>), **Cathy & Kevin Adams** (June 14<sup>th</sup>), **Connie & James Stryk** (June 18<sup>th</sup>), **Maria & David Vela** (June 21<sup>st</sup>), **Tina & Don Belden** (June 28<sup>th</sup>), and **Linda & Michael Williams** (June 30<sup>th</sup>).

## New Members

Please welcome new members **Tracye Boyd, Joyce Chu, Alicia De Leon, Shehani de Silva, Nani Lucardi, Kim Scrivens, Justin Smith, Connie Stryk, and Herlinda Vazquez.**

## April Events

We had 20 at our April meeting. **Lori Gust** demonstrated an easy sculpted cake, which consisted of a vase and flowers. The instructions will be on the website before the next meeting.

Yvette Humbert taught her pillow class, and it was sold out. The editor was not able to attend, but there were glowing comments from the people I talked to. Thanks, Yvette.

We have 78 members, with 57 active members.

---

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This may be what the customer **said**,  
but do you think the customer was happy with the cake?

## Upcoming Events

**June 22, 2008 ~ Carol Fouts' Gumpaste Baby Shoe** class from 9:00 to 5:00 PM at Larry's. The class will make the Mary Jane's in black, tennis shoes, and the little boots, plus the high heel shoes. Non-member price is \$85, and member price (if you have been a member for 6 months) is \$60. <http://www.houstoncakeclub.com/classesGen/carol.htm>  
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## Officers

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President	Lori Gust	<a href="mailto:cakes@Go2TheCakePlace.com">cakes@Go2TheCakePlace.com</a>	(281) 733-6080
Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	(281) 448-2952
Secretary	Jan Hutto	<a href="mailto:pookie48@sbcglobal.net">pookie48@sbcglobal.net</a>	(281) 370-6000
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218

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**email:** [info@houstoncakeclub.com](mailto:info@houstoncakeclub.com) ● Pay online with PayPal

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

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

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

Email Address: \_\_\_\_\_ Class 1: \_\_\_\_\_ Class 2: \_\_\_\_\_ Class 3: \_\_\_\_\_ All 3: \_\_\_\_\_  
Non-member Early Registration \$150 \$150 \$150 \$375

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# The Batter Splatter Newsletter

## June 2008

Volume 5 Issue 5

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

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

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

**Pat Wiener** is demonstrating color flow this month. Nobody does color flow any better than Pat! Come learn how to give your cakes dimension.

**Debbie Brown classes are 77% filled. We only have 28 class spots left. Don't wait too long to register.**

### President's Corner

**Summer has arrived!!!** The heat can be daunting but use the summer sun as an inspiration for some great cake ideas. For a quick cake how about a sun with sun glasses and a smile? There's a beach towel for those who want a bit more color and for those who are more daring, how about flip-flops? They can be as plain or detailed as time and imagination permit. For something easier to serve, how about cookies decorated like suns, swim suits, flowers, shells, fish, and beach stuff arranged on tray of cookie crumbs or brown sugar to make it look like they're stuck in the sand. How fun! Send us some pictures of your creations and we'll include them on the website and in newsletter.

Don't forget to make your plans to attend the ICES cake decorating convention in Orlando in July. It'll be a great time to see all the new products for the cake decorating world and learn some new techniques. If you can't make it, keep reading your newsletter and plan to attend the meetings. We'll try to share some of the stuff we learned and saw.

Our question for this month is.....***Describe the cake or sugar item you've seen recently that you liked the most and tell us why?*** This could be something you created or



someone else made. Feel free to send or bring a picture. You can also email me [info@houstoncakeclub.com](mailto:info@houstoncakeclub.com) if you're not able to attend. Get those thinking caps on and see you at the meeting. I'm sure Pat will have a terrific surprise demo.

Also, we'll have a guest who makes some beautiful wooden cake plateaus. He'll be showing us his work and will have some plateaus available for sale. Check out the website for some pictures of his work..... Really nice.....

*Lori*

## Meeting Agenda

### Open – Welcome

- Introduce Vincent – cake plateau designer
- Question this meeting: **Describe the cake or sugar item you've seen recently that you liked the most and tell us why? ?**
- Next meetings question???

### Minutes – Secretary

- Read
- Approve

### Treasurer's Report

**Pass around signup – demo, goodies, & portfolio/pictures**

**Thanks to June demo and goody folks**

**Announce who/what demo is for July**

### Old Business:

- Vote on percentage or amount that goes to charity for this year's Day of Sharing.
- Where we stand on registrations for Debbie Brown
- Comments on Carol's shoe class
- Any other???

### New Business

- **DOS**
  - Location report
  - Advertising
- **Play days**
- **Classes**
- Any other???

### Raffle

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

*Lori*

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November	Jan Hutto	Heather Campbell: gingerbread
December	Christmas luncheon	Christmas luncheon
January 09	Shehani de Silva, Nani Lucardi	
February 09	Larry's Appreciation Luncheon	

## Photo Album Sharing Roster

If you would like to bring your photo album to share at the meeting, please sign up. Contact Kathy Brinkley [cakekat@aol.com](mailto:cakekat@aol.com) (281) 448-2952.

	Member	Member
June		
July		
August		
September	Debra Singletary	
October		
November		
December		
January 09	Alicia DeLeon	
February 09	Herlinda Vazquez	
March 09	Shehani de Silva	Nani Lucardi

## Birthday & Anniversary Wishes

**Happy Birthday** to **Maricela Vilchis** (July 4<sup>th</sup>), **Blanca Cortez-Keister** (July 15<sup>th</sup>), **Casey Marchan** (July 21<sup>st</sup>), **Hermelanda Garcia** (July 25<sup>th</sup>), **Alicia Gaskin** (July 28<sup>th</sup>), and **Cathy Nance** (July 30<sup>th</sup>).

**Happy Anniversary** to **Alicia and Danul DeLeon** (July 3<sup>rd</sup>), **Hermelanda & Arnoldo Garcia** (July 17<sup>th</sup>), and **Kathy & Gary Brinkley** (July 23<sup>rd</sup>).

## New Members

Please welcome new members **Kathryn Benson** and **Virginia Garza**.

## May Events

We had 27 at our May meeting. **Sandy Cook** demonstrated bite-sized cookie pops made from cake scraps. Check out her handout on [page 5](#).

We have 81 members, with 63 active members.

## Upcoming Events

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**February 28-March 1, 2009 ~ Capital Confectioners' Cake & Sugar Art Show & Competition.** Mark your calendar now! You will not want to miss it.

## Cookie Pops



**From:**  This delicious chocolate cake recipe, adapted from Martha Stewart Kids, works wonderful with Angie Dudley's [Cupcake Pops](#).

9-by-13-inch Chocolate Cake for Cupcake Pops  
2 cups Cream Cheese Buttercream Frosting  
1 package chocolate coating bark  
1 package white coating bark or pink candy melts  
Sprinkles, for garnish  
Candy-coated chocolates, such as M&M's, for garnish

Line a baking sheet with parchment paper; set aside. Trim about 1/2 inch from the perimeter of the cake. Working in batches, crumble cake into the bowl of a food processor; process until fine crumbs form. Transfer to a large bowl and add frosting; blend together using the back of a spoon, until well combined, 5 to 10 minutes.

Roll mixture into 1 1/4- to 1 1/2-inch balls; transfer to prepared baking sheet. Cover with parchment-paper-lined aluminum foil. Transfer to refrigerator until chilled, about 2 hours or to a freezer for about 10 minutes.

Begin to shape balls into cupcakes by rolling balls first into logs. Fit logs into a 1 1/4-by-3/4-inch flower-shaped cookie cutter. Push cake mixture into the cutter halfway so that some of the cake mixture extends beyond the top of the cutter. Shape extended cake

mixture into a cupcake-shaped top. Push cake from cutter to remove. Transfer to a parchment paper-lined baking sheet. Transfer to freezer until chilled, 5 to 10 minutes.

Meanwhile, melt chocolate in heatproof bowl set over (but not touching) simmering water. Line another baking sheet with parchment paper; set aside. Remove cupcakes from freezer and dip the bottom of each cupcake into the chocolate; transfer, bottom-side up, to prepared baking sheet. To make lollipops, insert a lollipop stick into the bottom of each cupcake. Let chocolate set, 15 to 20 minutes.

Melt white chocolate or pink candy melts in heatproof bowl set over (but not touching) simmering water. Dip the tops of the cupcakes into the chocolate and place right-side up on prepared baking sheet or stick lollipop sticks into a Styrofoam square. Place a candy-coated chocolate in the center of each and top with sprinkles. Let dry completely.

## **Chocolate Cake**

Makes one 9-by-13-inch cake

		Unsalted butter for cake pan
1.5	C	unsweetened cocoa powder, plus more for dusting
3	C	All-purpose flour
3	C	Sugar
1	Tbsp	Baking soda
1.5	Tsp	Salt
$\frac{3}{4}$	C	Vegetable oil
1.5	C	Buttermilk
1.5	Tsp	Pure vanilla extract
1.5	Tsp	Baking powder
3	Large	Eggs, lightly beaten
1.5	C	Hot water

Preheat oven to 350 degrees. Butter a 13-by-9-inch baking dish and dust with cocoa powder; tap out any excess; set aside.

Sift cocoa, flour, sugar, baking soda, baking powder, and salt into the bowl of an electric mixer. Transfer bowl to mixer fitted with the paddle attachment. With the mixer on low, beat in oil, buttermilk, vanilla, eggs, and hot water, one at a time, blending well after each addition. Beat until smooth, about 2 minutes.

Pour batter into prepared baking dish, reserving any remaining batter for another use, such as cupcakes. Bake, rotating pan halfway through baking, until a toothpick inserted into the center of the cake comes out clean, about 45 minutes.

Transfer cake to a wire rack to cool for 20 minutes before inverting to remove. Let cool completely on rack before using.

Makes about 50

## Cream Cheese Icing

Makes enough for about 50 cupcake bites

8	Oz	Cream cheese, room temperature
1	Stick	Unsalted butter, room temperature (1/2 cup)
1	Lb	Confectioners' sugar
1	Tsp	Pure vanilla extract

Place cream cheese and butter in the bowl of an electric mixer fitted with the paddle attachment and beat until creamy, about 30 seconds.

With the mixer on low, slowly add sugar, scraping down the sides of the bowls as necessary.

Add vanilla and increase mixer speed to medium. Blend until frosting is fluffy, about 1 minute.

## Frances Kuyper turns 90

Frances Kuyper will be 90 on June 26<sup>th</sup>. We are trying to get as many birthday cards as possible to her. She is known as The Cake Lady - wonderful artist - airbrush, etc.

Frances Kuyper  
Hollenbeck Retirement Center  
573 S Boyle Ave #139  
Los Angeles, CA 90033-3786

If not a paper card, why not e-mail her to say hello, introduce yourself and wish her a Happy Birthday! Her email address is [CakeLadyOL@aol.com](mailto:CakeLadyOL@aol.com).

She has been decorating for over 45 years, and has books and DVDs available on her website. <http://www.thecakeladyonline.com>

## Sad News

Please join me in remembering a great icon of the entertainment community and a WW1 Veteran. The Pillsbury Doughboy died yesterday of a yeast infection and trauma complications from repeated pokes in the belly. He was 71.

Doughboy was buried in a lightly greased coffin. Dozens of celebrities turned out to pay their respects, including Mrs. Butterworth, Hungry Jack, the California Raisins, Betty Crocker, the Hostess Twinkies, and Captain Crunch. The grave site was piled high with flours.

Aunt Jemima delivered the eulogy and lovingly described Doughboy as a man who never knew how much he was kneaded. Doughboy rose quickly in show business, but his later life was filled with turnovers. He was not considered a very smart cookie, wasting much of his dough on half-baked schemes. Despite being a little flaky at times he still was a crusty old man and was considered a positive roll model for millions.

Doughboy is survived by his wife Play Dough, two children, John Dough and Jane Dough, plus they had one in the oven. He is also survived by his elderly father, Pop Tart. The funeral was held at 3:50 for about 20 minutes.

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- our monthly meeting (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- Day of Sharing, September 7, 2008 – mark that date.
- Debbie Brown’s classes, September 5-6, and 8-11, 2008.

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

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

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If you prefer to pay by check and need the appropriate forms, either call (713) 204-3218, and leave a voice mail message, or email [Helen@OsteenJewelry.com](mailto:Helen@OsteenJewelry.com), or you can print the forms from our website.

## Officers

<b>Office</b>	<b>Office</b>	<b>Email Address</b>	<b>Phone</b>
President	Lori Gust	<a href="mailto:cakes@Go2TheCakePlace.com">cakes@Go2TheCakePlace.com</a>	(281) 733-6080
Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	(281) 448-2952
Secretary	Jan Hutto	<a href="mailto:pookie48@sbcglobal.net">pookie48@sbcglobal.net</a>	(281) 370-6000
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218

## ICES Conventions

July 17-20, 2008; Orlando, Florida

July 30-August 2, 2009; St Charles, Illinois

August 12-15, 2010; San Diego, California

Aug 4-7, 2011; Charlotte, North Carolina

# Debbie Brown

The UK's best-selling author of character and novelty cake books is coming back to

**Houston** for **three** different 1-day classes –

*(Because of Debbie's popularity, there are 2 sessions for each class)*

**Sept 5<sup>th</sup> & 9<sup>th</sup> – Sugar Shoes, bag, & box - \$150**  
**Sept 6<sup>th</sup> & 10<sup>th</sup> – Animals, animals, animals - \$150**  
**Sept 8<sup>th</sup> & 11<sup>th</sup> – Sculpted dog - \$150**

Take **one**, **two**, or all **three** classes.

Take 2 classes and get the 3<sup>rd</sup> 50% off.

Check our website for pictures and more info - [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com)

The non-member fee is \$150.00 per class/day includes lunch. Class will be at Larry's Arts and Crafts, beginning at 9:00am, and ending around 4:00pm with a break for lunch.

**Class size is limited** - a deposit of \$150/class (or \$200 for 3 classes) will hold your place. The remainder of the class fee is due **July 20<sup>th</sup>**. Register today!

**For more info:** [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) ● **Lori 281-733-6080**

**email:** [info@houstoncakeclub.com](mailto:info@houstoncakeclub.com) ● Pay online with PayPal

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

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

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

Email Address: \_\_\_\_\_ Class 1: \_\_\_\_\_ Class 2: \_\_\_\_\_ Class 3: \_\_\_\_\_ All 3: \_\_\_\_\_  
Non-member Early Registration \$150 \$150 \$150 \$375

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

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

The Houston Cake Club members check here \_\_\_\_\_ Amount enclosed \_\_\_\_\_





Sept 5th & 9th – Sugar Shoes, Bag, & Box



Sept 8th & 11th - Sculpted Dog



Sept 6th & 10th - Animals , Animals, Animals;  
animals will be selected from both these projects – some with bodies, some without.





# The Batter Splatter Newsletter

## July 2008

Volume 5 Issue 6

**The Houston Cake Club, PO Box 891473, Houston, TX 77289**  
**Phone: (281) 733-6080 Fax: (281) 474-9296**  
**[www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) email: [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com)**

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

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

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

**Pat Wiener** is demonstrating mint sugar this month. Mint sugar is something between gumpaste and fondant and it tastes good.

I saw Pat demonstrate this back in 2005, and you won't want to miss it. This comes from a very old Wilton technique, but it can be just what you need for that baby shower cake, or a special occasion cake.

**Debbie Brown classes are 79% filled. We only have 25 class spots left. Don't wait too long to register.**

### President's Corner

**Wow!!** Where has the time gone? Our Cake Decorating Extravaganza is around the corner and the big cake convention ICES is this week in Florida. For those who are going – we'll see you there. If you can't make it this year, we report back at the July meeting and let you know all about the new things and techniques we saw. We'll even try to snag a few new items for the raffle in September.

Thanks again to Casey for doing a lot of leg work and finding our great new Cake Decorating Extravaganza place. Lots of parking and a beautiful large room. I'm really getting excited about September. Thanks also to Sandy for providing a thank-you gift for Carol Fouts. So glad she thought of it. I'm so proud of all the folks getting involved in the club details. Way to go!!!

Our question for this month is..... **Tell us about your buttercream icing.** (Do you use butter or shortening or a combination? Do you still use Crisco? What did you have to change to make the zero transfat Crisco work? Does it crust? Do you use a paper towel to smooth it?) Feel free to bring a sample or your recipe if you'd like to share. You can also email me [info@houstoncakeclub.com](mailto:info@houstoncakeclub.com) if you're not able to attend. The August newsletter will include the recipes you submit.

Don't forget you have time to work on a display for our September Extravaganza. We'll have a display table and a prize for the people's choice award. Let your imagination run wild and have fun with it. Tell your friends and spread the news – we're gonna have FUN...

*Lori*

## Meeting Agenda

### Open – Welcome

- Question this meeting: **Tell us about your butter cream icing.** (Do you use butter or shortening or a combination? Do you still use Crisco? What did you have to change to make the zero transfat Crisco work? Does it crust? Do you use a paper towel to smooth it?)
- Next meetings question???

### Minutes – Secretary

### Treasurer's Report

### Pass around signup – demo, goodies, & portfolio/pictures

### Thanks to July demo and goody folks

### Announce who/what demo is for August

### Old Business:

- Where we stand on registrations for Debbie Brown
- Any other???

### New Business

- **DOS**
  - Advertising
  - List of areas of help needed
  - Scheduling
- **ICES fun stuff**
- **Play days**
- **Classes**
- Any other???

### Raffle

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

*Lori*

## How Would You...?

"I would like input regarding ideas on how to cover fondant cakes, half white and half dark chocolate. One side is white and the other is dark chocolate. What about the seam?" This question came from Kathryn Benson.

Please submit your answers to [info@houstoncakeclub.com](mailto:info@houstoncakeclub.com), and we will include them in next month's newsletter.

At the meeting last month, CJ Clay said he was having problems getting an edible image to release. There was much discussion, and Lori said if you lay it on a cake pan and put it in the freezer for a few minutes, it will release and it is much easier to handle when you put it on the cake. I tried that, and it works like a charm.

Do you have a question you would like to put in last month's newsletter?

## Monthly Demos and Refreshments

Contact Kathy Brinkley [cakekat@aol.com](mailto:cakekat@aol.com) (281) 448-2952 to let her know what you would like to demonstrate, or sign up at the meeting.

	<b>Refreshments</b>	<b>Demonstration</b>
July	Alice Lopez; Eunice Estrada	Pat Wiener: mint sugar
August	The Jucker's; Lisa Vasquez	Lori Gust
September	Maria Inafuku	Pat Daigle
October	Roxana Sharp; Diane Knox	Kathy Brinkley: bows
November	Jan Hutto	Heather Campbell: gingerbread
December	Christmas luncheon	Christmas luncheon
January 09	Shehani de Silva, Nani Lucardi	Pat Wiener
February 09	Larry's Appreciation Luncheon	

## Photo Album Sharing Roster

If you would like to bring your photo album to share at the meeting, please sign up. Contact Kathy Brinkley [cakekat@aol.com](mailto:cakekat@aol.com) (281) 448-2952.

	<b>Member</b>	<b>Member</b>
July	Eunice Estrada	
August		
September	Debra Singletary	
October		
November		
December	Susie Araya	
January 09	Alicia DeLeon	
February 09	Herlinda Vazquez	
March 09	Shehani de Silva	Nani Lucardi

## Birthday & Anniversary Wishes

**Happy Birthday** to **Susie & Manual Araya** (August 13<sup>th</sup>), **Mattie Ausbrooks** (August 1<sup>st</sup>), **Kathy Brinkley** (August 9<sup>th</sup>), **Cathy Adams** (August 17<sup>th</sup>), **Lori Gust** (August 20<sup>th</sup>), and **Herlinda Vazquez** (August 25<sup>th</sup>).

**Happy Anniversary** to **Mattie & Kevin Ausbrooks** (August 1<sup>st</sup>), **Edit & Elias Faris** (August 6<sup>th</sup>), **Judy & Bob Myers** (August 14<sup>th</sup>), **Nia & Steven Ambrose** (August 19<sup>th</sup>), **Sharon & Jon Aubry** (August 19<sup>th</sup>), **Helen & Jackie Osteen** (August 22<sup>nd</sup>), **Maricela & Jose Vilchis** (August 26<sup>th</sup>), and **Debbie & Christopher Singletary** (August 29<sup>th</sup>).

## New Members

Please welcome new member **Kyla Myers**.

## June Events

We had 18 at our June meeting. **Pat Wiener** demonstrated color flow and had prepared several displays. Check out her handout on [page 5](#).

We have 83 members, with 64 active members.

**Carol Fouts** taught her sugar baby shoes and high heels. The first thing the students did in the class was make a form to dry their high heels, and made the high heel soles so they could dry.

Carol supplied all the patterns. They were laminated, and color coded so the time spent selecting the correct pattern piece was minimized.

19 people attended the class, including four people from the Austin area. The class projects were cute as could be.

Thanks, Carol, for sharing your time and talents with us.

## Upcoming Events

**July 17-20, 2008 ~ ICES Convention** in Orlando, Florida at the Walt Disney World Contemporary Resort.

**July 31-August 3, 2008 ~ California Cake Camp 2008**, Las Vegas, NV. For more information, [www.cacakeclub.org](http://www.cacakeclub.org)

**September 5-6, 8-11, 2008 ~ Debbie Brown classes** (see page 9 & 10 for information). The registration form attached to the newsletter has non-member rates. If you are a member, you can log into the members only section, [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) or contact Helen Osteen at [Helen@osteenjewelry.com](mailto:Helen@osteenjewelry.com) (713) 204-3218. **We have these vacancies available: Friday 8, Saturday 6, Monday 1, Tuesday 1, Wednesday 2, Thursday 7.** The classes are now listed on the <http://www.ices.org/events/classes.htm>, and will soon appear in *American Cake Decorating* and *Mailbox News* magazines. Don't wait too long to sign up. **These classes are 79% full.**

**September 7, 2008 ~ Cake Extravaganza**, Houston Cake Club Day of Sharing, 5800 Uvalde Rd, Houston. This is the San Jacinto College North Campus, and we will be using the Student Union Building auditorium. More information in the next newsletter.

**September 27-28, 2008 ~ Oklahoma State Sugar Art Show**, Tulsa, OK. [www.oklahomasugarartists.com](http://www.oklahomasugarartists.com)

**October 19, 2008 ~ Frost-a-Tiers Day of Sharing**, Houston; more information later.

**October 20, 2008 ~ Louisiana ICES Day of Sharing**, Open Door Church, 1709 Dulles St, Lafayette, LA

**February 28-March 1, 2009 ~ Capital Confectioners' Cake & Sugar Art Show & Competition.**

## Color Flow

Color Flow Designs can be made using Royal Icing or Color Flow icing.

Royal icing and Color flow icing are very similar. Color flow designs made with color flow mix will have a light shine when dry. Made with royal icing there will not be a shine. The directions for Wilton's Color Flow mix are on the container.



Step 1. Put pattern on board that will not bend. Cover pattern with wax paper. Make sure wax paper is laying flat against the board. If there are wrinkles in the paper this will cause the design to break when removed.

Step 2. Using tip # 2 or 3 outline the pattern of your choice. The outline is usually black. Soften the icing just a little. With stiff icing it is hard to control where the outline is going. Let outline dry as long as possible.

Step 3. Thin part of the icing. Remove part of the icing to another container. Slowly add water to the icing. Do a 10 second count. At that point the spoonful should have flowed back into the container with the rest of the icing. If you can still see the spoonful of icing at the end of the count, the icing is too thick. Slowly add a little water until the correct consistency is reached. If the spoonful of icing flows back into itself too quickly, you need to add some of the original consistency left in the container.

Step 4. Once outline has had time to dry, thin down one color as directed above. Put that color in a bag. Trim the end of the bag to have a hole about the size of a tip #2. Point the end of the bag toward the outline. With a moderate speed and pressure, fill in the first section of your design. Fill in all of the sections that need the first color. Let the first color dry while the second color is being thinned. Continue with as much drying time between each color as possible.

Step 4. Once outline has had time to dry, thin down one color as directed above. Put that color in a bag. Trim the end of the bag to have a hole about the size of a tip #2. Point the end of the bag toward the outline. With a moderate speed and pressure, fill in the first section of your design. Fill in all of the sections that need the first color. Let the first color dry while the second color is being thinned. Continue with as much drying time between each color as possible.

If you should overfill a section you can use a damp art brush to remove the excess if you have had drying time between each color. If you do not give the colors time to dry, they will blend together if you overfill a section.

Designs dry from the top only. It takes approximately 24 to 36 hours for a design to dry.

Designs can be flowed in using white icing only. Color can then be added by brushing in dry petal or luster dust.

Designs can be dimensionalized in several ways. Color flow a part of the design a second time. When dry attach the second part to the top of the original design.

Color flow a set of butterfly wings with no body. When dry pipe a body with regular consistency icing. Insert the wings into the body. Use floral



stamens for the antennae. Put tissue, cotton, etc. under the wings. Let dry for several hours.

## ROYAL ICING

1	Lb	Powdered sugar, sifted
3	Tbsp	Meringue powder
6	Tbsp	Warm water

Put sugar and meringue powder in mixing bowl. Stir lightly. With mixer on low, slowly add the water. Turn mixer up to medium speed and beat for 10 to 15 minutes.

This icing is thick. It will help the icing and your mixer if you turn the mixer off for 10 minutes or more. Leave the beaters in the bowl. Put a damp hand towel around the beaters and over the top of the bowl. This will let your motor cool down and extend the life of your mixer. This step will also increase the volume of icing.

When done, icing will have a slight sheen. Test the icing to see if it is the correct consistency.

**THIN ICING:** Stir the icing with a metal spatula. Pull up quickly. A peak will form and then start to droop and eventually blend back into the icing in the bowl.

**THICK ICING:** Stir the icing with a metal spatula. Pull up quickly. If a peak does not form, the icing is too thick. If you touch the icing, it will not stick to you. If held carefully, icing can be rolled into a ball and will not stick to your hands.

**CORRECTING THE CONSISTENCY:** If icing is **TOO THICK OR TOO THIN**, the consistency must be corrected with a mixer. This cannot be done by hand.

If the icing is too thin, add powdered sugar while beating. Occasionally check the consistency as directed above.

If the icing is too thick, slowly add water while beating. Occasionally check the consistency as directed above.

Do not refrigerate. If moisture forms inside the container, the icing will become too thin.

Make sure beaters and mixing bowl are grease free. Couplers and tips should also be grease free. It takes only a small amount of oil to cause royal icing to break down.

Store icing in glass jars or new plastic. Containers must seal air tight.

This icing keeps for several months. If icing has gone bad, there will be mold on top.

After 3 days, this icing is still good but must be re-beaten before using.

Royal icing is great for making flowers, floating collars, figure piping, color flow designs and much more.

*Pat Wiener*

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Secretary	Jan Hutto	<a href="mailto:pookie48@sbcglobal.net">pookie48@sbcglobal.net</a>	(281) 370-6000
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218

## ICES Conventions

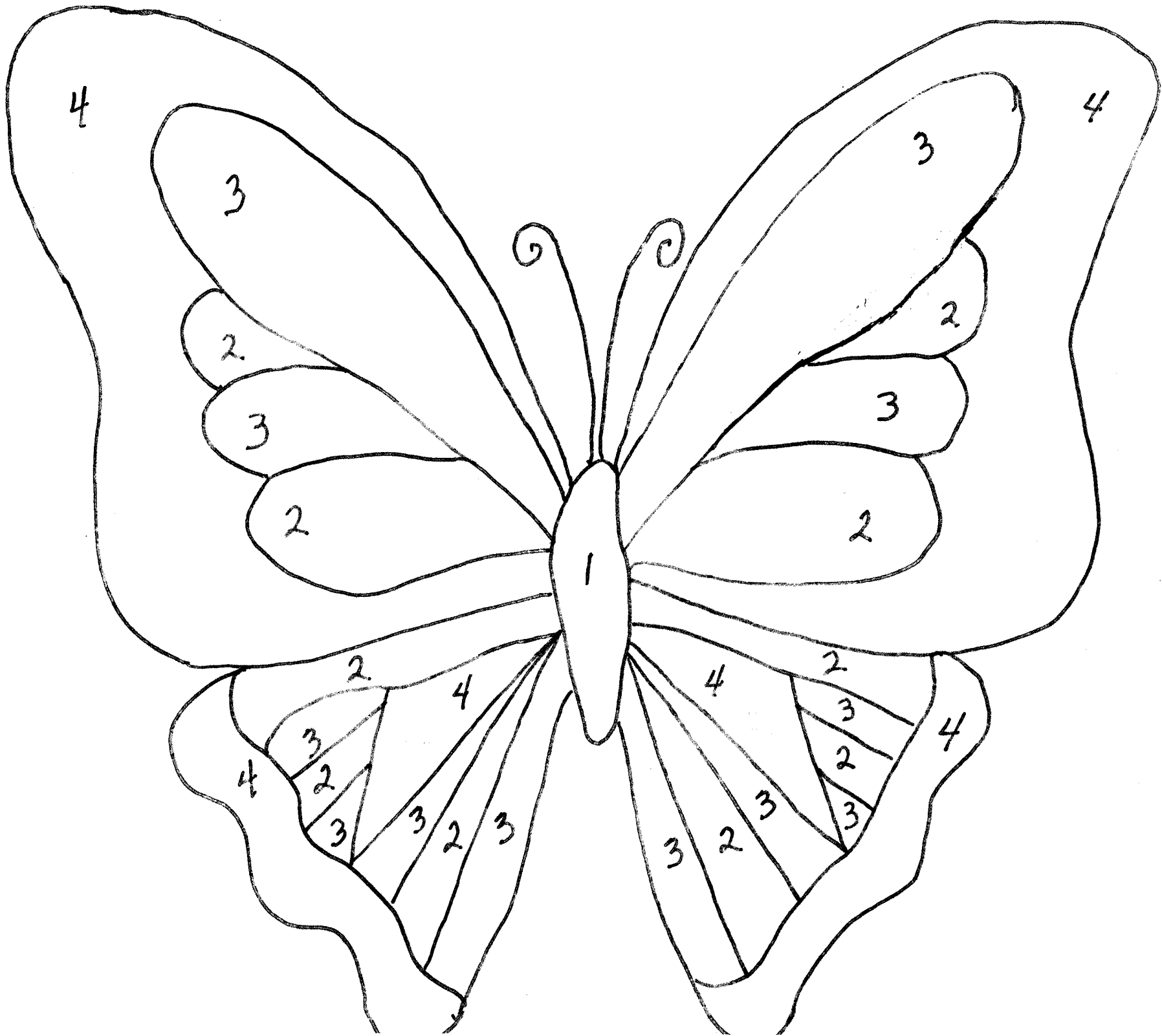
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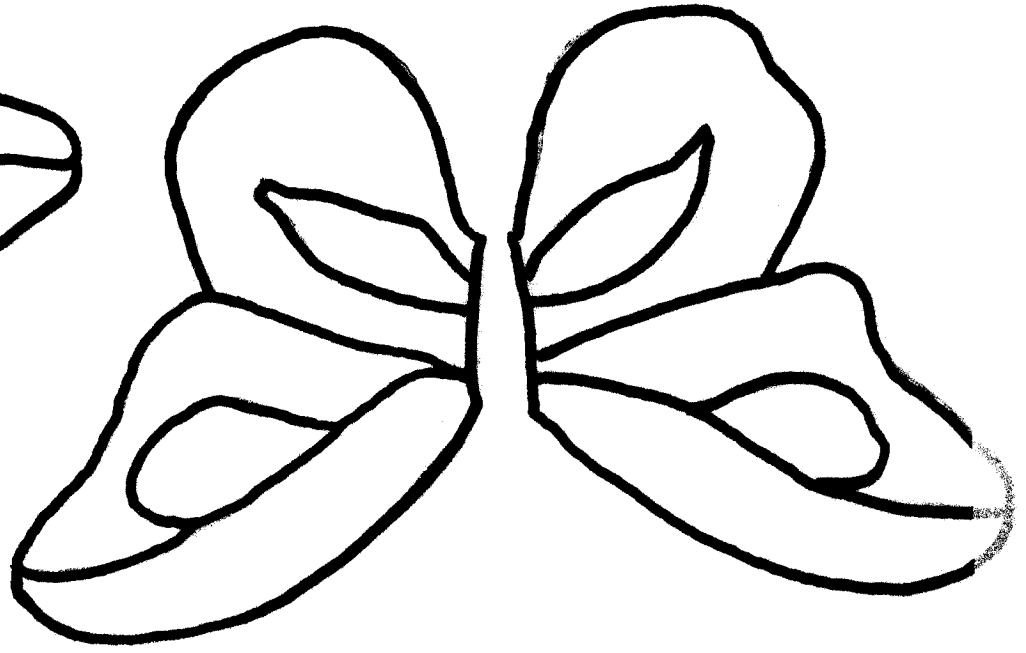
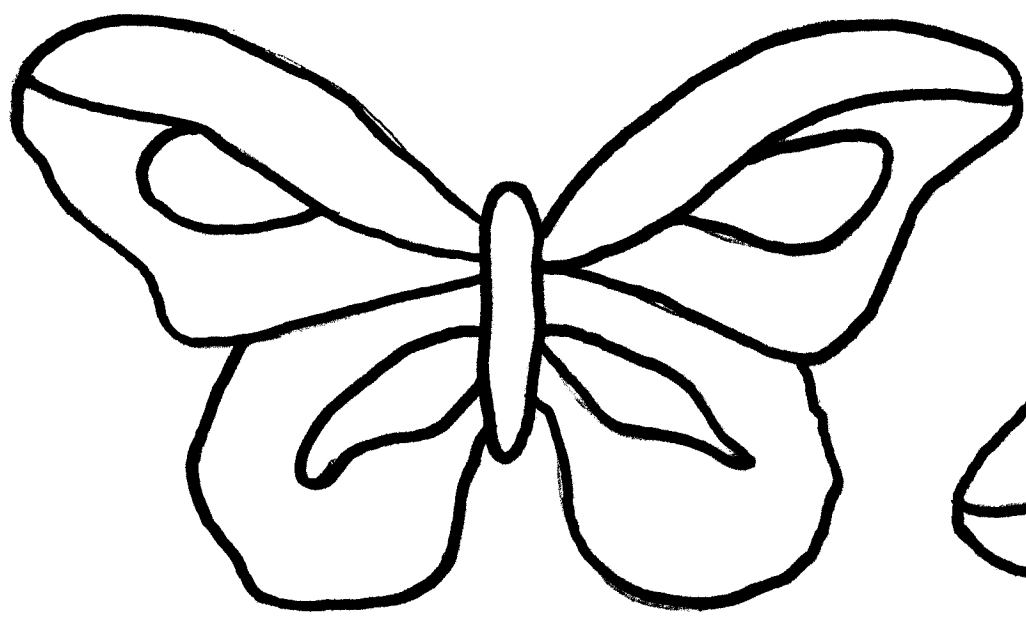
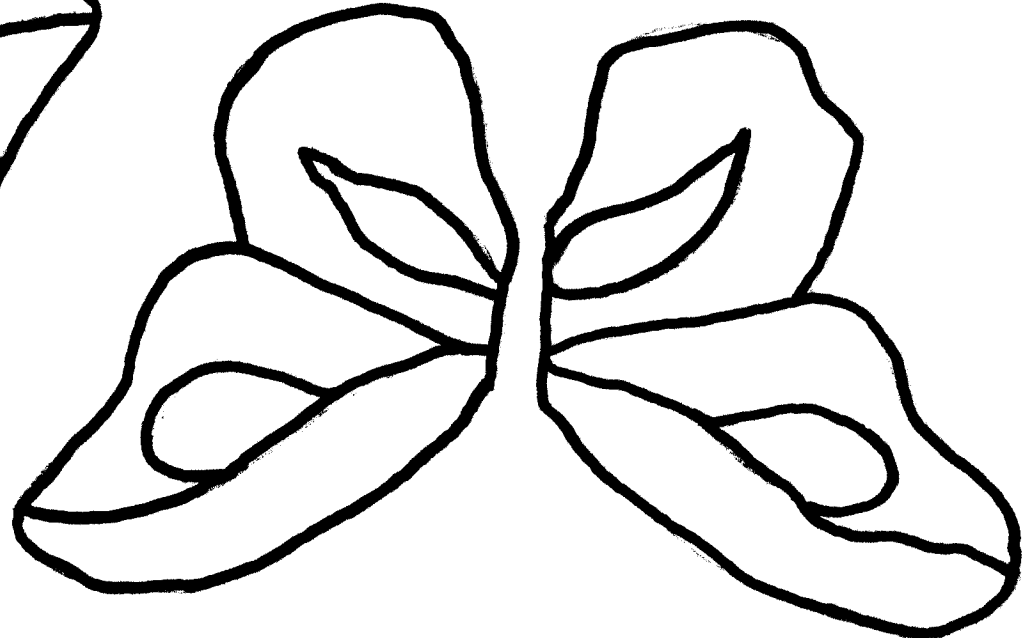
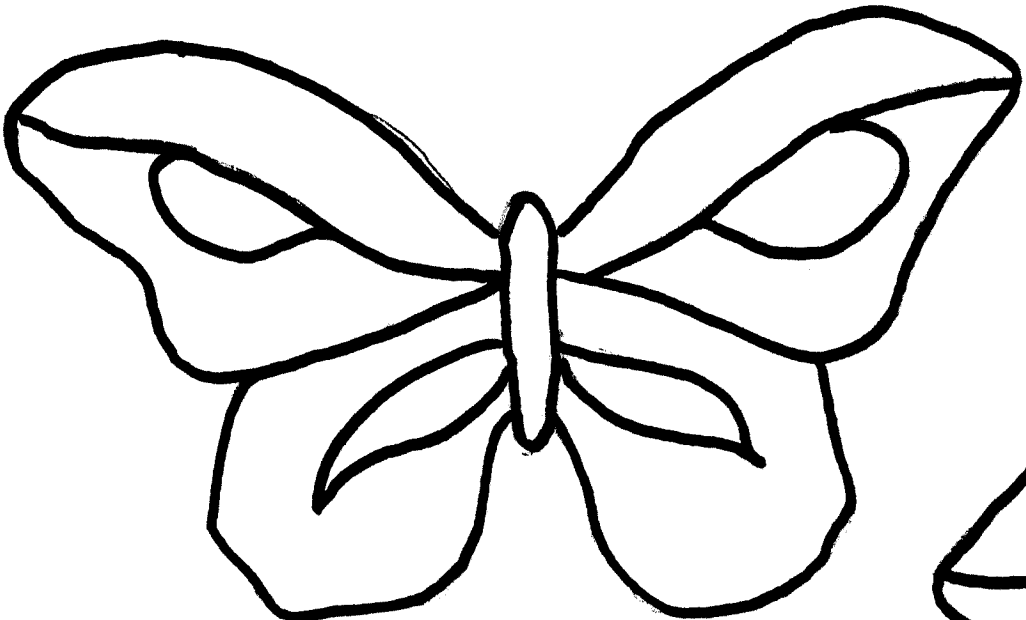
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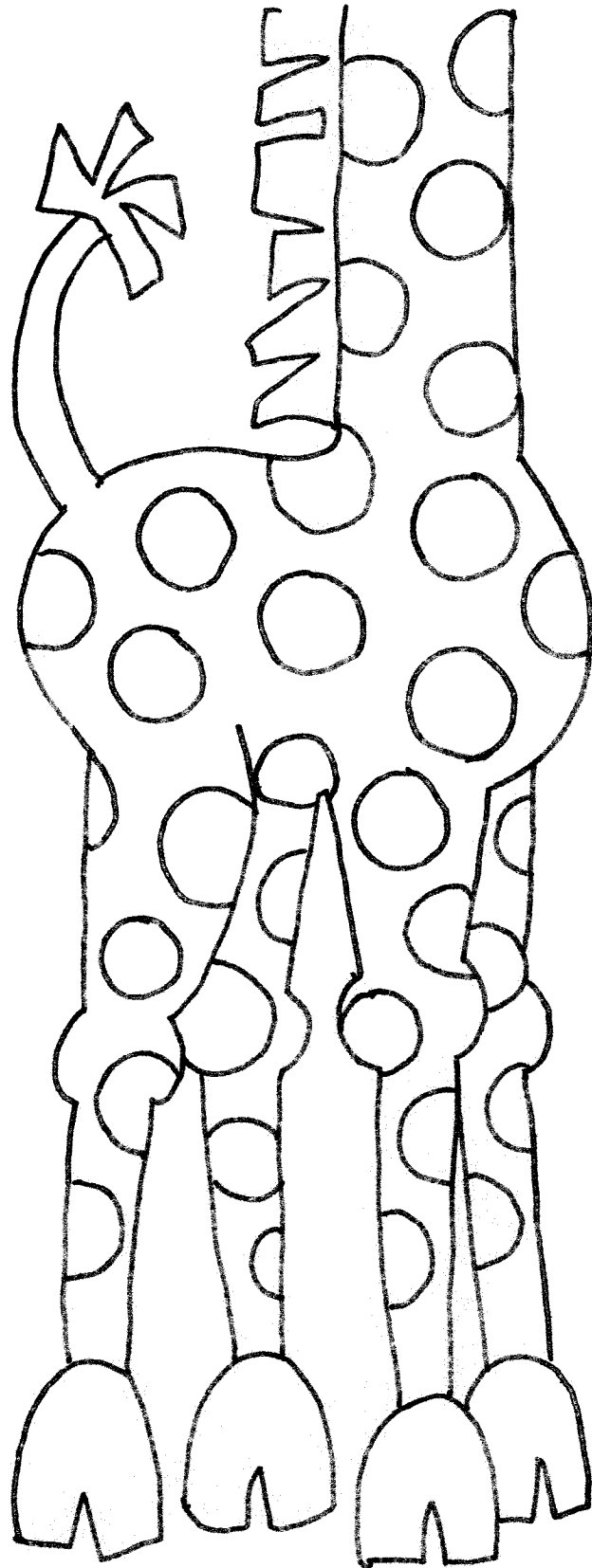
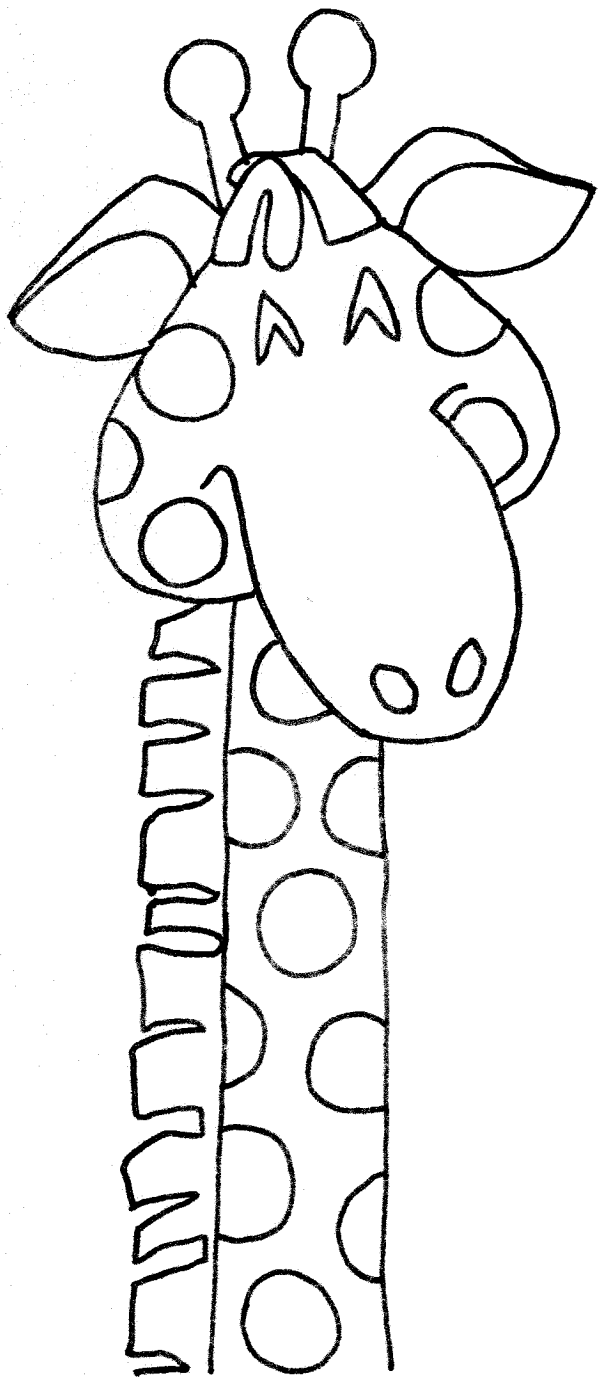
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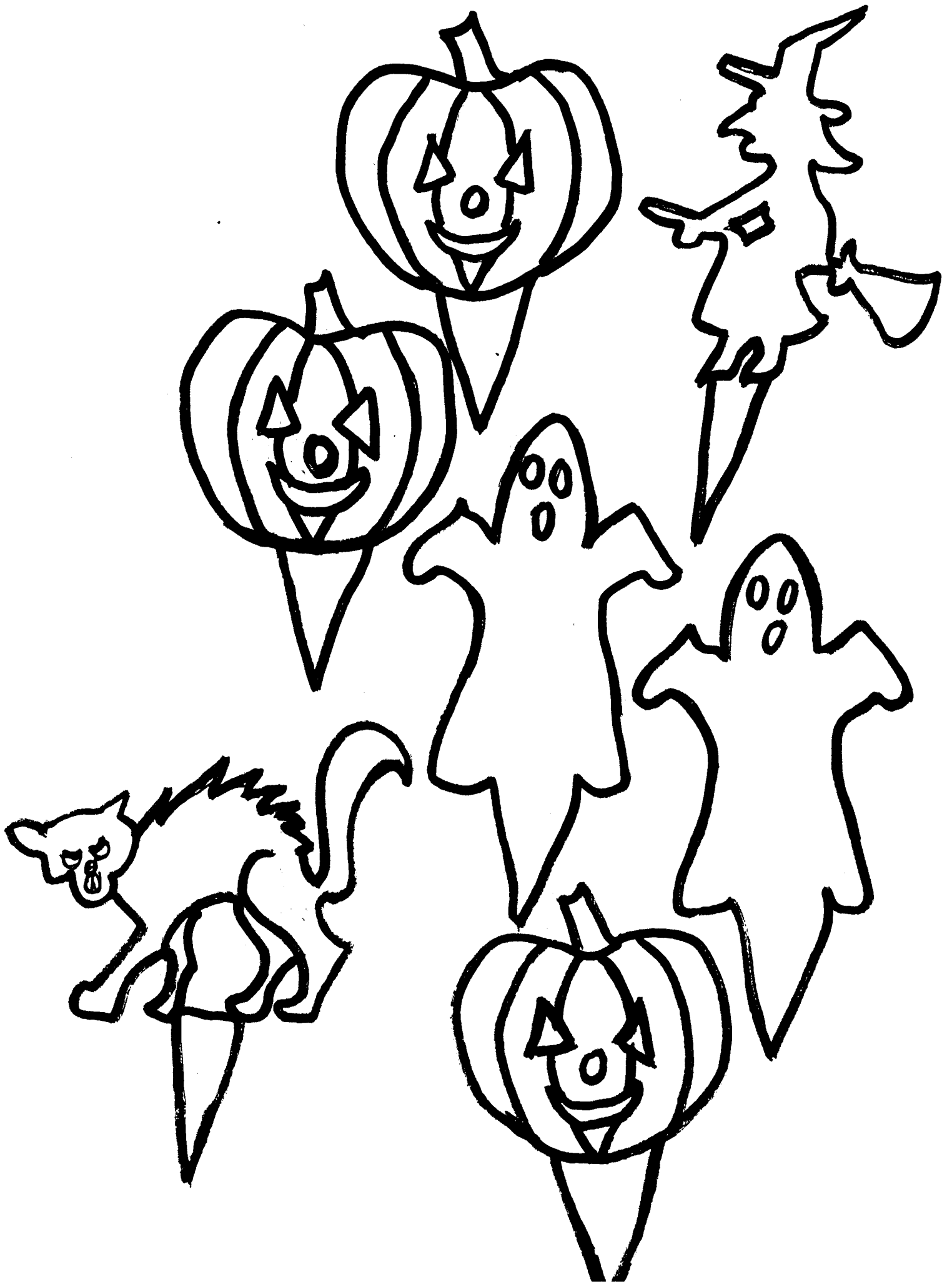


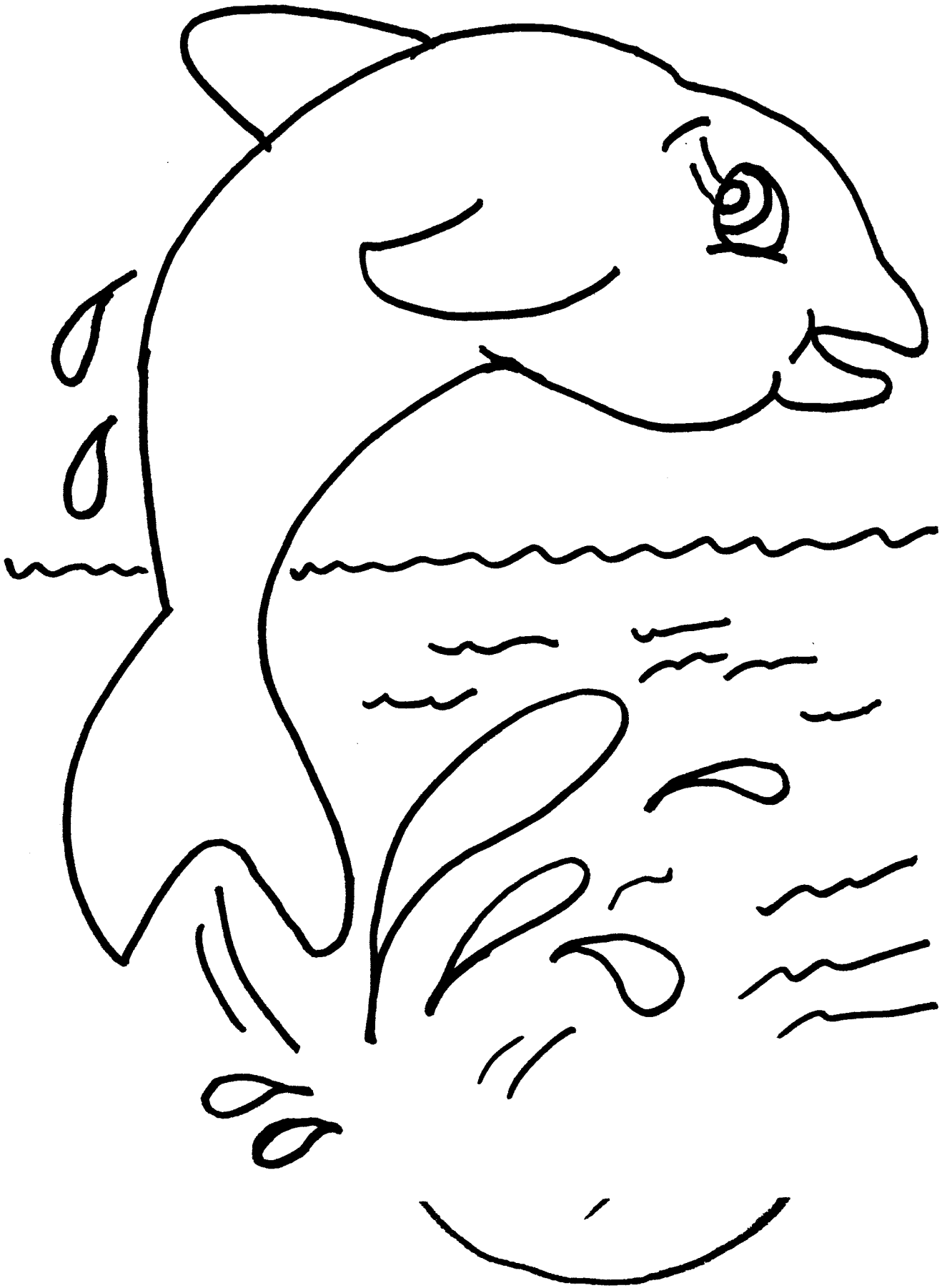














# The Batter Splatter Newsletter

## August 2008

Volume 5 Issue 7

The Houston Cake Club, PO Box 891473, Houston, TX 77289  
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Newsletter Editor: Helen Osteen, (713) 204-3218, [Helen@OsteenJewelry.com](mailto:Helen@OsteenJewelry.com)

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

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

**Lori** will present things we might see at our day of sharing: the Agbay cake leveler, pan sets, and other goodies. And she will show you some new items that were available at the ICES Convention.

We had 18 at our July meeting. **Pat Wiener** demonstrated mint sugar. Check out her handout on [page 5](#).

### President's Corner

**Wow!!** Where has the time gone? Our Cake Decorating Extravaganza is only a few weeks away. Folks are starting to register and we are getting some great raffle prizes. Thanks, Sandy, for all the letters you sent requesting donations. Casey, Heather, Kathy and Helen have also been busy twisting arms. Join in the fun! Tell EVERYONE who will listen about the great time we're going to have. Ask ANYONE who is willing to donate something. It doesn't have to be a cake decorating item. It can be a gift certificate or even something to put in the goodie bags.

There are lots of other ways to help also. We need folks willing to help with the set up of the raffle tickets on the morning of our event. Then there are signs, helping with registration, food, directing folks when they first arrive, and all kinds of fun. Remember, the more involved you get, the more fun you'll have meeting folks.

We are trying to see if we can set up Saturday evening. We should know by meeting time. Helen will also send an email to see if anyone can spare an hour or so on Saturday.

Check out the list of help needed on the members only section of the website. Email or call Lori if there is something in particular you'd like to sign up for. **Remember we're asking all the local club folks to bring a side dish or breakfast item to share.** The club will provide the meat and visitors will be bringing desserts. I can't wait to sample EVERYTHING!!! You may want to consider sharing your recipe either on the sharing table or give it to Helen to put in the newsletter.

Our question for this month is..... What forms of chocolate do **you** use in cake decorating? You can also email me [info@houstoncakeclub.com](mailto:info@houstoncakeclub.com) if you're not able to attend.

Don't forget you have time to work on a display for our September Extravaganza. We'll have a display table and a prize for the people's choice award. Let your imagination run wild and have fun with it. Tell your friends and spread the news – we're gonna have lots of ... FUN..... FUN..... FUN!!!!!!!

*Lori*

## Help Wanted!

The Cake Extravaganza (our Day of Sharing) is the number one fundraiser for the cake club. This enables us to bring teachers in and offer a reduced registration for members, host our Christmas Luncheon, 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. Her cell number is (832) 687-3020, or you can email her at [loretta@westcam.com](mailto:loretta@westcam.com)

Our Cake Decorating Extravaganza is almost here! Here are some of the items we need help with. Even if there is a name - we need more than one person at the task. Please consider helping with:

- Clean up
- Demo table setup
- Display tables setup - general
- Display table setup - students
- Food
  - Breakfast setup
  - Lunch setup - Shar Baker
  - Bread
  - Drinks
    - Coffee/tea - sugar, creamer, pots, etc.
    - Sodas and water
  - Paper/plastic ware
- Program handout
- Raffle setup – Kathy Brinkley



- Registration – Helen Osteen
- Set up
- Sharing Table setup
- Signs
- Thank you gifts
- Vendor setup
- Welcoming folks and directing to the room

## Meeting Agenda

### Open – Welcome

- Question this meeting: What forms of chocolate do **you** use in cake decorating? Do you make ganache? Do you mold chocolate pieces for decorations?
- Next meetings question???

### Minutes – Secretary

### Treasurer's Report

### Pass around sign up – demo, goodies, & portfolio/pictures

### Thanks to July demo and goody folks

### Announce who/what demo is for August

### Old Business:

- Where we stand on registrations for Debbie Brown
- Any other???

### New Business

- **DOS**
  - Advertising
  - List of areas of help needed
  - Scheduling
- **ICES fun stuff**
- **Play days**
- **Classes**
- Any other???

### Raffle

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

*Lori*

## Powerful Woman's Motto

Live your life in such a way that when your feet hit the floor in the morning, Satan shudders & says... "Oh shit.... she's awake!!!"

## Monthly Demos and Refreshments

Contact Kathy Brinkley [cakekat@aol.com](mailto:cakekat@aol.com) (281) 448-2952 to let her know what you would like to demonstrate, or sign up at the meeting.

	<b>Refreshments</b>	<b>Demonstration</b>
August	The Jucker's; Lisa Vasquez	Lori Gust
September	Maria Inafuku; Alicia DeLeon	Pat Daigle
October	Roxana Sharp; Diane Knox	Kathy Brinkley: bows
November	Jan Hutto; Shar Baker	Heather Campbell: gingerbread
December	Christmas luncheon	Christmas luncheon
January 09	Shehani de Silva, Nani Lucardi	Tina Belden
February 09	Larry's Appreciation Luncheon	

## Photo Album Sharing Roster

If you would like to bring your photo album to share at the meeting, please sign up. Contact Kathy Brinkley [cakekat@aol.com](mailto:cakekat@aol.com) (281) 448-2952.

	<b>Member</b>	<b>Member</b>
August		
September	Debra Singletary	
October	Diane Knox	Shar Baker
November	Alice Lopez	
December	Susie Araya	
January 09	Alicia DeLeon	
February 09	Herlinda Vazquez	
March 09	Shehani de Silva	Nani Lucardi

## Birthday & Anniversary Wishes

**Happy Birthday** to **Shehani de Silva** (September 6<sup>th</sup>), **Ruby Ott** (September 8<sup>th</sup>), **Debra Singletary** (September 13<sup>th</sup>), **Pat Daigle** (September 17<sup>th</sup>), **Tracye Boyd** (September 18<sup>th</sup>), and **Rose Castro** (September 21<sup>st</sup>).

**Happy Anniversary** to **Alicia & Richard Gaskin** (September 6<sup>th</sup>), **Janice & Robert Jucker** (September 7<sup>th</sup>), and **Jan & Fred Hutto** (September 13<sup>th</sup>),

## New Members

Please welcome new member **Maria Ledesma** and **Richard Hennesey**.

## June Events

We had 18 at our July meeting. **Pat Wiener** demonstrated mint sugar. Check out her handout on [page 5](#).

We have 86 members, with 65 active members.

## Upcoming Events

**September 5-6, 8-11, 2008 ~ Debbie Brown classes** (see page 9 & 10 for information). The registration form attached to the newsletter has non-member rates. If you are a member, you can log into the members only section, [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) or contact Helen Osteen at [Helen@osteenjewelry.com](mailto:Helen@osteenjewelry.com) (713) 204-3218. **We have these vacancies available: Friday 4, Saturday 3, and Thursday 4.** The classes are now listed on the <http://www.ices.org/events/classes.htm>, and will soon appear in American Cake Decorating and Mailbox News magazines. Don't wait too long to sign up. **These classes are 92.5% full.**

**September 7, 2008 ~ Cake Extravaganza**, Houston Cake Club Day of Sharing, 5800 Uvalde Rd, Houston. This is the San Jacinto College North Campus, and we will be using the Student Union Building auditorium. Demonstrators: **Debbie Brown**, **Esther Allen**, **Barbara Hawkins**, and **Twez Shewmake**. Debbie Brown will teach classes, September 5<sup>th</sup>-6<sup>th</sup>, and September 8<sup>th</sup>-11<sup>th</sup>.

**September 27-28, 2008 ~ Oklahoma State Sugar Art Show**, Tulsa, OK. [www.oklahomasugarartists.com](http://www.oklahomasugarartists.com)

**October 19, 2008 ~ Frost-a-Tiers Day of Sharing**, Aldridge Hall at St Thomas Aquinas Church, 12627 W Belfort Ave, Sugar Land TX 77478. Demonstrators: **Jacque Benson** (Adorable Flower Babies), **Dena Bryngelson** (3-D or Wacky Cake), **Chris Cantrell** (Lifelike Sugar Paste Pinecones), **Earlene Moore** (Techniques used on her hunter groom's cake), and **Andrea West** (Sugarpaste Fairy Sitting on a Mushroom). There will be classes with Earlene Moore & Jacque Benson. For more information, [www.frostatiers.com](http://www.frostatiers.com).

**October 20, 2008 ~ Louisiana ICES Day of Sharing**, Open Door Church, 1709 Dulles St, Lafayette, LA

**October 26, 2008 ~ ICES Area 3 Day of Sharing**, 2115 Goliad Rd, San Antonio. Demonstrators will include: Carol Fouts & Jacque Benson. Others to be determined.

**October 26, 2008 ~ October 27, 2008 ~ Carol Fouts Gumpaste Baby Shoe Workshop** — location to be announced. Carol taught this class at Midland (Texas ICES Area 1), and just recently at the Houston Cake Club. She is a superb teacher, so don't let this opportunity get away.

**February 28-March 1, 2009 ~ Capital Confectioners' Cake & Sugar Art Show & Competition.**

## Mint Sugar

3	Envelopes	Unflavored gelatin (3 tablespoons)
1	C	Warm water
½	C	Cornstarch
3	Lbs	Powdered sugar
2-3	Drops	Oil of peppermint

Dissolve gelatin in warm water and pour through a fine sieve into a glass bowl. Add 2 to 3 drops of peppermint oil; then blend in cornstarch and a small amount of powdered sugar. Keep adding sugar, a little at a time, until the mixture becomes very smooth. When mint

sugar is of the correct consistency, store in a tight covered jar that has been dusted with cornstarch.

The very same procedures for tinting and rolling out fondant are applied to mint sugar. To tint, add small amounts of food color with a toothpick and work into the mixture with your hands.

To roll out mint sugar, always dust your hands, work surface and rolling pin with cornstarch first; then roll to desired thickness. Cut out decorative pattern pieces immediately, since mint sugar is very quick drying. For deep colors, start by adding powdered colors, then the paste colors.

Lightly coat your hands with shortening before coloring mint sugar to help keep the coloring from staining your hands as badly.

You may store mint sugar in zip lock bags, then in a bowl. This way your colored sugar is separate from each other. Be sure to remove as much air from zip lock bags as possible.

Dusting work surfaces with powdered sugar instead of cornstarch works just as well and does not cause the mint sugar to dry out as fast.

I have enclosed some patterns that work well with mint sugar.

*Pat Wiener*

## **Discounts Given with Club Membership Cards**

- Membership discount cards are issued to members after attending two (2) functions sponsored by the club per year. This is a benefit of being an active member.
- If you have attended two (2) functions during 2008, your 2009 membership discount card will be issued after your 2009 membership dues are paid.
- Once earned, membership discount cards are mailed out as soon as possible.
- Discounts are available when the membership discount card is received, not when you attend the second function.
- Each year we change the color of the card to make it easily recognized by the participating shops. A sample card is furnished to each participating store.
- Membership discount card **MUST** be presented **BEFORE** your purchase is rung up to receive a discount. The cashier must see your card to verify discount eligibility. The area stores may offer discounts to several area cake clubs. It is impossible, and should not be expected, for any of the store employees to remember who belongs to a club. No card, no discount.
- Discounts are available only to the person named on the card. Sharing a card with your friend or a family member will cause you to lose your discount privileges.
- If you send your husband to pick up cake supplies for you, please send your membership card with him.
- If you have forgotten your card, please don't expect special treatment or be rude to the cashiers. Remember – **NO card, NO discount**.

- Member discounts are available at these participating stores:
  - a. Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX 77502-1846, phone (713) 477-8864
  - b. Make-a-Cake Houston, 6218 Evergreen St, Houston TX 77081-6814, phone (713) 777-1871; [www.MakeACakeHouston.com](http://www.MakeACakeHouston.com)
  - c. Cake Craft Shoppe, 3416 Highway 6, Sugar Land TX 77478-4408, phone (281) 491-3920; [www.CakeCraftShoppe.com](http://www.CakeCraftShoppe.com)
  - d. Rose's Cake Depot, 7302 Senate Ave # 106, Houston, TX 77040-3042, phone (713) 466-8014; [www.RosesCakeDepot.com](http://www.RosesCakeDepot.com)

**It is important to understand and comply with the agreed upon procedures. We would hate to lose this generous privilege.**

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

Since you have met the requirements for a 2008 card, your 2009 card will be mailed as soon as your membership dues are paid.

## ICES Conventions

July 30-August 2, 2009; St Charles, Illinois

August 12-15, 2010; San Diego, California

Aug 4-7, 2011; Charlotte, North Carolina

## Officers

Office	Office	Email Address	Phone
President	Lori Gust	<a href="mailto:cakes@CakePlace.com">cakes@CakePlace.com</a>	(281) 733-6080
Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	(281) 448-2952
Secretary	Jan Hutto	<a href="mailto:pookie48@sbcglobal.net">pookie48@sbcglobal.net</a>	(281) 370-6000
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218

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

- our monthly meeting (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- Cake Extravaganza (Day of Sharing), September 7, 2008
- Debbie Brown's classes, September 5-6, and 8-11, 2008.

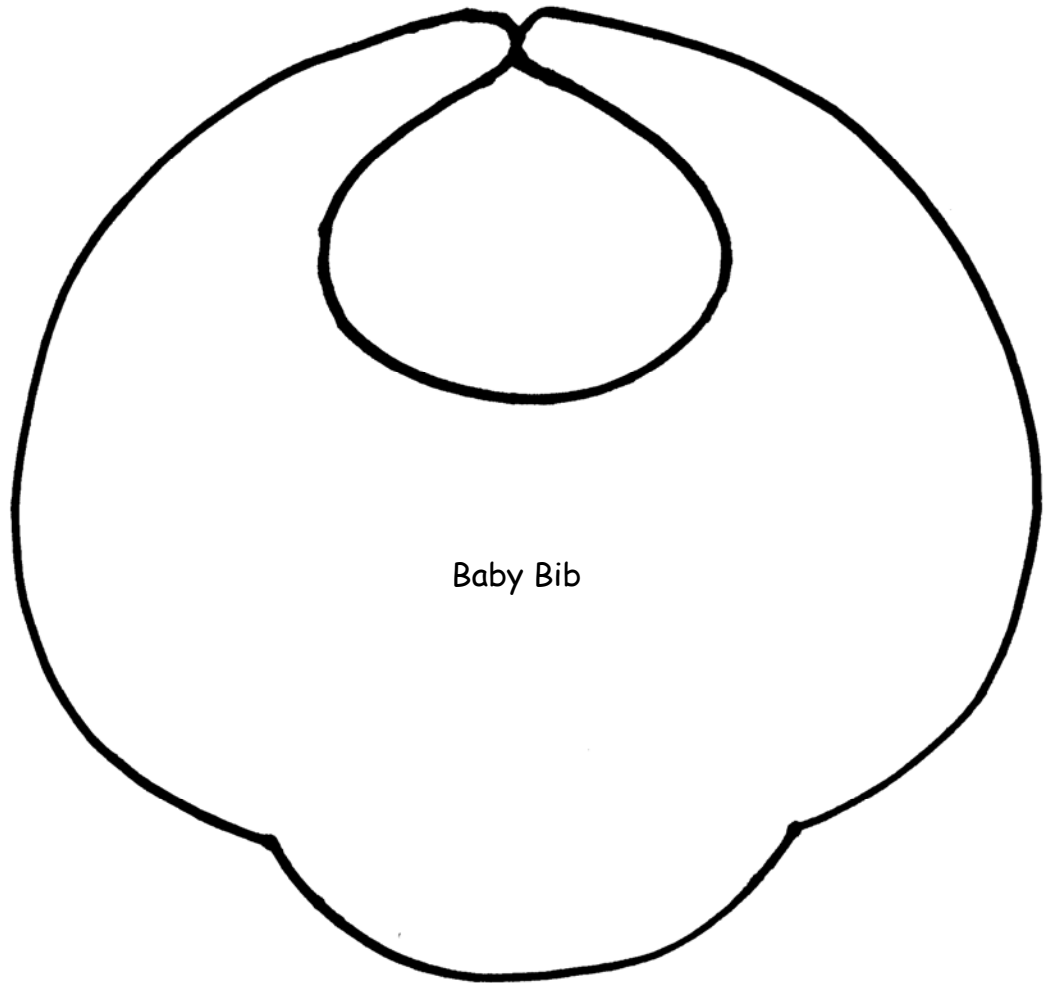
The discount card is honored at Larry's Arts & Crafts in Pasadena, Make-a-Cake in Houston, Rose's Cake Depot, and Cake Craft Shoppe in Sugar Land.

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

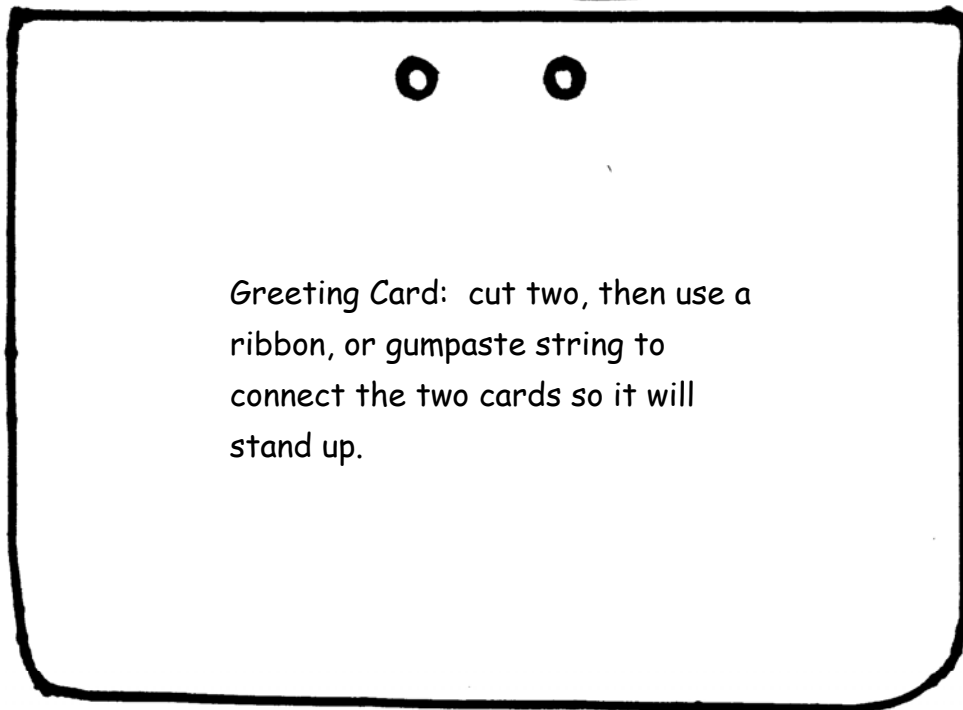
We accept PayPal through [HoustonCakeClub@OsteenJewelry.com](mailto:HoustonCakeClub@OsteenJewelry.com).

If you prefer to pay by check and need the appropriate forms, either call (713) 204-3218, and leave a voice mail message, or email [Helen@OsteenJewelry.com](mailto:Helen@OsteenJewelry.com), or you can print the forms from our website.

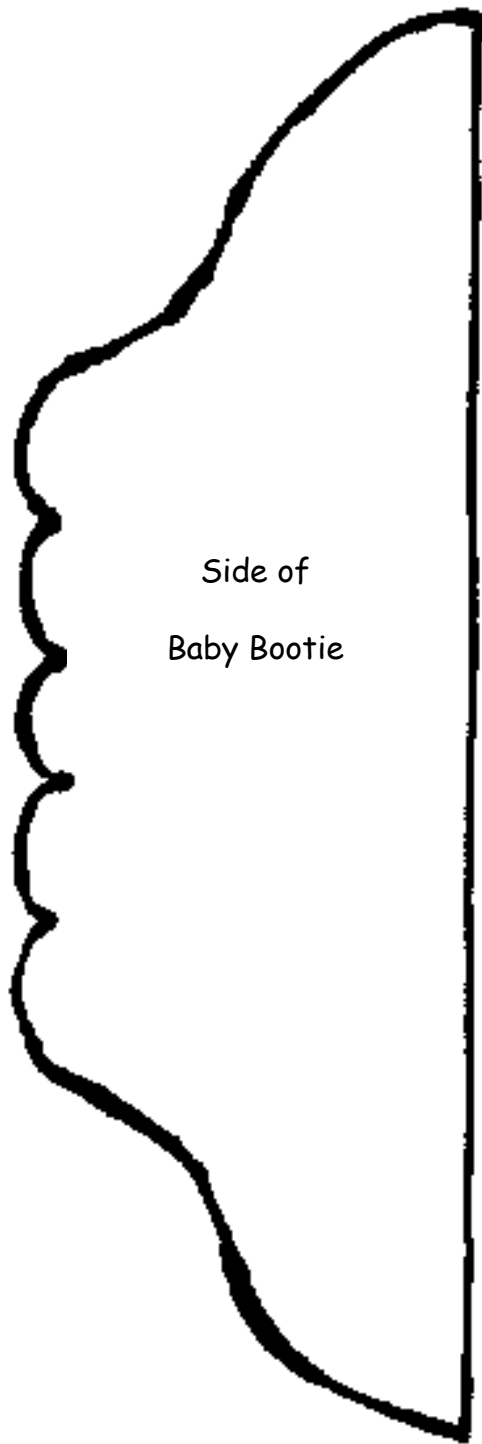




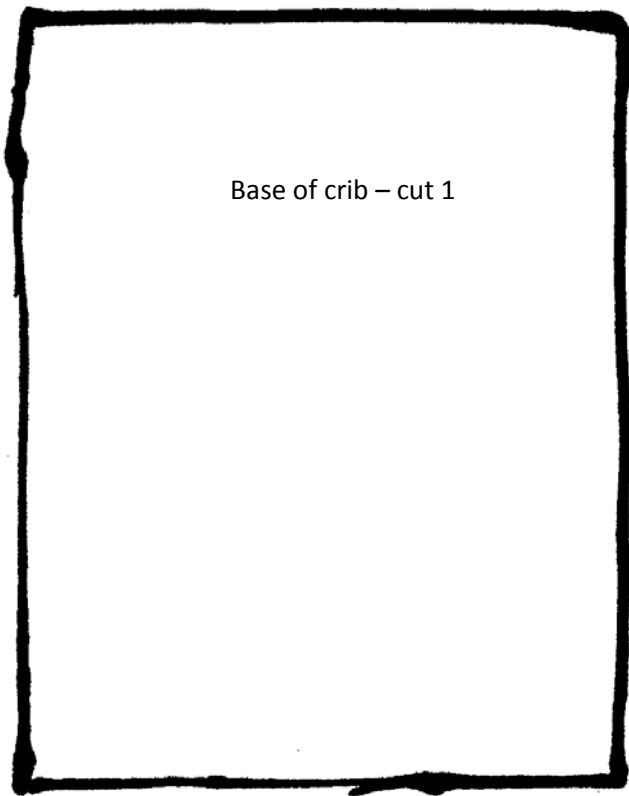
Baby Bib



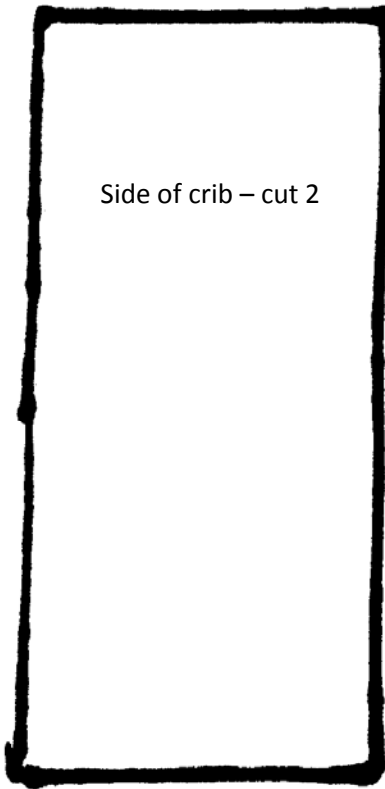
Greeting Card: cut two, then use a ribbon, or gumpaste string to connect the two cards so it will stand up.



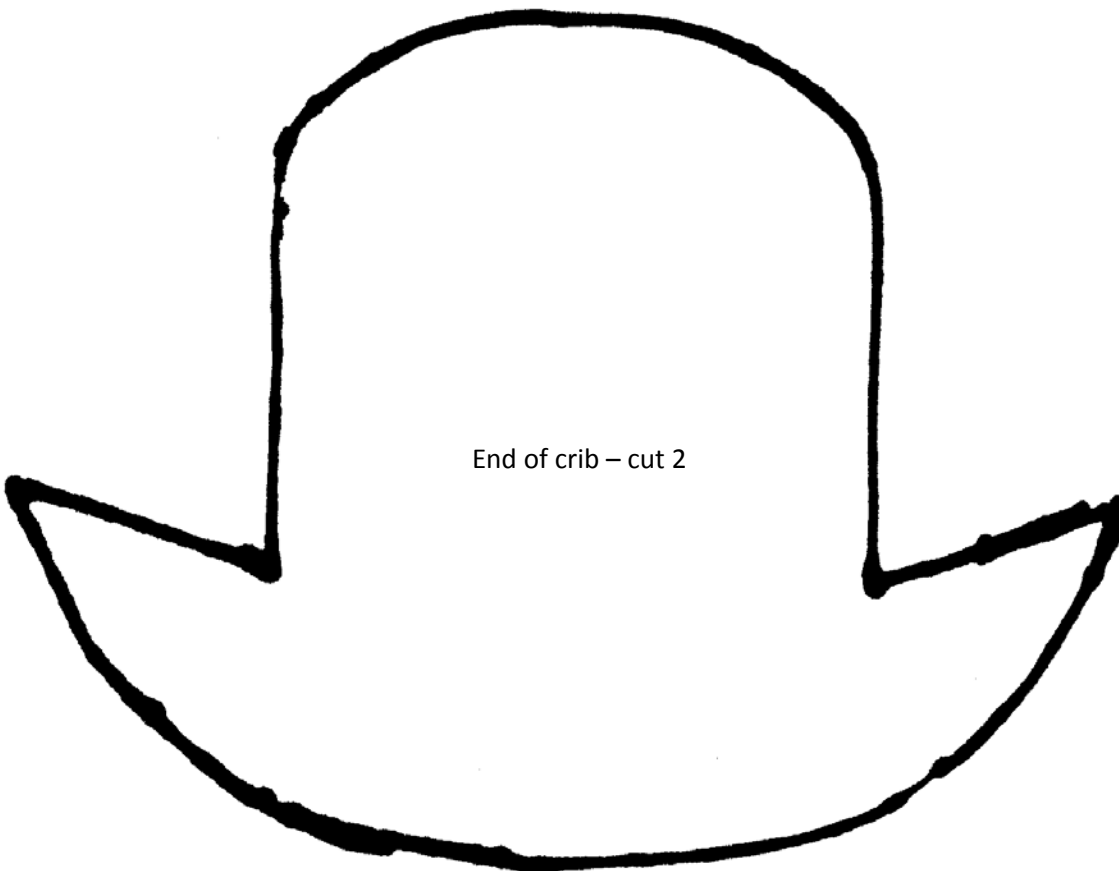




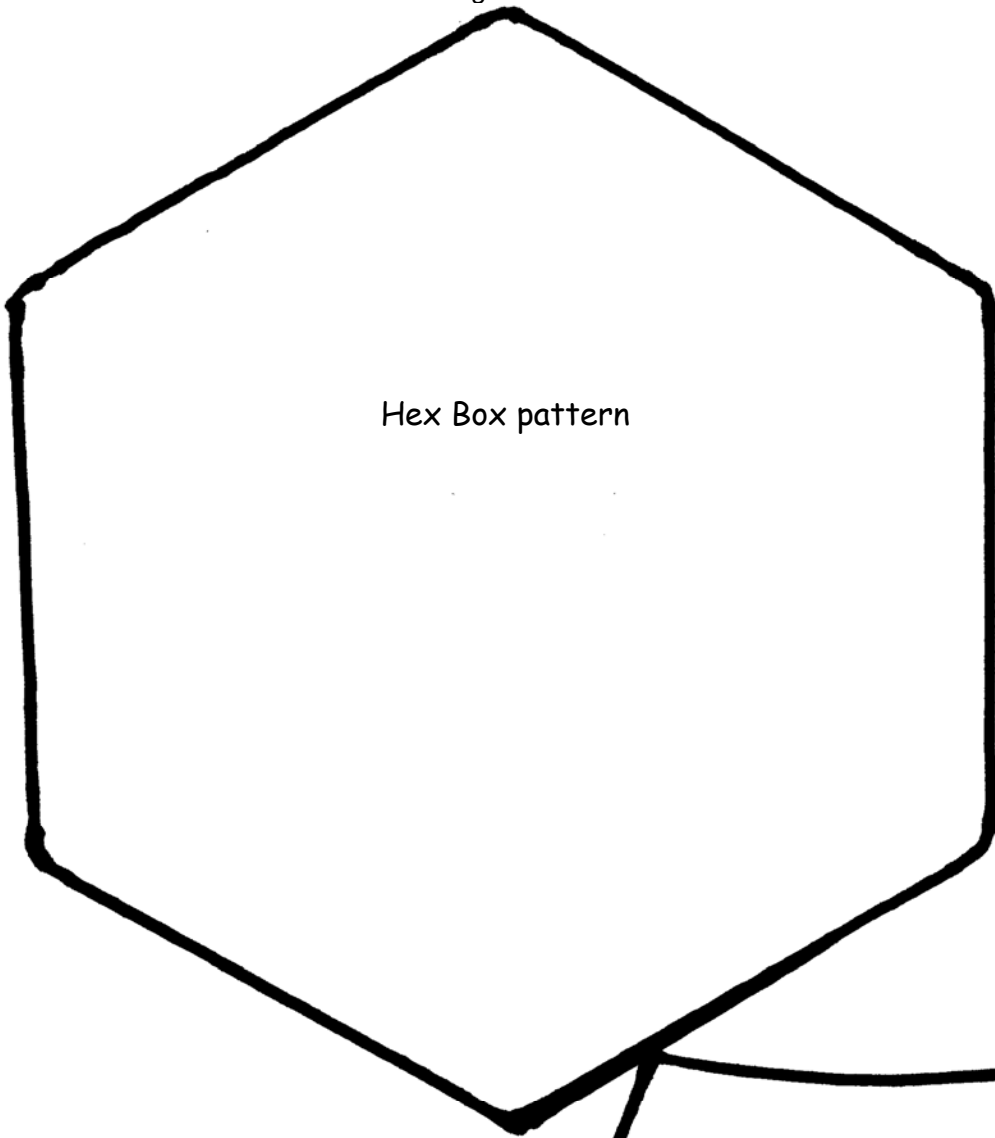
Base of crib – cut 1



Side of crib – cut 2



End of crib – cut 2



Hex Box pattern



Umbrella top

# Cake Decorating Extravaganza

Presented by

## The Houston Cake Club

Sunday \* September 7<sup>th</sup> \* 8:30 am – 4:00 pm

Scheduled to demo:

- **Debbie Brown** – all the way from the UK
- **Ester Allen** – bows, bows, bows
- **Barbara Hawkins** – figure piping
- **“Twez” Shewmake** – chocolate transfers
- **Gary Homan** – cute stuff
- **Dee Robertson** – food borne illness

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

Raffle items include: **6 qt Kitchen Aid mixer, Agbay cake leveler, Fat Daddio pan sets, & more**

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

Student registration - \$20 – *must show student ID at the door*

Registration after Sept 1<sup>st</sup> & at the door - \$45.00 Adults & children over 5 yrs

**10% of registration fee will be donated to scholarship for San Jacinto Culinary Student(s)**

**San Jacinto College North**  
**5800 Ulvalde**  
**Houston TX 77007**

**For more info: Lori 281-733-6080**  
website: [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com)  
email: [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com)

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 2008

Volume 5 Issue 8

The Houston Cake Club, PO Box 891473, Houston, TX 77289  
Phone: (281) 733-6080 Fax: (281) 474-9296  
[www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) email: [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com)

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

**Meeting is September 23<sup>rd</sup> at 10 AM**  
**at San Jacinto College, North Campus**

I will send out an email as soon as I have the room number, and for the people without email, someone will call. If you are in doubt, either email [Helen@OsteenJewelry.com](mailto:Helen@OsteenJewelry.com) or call Helen at (713) 204-3218 or Lori (281) 733-6080.

**Pat Daigle** is demonstrating this month. I have never seen Pat demonstrate anything I did NOT like. She has been decorating for years and years, and you won't want to miss whatever Pat prepares for us.

### President's Corner

Lori has no electricity. The President's Corner will return next month.

*Lori*

### Meeting Agenda

#### Open – Welcome

- o Question this meeting:
- o Next meetings question???

#### Minutes – Secretary

#### Treasurer's Report

Pass around sign up – demo, goodies, & portfolio/pictures

Thanks to August demo and goody folks

Announce who/what demo is for October

**Old Business:**

- Discuss 2008 Cake Extravaganza: What was good? What was bad? What should we change for next year?
- Discuss Debbie Brown classes
- Any other???

**New Business**

- **Play days**
- **Classes**
- Any other???

**Raffle**

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

*Lori*

## Monthly Demos and Refreshments

Contact Kathy Brinkley [cakekat@aol.com](mailto:cakekat@aol.com) (281) 448-2952 to let her know what you would like to demonstrate, or sign up at the meeting.

	<b>Refreshments</b>	<b>Demonstration</b>
September	Maria Inafuku; Alicia DeLeon	Pat Daigle
October	Roxana Sharp; Diane Knox	Kathy Brinkley: bows
November	Jan Hutto; Shar Baker	Heather Campbell: gingerbread
December	Christmas luncheon	Christmas luncheon
January 09	Shehani de Silva, Nani Lucardi	Tina Belden
February 09	Larry's Appreciation Luncheon	

## Photo Album Sharing Roster

If you would like to bring your photo album to share at the meeting, please sign up. Contact Kathy Brinkley [cakekat@aol.com](mailto:cakekat@aol.com) (281) 448-2952.

	<b>Member</b>	<b>Member</b>
September	Debra Singletary	
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November	Alice Lopez	
December	Susie Araya	
January 09	Alicia DeLeon	
February 09	Herlinda Vazquez	
March 09	Shehani de Silva	Nani Lucardi

## Birthday & Anniversary Wishes

**Happy Birthday** to **Maria Vela** (October 1<sup>st</sup>), **Shar Baker** (October 5<sup>th</sup>), **Susie Rasmussen** (October 8<sup>th</sup>), **Helen Heden** (October 12<sup>th</sup>), **Renita Lee** (October 13<sup>th</sup>), and **Diane Knox** (October 27<sup>th</sup>).

**Happy Anniversary** to **Domingo & Rose Castro** (October 14<sup>th</sup>), **Sandra & Jose Castaneda** (October 18<sup>th</sup>), **Alma & Jose Rodriguez** (October 19<sup>th</sup>), and **Kim & Don Scrivens** (October 21<sup>st</sup>).

## New Members

Please welcome new members, [DeNeise Barlow](#), [Linda Bonnette](#), [Sandra Castaneda](#), [Deborah Frances](#), [Connie Helton](#), [Richard Hennessey](#), [Gary Homan](#), [Sandra Hughes](#), [Argie Johnson](#), [Maria Ledesma](#), [Carol Leonard](#), [Janel Monasterio](#) and [Carolina Pedrique](#).

## August Events

We had 22 at our August meeting. [Lori](#) talked about the items we would have in our raffle and demonstrated how some of them worked.

We have 97 members, with 80 active members.

## Cake Extravaganza

We had 99 registered for the Cake Extravaganza.

[Esther Allen](#) demonstrated all kinds of bows you can do with gumpaste or fondant. [Barbara Hawkins](#) showed us how to pipe pink elephants. [Gary Homan](#) showed us a variety of things you can do with fondant accents. "[Twez](#)" [Shewmake](#) demonstrated chocolate transfers. [Debbie Brown](#) showed us how to create a sculpted cake, which we included in the raffle.

Many thanks to everyone who helped make our Cake Extravaganza a success: everyone that attended, solicited raffle prizes, helped with setup, stuffed hospitality bags, set up the wonderful raffle prizes, brought food, arranged the food for breakfast and lunch, drew tickets for raffle prizes, worked with the audio/visual equipment so we could all see the demonstrations, helped load vehicles and clean up after the event, and if I missed anything, please know your efforts were appreciated.

If you won a raffle prize, please write a "thank you" to whoever donated the item.

A special thanks to San Jacinto College, North Campus, for the use of their facility. We have already expressed our interest in returning there next year.

It takes a lot of work to put on this event every year, and it is so much easier when lots of people share the load.

## Debbie Brown Classes

Since Debbie is so popular, we scheduled three (3) separate one-day classes, and repeated them. We allowed 20 per class x 6 classes, so we had a possible 120 class spots available. We sold 117 of those spots. I have not heard a single complaint from the classes, and Debbie agreed to return to Houston in September 2010. That was before her flight was cancelled and she was stuck in Houston when Hurricane Ike made his way up I-45, right past her window in the Drury Hotel.

Her Friday flight was changed to a Sunday flight, which was cancelled and changed to a Monday flight. Debbie teaches classes in Germany September 18<sup>th</sup> to the 21<sup>st</sup>, so she desperately needed to get home. She was concerned that her Monday flight might be

cancelled (which it was), so we were able to get her on a Sunday afternoon flight out of Dallas/Fort Worth. We drove Debbie to Dallas to meet that flight.

Through all the unexpected hurdles thrown Debbie's way, she maintained her poise, and was extremely gracious.

I saw the magnitude of the storm firsthand. Conroe and Huntsville had no power, and the first place to stop for coffee or food was Centerville. I have never seen that before. I am thankful I had filled up my van Thursday morning before the class, and had enough gas to drive to Dallas.

The Texas Department of Transportation signs in Dallas said there was hurricane damage from Houston to Beaumont, and discouraged travel. They advised folks that gasoline, ice and food were in short supply.

Hurricane Ike kept Tina Belden, Pat Daigle, and Debra Singletary from taking the class on Thursday.

*Helen Osteen*

## Upcoming Events

**September 27-28, 2008 ~ Oklahoma State Sugar Art Show**, Tulsa, OK.  
[www.oklahomasugarartists.com](http://www.oklahomasugarartists.com)

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**October 27, 2008 ~ Carol Fouts Gumpaste Baby Shoe Workshop** — location to be announced. Carol taught this class at the Houston Cake Club. If you missed it, don't let this opportunity get away.

**February 28-March 1, 2009 ~ Capital Confectioners' Cake & Sugar Art Show & Competition.**

**June 28, 2009 ~ Frosting Creators Day of Sharing**, 6427 Evers Rd, San Antonio TX 78238 (Leon Valley Community Center), 9 to 5.

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

- our monthly meeting (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- Play Days held on Sunday afternoon (none scheduled at this time)

- Christmas Luncheon in lieu of our December meeting. Date and location have not been announced.

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

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

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

If you prefer to pay by check and need the appropriate forms, either call (713) 204-3218, and leave a voice mail message, or email [Helen@OsteenJewelry.com](mailto:Helen@OsteenJewelry.com), or you can print the forms from our website.

## Officers

Office	Office	Email Address	Phone
President	Lori Gust	<a href="mailto:cakes@CakePlace.com">cakes@CakePlace.com</a>	(281) 733-6080
Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	(281) 448-2952
Secretary	Jan Hutto	<a href="mailto:pookie48@sbcglobal.net">pookie48@sbcglobal.net</a>	(281) 370-6000
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218

## ICES Conventions

July 30-August 2, 2009; St Charles, Illinois

August 12-15, 2010; San Diego, California

Aug 4-7, 2011; Charlotte, North Carolina

## Esther Allen's Bow Demonstration

I borrowed the directions Esther printed off the internet, and found the information to share with you.

I did not take any notes at Esther's demo.

You will need to modify these instructions when you make the bows of gumpaste, or fondant/gumpaste, but these instructions will give you the basic idea.

Thank you, Esther, for showing us all these beautiful bows.





## Offray Dior Bow

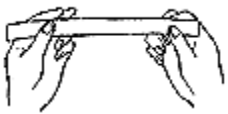
### MATERIALS (for one)


- 2 yds. ribbon

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## DIRECTIONS

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1. Cut ribbon into 5 lengths: 5", 10", 14", 18", and 22". 



2. Form loops, overlapping centers and glue in place.



3. Glue loops together.



4. Wrap smaller length around center.



5. Glue to underside of bow.

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## Offray Florist Bow

### MATERIALS (for one)

- 3 yds. ribbon

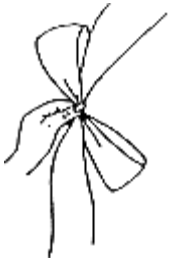
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## DIRECTIONS

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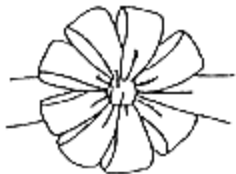
1. 8" from one end of ribbon, pinch firmly between thumb and index finger.



2. Make a 5" loop (half the size of finished bow) pinch tightly. If ribbon is one-sided, twist length to right side. Make second loop and pinch over first two pinches.



3. Repeat this process forming 4 loops on each side.

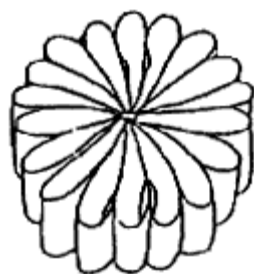


4. Make a center knot by forming a small loop over your thumb, pinch and wire all loops together, trim excess. Wire 14" length to back for tails.

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## Offray Package Bow

### MATERIALS (for one)

- 3 yds. ribbon
- Small piece of wire

---

## DIRECTIONS

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1. Hold ribbon 4" from one end and make 4" loop.



2. Bring long length down and up to make bottom loop.



3. Repeat back and fourth looping until you have 9 on each side. Wrap around center securely with wire.

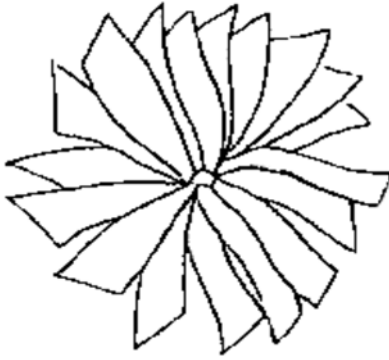


4. Shape bow.

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## Offray Pinwheel Bow

### MATERIALS

- 64" ribbon (If using two ribbons 32" of each)
- Small piece of wire

---

## DIRECTIONS

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1. Cut ribbons into 8" lengths for finished bow.



2. One by one, pick up ribbons and pinch together at center.



3. Wire centers tightly.



4. Separate or fan out ribbon layers.

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## Offray Pompom Bow

### MATERIALS (for one)

- 5 yds. ribbon
- Small piece of wire

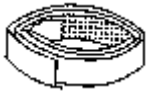
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## DIRECTIONS

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1. With ribbon, form a 9" loop equal in size to the diameter of the finished bow.



2. Wrap remaining ribbon around loop as many times as is desired for bow.



3. Flatten loops and cut off triangles at end, being careful not to cut too close to the center.



4. Bring ends together to meet in center, overlapping triangles.



5. Secure ribbon at center over notches with wire. Pull out loops, twist towards center, alternating sides to form pompom.

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## Offray Starburst Bow

### MATERIALS (for one)

- 2 yds. ribbon

---

## DIRECTIONS

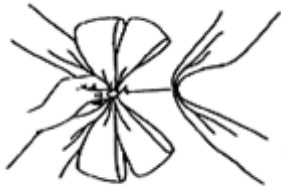
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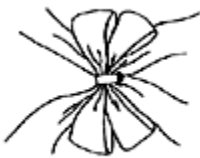
1. Form a loop about 5" long, pinch between thumb and index finger.



2. Bring ribbon down and up to form a bottom 5" loop. Repeat to form second set of loops. Cut off excess ribbon and wire center tightly.



3. Cut two 14" lengths and one 5" length. Gather 14" lengths at centers and wire to either side of bow.




4. Glue 5" length around center, fold the long end in if necessary.



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**1. Roll out ball  
of gum paste**




**2. Use round cutter and make 3 circles.**



**3. Overlap  
circles on  
top of each  
other**




**4. Carefully roll them up.**



**5. Cut in half with  
sharp knife/spatula.**

**6. Fan out petals with your fingers and ta-da!!!!**



**Note: These were made with 5 circles.**



# The Batter Splatter Newsletter

## October 2008

Volume 5 Issue 8

The Houston Cake Club, PO Box 891473, Houston, TX 77289  
Phone: (281) 733-6080 Fax: (281) 474-9296  
[www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) email: [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com)

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

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

### at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX

**Kathy Brinkley** is demonstrating bows. There are so many different kinds of bows that are simple to do and add so much to that special cake. You won't want to miss this demo.

### President's Corner

**Wow!! Are you ready for the holidays???** They're right around the corner.....

September and October were a blur for many of us. Let's see...Our Cake Decorating Extravaganza was a success!!! Thanks to all that helped. There were many comments from folks outside the club who were so impressed with how everyone seemed to pitch in and do whatever needed to be done. We had several folks join our club because they had so much fun. ***We are such a great team.*** A **BIG THANKS** to all. Please remember to thank those who donated items. A quick note or email goes a long way.

Debbie's classes were all full and what great things were created. If you took pictures, please email to Lori – [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com) and we'll get them on the website. Ike did interrupt Debbie's scheduled departure, but we were able to get her on a flight Sunday evening. Thanks, Helen, for driving her to Dallas. Although Debbie didn't like the experience of a hurricane, she did say she'll come back in 2010.

Ike touched all of us: some with minor inconveniences, others with hardships and devastation. There have been many inquiries on how folks can help. We are trying to compile a list of club members that were severely affected by Ike. **Please email or call Helen BEFORE the October meeting if your have been severely affected by Ike so we can put you**



on our list. We will be discussing contributions at our meeting. [Helen@OsteenJewelry.com](mailto:Helen@OsteenJewelry.com) or (713) 204-3218

Our question for this month is..... **What tip would you like to share?** This could be something that makes cake decorating simpler, an easier way to make your drop cookies the same size, something you figured out about icebox cookies, things you can make ahead of time to go on a cake, a hint for making candy, a recipe that is fabulous, how to decorate cupcakes, etc. We will put them in the newsletter next month – so we can share with our members that cannot come to the meeting.

You can also email me [info@houstoncakeclub.com](mailto:info@houstoncakeclub.com) if you're not able to attend.

See you at the meeting -

*Lori*

## Meeting Agenda

### Open – Welcome

- o Question this meeting: **What tip would you like to share?**
- o Next meetings question???

### Minutes – Secretary

- o Read
- o Approve

### Treasurer's Report

- o Read
- o Approve

**Pass around signup** – *demo, goodies, & portfolio/pictures sign up*

**Thanks to August demo and goody folks**

**Announce who/what demo is for November**

### Old Business:

- **Cake Decorating Extravaganza**
  - o What went well
  - o Ideas for changes
  - o Charity money to San Jac
- Any other???

### New Business

- **Folks severely affected by Ike**
- **Donation distribution**
- **Christmas party –**
  - o **Date & time**
  - o **Location**
  - o **Gift exchange**
- **Play days**
- **Classes**

- Any other???

## Raffle

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

*Lori*

## Monthly Demos and Refreshments

Contact Kathy Brinkley [cakekat@aol.com](mailto:cakekat@aol.com) (281) 448-2952 to let her know what you would like to demonstrate, or sign up at the meeting.

	<b>Refreshments</b>	<b>Demonstration</b>
October	Roxana Sharp; Diane Knox	Kathy Brinkley: bows
November	Jan Hutto; Shar Baker	Heather Campbell: gingerbread
December	Christmas luncheon	Christmas luncheon
January 09	Shehani de Silva, Nani Lucardi	Tina Belden
February 09	Larry's Appreciation Luncheon	

## Photo Album Sharing Roster

If you would like to bring your photo album to share at the meeting, please sign up. Contact Kathy Brinkley [cakekat@aol.com](mailto:cakekat@aol.com) (281) 448-2952.

	<b>Member</b>	<b>Member</b>
October	Diane Knox	Shar Baker
November	Alice Lopez	
December	Susie Araya	
January 09	Alicia DeLeon	
February 09	Herlinda Vazquez	
March 09	Shehani de Silva	Nani Lucardi

## Birthday & Anniversary Wishes

**Happy Birthday** to **Suzy Fernandez** (November 5<sup>th</sup>), **Dee Robertson** (November 7<sup>th</sup>), **Edit Faris** (November 11<sup>th</sup>), **Marlene Hollier** (November 15<sup>th</sup>), **Janice Jucker** (November 23<sup>rd</sup>), and **Carolyn Murphy** (November 25<sup>th</sup>).

**Happy Anniversary** to **Connie & Jon Helton** (November 2<sup>nd</sup>), **Maria Elena & Americo Aguirre** (November 4<sup>th</sup>), **Maria & Darin Inafuku** (November 16<sup>th</sup>), **Cathy & Bill Nance** (November 22<sup>nd</sup>), **Helen & Don Heden** (November 26<sup>th</sup>), and **Susie & Peter Rasmussen** (November 30<sup>th</sup>).

## September Events

The September meeting was cancelled because San Jacinto College was closed for repairs, and Larry's had no electricity due to Hurricane Ike's uninvited visit to our area.

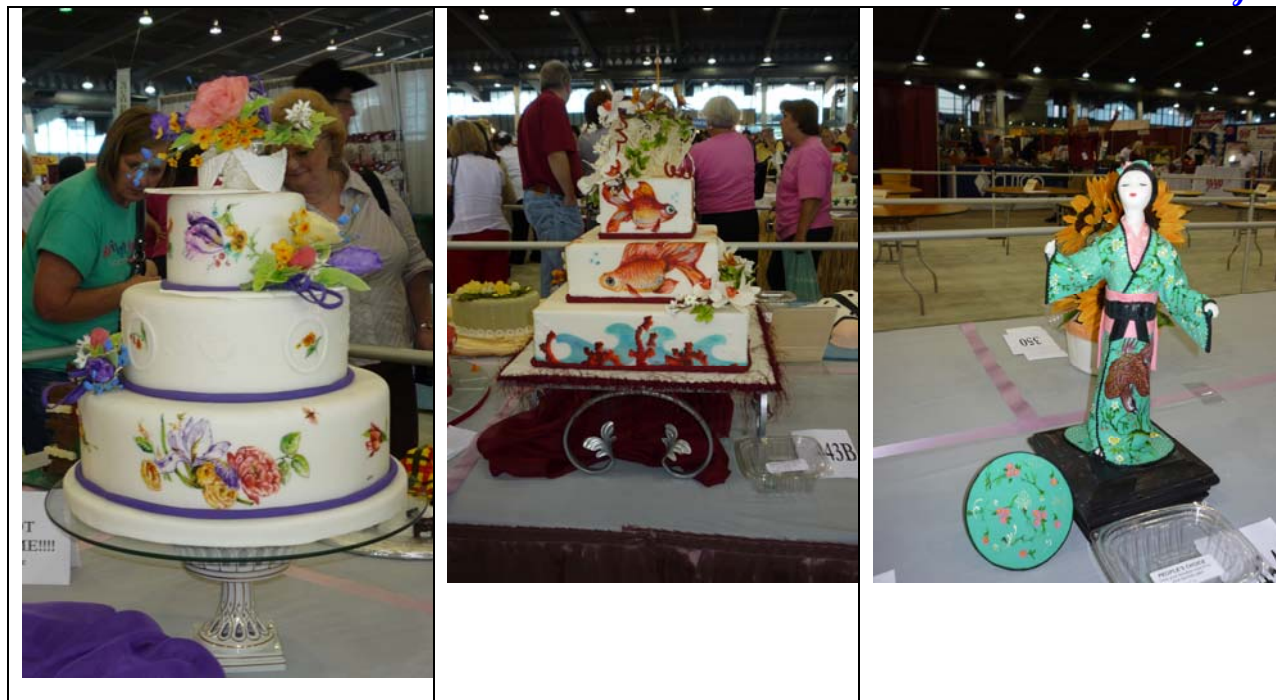
We have 97 members, with 80 active members.

## Congratulations, Susie Araya

After all the work and a hurricane that caused a lot of stress, having water in my house (since I lost part of my shingle roof), battling all of these, and a house that looks like I am moving, I survived and went to the Oklahoma State Sugar Art Show. Amazingly, I won something.

With a tulip cake I won 3rd place (wedding staked cakes), with a koi-orchid cake I won 2nd place (this cake was registered as non wedding staked cake, but they changed, so I was competing with my other cake) and with my geisha I won 2nd place.

*Susie Araya*



## Upcoming Events

**October 26, 2008 ~ ICES Area 3 Day of Sharing**, Heavy Weight Gym in the Salon, 2115 Goliad Rd, San Antonio. Demonstrators will include: **Jacque Benson** (Victorian Christmas Wedding Cake with Gilded Fruit), **Carol Fouts** (Angelic Cake Toppers), **Lori Gust** (How to Use and Have Fun with Your Sugar Veil Pen!), **Irene Hackbarth** (Filet Crochet), and **Twes Shewmake** (Chocolate Transfers). Registration at the door, \$45 for ICES members, and \$60 for nonmembers.

**October 27, 2008 ~ Carol Fouts Gumpaste Baby Shoe Workshop** — location to be announced. Carol taught this class at the Houston Cake Club. If you missed it, don't let this opportunity get away.

**January 19, 2009 ~ Louisiana Day of Sharing**, Live Oak Wesleyan Church, Corner of 8 Heyman Lane and Bayou Rapides Rd. – Alexandria, LA, (318) 442-5775

**February 1, 2009 ~ ICES Area 2 Day of Sharing**, Celebrations Receptions & Parties, 2220 W Park Row Dr, Suite B, Pantego, Texas 76013

**February 2-3, 2009 ~ Joanne Misener**, two-day sugar flowers class on iris and orchids.

**February 28-March 1, 2009 ~ Capital Confectioners' Cake & Sugar Art Show & Competition.**

**June 28, 2009 ~ Frosting Creators Day of Sharing**, 6427 Evers Rd, San Antonio TX 78238 (Leon Valley Community Center), 9 to 5.

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

- our monthly meeting (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- Play Days held on Sunday afternoon (none scheduled at this time)
- Christmas Luncheon in lieu of our December meeting. Date and location have not been announced.

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

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

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

If you prefer to pay by check and need the appropriate forms, either call (713) 204-3218, and leave a voice mail message, or email [Helen@OsteenJewelry.com](mailto:Helen@OsteenJewelry.com), or you can print the forms from our website.

## Officers

Office	Office	Email Address	Phone
President	Lori Gust	<a href="mailto:cakes@CakePlace.com">cakes@CakePlace.com</a>	(281) 733-6080
Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	(281) 448-2952
Secretary	Jan Hutto	<a href="mailto:pookie48@sbcglobal.net">pookie48@sbcglobal.net</a>	(281) 370-6000
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218

## ICES Conventions

July 30-August 2, 2009; St Charles, Illinois

August 12-15, 2010; San Diego, California

Aug 4-7, 2011; Charlotte, North Carolina

## Spooky Spider

The Spooky Spider adds a friendly fright to Halloween treats. He'll spin a web of fun with 8 curving legs and pull-out fur.



Hold tip 10 straight up and down and pipe out ball body.

Add tip 4 dot head.

Tuck tip 4 into body and pull out string legs.

Cover body with tip 233 pull-out hair.

Add tip 2 dot eyes and outline mouth.

## Eat-'em-up Ghosts

10	Oz	Bag of marshmallows
¼	C	Margarine or butter
6	Cups	Crisp rice cereal
12	Oz	vanilla-flavored candy coating, melted
		Black licorice candy
		Chocolate sprinkles
		Miniature semisweet chocolate pieces

**In a large pot, combine marshmallows and margarine.** Cook and stir over medium-low heat until mixture is melted. Gradually stir in cereal until well combined.

**Use 1/2 to 1 cup of the cereal mixture per ghost** to form into ghost shapes. Set aside to cool completely.

**Dip each ghost shape into melted candy coating.** Use pieces of licorice, chocolate sprinkles, and/or chocolate pieces for the eyes, nose, eyebrows, and mouth. Makes 9 to 12 ghosts.



## Freaky Fraternity



Mini Ball Pan  
Tips 3, 8, 16, 47  
Leaf Green, Red-Red, Brown, Copper  
(Light Skin Tone),  
Black Icing colors  
Buttercream Icing  
Small candy-coated licorice candies

### **VERY SCARY VAMPIRE**

Use tips 3, 8, 16  
Black, Copper (Light Skin Tone), Red- Red  
Icing Colors.

Ice Smooth. Outline hair and mouth with tip 3 strings. Pipe in tip 8 eyes, nose and mouth (smooth with finger dipped in cornstarch) Pipe tip 16 tip star hair. Pipe tip 8 bead teeth and pull-out fangs.

### **BIZARRE BEAST**

Use tip 3, 18, 16;  
Black, Brown, Red-Red Icing Colors.

Ice Smooth. Outline mouth and inner ears with tip 3. Pipe in mouth, eyes, nose and inner ear with tip 8 (smooth with finger dipped in cornstarch). Cover face with tip 16 pull-out stars. Add tip 8 pull-out fangs.

### **MANIAC MUMMY**

Use tip 3, 8, 47;  
Black, Red-Red Icing Colors.

Ice smooth. Cover face with tip 47 smooth side bands. Pipe tip 8 eyes and mouth (smooth with finger dipped in cornstarch). Pipe tip 3 string lips and eyebrows.

### **FREAKY FRANKIE**

Use tips 3, 8, 16;  
Brown, Leaf Green, Red-Red, Black Icing Colors; candy-coated licorice pieces.

Trim off about 1/4 in. to square off top of head. Ice smooth. Pipe tip 16 pull-out star hair. Pipe tip 8 eyes and mouth (smooth with finger dipped in cornstarch). Pipe tip 3 string lips and scar. Position licorice "screw" on neck. Pipe tip 3 string bolt around licorice.  
[www.wilton.com](http://www.wilton.com)

## Creepy Cupcakes



### Moldy Mummy

Tint half a can of vanilla frosting pale green. Assemble a pastry bag with a #104 ribbon tip. Spoon dollops of green and white frosting into pastry bag, side by side. Pipe ribbons across top of cupcakes. Place 2 purple M&M's on top of each cupcake for eyes. Continue piping ribbons in a zigzag pattern, slightly covering eyes. Sprinkle with cocoa powder.

### Pumpkin

Tint a can of vanilla frosting orange. Transfer 1/2 cup frosting to a bowl and tint a deeper orange. Transfer darker frosting into a zip top bag and snip off a tiny corner for piping. Frost cupcakes with remaining lighter frosting; roll tops of each in coarse orange sugar. Using bagged frosting, pipe curved lines from top to edge on cupcakes. Make stems and vines for cupcakes using Jolly Rancher green-apple fruit chews.

### Caught in Web

Tint 1/2 cup vanilla frosting orange; spoon into a zip top bag and snip off a tiny corner for piping. Frost cupcakes with remaining vanilla frosting. With a tube of black decorating gel, pipe concentric circles on top. Starting from center, with a toothpick, drag lines through the circles to form web. For spider, place an orange M&M on top for body and an orange mini-M&M for head. Using orange frosting, pipe legs onto spider. Dip toothpick into black decorating gel to make eyes.

### Monster

Tint a can of vanilla frosting bright yellow-green; microwave in a glass bowl in 5- to 10-second intervals, stirring, until frosting coats spoon. For each monster, dip 3/4 of a chocolate-covered graham cracker in melted frosting. If desired, with toothpick, feather top to create look of hair. Place on wire rack to set slightly. Cut kiwi-flavored jelly beans crosswise in half. Place halves on either side of graham cracker for bolts and one for nose; let dry. Using red and black tubes of decorating frosting, pipe eyes, scar, brow and mouth. Tint a can of vanilla frosting purple; frost cupcakes. Roll tops into coarse purple sugar. Use a candy or toothpick to prop monster head on top.

### Batty

Tint a can of vanilla frosting orange; frost cupcakes and dip edges in orange and black sprinkles. Use a miniature peanut butter cup candy for bat head. Place small amount of chocolate frosting in zip top bag; snip off a tiny corner to pipe ears and attach large orange nonpareils for eyes. Use red decorating frosting to pipe mouth; place 2 yellow sprinkles for fangs on mouth. Cut a snack-size peanut butter cup in half. Using a 3/4-in. cookie cutter,

cut out 2 scallops from each straight side of candy to make wings. Place bat wings and head on top of frosted cupcake.

### Swept Away

Cut a large shredded wheat lengthwise in half, then crosswise in thirds. Melt a cup of semisweet chocolate chips in microwave as package directs, spoon into a zip top bag and snip off a tiny corner to pipe. Line a rimmed baking sheet with nonstick foil. Pipe chocolate onto uncut top of shredded wheat piece; place an end of thin pretzel stick on top. Lay on baking sheet; let dry completely. Frost cupcakes with chocolate frosting; sprinkle with leaf sprinkles and top with a small pumpkin-shaped candy. Lean brooms on side of cupcakes.

<http://www.womansday.com/Recipes/Creepy-Cupcakes>

### Other Cupcake Ideas







# The Batter Splatter Newsletter

## November 2008

Volume 5 Issue 10

**The Houston Cake Club, PO Box 891473, Houston, TX 77289**  
**Phone: (281) 733-6080 Fax: (281) 474-9296**  
**[www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) email: [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com)**

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

## **Meeting is November 25<sup>th</sup> at 10 AM**

### **at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX**

**Heather Campbell** is demonstrating gingerbread, and that is Heather's first love. She has been looking forward to this demo all year, so make sure you come see what she plans to show us.

**Don't forget to bring cookies to send to the service men and women in Iraq. We will repack them at the meeting.**

If you cannot attend the meeting and want to participate, you could donate some money for boxes or shipping. Just let Helen know so you can arrange payment by PayPal or check.

### **President's Corner**

#### **They're here..... The holiday season has started.**

We've had a few cool mornings to put us in the spirit. A great way to share that spirit is to make a few dozen cookies to send to our troops overseas. We are going to wrap cookies and make up boxes of mixed cookies and goodies at our November meeting. Bake some of your favorites and bring them along. If you'd like to share the recipe, bring it or send and Helen will put it in the newsletter. If you'd like to join in and can't make it, you can contribute to the cost of the boxes and shipping.

We'll be sending them to the Chaplin's of various units who will hand them out. If you have the address of a unit you'd like a boxes to go to, please email me [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com) and we'll include it in the list.

Also, mark your calendar for our annual club Christmas Party on December 9<sup>th</sup>. It's a great time to laugh, visit and enjoy some delicious food. The club will pay for the meal so see further details in the newsletter and on the website.

Our question for this month is..... **What is your favorite holiday food to prepare?** If you would like to share the recipe, bring it to the meeting or send to Helen. You can also email your answer or recipe to [info@houstoncakeclub.com](mailto:info@houstoncakeclub.com) if you're not able to attend.

Happy Thanksgiving to all and see you at the meeting.

*Lori*

## Meeting Agenda

### Open – Welcome

- Question this meeting: **What is your favorite holiday food to prepare?** If you would like to share the recipe, bring it to the meeting or send to Helen.
- Next meeting's question???

### Minutes – Secretary

- Read
- Approve

### Treasurer's Report

- Read
- Approve

**Pass around signup** – *demo, goodies, & portfolio/pictures sign up*

**Thanks to November demo and goody folks**

**Announce who/what demo is for January**

### Old Business:

- **Folks severely affected by Ike**
- **Donation distribution**
- **Christmas party –**
  - **Gift exchange**
- Any other???

### New Business

- **Play days**
- **Classes**
- Any other???

### Raffle

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

*Lori*

## Monthly Demos and Refreshments

Contact Kathy Brinkley [cakekat@aol.com](mailto:cakekat@aol.com) (281) 448-2952 to let her know what you would like to demonstrate, or sign up at the meeting.

	<b>Refreshments</b>	<b>Demonstration</b>
November	Jan Hutto; Shar Baker	Heather Campbell: gingerbread
December	Christmas luncheon	Christmas luncheon
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## Photo Album Sharing Roster

If you would like to bring your photo album to share at the meeting, please sign up. Contact Kathy Brinkley [cakekat@aol.com](mailto:cakekat@aol.com) (281) 448-2952.

	<b>Member</b>	<b>Member</b>
November	Alice Lopez	
December	Susie Araya	
January 09	Alicia DeLeon	
February 09	Herlinda Vazquez	
March 09	Shehani de Silva	Nani Lucardi

## Birthday & Anniversary Wishes

**Happy Birthday** to **Joyce Chu** (December 2<sup>nd</sup>), **Janel Ortiz Monasterio** (December 3<sup>rd</sup>), **Susie Jahn** (December 3<sup>rd</sup>), **Maria Inafuku** (December 7<sup>th</sup>), **Barbara Hawkins** (December 12<sup>th</sup>), **John Hartley** (December 15<sup>th</sup>), **Betty Perrin** (December 19<sup>th</sup>), **Linda Williams** (December 19<sup>th</sup>), **Kim Scrivens** (December 20<sup>th</sup>), **Connie Stryk** (December 20<sup>th</sup>), **Helen Osteen** (December 22<sup>nd</sup>), **Hannah Abraham** (December 23<sup>rd</sup>), **Argie Johnson** (December 27<sup>th</sup>), and **Rhonda Claytor** (December 29<sup>th</sup>).

**Happy Anniversary** to **Mary Lou & Jon Klinkhammer** (December 14<sup>th</sup>), and **Betty & Lester Perrin** (December 18<sup>th</sup>).

## October Events

We had 16 at our October meeting. Kathy Brinkley demonstrated gumpaste bows.

We have 98 members, with 80 active members.

## Tips Shared by Members

The question for the October meeting was: **What tip would you like to share?**

**Debra Singletary:** When you are dusting gumpaste flowers, start with a light color, and use 2 shades darker on the edges. This gives a more realistic look.

**Helen Osteen:** European Cake Gallery has a starter set of 24 powder colors for \$50. Ruth Rickey selected the colors, and claims you can do almost any gumpaste flower with these 24 colors. You definitely get a lot of value for your money.

<http://www.thesugarart.com/c-70-wholesale-colors-color-kits.aspx>



**Shar Baker:** The containers ECG colors come in are great for gum glue.

**Kathy Brinkley:** Add 2 tablespoons of cornstarch per cup of Crisco shortening in your butter cream recipe to overcome the problems from the -0- trans fat formula.

**Keri Dodd:** The generic store brand shortening still has trans fat in the formula and won't cause the same problems we have experienced with the -0- trans fat Crisco. Wal-Mart brand works very well.

**Alice Lopez:** She uses Pat Wiener's butter cream recipe, and has not had a problem with the -0- trans fat Crisco.

**Susie Jahn:** If your butter cream doesn't hold up, add 1 teaspoon corn syrup (Karo) per recipe to keep it from separating.

**Jan Hutto:** to make a champagne cake, use buttermilk for the liquid called for in the cake, and use chocolate flavoring. It will bubble up like a science experiment, but you will have a cake with the champagne color and taste without alcohol.

**Sandra Hughes:** For a pound cake, to a regular cake mix, add 1 cup flour, 1 cup sugar, and 1 more egg than the package calls for. Bake in a 9 x 13" pan. The flavor is excellent, and it makes a thicker cake.

**Maricela Vilchis:** If you don't have cake flour, you can substitute pancake mix (Bisquick). In the Dream Whip cake recipe, use the box cake mix and pudding mix, but substitute ½ c pancake mix for the Dream Whip.

**Casey Marchan:** Put cupcake batter in a pastry bag and "pipe" into the little cups. It is a lot less messy than a spoon, and is much quicker.

**Heather Campbell:** Commercial fondant out of the package is stiff, and it gets dry on the outside. Rub shortening or butter cream on your hands before you start kneading the fondant, and it won't dry out as bad.

**Susie Jahn:** In order to make cookies ahead of time, prepare the cookie dough as you normally would. Shape into a log, and roll in wax paper or Saran Wrap and freeze. When you are ready to bake, pull them out of the freezer, slice, and bake.

**Helen Heden:** You can wash the parchment in dishwashing liquid, dry it and put it back in the pan for next time. Kathy Brinkley uses wax paper instead of parchment.

**Lori Gust:** The customer wanted large fondant dots on the cake. She made them ahead of time, but when the cake was decorated, she needed some of the dots to go around the cake and some on the edge of the cake. She put them back in the freezer for about 30 minutes.

The condensation made the dots more flexible, but once they were on the cake, they firmed up again.

## Challenge for Out-of-Town Members

I often hear, "I would love to be able to participate, but I live close to Dallas, or I live in Louisiana, etc." Or "I have to work, so I cannot come to the meetings." Well, you have email and you have a phone, so **you can definitely send in a tip**. If you had been at the October meeting, I **KNOW** you would have shared something with the other members.

C'mon, let's hear from you guys and gals. I would love to publish YOUR tips in the December newsletter – your Christmas gift to the ones that keep the Houston Cake Club home fires burning. :>)

And if you live in the Houston area and were not at October meeting, or thought of another tip, please send them. Your editor is always delighted to have tidbits for the newsletter – tips, cake-related websites, etc.

## Don't Try This at Home

I bake a lot of pecan pies, and my oldest son likes the pecan pie with a cup of chocolate chips added to it. I have made that recipe dozens of times, using NESTLÉ TOLL HOUSE Semi-Sweet Chocolate Morsels with excellent success.

I substituted Ghirardelli 60% Cacao Bittersweet Chocolate Chips. The pie baked at 350° F for one hour, and when I cut it, the Ghirardelli chips had not melted. In fact, they still had their shape and were very firm.

## Upcoming Events

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**January 19, 2009 ~ Louisiana Day of Sharing**, Live Oak Wesleyan Church, Corner of 8 Heyman Lane and Bayou Rapides Rd. – Alexandria, LA, (318) 442-5775

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**April 25-26, 2009 ~ Sugar Wonders 5<sup>th</sup> Cake & Sugar Art Show**, McKinney TX, [www.sugarwonders.com](http://www.sugarwonders.com)

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**July 20, 2009 ~ Louisiana Day of Sharing**, Lafayette, LA

**July 30-August 2, 2009; ICES Convention**, St Charles, IL

**September 27-28, 2009 ~ Oklahoma State Sugar Art Show ~ Tulsa, OK**

**October 19, 2009 ~ Louisiana Day of Sharing**, Lafayette, LA

**November 8, 2009 ~ Frost-a-Tiers Day of Sharing**, Sugar Land TX,  
[www.frostatiers.com](http://www.frostatiers.com)

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- Play Days held on Sunday afternoon (none scheduled at this time)
- Christmas Luncheon in lieu of our December meeting. Date and location have not been announced.

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## Officers

Office	Office	Email Address	Phone
President	Lori Gust	<a href="mailto:cakes@CakePlace.com">cakes@CakePlace.com</a>	(281) 733-6080
Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	(281) 448-2952
Secretary	Jan Hutto	<a href="mailto:pookie48@sbcglobal.net">pookie48@sbcglobal.net</a>	(281) 370-6000
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218

## Thanksgiving Ideas

## Tiny Turkey Dinner

This tiny turkey dinner is actually an amazingly delicious dessert. With cookies, cupcakes, chocolate, and frosting how could you possibly go wrong with this Thanksgiving themed treat.

		Yellow frosting
		Decorative cookies (Peek Freans Arrowroot biscuit)
		Baked & frosted cupcakes
		Brach's Maple Nut Goodies candy
2	Tbsp	Chocolate chips, melted
1	Tbsp	Vegetable oil
		White frosting
		Yellow decorators' gel butter
		Green nonpareil peas
		Red sugar



For each one, spread a layer of yellow frosting on a decorative cookie (we used a Peek Freans Arrowroot biscuit) and set it atop a baked and frosted cupcake.

Add a serving of turkey (thin slices of a Brach's Maple Nut Goodies candy) and gravy (2 tablespoons of chocolate chips melted with 1 tablespoon of vegetable oil makes enough to drizzle on 2 dozen cupcakes).

For side dishes, serve up some white frosting mashed potatoes topped with yellow decorators' gel butter, green nonpareil peas, and red sugar crystal cranberry sauce.

## Marshmallow Pilgrim Hats

24		Chocolate-striped shortbread cookies
12	Oz	Chocolate chips
24		Marshmallows
		Yellow decorators' frosting

Set the chocolate-striped cookies stripes down on a wax-paper-covered tray, spacing them well apart.

Melt the chocolate chips in a microwave or double boiler.

One at a time, stick a wooden toothpick into a marshmallow, dip the marshmallow into the melted chocolate, and promptly center it atop a cookie.

Using a second toothpick to lightly hold down the marshmallow, carefully pull out the first toothpick.

Chill the hats until the chocolate sets, then pipe a yellow decorators' frosting buckle on the front of each hat.





## Kathy Brinkley's Bow Demonstration



## Rosemary Watson's Gumpaste

2	Lb	Sifted confectioners' sugar
4	Tbsp	Gum tragacanth (or CMC or Tylose)
1/2	C	Cold water* to 1/3 c
1	Tbsp	Unflavored gelatin (Knox brand is best)
2	Tbsp	Shortening
6	Tbsp	Glucose or corn syrup

Combine Sugar and gum tragacanth in a large mixer bowl. Place over a saucepan of boiling water. Stir occasionally to heat the entire contents evenly. When ready it should feel warm to the touch. Or, place in oven at 200 degrees for 10 minutes.

Meanwhile, soften gelatin in the cold water in a heatproof glass container. Allow this to stand for 5 to 15 minutes. Melt shortening and cool a bit. Place glass container with gelatin water mixture in a pan of hot water. Stir slightly until mixture becomes clear. Be careful not to overheat.

Remove from water, add glucose or corn syrup, and shortening. Stir to combine.

Place mixer bowl on mixer. Add liquids to dry ingredients. Mix to combine. At first the mixture will be very soft, beat until white and stiff, about 10 minutes. (This recipe cannot be made by hand and should be made with a heavy duty mixer.)

Turn out on a greased surface. A plastic handheld bowl scraper helps remove the sticky, gooey mixture. Knead a little with greased hands. Mixture will be a bit like a large marshmallow. Grease the inside of a thin plastic bag with shortening. Wrap gum paste in the bag so it is airtight. Let sit at least overnight, better still, a couple days. Gum paste improves with age. It can be frozen in desired.

\*Decorators with hot hands will prefer making a firmer paste using the 1/4 cup of water. Even less water can be used if a firmer paste is desired. For ivory colored gum paste all or part dark corn syrup may be substituted for the light corn syrup.

## Debbie Brown's Pastillage

2	Tsp	Tylose
10	Oz	Stiff peak royal icing

This icing dries 'peppermint' hard and is suitable for free-standing items like cards, box lids, etc., so is perfect for Cinderella's wheels and curling foliage.

Mix two generous 5ml teaspoons of CMC into 10oz 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.

Keep airtight and store in a refrigerator. Bring back to room temperature before use.

## Glenda Galvez' Pastillage

1	Lb	Confectioners' sugar
3	Tbsp	Cornstarch
1	Envelope	Gelatin
1/3	C	Boiling water

Blend sugar and cornstarch in a bowl. Dissolve gelatin in boiling water. Add to sugar mixture. Mix until smooth. Can be used immediately.

You may need to use another tablespoon of cornstarch. Knead with cornstarch.

This recipe does better if you make a single batch. Roll out 1/8" thick.

## Edible Glue for Gumpaste

1/4	Tsp	Tylose
1	Tbsp	Boiled water

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.



## **ICES Conventions**

July 30-August 2, 2009; St Charles, Illinois

August 12-15, 2010; San Diego, California

Aug 4-7, 2011; Charlotte, North Carolina



# The Batter Splatter Newsletter

## December 2008

Volume 5 Issue 11

The Houston Cake Club, PO Box 891473, Houston, TX 77289  
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**Newsletter Editor:** Helen Osteen, Phone: (713) 204-3218, [Helen@OsteenJewelry.com](mailto:Helen@OsteenJewelry.com)

## Meeting is December 9<sup>th</sup> at 11 AM

at Chabuca's Steaks & Rotisserie, 316 W NASA Rd 1, Webster, TX 77598. **Please RSVP with Helen by Friday, December 5<sup>th</sup>.** We need to let Chabuca's know how many will be there.

Since the 4<sup>th</sup> Tuesday is December 23<sup>rd</sup>, our meeting was changed.

### Rob Your Neighbor Gift Exchange

At the November meeting, we voted to bring gifts to exchange. This is not required, but if you are interested, please bring a gift that cost no more than \$15. The gift should be wrapped.

### Share Your Christmas with the Ronald McDonald House

At the November meeting, Sandra Hughes discussed the Ronald McDonald House and their need for nonperishable food.

Since opening its doors in 1981, Ronald McDonald House has offered a *home away from home* to the families of children undergoing treatment for cancer and other serious illnesses at Texas Medical Center institutions. Each year, thousands of children are treated in Houston for serious illnesses. Often, they travel long distances for treatment and the families' anxiety over the child's illness is compounded by lengthy hospital stays, months of outpatient treatment, and the expense of being away from home. Whole families may spend their days and nights in hospital lounges or hotels, removed from relatives and friends.

RMH answers the special need of these special families by offering loving, home-like environments where they can find support and share experiences with others who are also undergoing the trauma of childhood illness.

The Wish List from [www.ronaldmcdonaldhousehouston.org](http://www.ronaldmcdonaldhousehouston.org) has been included as the last page of this newsletter. Please bring something from that list to the Christmas party, and Sandra Hughes will take the donations to them.

## President's Corner

### *Happy Holidays!!!*

Our cookie drive for the troops was a BIG SUCCESS. Thanks to all who were able to bring cookies and help wrap them. We collected several boxes of goodies and if the crumbs were any indication, they were all so delicious. Thanks to Debra Singletary for repacking the cookies into better boxes and taking them to the post office. She also included a Christmas card in each letting folks know where the goodies came from. Lastly, thanks to those who contributed money towards shipping. Although there was some confusion on who would pay for shipping, it turns out the club paid. With all those goodies, the money came in handy. We had such fun; some suggested we do this again, maybe in the Spring.

Don't forget our annual club Christmas Party on **December 9<sup>th</sup>**. It's a great time to laugh, visit and enjoy some delicious food. The club will pay for the meal so see further details in the newsletter and on the website.

Blessings of the Holidays to all -

*Lori*

## Membership Dues

All Houston Cake Club memberships expire January 31<sup>st</sup>. If you have attended two or more events during 2008, your membership card will be mailed shortly after your dues are paid.

## Monthly Demos and Refreshments

Contact Kathy Brinkley [cakekat@aol.com](mailto:cakekat@aol.com) (281) 448-2952 to let her know what you would like to demonstrate, or sign up at the meeting.

	<b>Refreshments</b>	<b>Demonstration</b>
December	Christmas luncheon	Christmas luncheon
January	Shehani de Silva, Nani Lucardi	Pat Weiner; tulle net designs
February	Larry's Appreciation Luncheon	Tina Belden
March		
April		Shar Baker, Edible Jewelry
May	Casey Marchan	
June		
July		
August		
September		
October	Ruby Ott	
November		
December		

## Photo Album Sharing Roster

If you would like to bring your photo album to share at the meeting, please sign up. Contact Kathy Brinkley [cakekat@aol.com](mailto:cakekat@aol.com) (281) 448-2952.

	Member	Member
December	Susie Araya	
January	Alicia DeLeon	
February	Herlinda Vazquez	
March	Shehani de Silva	Nani Lucardi
April		
May		
June		
July		
August		
September		
October		
November		
December		

## Birthday & Anniversary Wishes

**Happy Birthday** to **Kyla Myers** (January 9<sup>th</sup>), and **Debra Lawson** (January 11<sup>th</sup>).

**Happy Anniversary** to **Tracye & Roy Boyd** (January 4<sup>th</sup>), and **Barbara & Larry Hawkins** (January 19<sup>th</sup>).

## November Events

We had 17 at our November meeting. Heather Campbell demonstrated gingerbread. Thank you, Heather, for sharing with us. See pictures and her instructions on page 6.

We have 99 members, with 80 active members.

## Upcoming Events

**December 9, 2008 ~ 11 o'clock, Christmas luncheon** at Chabuca's Steaks & Rotisserie, 316 W NASA Rd 1, Webster, TX 77598. Since the 4<sup>th</sup> Tuesday is December 23<sup>rd</sup>, our meeting was changed.

**January 19, 2009 ~ Louisiana Day of Sharing**, Live Oak Wesleyan Church, Corner of 8 Heyman Lane and Bayou Rapides Rd. – Alexandria, LA, (318) 442-5775

**January 20, 2009 ~ Houston Cake Club meeting** was changed because of Elizabeth's class.

**January 25-27, 2009 ~ Elizabeth Frys, three 1-day classes at Larry's Arts & Crafts.** ECG has been a vendor at several of our Days of Sharing, selling their great edible luster dusts and petal dusts. Elizabeth has a great eye for design, and does incredible gumpaste work. [www.europeancakegallery.us](http://www.europeancakegallery.us) ~ One day will be side designs for cakes, one day will be the gumpaste magnolia (and nobody does that better than Elizabeth), and one day will be other gumpaste flowers. Members, \$50/day, \$125 for all three days (\$65 deposit;

balance due 1/15/2009); Non-members, \$75/day, \$200 for all three days; (\$65 deposit; balance due 1/15/2009)

**February 1, 2009 ~ ICES Area 2 Day of Sharing**, Celebrations Receptions & Parties, 2220 W Park Row Dr, Suite B, Pantego, Texas 76013

**February 2-3, 2009 ~ Joanne Misener**, two-day sugar flowers class on iris and orchids.

**February 18 - 22, 2009 ~ ICES Midyear, San Diego CA**

**February 28-March 1, 2009 ~ Capital Confectioners' Cake & Sugar Art Show & Competition**, Austin TX [www.CapitalConfectioners.com](http://www.CapitalConfectioners.com)

**April 5-7, 2009, Lorraine McKay** from Scotland, **three 1-day classes at Larry's Arts & Crafts**. You can check out her work on [YouTube](http://YouTube). Her [Tiny Teddy Bear tutorial](#) will let you see something about her teaching style. She can be seen on [Flickr](#) and [CakeCentral](#). Lorraine is a member of the British Sugarcraft Guild. Check out her website, "[Extra Icing on the Cake](#)". ~ Members, \$75/day, \$200 for all three days; (\$100 deposit; balance due 3/20/09); Non-members, \$150/day, \$375 for all three days; (\$200 deposit; balance due 3/20/09) ~ We have not worked out the exact class material yet, but the classes will be varied. April 5<sup>th</sup> will be a baby (or two!), April 6<sup>th</sup> will be a female character, and April 7<sup>th</sup> will be either a male or both male and female, but not bride and groom. Lorraine will provide pictures shortly. She made an announcement on Cake Central and we are getting inquiries every day.

**April 20, 2009 ~ Louisiana Day of Sharing, Lafayette, LA**

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**July 30-August 2, 2009 ~ ICES Convention**, St Charles IL

**September 13, 2009 ~ Cake Decorating Extravaganza**. Mark the date. More information in our next newsletter.

**September 14-16, 2009 ~ Eleanor Rielander, three 1-day gumpaste classes at Larry's Arts & Crafts**. She is a missionary in Johannesburg, South Africa, has been a member of ICES (International Cake Decorating Societé) for many years, and was inducted into the Hall of Fame in 1988. She is an ICES approved instructor in these mediums: butter cream, royal icing, fondant, gumpaste flowers/figures/foilage, and airbrush. ~ The class material has not been selected, but we will forward that information as soon as it is available. If you have particular flowers you would like us to consider, please email [Helen@osteenjewelry.com](mailto:Helen@osteenjewelry.com). Members, \$75/day, \$200 for all three days; (\$100 deposit; balance due 8/31/09). Non-members, \$150/day, \$375 for all three days; (\$200 deposit; balance due 8/31/09)

**October 3-4, 2009 ~ Oklahoma State Sugar Art Show, Tulsa, OK**

**October 19, 2009 ~ Louisiana Day of Sharing, Lafayette, LA**

## Cookies for Soldiers in Iraq

A big THANK YOU to everyone that brought cookies. After the business meeting was adjourned, the cookies were wrapped, 5 or 6 cookies in a package. The cookies were shipped to chaplains, so they could share the cookies with more soldiers.

Maybe we can do this again.





## Heather's Gingerbread Demonstration

After pieces have cooled, spread a thin layer of royal icing on the back (filling cracks and crevices) to strengthen the gingerbread and help support in humid weather.



An impression sheet was used to make the brick pattern. Once the gingerbread had cooled, Heather spread royal icing and pressed it in, then removed most of it with a flat spatula. That left the mortar between the bricks, and made a very nice effect.

You can purchase gelatin sheets at Make-a-Cake, but Heather made her own. Mix an envelope of gelatin with 1/4 c water, and let it bloom. Spread it out on a cookie sheet and allow it to dry completely. You can cut it with a craft knife when it starts to set, or trim it to the right size with scissors after it dries. Use royal icing to attach the gelatin windows to the inside wall before assembly.



Use fresh royal icing to put the house together. If the house is for competition or display only, add fresh egg whites to the royal icing. If the house may be eaten, use dried egg whites, or you can add 1/2 tsp cream of tartar to the royal icing.

Check to make sure pieces fit together correctly BEFORE piping royal icing. If there is a gap, you will need to use more royal icing, and cover it with candy when you decorate.



Pipe a heavy bead of royal icing along the edge of the walls, and the top where the roof will fit. Fit the pieces together. Use a can of vegetables on the inside and one on the outside to hold the pieces in place while they dry.

Allow the walls to dry before putting the roof on. After you have put the roof on, allow the house to dry at least overnight before you begin to decorate.

Decorate with candy, crackers or cereal. Avoid Jolly Ranchers and lollipops unless you can leave them wrapped. Moisture will collect and make them "weep" and spoil your piece. ~ Soft peppermint like the peppermint pillows work fine.

Pull royal icing icicles down at the edge of the house. Use a #8 tip, or larger for a bigger house.

A little cotton candy in the chimney looks like smoke, and makes a very nice touch.

## Construction Grade Gingerbread

1	C	Shortening
1	C	Sugar
1.25	C	Molasses
2		Eggs
5	C	Flour
1	Tsp	Salt
1	Tsp	Cloves
1	Tsp	Nutmeg

Melt shortening. Add sugar, molasses and eggs. Add dry ingredients and mix until dough forms. Bake for 10-15 at 350° F.

Allow the dough to rest for at least an hour before rolling.

Roll dough pieces on parchment, cut out pattern, and remove excess dough. Place parchment on baking sheet.

Make impressions in gingerbread dough before baking.

Cut holes for doors & windows before baking. You can also make impressions for the doors/windows to aid if you plan to pipe around them.

Re-cut the pieces while they are still warm, to ensure straight lines and a good fit.

## Chocolate Filled Cupcakes

3/4	C	Unsalted butter, softened (1-1/2 sticks)
1-1/2	C	Granulated sugar
6	large	Egg whites
3/4	C	Whole milk
2	Tsp	Pure vanilla extract
2		Vanilla beans, halved lengthwise, seeds scraped and reserved, beans discarded
2	C	All purpose flour
2	Tsp	Baking powder
1/4	Tsp	Coarse salt
4	Oz	Bittersweet chocolate, cut into 12 2" chunks
1	Tbsp	Confectioners' sugar, for dusting



Preheat oven to 350° F. Line a standard 12-cup muffin tin with paper liners; set aside. Put butter and granulated sugar into the bowl of an electric mixer fitted with the paddle attachment; mix on medium speed until pale and fluffy, about 3 minutes. Add egg whites, milk, vanilla extract, and vanilla seeds; mix until combined, scraping down sides of bowl as needed. Add flour, baking powder, and salt; mix until just combined.

Divide batter among muffin cups, filling each cup about 3/4 full. Insert a piece of chocolate into center of each, pressing about halfway into batter to cover. Bake until pale golden brown, about 24 minutes. Transfer tin to a wire rack; let cool slightly. Dust with confectioners' sugar before serving. Cupcakes can be stored in airtight containers at room temperature up to 3 days. Makes 12 cupcakes.

## Christmas Ideas



©2005 Sweet Cakes



©2008 Sweet Cakes



©2005 Sweet Cakes



©2005 Sweet Cakes



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## Officers

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Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	(281) 448-2952
Secretary	Jan Hutto	<a href="mailto:pookie48@sbcglobal.net">pookie48@sbcglobal.net</a>	(281) 370-6000
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218

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August 12-15, 2010; San Diego, California

Aug 4-7, 2011; Charlotte, North Carolina

# RONALD MCDONALD HOUSE

## Wish List

The following items are necessary for the daily operation of  
"The House That Love Built"

### Paper & Plastic Goods

- \*Paper Towels
- \*Toilet Paper
- \*Kleenex
  - Napkins
  - Styrofoam Cups
  - Disposable plates & bowls
- \*Garbage Bags (8,13,55 Gal.)
  - Storage bags - gallon size

### Cleaning Supplies

- Lysol Spray
- Furniture Polish
- Fabric Softener Sheets
- Liquid Soap
- Liquid Laundry Soap
- Bleach
- Lysol Wipes

### Gift Cards

- Gas Stations
- Wal-Mart
- Kroger
- Target
- Fiesta
- Chick-F-La
- Subway
- Starbucks

### Miscellaneous

- Skillets, Pots & Pans
- Photo Printing Paper
- Xerox Paper
- Art & Craft kits
- Disposable Gloves
- Bottled Hand Soap
- Stamps
- Video games
- Batteries

### Pantry Items

(Please check expiration dates)

- Cooking Oil
- Canned Fruit
- Refried Beans
- Vegetables
- Individual Fruit Drinks
- Popcorn (microwave)
- Pop-tarts
- Breakfast Bars
- Mac-cheese (individual serving)
- Individual size bags of chips
- Peanut Butter/Cheese & Crackers
- \* Fresh Fruit
- \* Coffee
- Tuna
- Canned Goods