



# The Batter Splatter Newsletter

## January 2010

Volume 6 Issue 12

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 January 26<sup>th</sup> at 10 AM

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

**Debra Singletary** is demonstrating this month. I don't have a topic or a picture, but plan to be there to see what Debra has in mind.

### President's Pearls

Hope everyone had a Merry Christmas and a safe New Year. If Santa didn't remember everything, how about a class on software for the Cricut? We have one coming up in February and there are some empty seats. We are also scheduling classes with Debbie Brown in September – we'll talk more about this at the meeting.

Our question for January is ... What's your favorite decorating theme/idea for this time of year? We have several things coming up – Valentine's Day, Mardi Gras, Rodeo, St. Patrick's Day, etc. We all want to hear about some great ideas.

We will also be taking nominations for all the Board Positions at the January meeting and will be voting at the February meeting. If you'd like to nominate someone or yourself, you can bring it up at the meeting. If you can't make it to the meeting and want to share, let Helen or Lori know.

We just ended a great year – 2010 will be even better. See you at the meeting.

*Lori*

## Meeting Agenda

- **Open – Welcome**
  - Question this meeting: What's your favorite decorating theme/idea for this time of year?
  - Next meetings question???
- **Minutes – Secretary**
  - Read
  - Approve
- **Treasurer's Report**
- **Pass around sign up – demo, goodies, & portfolio/pictures CDE sign up**
- **Thanks to January demo and goody folks**
- **Announce who/what demo is for February**

### Old Business:

- **Club Christmas Party**
  - Did folks enjoy?
  - Any other feedback?
  - Thanks to Bonnell Templet for taking food/gifts to Shriners
- **Cricut software class – still a few spot available**
- **Play days**
- Any other???

### New Business

- **Thank you luncheon for Larry's folks**
- **Debbie Brown schedule**
- **Nominations for Secretary, Treasurer, Vice President, President**
- **Request for donated cakes**
- **Classes**
- Any other???

### Raffle

## December Events

We had 29 members at our Christmas luncheon in December. That is the most we have ever had. We had a wonderful meal, good fellowship, and lots of fun with the "rob your neighbor" gift exchange.

**2009 ended with 111 members, and 82 active members. WOW.**

## Membership Dues

**All memberships expire January 31<sup>st</sup>**, and your discount cards expire on that day. This will be your last newsletter if your membership is not renewed.

If you have attended two (2) functions this past year, your membership card will be prepared as soon as your dues are paid.

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)
- Classes sponsored by the Houston Cake Club
- Cake Decorating Extravaganza to be held September 12<sup>th</sup>.

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.

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.

## **Election of Officers**

Officers will be nominated at the January meeting.

New officers will be elected and installed at the February meeting. Ballots will be included in the February newsletter.

Only members in good standing are allowed to vote. A voting member shall be in good standing for at least 30 days before being eligible to vote.

Members may cast their ballot in person, by mail or email. If you send by email, Lori will remove the information that identifies you so the votes will be kept anonymous.

## **Birthday & Anniversary Wishes**

**Happy Birthday** to **Mayra Palacios** (February 11<sup>th</sup>), **Jessica Lopez** (February 13<sup>th</sup>), **Rhonda McNaughton** (February 14<sup>th</sup>), **CJ Clay** (February 15<sup>th</sup>), **Jan Hutto** (February 17<sup>th</sup>), **Eliamar Villarreal** (February 18<sup>th</sup>), **Sandra Hughes** (February 19<sup>th</sup>), **Mary Prater** (February 20<sup>th</sup>), **Leigh Bryant** (February 20<sup>th</sup>), **Eunice Estrada** (February 21<sup>st</sup>), and **Susan Melcher** (February 25<sup>th</sup>).

**Happy Anniversary** to **Argie & Reginald Johnson** (February 2<sup>nd</sup>), **Martha & Mark Hickman** (February 7<sup>th</sup>), **Nani & Dedy Lucardi** (February 14<sup>th</sup>), **Eliamar & Hector Villarreal** (February 18<sup>th</sup>), **Jovita & Jerry Escobedo** (February 20<sup>th</sup>), and **Pat & Sonny Wiener** (February 21<sup>st</sup>).

## Upcoming Events

**February 21, 2010 ~ Cricut PC Software class.** **Mark Westerman** will teach a 1-day class on the software you can use with the Cricut. Mark will provide a CD/DVD with upgrade firmware (if necessary) for the Cricut, free version of Inkscape for editing picture files and a trial version of Sure Cuts a Lot (\$75 online if you wish to purchase) which allows you to send files to your Cricut from your laptop/PC. This allows you to cut the images you want, not limiting you to the Cricut cartridges. The class will be from 9-5 (8:45 to power up computers) with the fee being \$65.00 for members and \$85.00 for nonmembers. License for the Sure Cuts a Lot 2 software is not included.

**February 27-28, 2010 ~ That Takes the Cake!** Austin, TX. 2010 Sugar Art Show & Cake Competition. Showcake Theme: Science Fiction and Fantasy. The cakes will be out of this world! [www.capitalconfectioners.com](http://www.capitalconfectioners.com)

**March 17, 2010 ~ Texas ICES Area 4 Day of Sharing, Winnie, TX.** More information in next month's newsletter.

**March 23, 2010 ~ Garage Sale at our regular Houston Cake Club meeting.** If you have items that you bought more than once, or seldom use, mark the price on it and bring it to the meeting. Plan now so you can recycle those toys.

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**May 2, 2010 ~ Pearland Cake Society, Day of Sharing.** For more information, [www.pearlandcakesociety.com](http://www.pearlandcakesociety.com)

**June 27, 2010 ~ Frosting Creators of San Antonio, Day of Sharing.** For more information, [www.frostingcreators.com](http://www.frostingcreators.com)

**September 12, 2010 ~ Houston Cake Club, Cake Decorating Extravaganza.** Be sure to mark this date.

**November 7, 2010 ~ Frost-a-Tiers Day of Sharing.** Be sure to mark this date.

## 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

## 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>
January	Sandy Cook Leigh Bryant	Debra Singletary
February	Shar Baker	
March	Sandra Hughes Melissa Karabanoff	Garage Sale
April	Eunice Estrada	
May	Susie Jahn	Pat Wiener
June	Susie Araya	
July	Kimberly Dukes-Warren Monique LeBlanc	
August	Nikki Banjoko	
September	Bonnell Templet	
October	Maria Inafuku	
November	Retta Pryor	
December	Christmas Party	Christmas Party

## 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>
January	Bonnell Templet	
February		
March	Melissa Karabanoff Sandra Hughes	
April		
May		
June		
July		
August		
September		
October		
November		
December	Christmas Party	Christmas Party

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## ICES Conventions

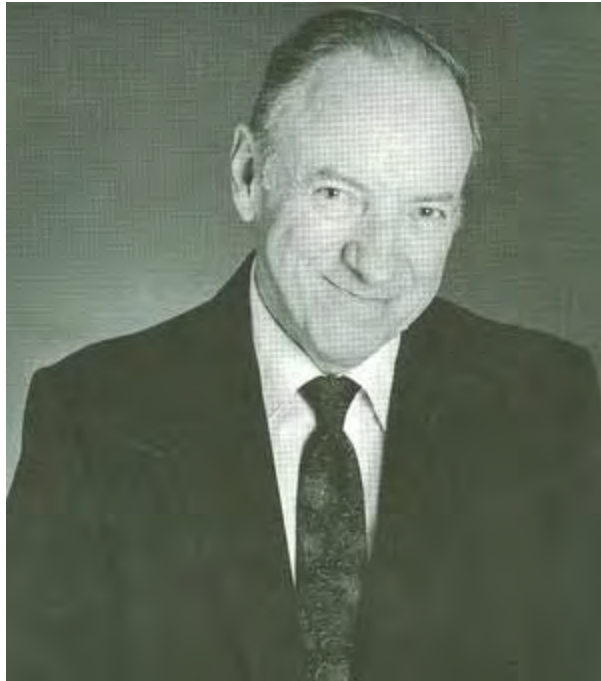
March 11-14, 2010; Midyear Meeting, Charlotte, North Carolina

August 12-15, 2010; San Diego, California

August 4-7, 2011; Charlotte, North Carolina

August 2-5, 2012; Reno, Nevada

## Jerry Alspaw



Jerry Allen Alspaw, born October 30, 1935 in Oklahoma City, OK, left this world for a better one on December 25, 2009 at the age of 74. He proudly served in the United States Marine Corps and then went to work for the Pasadena Police Department in 1961 and retired after 32 years in 1993. He attended Texas University and Sam Houston State University where he obtained a Bachelor degree in Criminal Justice.

Jerry was also very involved in woodturning, metal detecting, baking, cooking, acting, photography and countless other hobbies.

He joined the Houston Cake Club in July 2006 when his daughter, Michelle, came to Texas for a visit and they took cake decorating classes together. He attended our days of sharing and monthly meetings as long as he was physically able to do so.

He brought refreshments several times, and I asked for one of the recipes. He just laughed. There was no written recipe.

He loved life and always had a smile or a joke for everyone he met. We will miss you, Jerry.

## Cookies for Your Valentine











## Almond Macaroon Fingers

1	Can	Almond paste (7 to 8 ounces)
1/2	C	Powdered sugar
2	Large	Egg whites
1/2	Tsp	Vanilla extract
2	Ounces	Bittersweet or semisweet chocolate, broken into pieces

Preheat oven to 300 degrees F. Line 2 cookie sheets with parchment.

In food processor with knife blade attached, process almond paste and sugar until combined (a few small lumps will remain). Add whites and vanilla; pulse until well combined.

Spoon batter into decorating bag fitted with 1/2-inch star tip. Pipe batter into 3-inch-long fingers, 1 inch apart, onto prepared cookie sheets.

Bake macaroons, on 2 oven racks, 17 to 19 minutes, rotating sheets between racks halfway through baking, until cookies start to turn golden brown on edges. Cool on cookie sheets on wire racks. Repeat.

In microwave-safe cup, heat chocolate in microwave oven on High 1 minute or until soft and shiny. Remove; stir until smooth. With pastry brush, brush chocolate on half of each macaroon; let dry. If necessary, place in refrigerator 5 minutes to set chocolate. Peel cookies from parchment; store tightly covered at room temperature, with waxed paper between layers, up to 3 days or in freezer up to 1 month.

Makes 3-1/2 dozen cookies. One serving = 1 cookie



## Valentine Cake Ideas

### A Single Rose Mini Cake

Everyone loves a personal touch at the table. They will just love this "2-tiered" mini cake made using standard and mini muffins and topped with a beautiful Candy Clay rose.







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

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

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

**Rita Doval** is demonstrating smocking. You won't want to miss this demo.

You can see smocking on the side of a cake in this picture I downloaded from the internet.



### President's Pearls

February is the month of **LOVE** and our time to show our appreciation to the folks at Larry's for allowing such a nice place for meetings, classes, and play days. We'll be **hosting a luncheon** for the folks at Larry's during our **February** meeting.

**Please bring a dish to share.** The club will provide plates, napkins, plastic ware. When Larry's folks are finished, we get to snack on what's left. Doesn't that sound yummy? If you bring your recipe, we'll put it in the newsletter.

We only have a few spots left for the Cricut software class this Sunday. You must register and pay for the class in advance. We can't promise a place for you if you just show up on Sunday. It's going to be really neat to learn how to take any image and cut it out of gum paste your Cricut. No more expensive cartridges. Come and join the fun. Lunch will be provided.

This February is also the time we vote for our Board members. Because we want everyone to be heard, there is a separate ballot for all the members who would like to vote but aren't able to make the meeting. You may email, mail, or fax your vote in. If there are any questions, contact Lori 281-733-6080, [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com) or Helen.

See you at the meeting...

*Lori*

## Meeting Agenda

### Open – Welcome

- Question this meeting: **How long have you been decorating cakes, and what got you started?**
- Next meetings question???

### Minutes – Secretary

### Treasurer's Report

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

Thanks to February demo

Announce who/what demo is for March

Thank you luncheon for Larry's folks

### Old Business:

- Cricut software class – comments
- Voting for President, Vice President, Treasurer, Secretary, and Parliamentarian
- Any other???

### New Business

- Debbie Brown classes
- Future Classes/Play days
- Any other???

### Raffle

## Membership Dues

**All membership dues expired January 31<sup>st</sup>.** If you have attended two or more events during 2009, 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.

**"Vegetables** are a must on a diet.

I suggest carrot cake, zucchini bread, and pumpkin pie."

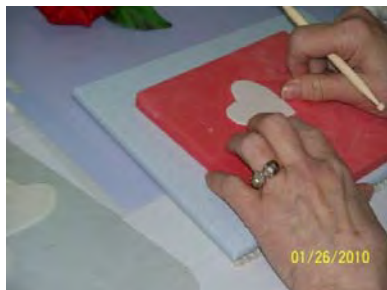
- Jim Davis, "Garfield"

## January Events

**2009 ended with 111 members, and 82 active members. WOW.**

2010 so far, we have 58 members, and 42 active members. We're getting off to a wonderful start.

We started 2010 off with 33 members at the January meeting. At the last minute, Debra Singletary could not get off work, and Pat Wiener filled in for her. Pat demonstrated buttercream roses (still a mystery to me!), and a fantasy flower made with a heart cutter.



Thank you, Pat, for stepping in at the last minute.

If you would be willing to help out when a scheduled demonstrator is unable to, please contact Kathy Brinkley.

## 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 23<sup>rd</sup>, 2010.

Here are the candidates for this coming year:

President	Lori Gust
Vice President	Kathy Brinkley Sandy Cook
Treasurer	Helen Osteen
Secretary	Jan Hutto Retta Pryor
Parliamentarian	John Hartley Casey Marchan

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). All identifying information will be removed from your email before it is taken to the meeting to be counted.



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.

## **Birthday & Anniversary Wishes**

**Happy Birthday** to **Roxana Sharp** (March 26<sup>th</sup>), and **Alice Lopez** (March 31<sup>st</sup>).

We have no anniversaries this month.

## **Member News**

Richard and **Tammy Budziak** are the proud parents of twin boys, born November 30<sup>th</sup>. **Reid Colin Budziak**, 1 pound 14 ounces, and **Ross Tanner Budziak**, 2 pounds, 10 ounces. They were 3 months premature, and are still in NICU. Tammy and Richard have been married 13 years, and the twins are their first children. Please remember them in your prayers.

**Dena Bryngelson** will be on TLC's Ultimate Cake-Off. She is busy making preparations. She couldn't tell me any more than this. Dena promised to let me know when the episode will be aired so I can let all of you know. I am very excited for Dena, and I know you are, too. Please remember her in your prayers.

## **Upcoming Events**

**February 21, 2010 ~ Cricut PC Software class.** **Mark Westerman** will teach a 1-day class on the software you can use with the Cricut. Mark will provide a CD/DVD with upgrade firmware (if necessary) for the Cricut, free version of Inkscape for editing picture files and a trial version of Sure Cuts a Lot (\$75 online if you wish to purchase) which allows you to send files to your Cricut from your laptop/PC. This allows you to cut the images you want, not limiting you to the Cricut cartridges. The class will be from 9-5 (8:45 to power up computers) with the fee being \$65.00 for members and \$85.00 for nonmembers. License for the Sure Cuts a Lot 2 software is not included.

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**March 21, 2010 ~ Texas ICES Area 4 Day of Sharing, Winnie, TX.** Area 4 will be presenting a Bridal Day of Sharing on March 21, 2010 in Winnie, Texas at the Community Center. **Jacque Benson, Edward Fry,** and **Denise Talbot** are scheduled demonstrators. Mark your calendars to learn techniques for bridal and groom's cakes! For more information contact Denise Talbot @ [denise@cakessospecial.com](mailto:denise@cakessospecial.com) or register online with PayPal, <http://www.texasices.com/march21stdos.html>

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**March 28, 2010 ~ Sugar Belles of South Texas Day of Sharing, Harlingen, TX.** This is a brand-new cake club, and this will be their first day of sharing. Demonstrators will include: **Dena Bryngelson** (Adding Bling to Your Cakes), **Cryself Elizondo** (Gelatin Flowers and Butterflies), **Jennifer Hood** (Bows and Ribbons), **Jody Ryan** (Red Patent Leather Purse), and **Jovanna Barroso** (Accessories). For more information, contact Jody Ryan, [jodyscakes@sbcglobal.net](mailto:jodyscakes@sbcglobal.net) or the website, [www.subarbelles.webs.com](http://www.subarbelles.webs.com).

**May 2, 2010 ~ Pearland Cake Society, Day of Sharing.** Demonstrators will include: **Michelle Bommarito**, **Dena Bryngelson**, **Helen Osteen** and **Susie Rasmussen**. For more information, [www.pearlandcakesociety.com](http://www.pearlandcakesociety.com)

**June 27, 2010 ~ Frosting Creators of San Antonio, Day of Sharing.** Demonstrators will include: **Dena Bryngelson**, **Jacque Benson**, **Ximena Sempertegui**, **Linda McClure**, and more. For more information, [www.frostingcreators.com](http://www.frostingcreators.com)

**July 19-23, 2010 ~ Eleanor Rielander classes.** Eleanor will be here from South Africa (health permitting) to teach 4 days of gum paste classes. Exact class material has not been selected, but mark these dates.

**September 12, 2010 ~ Houston Cake Club, Cake Decorating Extravaganza.** Be sure to mark this date. More information next month.

**November 7, 2010 ~ Frost-a-Tiers Day of Sharing.** Be sure to mark this date.

## Officers

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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

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July	Kimberly Dukes-Warren Monique LeBlanc	
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November	Retta Pryor	Retta Pryor
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	Member	Member
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April		
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June		
July		
August		
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December	Christmas Party	Christmas Party

## Iced Capades

At the January meeting, Lori read this email:

Dear Houston Cake Club,

My name is Allison Nguyen and I am a junior at Clear Lake High School. I am the founder of Iced Capades, an organization dedicated to providing birthday cakes to children in women's shelters across Houston.

For the past year, my friends and I have baked birthday cakes for a local shelter here in Houston and have been well received. I now have requests from two other local shelters, and I believe there will be more. These are kids who otherwise would not have a special day.

Up until now, I have financed the entire operation myself from my part time job. Because of growing demands of school, my part time job, and finances, I am writing to you for possible help.

I am hoping for donations from baking clubs and baking enthusiasts all over Houston in form of birthday cakes. I will make all the arrangements of pairing the needs with volunteers and donations and delivery of goods myself. Thanks for taking the time to read this. Any help would be greatly appreciated!

Fourteen (14) signed up to help. If you would like to participate and did not sign up last month, please email me and I will include you on the list. Or you can email Allison direct at [spinky.gecko.donut@gmail.com](mailto:spinky.gecko.donut@gmail.com)

Out of town? You might consider starting a project like this in your area. There is bound to be a need in Austin, Dallas/Fort Worth, and Louisiana.

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## **ICES Conventions**

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August 12-15, 2010; San Diego, California

August 4-7, 2011; Charlotte, North Carolina

August 2-5, 2012; Reno, Nevada

## **St Patrick's Day Irish Cream Chocolate Sauce**

1	C	Unsweetened cocoa
1-1/4	C	Sugar
1/2	C	Irish cream liqueur
1/3	C	Half and half (light cream)
1/4	C	Butter
		Ice cream, pound cake, or fresh fruit

In a 3-quart pan, mix cocoa and sugar, then blend in liqueur and cream. Add butter and stir over medium heat until sugar dissolves butter and mixture is smooth. Pour warm sauce over ice cream or pound cake, or use as a dip for fresh fruit. If made ahead, let sauce cool; cover and chill up to one week. Stir over low heat until warm and smooth. Makes 1 1/2 cups.

## Pistachio Cake Recipe

5		Eggs
1/2	C	Vegetable oil
1/2	C	Milk
1/2	C	Water
1	Package	White cake mix
2	Packages	Pistachio instant pudding mix

Beat eggs. Add remaining ingredients. Mix pudding in last and mix well.

Grease Bundt pan and sprinkle with flour. Pour batter in pan and bake at 350 degrees F for 65-70 minutes. Test with toothpick.

## St. Patrick's Day Ideas



Tip your cap to a lucky St. Patrick's Day for everyone with these leprechaun lids!

Derby Mini Cakes are baked in the Mini Ball Pan and decorated with fondant trims.

You could use a cupcake, and shape it a little more, or you could make this as a cake.

[www.wilton.com/idea/Dublin-Derby](http://www.wilton.com/idea/Dublin-Derby)

Color flow icing adds the lucky colors for these shamrock cookies.

[www.wilton.com/idea/Pick-a-Lucky-Double-Shamrock-Cookie](http://www.wilton.com/idea/Pick-a-Lucky-Double-Shamrock-Cookie)







### Leprechaun and Pot of Gold Cake

**Rainbow:** Roll each color of fondant or gumpaste into long, narrow log. Place all colors in a tight row and roll over with rolling pin to press then together. Lay flat and twist into curve. Allow to dry until completely hardened (may be a couple days).

**Cake:** Cover both cakes with green fondant. Roll out light green fondant and cut 1-1/4" strip to fit around larger tier. Emboss with clover leaf. Attach to base of cake by brushing water on cake, and putting ribbon in place. Cut two thin stripes of light green fondant and put around base of smaller tier. Roll light green fondant very thin and cut out letters and two shamrocks. Attach to side of cake using a small amount of water if necessary. Pipe large mounds of buttercream on top of both cakes using an open coupler. Insert dowel into each cake, sticking out about 3-4" to support rainbow. Place rainbow into cloud of buttercream, leaning up against dowel support.

Hand mold leprechaun and pot of gold. Toss confetti sprinkles with gold luster dust to create gold coins to fill pot of gold.

[www.countrykitchensa.com/ckideas](http://www.countrykitchensa.com/ckideas)



# 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. Renewing members pay the entire amount.

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)

# Houston Cake Club Ballot

## Election of officers for 2010 - 2011.

The annual election of officers will be held in February, with installation following the election, February 23<sup>rd</sup>, 2010.

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 21<sup>st</sup>**.

Email address: [helen@osteenjewelry.com](mailto:helen@osteenjewelry.com)

Membership dues must be current for ballot to be counted.

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

### President

Lori Gust

### Vice-President

Kathy Brinkley

Sandy Cook

### Treasurer

Helen Osteen

### Secretary

Jan Hutto

Retta Pryor

### Parliamentarian

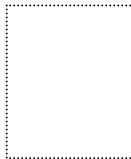
John Hartley

Casey Marchan

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

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# The Batter Splatter Newsletter

## March 2010

Volume 7 Issue 2

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 March 23<sup>rd</sup> at 10 AM**

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

At the March meeting, we will have our garage sale. If you have items that you bought more than once, or seldom use, mark the price on it and bring it to the meeting. Plan now so you can recycle those toys.

Please enter Larry's through the back door and not the store. Each person is responsible for having the necessary change, etc.

### **Mystery Cake Decorating Tools**

Do you have a cake decorating tool in your supply closet that you don't know how to use?" OR "would like to learn to use? Please bring them to the March meeting. We can pick a couple to demo or hold a play day. We will have to categorize them by time requirement to determine if we want a demo or play day.

### **President's Pearls**

Spring! It's officially here! No more cold days (I hope!)

With all the new growth sprouting up all around us, we, too, have changes as we head into our 7<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 and new Parliamentarian, Casey Marchan, are anxious to .join will all members to make this the best year ever.

Get out those cutters and pop out some colorful flowers – even fantasy flowers will brighten things up. While you're having fun creating, consider demonstrating something for the group. Who will we be inspired by next month? Could it be you? Enthusiasm is contagious so..... come on join in... it's Spring!

See you at the meeting...

*Lori*

## **Meeting Agenda**

### **Open – Welcome**

- Question this meeting:
  - **What is your favorite cake flavor and what kind of filling do you use with it?**
  - Next meetings question???

### **Minutes – Secretary**

- Read
- Approve

### **Treasurer's Report**

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

**Thanks to March demo**

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

### **Old Business:**

- Debbie Brown classes
  - Confirm class choices
  - Confirm pricing for members/non-members
- Any other???

### **New Business**

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

### **Raffle**

## **Eleanor Rielander**

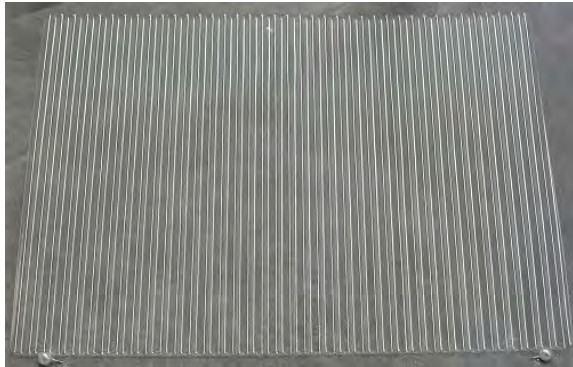
Eleanor will not be coming to the US this year, and will not be at ICES. We had planned classes July 19-23, 2010, but they have been cancelled.

If Eleanor is able to come here from South Africa next year, she will let us know so we can schedule classes with her.

## February Events

2010 so far, we have 81 members, and 61 active members.

**Rita Doval** demonstrated the smocking technique she used on her parents' 50<sup>th</sup> anniversary wedding cake in Brazil. She used Earlene Moore's impression mat. You could also use a textured roller to make the pleating lines.





Thank you, Rita, for sharing with us. The cake is beautiful.

## Member News

On November 30<sup>th</sup>, Richard and **Tammy Budziak** were blessed with premature twins. Lots of complications have kept them in the hospital. **Ross** was released from the hospital March 16<sup>th</sup>, (108 days in ICU). Mom and Dad are now waiting to take **Reid** home.

They received a crash course on the medical equipment for Ross and expect to have the same for Reid. At least they shouldn't have to sit in rodeo traffic for his homecoming.

Mom and Dad are now taking turns staying home and going to hospital. Please continue to pray for their family.

## Upcoming Events

**March 21, 2010 ~ Texas ICES Area 4 Day of Sharing, Winnie, TX.** Area 4 will be presenting a Bridal Day of Sharing on March 21, 2010 in Winnie, Texas at the Community Center, 9 AM to 5 PM. **Martha Hebert & Becky Guidry, Jacque Benson, Edward Frys,** and **Denise Talbot** are scheduled demonstrators. Martha Hebert & Becky Guidry of The Sweet Southern Ladies (formerly Two Sweet Sisters) will be sharing their knowledge of the Cricut cutter and how it can increase your ability to capture intricate designs for your cakes. Together with Denise Talbot, who was on their Ultimate Cake-Off Challenge team, and Jacque Benson, they will create a 4-tiered wedding cake with different elements on each tier. Cricut elements will be made by Martha and Becky. They will also demonstrate how to use the Cuddlebug impression cutter. Denise will be demonstrating a fondant lace wrap that she created for a wedding cake that resembles the brides dress. She will also demonstrate a brooch in sugar. Jacque Benson will be creating gorgeous jeweled flowers for an elegant finish to the top. Edward Frys will be creating a fabulous groom's cake to

round out the wedding themed DOS. For more information contact Denise Talbot at [denise@cakessospecial.com](mailto:denise@cakessospecial.com) or register online with PayPal, <http://www.texasices.com/march21stdos.html>

**March 23, 2010 ~ Garage Sale at our regular Houston Cake Club meeting.** If you have items that you bought more than once, or seldom use, mark the price on it and bring it to the meeting. Plan now so you can recycle those toys.

**March 28, 2010 ~ Play Day for Cricut.** **Lori Gust & Helen Osteen** are leading the Play Day at Larry's, from 1 to 5 PM. \$10 for members and \$15 for nonmembers. This is a repeat of the Play Day held November 22<sup>nd</sup> for those who were unable to attend. Learn how to use the Cricut to cut out gumpaste letters, figures and designs, as well as stencils you can use on buttercream and fondant. If you have a Cricut, bring it, and we will learn together. If you don't have one, see what it can do so you can put it on your wish list.

**March 28, 2010 ~ Sugar Belles of South Texas Day of Sharing, Harlingen, TX.** This is a brand-new cake club, and this will be their first day of sharing. Demonstrators will include: **Dena Bryngelson** (Adding Bling to Your Cakes), **Cryseled Elizondo** (Gelatin Flowers and Butterflies), **Jennifer Hood** (Bows and Ribbons), **Jody Ryan** (Red Patent Leather Purse), and **Jovanna Barroso** (Accessories). For more information, contact Jody Ryan, [jodyscakes@sbcglobal.net](mailto:jodyscakes@sbcglobal.net) or the website, [www.subarbelles.webs.com](http://www.subarbelles.webs.com).

**May 2, 2010 ~ Pearland Cake Society, Day of Sharing.** Demonstrators will include: **Michelle Bommarito**, **Dena Bryngelson**, and **Susie Rasmussen**. For more information, [www.pearlandcakesociety.com](http://www.pearlandcakesociety.com)

**May 23, 2010 ~ Beyond Cartridges a Cricut –PC Software class.** Back by popular demand, **Mark Westerman** will repeat his 1-day class on the software you can use with the Cricut. Mark will provide a CD/DVD to upgrade firmware (if necessary) for the Cricut, free version of Inkscape for editing picture files and a trial version of Sure Cuts a Lot (\$75 online if you wish to purchase) which allows you to send files to your Cricut from your laptop/PC. This allows you to cut the images you want, not limiting you to the Cricut cartridges. The class will be from 9-5 (8:45 to power up computers) with the fee being \$65.00 for members and \$85.00 for nonmembers. License for the Sure Cuts a Lot 2 software is not included.

**June 3, 2010 ~ Play Day for Modeling Chocolate.** **Pat Wiener** will conduct this Play Day. A supply list will be in the newsletter and on the website.

**June 27, 2010 ~ Frosting Creators of San Antonio, Day of Sharing.** Demonstrators will include: **Dena Bryngelson**, **Jacque Benson**, **Ximena Sempertegui**, **Linda McClure**, and more. For more information, [www.frostingcreators.com](http://www.frostingcreators.com)

**August 8, 2010 ~ Capital Confectioners Club of Austin, Day of Sharing.** **Stephen Benison** will be demonstrating, and he will teach classes the week before. <http://dos.capitalconfectioners.com/>

**August 12-15, 2010 ~ ICES Convention, San Diego, CA.** [www.ices.org](http://www.ices.org)

**September 12, 2010 ~ Houston Cake Club, Cake Decorating Extravaganza.** Be sure to mark this date. More information next month.

**September 13 - 17, 2010 ~ Debbie Brown** returns to **Houston** for 3 1-day classes. Be sure to mark this date. More information next month.

**November 14, 2010 ~ Frost-a-Tiers Day of Sharing.** Be sure to mark this date.

## Birthday & Anniversary Wishes

**Happy Birthday** to **Juanita Rone** (April 3<sup>rd</sup>), **Kim Sanchez** (April 11<sup>th</sup>), **Nikki Banjoko** (April 18<sup>th</sup>), **Jessie Lopez** (April 22<sup>nd</sup>), **Monica Glidden** (April 23<sup>rd</sup>), and **Kimberly Duke Warren** (April 30<sup>th</sup>).

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

## Officers & Parliamentarian

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
Parliamentarian	Casey Marchan	<a href="mailto:caseysdelights@yahoo.com">caseysdelights@yahoo.com</a>	(832) 978-9447

## ICES Conventions

August 12-15, 2010; San Diego, California

August 4-7, 2011; Charlotte, North Carolina

August 2-5, 2012; Reno, Nevada

## 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.

	Refreshments	Demonstration
March	Sandra Hughes Melissa Karabanoff	Garage Sale
April	Eunice Estrada	
May	Susie Jahn Bernadette Jenkins	Pat Wiener
June	Susie Araya Maricela Vilchis	
July	Kimberly Dukes-Warren Monique LeBlanc	
August	Nikki Banjoko	
September	Bonnell Templet	
October	Maria Inafuku	
November	Retta Pryor	Retta Pryor
December	Christmas Party	Christmas Party



## 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>
March	Melissa Karabanoff	Sandra Hughes
April		
May		
June		
July		
August		
September		
October		
November		
December	Christmas Party	Christmas Party

## Membership Benefits

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
- Classes sponsored by the Houston Cake Club
- Cake Decorating Extravaganza to be held September 12<sup>th</sup>.

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.

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.



## Easter and Spring Ideas



Decorate tip 5 basketweave for basket base; add tip 5 rope handle. Roll out and cut spice drops in egg shapes with scissors. Position eggs. Add tip 2 pull-out grass.

Roll out fondant 1/8 in. thick. Cut bunny head using cutter from set. Let dry on cornstarch-dusted cake board.

Prepare cookie dough and roll out. Cut cookie using round cutter; bake and cool.

Prepare royal icing; tint a portion Lemon Yellow with a little Golden Yellow. Pipe tip 5 basketweave on bottom half of cookie; add tip 5 rope handle. Attach bunny head with dots of icing.

Shape paws using small balls of white fondant; score fingers with craft knife. Attach to cookie with dots of icing.

Tint portions of icing rose, green and black. Pipe tip 1 dot eyes and nose, string mouth. Pipe in tip 2 inside ears.

Add tip 3 pull-out grass. Attach jelly beans with dots of icing.





In advance: Make fondant flowers. For every 3 cupcakes in colors shown, tint a 1 in. ball of fondant blue, 2 in. balls yellow, rose and violet. Roll out colors 1/8 in. thick.

Using Flower Making Set cutters, cut 6 apple blossoms in violet and 12 forget-me-nots in rose. Place flowers on thick foam and cup centers using round stick from set.

Let dry overnight on cornstarch-dusted board.

Ice cupcakes smooth. Roll out remaining fondant colors 1/8 in. thick. Cut blossom brims using 2nd smallest metal cutter; position on cupcake.

Roll a matching color fondant ball, flatten to 1 1/2 in. wide x 3/4 in. high; attach in center of brim with damp brush.

Cut blue hat bands, 1/4 x 5 1/2 in.; attach with damp brush. Outline brims with tip 1; add tip 1 dots at petal points.

Attach flowers with dots of icing. Pipe tip 2 dot centers in buttercream. Pipe tip 349 leaves.

\*Combine Violet with Rose for violet shown.

Prepare dough and tint yellow. Roll out and cut cookies using bunny imprint disk and instructions from Push 'N Print Set. Bake and cool.

Outline and pipe in bunny head in white using tip 4 (pat smooth with finger dipped in cornstarch). Pipe tip 3 outline inner ears in rose (pat smooth).

Using tip 2, outline and pipe in mouth and pipe dot eyes in brown.

Pipe tip 1 outline whiskers in brown.

Pipe tip 2 dot nose in rose. Attach confetti sprinkles with tip 2 dots of icing.





Cut, bake and cool bunny cookies. Cover with melted candy; let set. Tint portions of melted white candy blue and pink using candy colors. Using melted candy in cut parchment bag, pipe pink dot nose and outline mouth. Add blue dot eyes. Pipe in white inside ears. Let set.

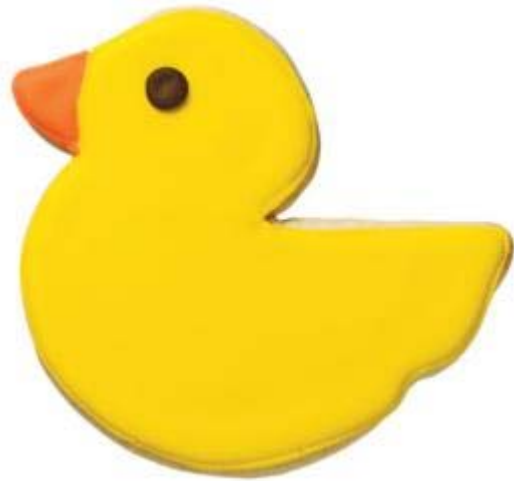
\*Combine Lemon Yellow with Golden Yellow for yellow shown.

Cut, bake and cool cookies. Outline and pipe in chick with tip 3. Outline and pipe in egg shell with tip 4 (pat smooth with finger dipped in cornstarch). Pipe tip 2 outline eyes. Pipe beak with tip 3. Add tip 352 pull-out wings.



Cut, bake and cool bunny cookies. Ice smooth with a light coating of buttercream. Attach coconut. Cut a purple spice drop in half; position for eyes. Cut a red spice drop in half; position half for nose. Roll out red spice drops in granulated sugar. With scissors, cut 2 shapes for inside ears; position. Pipe tip 4 outline mouth.

Cut, bake and cool chick cookies. Outline body and beak with full-strength color flow using tip 2. Flow in with thinned color flow in cut disposable bag. Let dry. Pipe tip 2 dot eye in full-strength color flow.



Tint dough yellow. Cut, bake and cool chick cookies. Outline and pipe-in beak with tip 3. Add tip 3 dot eye with tube icing. Pipe tip 14 star eggshell.



\*Combine Violet with Rose for violet shown.

Cut, bake and cool egg cookies. Ice smooth in buttercream. Pipe sections of tip 1 cornelli lace in green, rose, yellow and violet. Pipe tip 3 curved lines in violet.





Roll out dough. Cut, bake and cool cookies using carrot cutter from set.

Outline carrot with tip 2 and full-strength Royal Icing in orange; let set. Flow in with thinned Royal Icing in orange in cut parchment bag; let set. Using full-strength royal icing, pipe tip 352 leaves in green.

Roll out dough. Using Flower Cookie Cutter cut out cookies. Bake and cool.

Using tip 3 and lemon yellow buttercream icing, outline petals with beads. Using tip 4 and rose icing, pipe dots at flower center.



Cut, bake and cool butterfly cookies.

Using tip 4, outline and fill in butterfly with white buttercream icing; smooth with finger dipped in cornstarch.

Using tip 3 and rose icing, overpipe outline. Using tip 3 and rose icing pipe body and antennae.

Pipe random dots using tips 2 and 3 and rose, violet, lemon yellow, and leaf green icings.





Prepare dough. Roll out and cut cookies using Decorated Egg imprint disk and instructions from Push 'N Print Set. Bake and cool.

Outline and pipe in top and bottom of egg with tip 4 in violet (pat smooth with finger dipped in cornstarch). Add tip 3 dots in violet. Pipe tip 3 zigzags in green. Pipe tip 3 center balls and tip 1 center swirls in rose.



Roll out cookie dough and cut out eggs. Bake and cool.

Using royal icing on waxed paper covered cake board, make tip 21 violet, tip 18 rose, and tip 224 yellow drop flowers with tip 3 white dot centers. Let dry.

Cover cookies with tip 5 basketweave; add rope handle. Attach flowers using dots of icing. Pipe tip 352 leaves. Tie bow and attach with icing.



Cut 1/4 in. thick cookies using egg cutter; bake and cool.

Roll out fondant and cut egg shapes with cutter. Position fondant on cookies covered lightly with Piping Gel.

Using round-tip brush and flower stamps, decorate cookies with Brush-On-Color designs.







Prepare dough. Roll out and cut cookies using Happy Easter imprint disk and instructions from Push 'N Print Set. Bake and cool.

Pipe in message with tip 2 in violet. Outline and pipe in flower with tip 3 in yellow; add tip 2 dot center in white. Pipe in tip 2 vines and leaves in green. Brush edge of cookie with Piping Gel; sprinkle with Pink Sugar.

Little Miss Easter Bunny is ready for the big Easter Parade. All decked out with a skirt made with Tulip Cutter and head made with the Bunny Cutter. Arms are formed with a cut cookie treat stick. Hands, sleeves and dress are made with fondant.



Combine violet with a touch of rose for violet shade shown.

Roll out dough. Using Easter Colored Metal Cutter Set, cut out cookies. Bake and cool.

Outline using tip 4 and rose royal icing. Flow in with thinned royal icing using a cut parchment bag.





# The Batter Splatter Newsletter

## April 2010

Volume 7 Issue 3

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 27<sup>th</sup> at 10 AM**

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

**Lori Gust** will demonstrate how to stack a cake with and without the LogicPic system she uses in her shop. She will also demonstrate a variety of things you can do with Sugar Veil.

### President's Pearls

Wow! What fun we had last month bringing those toys we may have several of and trading for other toys or \$\$\$. There was lots of shopping going on and lots of smiles, too. Sorry if you missed it, I'm guessing we may have another sometime.

We are starting to get back in the swing of things with the scheduling of our Cake Decorating Extravaganza, several Play Days, and some great classes. Don't forget to register – we still a few spots available. With all the fun there is some work, too. We'll need folks who are attending the events to help set up/take care of food prep and other jobs that go along with hosting classes & Play Days. We're all busy but if we want to continue to have a first class operation, we need more folks to step up and help. Many times the same few are the only ones keeping everything going. We also need folks to help with the everyday club activities such as contributing to the newsletter and signing up to demo or bring their photos to share.

This year has brought a flurry of activity. We've had some great classes and play day and more things scheduled. With all this fun, comes a lot of work and planning. In our recent classes instead of a few folks always being responsible for lunch or breakfast, more members are signing up and helping out. Although we realize it's harder for out of town

members to bring food, they have been helping setup lunch and cleaning up. We're on a roll so let's not stop there. We need folks to step up and lead a Play Day. We have so much talent and so many clever idea folks in our club; we just need you to be willing to share your talent.

It's everyone's club and we can all have more fun if we share the load.

See you at the meeting...

*Lori*

## Meeting Agenda

Open – Welcome

Question this meeting: Do you own your own shop, or do you bake out of your home?

Next meetings question will be: What technique would you like to learn?

Minutes – Secretary

- Read
- Approve
- Treasurer's Report
- Pass around signup – *demo, goodies, & portfolio/pictures CDE sign up*
- Thanks to April demo
- Announce who/what demo is for May

Old Business:

- Debbie Brown class update
- Glenda Galvez class update
  - Possible additional class?
- Any other???

New Business

- Renew website hosting
- Any other???

Raffle

## Facebook

The Houston Cake Club has a [Facebook](#) page. Upcoming classes and events will be listed there.

You are invited to upload pictures of your cakes and other sugar art pieces. [Maria Inafuku](#) was the first member to upload pictures, followed by [Bonnell Templet](#), and [Rocio Gonzalez](#).

## March Events

There was no demonstration at the March meeting, because we had a rather successful indoor garage sale for cake items. There were lots of items brought in, and many of them went home with someone else. Would you like to do that again?

2010 so far, we have 96 members, and 71 active members.

## Member News

On November 30<sup>th</sup>, Richard and **Tammy Budziak** were blessed with premature twins. **Ross** was finally released from the hospital to join **Reid** at home. Both boys are doing great.

Reid weighed 1 pound 14 ounces, but was the first to go home. Ross weighed 2 pounds, 10 ounces. They were 3 months premature.

The boys have follow up doctor appointments through the end of year for everything from development to hearing, nutrition and more. The premature life is much more different than that of full term babies. You may notice both have feed tubes (at their nose) and heart monitoring (covered with their clothes).



**Tammy** and **Richard** are still adjusting to little sleep and little time for pretty much everything else.

Tammy and Richard are very thankful for all the prayers as we know the boys are stable because of them. They have been married 13 years, and the twins are their first children.

## 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>), **Angela Provost** (May 23<sup>rd</sup>), **Paul Haskins** (May 26<sup>th</sup>), **Katherine Dungan** (May 28<sup>th</sup>), **Penny Sanchez** (May 30<sup>th</sup>), **Yvette Humbert** (May 30<sup>th</sup>), and **Pat Wiener** (May 31<sup>th</sup>),

**Happy Anniversary** to **Lori & Mark Westerman** (May 13<sup>th</sup>), **Roy & DeNeise Barlow** (May 25<sup>th</sup>), and **Susan & James Spence** (May 28<sup>th</sup>).

## 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
Parliamentarian	Casey Marchan	<a href="mailto:caseydelights@yahoo.com">caseydelights@yahoo.com</a>	(832) 978-9447

## Ultimate Cake Off



### **CONGRATULATIONS, Dena.**

Your team was tremendous, and the cake was awesome. Pat, Cynthia, and Ana -- you were great -- each of you added so much.

Three competitors created elaborate cakes honoring heroes of the Los Angeles Fire Department, and the winning cake was featured at a Los Angeles Fire Department's tribute to unsung heroes.

Dena's team was plagued with one problem after another, and I felt a roller coaster of emotions the entire show. Dena appeared to be as calm as she would be giving a demonstration for our club. I cannot imagine the stress involved. [editor]

Left to right, Pat Daigle (lead assistant), Dena Bryngelson (Contestant), Cynthia Bayne (assistant), and Ana Hartwell (assistant)





## Upcoming Events

**May 2, 2010 ~ Play Day for Cricut.** Lori Gust & Helen Osteen are leading the Play Day at Larry's, from 1 to 5 PM. \$10 for members and \$15 for nonmembers. This is a repeat of the Play Day held November 22<sup>nd</sup> for those who were unable to attend. Learn how to use the Cricut to cut out gumpaste letters, figures and designs, as well as stencils you can use on buttercream and fondant. If you have a Cricut, bring it. If not, we will make sure you get some "hands-on" time on a Cricut.

**May 16, 2010 ~ Pearland Cake Society, Day of Sharing.** Demonstrators will include: [Michelle Bommarito](#), [Dena Bryngelson](#), and [Susie Rasmussen](#). For more information, [www.pearlandcakesociety.com](http://www.pearlandcakesociety.com)

**May 23, 2010 ~ Cricut PC Software class.** [Mark Westerman](#) will teach a 1-day class on the software you can use with the Cricut. Mark will provide a CD/DVD with upgrade firmware (if necessary) for the Cricut, free version of Inkscape for editing picture files and a trial version of Sure Cuts a Lot (\$75 online if you wish to purchase) which allows you to send files to your Cricut from your laptop/PC. This allows you to cut the images you want, not limiting you to the Cricut cartridges. The class will be from 9-5 (8:45 to power up computers) with the fee being \$65.00 for members and \$85.00 for nonmembers. License for the Sure Cuts a Lot 2 software is not included.

**June 13, 2010 ~ Play Day for Modeling Chocolate.** [Pat Wiener](#) will conduct this Play Day. [Supply list](#) is on the last page of this newsletter.



Modeling Chocolate applique pieces



Modeling chocolate was rolled out and an impression mat was. This can be airbrushed or dusted with luster dust.





Modeling chocolate was rolled out, and a design cut into the piece. The royal icing detail does not show in this picture.

Modeling chocolate can be marbled, much the same way you would marble fondant.

**June 27, 2010 ~ Frosting Creators of San Antonio, Day of Sharing.** Demonstrators will include: [Dena Bryngelson](#), [Jacque Benson](#), [Ximena Sempertegui](#), [Linda McClure](#), and more. For more information, [www.frostingcreators.com](http://www.frostingcreators.com)

**August 8, 2010 ~ Capital Confectioners Club of Austin, Day of Sharing.** [Stephen Benison](#) will be demonstrating, and he will teach classes the week before. <http://dos.capitalconfectioners.com/>

**August 12-15, 2010 ~ ICES Convention, San Diego, CA.** [www.ices.org](http://www.ices.org)

**September 12, 2010 ~ Houston Cake Club, Cake Decorating Extravaganza.** Be sure to mark this date. Debbie Brown will be our lead demonstrator. More information next month.

**September 13-18, 2010 ~ Debbie Brown** classes at Larry's from 9 to 5. If you registered for all 3 classes and paid a deposit only, the balance is due no later than August 12<sup>th</sup>.



## ***Flower Power***

***Sept 13<sup>th</sup> & 16<sup>th</sup>***

Learn how to mix embedded and overlay designs. Cute cake for a birthday, shower or small colorful wedding. These techniques can be applied to over and over again.

A supply list will be available soon.

The Monday class is full and there are 2 spaces in the Thursday class.

## ***Sprite Waterfall***

***Sept 14<sup>th</sup> & Sept 17<sup>th</sup>***

Learn how to stack a cake to look sculpted. Make adorable sprites (pixies), mushrooms, flowers, and water that looks so real. What a cute idea for so many occasions. Come and join in the fun.

A supply list will be available soon.

There is 1 space in the Tuesday class, and a few spaces in the Friday class.





## ***Vintage Car***

***Sept 15<sup>th</sup> and 18<sup>th</sup>***

What a great idea for guy or any car lover! Make this adorable car for so many occasions - birthday, Father's Day, groom's cake, or make it scary for Halloween.

A supply list will be available soon.

Both classes are **FULL**, and we already have a waiting list.

**October 24-25, 2010 ~ Glenda Galvez** classes at Larry's from 9 to 5. Glenda Galvez, an award winning cake designer and sugar artist, has taught classes in the art of sugar craft throughout the country. She has demonstrated at many days of sharing and ICES annual Convention and Shows. Glenda is known for her realistic fabric effects using gumpaste and fondant as mediums, and for her life-size botanically correct sugar flowers. Her work has been featured in both national and international publications as well as Food Network.

Glenda is currently serving as President of the International Cake Exploration Societé (ICES). To view samples of Glenda's amazing artistry, visit her web site at [www.auntglendascakes.com](http://www.auntglendascakes.com). Class information follows:

## ***Hydrangea class***

***October 24<sup>th</sup>***

**Glenda** will cover several applications. It can be a topper, but Glenda will also show how to make large sprigs that will fit on a cake as decoration, and even between tiers.

A supply list will be available soon.





## *Rose, Glenda's way*

**October 25<sup>th</sup>**

Learn to make a rose so beautiful folks will want to smell it. Learn from the master rose maker.

A supply list will be sent shortly.

**November 14, 2010 ~ Frost-a-Tiers Day of Sharing.** Be sure to mark this date.

## **ICES Conventions**

August 12-15, 2010; San Diego, California

August 4-7, 2011; Charlotte, North Carolina

August 2-5, 2012; Reno, Nevada

## **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	Eunice Estrada	Lori Gust
May	Susie Jahn	Pat Wiener
	Bernadette Jenkins	
June	Susie Araya	
	Maricela Vilchis	
July	Kimberly Dukes-Warren	
	Monique LeBlanc	
August	Nikki Banjoko	
September	Bonnell Templet	
October	Maria Inafuku	
November	Retta Pryor	Retta Pryor
December	Christmas Party	Christmas Party

## 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
April		
May		
June		
July		
August		
September		
October		
November		
December	Christmas Party	Christmas Party

## Membership Benefits

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)
- Classes sponsored by the Houston Cake Club
- Cake Decorating Extravaganza to be held September 12<sup>th</sup>.

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.

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.

## Study finds germs are faster than 5-second rule

**Star Tribune (Minneapolis)**  
**Feb. 25, 2010, 12:59PM**

Oops.

If your family has lived, or at least survived, by the 5-second rule, researchers at San Diego State University say you may be living on borrowed time.

You know the rule: If food falls to the floor and you grab it back within 5 seconds, you can still eat it. Without, you know, dying.

Granted, the study was funded by Clorox Co., which is all about disinfecting surfaces. But experiments in dropping carrots and sippy cups on a typical floor found that germs do indeed attach themselves within 5 seconds.

You gotta love this research: Three baby carrots were dropped into a kitchen sink, onto a tiled floor, a carpeted floor, a table and a countertop. There also was a control carrot, which remained undropped. In each case, germs glommed on to the veggie in 5 seconds. The germiest culprit? The countertop, followed by carpeted floor and the tiled floor.

The wet sippy cup actually picked up the most germs when, gulp, dropped onto a highchair tray.

The university also surveyed 500 parents, finding that 65 percent admitted to following the 5-second rule in their home. The bleach folks would like everyone to think about disinfecting surfaces more often. But there also may be an argument that ingesting a certain amount of germs helps build up our tolerance levels.

Or we could just step up our game.

A 3-second rule, anyone?

## **Ultimate Cake Off, continued**

### **Total Ingredients Used:**

160 cups cake flour  
80 cups granulated sugar  
140 teaspoons baking powder  
70 teaspoons salt  
38 dozen eggs  
10 lbs butter  
10 cups oil  
80 cups buttermilk  
8 lbs apple sauce  
16 lbs rice cereal  
15 bags marshmallows  
1 pint vanilla  
1/2 cup cinnamon  
1 1/2 cups apple pie spice  
5 gallons apple juice concentrate or water  
120 lbs powder sugar  
21 lbs butter  
14 lbs shortening  
10 cups milk  
2 cups water  
1 lb gelatin  
20 lbs white chocolate



## **Dena Bryngelson**

Southeast Texas woman wins TLC's Ultimate Cake Off challenge

### **Local woman wins TLC's Ultimate Cake Off Challenge 3 fabulous cakes, one \$10,000 prize.**

It's TLC's Ultimate Cake Off and among the challengers on the show which aired Monday night, was Southeast Texas very own Dena Bryngelson.

Bryngelson, owner of Dena's Sweetly Unique Cakes, "smoked" the competition, walking away with the win.

The "icing on the cake" was enjoying her victory with family and friends at a watch party at Major League Grill, while also celebrating her birthday.

Bryngelson has been invited to return to TLC, but is still considering the offer.

## **Local baker makes big impression on cake community**

By Jennifer Trahan, Staff Writer for The Examiner

Fans of the TLC channel might have recognized a face as they watched the latest episode of Ultimate Cake Off. Beaumont baker Dena Bryngelson of Dena's Sweetly Unique Cakes in Beaumont was joined in California by a team of Southeast Texas cake professionals that could create works of art out of America's favorite dessert – cake.

"I brought Pat Daigle from Mauriceville," said Bryngelson. "She has been decorating cakes for so long that I thought, who better to take?" So she came as my first assistant. There were also a couple of ladies out of Houston that were on my team. It was really difficult and took a lot of coordination for us to drive back and forth to bake cakes and get everything ready to go to California."

After spending thousands of dollars on shipping cakes and traveling to Los Angeles, Bryngelson and her team made it to the TLC studio to take part in the nine-hour competition.

"We had to send everything we thought we would need to L.A.," she said. "We pre-baked, 1,700 servings of cake and rice krispy treats. With nine hours to bake and decorate, there was no time to run out and pick up something we forgot to pack."

The episode featuring Bryngelson and her team, "Honoring the Bravest," aired Monday, April 12, and was full of emotion. The theme that the cake was to be centered around was the Los Angeles Fire Department, which was honoring two of its own. They had rescued a fellow firefighter that was in a dire situation after he ran out of oxygen and became disoriented while extinguishing a fire at a bank.

"We were told by the producers that this was one of their favorites," she said. "It was a grueling competition and all three cakes looked great by the end of the show."

Bryngelson said that scouts for the show contacted her to submit an interview video that displayed her talents.

"I do demonstrations all over Southeast Texas and Louisiana, so my name is out there, and apparently it came up enough that they decided to ask me to submit a tape for the Ultimate Cake Off," she said. "After I submitted my tape, I don't think they wanted me because I didn't have that "on-air presence" that they were looking for but later, my friend Denise Talbot, who is president of our local cake club and the state cake club, was on another show and told the producer that they needed to take another look at me. So I got a call from the producer himself asking me to come on."

As viewers watched the show, Bryngelson had several setbacks that she had to overcome, which included issues with equipment and being forced to sit-out 30 minutes of the nine-hour competition when another competitor won a skills test and picked Bryngelson's team as the one to take the unwanted break because she felt that Bryngelson was the biggest threat.

At the end of the baking affair, Bryngelson won the competition, the \$10,000 prize and was featured at the event honoring the two Los Angeles firemen.

"I cried when they announced that I won. There was a lot of emotion and stress through nine hours of competition," she said. "The entire experience was exciting and surreal. I thought I would be nervous about being on TV but I was so excited about being there with everyone.

"I think this was a big win for the area. It was really great to get national recognition for the really talented people that are in Southeast Texas."

## **Cynthia Bayne (assistant)**

### **Behind the Scenes of *Ultimate Cake Off***

by Kym Booth

Cake Craft Shoppe Newsletter, December 2009

Walking into a Los Angeles production studio, Cynthia Bayne's breath was briefly taken away at the sight of a crisp blue chef's jacket embroidered with her name and the coveted logo, TLC's Ultimate Cake Off.

At that point, Bayne forgot about the microphone they attached to her for the next two days. Nonstop, her "hot mic" would record her every word, gasp and bit of impulsive trash talk toward her competitors.

"Oh, they encouraged drama and a lot of it," said Bayne who was recruited by fellow Texan, Dena Bryngelson, to compete in Season 2's Ultimate Cake off on TLC.

"My jobs included blown and pulled sugar, rice cereal sculpting, icing, fondant techniques, airbrushing, stacking and all the motorized work," said Bayne who joined teammates Ana Hartwell of Conroe and Pat Daigle of Mauriceville, Texas.

"We are sworn to secrecy and we signed a huge contract," said Bayne who can't talk details until the episode airs nationally April 12th at 8PM CST.

The show was taped over two solid days of cake decorating and what can be described as a little TV magic.

"I could not believe all the takes and retakes," said Bayne who had never been a part of such a big production on a closed set with a director and producers for each of the 3 teams.

"The entire first day we spent loading in all our supplies and then we taped introductions and that took forever," said the petite sugar artist from Sugar Land.

"The second day we had a 4:30AM wake up call and we had to look exactly like did the day before from every hair to our make-up," said Bayne who was surprised by all the staged parts to TV magic.

"But when it came down to the competition part, they held to the 9 hour window," said Bayne who says the clock is real and it does not stop for anything for 9 straight hours. This type of massive centerpiece cake decorating usually takes weeks but the competitors only have 9 hours.

Her team did not break for lunch. "We had energy drinks and a few snack bars," said Bayne whose size may have seemed like a hindrance when it came the much dramatized moving of the 5-hundred pound cakes.

"There's this one inch lip called the ramp and we have to get our 8 foot wide cake over the ramp to the judges' platform," said Bayne. "I can't tell you yet what we did but I can say the judges were floored and a cameraman ran for his life," said Bayne.

After 9 hours of craziness, the competitors then had individual interviews which have become a staple in reality-based shows.

We were so exhausted I couldn't think straight," said Bayne who swore at 2AM that she'd never do this again. This would change after glancing at her jacket that she proudly wears now as an instructor at Cake Craft Shoppe.

"I can't wait to do it again," said Bayne who is celebrating her TV debut with friends and clients April 12th. "The owner of Fitzgerald's in the Heights was so excited she offered to throw a viewing party."

"I am so nervous about the edited results because there were several things I said or did that can be played up, if you will," said Bayne who added that the producers were milking the contestants for high energy overly dramatic expressiveness.

"I just love competing now and that has totally re-energized me and I am so passionate about cake decorating," said Bayne who got a hint of TV stardom at the various airports.

"When the security guys see inside my luggage with all the cake tools or even cake parts, I tell them what I'm doing," said Bayne. She adds, "Then they squeal, 'Oh, my gosh, are you in one of those challenges, I love watching those things,' they all say," according to the up and coming celebrity sugar artist from Sugar Land.

The episode will air many times after April 12th and is available to 98 million homes in the US and 8 million in Canada. The series will also be available on DVDs.

## Ana Hartwell (assistant)

### Conroe woman joins ranks of reality TV personalities

By Brad Meyer

Updated: 04.12.10

A Conroe woman will join the ranks of reality TV personalities when she appears on a nationally broadcast competition with fame, prestige and \$10,000 at stake.

Ana Hartwell, owner of Sweets To Dream On specialty cake store in Conroe, competes on the TLC competition series Ultimate Cake Off in an episode scheduled to air at 8 tonight.

"It was a fascinating experience, but a lot harder than expected," Hartwell said. "The day of the taping started at 6:30 a.m. and didn't end until after midnight."

Hartwell, along with teammates and professional bakers Dena Bryngelson, Pat Daigle and Cynthia Bayne, competed against two other groups to create an edible masterpiece. The cake had to be a minimum of 5 feet tall and creative enough to impress a pair of professional judges and the designated recipient of the cake, the Los Angeles Fire Department. And they had to be finished within the allocated nine-hour time limit.

"Our cake ended up being 6-1/2 feet tall and weighing between 400 and 500 pounds," she said. "It was amazing."

The apple pie-flavored cake incorporated moving parts, lights and a variety of distinct decorative elements. Hartwell said the judges – host George Duran and acclaimed sugar artist Leigh Grode – were looking for unique qualities in the finished product.

"It was much more challenging than any of our team thought it would be," Hartwell said. "We were tempted to just give up more than once."

Hartwell said the team was pleased with the final product. If a customer wanted to order the same cake, she said it would feed 300 people and likely cost a minimum of \$5,000 because of all the work that would go into recreating it.

While Hartwell is glad she participated in the televised competition, she won't be competing in another bake-off in the near future.

"We spent a lot of time practicing for this and we turned away a lot of business," she said.

When asked how her team did in the competition, Hartwell declined to give the results.

"I'll be watching on Monday," she said. "You see everything that happened then."

For more information about Sweets To Dream On, visit [www.sweetstodreamon.com](http://www.sweetstodreamon.com) or call (936) 494-CAKE.

[http://www.hconline.com/articles/2010/04/12/conroe\\_courier/news/cake041110.txt](http://www.hconline.com/articles/2010/04/12/conroe_courier/news/cake041110.txt)

## Modeling Chocolate Play Day, Supply List

- Cel board, small board covered with freezer wrapping paper or any mat you use to roll out gum paste or fondant
- Small rolling pin
- Pallet knife
- Xacto knife
- Self-healing cutting mat or small board covered in freezer wrapping paper
- Large Calyx cutter (approx 55mm or 2" in size)
- Patty cup (any brand) to shape flower
- 2 Tbsp. shortening
- Dusting puff
- 2-3 Handi wipes or dish rags
- 1-2 art brushes
- 6 inch square cake or cake dummy, covered with fondant before the play day
- 8" square board
- 1 recipe of modeling chocolate
- 2 or 3 colors of modeling chocolate **\*\*See below**
- Luster Dust: Any of the Pearl Dust colors, Antique silk, Silk White, Gold Sparkle, White Sparks, Etc.

### OPTIONAL ITEMS:

- JEM Daisy centers
- Green petal dust & any color for your flower

\*\* In order to make the samples in the picture, you need a full recipe of white and 3 different colors, about the size of 2 golf balls. It is very hard to divide a recipe to color.

If you prefer NOT to make the colored modeling chocolate you can purchase it from Pat for \$1.00 for each colored piece.

You can make all the techniques in the play day with only white, but they would not show up. If you intend to keep the sampler piece, you will want to make it in colors.



# The Batter Splatter Newsletter

## May 2010

Volume 7 Issue 4

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 25<sup>th</sup> at 10 AM

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

**Pat Wiener** will demonstrate sugar molding and show various themes. Sugar molding is not just for Easter eggs, but can be used for baby showers, wedding showers, Valentines, etc.

These toppers can be made ahead of time, and stored in a cool dry place until you need to use them.



I have a sugar egg that I bought when my oldest son was a toddler – he will soon be 43 years old, and it looks as good as the day I bought it. [Editor]

### President's Pearls

What if?????

What if there were no Presidents Pearls (some of you might be happy)?

What if no one collected/submitted stuff for the newsletter?

What if no one submitted stuff for the website?



What if no one offered/signed up to demo?

What if no one offered/signed up to bring snacks?

What if no one bought raffle prizes or brought them to the meeting?

What if no one offered to host a Play Day?

What if no one organized any classes?

What if no one brought lunch for classes?

What if no one brought their album to share?

What if no one helped with the Cake Decorating Extravaganza?

What if none of these things happened? We wouldn't have the terrific reputation we have. We wouldn't have great demos, meetings, newsletters, affordable classes and events. We wouldn't continue to grow and thrive like we have.

We can only continue to be as fun and as great as we are with the help/contributions of all our members. Everyone contributes no matter how far away or how close. We don't all contribute the same thing, but we are all an important part. So those of you contributing – great job and keep it up. Those who aren't as active – join in the fun. Watch out, folks: we're only gonna get better.....

See you at the meeting...

*Lori*

## Meeting Agenda

- **Open – Welcome**
- Question this meeting:
  - **What's a good idea for a Father's Day/guy cake????**
  - Next meetings question???
- **Minutes – Secretary**
  - Read
  - Approve
- **Treasurer's Report**
- **Pass around signup – demo, goodies, & portfolio/pictures CDE sign up**
- **Thanks to May demo**
- **Announce who/what demo is for June**

### Old Business:

- **Debbie Brown class update**
- **Glenda Galvez class update**
- Any other???

### New Business

- Any other???

### Raffle

## April Events

We have 97 members, and 74 active members. We had 32 people at the April meeting.

**Lori Gust** demonstrated the LogicPic system, [www.logicpic.com](http://www.logicpic.com). The boards can be sterilized. A heavy concentration of color will stain the boards. If they get a little nasty, they can be covered with contact paper or foil. You can wash them in the dishwasher, but do not use heat to dry.

The boards come in a variety of shapes and sizes, just about every inch from 4" up to custom-made 26" round and square. They have some of the other shapes like hex, triangle, etc.

Initially Lori ordered a lot of the other shapes, but now she only buys square and round in the sizes she uses most often. She cuts other sizes like clouds, etc., out of the square or round. You can cut thin ones with box cutter; thicker boards may have to be cut twice or three times to make it all the way through.

Boards over 13" diameter require the thicker dowel rods. You don't have to use 2 plates/tier unless you don't have a thick one, and you choose to use two of the thinner boards.

All the support pieces are hex. They can also be sterilized or run through dishwasher.

Use regular wooden dowels (like Wilton). Can buy thicker dowels from LogicPic, and they have a food-safe coating. If you buy from Home Depot, etc., at least wipe down with Clorox wipe. LogicPic also has clear acrylic dowel rods if they will be visible. Starting with the 14" hex, they will only take the larger dowel rods.

Lori charges a minimum material deposit of \$100. If she has more tiers, she charges more. She makes sure it is enough to cover the cost of the equipment. If they return it, she refunds money. She uses the huge zip lock bags with a list of what they are supposed to return.

You can put cakes directly on the LogicPic boards. Put the dowel through the center of the cake. You can insert from bottom or top. If the boards are covered, make sure the hole is clear.

Lori trims all her cakes so there are no edges, bottom or top. Uses Agbay cutter to level and split layers for filling. [www.agbayproducts.com](http://www.agbayproducts.com)

To measure the depth of the cake, put dowel rod in the cake to measure. If you are leaving a space between the layers, allow longer length on dowel rod. Trim one with cutter. (Lori uses ratchet cutter.)

Cut the first dowel, and use that to measure the length of the other dowels so the cake will be level. Use the first one to measure each of the others so they are the same size.

Put cut dowels in the bottom of the LogicPic hex piece. Use buttercream to help them stay in place.

Put your hand on the hex piece after the dowels are in it. If it is not steady, adjust BEFORE you put on the cake.

You can use the smallest hex piece for the heavy Lenox bride and groom on the top.

If you are putting on a large border for the layer that has space between the layers, leave board large enough to support the border.

If you are stacking, the board can be smaller than the cake so the border connects the layers.

Lori uses plastic "not straws" that are as strong as dowel rods. They have ridges and fit the LogicPic hex bases. They do not have a website, and they only sell by the case, but Lori can supply in smaller quantities if you are interested.

If you are not using LogicPic, make sure you skewer all the way through the bottom tier. Put a cutting board under the cake so you don't mar a table, etc., or counter surface. Use 3 skewers that are not in a line – triangular footing is not likely to shift. Cake will not slide.

What is the difference between LogicPic and Stress Free? Stress Free has no center pole. One person cannot stack. Extremely expensive – much larger deposit.

## Meeting Etiquette

There were several different groups having a conversation during the demonstration and later during the business meeting. This is extremely disruptive, and several members complained after the meeting.

Please have these conversations before the demonstration, during the break between the demonstration and the business meeting, or after the business meeting is finished.

## Member News

The demonstration list is a bit lacking on demonstrations for the year. We do not have anyone signed up for June through October. Please decide what you would like to do and let **Kathy Brinkley** know which month you would like to demonstrate.

## Birthday & Anniversary Wishes

**Happy Birthday** to **Retta Pryor** (June 15<sup>th</sup>), **Yessenia Jasso** (June 15<sup>th</sup>), **Sandy Cook** (June 15<sup>th</sup>), **Onome Avbovbo** (June 25<sup>th</sup>), **Bonnell Templet** (June 29<sup>th</sup>), **Nani Lucardi** (June 29<sup>th</sup>), and **Mary Lou Klinkhammer** (June 29<sup>th</sup>)

**Happy Anniversary** to **Twes & Lary Shewmake** (June 1<sup>st</sup>), **Cindy & Jason Rome** (June 3<sup>rd</sup>), **Shar & Jack Baker** (June 7<sup>th</sup>), **Yessenia & Juan Jasso** (June 8<sup>th</sup>), **Kevin & Cathy Adams** (June 14<sup>th</sup>), **LeeAnn & Andy Briceno** (June 27<sup>th</sup>), and **Tina & Don Belden** (June 28<sup>th</sup>)

## 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
Parliamentarian	Casey Marchan	<a href="mailto:caseysdelights@yahoo.com">caseysdelights@yahoo.com</a>	(832) 978-9447

## Upcoming Events

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**June 13, 2010 ~ Play Day for Modeling Chocolate.** **Pat Wiener** will conduct this Play Day. [Supply list](#) is on the last page of this newsletter.



Modeling Chocolate applique pieces



Modeling chocolate was rolled out and an impression mat was. This can be airbrushed or dusted with luster dust.



Modeling chocolate was rolled out, and a design cut into the piece. The royal icing detail does not show in this picture.



Modeling chocolate can be marbled, much the same way you would marble fondant.

**June 27, 2010 ~ Frosting Creators of San Antonio**, Day of Sharing. Demonstrators will include: [Dena Bryngelson](#), [Jacque Benson](#), [Ximena Sempertegui](#), [Linda McClure](#), and more. For more information, [www.frostingcreators.com](http://www.frostingcreators.com)

**August 8, 2010 ~ Capital Confectioners Club of Austin**, Day of Sharing. [Stephen Benison](#) will be demonstrating, and he will teach classes the week before. <http://dos.capitalconfectioners.com/>

**August 12-15, 2010 ~ ICES Convention, San Diego, CA.** [www.ices.org](http://www.ices.org)

**September 12, 2010 ~ Houston Cake Club, Cake Decorating Extravaganza.** Be sure to mark this date. Debbie Brown will be our lead demonstrator. More information next month.

**September 13-18, 2010 ~ Debbie Brown** classes at Larry's from 9 to 5. If you registered for all 3 classes and paid a deposit only, the balance is due no later than August 12<sup>th</sup>.



## *Flower Power*

### *Sept 13<sup>th</sup> & 16<sup>th</sup>*

Learn how to mix embedded and overlay designs. Cute cake for a birthday, shower or small colorful wedding. These techniques can be applied to over and over again.

A supply list will be available soon.

The Monday class is full and there are **two spaces in the Thursday class**.



## ***Sprite Waterfall***

***Sept 14<sup>th</sup> & Sept 17<sup>th</sup>***

Learn how to stack a cake to look sculpted. Make adorable sprites (pixies), mushrooms, flowers, and water that looks so real. What a cute idea for so many occasions. Come and join in the fun.

A supply list will be available soon.

There is **one space in the Tuesday class**, and a few spaces in the Friday class.



## ***Vintage Car***

***Sept 15<sup>th</sup> and 18<sup>th</sup>***

What a great idea for guy or any car lover! Make this adorable car for so many occasions - birthday, Father's Day, groom's cake, or make it scary for Halloween.

A supply list will be available soon.

The Wednesday class is full, but we have **one space in the Saturday class**.

**October 24-25, 2010 ~ Glenda Galvez** classes at Larry's from 9 to 5. Glenda Galvez, an award winning cake designer and sugar artist, has taught classes in the art of sugar craft throughout the country. She has demonstrated at many days of sharing and ICES annual Convention and Shows. Glenda is known for her realistic fabric effects using gumpaste and fondant as mediums, and for her life-size botanically correct sugar flowers. Her work has been featured in both national and international publications as well as Food Network.

Glenda is currently serving as President of the International Cake Exploration Society (ICES). To view samples of Glenda's amazing artistry, visit her web site at [www.auntglendascakes.com](http://www.auntglendascakes.com). Single class rate for members for one class is \$70, two



classes is \$140 and all three classes \$195. Single class rate for nonmembers for one class is \$90, two classes is \$180 and all three classes \$265. Class information follows:

### ***Hydrangea class***

***October 24<sup>th</sup>***

**Glenda** will cover several applications. It can be a topper, but Glenda will also show how to make large sprigs that will fit on a cake as decoration, and even between tiers.

A supply list will be available soon.



### ***Rose, Glenda's way***

***October 25<sup>th</sup>***

Learn to make a rose so beautiful folks will want to smell it. Learn from the master rose maker.

A supply list will be sent shortly.



### ***Gerbera Daisy***

***October 26<sup>th</sup>***

After Glenda's gerbera daisy pictures appeared on Facebook, we had several requests to have Glenda stay another day and teach a Gerbera daisy class. At the April meeting, we voted to add this class.



**November 14, 2010 ~ Frost-a-Tiers Day of Sharing.** Be sure to mark this date.

## ICES Conventions

August 12-15, 2010; San Diego, California

August 4-7, 2011; Charlotte, North Carolina

August 2-5, 2012; Reno, Nevada

## 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	Susie Jahn Bernadette Jenkins	Pat Wiener
June	Susie Araya Maricela Vilchis	
July	Kimberly Dukes-Warren Monique LeBlanc	
August	Nikki Banjoko Marissa Sosa	
September	Bonnell Templet Penny Sanchez	
October	Maria Inafuku Guadalupe Ochoa	
November	Retta Pryor Edit Faris	Retta Pryor
December	Christmas Party	Christmas Party

## 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>
May		
June		
July		
August		
September		
October	Susie Araya	
November		
December	Christmas Party	Christmas Party

## Membership Benefits

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)
- Classes sponsored by the Houston Cake Club
- Cake Decorating Extravaganza to be held September 12<sup>th</sup>.

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.

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.

## Father's Day Ideas

Check out these fabulous Father's Day ideas from [Country Kitchens](http://CountryKitchens.com) (CK) website.



Prepare cake mix according to recipe directions. Spray jumbo cupcake pan with non-stick spray. Fill each cavity approximately 3/4 full. Bake until cake tester comes out clean from middle of cake. Release cake from pan and allow to cool completely. Level top of each cupcake half if necessary. Spread a thin layer of buttercream on top of cupcake base and gently place cupcake top on top of the base. Place cake in refrigerator or freezer if it is too soft and difficult to work with. Color remaining buttercream green. Spread generous amount of green buttercream on cupcake top. Create swirling look in buttercream by turning small offset spatula perpendicular to cake and gently press tip of spatula into icing. Rotate turntable slowly and move spatula toward the top of cake to create swirl. Sprinkle with green jimmies. Prepare pastry bag with #234 large grass tip and fill with green buttercream. Pipe tufts of grass around base of cupcake and in several places on the top of cupcake. Finish decorating cupcake with fun golf candles.

Bake a 9"x13" cake and place on foil-covered cardboard. Ice sides with buttercream icing. Ice top with green icing. Mark D A D with cookie cutters and mark a rectangle above. Fill in all areas except the d-a-d letters and the rectangle with grass from tip #233. Pipe grass around the bottom of the cake for the border. Place flowers around the border. Write with tip #1, white icing. Place mower on cake.



Bake one cake mix in Pantastic Fish Pan. Place cake on a temporary cardboard. Crumb coat cake. Completely wash and dry fish pan. Roll out rolled fondant in a 12"x16" rectangle. Lay fondant into the fish pan, covering the entire inside of the pan including the sides. Trim the top of the sides at the rim neatly. Press gently onto the fondant which is lining the pan to pick up all the details of the fish. Brush piping gel over all the fondant which is lining the pan. When the icing has form a crust on the cake, lay a sideless baking sheet on top of the cake, flip the cake over and gently slide the cake into the lined pan, lining up the fish to match the cake mold. Lay the gold cardboard, gold side down on top of the cake which is inside the lined pan. Flip the pan, cake and all over and gently lift the pan from the fondant. The cake should be nicely covered. Brush dusts over the fondant. Paint eye with black food color. Border is piped with tip #32. Hint: to brush dusts on buttercream icing such as the border, put cake in freezer long enough to harden buttercream, then brush dusts over the icing.



Bake an 8" cake and place on foil-covered cardboard. With red candy writer and the rectangle brick cavity in the gingerbread house mold two brick rectangles. Set aside. Ice sides with buttercream icing. Ice top with green icing. Pipe grass with tip #233. Write with tip #1, white icing. Then, write over white letters with tip #1 and green icing. Pipe a shell border around the base of the cake and place hot dogs and hamburgers around base. Put candy bricks on cake for patio. Place grill on candy bricks and chair on grass.



Bake a 9"x13" cake and place on foil-covered cardboard. Mold D-A-D with candy writer and dad mold. Set aside. Ice sides with buttercream icing. Ice top with green icing. Mark an area for the flag. Fill in all areas except the marked area with grass from tip #233. Pipe grass around the bottom of the cake for the border. Pipe golf balls with white icing, tip #4 on the bottom grass border. Place letters on cake. Put golf cart, flag and trees on cake.

[Wilton](#) always has such good ideas. Here are a couple of their suggestions for Father's Day.

Several days in advance: Make fondant boat and trees. For **boat**, tint 6 oz. fondant brown; add 1/2 teaspoon Gum-Tex. Roll out 3/8 in. thick and cut 2 strips 1 1/4 x 5 in. using straight-edge wheel of Cutter Embosser. Score lines 1/4 in. apart using Cutter/Embosser. Shape the strips into an oval, attaching short ends with damp brush; on a cake board, position topper inside oval and adjust width as needed. Let dry on cornstarch-dusted surface, supporting with crushed tissue. For **4 trees**, tint 6 oz. fondant green; add 1/2 teaspoon Gum-Tex. Roll out 3/8 in. thick and cut with tree cutter from set. Trim off bottom stem and let dry on cornstarch-dusted surface. Ice smooth 2-layer cake. For **bottom border**, pipe tip 10 ball rocks in various shapes using gray buttercream. For **fish**, pipe tip 10 oval bodies; add tip 3 bead lips and fins. Pipe tip 2 dot eye. Pipe tip 2 dot message and rising bubbles. Cut dowel rods to 8 in. long; attach trees with melted candy. For **motor**, make a 1 in. white fondant ball; flatten and shape into an "L". Attach to boat with damp brush. Pipe tip 2 lines on motor. With spatula, ice top back portion of cake in green. Insert trees. Pipe tip 16 pull-out star grass around trees. Position boat and topper.



To make **Pool Table**: Melt candy following package directions, paint Grecian Pillars, set aside. Stack two 9 x 13 in. cake boards and tape together. Prepare board for rolled fondant by lightly icing with buttercream. Roll out 1 pk. chocolate fondant and cover board. Ice 1-layer 2 in. high cake lightly in buttercream icing and prepare for fondant covering; place cake on fondant covered board. Roll chocolate fondant 1/2 in. thick and cut two 13 in. x 3/4 in. strips and two 9 in. x 3/4 in. strips. Place strips along edges of cake top to build the cushion. Reserve a small amount of chocolate fondant for handle of cue stick and for bottom border. Roll remaining chocolate fondant 1/8 in. thick and cover cake; smooth using Easy Glide Fondant Smoothers. Roll fondant into rope lengths and place along bottom border; smooth and blend into board and cake sides with fingers. Using approximately 1/8 pk. white fondant, reserve a small amount white for cue stick. tint the rest black. Tint remaining white fondant green and roll out



1/8 in. thick; cut a 13 1/4 x 9 1/2 in. rectangle, rounding off the corners. Position on cake top and smooth edges together. At each corner and at the center of each long side, cut out pockets using the larger opening of tip 1A, remove. Cut matching pockets out of black fondant and position. Smooth edges together. Attach pillars to underside of board at the corners using melted candy.

To Make **Cue**: Use dowel rod and reserved white and chocolate fondant. Using a small amount of white fondant, cover end of dowel rod. Combine remaining white and chocolate fondant, roll into 4 1/2 in. log and cover other end of dowel rod. Mark impressions with side of finger. Let dry.

To Decorate **Balls**: Using royal icing, pipe details on gumballs. Use tip 1 for numbers, tip 2 for stripes, tip 3 for white spots behind numbers on solid gumballs; pat down with finger dipped in cornstarch. Position balls and cue on cake top.

**Poker Table Cake:** Tint 24 oz. fondant green, 2 oz. blue, 2 oz. red, 12 oz. black; reserve remaining white. Position 1-layer cake on double-thick cake circles trimmed to cake size. Prepare cake for rolled fondant; cover top with green fondant and smooth with Fondant Smoother. Roll out black fondant 1/8 in. thick, cut two strips 19 x 3 in. wide and attach to cake sides and 1/2 in. over top edge with damp brush. Blend edge into tabletop with rounded end of Fondant Smoother. Roll out white, red, blue and black fondant 1/8 in. thick; cut 50 poker chips in each color using smallest Round Cut-Out™. **For 30-35 cards**, roll out white fondant 1/8 in. thick; cut 3/4 x 1 1/4 in. rectangles using straight-edge wheel of Cutter/Emboss. Draw details on cards with FoodWriter™ markers. **For leg assembly**, wrap 3rd cake circle, cut 1 in. smaller than cake, with Fanci-Foil. Cover four Grecian pillars with black fondant and hot glue to bottom of cake circle; let set. Position cake on top of cake board with legs. Position cards and poker chips.





# The Batter Splatter Newsletter

## June 2010

Volume 7 Issue 5

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 June 22<sup>nd</sup> at 10 AM**

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

**Eunice Estrada** will demonstrate how to decorate fruit. Please join us and see what Eunice has prepared.

### President's Pearls

Wow! Last meeting was really great. If you weren't able to join us, not only did you miss a great demo, you also missed over 30 great ideas for Father's Day and guy cakes. Folks were really enthused. After passing around the demo and refreshment sign-up sheets, we had so many volunteers; we are set for the rest of this year. Great job!

If you weren't able to sign up, don't worry. We have several classes coming up that need helping folks. Speaking of classes – due to circumstances we have a few openings in some of Debbie Brown's classes that were previously full. Check the newsletter or website for more details or to sign up. These spots won't last long.

See ya'll at the meeting.

*Lori*

## Meeting Agenda

- **Open – Welcome**
- 
- Question this meeting:
  - **“What technique or tool would you like to learn to use?”**
  - Next meetings question???
- **Minutes – Secretary**
  - Read
  - Approve
- **Treasurer’s Report**
- **Pass around signup – demo, goodies, & portfolio/pictures CDE sign up**
- **Thanks to June demo**
- **Announce who/what demo is for July**
- **Old Business:**
  - Any other???
- **New Business**
- Any other???
- **Raffle**

## May Events

We have 100 members, and 75 active members. We had 28 people at the May meeting.

Pat Wiener demonstrated sugar molding. We all think of sugar Easter eggs, but Pat showed us how to use this technique for Valentine’s, baby showers, and teacher gifts. AND, Pat gave me a handout to include with this newsletter. Many thanks, Pat.

## Birthdays & Anniversary Wishes

**Happy Birthday** to **Maricela Vilchis** (July 4<sup>th</sup>), **Sandra Castaneda** (July 11<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>), **Cathy Nance** (July 30<sup>th</sup>), and **Bettina Patton** (July 31<sup>st</sup>).

**Happy Anniversary** to **Bonnell & James Templet** (July 3rd), **Bernadette & Rossman Jenkins** (July 13<sup>th</sup>), **Hermelanda & Arnoldo Garcia** (July 17<sup>th</sup>), **Kathy & Gary Brinkley** (July 23rd), **Jay & Nikki Banjoko** (July 25<sup>th</sup>), and **Angela & Richard Provost** (July 27<sup>th</sup>).

## 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
Parliamentarian	Casey Marchan	<a href="mailto:caseysdelights@yahoo.com">caseysdelights@yahoo.com</a>	(832) 978-9447

## ICES Conventions

August 12-15, 2010; San Diego, California

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**There is 1 space in the Monday class and 2 spaces in the Thursday class.**

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**We have 7 spaces in this class.**







### ***Rose, Glenda's way***

***October 25<sup>th</sup>***

Learn to make a rose so beautiful folks will want to smell it. Learn from the master rose maker.

A supply list will be sent shortly.

**We have 8 spaces in this class.**

### ***Gerbera Daisy***

***October 26<sup>th</sup>***

Learn to make Gerbera daisies that are very lifelike.

A supply list will be sent shortly.

We have plenty of spaces in this class.



**November 14, 2010 ~ Frost-a-Tiers Day of Sharing.** Be sure to mark this date.

## **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>
June	Susie Araya Maricela Vilchis	Eunice Estrada, Decorate Fruit
July	Kimberly Dukes-Warren Monique LeBlanc	Guadalupe Ochoa, Purse Cake
August	Nikki Banjoko Marissa Sosa	Susie Jahn, Silicone Plastique Molds
September	Bonnell Templet Penny Sanchez	Blanca Keister, Fondant Roses w/out Molds
October	Maria Inafuku Guadalupe Ochoa	Bonnell Templet

November	Retta Pryor Edit Faris	Retta Pryor
December	Christmas Party	Christmas Party

## 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.

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September		
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## Ideas for 4<sup>th</sup> of July

Here are some ideas from [Country Kitchen \(CK\)](#), and [Wilton](#).



Bake cupcakes following recipe or mix instructions. Allow to cool completely. Fill pastry bag fitted with #12 tip and pipe swirl on top of cupcake. Start at the outside edge and work toward the center. While buttercream is still wet roll edge of icing in shallow bowl filled with sanding sugar. Place star sugar lay-on on top of cupcake.

Bake cupcakes in red and blue baking cups. Pipe buttercream onto cupcake with 1M tip. Start at outside edge and swirl into middle. Sprinkle with patriotic star sprinkles and top with star glitter pick.





In advance, mold 12 stars using melted white candy.

Make 54 cupcakes; cover each with tip 1M rosette in buttercream.

Sprinkle 12 cupcakes with blue sparkles, 19 with red, reserve 23 white.

Position candy stars on blue cupcakes. Arrange cupcakes to form flag.

Bake cupcakes in Stars & Stripes or Patriotic Themed Standard Baking Cups and cool completely on Cooling Grid.

Prepare Buttercream Icing recipe. Tint 1/3 of icing with Royal Blue Icing Color. Tint another 1/3 icing with Christmas Red Icing Color.

For fireworks, pipe a ring of fringe around rim of cupcake with blue icing and Multi-Opening Decorating Tip 233. Using same tip, pipe a concentric circle with white icing. Finish by piping red icing fringe in the center and inserting a 4th of July Party Pick.



Make cookie stars. Prepare and roll out dough; cut stars using smallest cutter from set. Sprinkle with colored sugars. Bake and cool cookies and cupcakes. Ice cupcakes with tip 1M swirl. Place in stand; position star cookies.

In advance: Make fireworks. Prepare Royal Icing recipe. Tint half Red-Red/Christmas Red combination and half blue. Cover pattern with parchment paper. Using royal icing, pipe Round Decorating Tip 5 fireworks; make 240 red and 240 blue fireworks arcs (20 for each cupcake; number includes extras to allow for breakage); let dry.

Bake and cool cupcakes in your favorite Patriotic Themed Baking Cups.

Prepare Buttercream Icing recipe. Using white buttercream icing, pipe Large Star Decorating Tip 1M swirls on tops of cupcakes.

Insert fireworks arcs and attach icing decorations using white buttercream icing and Round Decorating Tip 5 dots.

To assemble, place 10 in. plate and pillars on Cake Base. Place 6 in. plate and pillars on 10 in. plate. Place one pillar on 6 in. plate. Position 1 cupcake on top pillar, 4 cupcakes on 6 in. plate, 8 cupcakes on 10 in. plate and remainder on Cake Base.



Bake cupcakes and cool completely on cooling grid.

Prepare Buttercream Icing recipe. Tint Pink. Cover top with tip 1M swirl.

Sprinkle with Rainbow Jimmies; position a Sour Cherry Ball in center.





Bake and cool cupcakes in White Standard Baking Cups, and cool completely on Cooling Grid.

Right before serving, top each cupcake with 1 scoop of vanilla ice cream. Top with confetti sprinkles from Flowerful Medley Assortment. Add fudge topping, whipped cream and cherry.

Position on Cupcakes 'N More® Stand.



Bake cupcakes in Patriotic Themed Standard Baking Cups and cool completely on Cooling Grid.

Prepare Buttercream Icing recipe. Tint 1/3 of icing with Royal Blue Icing Color. Tint another 1/3 of icing with Christmas Red Icing Color.

For stripes, pipe alternating stripes of red and white icing on half of cupcake using Open Star Decorating Tip 21. Pipe in remaining half with blue icing stripes using Open Star Decorating Tip 21.

For stars, roll out Ready-to-Use White Rolled Fondant to a 1/8 inch thickness with Perfect Height Rolling Pin. Use Star Bite-Size Perimeter Cutter to cut out 2 fondant stars for each cupcake.

Arrange fondant stars on blue icing on cupcake.



Bake cupcakes and cool completely on Cooling Grid.

Prepare Buttercream Icing recipe. Ice cupcakes smooth with white icing using Spatula.

Position star decorations on cupcakes.



Bake cupcakes in 4th of July Themed Baking Cups, and cool completely on Cooling Grid.

Pipe white buttercream icing swirl on each cupcake with Open Star Decorating Tip 1M (2110). Position star icing decorations on cupcakes.



Prepare Roll-Out Cookie recipe. Roll out dough and use smallest star cutter from set to cut 2 star cookies for each cupcake. Bake and cool completely on Cooling Grid.

Using white buttercream icing, ice cookies smooth with spatula and sprinkle immediately with sparkling sugars. Let dry. Attach lollipop sticks to backs with melted candy and let set.

Bake and cool cupcakes completely.

Using white buttercream icing, pipe Large Star Decorating Tip 1M swirls on cupcake tops. Immediately sprinkle cupcakes with white sparkling sugar.

Insert cookies in cupcakes at staggered heights. You may have to trim sticks to achieve desired look.



## SUGAR MOLDING DIRECTIONS

### Recipe:

2 Cups Superfine sugar  
2 Teaspoons Meringue Powder  
2 Teaspoons Water.

Use a fork to mix the sugar and meringue powder: then add water one teaspoon at a time. After each addition of water cut the water into the sugar using a fork. Work water into the sugar as quickly as possible. Once all of the water has been cut into the sugar work the mixture with your hands to make sure all of the sugar is wet.

To make sure the sugar is wet enough to hold pick up a handful of the sugar mixture and squeeze. Open your hand and the mixture should be in a lump or broken into 2 lumps. If mixture breaks into several pieces it is not wet enough. Carefully add water ( $\frac{1}{2}$  tsp. at a time) until correct consistency is reached.

Pack mold of your choice as tightly as possible. Flatten off the back of the mold with a spatula.

Put hand as close to board as possible and quickly turn mold over.

Clip edges according to desired opening. Put cardboard against the cut and allow to dry for 2 hours, slightly longer if humid weather.

Use a small spoon and carefully hollow out wet sugar. Wet sugar can be reused. Allow sugar mold to completely dry. 1 hour or longer.

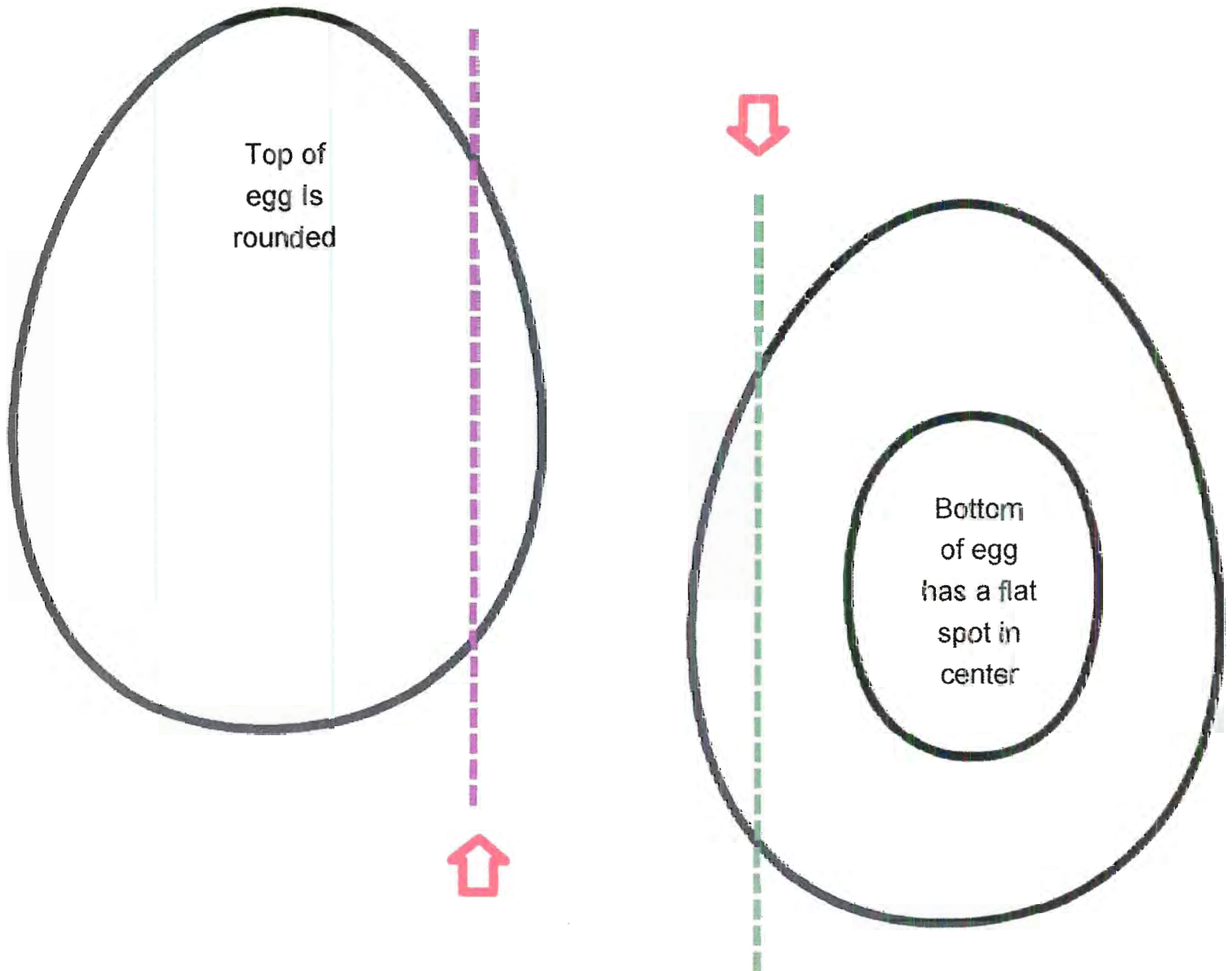
Decorate as desired.

**COLORED SUGAR MIXTURE:** Add coloring to the water before adding to sugar. Paste, gel or liquid coloring will work.

If using powdered coloring add it to the sugar and meringue powder mixture.

# Panoramic Egg Cutting Line Patterns

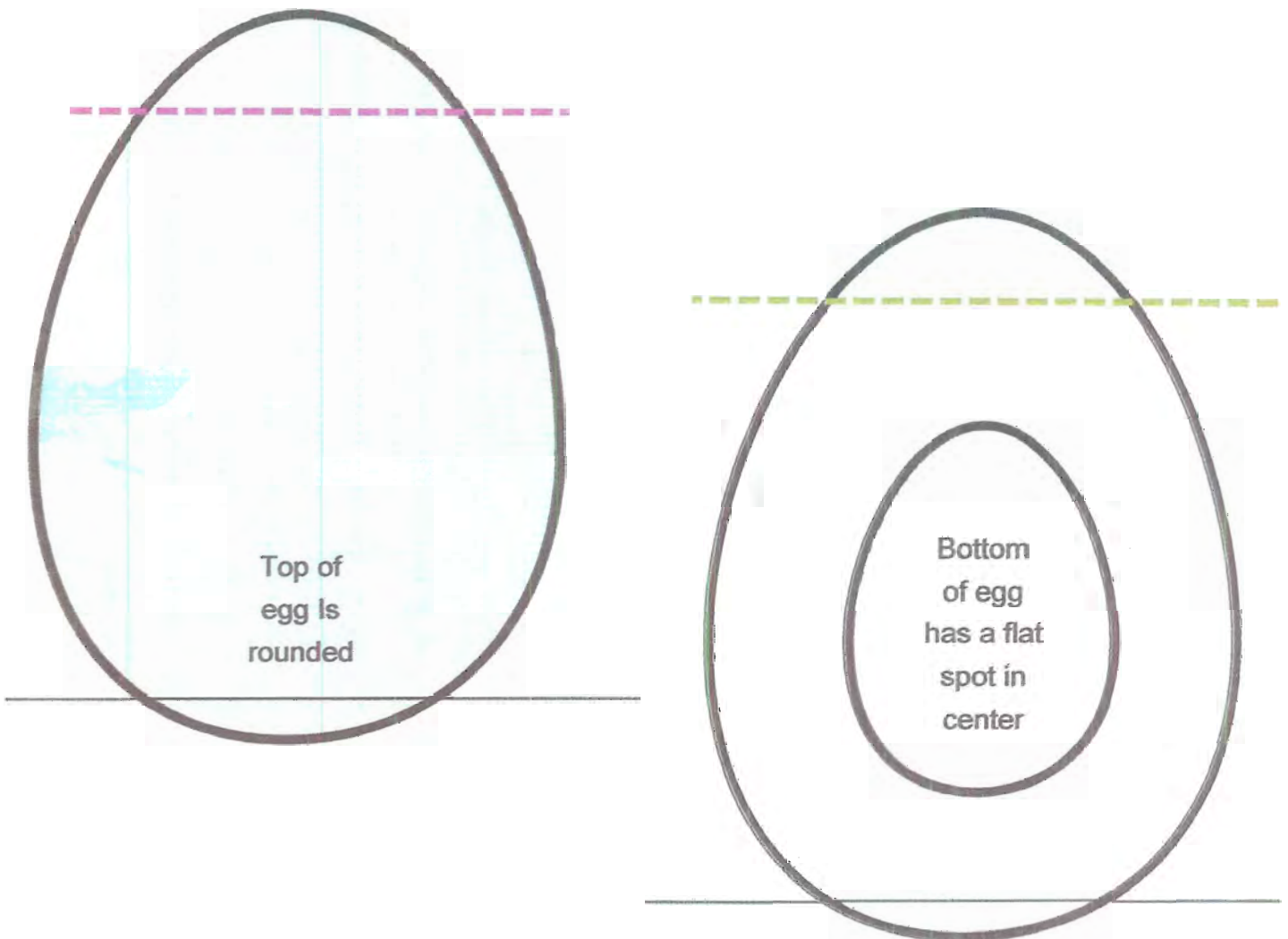
Instructions are for molded sugar made from plastic egg molds.  
The egg mold comes in two halves and after molding can be cut several  
ways the following pages are guides.



Instructions for **Horizontal (Long)** panoramic egg:

Cut sugar from **rounded half (top)** of molded egg on right side as shown with **PURPLE** dotted line and cut sugar from **flat half (bottom)** of molded egg on left side as shown with **GREEN** dotted line. Taking away even amounts from each side  
**Cuts made must be made on opposite sides to fit back together correctly.**

## Panoramic Egg Cutting Line Patterns



Instructions for **OPEN-END VIEW** panoramic egg:

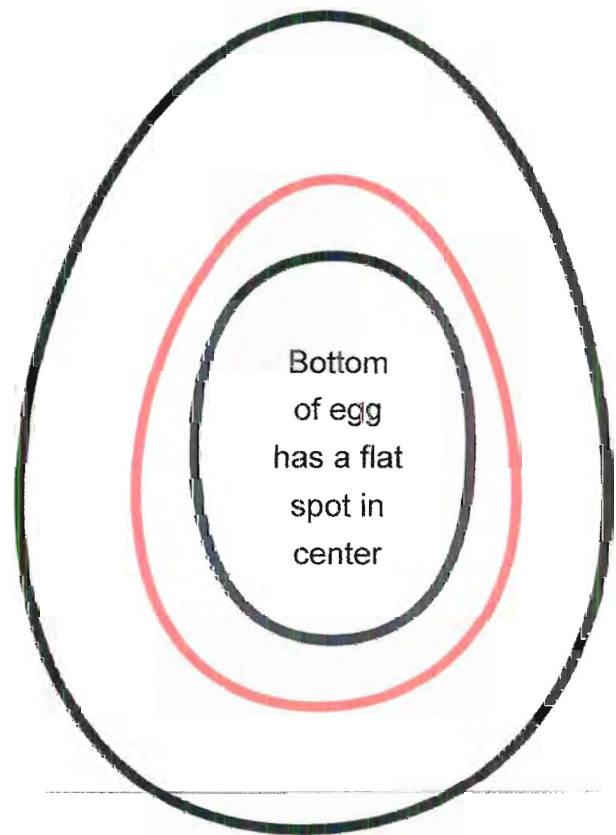
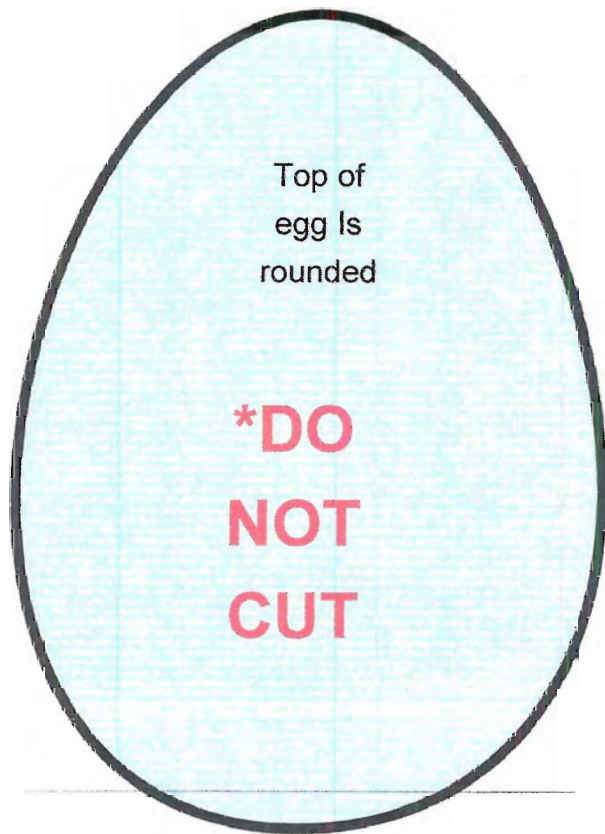
Cut sugar from **rounded half** (top) of molded egg on **narrow end** as shown with **PURPLE** dotted line and cut sugar from **flat half** (bottom) of molded egg on **Narrow end also** as shown with **GREEN** dotted line. Taking away even amounts of sugar from each half.

~ Note ~

If a flat base is desired trim away a small section from both of the wide ends evenly also as shown with the thin **black** lines.



## Panoramic Egg Cutting Line Patterns



Instructions for **STAND-UP** panoramic egg:

DO NOT CUT rounded top half of molded sugar egg.

Bottom half of egg has a round flat spot on the bottom. When sugar is turned out of mold this flat bottom is on the top of the sugar egg.

Trim an egg shaped area where the flat bottom is located as shown with the orange marking.

This will create a place for the viewing window later after the sugar has hardened some.

~ NOTE ~

\* To create a flat base trim the wide ends of both eggs off evenly as shown with the thin black lines.



# The Batter Splatter Newsletter

## July 2010

Volume 7 Issue 6

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 27<sup>th</sup> at 10 AM

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

**Guadalupe Ochoa** will demonstrate a purse cake. Join us to see how Guadalupe makes that purse.



### President's Pearls

Our Cake Decorating Extravaganza is coming quickly. This month we'll pass around a sign-up sheet for various duties that need to be taken care of for our Extravaganza and the week of classes after. If you can't make the meeting, you can check out the list on the website



and let Helen or Lori know how you'd like to help. We need everyone to pitch in if we want to be successful. We have some fabulous talent lined up and several great vendors so far. Remember, this is our only money maker for the year. The money we make helps to offset the cost for members to take classes. So spread the word!

Also, 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...

Only a few spots left in Debbie Brown's classes. If you've been waiting to register, do it now before it's too late. She's a wonderful teacher with a wealth of knowledge. This is a great opportunity. Don't miss it.

The middle of August also brings the big ICES cake convention in San Diego. For those who are going – we'll see you there. If you can't make it this year, we report back at the August 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 Extravaganza and our monthly raffles.

Keep cool and see ya'll at the meeting.

*Lori*

## Meeting Agenda

### Open – Welcome

Question this meeting:

- How do you get cakes more even & fluffy?
- Next meetings question???

### Minutes – Secretary

- Read
- Approve

### Treasurer's Report

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

**Thanks to July demo**

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

### Old Business:

- Any other???

### New Business

- **Sign up duties for Extravaganza**
  - **Breakfast items**
    - All members bring please
  - Person to setup and organize on table
  - **Drinks**
    - Juice
    - Coffee, sugar, creamer
    - Iced tea – container, tea, make at San Jac
    - Sodas - 5 - 2 pks
    - Water – 5 cases
    - Person to organize & make check throughout day

- Coolers w/ice - need several
- Plates (200 small & 100 8"), napkins, coffee cups, drink cups
- Desserts
  - Non-members & members bring
  - Person to setup and organize on table
- Setup Sat –more folks the quicker we can finish
- Any other???

## Raffle

## June Events

We have 104 members, and 78 active members. We had 30 people at the June meeting.

**Eunice Estrada** demonstrated cut fruit displays to enhance a groom's table. Thank you, Eunice, for sharing with us.



Eunice showed us how to use cookie cutters to cut fruit for arrangements. These were threaded on skewers and arranged in pretty vases and cups. Leftover fruit was cut in small pieces to include in a watermelon basket.

If you don't have a tool to core pineapple, you can peel the pineapple and cut it in slices. Use the next to the smallest round cutter in the Ateco set to core each slice of pineapple. That works quite well.

You can prepare most of the fruit the day before and keep it wrapped in the refrigerator. Bananas are not recommended, and if you use apples, be sure to dip the fruit in "Fruit Fresh" to keep them from turning brown.

Don't discard any fruit. Use the pieces that aren't suitable for decoration or the basket to make fruit smoothies. My daughter-in-law makes these for my grandchildren:

### **Licuada de Leche**

1 cup milk

1 1/2 tablespoons sugar or to taste

3/4 cup fresh fruit such as banana, cantaloupe, mango, papaya, strawberries, watermelon or guava.

Blend all ingredients in a blender until very smooth. Strain through a sieve to remove seeds or fibrous bits.

Licuaados are also made with water, Licuado con agua with a slightly higher concentration of liquid to fruit and normally sweeter.

## **New Cake Club**

A new cake club, **Montgomery County Cake Club**, was recently formed. They meet at Ana Hartwell's shop, Sweets to Dream On, 3500 West Davis, Suite #310, Conroe, Texas 77304. Meetings will take place the second Monday of each month from 7 to 9 PM.

Here's a link to their blogspot, <http://www.montgomerycountycakeclub.blogspot.com/>

Find more information on [Facebook](#)

## **Member News**

Congratulations to **Retta Pryor** for a great article in the Baytown Sun. See the article on page 13 and 14.

## **Membership Benefits**

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)
- Classes sponsored by the Houston Cake Club
- Cake Decorating Extravaganza to be held September 12<sup>th</sup>.

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.

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.

## Upcoming Events

**August 8, 2010 ~ Capital Confectioners Club of Austin, Day of Sharing.** **Stephen Benison** will be demonstrating, and he will teach classes the week before. <http://dos.capitalconfectioners.com/>

**August 12-15, 2010 ~ ICES Convention, San Diego, CA.** [www.ices.org](http://www.ices.org)

**September 12, 2010 ~ Houston Cake Club, Cake Decorating Extravaganza.** Be sure to mark this date. Debbie Brown will be our lead demonstrator. More information next month.

**September 13-18, 2010 ~ Debbie Brown** classes at Larry's from 9 to 5. If you registered for all 3 classes and paid a deposit only, the balance is due no later than August 12<sup>th</sup>.



### *Flower Power*

#### *Sept 13<sup>th</sup> & 16<sup>th</sup>*

Learn how to mix embedded and overlay designs. Cute cake for a birthday, shower or small colorful wedding. These techniques can be applied to over and over again.

A supply list will be available soon.

**There is 2 spaces in the Monday class and 2 spaces in the Thursday class.**



## ***Sprite Waterfall***

***Sept 14<sup>th</sup> & Sept 17<sup>th</sup>***

Learn how to stack a cake to look sculpted. Make adorable sprites (pixies), mushrooms, flowers, and water that looks so real. What a cute idea for so many occasions. Come and join in the fun.

A supply list will be available soon.

**There are 2 spaces in the Tuesday class and 3 spaces in the Friday class.**



## ***Vintage Car***

***Sept 15<sup>th</sup> and 18<sup>th</sup>***

What a great idea for guy or any car lover! Make this adorable car for so many occasions - birthday, Father's Day, groom's cake, or make it scary for Halloween.

A supply list will be available soon.

**Both classes are full.**

**October 24-25, 2010 ~ Glenda Galvez** classes at Larry's from 9 to 5. Glenda Galvez, an award winning cake designer and sugar artist, has taught classes in the art of sugar craft throughout the country. She has demonstrated at many days of sharing and ICES annual Convention and Shows. Glenda is known for her realistic fabric effects using gumpaste and fondant as mediums, and for her life-size botanically correct sugar flowers. Her work has been featured in both national and international publications as well as Food Network.

Glenda is currently serving as President of the International Cake Exploration Society (ICES). To view samples of Glenda's amazing artistry, visit her web site at [www.auntglendascakes.com](http://www.auntglendascakes.com). Single class rate for members for one class is \$70, two

classes is \$140 and all three classes \$195. Single class rate for nonmembers for one class is \$90, two classes is \$180 and all three classes \$265. Class information follows:

### ***Hydrangea class***

***October 24<sup>th</sup>***

**Glenda** will cover several applications. It can be a topper, but Glenda will also show how to make large sprigs that will fit on a cake as decoration, and even between tiers.

A supply list will be available soon.

**We have 5 spaces in this class.**



### ***Rose, Glenda's way***

***October 25<sup>th</sup>***

Learn to make a rose so beautiful folks will want to smell it. Learn from the master rose maker.

A supply list will be sent shortly.

**We have 7 spaces in this class.**



### ***Gerbera Daisy***

***October 26<sup>th</sup>***

Learn to make Gerbera daisies that are very lifelike.

A supply list will be sent shortly.

We have plenty of spaces in this class.





**November 14, 2010 ~ Frost-a-Tiers Day of Sharing.** Be sure to mark this date.

## 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	Kimberly Dukes-Warren Monique LeBlanc	Guadalupe Ochoa, Purse Cake
August	Nikki Banjoko Marissa Sosa	Susie Jahn, Silicone Plastique Molds
September	Bonnell Templet Penny Sanchez	Blanca Keister, Fondant Roses w/out Molds
October	Maria Inafuku Guadalupe Ochoa	Bonnell Templet
November	Retta Pryor Edit Faris	Retta Pryor
December	Christmas Party	Christmas Party

## 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		
August		
September		
October	Susie Araya	
November		
December	Christmas Party	Christmas Party

## Birthday & Anniversary Wishes

**Happy Birthday** to **Tammy Budziak** (August 1<sup>st</sup>), **Phyllis Pickar** (August 8<sup>th</sup>), **Kathy Brinkley** (August 9<sup>th</sup>), **Mary Louise Henley** (August 13<sup>th</sup>), **Cathy Adams** (August 17<sup>th</sup>), and **Lori Gust** (August 20<sup>th</sup>).

**Happy Anniversary** to **Edit & Elias Faris** (August 6<sup>th</sup>), **Susie & Manuel Araya** (August 13<sup>th</sup>), **Monica & Bryan Glidden** (August 14<sup>th</sup>), **Jessie & Afonso Lopez** (August 14<sup>th</sup>), **Kimberly & Bruce Warren** (August 15<sup>th</sup>), **Helen & Jackie Osteen** (August 22<sup>nd</sup>), **Maricela & Jose Vilchis** (August 26<sup>th</sup>), **Debra & Christopher Singletary** (August 29<sup>th</sup>).

## Officers

<b>Office</b>	<b>Office</b>	<b>Email Address</b>	<b>Phone</b>
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

August 12-15, 2010; San Diego, California

August 4-7, 2011; Charlotte, North Carolina

August 2-5, 2012; Reno, Nevada

## Ideas for Birthdays



Ice cookies with a thin layer of buttercream. Roll out fondant and cut out with the same cookie cutter used for baking. Attach fondant to cookie. Cut out same shape in different colors and use parts of each color to decorate the cookie. Add additional details by hand molding fondant and piping buttercream.

Thin royal icing with water until it smoothes itself in 8 seconds. Use parchment cone to pipe outline and cover each cookie. Allow to completely set, several hours. Thin food colors with a couple drops of water and paint background colors. After those colors have dried use full strength food coloring to paint swirls and dots.





Use a cookie recipe that doesn't spread during baking. Roll out pink, purple and turquoise fondant and use the same cutter as used for baking to cut out fondant pieces. Attach fondant pieces to cookies by spreading a thin layer of buttercream.

Use Cricut Cake to cut out "Happy Birthday" script in pink, purple and turquoise. Attach to cookie with piping gel. Use white buttercream to pipe flame on candle and pink, purple and turquoise buttercream to pipe squiggles, dots and dashes along base of cookie.

Roll out fondant and cut assorted sizes of different flower shapes. Get creative and cut tips off flowers and distort petals to create unique looking shapes. Repeat with other colors. Stack flowers and centers together to create multiple colors for each flower, attach layers together by brushing lightly with water in the center of the flower. Allow stacked flower to dry overnight.

Roll out fondant colors and impress with a variety of texture mats. Cut out large flower shapes using same cutters used to cut out cookies. Use a variety of colors of fondant and attach to each cookie on a stick with a thin layer of buttercream. Use dot of buttercream to attach fondant flower in the center of each cookie. Use chocolate buttercream and #2 tip to pipe various line and dot patterns on each cookie. Fill basket or vase with candy clay, Rice Krispies or something heavy that the sticks can be inserted into. Arrange the cookies and fill basket with chocolate color paper shred.





Bake a batch of Buttery Sugar Cookies. Dip cookies in melted coating. Make bows with bow mold and candy coatings. When coating on dipped cookie squares have set up, draw lines as pictured using squeezit mold painters and coatings. Place bows in the center of each cookie, attached with a bit of melted coating.

Make a batch of your favorite cut-out cookies and cut out desired ovals. Bake. Melt white coating and put into squeeze bottle. Squeeze into cameo mold, filling each cavity about 1/3 to 1/2 full. Place in freezer for a few minutes. When hardened, let candy fall from mold and set aside. Spread melted white coating over each oval cookie and place a cameo on the coating before the coating has hardened. When coating has hardened, brush super pearl luster dust over the cookie.



Mix up dough for Buttery Sugar Cookies. Bake and cut flowers and leaves with flower and leaf cutters. Melt candy coatings. Ice the cookies and leaves with coatings in various colors. Put melted yellow coating in squeeze bottle. When chocolate-iced cookies have "set up", squirt a yellow center on each cookie. When yellow center has "set up", brush super pearl dust over the cookies.

Cut out and bake heart cookies from your favorite Sugar Cookie recipe. Choose any size cutter from the set, shown is the largest (4"). Thinly roll out rolled fondant or Chocopan with same cutter. Brush piping gel on the cookies and lay cut-out fondant over the cookies. Press the cooling grid onto the fondant to mark the squares. Go over the less deep lines with the PME cutting wheel. Put a 1mm opal non-pareil at the intersection of the lines, attached with a dot of piping gel, piped from a disposable pastry bag, cut at the end.



Roll out pink fondant and cut out flower shapes using same cutter used to cut cookies. Attach to cookie with a thin layer of buttercream. Roll out white fondant and impress with texture mat. Cut out monograms shapes and attach to pink fondant with a small amount of buttercream. Use buttercream and #3 tip to pipe swirls around outside edge of cookie. Spray cookie with pearl spray and allow to dry before placing in cello bag and tying with ribbon.





# Lifestyle

Sunday, July 4, 2010

THE BAYTOWN SUN

1B

# Bake me a cake

Birthday gift and boredom spark interest, inspire hobby for local woman





Baytown Sun photos/Nicki Evans

Retta Pryor tells of the inspiration behind the design of a Fourth of July cake she made to donate to the St. James House for a party they held Friday. The cake is four tiers, featuring a tier with emblems of the different branches of the military, a camouflage tier and two white tiers draped in a patriotic flag.

**BY JANE HOWARD LEE**  
jane.lee@baytownsun.com

Retta Pryor knows cakes. She knows clowns too but that is another story. Pryor grew up in Mont Belvieu, one of five siblings raised by a single mom. Now after 27 years of marriage and raising two daughters, she lives there still and has become known as "the cake lady," especially among the people of her church and people involved in charitable events.

That's because they have all had her cakes and eaten them too. All this baking came about in an unexpected way. Pryor said.

Pryor worked for many years as a paralegal at a Houston law firm. She took a leave to care for her husband Chip's mother during a serious illness, and that's when she learned that her paralegal income, if she returned to work, would keep one of her girls from qualifying for scholarship money at the college of her choice. After some discussion with her family, she did not go back to the law office.

"Some law changed and my income put us just barely across the line for that qualification for the scholarships," she explained. "Even with the scholarships it costs us \$1,600 a month for this college so you can imagine what it would be without the scholarship money."

After staying home for a while, she quickly got bored. As a child, she had been the baker of her family. "I was always the one who helped my mom bake so of course I learned how to do it, then began baking by myself," she said. "I loved it and always wanted to learn to do more with it though."

That chance came quite a few years later. Creative gift giving seems to be a tradition in the Pryor family. For her 30th birthday, Pryor's family signed her up for a clowning class.

"I've been a clown now for 17 years," she said proudly. "I visit hospitals and go to a lot of special events ... it's wonderful!"

One Mother's Day, one of her Pryor's daughters signed her up for a class in cake decorating at Hobby Lobby.

"I took that, then took some more lessons at a couple places in Houston ... now I belong to the Houston Cake



A cake featuring a Budweiser cooler holding blond Bud Lights (all edible) was made for a groom's cake.



A Texas Hold 'Em cake features playing cards and chips and playing cards.



The centerpiece of a Sweet 16 party was a cake made for a "redneck princess." The camouflage cake featured a white-tail buck with a feminine touch — pink roses and a sash.

Club," she said. So Pryor's boredom after quitting her paralegal job sparked her to take her interest in cake baking and decorating to a new level. She has become very creative, making cakes of every size and description for every imaginable kind of event. She has made cartoon character cakes for kids, wild wedding cakes, crazy themed cakes for wedding showers and bachelor parties and some inspired cakes for special events.

This week she made a four-tiered cake with an Independence Day/Armed Forces theme and presented it to a local nursing home for a Fourth of July party.

Four tiers is nothing unusual. Very few of the cakes that Pryor makes are flat cakes. Instead, most of hers are three dimensional, like the groom's cake that looked like an ice chest full of beer, a redneck princess cake for a Sweet 16 party, and a three-layer cake topped by a most impressive white-tail buck that was fully edible of course.

She's made a cake that looked like a scale model 1967 Shelby Mustang, a Louis Vuitton purse cake and one that was a circus tent complete with a variety of animals and clowns peeking out from the tent flaps.

"When I do make a flat cake it usually has a picture of someone or something else that I print on my special printer that uses edible ink on edible paper," she said. "I did one like that for our church when we paid off the church mortgage. It had a copy of the mortgage on it marked 'paid in full.'"

Pryor still bakes out of her home and doesn't have a commercial kitchen so she can't get the necessary permit to sell her cakes. She gives many of them away — to friends, to friends of friends and to people who want to auction off a cake for charity. She doesn't charge for the cakes, but does accept donations, she said.

Pryor has a website — [www.cakesbyretta.com](http://www.cakesbyretta.com) — where some of her cakes can be seen. Her cake creations have also been featured on a website that belongs to an Internet cake-decorating community — [www.cakeswebake.com](http://www.cakeswebake.com).

Pryor loves coming up with something new, a cake design that will wow whoever is going to get it.

"I've made some very, very wild cakes," she said. "Some of them I can't even describe to you."



# The Batter Splatter Newsletter

## August 2010

Volume 7 Issue 7

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 August 24<sup>th</sup> at 10 AM

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

[Susie Jahn](#) will demonstrate how to make your own molds with silicone mold material.

### President's Pearls

Our Cake Decorating Extravaganza is almost here. We all need to get the word out. Do you have a community newspaper you can put an announcement in? Helen will be putting a note on our Facebook page but we need everyone to spread the word. We have some fabulous talent lined up and several great vendors so far. We also have terrific classes with Debbie Brown after our Sunday event - so don't miss out on the chance to learn from this oh, so talented lady.

Last month at the meeting we passed around a sheet asking for ideas for "question of the month" and tips folks might have. We received some great responses. This month's question is from that list - **What things can you add to basic cake recipes to change the flavors?** If you would bring a recipe with you, Helen will put in the newsletter to share with everyone.

I can't wait to hear the responses. If you'd like to share and can't make the meeting, email me [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com) and we'll let your voice be heard. It will even earn you a raffle ticket for the meeting's raffle.

We also passed around helper signup sheets at the meeting. In the newsletter there is an updated list of who signed up and where we still need help. There are a few additional duties that came to mind after the sheets were passed around. Look through to see what you'd like to help with at our big event or classes. We need **everybody** to participate. There are lots of things to do so no matter what your abilities - **you can help**. We all benefit by low cost classes so let's go out there and have the biggest event ever.

We have on meeting before our Extravaganza to tie up loose ends. Our innovative style has set the standard for many other clubs. Let's keep those great ideas in motion. See you at the meeting and on September 12<sup>th</sup>.

*Lori*

## Meeting Agenda

- **Open – Welcome**
- Question this meeting:
  - **What things can you add to basic cake recipes to change the flavors?**  
If you would bring a recipe with you, Helen will put in the newsletter to share with everyone.
  - Next meetings question???
- **Minutes – Secretary**
  - Read
  - Approve
- **Treasurer's Report**
- **Pass around signup – demo, goodies, & portfolio/pictures CDE sign up**
- **Thanks to August demo and snack folks**
- **Announce who/what demo is for September**

### Old Business:

- **Cake Extravaganza status**
  - **Lunch-confirmation**
  - **Advertising**
  - **Donations**
  - **Sign up duties for Extravaganza**
  - **Wear your club shirt**
- **Sign up duties for Debbie's classes**
- Any other???

### New Business

- Any other???

### Raffle

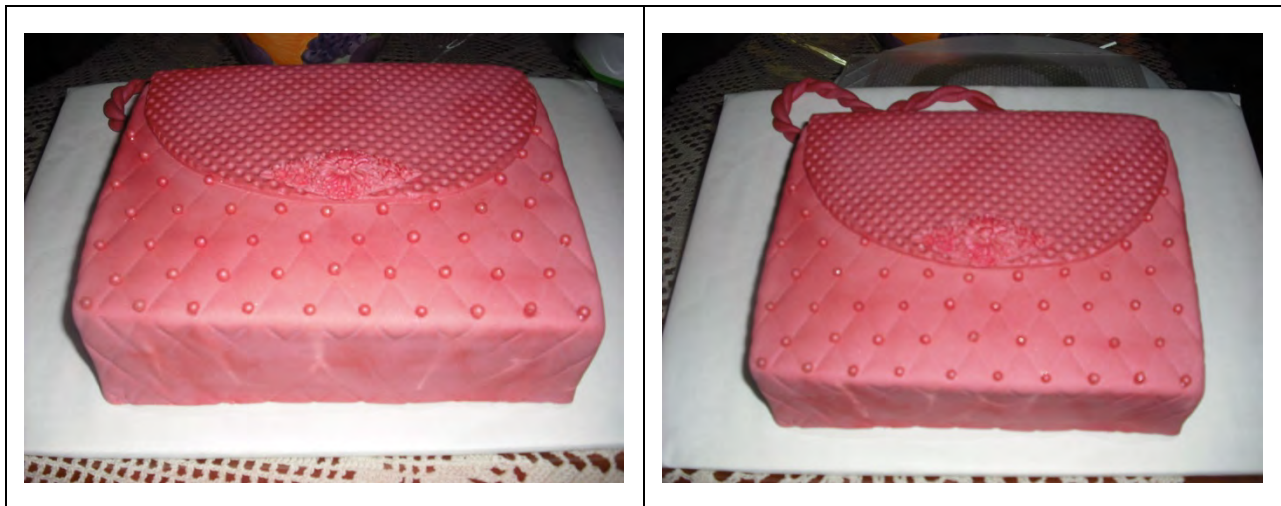
## July Events

We have 113 members, and 78 active members. In 2009, we had a total of 111 members at January 31, 2010, so we have already set a new record for membership.

We had 38 people at the June meeting, which is a new record for attendance.



**Guadalupe Ochoa** demonstrated a great purse cake.



## Baking for a Cause

We are delighted to welcome **Allison Nguyen** to the Houston Cake Club. Let me insert a letter we read at the January meeting:

My name is Allison Nguyen and I am a junior at Clear Lake High School. I am the founder of Iced Capades, an organization dedicated to providing birthday cakes to children in women's shelters across Houston.

For the past year, my friends and I have baked birthday cakes for a local shelter here in Houston and have been well received. I now have requests from two other local shelters, and I believe there will be more. These are kids who otherwise would not have a special day.

Up until now, I have financed the entire operation myself from my part time job.

Because of growing demands of school, my part time job, and finances, I am writing to you for possible help.

I am hoping for donations from baking clubs and baking enthusiasts all over Houston in the form of birthday cakes. I will make all the arrangements of pairing the needs with volunteers and donations and delivery of goods myself. Thanks for taking the time to read this. Any help would be greatly appreciated!

If you would like to participate and did not sign up last month, please email me and I will include you on the list. Or you can email Allison direct at [icedcapadescakery@gmail.com](mailto:icedcapadescakery@gmail.com)

Please check out their website: [www.IcedCapadesCakery.com](http://www.IcedCapadesCakery.com)

Allison's mother (**Nam Tu**) picks up donations and delivers them to the various shelters. Remember all this is volunteer work and gasoline comes out of her pocket. Nam could use some help in that area. Some of the shelters would not want their location released for safety reasons, but you could still help by picking up cakes from various members and taking them to Nam.

If you would rather bake cookies, that would be wonderful. So far, only cakes and cupcakes have been donated, but cookies would certainly be welcome.

Out of town? You might consider starting a project like this in your area. There is bound to be a need in Austin, Dallas/Fort Worth, and Louisiana.

Her flyer is included as the last page of this newsletter so you won't forget.

## **Membership Benefits**

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)
- Classes sponsored by the Houston Cake Club
- Cake Decorating Extravaganza to be held September 12<sup>th</sup>.

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.

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.

## **Upcoming Events**

**September 12, 2010 ~ Houston Cake Club, Cake Decorating Extravaganza.** Be sure to mark this date. Debbie Brown will be our lead demonstrator. More information next month.

**September 13-18, 2010 ~ Debbie Brown** classes at Larry's from 9 to 5. If you registered for all 3 classes and paid a deposit only, the balance is due no later than August 12<sup>th</sup>.





## ***Flower Power***

***Sept 13<sup>th</sup> & 16<sup>th</sup>***

Learn how to mix embedded and overlay designs. Cute cake for a birthday, shower or small colorful wedding. These techniques can be applied to over and over again.

A supply list will be available soon.

**There is 2 spaces in the Monday class and 3 spaces in the Thursday class.**

## ***Sprite Waterfall***

***Sept 14<sup>th</sup> & Sept 17<sup>th</sup>***

Learn how to stack a cake to look sculpted. Make adorable sprites (pixies), mushrooms, flowers, and water that looks so real. What a cute idea for so many occasions. Come and join in the fun.

A supply list will be available soon.

**There are 2 spaces in the Tuesday class and 4 spaces in the Friday class.**





## ***Vintage Car***

***Sept 15<sup>th</sup> and 18<sup>th</sup>***

What a great idea for guy or any car lover! Make this adorable car for so many occasions - birthday, Father's Day, groom's cake, or make it scary for Halloween.

A supply list will be available soon.

**1 space in the Wednesday class.  
The Saturday class is full.**

**October 24-25, 2010 ~ Glenda Galvez** classes at Larry's from 9 to 5. Glenda Galvez, an award winning cake designer and sugar artist, has taught classes in the art of sugar craft throughout the country. She has demonstrated at many days of sharing and ICES annual Convention and Shows. Glenda is known for her realistic fabric effects using gumpaste and fondant as mediums, and for her life-size botanically correct sugar flowers. Her work has been featured in both national and international publications as well as Food Network.

Glenda is currently serving as President of the International Cake Exploration Societé (ICES). To view samples of Glenda's amazing artistry, visit her web site at [www.auntglendascakes.com](http://www.auntglendascakes.com). Single class rate for members for one class is \$70, two classes is \$140 and all three classes \$195. Single class rate for nonmembers for one class is \$90, two classes is \$180 and all three classes \$265. Class information follows:

## ***Hydrangea class***

***October 24<sup>th</sup>***

**Glenda** will cover several applications. It can be a topper, but Glenda will also show how to make large sprigs that will fit on a cake as decoration, and even between tiers.

A supply list will be available soon.

**We have 5 spaces in this class.**





### ***Rose, Glenda's way***

***October 25<sup>th</sup>***

Learn to make a rose so beautiful folks will want to smell it. Learn from the master rose maker.

A supply list will be sent shortly.

**We have 6 spaces in this class.**

### ***Gerbera Daisy***

***October 26<sup>th</sup>***

Learn to make Gerbera daisies that are very lifelike.

A supply list will be sent shortly.

We have plenty of spaces in this class.



**November 14, 2010 ~ Frost-a-Tiers Day of Sharing.** Be sure to mark this date.

## **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	Nikki Banjoko Marissa Sosa	Susie Jahn, Silicone Plastique Molds
September	Bonnell Templet Penny Sanchez	Blanca Keister, Fondant Roses w/out Molds
October	Maria Inafuku Guadalupe Ochoa	Bonnell Templet
November	Retta Pryor Edit Faris	Retta Pryor
December	Christmas Party	Christmas Party

## 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
July		
August		
September		
October	Susie Araya	
November		
December	Christmas Party	Christmas Party

## Birthday & Anniversary Wishes

**Happy Birthday** to **Christina Rone** (September 1<sup>st</sup>), **Anita Schurle** (September 4<sup>th</sup>), **Ruby Ott** (September 8<sup>th</sup>), **Debra Singletary** (September 13<sup>th</sup>), and **Pat Daigle** (September 17<sup>th</sup>).

**Happy Anniversary** to **Mary Louise & Bill Henley** (September 5<sup>th</sup>), **Alicia & Richard Gaskin** (September 6<sup>th</sup>), **Janice & Robert Jucker** (September 7<sup>th</sup>), **Jan & Fred Hutto** (September 13<sup>th</sup>), and **Leigh & Travis Bryant** (September 23<sup>rd</sup>).

## 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
Parliamentarian	Casey Marchan	<a href="mailto:caseysdelights@yahoo.com">caseysdelights@yahoo.com</a>	(832) 978-9447

## Tips for Making Cakes Level & Fluffy

After you pour the batter in the pan, tap on the counter several times to remove the large air bubbles.

Use baking strips. Soak baking strips in water before putting on the pan.

While the cake is hot, put a towel on top and gently press the cake down even with the pan.

When you take the cake out of the oven, put a piece of parchment on top of the cake cooling rack, and turn the cake upside down on the cooling rack. Allow the cake to cool in the pan.

Spray rose nails with vegetable spray to get the cake to bake more evenly. Use 2 in a quarter sheet pan, and more for larger cakes.

For cakes larger than 10", use a Wilton heating core.

Logic Pic makes an excellent heating core.

Mix half the water, eggs and oil with the cake mix; scrape bowl, and add the balance of the water. Beat 2 minutes. This gives you more air in the batter.

Make sure your oven registers correctly.

Bake the cake with a cookie sheet on top.

Allow the cake to cool. Use a sharp knife and slice the top off the cake while it is still in the pan.

Level with a cake leveler. Agbay makes an outstanding leveler.

Add a little Sprite or 7-Up to the batter.

2 teaspoons of meringue powder with 2 tablespoons of water equals 1 egg white. Use this in place of egg whites in white cake, so you don't waste the egg yolks.

Add 2 tablespoons of meringue powder to dry ingredients to make the batter fluffy.

Add 2 teaspoons meringue powder to the dry ingredients and it makes it rise more. *[Yes, one member uses 2 T and one member uses 2 t meringue powder.]*

Use liquid egg whites.

Use towel strips; wet and use binder clips to attach to the pan.

Roll paper towels; wet and hold to odd shaped pans with elastic.

Bake cooler and longer, but be careful not to change the temperature a great deal.

*At the beginning of each meeting, we have a "question of the month" which has been submitted by members at previous meetings. If you are unable to attend the meetings, and have something you would like to have answered, please email it to me. [Helen@osteenjewelry.com](mailto:Helen@osteenjewelry.com)*

## **ICES Conventions**

August 4-7, 2011; Charlotte, North Carolina

August 2-5, 2012; Reno, Nevada

## **ICES Scholarships**

As a way of promoting the art of cake decorating, ICES awards one or more annual scholarships to applicants deemed most likely to develop and promote the art form. These scholarships are open to anyone in financial need, interested in furthering their knowledge of sugar art and sharing that knowledge with others. Scholarship applications should be mailed to the Scholarship Committee Chairman to be postmarked no later than January 15th for that year's award. Scholarship applications are available online at [http://ices.org/education/nebk\\_scholarships.html](http://ices.org/education/nebk_scholarships.html). If you have any questions, please email [Helen@osteenjewelry.com](mailto:Helen@osteenjewelry.com)



## Anniversary Ideas

Roll out fondant, roll over veinners and cut out leaves where the veiner imprinted. Continue to make 25 to 30 leaves. Place on flower formers and allow leaves to dry completely in different positions. Mix a yellow, orange, red and green luster dust with lemon oil to make a paintable liquid. Paint both sides of leaves and allow to dry. Brush all leaves with dry gold luster dust. Use 6mm bead maker to make several strings of beads. Spray beads with gold spray. Pipe bead of piping gel along base of each tier and attach pearls. Use piping gel to attach leaves to cake, place leaves so they cascade down front of cake.



Cover 6" and 8" cakes with ivory fondant. Tape several 4" cardboards together and cover with gold foil. Stack cake as normal, adding supports under cardboard and placing 6" on top of cardboards. Thinly roll fondant. Dust lace border with pearl spray. Lay fondant in lace maker and press in. Lay top part of lace-maker over fondant and press firmly in place. Roll over lace-maker with rolling pin and neaten the edges. Remove top piece and flex lace-maker to remove piece. Make several pieces using the same process. Spray each piece with gold spray. Brush piping gel along base of both tiers. Apply lace points up on bottom tier and points down hanging over edge on second tier. Roll out fondant and use large flower cutter to cut top piece. Spray with gold spray and place on top. Run small bead of piping gel along base of bottom tier, along top edge of lace on 6" and around petal cut-out on top. Carefully place yellow sugar pearls in all these places. Insert 50 on top.

Use #2A tip to pipe large swirl of icing on each cupcake. Sprinkle cupcakes with silver edible glitter flakes. Insert an assortment of silver picks in cupcakes. Assemble cupcake wrappers and place cupcakes inside wrappers.



Cover all tiers with teal fondant. Roll out deep teal fondant very thin and cut out letters for words. Allow to dry slightly before attaching to cake with small amount of piping gel. Roll out brown fondant and cut out letters in same manner. All of the small decorations are handmade using pulled or blown sugar, hand molded fondant and decorated with royal icing.



Cover all three tiers with light blue fondant. Stack cake using your preferred method. Cook isomalt to 340 degrees. Place square chablon on top of a smooth silicone mat. Transfer small amount of isomalt into silicone muffin cup and use muffin cup to pour isomalt into each square cavity. Pour slowly so that cavity is completely filled and slightly rounded on top to create "glass" look. Allow to cool, approximately 5 minutes, and gently release from chablon. Repeat process for three shades of blue isomalt for a total of 4 different tiles colors. You will need a total of approximately 250 tiles. Attach tiles in a random pattern to cake. Spread thin layer of piping gel on back of each tile before placing on side of cake.





Ice cupcake with thin layer of buttercream. Roll black fondant to 1/8" thickness. Place swirl texture mat on top of fondant and roll over once with rolling pin to create impression. Use circle cutter to cut out circle the size of cupcake top. Lightly spray from side with metallic gold spray. Spray only from one angle so cupcake isn't entirely gold. Again, roll black fondant to 1/8" thickness and impress heart cutter without cutting through fondant. Use a slightly larger circle cutter to cut circle around heart. Spray from side with metallic gold spray and attach disk to top of cupcake with a dot of black buttercream. Use black buttercream with #2 tip to pipe small dots along edge of disk.

Cover each tier with different color fondant. Stack cake using preferred method. Cut the chocolate transfer sheet in a strip long enough to fit around each cake. You may need to tape strips together to make it long enough-- tape smooth sides. The strips should then be cut to 2 1/4" in height. Place the cut transfer strip on top of a silicone mat, or parchment paper, raised side up. Place the thin size perfection strips on both sides of the transfer sheet. Pour melted coating over half of the transfer sheet, spreading it to nearly the edge. Use a cookie sheet with a straight edge and drag over the perfection strips - these strips allow for consistent thickness. Quickly lift the transfer sheet with the wet chocolate onto a clean area of the parchment paper to give the chocolate piece a clean edge. Allow to set up until it is almost set (generally 5-10 minutes). Don't let it set too long, or it will crack when you try to put it around the cake. Quickly pick up the strip and put around the cake. Let set for 20-30 minutes. Remove transfer sheet. Repeat with other tiers.



Use light brown and chocolate fondant to hand model 3 acorns to go on top of cake. Use chocolate buttercream and #4 tip to pipe ball trim along top and bottom edge of edge transfer sheet band. Roll chocolate fondant very thin and use cutters to cut out each letter and attach to cake to form words.



## Baking for a Cause...

When: Last Friday of Every Month



### VOLUNTEERS NEEDED!

Iced Capades Cakery is an organization dedicated to providing birthday cakes and cupcakes free of charge to children in shelters throughout the Houston area. This is a recurring monthly event. We are currently working with FOUR large shelters and are growing to SIX very soon. We are in dire need of additional volunteers/donors for the growing need of our community. This is only a once a month event (usually the last Thursday of the month).

**For more info, please contact:**

Allison Nguyen  
[www.icedcapadescakery.com](http://www.icedcapadescakery.com)  
[icedcapadescakery@gmail.com](mailto:icedcapadescakery@gmail.com)  
832-566-5518

# Cake Decorating Extravaganza

Presented by

## The Houston Cake Club

**Sunday \* September 12<sup>th</sup> \* 8:30 am – 4:00 pm**

**Scheduled to demo:**

- **Debbie Brown** – sculpted cake
- **Juanita Rhone** – Fall cookies
- **Fran Tripp** – oh so cute
- **Ruth Kermser** – modeled baby
- **Wray Nell Mosier** – sugar molding
- Mini demo **Heather Campbell** – frosting sheets and More .....

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 **\$50** Visa gift card
- Sharing table for items to give away – patterns, recipes, etc.
- Lunch is provided
- Bring your **favorite dessert** to share

Raffle items include: **6 qt Kitchen Aid mixer, Agbay cake leveler, Cricut cutter & more**

**Early Registration** -- \$35.00



*includes a chance to win a great prize*

**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  
Student Center  
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**



## Cake Extravaganza Sign up Sheet

\* **Breakfast Items** all member please bring an item:

Person In charge / Set-up

\* **Drinks**

Person In charge / Set-up

The following items are needed – give receipt to Helen for reimbursement

Item	Name
Juice – 5 jugs asst. flavors	Bonnell Templet
Coffee, sugar, creamer	Nani Lucardi & Joyce Chu
Ice tea, container, make at San Jac	Eunice Estrada
5 -12 packs sodas	Guadalupe Ochoa & Ruby Ott
Water – 5 cases.	Sandra Castaneda & Nikki Banjoko
Plates - 300 small, napkins, coffee cups	Melissa Karabanoff

Large Coolers with Ice    3-4 needed

Kathy Brinkley	Janie Vega
Elma Vera	Mary Nicholas
Elizabeth Hunt	

\* **Desserts**

Person to set-up and organize table-

\* **Raffle** Need items – ask for Donations – everyone

People in charge to set-up & organize - Jessica Lopez & Kathy Brinkley

**Set-up Help**    \*\*\*\*\* For Saturday at San Jac

Name	Name
Retta Pryor	Kathy Brinkley
Bonell Templot	Celia Diaz
Maricela Vilchis	Guadalupe Ochoa
Jessica Lopez	Sandra Hughes
Allison Nguyen	Janie Vega



# Helper Sign - up Sheet for Debbie's Classes

- **Need helpers to mix the various Fondant colors for Debbie's classes and. Club will provide fondant.**

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**Bring enough food for 21 people – Give receipts to Helen for reimbursement**

## Monday

<b>Breakfast</b>	Kathy Brinkley
<b>Lunch</b>	Lori
<b>Set-up/clean lunch</b>	Mary Nicholas
<b>Set-up/clean lunch</b>	

## Tuesday

<b>Breakfast</b>	Guadalupe Ochoa
<b>Lunch</b>	Kathy Brinkley
<b>Set-up/clean lunch</b>	
<b>Set-up/clean lunch</b>	

## Wednesday

<b>Breakfast</b>	
<b>Lunch</b>	Pat Wiener
<b>Set-up/clean lunch</b>	Maricela Vilchis
<b>Set-up/clean lunch</b>	

## Thursday

<b>Breakfast</b>	Sandra Castaneda – Breakfast tacos
<b>Lunch</b>	
<b>Set-up/clean lunch</b>	
<b>Set-up/clean lunch</b>	

## Fri

<b>Breakfast</b>	Bonnell Templet
<b>Lunch</b>	Pat Wiener
<b>Set-up/clean lunch</b>	
<b>Set-up/clean lunch</b>	

## Sat

<b>Breakfast</b>	Nani Lucardi
<b>Lunch</b>	Sandra Castaneda – Fettucini Alfredo Chicken Breast Salad
<b>Set-up/clean lunch</b>	Nikki Banjoko
<b>Set-up/clean lunch</b>	

# Debbie transportation

## Monday

Pick up from Hotel	
Dinner /shopping/return to Hotel	Lori

## Tuesday

Pick up from Hotel	
Dinner /shopping/return to Hotel	

## Wednesday

Pick up from Hotel	
Dinner /shopping/return to Hotel	

## Thursday

Pick up from Hotel	
Dinner /shopping/return to Hotel	

## Fri

Pick up from Hotel	
Dinner /shopping/return to Hotel	

## Sat

Pick up from Hotel	
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# The Batter Splatter Newsletter

## September 2010

Volume 7 Issue 8

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 28<sup>th</sup> at 10 AM

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

**Blanca Keister** will demonstrate Fondant Roses without Molds.

**Debbie Brown's** Cake Decorating Extravaganza demonstration piece will be raffled at this month's meeting.



### President's Pearls

"Fabulous!" "Outstanding!" "Best I've EVER been to." These are some of the comments I received on our Cake Decorating Extravaganza. All agree it was a great event. We had a record number of attendees and lots of folks new to our annual event and new to cake decorating - even several culinary students. We're so glad they could join us. We even have a few new members. The displays were really good. Lots of work went into each project. We have such talented folks in our midst. Thanks for sharing. Congratulations to **Nikki Banjoko** for winning the people's choice award. Congratulations also to **Michael Newman** our winning San Jac student display. Maybe some would consider demonstrating at a meeting or a play day???

A BIG THANKS also to all the folks who came Saturday to help set up and to the family members who were roped into helping. We had the best looking crew of table movers ever. Who says sugar doesn't build muscles? Those ladies can really lift. Then there were the bags fillers, table coverers, raffle prize organizers, thank you note stuffers/labelers, and do



anything/everything workers .... and that was just Saturday. Thanks also to the folks who helped on Sunday. We even had some of our Saturday helpers back for more working *fun*. Thanks to Helen and crew for the smooth handling of registration & gift bag handouts. **Eunice Estrada** did a great job of setting up the breakfast/dessert tables and organizing the food as it came in. Thanks also to her helpers. **Bonnell Templet** did a great job receiving and organizing our display entries. Thanks to **Sandy Cook** for all the donation request letters and to our raffle ticket sellers and name callers who were busy throughout the day. Thanks to **Martha Hickman** for chilling the drinks and to the coffee ladies for waking us up with a little caffeine to go with all the delicious breakfast and dessert delights. Helen asked folks for desserts and we had an abundance of sweets. Thanks to all who brought goodies to share. Also thanks to **Heather Campbell** for the cute jewelry items for the demonstrators and for the great mini demo ideas. Her efforts allowed us to receive several sets of edible images and giveaways from Luck's. Thanks to the demonstrators who entertained and educated us all at the same time. It takes a lot of time and effort to prepare for a demo and the ladies came through with flying colors. I hope you picked up as many ideas as I did. If I've forgotten to mention how you helped, please know it didn't go unnoticed. The day was a bit of a blur. We can't make this whole event such a success without all the worker bees. I heard so many compliments – several saying this was the best cake event they'd ever been to. Folks noticed how well things ran and how everyone chipped in to help. You did yourselves proud. Great job!

Our Sunday Extravaganza was only the beginning. Monday started 6 days of classes where Debbie shared so many techniques. Thanks to the folks who transported Debbie throughout the week and took her to dinner and shopping. She had a great time. I hope you were able to take advantage of the class with this very talented lady. We've already had folks asking when she'd be returning. 2012 isn't too far away...

Also, thanks to our vendors for bring all those neat things to buy. Last but not least, a **BIG THANKS** to those who donated items to our raffle and our goodie bags. Several were individual club members. All this generosity really helped to add our success. This annual fund raiser will help to offset the costs to bring in teachers for future classes. What a terrific way to have fun, learn, and benefit members for future classes.

Because of the short time from our Extravaganza to when this news letter has to go out, we don't have the exact amount that will be donated to the culinary program at San Jac North. We'll keep you posted in future newsletters and on the web. We do know they'll appreciate it and put it to good use.

Remember we need those items for the newsletter and website. Send those recipes for the goodies brought to the Extravaganza. If you'd like to share and can't make the meeting, email me [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com) and we'll let your voice be heard. It will even earn you a raffle ticket for the meeting's raffle.

See you at the meeting.

*Lori*

## Meeting Agenda

- **Open – Welcome**
  - Question this meeting: What was your favorite thing about the Extravaganza?
  - Next meetings question???
- **Minutes – Secretary**
  - Read
  - Approve
- **Treasurer’s Report**
- **Pass around signup – demo, goodies, question/tips & portfolio/pictures**
- **Thanks to September demo and snack folks**
- **Announce who/what demo is for OctOber**

### Old Business:

- **Cake Extravaganza**
  - What when well?
  - What didn't work?
  - What should we change?
  - Ideas for next time
  - Thanks to Heather
- **Classes**
  - **Debbie Brown**
    - Comments
    - Return 2012
  - **Glenda Galvez**
    - Sunday & Monday filling quickly
    - Tuesday must have 10 by this Saturday or cancel Daisy class
- **Play day**
  - **Susie Araya Play Day – Painting on Fondant**
  - **Schedule next play day**
- Any other???

### New Business

- Any other???

### Raffle

## Share your Recipes

Please share your recipes for the fabulous desserts we served at the Cake Decorating Extravaganza. You can earn a free raffle ticket. Who made the key lime pie? I didn't get to taste it, but LeeAnn asked for the recipe.

## August Events

We have 121 members, and 88 active members.

We had 35 people at the August meeting.

**Susie Jahn** demonstrated how to make your own silicone mold, and brought lots of samples to show us.



## Meeting Etiquette

Last month a lady visited our meeting. She left before the business meeting started. She emailed the woman that invited her to the meeting to explain why she left early. She had been very interested in the demonstration and possibly joining the club. Before the demonstration was over she knew she did not want to stay or come back. She explained that the rude talking while Susie was demonstrating caused her to miss parts of what Susie was saying. There were constant interruptions that were off the subject of what Susie was doing and things Susie started explaining she did not finish.

She felt that most of the questions asked would have been answered if Susie had been able to finish her demonstration. She suggested having questions after the demonstrator is finished. She much appreciated Lori trying to quiet those talking but to know grown women had no more respect for the demonstrator than they showed was embarrassing. She said she probably would not be back.

## Cake Decorating Extravaganza



Ruth Kirmser's Baby and Blanket



Debbie Brown's demo



Wray Nell Mosier's Molded Sugar



Juanita Rone's cookies



Michael Newman (San Jac student), People's Choice



Nikki Banjoko, People's Choice



## Upcoming Events

**October 24-25, 2010 ~ Glenda Galvez** classes at Larry's from 9 to 5. Glenda Galvez, an award winning cake designer and sugar artist, has taught classes in the art of sugar craft throughout the country. She has demonstrated at many days of sharing and ICES annual Convention and Shows. Glenda is known for her realistic fabric effects using gum paste and fondant as mediums, and for her life-size botanically correct sugar flowers. Her work has been featured in both national and international publications as well as Food Network.

Glenda is currently serving as President of the International Cake Exploration Soci   (ICES). To view samples of Glenda's amazing artistry, visit her web site at [www.auntglendascakes.com](http://www.auntglendascakes.com). Single class rate for members for one class is \$70, two classes is \$140 and all three classes \$195. Single class rate for nonmembers for one class is \$90, two classes is \$180 and all three classes \$265. Class information follows:

### *Hydrangea class*

*October 24<sup>th</sup>*

**Glenda** will cover several applications. It can be a topper, but Glenda will also show how to make large sprigs that will fit on a cake as decoration, and even between tiers.

A supply list will be available soon.

**We have 5 spaces in this class.**



### *Rose, Glenda's way*

*October 25<sup>th</sup>*

Learn to make a rose so beautiful folks will want to smell it. Learn from the master rose maker.

A supply list will be sent shortly.

**We have 5 spaces in this class.**



## Gerbera Daisy

October 26<sup>th</sup>

Learn to make Gerbera daisies that are very lifelike.

A supply list will be sent shortly.

**We have 11 spaces in this class.**



**November 14, 2010 ~ Frost-a-Tiers Day of Sharing.** Be sure to mark this date.

## 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	Bonnell Templet	Blanca Keister, Fondant Roses w/out Molds
October	Maria Inafuku Guadalupe Ochoa	Bonnell Templet
November	Retta Pryor Edit Faris	Retta Pryor
December	Christmas Party	Christmas Party

## 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		
October	Susie Araya	
November		
December	Christmas Party	Christmas Party

## Birthday & Anniversary Wishes

**Happy Birthday** to **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>), **DeNeise Barlow** (October 17<sup>th</sup>), and **Diane Knox** (October 27<sup>th</sup>).

**Happy Anniversary** to **Retta & Chip Pryor** (October 1<sup>st</sup>), **Sandra & Jose Castaneda** (October 18<sup>th</sup>), **Elizabeth & Patrick Cruz** (October 19<sup>th</sup>), and **Itala & Alexandre Chacara** (October 21<sup>st</sup>).

## **What do you add to your Basic Cake?**

Add cream cheese to the mix.

Add sour cream to the mix.

Add 7-Up and Trickle (comes from England and is a lot like molasses)

Add ginger ale.

Add sour cream and pudding to the mix.

Add yogurt

Add baby food

Add coconut milk

Use Mexican vanilla.

Add equal parts of rum, butter flavoring and vanilla to give the taste of butterscotch candy.

Replace some or all of the water with pineapple juice, or spritz pineapple juice on the cake after it is baked.

For tres leche, make a mixture of regular milk, evaporated milk, sweetened condensed milk and vanilla and pour over the cake after it is baked. Must be refrigerated.

Add dry Jell-O powder in with the dry ingredients. This produces great flavored cakes.

Use sugar-free instant Jell-O to sugar-free cakes. It helps eliminate the aftertaste from products such as Splenda.

Use concentrated lemon drink for a lemon cake.

Use Lorann oil for a pistachio cake.

Add some ready-made cheesecake to the batter.

For peach cake, use peach yogurt, peach nectar and a drop of Lorann oil.

For chocolate cakes:

Add a couple of drops of chili powder to a chocolate cake.

Add 1 teaspoon of cinnamon to a chocolate cake.

Use mayonnaise in a chocolate cake.

Add sour cream to chocolate cake.

Add coffee to chocolate cake.

Add chocolate syrup

Add ready-to-serve drinks such as Kahlua mudslide or Irish Crème in place of the other liquids. You can substitute straight liqueur, but use that more sparingly; you cannot replace all of the liquids with liqueur.

Add 2/3 c of liqueur, but reduce from the regular liquid called for in the mix.

Add Cream de Cacao

Add Coffeemake creamer flavors when you make cake balls.

Add 1 cup pureed strawberry for a strawberry cake. Do not decrease the liquid called for in the mix.

Add apricot nectar to pound cake.

Replace liquid with soda, such as 7-Up.

Use buttermilk in the mix.

Boil red pepper in water and use to color red velvet in place of red food coloring.

Add crushed peppermint.

Add crushed cinnamon candy in cinnamon cakes.

Add maraschino cherries – use half juice and half water add chopped cherries.

Add more butter.

Bake at 300° to keep cake from drying out. Increase temperature.

Wrap outside of pan with wet towel strips.

*At the beginning of each meeting, we have a "question of the month" which has been submitted by members at previous meetings. If you are unable to attend the meetings, and have something you would like to have answered, please email it to me. [Helen@osteenjewelry.com](mailto:Helen@osteenjewelry.com)*

## 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
Parliamentarian	Casey Marchan	<a href="mailto:caseysdelights@yahoo.com">caseysdelights@yahoo.com</a>	(832) 978-9447

## Halloween Ideas



Melt Cocoa Dark candy coating and pour into a squeeze bottle. Use marker and piece of paper to draw spider leg pattern. Place spider leg pattern under parchment paper and trace the pattern using the melted coating. Allow coating to set completely before removing from parchment paper. For glaze: Combine 16 oz. candy coating, 1/2 cup whipping cream, and 6 tablespoons butter in a microwave safe bowl. Microwave for 25 seconds. Stir. Place in microwave for a few seconds at a time until ingredients are warmed and chocolate is melted. Do not overheat. Remove from microwave and stir until glaze is shiny and all ingredients are well blended. Place cupcake on cooling rack. Spoon glaze over cupcake to completely cover. While glaze is still wet, sprinkle chocolate jimmies over glaze. Using a #10 tip and a pastry bag, fill bag with chocolate buttercream. Pipe 8 balls of buttercream around the glazed cupcake to hold the legs in place and one large ball in front of the glazed cupcake for the spider's head. Place icing eyes on large ball of buttercream.

Spread white buttercream icing in mound on top of cupcake. Roll out orange fondant and impress with desired texture mat. Use circle cutter to cut disk the same size as top of cupcake, about 3". Gently place fondant disk on top of mounded buttercream. Use backside of knife to impress curves of pumpkin into rolled fondant. Use green fondant to hand mold stem and tendril for top of pumpkin. Attach to pumpkin with a dot of buttercream icing.





Use electric green food coloring to tint white buttercream icing bright green. Fill pastry bag fitted with #1M tip with green icing. Starting at outside edge of cupcake pipe large swirl of icing. Sprinkle with fright night sprinkles. Insert BOO pick into top of cupcake. Assemble cupcake wrapper and place finished cupcake inside.

Bake cupcakes following recipe or mix instructions. Allow to cool completely. Fill pastry bag fitted with #16 tip and pipe stars all over top of cupcake. For each star keep squeezing as you pull away to create tall tails. Place a witch hat on each cupcake. Place cupcake in cupcake wrapper.





Bake cupcakes according to recipe instructions and allow to cool. Color buttercream icing black, use dark chocolate buttercream, or color chocolate buttercream black. Use a small offset spatula to ice cupcake. Put a small amount of icing in pastry bag fitted with #3 tip. Pipe spider web across top of cupcake. Lightly spray cupcakes with gold food spray. Place plastic spiders on top of cupcakes.



Bake cupcakes. Ice with buttercream icing. Pipe spider web on top with tip #1. Place spider ring on piped web. Note: Wait until day cupcakes will be served to make web because the black may bleed into the white icing if made a day ahead.



Bake cake in 9" x 13" pan as directed on recipe. Allow cake to cool and place on serving tray. Tint approximately 3 cups of icing dark blue by using a combination of royal blue and navy. Ice entire cake in blue. Reserve extra icing and place in piping bag fitted with #16 to pipe border after cake is decorated. Color small amount of icing black and green. Fill a pastry bag with black icing and start by using a #8 to pipe the trunk of the base. Switch to using a #4 and then a #2 as you need to make smaller branches. Fill a pastry bag fitted with #233 with green icing. Start at the bottom edge of the cake and pull toward the top of the cake to create grass across the bottom of the cake. Use your reserved blue icing to pipe a shell border on bottom edge and reverse shell



border on top edge. Decorate with plastic picks.



Cover 9" x 13" cake with black rolled fondant. Cover 5" x 8" cake with light green rolled fondant. Stack cake using your preferred stacking system. Roll out small piece of orange, purple and green fondant. Cut into various size rectangles, ranging from 1/4" to 1 1/2". Lightly moisten each piece by rubbing with a wet finger or towel. Fondant pieces should only be moist, not wet. Generously sprinkle or brush on coordinating color of disco dust. Attach rectangles to cake with a dot of buttercream in a random pattern. Use 2 large dots of buttercream on back of plaque to attach to side of top tier. Use pastry bag fitted with #2 tip to pipe white buttercream dots randomly on top tier and bordering each rectangle on bottom tier. Use orange and green fondant to hand mold 3 pumpkins for top of cake. Brush pumpkins with water and decorate with additional disco dust.

Bake cake in 9" x 13" pan. Cool. Use a serrated knife to trim a small triangle off of two top corners. Use a small amount of buttercream to reattach triangles together to form the point of the candy corn. Ice cake with white buttercream or cover with white fondant. Use a piece of plastic wrap to cover top and bottom portions of cake, wrap tightly so it will form a barrier. Spray orange food spray. Allow food spray to dry and wrap plastic wrap over middle and top section, then spray bottom section with yellow coloring. Color small amount of buttercream black, orange and yellow. Put in pastry bags fitted with #2 tip. Use black icing to pipe lettering, then use other colors to decorate with miniature candy corns.





Bake cake in Pantastic Pan Pan-Easter Basket OR carve round cake into basket shape.

Mold letters, witch and pumpkin out of candy coating and set aside. When cake cools, ice background of basket light blue. Pipe on basket weave from tip #16. Place molded pieces of candy on cake and various types of wrapped candies on the basket.

Checkerboard Cake Pan rings are used to bake the 3-color cake layers. When you slice cake into wedges, they'll look like giant pieces of candy corn!

Place Divider Ring in one 9 x 2 in. pan from set. Tint 1 cup of white batter orange and 1 1/3 cup yellow; reserve 1/3 cup white.

Fill inside small center ring with white batter, inside medium ring with orange batter and inside large outer ring with yellow batter.

Carefully remove Divider Ring before baking. Bake and cool 1-layer cake.

Divide cake top: mark 2 inner circles, one 1 in. and one 2 1/2 in. from edge of cake.

Cover sides and top to 1 in. mark with yellow tip 16 stars, cover area to 2 1/2 in. mark with orange tip 16 stars, fill in center with white tip 16 stars.

Attach icing decorations to cake sides. Position candies around cake.



## Membership Benefits

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)
- Classes sponsored by the Houston Cake Club

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.

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.

## ICES Conventions

August 4-7, 2011; Charlotte, North Carolina 888-500-2954

August 2-5, 2012; Reno, Nevada

August 8-13, 2013; Lexington, Kentucky

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# Baking for a Cause...

When: Last Friday of Every Month



## VOLUNTEERS NEEDED!

Iced Capades Cakery is an organization dedicated to providing birthday cakes and cupcakes free of charge to children in shelters throughout the Houston area. This is a recurring monthly event. We are currently working with FOUR large shelters and are growing to SIX very soon. We are in dire need of additional volunteers/donors for the growing need of our community. This is only a once a month event (usually the last Thursday of the month).

**For more info, please contact:**

Allison Nguyen  
[www.icedcapadescakery.com](http://www.icedcapadescakery.com)  
[icedcapadescakery@gmail.com](mailto:icedcapadescakery@gmail.com)  
832-566-5518





# The Batter Splatter Newsletter

## October 2010

Volume 7 Issue 9

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 19<sup>th</sup> at 10 AM**

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

**Retta Pryor** will demonstrate Chocolate Transfers.

### Meeting Agenda

- **Open – Welcome**
  - Question this meeting: How do you color frosting?
  - Next meetings question???
- **Minutes – Secretary**
  - Read
  - Approve
- **Treasurer's Report**
- **Pass around signup – demo, goodies, question/tips & portfolio/pictures**
- **Thanks to October demo and snack folks**
- **Announce who/what demo is for November**

**Old Business:**

- **Glenda Galvez**

- We still have a few spots left.
- Need to sign up for breakfast and lunch for the classes.

- **Play day**
  - **Schedule next play day**

- Any other???

#### **New Business**

- Christmas Party
- Any other???

#### **Raffle**

## **September Events**

We have 128 members, and 100 active members. We had 35 people at the September meeting.

**Pat Wiener** demonstrated gum paste roses. **Blanca Cortez-Keister** was our scheduled demonstrator but she was unable to attend the meeting. Thank you, Pat, for stepping in at the very last minute.



## **October Events**

**Susie Araya** led a Play Day October 10<sup>th</sup>, and shared her knowledge of painting on fondant.

Susie did an outstanding job teaching, and this was the first time she has ever taught. Good job, Susie.

Susie will conduct another Play Day on January 9, 2011. This one is already full. Should we ask her to teach a third one?

## Congratulations, Susie Araya

Susie entered these pieces at the Oklahoma State Sugar Art Show.



National Wedding Cake competition scoring the top 10, with a silver certificate



1st place Sugar Confections, Semi Professional



First place Semi-Professional, sugar not on a cake



wedding cake, semi professional division, no award on this one

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## Upcoming Events

**October 24-26, 2010 ~ Glenda Galvez** classes at Larry's from 9 to 5. Glenda Galvez, an award winning cake designer and sugar artist, has taught classes in the art of sugar craft throughout the country. She has demonstrated at many days of sharing and ICES annual Convention and Shows. Glenda is known for her realistic fabric effects using gum paste and fondant as mediums, and for her life-size botanically correct sugar flowers. Her work has been featured in both national and international publications as well as Food Network.

Glenda was President of the International Cake Exploration Societé (ICES) for the past two years. To view samples of Glenda's amazing artistry, visit her web site at [www.auntglendascakes.com](http://www.auntglendascakes.com). Single class rate for members for one class is \$70, two classes is \$140 and all three classes \$195. Single class rate for nonmembers for one class is \$90, two classes is \$180 and all three classes \$265. Class information follows:

### *Hydrangea class*

*October 24<sup>th</sup>*

**Glenda** will cover several applications. It can be a topper, but Glenda will also show how to make large sprigs that will fit on a cake as decoration, and even between tiers.

The supply list is on the website.

**We have 3 spaces in this class.**



### *Rose, Glenda's way*

*October 25<sup>th</sup>*

Learn to make a rose so beautiful folks will want to smell it. Learn from the master rose maker.

The supply list is on the website.

**We have 4 spaces in this class.**



## Gerbera Daisy

October 26<sup>th</sup>

Learn to make Gerbera daisies that are very lifelike.

The supply list is on the website.

**We have 9 spaces in this class.**



**November 14, 2010 ~ Frost-a-Tiers Day of Sharing, 9 AM to 4 PM,** Knights of Columbus, 2007 Kay Cee Dr, Rosenberg, TX 77471 (across from the Fort Bend Fairgrounds on Highway 36, about 1 mile south of Highway 59). Demonstrators will be **Jennifer Matsubara** (Food Challenge), **Elizabeth Dickson**, **Gary Homan**, and **Sheila Brooks**. Vendors will include **LeeAnn Cakes** and **Mary Lou Klinkhammer**. Registration is \$35 before November 9, 2010, and \$45 if received after that date or paid at the door. For further information, contact **Jeannie Bain**, 979-793-3776, [frostatiers@yahoo.com](mailto:frostatiers@yahoo.com).

**November 30, 2010 ~** Houston Cake Club monthly meeting changed because of Thanksgiving.

**December 14, 2010 ~** Christmas Party

**January 9, 2011 ~ Susie Araya, Play Day, Painting on Fondant,** 1 to 5 PM at Larry's Arts & Crafts. This play day is full, so if you have not signed up, you will need to persuade Susie to schedule a 3<sup>rd</sup> Play Day.

## 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.

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	Member	Member
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**Happy Birthday** to **Dee Robertson** (November 7<sup>th</sup>), **Edit Faris** (November 11<sup>th</sup>), **Mary Nicholas** (November 12<sup>th</sup>), **Marlene Hollier** (November 15<sup>th</sup>), **Janice Jucker** (November 23<sup>rd</sup>), and **Zoretta Lockhart** (November 24<sup>th</sup>).

**Happy Anniversary** to **Anita & Anthony Schurle** (November 3<sup>rd</sup>), **Charlotte & Rick Hare** (November 8<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>).

## 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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## Thanksgiving Ideas



Use a pastry bag fitted with a #12 tip and filled with chocolate buttercream to pipe a swirl of icing on one cupcake. Spray cupcake with bronze luster spray. Insert plastic turkey decorations into top of cupcake. Pipe of swirl of buttercream on remaining cupcakes using green, yellow and orange colored buttercream. Spray cupcakes with pearl spray. Sprinkle with fall leaf sprinkles and insert fall leaf pick in top. Assemble yellow cupcake wrappers and place finished cupcakes inside.

Bake cakes in mini leaf pan according to mix or recipe direction OR bake cake in jelly roll pan and cut with cookie cutter. Allow cakes to cool and slice off any cake that rises above the edge of the pan. Knead food coloring into fondant to create desired orange, burgundy and green fondant. Lightly spray clean mini leaf pan with cooking spray and wipe out excess with paper towel. Press thin layer of fondant into cavity and be sure to apply even pressure to achieve full impression. Remove fondant piece by prying up edge with toothpick and attach to top of cake with thin layer of buttercream. Repeat for all cakes. Use small paint brush and dry luster dusts to add extra shine and detail to fondant leaves, focus the coloring along veins to create more realistic look.





Preheat oven to 350 degrees. Line a 10"x10" square pan with parchment paper. Beat (do not over beat) 1 pound cream cheese (softened) with 1 cup sour cream, 1/3 cup sugar, 4 egg yolks, 2 tablespoons flour, 1/2 teaspoon vanilla and 1/3 teaspoon lemon oil until smooth. Beat 4 egg whites with 1/3 cup sugar until soft peaks form. Fold into cheese mixture. Spoon filling into prepared pan. Bake for 1 hour or until set. Cool. Turn cheesecake out of pan onto flat baking sheet (lined with parchment). Put cheesecake in freezer. When hardened, cut into 1"x1" squares. Leave squares in freezer, taking out 5 or 6 at a time and dipping in Cocoa Lite, allowing to harden room temperature, then putting back in freezer until ready to serve. (Store in freezer in a cake box which has been covered with 2 layers plastic wrap. Allow about 15 minutes for the cheesecake to thaw before eating.

Cream 1/2 cup butter and 1/4 cup sugar together until light and fluffy. Stir in 1 large egg yolk. Work in 1 1/4 cups flour. Knead dough on an unfloured surface until it is nice and smooth. Roll the dough into 2" balls and place on parchment-lined baking sheet. Using your finger, push an indentation in the center of the cookie. Bake at 325 degrees for 10-12 minutes. Place a 1/2" piece of caramel on each cookie in the indentation and bake 1 minute more. Cool cookie completely. When cool, dip entire cookie in Cocoa Lite and place sugar lay-on on cookie. Let set up on parchment paper.





Roll out and completely cover cake with white fondant. Smooth with palm of hand or Easy Glide Fondant Smoother.

Use colored fondants to create leaves: roll out fondant 1/8 inch thick, either directly from the package, combining colors to create new colors or marbling 2 or more colors. Using the largest leaf cutter, cut out 3 or 4 leaves at a time in various colors.

Position on cake, attaching with brush dipped in water; smooth edges with fingers, to cover entire cake.

For border, roll out colored fondant 1/8 inch thick. Using smallest leaf cutter, cut out leaves in various colors.

Attach to bottom of cake using brush dipped in water.

Create leaf "veins" using thin ropes of colored fondant or painting them on using Brush-On Color™.

Ice cupcakes smooth with spatula; sprinkle immediately with sugar.

Position icing decoration and place on Dessert Stand.







Bake and cool your favorite cupcake recipe.

Place frosting on the cupcake and top each with a cookie while the frosting is soft to 'adhere' the cookie-plate to the cupcake.

Slice the maple nut candies thin and layer them as 'turkey'.

Dab some white frosting next to it for 'mashed potatoes' followed with a little dab of yellow gel food color as 'butter'.

Melt your butterscotch or chocolate chips and thin with a little vegetable oil.

Drizzle over the 'turkey' as gravy.

Finish it off with the 'cranberries' (red colored sugar or non-perils) and little green 'peas' or 'beans'.

Combine leaf green and a little yellow to achieve pear color.

Cut, bake and cool fruit, leaf and pumpkin cookies.

For pear, apple and leaf cookies, using a disposable decorating bag, outline cookie with stiff Color Flow icing (Follow instructions on Color Flow Mix can to make icing; tint as desired.) Fill in stems with thinned Color Flow icing. (To thin add warm water a teaspoon at a time, until desired consistency is reached.)

On leaves, over flowed-in area, immediately pipe tip 2 outline main veins, then draw out lines with a toothpick. Let all dry. Using royal icing: for grapes, pipe tip 12 balls; for pumpkin, pipe tip 12 section lines. Add tip 2 outline and pipe-in stems on both. Let dry. Position cookies in basket.



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When: Last Friday of Every Month



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

**Meeting is  
November 30<sup>th</sup> at  
10 AM**

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

**Bonnell Templet** will demonstrate how to  
make and decorate a gum paste teacup.



### President's Pearls

Happy Thanksgiving! What a wonderful time of the year to reflect on how blessed we truly are. With so many new faces and terrific events/classes we've hosted, our club has been truly blessed.

While you're digging out those favorite holiday recipes, how about sending a copy for the newsletter and website? Maybe you're old family favorite could be a new family favorite to someone else. You can bring them to the meeting or just email. Remember, if you contribute to the newsletter you'll earn a raffle ticket. It could be the winning ticket..... If you'd like to share and can't make the meeting, email me [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com) and we'll get it posted. Happy Thanksgiving & see you at the meeting

*Lori*

## Meeting Agenda

- **Open – Welcome**
- Question this meeting: **What are your favorite cookies for the holiday season? Why not bring a recipe to share in the December newsletter?**
  - Next meetings question???
- **Minutes – Secretary**
  - Read
  - Approve
- **Treasurer’s Report**
  - Discuss
  - Approve
- **Pass around signup – demo, goodies, & portfolio/pictures CDE sign up**
- **Thanks to Nov demo and snack folks**
- **Announce who/what demo is for January**

### Old Business:

- Glenda Galvez classes – comments
- Christmas Party – reminder
  - Gift exchange?
  - Additional charity gift?
- Any other???

### New Business

- Debbie Brown raffle item @ Christmas Party
- Any other???

### Raffle

## October Events

We have 132 members, and 100 active members. We had 35 people at the September meeting.

[Retta Pryor](#) demonstrated chocolate transfer sheets. Thanks, Retta. The handout Retta prepared is included in this newsletter.

## Share Your Christmas with the Ronald McDonald House

At the October meeting, we selected Ronald McDonald House as our “share our Christmas” group. Sandra Hughes discussed 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.

If you wish to participate, please bring the items to our Christmas party at Chabuca's, and we will load them in Sandra's car.

If you cannot attend the Christmas meeting, you can bring your donation to the November meeting or leave it with Pat at Larry's and we will make sure it gets to the Christmas party.

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

- Individually packaged breakfast items such as muffins, danishes, POP Tarts and breakfast bars
- Snacks such as granola bars, crackers, chips, pretzels, cookies and popcorn
- Fruit - Fresh or individual servings
- Tuna lunch kits
- Coffee - regular
- Sugar
- Microwaveable soups – individual servings
- Trash Bags (7-10, 13 and 45-55 gal.)
- Paper Products (paper towels, toilet paper, tissue)
- Paper Plates and Disposable Flatware
- Ziploc Storage & Freezer Bags (Gallon & Quart)
- 12 oz or 16 oz Hot Beverage Cups
- Bath Size Bar Soap
- Disinfecting Products: Hand Sanitizer, Lysol Wipes and Spray
- Toothbrushes and Toothpaste
- Powder Dishwasher Machine Detergent
- Liquid Laundry Detergent
- Liquid Dishwashing Soap
- Xerox Paper
- Canon Postcard Size Photo Paper (Easy Photo Pack E-P50)
- Postage Stamps
- AA Batteries
- Phone Cards
- Visa, Master Card, and AMEX Gift Cards (\$5 - \$10)

## **Glenda Galvez' classes**

WOW – I heard nothing but praise about Glenda's classes.

If you like making gum paste flowers and you missed Glenda's classes, you missed a great opportunity. Several students expressed an interest in having Glenda teach again.



## Upcoming Events

**December 14, 2010** ~ Christmas Party at **Chabuca's Steaks & Rotisserie**, 316 W. Nasa Rd 1, Webster, TX. 77598, Tel 281 554 8000, 11 AM.

**January 9, 2011** ~ **Susie Araya, Play Day, Painting on Fondant**, 1 to 5 PM at Larry's Arts & Crafts. This play day is full, so if you have not signed up, you will need to persuade Susie to schedule a 3<sup>rd</sup> Play Day.

**February 26-27, 2011** ~ **Austin TX, That Takes the Cake**, [www.thattakesthecake.org](http://www.thattakesthecake.org)

**March 27, 2011** ~ **Harlingen TX, Sugar Belles of South Texas' Day of Sharing**, <http://sugarbelles.webs.com/>

**April 3, 2011** ~ **Winnie TX, Southeast Texas Cake Club's Day of Sharing**, <http://www.icingtexas.com/>

**April 30-May 1, 2011** ~ **Dallas TX, North Texas Cake Show**, <http://www.sugarwonders.com/>

**July 2011** ~ **Austin TX, Capital Confectioners Day of Sharing**, [www.capitalconfectioners.com](http://www.capitalconfectioners.com)

**July 2011** ~ **Pearland TX, Pearland Cake Society Day of Sharing**, [www.pearlandcakesociety.com](http://www.pearlandcakesociety.com)

**September 11, 2011** ~ **Cake Decorating Extravaganza**

## 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	Retta Pryor Edit Faris	Bonnell Templet
December	Christmas Party	Christmas Party

## 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		
December	Christmas Party	Christmas Party

## Birthday & Anniversary Wishes

**Happy Birthday** to **Martha Hickman** (December 2<sup>nd</sup>), **Joyce Chu** (December 2<sup>nd</sup>), **Susie Jahn** (December 3<sup>rd</sup>), **Maria Inafuku** (December 7<sup>th</sup>), **Pam Pope** (December 8<sup>th</sup>), **Sherri Lindsey** (December 10<sup>th</sup>), **John Hartley** (December 15<sup>th</sup>), **Joanne Choppin** (December

15<sup>th</sup>), **Charlotte Hare** (December 21<sup>st</sup>), **Helen Osteen** (December 22<sup>nd</sup>), **Hannah Abraham** (December 23<sup>rd</sup>), **Elizabeth Cruz** (December 26<sup>th</sup>), **Argie Johnson** (December 27<sup>th</sup>), **Juan Flores** (December 28<sup>th</sup>), and **Marissa Sosa** (December 29<sup>th</sup>).

**Happy Anniversary** to **Mary & Greg Nicholas** (December 11<sup>th</sup>), **Mary Lou & John Klinkhammer** (December 14<sup>th</sup>), and **Fiorella Pissani & Albert Melgar** (December 22<sup>nd</sup>).

## 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
Parliamentarian	Casey Marchan	<a href="mailto:caseysdelights@yahoo.com">caseysdelights@yahoo.com</a>	(832) 978-9447

## Chocolate Transfer Demo (Retta Pryor)

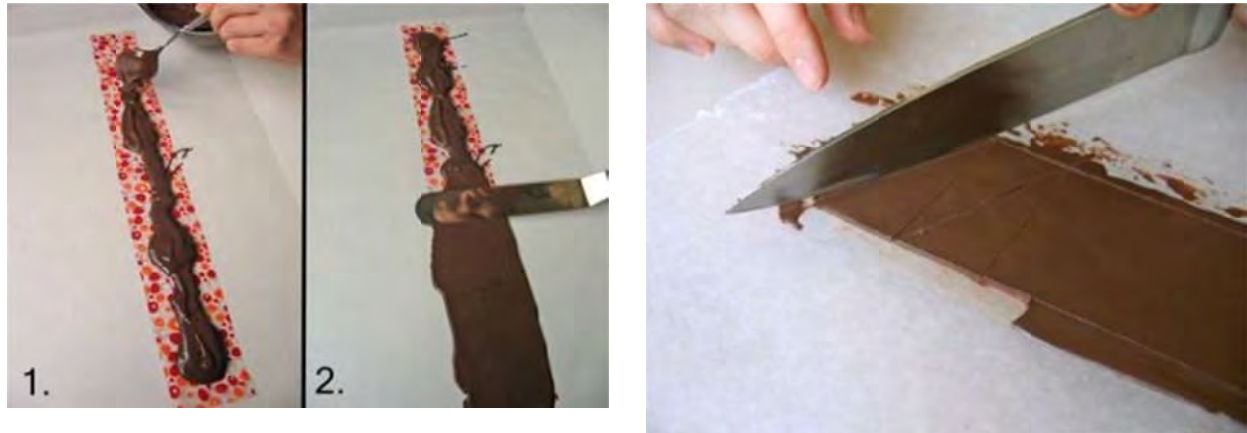
### Assembling your supplies:

Chocolate transfer sheets are simple to use, yet they give chocolate desserts a professional, finished appearance and a distinctive touch. First, you will need one or more chocolate transfer sheets, which are acetate sheets embossed with cocoa butter and powdered food coloring. When the wet chocolate is spread on the sheets, the design transfers to the chocolate, producing a lovely visual effect. Chocolate transfer sheets are often sold at cake decorating stores and on the Internet. You will also need chocolate-flavored candy coating, or molding chocolate. Candy coating is often sold at cake decorating and craft stores, with Wilton Candy Melts being one of the most popular brands. The amount of candy coating needed will vary depending on your project. Finally, you will need an offset metal spatula. The chocolate will need to be spread in a very thin, very even layer over the transfer sheet, and this is most effectively done with an offset spatula. You will also need whatever baked goods or candy centers you are planning on using for your project.

### Spread the chocolate onto the sheet:

We will first make chocolate cut-outs for decorating cakes and cupcakes. Begin by melting the candy coating in a large microwave-safe bowl. Microwave the coating for 45 seconds and stir gently. Continue to microwave in 30 second increments, stirring each time, until the coating is melted and smooth. Depending on your needs, you may not need to use the whole transfer sheet, so if necessary, cut the chocolate transfer sheet to your desired size. Place it on your workstation with the textured side face up and the shiny side face down on the counter. **1.** Spoon some of the melted chocolate onto the transfer sheet in even intervals. Remember that it is going to be spread in a thin layer, so apply it sparingly. You can always add more later if you need to.

**2.** Using the offset spatula, spread the chocolate in a thin layer over the entire sheet, so that all of the edges are covered. It's okay if the chocolate goes past the edges. Allow the chocolate to sit for 5-7 minutes, until it begins to set around the edges but is not fully hard or brittle.



**How to use chocolate transfer sheets:** Once the chocolate has begun to set but is not yet hard, you can cut it into your desired shapes. One of the easiest ways to do this is to use a large sharp chef's knife. Simply press the knife down into the chocolate and create squares, rectangles, or triangles. If you find that a large amount of chocolate is sticking to the knife, or is being "dragged" through the cuts, wait another minute or two for the chocolate to set further. After you have made the cuts, let the chocolate set completely at room temperature, or speed up the process by carefully placing the sheet in the refrigerator. See the example above.

**Use the shapes to decorate cakes:** Once the chocolate is hard, carefully peel the chocolate pieces from the transfer sheet. You can use these beautiful shapes to decorate the tops of cakes, cupcakes, or plated desserts. The cake pictured below was decorated with chocolate transfer sheet cut-outs and wrapped in an outer layer of chocolate.



**How to use cookie cutters:** You do not have to limit yourself to cutting the chocolate with a knife. You can produce almost any chocolate shape you can imagine by using cookie cutters. Sharp, well-defined metal cutters work best, as some plastic cutters have edges that are too wide and dull to be effective. Once again, wait until the chocolate is at the intermediate stage between melted and fully hardened, and firmly press the cutters into the chocolate all the way to the bottom. See the example above.

**Using with Cupcakes:** After the cuts have been made, allow the chocolate to set completely at room temperature or in the refrigerator before carefully popping them away from the sheet. Use them to decorate cakes, cupcakes, or other pastries. This method

typically produces more waste, as the chocolate that surrounds the cut-out shapes is often oddly formed and unattractive. If the chocolate is dark, you can save it and re-melt it with additional candy coating. The small amount of cocoa butter and coloring from the transfer sheet will not be visible once it's re-melted. See above.

## **What about Dusts?**

Petal, Pearl & Luster Dusts are ideal for use on gum paste or rolled fondant flowers, plaques & lettering, etc.... Any of the powders may be mixed with alcohol or lemon oil for painting. Each type of dust creates a different effect to help give the exact sheen desired.

Petal Dusts are used to achieve deeper hues with a matte finish. When brushed on petals of white or pastel gum paste flowers, a realistic effect is created. Add a blush of color to gum paste flowers or emphasize a feature with a tiny brush mark.

Pearl Dusts produce a shimmery luster. Use Super Pearl on flowers made from colored gum paste. When dusted on white petals, the other pearls in the range exhibit a subtle colored sheen by reflection, although displaying no apparent color. Add an iridescent hint of highlight color.

Luster Dusts give subtle color with a sheen finish. In the dry form, use them for dusting. They may be used on their own, or mixed with similar colored dusts to create a lustrous sheen without lightening the color. Brushed on white, they exhibit color and sheen. Mix with alcohol or lemon oil for painting or highlighting.

Sparkle Dusts have a larger grain size with a sparkling finish. Gives gum paste flowers a wet or dewy look with just a touch of color.

Disco Dust (or Pixie Dust) add sparkle & flashing highlights of color to your pieces. Use this when you REALLY want to sparkle.

Highlighters are non-edible and have a high sheen finish. For decorative use only.

## **ICES Conventions**

August 4-7, 2011; Charlotte, North Carolina

August 2-5, 2012; Reno, Nevada

August 8-13, 2013; Lexington, Kentucky

## **ICES Scholarships**

As a way of promoting the art of cake decorating, ICES awards one or more annual scholarships to applicants deemed most likely to develop and promote the art form. These scholarships are open to anyone in financial need, interested in furthering their knowledge of sugar art and sharing that knowledge with others. Scholarship applications should be mailed to the Scholarship Committee Chairman to be postmarked no later than January 15th for that year's award. Scholarship applications are available online at

[http://ices.org/education/\\_nebk\\_scholarships.html](http://ices.org/education/_nebk_scholarships.html). If you have any questions, please email [Helen@osteenjewelry.com](mailto:Helen@osteenjewelry.com)

## Membership Benefits

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 Party December 14, 2010 at **Chabuca's Steaks & Rotisserie**, 316 W Nasa Rd 1, Webster, TX. 77598, Tel 281 554 8000, 11 AM.
- Classes sponsored by the Houston Cake Club

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.

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.

## Share Your Holiday Cookies

Iced Capades Cakery is 100% non-profit organization dedicated to providing special occasion cakes/cupcakes to children displaced to shelters throughout Houston and the surrounding communities.

Children in shelters are often the most underprivileged. They are displaced to shelters often with little advance notice and very few belongings. The parents of these children are, more often than not, too financially distressed to even afford simple things such as birthday cake. And unfortunately most shelters, especially the smaller ones, also cannot afford to dedicate their limited resources to providing them with such a simply luxury.

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

As a mother and grandmother, I cannot imagine how difficult it must be for those children, especially at this time of year.

Wouldn't this be a wonderful time to make extra cookies or candy or cupcakes, and donate to Iced Capades Cakery?



## Christmas Ideas



Cover cake with red rolled fondant. Roll out pink, light green and dark green rolled fondant and impress with various texture mats. Cut out a variety of 1 1/2" to 2 1/4" circles. Brush lightly with super pearl dust. Use a bit of water to attach at random heights on the lower half of the cake. Use a clay gun with a large rope disk to extrude a dark green rope. Twist slightly and drape into garlands around side of cake. Attach at top points with buttercream icing. Fill pastry bag fitted with #3 tip with white icing and pipe a line straight up from each ornament to right below the garland. Roll out white fondant and cut out small half moon shapes to make hook for ornaments, attach with a dot of buttercream. After buttercream has crusted carefully paint hook and string with silver luster dust mixed with a few drops of lemon oil. Use light green fondant and holly plunger cutter to make a holly leaf to go at each top point of garland. Hand shape small red, fondant balls to make berries. Attach holly and berries with a bit of water. Use Cricut Cake and white and light green fondant to make Merry Christmas text for top of cake. Use buttercream icing to attach a row of sugar pearls along bottom edge of cake.

Arrange cupcakes in tree shape and cut cardboard just large enough to allow cupcakes to all sit on board. Wrap trunk part of board with brown foil and tree part with green foil. Use a small dot of buttercream to attach each cupcake to board. Spread brown icing over trunk of tree (two cupcakes) with a small spatula. Leave icing rough to make it look like bark. Spread a thin layer of green icing over remaining tree cupcakes. Fill pastry bag with green icing and fit with #352 tip. Starting at the base of the tree pipe first row of leaves pulling leaves toward base of tree. Make next row of leaves and slightly overlap first row. Repeat process over entire tree. Sprinkle with white snowflakes and place ornament picks and star candle on top.





Cover 8" cake with pink fondant and 6" with light green fondant. (Tip- add a small amount of brown fondant or brown coloring to all fondant colors to achieve slightly muted colors as shown in picture.) Roll fondant very thin on greased surface and cut out with gift and tree cutter/embossers. Allow to dry slightly before trying to attach to cake. Since cut-outs are greased on back they should easily attach to cake. Repeat with all colors. Overlap cut-outs when placing on cake. Pipe white ball border with #4 tip along bottom edge of both tiers. Using same tip pipe dots randomly all over both tiers.

Prepare 2- 8" layers according to recipe. Mix four cups buttercream icing with 8 tablespoons (increase or decrease according to your preference) lemon icing fruit. Ice cake as desired. Pipe large ball border around bottom edge using # 10 tip. Use red icing and #366 and #352 to pipe poinsettia petals. Start at the center of the flower using the larger tip and pull petals outward. Pipe small petals on top with the smaller tip in the same fashion. Use a #4 tip with green icing to pipe several small balls in the center and a #3 tip with yellow to pipe a small dot on top of each green dot.





Lightly grease snowflake mat. Roll out fondant large enough to cover cake and place snowflake mat greased side down. Roll firmly over mat once. Brush super pearl dusting powder over mat. Gently lift mat off cake and cover cake with embossed fondant. Color small amounts of fondant various colors and hand mold snowmen for sides and top of cake. Brush inside of bead mold with super pearl dust, fill mold with fondant and attach string of beads between snowmen on bottom edge of cake.

Cover 6" and 8" tier in deep blue fondant. Roll out fondant about 4" bigger than diameter of tier and cut wavy line around edge of circle. Place over cake and gently roll under edges to create a smooth look. Repeat for 2nd tier. Stack cake using preferred method. Add a small of blue fondant to white fondant to create light blue. Roll out very thin and cut out several snowflakes using plunger cutters. Use pearl spray to spray snowflakes and then sprinkle with disco dust while still wet from spray. Allow to dry until hard (several hours). Spray entire cake with pearl spray and attach snowflakes using small dots of buttercream icing.







Tint buttercream icing red and green. Fill pastry bag fitted with #350 tip with green icing. Pipe holly leaves all around top edge of cake. Release pressure and push and pull tip to create leaves. Fill pastry bag fitted with #2 tip with red icing. Pipe small "berry" dots on top of holly leaves and write text in center of cake. Fill pastry bag fitted with #32 tip with white buttercream icing and pipe shell border along bottom edge. While icing is still wet sprinkle with holly and berry sprinkles. Mold fondant bow by hand or using mold. Form bow and place on cake, using a little foil or paper towel to make loops hold their shape. Mix small amount of lemon oil into gold luster dust and paint bow completely gold.

Mix cake mix according to package directions. Color one mix red and other green. Use batter divider that comes with checkerboard pan set to alternate color of batter in pan. Fill two cake pans with red on the outside ring and one with green on the outside. Bake as directed and allow cakes to cool. Place one cake with red outside ring on cakeboard. Spread thin layer of buttercream. Place cake with green outside on top. Spread another layer of buttercream and place final layer on top. Cover entire cake with buttercream. Use the tip of an offset spatula and touch the icing and pull away; repeating all over cake to create swirls. Use a pastry bag fitted with #16 and pipe shell border around bottom edge of cake. Sprinkle mini trees over border. Place royal icing figures on top of cake.





Fill 8" cake with buttercream and lightly ice cake. Roll out red fondant and cover cake. Roll out white fondant and cut out 3" x 12" rectangle. Use finger to feather edges and roll top and bottom into scroll. Use food writer pen to write "Making A List, Checking it Twice" and add your own names in between. Carefully lift scroll onto cake. Color small amount of fondant blue, green and yellow. Roll various sizes of colored balls. Use present or gift candy mold and spray lightly with cooking spray. Firmly push fondant into mold to form presents. Use a brush and dust all presents, balls and scroll with pearl dust. Attach balls and presents with clear gel. Decorate with "Naughty and Nice" picks.

Fill and ice 6" cake with white buttercream. Color a small amount of icing green, blue, red and yellow. Use a 1" ruler and pin to mark two lines across the middle of your cake. Pipe over the marks with blue icing and a #3 ball border. Use yellow icing with a #2 to freehand zigzags. Use #2 tip with red icing to make dots and write "Happy Holidays!". Fill a pastry bag with green icing and use #103 to pipe swags on the side. Use a smartmarker to ensure you have even, consistent swags. Switch the green bag to a #16 and pipe a top and bottom shell border. Press sugar lay-on ornaments into side of swag border.



Prepare 2 layer 9" chocolate cake. Fill layers with chocolate buttercream and ice cake with thin layer of chocolate buttercream. Roll out chocolate fondant and cover cake. Prepare royal icing and color red and green. Lay Victorian Tree Stencil flat on cake and using a small offset spatula spread desired royal icing color across stencil in one stroke. Apply 2nd color in same manner. Carefully lift up stencil. Use #16 tip in pastry bag filled with chocolate buttercream to pipe shell border on bottom edge. Sprinkle border with holly and berry sprinkles.





## Buttercream Poinsettia

### Tools Needed:

- Buttercream Icing OR Royal Icing
- Tip #366
- Tip #352
- Tip #3

Use tip #366 to pipe your first petal



Use tip #366 to pipe your second petal

*(You can work in a clockwise, or counter-clockwise direction, whichever is most comfortable for you)*



Use tip #366 to pipe your 3rd petal



Use tip #366 to pipe your 4th petal





Use tip #366 to pipe your 5th petal

Use tip #366 add 5 more petals offset and slightly shorter than the first



Add green leaves with tip #352

Add yellow dots with tip #3



<http://cakecentral.com/articles/114/how-to-make-a-buttercream-poinsettia>

# Baking for a Cause...

When: Last Friday of Every Month



## VOLUNTEERS NEEDED!

Iced Capades Cakery is an organization dedicated to providing birthday cakes and cupcakes free of charge to children in shelters throughout the Houston area. This is a recurring monthly event. We are currently working with FOUR large shelters and are growing to SIX very soon. We are in dire need of additional volunteers/donors for the growing need of our community. This is only a once a month event (usually the last Thursday of the month).

**For more info, please contact:**

Allison Nguyen  
[www.icedcapadescakery.com](http://www.icedcapadescakery.com)  
[icedcapadescakery@gmail.com](mailto:icedcapadescakery@gmail.com)  
832-566-5518



# The Batter Splatter Newsletter

## December 2010

Volume 7 Issue 11

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)

## Christmas Social Luncheon is December 14<sup>th</sup> at 11 AM

**at Chabuca's Restaurant, 316 W Nasa Rd 1, Webster TX 77598. Please RSVP with Helen by Friday, December 10<sup>th</sup>.** We need to let Chabuca's know how many will be there.

Since the 4<sup>th</sup> Tuesday is December 28<sup>th</sup>, our meeting date was changed.

The Club pays for the lunch and a nonalcoholic beverage for the members. If you bring a guest, you will need to RSVP to Helen Osteen, so our count is right. Be prepared to pay \$15 for the guest.

At the November meeting, we voted to raffle off Debbie Brown's display of the Sprite Waterfall cake (a display on Styrofoam). The proceeds will be donated to the Ronald McDonald House, and the winner will take the display home.

### President's Pearls

We just received a Christmas card from the San Jacinto College Foundation. This is where our donation from the Cake Decorating Extravaganza went so the Culinary Dept can use it for their needs. They were very thankful for our donation and look forward to working more closely with us in 2011.

With Thanksgiving behind us, the days ahead are going to be crazy. Hope you have your running shoes on because from here on out it's usually quite busy. And while you are trying

to take care of all those things on your list, don't forget our Christmas party. We hope to see whoever can break away and join us for lunch and socializing. See more info in the newsletter and let Helen know if you can make it – it's easier to get an idea of how many seats we need. If your plans change at the last minute and you are able to come, please do. We'll squeeze you in – no problem. We realize those who are at a distance may not be able to join us. However, don't think you are forgotten. We'll have an extra something in your honor.

In the midst of all the craziness don't forget to stop a moment and thank God for all your Blessings. Remember the reason for the season.

Merry Christmas, Happy Hanukah, and a Blessed New Year to all.

*Lori*

## **Rob Your Neighbor Gift Exchange**

At the October 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 October meeting, we selected Ronald McDonald House as our "share our Christmas" group. Sandra Hughes discussed 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.

If you wish to participate, please bring the items to our Christmas party at Chabuca's, and we will load them in Sandra's car.

If you cannot attend the Christmas meeting, you can leave it with Pat at Larry's and we will make sure it gets to the Christmas party.

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

- Individually packaged breakfast items such as muffins, Danishes, POP Tarts and breakfast bars
- Snacks such as granola bars, crackers, chips, pretzels, cookies and popcorn
- Fruit - Fresh or individual servings
- Tuna lunch kits



- Coffee - regular
- Sugar
- Microwaveable soups – individual servings
- Trash Bags (7-10, 13 and 45-55 gal.)
- Paper Products (paper towels, toilet paper, tissue)
- Paper Plates and Disposable Flatware
- Ziploc Storage & Freezer Bags (Gallon & Quart)
- 12 oz or 16 oz Hot Beverage Cups
- Bath Size Bar Soap
- Disinfecting Products: Hand Sanitizer, Lysol Wipes and Spray
- Toothbrushes and Toothpaste
- Powder Dishwasher Machine Detergent
- Liquid Laundry Detergent
- Liquid Dishwashing Soap
- Xerox Paper
- Canon Postcard Size Photo Paper (Easy Photo Pack E-P50)
- Postage Stamps
- AA Batteries
- Phone Cards
- Visa, Master Card, and AMEX Gift Cards (\$5 - \$10)

## Upcoming Events

**December 14, 2010** ~ Christmas Party at **Chabuca's Steaks & Rotisserie**, 316 W. Nasa Rd 1, Webster, TX 77598, (281) 554-8000, 11 AM.

**January 9, 2011** ~ **Susie Araya, Play Day, Painting on Fondant**, 1 to 5 PM at Larry's Arts & Crafts. This play day is full, so if you have not signed up, you will need to persuade Susie to schedule a 3<sup>rd</sup> Play Day.

**February 20, 2011** ~ **Lori Gust, Play Day, Beginning Cake Sculpting** (a cupcake cake), 1 to 5 PM at Larry's Arts & Crafts.

**February 26-27, 2011** ~ **Austin TX, That Takes the Cake**, [www.thattakesthecake.org](http://www.thattakesthecake.org)

**March 27, 2011** ~ **Harlingen TX, Sugar Belles of South Texas' Day of Sharing**, <http://sugarbelles.webs.com/>

**April 3, 2011** ~ **Winnie TX, Southeast Texas Cake Club's Day of Sharing**, <http://www.icingtexas.com/>

**April 30-May 1, 2011** ~ **Dallas TX, North Texas Cake Show**, <http://www.sugarwonders.com/>

**July 2011** ~ **Austin TX, Capital Confectioners Day of Sharing**, [www.capitalconfectioners.com](http://www.capitalconfectioners.com)

**July 2011** ~ **Pearland TX, Pearland Cake Society Day of Sharing**, [www.pearlandcakesociety.com](http://www.pearlandcakesociety.com)

**September 11, 2011** ~ **Cake Decorating Extravaganza**

## November Events

We have 133 members, and 100 active members. We had 29 people at the November meeting.

**Bonnell Templet** demonstrated a gum paste teacup. The demonstration was excellent, and Bonnell sent me a detailed handout to share with you. Thank you, Bonnell.

## For Sale

**Retta Pryor** would like to sell a Cricket Expression, never used (she just can't figure this machine out)..comes with original needle and needle used for cake cutting. Includes unopened package of two 6" x 12" mats, Storybook font cartridge, Celebrations font cartridge, Plantin Schoolbook font cartridge, Baseball, Wedding, and Disney font cartridges. For more information, call (832) 457-5004 or (281) 576-2876 or [cakesbyretta@gmail.com](mailto:cakesbyretta@gmail.com)

**Fondant sheeter for sale.** It's a Somerset Model CDR-600F that creates sheets up to 30" wide. Purchased at ICES convention last year. Have only used about 4 times. Will sell for \$4,500 and buyer has to come pick it up. For more information, check this website: <http://208.112.72.13/dough-fondant-sheeter-cdr-600f.shtml>. Call **Sandy Cook**, (979) 236-5213, [sangail3@yahoo.com](mailto:sangail3@yahoo.com)

## Committees for 2011 Cake Decorating Extravaganza

Committee	Members	Deadline
Demonstrations	Kathy Brinkley, Heather Campbell, Martha Hickman, and Mary Nicholas	February meeting
Vendors	Kathy Brinkley and Phillipa Jenkins	April meeting
Donations/raffles/goodie bags	Marissa Beltran and Casey Marchan	April meeting

All committees are open to anyone who would like to help. If you would like to work with one of these committees, please let us know.

## Suggested Play Days

At the November meeting, there was some discussion about subjects for Play Days. These were mentioned:

- Rice Krispies – how to work with them
- Air Brushing
- Stenciling

If you are interested in these play days OR have other suggestions, please email [helen@osteenjewelry.com](mailto:helen@osteenjewelry.com), and we will bring it up at the January meeting.

## 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 Party	Christmas Party
January	Angie Blackmon	Celia Diaz
February	CJ Clay	Melissa Karabanoff
	Eunice Estrada	
March	Melissa Karabanoff	Martha Hickman (Bows & Textures)
	Sandra Hughes	
April	Nikki Banjoko	
	Maria Moreno	
May	Ruby Ott	
	Alice Lopez	
June	Elizabeth Hunt	
July	Imelda Duran	
August	Guadalupe Ochoa	
	Susie Araya	
	Hermelanda Garcia	
September	Edit Faris	
October	Martha Hickman	
	Bonnell Templet	
November	Leigh Bryant	
	Mary Nicholas	
December	Christmas Party	Christmas Party

## 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>
December	Christmas Party	Christmas Party
January		
February	Elizabeth Hunt	
March		
April		
May		
June		
July		
August		
September	Edit Faris	
October		
November		
December	Christmas Party	Christmas Party

## Birthday & Anniversary Wishes

**Happy Birthday** to **Mattie Ausbrooks** (January 8<sup>th</sup>), **Kyla Myers** (January 9<sup>th</sup>), **Blanca Magana** (January 8<sup>th</sup>), **Cindy Dugas** (January 9<sup>th</sup>), **Debra Lawson** (January 11<sup>th</sup>), **Guadalupe Ochoa** (January 12<sup>th</sup>), **B J Sorrels** (January 19<sup>th</sup>), and **Marissa Beltran** (January 29<sup>th</sup>).

**Happy Anniversary** to **Tammy & Richard Budziak** (January 4<sup>th</sup>), **Kevin & Mattie Ausbrooks** (January 8<sup>th</sup>), **David & Elizabeth Hunt** (January 8<sup>th</sup>), **Gabriel & Guadalupe Ochoa** (January 16<sup>th</sup>), and **Larry & Barbara Hawkins** (January 19<sup>th</sup>).

## 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
Parliamentarian	Casey Marchan	<a href="mailto:caseysdelights@yahoo.com">caseysdelights@yahoo.com</a>	(832) 978-9447

## ICES Scholarships

As a way of promoting the art of cake decorating, ICES awards one or more annual scholarships to applicants deemed most likely to develop and promote the art form. These scholarships are open to anyone in financial need, interested in furthering their knowledge of sugar art and sharing that knowledge with others. Scholarship applications should be mailed to the Scholarship Committee Chairman to be postmarked no later than January 15th for that year's award. Scholarship applications are available online at [http://ices.org/education/\\_nebk\\_scholarships.html](http://ices.org/education/_nebk_scholarships.html). If you have any questions, please email [Helen@osteenjewelry.com](mailto:Helen@osteenjewelry.com)

## Member News

Richard and **Tammy Budziak's** twin boys celebrated their first birthday November 30<sup>th</sup>. They were 3 months premature.

**Reid Colin Budziak** weighed 1 pound 14 ounces at birth, but he was the first one to go home after 108 days in ICU.

**Ross Tanner Budziak** weighed 2 pounds, 10 ounces, but he spent almost a month more in the hospital before he was released.

Everyone wanted to know what kind of cake I was going to make. I love making cakes but I know cake makers know how time consuming it is. In the end I made cupcakes out of Wilton's silly feet for colorful caterpillars and just managed to finish before they woke up. Better than store bought!

We are now able to introduce new foods into their diet (however they were not fans of their first frosting taste). They are measuring small for their age but doctors are happy with their progress and expect them to catch up by two years. Neither one sleeps much through the night but mom and dad have gotten used to that, (sort of).



We are all looking forward to Christmas out of the hospital and with my brothers home from deployment.

Wishing you a Merry Christmas and Happy New Year.

*Sammy Budziak*

## ICES Conventions

August 4-7, 2011; Charlotte, North Carolina

August 2-5, 2012; Reno, Nevada

August 8-13, 2013; Lexington, Kentucky

## Membership Benefits

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)
- Christmas Party December 14, 2010 at **Chabuca's Steaks & Rotisserie**, 316 W Nasa Rd 1, Webster, TX. 77598, Tel 281 554 8000, 11 AM.
- Play Days held on Sunday afternoon
- Classes sponsored by the Houston Cake Club

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.

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.

## How do you color frosting?

This was the question at the October meeting, and I didn't get it in the newsletter.

- Dissolve the salt first to prevent white spots in colored frosting.
- Use a color wheel to help you get the color you want.
- Buy fondant as close as possible to the color you need, and then add color a little at a time. Knead thoroughly before you add more color.
- Look at the color and try to figure it out. *[Hope that works better for them than it does for your editor.]*
- Use Americolor's color sheet.
- Add a little color at a time, and work with trial and error.
- Color darkens as it sits, so make it ahead of time – preferably the day before – so you can make subtle adjustments as needed.
- Start with premixed leftover icing.
- Better Crocker and Wilton both sell tubes of colored buttercream icing. Buy red or black, and start with that. You won't have to add as much color to get the intense red or black.
- Airbrush to get the color you want.

## What are your favorite holiday cookies?

This was the question at the November meeting:

Chocolate Chip

Shortbread

Sugar Cookies

Belgian cherry cookies

Peanut Butter Cookies

Peanut butter cookies with chocolate chips on top

Mexican Wedding Cookies

Pecan tarts

Christmas cutout cookies

Praline crackers

Neiman Marcus cookies

Pecan toffee bars

Ginger molasses cookies

Chocolate covered Oreos

Linzer cookies

Ginger snaps

White chocolate macadamia nut cookies

Walnut cookies

German gingerbread

Fruit cake cookies

Sand tarts

## Pecan Toffee Bars

1	package	Yellow cake mix
1	Stick	Butter, softened
1		Egg, beaten
		FILLING
½	Tsp	Vanilla extract
1		Egg
1	Can	Sweetened condensed milk (not evaporated)
6	Ounces	Toffee bits (6 Heath Bars, 1.4 oz ea), broken into small pieces
1	C	Pecans, chopped

Preheat oven to 350 degrees.

Combine the cake and butter, mix well with a fork. Add egg to moisten. Press into a 13 x 9 greased pan. Bake for 7 minutes.

FILLING: Combine the egg, vanilla and milk, mix well. Mix in toffee and pecans. Pour filling on top of base and bake another 25-30 minutes. Let cool one hour before cutting into squares. Store in the refrigerator.

*Elizabeth Hunt*

## Praline Crackers

		Waverly or Keebler Club crackers
1	C	Pecans, chopped
1	Stick	Butter
1	Stick	Margarine
2/3	C	Sugar

Line large cookie sheet with sides with aluminum foil. Spray with Pam. Line sheet with crackers. Sprinkle crackers with pecans. Put butter, margarine and sugar in saucepan. Cook for 3 minutes after mixture boils. Pour hot mixture over the crackers. Spread evenly with a knife. Bake 12 minutes at 350 degrees. Let cool 1 minute. Remove to wax paper that has been sprayed with Pam. When cool, store in container. Makes a heaping plate full.

*Elizabeth Hunt*

## Rollo de Mango

		<b>CAKE</b>
8		Eggs (separated)
1-1/2	C	All purpose flour
1-1/2	C	Sugar
2	Sticks	Butter or margarine
3	Tsp	Baking powder
2	Tsp	Vanilla extract
		Rind from 1 lime

Preheat oven to 400° F.

Beat butter, sugar, egg yolks, flour and baking powder. Add the lime rind and vanilla. Set aside.

In another bowl, beat the egg whites until it forms peaks, and mix into the other batter with a spatula or spoon until it is well mixed. Pour in the cookie sheet lined with wax paper.

Bake at 400° F for 10 to 12 minutes. Prepare another wax paper to turn it over when it is done. Roll it and let it cool wrapped.

#### **FILLING**

3	Large	Mangos
2	8-oz	Cream cheese
1	C	Confectioners' sugar
1	C	Sour cream

Filling can be made the day before.

Puree 2 mangos in the blender. Beat the cream cheese, sugar, sour cream, and pureed mango. Unwrap the cake and fill the inside with the cream. Roll it back; decorate the top with the leftover cream and the other mango that has been cut in cubes. Put it in the refrigerator until it is ready to serve.

*Eunice Estrada*

### **Sopapilla Cheesecake**

2	8-oz	Cream cheese
2	8-oz	Refrigerated crescent dinner rolls
1	C	Sugar
1	T	Vanilla or almond extract
½	C	Margarine or butter, melted
½	C	Cinnamon sugar (add 1 tbsp cinnamon to 1/2 c sugar)

Using a 9 x 13 baking pan, unroll one package of refrigerated crescent rolls and line the bottom of the pan. Flatten.

Mix together the cream cheese, sugar and extract. Spread over the crescent rolls.

Unroll the other can of crescent rolls and place on top of cream cheese mixture.

Pour one stick of melted butter or margarine over the top and sprinkle with about ½ cup of the cinnamon sugar mixture.

Bake at 350 degrees for 30 minutes. Serves 12-20.

These sweeties puff like sopapillas and are great for breakfast or as a change from coffeecake.

*Twez Shewmake*

## Gumpaste Teacup Tutorial



### TOOLS:

Cellboard or equivalent  
Small rolling pin  
Small palette knife  
Paring knife or scissors  
Pastry cutter (optional)  
Gumpaste (GP)  
Cornstarch dusting puff (CS)  
Cup and saucer set

### SAUCER:

Roll out a 1/8" thickness of gumpaste large enough to cover the saucer. Lay the saucer facedown on the GP and cut around it about 1/4" larger than the saucer. Turn the saucer over and dust well with CS making sure not to leave any clumps as that will cause "dimples" in your GP when dry.



Pick up the GP and place onto the dusted saucer. Use your fingers to smooth the paste making sure to get the indentation in the center of the saucer imprinted onto your paste. When your paste is smooth, cut around the outside edge of the saucer with a knife or scissors. Smooth the edges with your fingers. You can smooth the edges with fine grade sand paper after it is completely dry. Now set this aside to dry. Periodically turn piece over and dust w/CS.



After about 2-3 days turn both saucers over with the bottoms up – GP saucer on top. Leave for a couple of days for the bottom to dry.

**CUP:** Roll a ball of GP about the size of a lemon making an effort to get it as smooth as possible. Dust the entire ball and interior of the cup w/CS.



Use the end of something small and round (I use the small Wilton rolling pin) to start a hole in the GP that will become the "bowl" of the cup. Push down on the top (on what will be the bottom of the cup) to thin the paste



Remove the GP from the pin and with your fingers start enlarging the opening and stretch the paste up and out forming a rough cup shape. Dust the outside of the GP and place into the teacup.



Start at the bottom of the cup and using your fingers start pushing and stretching the paste up the side of the cup. This will thin the paste as you go. You can feel the thickness of the paste with your fingers so just continue to push and stretch it up the side until it feels thin enough.





Periodically turn the cup over and let the GP fall out into your hand. You can wad up a piece of plastic wrap or paper towels and place inside the cup before doing this and it will help hold the shape of the cup. If the paste is sticking to the cup just gently keep easing it away from the cup until it releases.. If you get any tears or holes just push the paste together and rub it gently until it is repaired



When you feel the paste is thin enough, take a small ball of GP and use it to gently polish the inside of the cup. Trim around the top edge with a small knife or scissors.

Tip the GP out of the cup one final time and apply CS to the outside and return it to the cup to dry. Remove the GP cup at least once a day and dust the outside of the piece and return it to the cup to continue drying. After a couple of days gently stuff some plastic wrap or paper towels into the GP cup and turn it out of the other cup and let it sit upside down for a couple of days. The longer the pieces dry the less likely they will break when you are handling them.



#### **CUP HANDLE:**

Roll out a rope of GP to the desired thickness. Form into whatever shaped handle you want for your cup. It can be left rounded or can be flattened depending on the look you want to achieve.

Flatten the two spots where the handle will be attached to the side of the cup so it will be easier to attach. Make sure the top and bottom of the handle are aligned such that it will adhere appropriately to the cup shape you chose to use. This will need to dry for a few days.

**CUP BOTTOM:**



Roll a small rope of GP forming it into a circle and glue to the center of the cup bottom.

**OR**

Form a flat, circular disk of GP and glue that to the bottom of the cup. Indent the center with a ball tool. This is probably the easier method.



While the GP disk or circle is still soft, turn the cup right side up and place a level across the top of the cup to make sure it is sitting level. Leave the cup like this for at least a day to make sure it dries level.

If you want a fluted base, you can use a Dresden tool or small ball tool and make indentations around the base of the cup (with the cup in an upright position) while the paste is still soft.





A simple decoration is to sponge 3 shades of one color family around the outer edge of the cup and saucer.

You can then embellish the cup, saucer, handle, and base with gold highlighter diluted in vodka or lemon extract. An easy way to do this is to set the cup/saucer on an elevated turntable, load a round brush with the gold paint, hold the brush against the edge of the cup/saucer and turn the turntable slowly as you paint the edge.



You can also decorate the bottom inside or the outside of the cup with a small cut-out flower or two, if you desire, or paint a flower on the inside or outside of the cup or however you choose to decorate your creation.

To assemble use melted white chocolate to attach the handle to the side of the cup making sure it is aligned vertically. I would recommend also using the chocolate to secure the cup to the saucer as this will help keep your cup from being accidentally damaged.



When the cup is completely decorated and assembled you can use super pearl dust diluted in vodka either brushed on or airbrushed over the entire piece (I suggest airbrushing if possible). You could also use confectioner's glaze spray to give your piece a nice shine.

*Bannell Templet*

# Baking for a Cause...

When: Last Friday of Every Month



## VOLUNTEERS NEEDED!

Iced Capades Cakery is an organization dedicated to providing birthday cakes and cupcakes free of charge to children in shelters throughout the Houston area. This is a recurring monthly event. We are currently working with FOUR large shelters and are growing to SIX very soon. We are in dire need of additional volunteers/donors for the growing need of our community. This is only a once a month event (usually the last Thursday of the month).

**For more info, please contact:**

Allison Nguyen  
[www.icedcapadescakery.com](http://www.icedcapadescakery.com)  
[icedcapadescakery@gmail.com](mailto:icedcapadescakery@gmail.com)  
832-566-5518