



The Batter Splatter Newsletter

January 2013

Volume 9 Issue 12

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Meeting is January 22nd at 10 AM

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

Lori Gust will demonstrate FMM's Tappits. There are quite a few sets of Tappits, alphabets, numerals, and various decorations. [Here is a link](#) to all of FMM's tappits. Lori makes this look so easy, and the Tappits have so many uses.

President's Message

I hope everyone had a Happy Christmas and a Wonderful New Year.

With our new year I hope you will try to attend our meetings as often as possible.

I would like this to be "A Year of Sharing & Changing"!! Each month I would like for all of us to "share" something that deals with baking or decorating. We can all "share" in different ways. If you cannot attend a meeting, do your best to send Helen an article for the newsletter. It can be a special recipe, a pattern or an article on decorating or baking. Anything that excites you, others will enjoy.

As you attend meetings bring your photo albums or individual pictures. We all enjoy pictures of decorated cakes.

As we visit and share information about decorating we are not thinking about how something we say may help others. But it will. I think we would all be surprised to know how far information travels.

I have been decorating over 30 years. Wilton put out a pattern book once a year. Other than that patterns for cakes were hard to find. My teacher had a friend draw several patterns for us. Last year I had someone bring me a pattern they thought I would like to share with my students. This pattern turned out to be one of those I was given in my early years of decorating.

Pass things on. You never know how far they will travel or who they will help.

Change. What would you like different at the meetings? Many of you have asked for change at the meetings. Now it takes working together for this to happen.

Change will come about if it is practical. Think about it and let me know as you have ideas.

We can discuss ideas and see what we can make work for everyone's enjoyment.

Happy Decorating.

Pat Wiener

Meeting Agenda

Open – Welcome everyone

- Introduction and welcome guests

Minutes – Secretary

- Read
- Approve

Treasurer's Report; current membership total

- Read
- Approve

Pass around monthly sign-in book

Send around *demo, refreshments, question/tips & portfolio/pictures*

Thanks to January demo and snack folks

Next month our demonstrator will be:

Old Business:

- Christmas Party
- Schedule play days
- Any other???

New Business

- Vote on raffle prizes for Cake Decorating Extravaganza, 2013
- Vote on payment for website hosting
- Appreciation Luncheon for Larry's at the February meeting
- Any other???

Raffle

Membership Dues

All memberships expire January 31st, and your discount cards expire on that day.

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

If you do not renew by January 31st, this will be your last newsletter.

If you pay online before January 18th, I will bring your new card to the January meeting.

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
January		Lori Gust (Tappits)
February	Appreciation Luncheon for Larry's	
March	Cruz Guzman	
April	Sandra Hughes; Melissa Karabanoff	
May	Ruby Ott	Melissa Karabanoff
June	Elma Vega	"Garage Sale"
July		Pat Wiener
August		
September	Susie Jahn	
October	Shar Baker	
November		
December	Christmas Party	Christmas Party

Upcoming Events

February 3, 2013 ~ Texas ICES Area IV Day of Sharing at the KOA Campground, 19785 Highway 105 West, Montgomery TX 77356. **James Roselle**, sugar artist and Food Network Star, will be there. **Jessie Lopez, Earlene Moore, Ruth Rickey**, and **Ximena Sempertegui** will round out the fabulous lineup. Other demonstrators will be announced. **Kathy Brinkley** is the ICES Area IV alternate representative. Contact her if you have questions, Cakekat@aol.com. There are cabins on the property to rent. Just call ahead to book with Jan Modgin, (936) 582-1200. Let them know you are with the Texas ICES group.

March 17, 2013 ~ Fort Worth Sugar Artist Cake Club, Fort Worth, TX Day of Sharing. Contact Char Lanzarotti (817) 293-5103 for more information.

April 27-28, 2013 ~ North Texas Cake Show. Save the date.

May 5, 2013 ~ Frosting Creators of San Antonio Day of Sharing. Save the date

September 8, 2013 ~ Extravaganza, Houston Cake Club. Save the date

December Events

We 117 members, and 94 active members. We had 31 people at the Christmas party. We thoroughly enjoyed the lunch and the fellowship. We missed those that could not attend.

We raffled off the 5-quart Kitchen Aid mixer, and Beth Vaughan was the very happy winner. The raffle brought in \$225, which we donated to the Ronald McDonald House.

I am inserting the thank you card we received for the \$225 raffle proceeds. The thank you letter will be the last page of this newsletter.



There were so many items brought to the Christmas lunch, they would not all fit in **Sandra Hughes'** car. I volunteered to go with her, so we could load everything in my van. We met at Larry's, reloaded my van, and headed downtown.



Sandra had called Wednesday to let them know we would be there Thursday morning. After everything was unloaded, the receptionist offered to give us a tour of the common areas downstairs.



Breakfast and dinner are furnished for the families. But if there is something that the family would like to prepare, there are six kitchen pods available for them to use. Each family is assigned space in one of the refrigerators.

There are 50 rooms available, each with 2 queen-sized beds. All the linens are furnished, but the families are expected to wash the linens and maintain the rooms. Washers and dryers are available free of charge.

The families are charged \$25/day to help with the utilities and staff. I asked if the insurance companies would pay that, and she said some will, and some won't. If a family does not have insurance or Medicaid, there are churches that will pick up the tab. People are not turned away because they are unable to pay.

She showed us a game room that is used by the teenagers. There is a television there. During the day, that room is used as a classroom.

There was another play area for small children. There was a beautiful little play house, and assorted toys. There were two outside play areas with tricycles and other riding toys, as well as playground equipment.



These gingerbread houses were made by the residents. Sandra said last year there were lots of gingerbread houses in the downstairs common area.

There was a Christmas shopping area for those families that cannot go home for Christmas. In that room were gifts for the parents and the children. The parents go in and pick gifts for the children, and the children are taken in at a separate time to pick out gifts for each other and for their parents. The staff wraps the selected items.

We saw a closet where they had all kinds of travel-size items that had been donated. Often a family comes to the Medical Center, not knowing they will be there for an extended period of time.

Little bags are prepared when the family takes the child for treatment. They have bottles of water and energy bars, chips, pretzels, candy, etc., so the family doesn't have to purchase these items at the hospital.

Decorate Cupcakes with the Children

Sandra Hughes and I would like to schedule at least one time during the year to decorate cupcakes with the children. We would take the baked cupcakes, icing, sprinkles, etc., and along with piping bags, spatulas, etc.

Birthday & Anniversary Wishes

Happy Birthday to **Celia Diaz** (February 5th), **Jessica Lopez** (February 13th), **CJ Clay** (February 15th), **Jan Hutto** (February 17th), **Fiorella Pissani** (February 18th), **Sandra Hughes** (February 19th), **Eunice Estrada** (February 21st), **Liz Hunt** (February 23rd), and **Susan Spence** (February 25th).

Happy Anniversary to **Martha & Mark Hickman** (February 7th), **Nani & Dedy Lucardi** (February 14th), **Pat & Sonny Wiener** (February 21st), and **Margaux & Carl Mann** (February 27th).

Twix Bars

2	Packages	Pillsbury Sugar Cookie Dough Mix
14	Ounces	Bag of Kraft caramels
1	Stick	Butter
1	Can	Sweetened Condensed Milk (NOT evaporated milk)
1-1/2	Cups	Peanut butter
12	Ounces	Chocolate chips

Spray jelly roll pan 11 x 14", press out the cookie dough (after mixing per package instructions). Bake at 350° F for 10 – 15 minutes, till golden brown.

2nd layer: Melt caramels butter and eagle brand milk. Pour over cookie dough.

3rd layer: Melt peanut butter and chocolate chips in microwave. Pour on top of caramel mixture.

VERY IMPORTANT: Let each layer completely cool and set before adding the next layer. Otherwise, you will not see the different layers.

This recipe was from the Nebraska ICES Weekend of Sharing, passed to Kansas ICES, and shared at the Missouri Weekend of Sharing. I grabbed it from the Kansas ICES Newsletter.

Helen Osteen

Platinum Blondies

3/4	Cup	Plus 2 tablespoons packed light brown sugar
1	Large	Egg
2	Tsp	Vanilla extract
1	Stick	Unsalted butter, melted
1-1/2	Cup	All-purpose flour
1/2	Tsp	Baking soda
1/8	Tsp	Salt
1	Cup	Chopped pecans, toasted
4	Ounces	White chocolate, chopped, or 3/4 cups of white chocolate chips

Position a rack in the center of the oven and preheat the oven to 325 degrees F.



Lightly butter an 8-inch square baking pan with sides at least 1 1/2 inches high. Using an electric mixer or mixing by hand, beat together the sugar and egg until light and fluffy, about 3 minutes. Add the vanilla and butter and beat to mix well. In a small bowl, stir together the flour, baking soda, and salt and add to the butter mixture, beating until just incorporated. Do not overmix. Using a spoon, stir in the pecans and white chocolate.

Spoon the batter into the prepared pan and use a flat metal spatula or a butter knife to smooth the top. Bake the blondies for 25 to 30 minutes, until the top is dry and golden and a knife inserted in the center comes out with just a few crumbs attached (not wet, but not perfectly dry). Remove the pan from the oven and place on a wire rack to cool. Cut the blondies into 2-inch squares. The blondies can be stored, well wrapped, at room temperature for up to 3 days (these seem to get better as they sit) or frozen for up to 2

months (thaw before serving).

Helen Osteen

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 (4th Tuesday of the month from 10 AM to noon)
- Play Days and/or Mini Classes held on Sunday afternoon
- Classes sponsored by the Houston Cake Club

You must be a member 6 months BEFORE a class starts to be eligible for the member rate.

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

Log on www.HoustonCakeClub.com to access membership and class registration information. We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

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

Angie Blackmon



Angie lost her battle with gall bladder cancer on January 14th.

When she read December newsletter, she called me. She was so disappointed that she could not attend the Christmas party. She had really hoped to be there.

Angie joined the club November 14, 2010, and came to the 2010 and 2011 Christmas parties. She looked forward to our meetings and the monthly newsletter. She attended every event her health allowed.

I will miss Angie and her wonderful smile. She had such a zest for living. Houston Cake Club was blessed to have her share her love of cake decorating with us.

Kathy Brinkley and **Jan Hutto** missed the September meeting so they could help Angie make her daughter's wedding cake.

Susie & Peter Rasmussen

Susie is a charter member of the Houston Cake Club. She doesn't make very many monthly meetings because her job requires her to travel a great deal.

Peter suffered a hemorrhagic stroke on Monday, January 7th. He is presently at St. Luke's Hospital in The Woodlands. He suffered partial paralysis on his right side as well as slurred speech due to the stroke.

He is a hard-working man who makes a simple living as a mechanic. He runs his own "shop".

Even after doctors are able to stabilize his condition, he will need a lengthy rehab and lots of medication.

Please remember both of them in your prayers.

This information was pulled from [Facebook](#).



Ruth Rickey's Top Ten Cake Events

I have been blessed to go to a whole lot of cake events in my decorating career. Decorators always ask for my opinions on “x” show or “y” show. I started thinking that others of you might wonder what I would put on my list of the Top Ten Cake Events. I thought it might be hard to make such a list, but it seemed to fall into place with no real effort. You might have a different list, but this is mine. If a decorator wanted to put together a bucket list of things to do before they die, I would include these ten things. I am not presenting these in any particular order. Number ten is just as important as number one. I will try to explain why I ranked it and give you a fair assessment of each event. Please let me know your thoughts...even if you disagree. And let me know your number – how many have you attended? Did I miss a major event?

Number One: Oklahoma State Sugar Art Show. www.oksugarartists.com. September 28-29, 2013. Tulsa, OK. Long considered the preeminent cake show in the US, this show definitely has the largest prize packages anywhere. I once called it The Super Bowl of cake. It would be closer to call it the Pro Bowl. Over the course of its history, the best of the best decorators have competed there. While the players change from year to year, you will always find some incredibly talented decorators there. The show was covered for four years by The Food Network in specials about the competitors and the event. The raffle ticket prizes for the entrants would make any decorator's mouth water. On the down side, the event is held in conjunction with the Tulsa State Fair. While thousands of people will see your entries, you will not be in an area with just decorators. Cakes have been damaged in the past by the turkey leg eating crowd. One year, a drunk lady in a scooter took out a table full of displays before they could even be judged. While the building is massive, it is often very crowded at the awards ceremony and sometimes hard to hear, due to the ambient noise of the building. There are very few vendors, due to the lack of space. There are amazing free demos, but only one hands on class. The class is usually with a “name” cake professional and will run the two days after the cake show. I participated in this show for about ten years. When I first attended, it was held in a horse barn. The show has grown in size and prestige until it has become one of the “must attends” for many decorators. I was excited to receive a gold medal three times and to place repeatedly in the divisional portion of the show. I always encouraged my employees to attend and paid their entry fees. We took 42 cakes from my bakery one year. A lot of what I know about competing, I learned at Oklahoma.

Number Two: National Capital Area Cake Show. www.cakeshow.org. April 6-7, 2013. Fairfax, VA. This show is the largest show on the East coast. The show is always in private venues, where the public pays to view the cakes. You will only be around people legitimately interested in cake decorating. There will be vendors...great vendors. There are numerous great demos and mini classes. Even better, the best live challenges I have seen at a cake show have occurred here. While it isn't exactly a tv challenge, you will find quality similar to the original Food Network Challenges everyone fell in love with. While you have to pay to watch these challenges, you will be glad you did. The quality of the entries is outstanding. Many of the top decorators at this show either have won at Oklahoma or earned medals there. The prize money isn't like Oklahoma, but is enough to tempt anyone to enter a cake. The divisional competition includes areas not typical in cake decorating circles like pastillage, chocolate and sugar show pieces. If you want the chance to really be around decorators, this is a great show. One of the cool things they do for the general public is to give “cake tours”. Volunteers walk the public around the event, explaining techniques and educating them on how exceptional the sugar art truly is. I have never missed this show. It has grown in size and prestige. In some years, it has

more cake entries than Oklahoma. I was honored to be named to The Sweet Life Hall of Fame at this show. It will always have a special place in my heart.

Number Three: That Takes The Cake Show www.thattakesthecake.org. February 23-24, 2013. Austin, TX. I love this show. I always call it "the fun show". When I first attended, it was fairly small, but this show is now firmly established as one of the three American cake shows you have to attend. The show is at a private venue and, like Virginia, you are only around people who came to see cakes. They promote the show heavily and have a tremendous attendance from the general public. Thousands of people show up to see the cakes. I could not believe the lines. The show has killer demos, mini classes and celebrity classes. You need to take a week to experience everything this show throws at you. Plus, you are in Austin, where the food and music are legendary. The neighborhood of the event may not be super cool, but it features a Chuy's across the street, so you are always assured a good meal. They have a full house of top notch vendors. They celebrate showcakes. Instead of a Wedding Division like numerous other shows, they look for cakes for an event, more like you would see on a tv challenge. I have seen some of the most creative, jaw dropping work in this category. Like at Virginia, everywhere you turn, there is another cake celebrity. If you get high on cake, this is one of your Meccas. My absolute favorite thing that they do is reserved for the children who enter. They do not select first, second and third. Instead, each child's cake receives an award...Best Cake For Under The Sea, Best Use of M&Ms, Best whatever that celebrates one element of that child's work. The ribbons at this show are actually medals, placed around your neck. I normally am in tears watching these children receive their medals with the most joy filled faces ever. I know that they are building the future generation of cake decorators through this program. I work never to miss this show and it replaced Oklahoma as the favorite for my bakery. My girls would pack up their cakes and a few of us would make the drive to Austin.

Number Four: ICES Convention, www.ices.org. August 8-11, 2013. Lexington, KY. ICES is the International Cake Exploration Society. There are thousands of members from all over the world. Each year, they hold a national convention in a different city. The convention is in July or August each summer. Many of us feel like Convention is a family reunion. Each convention features the most impressive room of vendors I have seen outside of the NEC. There are vendors from all over the world with products you've never been able to buy before. It is intoxicating your first year! The vendors and authors plan to debut products there to maximize their exposure. There are hundreds of demos at an incredibly low price for registered attendees. You can watch Mike McCarey build a stand, James Roselle make a flower and a British royal icing expert like Christine Flinn pipe extension work. There are some bilingual demos offered each year. For the last few years, ICES has also offered hands on classes. The teachers supply everything and the classes are only \$75. You can get two hours of instruction from folks like Nick Lodge, Susan Carberry and Norm Davis. You can watch or participate in a live cake challenge. The one thing that really draws people in, is the cake room. On a good year, there can be over 1000 cakes from every part of the world on display. It is a sharing only show, so no one has to worry about being judged. The inspiration in that room is dazzling. People pay just to go see the cakes. There are lots of other things at Convention, from certification testing, to awards, to elections, to celebrating with friends at the annual banquet. There is always a friend waiting for you at ICES.

Number Five: Cake International (the NEC), www.cakeinternational.co.uk. November 8-10, 2013. Birmingham, England. This show has been called the NEC for years by many of us in America. Its proper name is Cake International. The show hosts tens of thousands of people daily...who are there just to see the cakes and shop from the vendors. The event often sells out and there is sometimes a line waiting for people to leave so new people can

go in. Incredible. This show has become so popular that it has expanded to Manchester and London, with other countries to follow. The vendor portion is outstanding and you have the opportunity to shop from suppliers and authors that you could not find at other events. There are demos, but not as many as at ICES. There are touching tables where you can learn to work with different types of mediums like gumpaste and fondant. But the thing that always draws my attention is the incredible sugar art entries. The cake competition is outstanding and the level of work is often very high. There are displays from colleges, guilds and branches where cake decorating is taught. I have spent hours photographing the cakes during my two visits. This, for me, is the real reason to attend this show.

Number Six: Cake Camp, www.cakecamp.com. July 19-21, 2013. Las Vegas, NV. Held every other year, this is a must for many decorators. Over the course of three days, there will be hundreds of hands on classes with many of the best teachers in the industry. People fly in from all over the world to study for one glorious weekend in beautiful Las Vegas. People save up for a year to take as many classes as they can schedule. The event is now held at the Green Valley Ranch Resort in Henderson, NV. This resort is nice and has the comfiest beds! I never had a bad meal there...and I don't like anything! The vendor room rivals that of the Virginia and Austin shows and has something for everyone. The majority of the teachers provide everything you need for the class. You just show up and create. Since you are in a popular destination spot, there is always something to do when you are not taking a class. But seriously, most of the folks forget to sleep and eat because they take so many classes! There are always new classes and techniques debuted at this event. I have been lucky to teach at Cake Camp for a number of years and have to say that it is incredibly well run and supported. Add this to your bucket list.

Number Seven: ICES Day of Sharing (DOS), www.ices.org. Check for your state chapter. There are ICES chapters all over the world. Some chapters meet once or twice a year and some meet every couple of months. These are normally one day events where you pay a registration fee to come and see 4-7 demonstrations on sugar art techniques. Some states even do hands on demos. The chapter either includes lunch in the fee or people bring covered dishes to share. I have attended events as small as 12 and as large as 200 plus. This is a great time to meet people in your area and build a network of resources. Some shows have vendors and you can buy those tools you've been needing. Some chapters have Weekends of Sharing, which offer you the chance to take classes or attend numerous demos for a small charge. Missouri has one of the biggest of these that I have attended. ICES is an invaluable resource and you only get the most of your membership if you attend the DOS. Non-members are welcome, but pay a slightly higher registration fee. Many chapters bring in a featured "name" decorator to headline the DOS. It is often the least expensive way to get to learn from these folks.

Number Eight: Regional Cake Show. See the list in my Newsletter and specifics mentioned below. I feel like there are The Big Three cake shows (Oklahoma, Virginia and Austin), but there are also some absolutely wonderful smaller shows. I call them regional shows, because they typically draw in a more local crowd. Some of these definitely have people enter from outside the region, but just haven't grown as large as the Big Three yet. I made a list of the cake shows I have attended over the years and was stunned to find that I had attended 23 different cake shows over the years. This year, I will be attending at least two new (to me) shows. I am hoping to make it to every show in the US before I am done traveling. I also hope to attend more international shows to expand my world view of the sugar art industry. The benefits of these shows is that it is a great place to get your feet wet. There are not as many entrants, so decorators often feel less intimidated. These shows still do the cool things; don't be fooled by me calling them regional. They have hands on classes, demos, live challenges and great prizes. Many have vendors and make it a weekend

of fun. I highly, highly recommend these shows. We have lost one Regional Show this year (The Art of the Cake in Ohio) and have another that has to take 2013 off (KC CakeFest). I constantly update my list of shows and events in my newsletter. Here are the ones I know about:

Feb. 8-10 – Denver Cake Show – Colorado
Feb. 16 & 17 – Connecticut Cake Show – Hartford, CT
Feb. 23 – Panhandle Cake CRUMBS Show – Cantonment, FL
Mar. 2-4 – Mike Elder’s Cake Fest - KC, MO – on hold...plan for huge show in 2014
Mar. 8-10 – Cake International - Manchester, England
Mar. 9-10 – Garden State Cake Show – NJ
Mar. 16-17 – San Diego Cake Show – SD, CA
Apr. 12-14 – Cake International - London, England
Apr. 27-28 - North Texas Cake Show – Dallas, TX
Apr. 27-28 – Washington State Cake Show – Everett, WA
May 5 – Kentucky Cake Show – Kentucky
July 13 – Quota’s Icing on the Cake – Shreveport, LA
July 20-21 – Florida ICED Cake Show, Ocala, FL
Aug. ?? – Cove County Cake Show – Bedford, PA
Sep. 5 – West Tennessee Sugar Artists Sugar Art Show
Sep. ? – Sweet Treats Cake Competition – NJ
Sep. 27-29 – River City Cake Show – Omaha
Oct. 6 – CNY Cake Show – Ithaca, NY
Oct. 19-20, 2013 – Great American Cake Show – Maryland
Oct. ?? – Cake Decorators of Tidewater Cake Show – Va. Beach
Oct. 26? -Montreal Cake Show – Canada
Nov. ? – White Rose Cake Show and PA DOS – York, PA
Nov. ? – National Gingerbread Competition – Asheville, NC

Did I miss your show? Send me a link and I will include it in all my Newsletters!

Number Nine: Mini Class Event. See the list in my Newsletter and specifics mentioned below. I have to confess that I don’t know if Cake Camp was the first mini class event, but it seems to be the most widely known. It is not, however, your only choice for the opportunity to study with a bunch of teachers. Most of the mini class events are held biannually, but you should check each web site to see their schedule. I have taught at or attended most of these events. The general schedule is classes on Friday, a banquet Friday night, classes all day Saturday and then a shorter class day on Sunday. These are incredibly well run, organized events and offer the best and most affordable choices for classes in bulk. These are the ones I know about: Florida Mini Classes, Cake Love Vancouver, Oregon Sweet Retreat, Branson Cake Retreat, Michigan Mini Classes, Daytona Florida Mini Classes. I love the mini class environment. You meet people from all over. You can shop from vendors. You get to really hang out with your sugar friends, often in cool locations. Find the one easiest for you to attend and start saving.

Number Ten: Local Cake Club Meeting. Check with supply shops in your area or ask around on Facebook. One of the great things about my travels is that I have gotten to attend local cake club meetings in Odessa, Dallas, Vancouver and Louisiana. Sometimes the group is tied to a cake supply shop. Sometimes, it is a group of sugar friends who decide to start a support group. These groups meet every month or two. They may have a yearly fee or a meeting fee. These groups usually do member driven demonstrations and sometimes prepare cookies or cakes for charity. They become your local lifeline! These are the people who can loan you a pan or cutters, step in to help if you have an emergency and can refer

business to you when they are booked. I always wished for one in my area. Maybe someday.

Conclusion. You may not be able to make it to all these events, but even my husband agreed that it is a good list. Remember, you have a lifetime of sugar to explore. You don't have to make it to everything on my list and you sure don't have to make it in one year! This is more of a life goal of events that will all make you a better decorator. How many have you attended? What did I miss? Which is your favorite?

<http://sugarzen.wordpress.com/2013/01/11/ruths-top-ten/>

NOTE: Nicholas Lodge posted Ruth's list on Facebook, along with his note: I found this list that I think you will enjoy! This is a list of the top 10 cake events, compiled by Ruth Rickey. Ruth has taken a great deal of time to put this together, and input her thoughts into each show listed. There is some really good information here. Thank you Ruth!

Helen Osteen

Play Days Requested

Sugar Veil
Sugar Bottles
Topsy Turvy Cakes

Airbrush (May 20, 2012)

Modeling Tools

Modeling Chocolate (November 4, 2012)

Animal Figures (December 2, 2012)

Ganache (September 23, 2012)

Stenciling
Cricut
Tropical Flowers
Cookie Cutters
Luster Dust
Buttercream Transfers
Stringwork

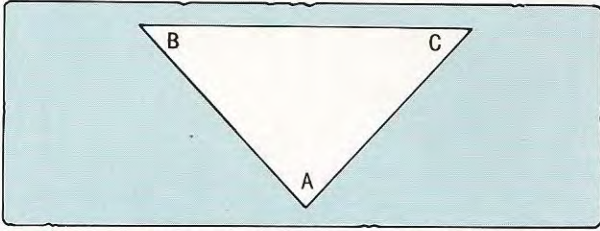
Officers

Office	Office	Email Address	Phone
President	Pat Wiener	patbwiener@letsdecoratecakes.com	(713) 962-5478
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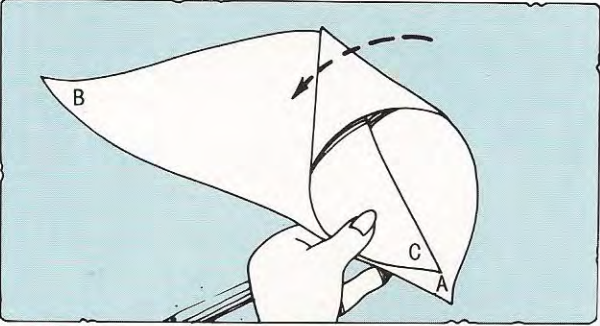
ICES Conventions

August 8-11, 2013 Lexington, Kentucky
July 31 – August 3, 2014 Albuquerque, New Mexico
July 23-26, 2015 Omaha, Nebraska
August 4-7, 2016 Mobile, Alabama

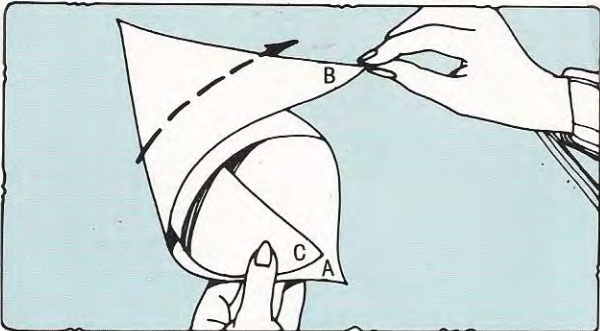
How to make a parchment paper cone



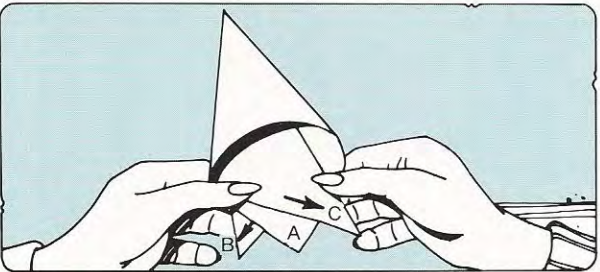
1. Lay your parchment triangle flat in front of you with the smallest point (A) at the bottom.



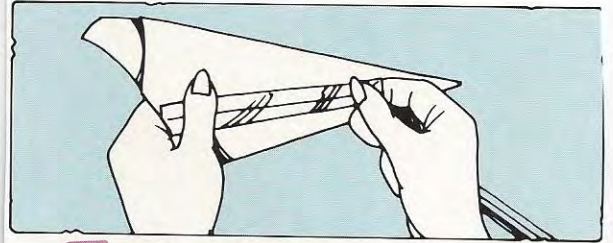
2. Curl C up and under, bringing it toward you until points A and C meet. The curled edge from C should lie on top of the edge between A and B, as the drawing shows.



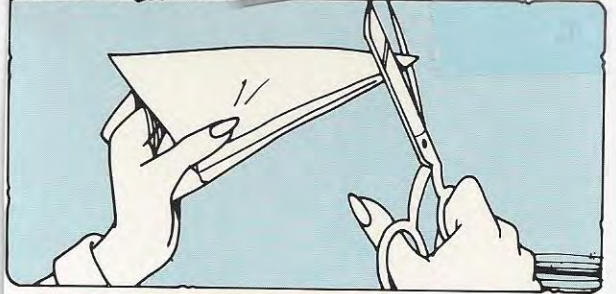
3. Hold points C and A together with your left hand while you pick up B with your right. Wrap B around to meet points A and C in the back forming a cone.



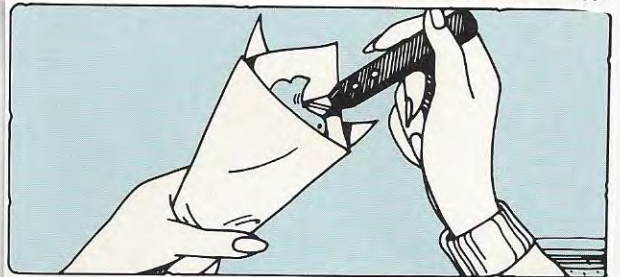
4. Now hold the cone with both hands, thumbs inside, and slide B and C in opposite directions to make the "W" as shown.



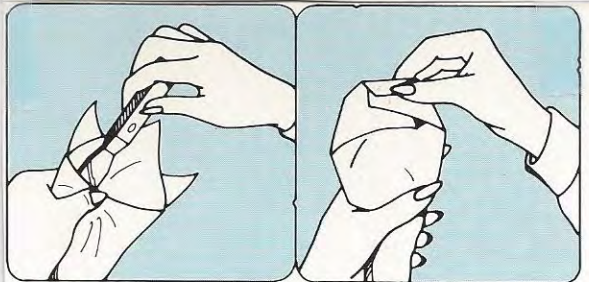
5. To secure the shape of the cone, tape it along the edge — just as we've illustrated. Now make 5 to 10 cones to get the hang of it. You will be able to use them later. It's a good idea to have an ample supply of cones on hand before each decorating project. That way you don't have to interrupt your work to make up new ones.



6. Now you're ready to prepare your cones for filling. First, cut off the tip with your scissors — about $\frac{1}{2}$ " to $\frac{3}{4}$ " — depending on the size of the tube. Then drop your tube in place. (Note: Don't cut off too much. If you do, your tube could pop out of the end while you're working).



7. To fill with icing, use your spatula to carefully spoon it in — no more than $\frac{1}{2}$ full.



8. Hold the cone on the outside between your thumb and fingers. Then pull the spatula out of the cone, using the cone and your fingers to squeeze off the icing. Finally, fold the top two edges down. Then roll the top down until the cone is tight. This gives you a compact and comfortable cone to grip...and prevents the icing from coming out the wrong end when you squeeze.



HOUSTON

Sharing the strength of our home

December 20, 2012

Ms. Helen Osteen
Treasurer
Houston Cake Club
2502 Esther Ave
Pasadena, TX 77502-3239


Dear Ms. Osteen:

Houston's Ronald McDonald House would like to thank you for your donation of **household supplies, pantry foods and snacks**. Your generosity will ensure that the on-going mission of our House to provide families with a critically ill child a *home away from home* while they undergo treatment at a Texas Medical Center member facility will continue.

RMH offers these families a warm, caring environment where they can share their concerns: a place where families interact with each other to find inspiration and strength; where they cheer each other's small victories over illness in their perseverance to overcome cancer, heart disease, or a life threatening disease.

The support of dedicated friends like you has allowed RMH to fulfill this mission since 1981. We want to thank you for your continued support and invite you to join us as together we continue to make our House a Home for the thousands of families who pass through our doors every year. Together we will touch the lives of countless more children and their families as they continue their journey to healthy futures.

It is on behalf of the children and their families that we sincerely thank you for your thoughtful gift.

Sincerely,

Matt Woodard
Director of Operations


Maricela Carrera
Operations Coordinator

*Please retain this letter for tax purposes
To verify that no goods or services were provided in exchange for your gift.*

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Philip Tenenbaum
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Executive Director

Leslie Bourne





The Batter Splatter Newsletter

February 2013

Volume 10 Issue 1

Houston Cake Club, PO Box 891473, Houston, TX 77289

Phone: (281) 733-6080 Fax: (877) 261-8560

www.HoustonCakeClub.com email: info@HoustonCakeClub.com

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

Meeting is February 26th at 10 AM

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

Helen Osteen will demonstrate Rolled Buttercream. This is a fabulous medium to work with, and it great for so many things. Come check it out.

We will 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, and plastic ware. When Larry's folks are finished, we get to snack on what's left. Last year the food was delicious. And don't forget to bring your recipe to go in the March newsletter.

We are planning a "gadget" demonstration. If you have something you want included, please email Helen@osteenjewelry.com. If you don't know the name of it, bring it to the meeting so we can add it to the list.

President's Message

Our new year is quickly passing. It seems like yesterday was Jan. 1, 2013 and here we are ready to attend our second meeting of the year.

Try to attend as many meetings as possible. Each month we have a wonderful demonstration by one of our club members. No matter how much we know there is always something new to learn.

Helen is going to start our February meeting with something new. Our demonstration will be a combination of demonstration and hands-on work. You will not want to miss this, so be on time and enjoy working with Rolled Buttercream.

This and MORE will be enjoyed by everyone attending the February meeting. Hope to see you there.

Pat Wiener

Meeting Agenda

Open – Welcome everyone

- Introduction and welcome guests

Minutes – Secretary

- Read
- Approve

Treasurer's Report; current membership total

- Read
- Approve

Pass around monthly sign-in book

Send around *demo, refreshments, question/tips & portfolio/pictures*

Thanks to February demo and snack folks

Next month our demonstrator will be [Eunice Estrada](#).

Old Business:

- Schedule play days
- Schedule cupcake or cookie decoration with McDonald House children
- Any other???

New Business

- Any other???

Raffle

Birthday & Anniversary Wishes

Happy Birthday to [Marilyn "Twez" Shewmake](#) (March 13th), [Daisy Acuna](#) (March 18th), [Tina Belden](#) (March 20th), [Roxana Sharp](#) (March 26th), [Lena Fonkert](#) (March 31st), [Alice Lopez](#) (March 31st), and [Margaux Mann](#) (March 31st).

Happy Anniversary to [Susana & Victor Goffi](#) (March 11th), [Ellen & James Smith](#) (February 17th), and [Kathryn & Bruce Carmichael](#) (March 27th).

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
February	Appreciation Luncheon for Larry's	Helen Osteen & Pat Wiener; Rolled Buttercream Hands-On Demo
March	Diane Knox; Guadalupe Ochoa	Eunice Estrada
April	Sandra Hughes; Melissa Karabanoff	Hands-On Demo
May	Ruby Ott	Melissa Karabanoff, "Angelia the Mouse" "Garage Sale"
June	Elma Vega Rocio Gonzalez	
July	Migdalia Nunez Hermelanda Garcia	Pat Wiener
August	Bonnell Templet	Hands-on Demo
September	Susie Jahn	Beth Vaughan
October	Shar Baker	Lori Gust
November	Maricela Vilchis	Rocio Gonzalez
December	Christmas Party	Christmas Party

Upcoming Events

March 10, 2013 ~ Stenciling Play Day, Kathy Brinkley & Pat Wiener, Larry's Arts & Crafts, 1 pm to 5 pm. \$10 for members and \$15 for nonmembers.



There will be a supply list for this Play Day, and Helen will send it out as soon as possible.

March 17, 2013 ~ Fort Worth Sugar Artist Cake Club, Fort Worth, TX Day of Sharing. Contact Char Lanzarotti (817) 293-5103 for more information.

March 24, 2013 ~ Pearland Cake Societe's Day of Sharing. Demos by: Mary Carmen Del Rio, Brian Stevens, Susie Araya and Shelley Plunkett.
<http://www.pearlandcakesociety.com>

April 7, 2013 ~ Icing a Cake with Buttercream Play Day, Lori Gust, Larry's Arts & Crafts, 1 pm to 5 pm. \$15 for members and \$20 for nonmembers. There will be a supply list, including a real cake.

April 27-28, 2013 ~ North Texas Cake Show. Save the date.

April 28, 2013 ~ Simple 2-tier Wedding Cake Play Day, Lori Gust, Larry's Arts & Crafts, 1 pm to 5 pm. \$20 for members and \$25 for nonmembers. Lori will supply a support system for the each student. There will be a supply list.

May 5, 2013 ~ Frosting Creators of San Antonio Day of Sharing. [Bronwen Weber](#) (Sculpted Eagle Cake), [Carolyn Wanke Mangold](#) (All-American Cowboy Boots), [Dawn Parrott](#) (TBD), [Patti Wright](#) (Thinking Outside the [Cookie] Box), [Sidney Galpern](#) (American Picnic) www.frostingcreators.com

September 8, 2013 ~ Cake Decorating Extravaganza, Houston Cake Club. Save the date

January Events

We ended 2012 with 117 members, and 94 active members. For 2013, we have 58 members, and 34 active members.

We had 28 members at the January meeting. [Lori Gust](#) demonstrated Tappits. Thank you, Lori.

Lori's Demo, Tappits, Etc.



Leftover fondant may be a little dry and is usually easier to work with for cutting.

For fresh fondant, add a little cornstarch or tylose. You should be able to slide the rolled out fondant across your work area.

Confectionary Arts tylose works well with the high humidity in our area.

Fondant with tylose is easier to work with, and is not as brittle as gumpaste when the piece is dry.

Fondant should be slightly thinner than the depth of the cutter you are using.

When you roll it out, if it is a little "squishy," leave it on the work area to dry a little. You can roll out another piece to work with, leave it to dry, and go back to the first piece.

Tappits come in a variety of designs – lots of different letters and numbers in a large selection of sizes: block, script, funky, etc.

Use the Tappit to measure the fondant. Cut the work piece into a strip the width of the Tappit. Push on the Tappit where the support is – not inside the actual cutter design. Then scrub back and forth on the work surface.

Turn the Tappit over, and rub back and forth over the letter with your thumb to make sure the cut is clean. Make sure you can easily see the detail of the outline.

If the fondant is too thick, you won't get a clean cut.

If the fondant is too thin, you won't get a good impression if there is embossed detail.

Whack it on the table close to the piece you want to eject. Put on foam to dry.

If the piece is very thin and narrow (like the screwdriver Lori showed us, loosen the item with a toothpick or a hat pin. Then whack it against the table to release.

Remove the center of large letters to keep them from flying all over the room when you whack the Tappit against the table.

Some designs may have a center you may want to keep. For the piece on the left, Lori did not press quite as hard, so it did not cut through. That embossed only. If you want to use the inside of the piece, press hard enough to cut through, but separate the outside piece and save the inside.



Cut out your pieces ahead of time. Put on a cake board in a Ziploc® bag and put in the freezer. If you want to put more than one cake board in the bag, separate them with wax paper or parchment paper.

What is better: the refrigerator or freezer? If you put them in the freezer, they are not as flexible when you need to put them on the cake. You are able to put delicate pieces directly on the cake as soon as you take them out of the freezer. The refrigerator tends to dry them out. The freezer keeps them soft enough to put on the side of a cake, or the edge of a cake.

When you are ready to put the pieces on your cake, use a fine mist sprayer. Lori uses an empty I Can't Believe It's Not Butter!® spray bottle that has been washed with soap and water.

If you missed Lori's demo or my notes make no sense, Alan Tetreault (Global Sugar Art) has an excellent Utube video on how to cut out letters and numbers with Tappits.



JEM strip cutters are great for cutting stripes for the side of a cake. They are 7" long, so if your cake is 4" tall, that gives you a 3" overhang. The strip cutters come in 5 different sizes.

<https://www.youtube.com/watch?v=hERhCed6dWo>

Next Lori demonstrated several Clikstix by Windsor Tooling Company. They have the added benefit of a built-in ejector. Simply place onto your fondant, press and cut, then eject.



The blossom cutter set has many pieces. Once you have cut out the design, turn it over and press the design with your thumb as you did with the Tappits. Remove the outer area (uncut fondant). Turn back over and press the back piece to release the flowers.

Clikstix makes a butterfly design, letters, etc.

ICES Conventions

August 8-11, 2013	Lexington, Kentucky
July 31 – August 3, 2014	Albuquerque, New Mexico
July 23-26, 2015	Omaha, Nebraska
August 4-7, 2016	Mobile, Alabama

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 (4th Tuesday of the month from 10 AM to noon)
- Play Days and/or Mini Classes held on Sunday afternoon
- Classes sponsored by the Houston Cake Club

You must be a member 6 months BEFORE a class starts to be eligible for the member rate.

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

Log on www.HoustonCakeClub.com to access membership and class registration information. We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

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

Play Days Requested

Buttercream Transfers
Cookie Cutters
Cricut
Icing a Cake with Buttercream (April 7, 2013)
Luster Dust
Modeling Tools
Stenciling (March 10, 2013)
Stringwork
Sugar Bottles
Sugar Veil
Topsy Turvy Cakes
Tropical Flowers
Wedding Cake, simple 2-tier (April 28, 2013)

Airbrush (May 20, 2012)
Animal Figures (December 2, 2012)
Ganache (September 23, 2012)
Modeling Chocolate (November 4, 2012)

Officers

Office	Office	Email Address	Phone
President	Pat Wiener	patbwiener@letsdecoratecakes.com	(713) 962-5478
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Jan Hutto	pookie48@sbcglobal.net	(281) 370-6000
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218
Parliamentarian	CJ Clay	cashinclay@aol.com	(281) 847-3172

Imperfections on Fondant Covered Cakes

Preventing Imperfections

1. Before covering a cake with fondant knead it very well. The warmth of your hands will help soften the paste.
2. When rolling out fondant use as little powdered sugar or cornstarch as possible. Excess amounts dry out the paste which can cause small cracks, also known as "Elephant skin".
3. Roll out the amount of fondant needed. Taking too long to roll out fondant will cause small cracks.
4. When using too much fondant the weight will cause the sides to stretch causing small cracks at the top edge.
5. When working with darks colors try not to use powdered sugar or cornstarch. This can dull the paste. Dark colors can be cleaned if needed by using a large flat brush and small amounts of gin, vodka or everclear.
6. When possible use shortening on the rolling mat. This will help keep the fondant softer a little longer.
7. Once fondant has been applied to a cake use fondant smoothers to obtain a smooth, even finish. Use the palm of your hand on the edges only. Body warmth will help smooth away some of the stretch marks. If using both hands to smooth the cake you will leave finger prints in the side.

Covering up Imperfections

1. If there is a better side use it as the front
2. Arrange decorations so they hide any imperfections.
3. Arrange leaves from Gum paste flowers to cover small marks. Add more leaves if necessary
4. Use small dots to cover the imperfections.
5. Use Cornelli lace, creating an abstract design over the affected area.
6. When possible use ribbons, trims and dragees.
7. Small butterflies help hide imperfections.
8. Lightly sprinkle cake surface with finely crushed Edible Glitter or Disco Dust.
9. Make a soft fabric from fondant and drape where needed.
10. Cut out shapes with plaque cutters.
11. Create a design on Wafer paper or sugar paper. Apply over damaged area.
12. When appropriate small Hearts & Stars can be used to cover damage on a cake.

These are just a few ideas to help you when problems arise. Use your imagination and I am sure you will be able to come up with many more.

Pat Wiener

Pearland Cake Society 2013 Day of Sharing



When: March 24th, 2013
Where: San Jacinto College
8060 Spencer Hwy
Pasadena, TX 77505

Mary Carmen Del Rio

Brian Stevens

Susie Araya

Shelley Plunkett

FEATURING

FEATURING



www.pearlandcakesociety.com



The Batter Splatter Newsletter

March 2013

Volume 10 Issue 2

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

Phone: (281) 733-6080 Fax: (877) 261-8560

www.HoustonCakeClub.com email: info@HoustonCakeClub.com

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

Meeting is March 26th at 10 AM

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

Eunice Estrada will demonstrate how to achieve rounded corners on your cakes. The cake on the left has whipped icing, and the cake with flowers is covered with buttercream.



President's Message

The world of Cake decorating is changing every day. There is a world of knowledge out there and many ways to find it.

In the early years of cake decorating if there was something you wanted to know how to do, you struggled and figured it out on your own.

Now we have Utube.

And for those like me who do better with hands-on training we are now able to find classes offered by different clubs and cake decorating stores.

And now we also have cake decorating clubs where you can visit and learn from talking to others.

Cake clubs offer a lot for decorators. Try to attend meetings when you can. You will always learn something.

Happy Decorating.

Pat Wiener

Meeting Agenda

Open – Welcome everyone

- Introduction and welcome guests

Minutes – Secretary

- Read
- Approve

Treasurer's Report; current membership total

- Read
- Approve

Pass around monthly sign-in book

Send around *demo, refreshments, question/tips & portfolio/pictures*

Thanks to March demo and snack folks

Next month our demonstrator will be [Beth Vaughan](#).

Old Business:

- Schedule play days
- Schedule cupcake or cookie decoration with McDonald House children
- Any other???

New Business

- Any other???
- Set the date for the 2014 Cake Decorating Extravaganza so we can publish on Photo Frost's calendar.

Raffle

Birthday & Anniversary Wishes

Happy Birthday to **Juania Rone** (April 3rd), **Traci Bell** (April 14th), and **Kimberly Dukes-Warren** (April 30th).

Happy Anniversary to **Michelle & Jay Pope** (April 4th), **B J & Kenneth Sorrels** (April 21st), **Kyla & Chip Myers** (April 22nd), and **Ronnie & James Bochat** (April 30th).

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	Diane Knox; Guadalupe Ochoa	Eunice Estrada
April	Saint Sepulveda Melissa Karabanoff	Beth Vaughan
May	Ruby Ott	Melissa Karabanoff, "Angelia the Mouse"
June	Elma Vega Rocio Gonzalez	GARAGE SALE
July	Migdalia Nunez Hermelanda Garcia	Pat Wiener
August	Bonnell Templet	Susan Shannon
September	Susie Jahn	Beth Vaughan
October	Shar Baker	Lori Gust
November	Maricela Vilchis	Rocio Gonzalez
December	Christmas Party	Christmas Party

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Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218
Parliamentarian	CJ Clay	cashinclay@aol.com	(281) 847-3172

February Events

For 2013, we have 95 members, and 82 active members.

We had 32 members at the February meeting. **Helen Osteen and Pat Wiener** conducted a hands-on demo, featuring rolled buttercream.

Upcoming Events

March 24, 2013 ~ Pearland Cake Societe's Day of Sharing. Demos by: Mary Carmen Del Rio, Brian Stevens, Susie Araya and Shelley Plunkett. Will be held at San Jacinto College Main Campus, 8060 Spencer Hwy, Pasadena, where the Houston Cake Club's Cake Decorating Extravaganza was held last year. <http://www.pearlandcakesociety.com>

April 7, 2013 ~ Southeast Texas Cake Club Day of Sharing. [Sylvia Wilson](#) (Pulled Sugar), [Pat Daigle](#) (Buttercream Techniques), [Yvette Humbert](#) (Battenburg Lace), [Mignonne Bakker](#) (Brush Embroidery). \$35 prepaid. Will be held at Winnie Stowell Community Building, 335 Park St, Winnie, TX. www.icingtexas.com

April 15, 2013 ~ Louisiana Day of Sharing to be held at Targill's, Opelousas, LA.

April 21, 2013 ~ Icing a Cake with Buttercream Play Day, [Lori Gust](#), Larry's Arts & Crafts, 1 pm to 5 pm. \$15 for members and \$20 for nonmembers. There will be a supply list, including a real cake.

April 27-28, 2013 ~ North Texas Cake Show, Richardson Civic Center, 4511 W Arapaho Rd, Richardson TX 75080. General admission \$5 per person or \$8 for a weekend pass. **Demonstrators include [Ruth Rickey](#), [Peggy Tucker](#), [Norman Davis](#), [Lauren Kitchens](#), and [Bronwen Weber](#).**

April 28, 2013 ~ Simple 2-tier Wedding Cake Play Day, [Lori Gust](#), Larry's Arts & Crafts, 1 pm to 5 pm. \$20 for members and \$25 for nonmembers. Lori will supply a support system for the each student. There will be a supply list.

May 5, 2013 ~ Frosting Creators of San Antonio Day of Sharing. [Bronwen Weber](#) (Sculpted Eagle Cake), [Carolyn Wanke Mangold](#) (All-American Cowboy Boots), [Dawn Parrott](#) (TBD), [Patti Wright](#) (Thinking Outside the [Cookie] Box), [Sidney Galpern](#) (American Picnic) www.frostingcreators.com

June 25, 2013 ~ Garage Sale at the monthly meeting. Start getting your things together. You will need to put a tag with your name and the sale price. This event can be great if everyone participates. This garage sale is open to everyone, not just members. If you know someone that is a cake decorator, be sure to tell them about the garage sale.

August 31 to September 7, 2013 ~ Debbie Brown's classes. You must be a member for 6 months to qualify for member rates. Member rates are \$110 per class or \$395 for all 4 classes. You may pay half down, with the balance due July 31st. No refunds after July 31st. Class pictures are on the next page. **Our classes are 51.25% booked as of March 17, 2013.**

Classes	Remaining	Remaining
Teddy Bear	10	11
Kittens	7	11
Babies	10	10
Couch	9	10

September 8, 2013 ~ Cake Decorating Extravaganza, Houston Cake Club. Save the date. [Debbie Brown](#) will be our lead demonstrator.

September 28-29, 2013 ~ Oklahoma State Sugar Artist Show, Tulsa, OK.



Teddy Bears, August 31st & September 4th
Debbie will teach all 3 of the teddy bears in a 1-day class.



Kittens, September 1st & September 5th
Debbie will teach 2 kittens and the cushion in a one-day class.



Crying Babies, September 2nd & September 6th
Debbie will teach 2 babies on the cake (1 of each) in a one-day class.



All too Much, September 3rd & September 7th
To make this a 1-day class, Debbie will not be able to teach all the children.



Debbie Brown is a successful cake decorator, demonstrator, tutor and author of cake decoration and sugarcraft specializing in cake sculpture and modeling. She is the UK's bestselling author of character and novelty cake books and has authored many titles.

Debbie focuses much of her time travelling extensively teaching her specialist skills in carefully structured workshops ensuring all students reach their potential with patience and encouragement. She also demonstrates her skills and is a respected judge at specialist cake shows and competitions and is an accredited member of the British Sugarcraft Guild.

Learn to make the adorable figures, novelty, and sculptured cakes and cakes from her terrific books:

Favourite Character Cakes
Lovable Character Cakes
Fairy Tale Cakes
Party Cakes
Cakes for Men
Saucy Cakes
50 Easy Party Cakes
Cartoon Cakes
Magical Cakes
Enchanted Cakes
Wallace & Gromit Cakes

Naughty Cakes
Seriously Naughty Cakes
Xtra Naughty Cakes
Hot Cakes
Enchanting Magical Cakes
Easy Party Cakes
Dream Wedding Cakes
Baby Cakes
Gorgeous & Gruesome Cakes
Children's Character Cakes

Debbie taught here in 2004, 2006, 2008, 2010, and she is returning in September 2013.

Class will begin at 9:00am, end around 4:00pm with a break for lunch. Lunch is provided. Supply lists will be sent to registered students.

Member rates: Classes are \$110 per day, or \$395 for all 4 classes.

Nonmember rates: Classes are \$165 per day, or \$495 for all 4 classes.

You may pay a 50% deposit, with the balance due by July 31st.

No refunds after July 31st.

We accept **PayPal**. www.houstoncakeclub.com

For more information, contact Helen Osteen (713) 204-3218 or email helen@osteenjewelry.com

Make **check** payable to - **Houston Cake Club, and mail to** Helen Osteen, 2502 Esther Ave, Pasadena, Texas 77502-3239

A limited number of books will be available to students.

Chicken Spaghetti

1	Pkg	Spaghetti
1	Pound	Raw chicken breasts (boneless, skinless)
1	Can	Cream of chicken soup
1	Can	Ro*tel®
16	Ounces	Velveeta® cheese

Boil chicken until done. Remove from water; cut into small pieces and set aside.

Boil spaghetti in chicken water.

In separate pot, mix Ro*tel® and cream of chicken soup on the stove. Cut up Velveeta® and add to Ro*tel® mixture. Stir until melted.

When cheese is melted, add chicken and spaghetti. Mix well.

Fannie Soileau

Bobbie's Hush Puppy Recipe

4	Cups	Self-rising flour
4	Cups	Yellow corn meal
1	Tsp	Baking powder
1	Bunch	Green onions, sliced thin
1		Bell pepper, chopped
		Garlic seasoning
		Salt, red pepper to taste
		Jalapenos (optional), chopped
		Tony's seasoning
3		Eggs
1	Can	Cream style corn

Combine all dry ingredients and vegetables and mix thoroughly by hand. Add creamed corn and water to cornbread batter consistency, a little thicker. Drop by spoonful into hot grease.

Pat Daigle

7-Up Pound Cake

3	Sticks	Salted sweet-cream butter
3	Cups	Sugar
5		Eggs
1	Tsp	Lemon extract
3	Cups	All-purpose flour
7	Ounce	Bottle 7-Up (lemon-lime flavored soda)

Preheat oven to 350° F. Grease and flour tube or Bundt cake pan. Cream butter with sugar; add eggs one at a time, beating well after each addition. Add lemon extract and continue beating until blended. Add flour and 7-UP alternately, beating after each addition. Bake at 350° F for 1 1/2 hours, or until cake tests done.

Let cake set for 3-5 minutes before turning out of pan.

For a real treat, try eating a slice of cake with cool whip topping and strawberries. Other toppings taste great too.

Tip: This cake travels really well. The longer it sits, the moister it gets. It can sit out over a week+ and still taste great.

Ellen Smith

Gail's Strawberry Salad

1	Large	Strawberry Jell-O®
2	Cups	Boiling water (dissolve)
		Frozen strawberries (little box)
1	Can	Crushed pineapple (small can)
		TOPPING:
1	Envelope	Dream Whip
8	Ounce	Cream cheese
2	Tbsp.	Powdered sugar

Dissolve Jell-O® in boiling water. Add frozen strawberries and crushed pineapple. Refrigerate Jell-O® until firm.

Whip Dream Whip according to package directions. Mix in cream cheese and powdered sugar. Mix and spread on top of firm Jell-O® and sprinkle with nuts.

Pat Daigle

Oatmeal Cake

1-1/2	C	Boiling water
1	C	Rolled oats
1	Cup	Brown sugar
1	Cup	White sugar
1/2	Cup	Shortening
2		Eggs
1-1/3	Cup	All-purpose flour
1	Tsp	Baking soda
1/2	Tsp	Salt
1	Tsp	Cinnamon
		FROSTING
6	Tsp	Melted butter
1/3	Cup	Half and half or evaporated milk
1	Cup	Coconut
1	Cup	Brown sugar

Pour boiling water over oats and let stand 20 minutes. Cream together sugars and shortening. Add well-beaten eggs. Sift together flour, soda, and cinnamon and add to creamed mixture. Then add to oats. Bake in an oblong pan or 9 x 13" pan for 45 minutes at 350° F.

Cook frosting in a saucepan on the stove for approximately 5-7 minutes, until a little thick, but not runny. Pour on top of cake.

Kathy Brinkley

Almond Paste Cookies

3/4	Cup	Unsalted butter
4	Ounces	Almond paste
1	Cup	Sugar
1	Large	Egg
1		Egg yolk
1	Tsp	Almond extract
2-1/2	Cups	All-purpose flour
1	Tsp	Baking powder
1/2	Tsp	salt

Preheat oven to 350° F. In a large bowl, cream the butter, sugar, and almond paste with the mixer's paddle attachment (if it has one) for 2 minutes. Stop and scrape the bowl. Cream the mixture for an additional minute. Beat in the whole egg, the yolk, and the almond extract. Beat until the liquid is well-combined and absorbed.

Sift together the baking powder, salt and flour. Add flour mixture, 1 cup at a time, to the creamed butter and sugar mixture. Mix thoroughly after each addition. Blend in the last cup of flour by hand. The dough will be stiff.

Divide the dough into 2 balls. Wrap one ball with plastic wrap until ready to use. On a parchment covered cookie sheet, roll out the other ball 1/8th inch thick (the thickness of a nickel). Dip cookie cutters in flour before each use. Be sure to cut cookies the SAME size. Leave 1-1/2 to 2 inches of space between each cookie. This will help them bake and brown more evenly.

Bake for 6 to 8 minutes or until the edges of the cookies just begin to brown lightly. Let cookies rest on cookie sheets until ready to use or put on a hand towel to cool. The hand towel will absorb the moisture that would have formed if cooled on a cooling rack.

NOTE: this dough can be rolled out right away or stored in the refrigerator for at least 2 weeks. It can be frozen for up to 2 months.

This cookie DOES NOT have an overwhelming almond flavor. For a chewier cookie, add up to 1 ounce more almond paste.

Pat Wiener

Edible Easter Eggs with a Surprise Inside

6	Cup	Rice cereal
4	Cup	Mini marshmallows
3	Tbsp	Butter
		Medium-to-large-sized plastic Easter eggs

Make the regular rice cereal treats. In a microwave-safe bowl, melt the butter and the marshmallows on high for three minutes, stirring at two minutes. Stir until smooth.

Pour the rice cereal and mix together until the rice cereal is well coated.

Wash the plastic Easter eggs and dry. Spray butter spray lightly on the insides of the eggs.



Stick little chunks of rice cereal on the inside edges of the egg. Using your thumb, pat the inside edges firmly so the rice cereal becomes smooth and firm.

Don't make the rice cereal layer too thin or the egg won't retain its shape. To retain the shape of the egg, make sure the layer is thick enough and firm enough.

Repeat to the other half of the plastic egg. Close the egg tightly.

Open the egg and take out the rice cereal egg. Gently open the rice cereal egg and put candy of your choice inside the egg.

Close the egg together.

Gently push down on both sides of the egg to close off any gaps in between.



Allow to dry a little, and then return to the plastic shell if you want to "hide" the eggs.

Use without the plastic shell to serve on a plate inside.

Taken from www.sheknows.com

Helen Osteen

Easter Eggs

2	Pounds	Powdered sugar
1/4	Pound	Margarine, softened
8	Ounce	Package cream cheese
2	Tsp	Vanilla extract
12	Ounces	Peanut butter
1	Pound	Flaked coconut

4 Cups Semisweet chocolate chips
2 Tbsp. shortening

In a mixing bowl, combine sugar, margarine, cream cheese and vanilla extract. Divide the batter in half and place each half of the batter in a bowl on its own. Stir peanut butter into one of the bowls and coconut into the second.

Using your hands, mold the dough into egg-shapes and arrange the forms on cookie sheets. Place the eggs in the freezer until frozen.

Once the eggs have frozen, melt the chocolate and shortening in the top of a double-boiler. Dip the eggs into the chocolate until coated. Place the eggs on wax paper lined cookie sheets and return to the freezer to harden. After the chocolate has hardened the eggs can be kept in the refrigerator.



NOTE: If you want a butter pecan filling, use Watkins Butter Pecan flavoring and about 1/2 cup of well chopped pecans for a third of the filling mixture.

<http://allrecipes.com/recipe/easter-eggs/>

Easter Egg Ideas

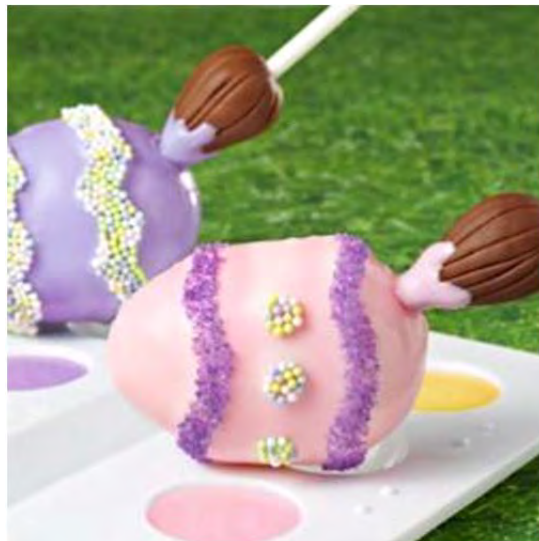


Tie Dyed Easter Egg Cake Pops: make basic cake ball pops and shape into egg shape. Dip the end of your stick into melted Candy Melts and insert stick in chilled pop. Place pops on parchment-covered cookie pan or sheet & chill at least 2 hours until set.

Melt several colors of Candy Melts separately. Dip egg cake pops in melted white candy. Drizzle color onto egg cake pops while melted white candy is still wet. Gently tap egg cake pops until dripping stops. Chill until firm, 5 to 10 minutes.

Paintbrush Easter Egg Cake Pops: Make petite egg cakes or egg-shaped cake pops. Melt white Candy Melts. Use candy colors to tint portions pink and violet. Dip egg cake pops in melted candy. Chill until set. Use melted candy in cut parchment bag to pipe swirl lines and dots on petite egg cakes. Immediately cover with nonpareils and/or colored sugar. Chill until set.

Make brushes: Roll $\frac{3}{4}$ " ball of fondant into tear-drop shape and form around end of lollipop stick, leaving 1" of stick exposed. Use a knife to mark bristle lines. Use melted candy in cut parchment bag to pipe dab of candy on fondant. Cover stick and immediately stick in cake. Chill until set.



ICES Conventions

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July 31 – August 3, 2014	Albuquerque, New Mexico
July 23-26, 2015	Omaha, Nebraska
August 4-7, 2016	Mobile, Alabama

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You must be a member 6 months BEFORE a class starts to be eligible for the member rate.

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

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Play Days Requested

Buttercream Transfers
Cookie Cutters
Cricut

Icing a Cake with Buttercream (April 21, 2013)

Luster Dust
Modeling Tools
Stringwork
Sugar Bottles

Sugar Veil
Topsy Turvy Cakes
Tropical Flowers

Wedding Cake, simple 2-tier (April 28, 2013)

Airbrush (May 20, 2012)
Animal Figures (December 2, 2012)
Ganache (September 23, 2012)
Modeling Chocolate (November 4, 2012)
Stenciling (March 17, 2013)

What is Rolled Buttercream?

Rolled Buttercream's taste is very close to regular buttercream and preferred by many. It has a shiny finish, rather than the traditional matte finish seen on rolled icing cakes. Food coloring may be kneaded into it. It is a little more difficult to work with than fondant. Roll out to ¼" thickness.

Rolled buttercream is very soft and breaks easily. You need to roll between two sheets of 12-gauge upholstery vinyl. Remove the top layer of vinyl and lay the rolled buttercream right on the cake.

It goes out of shape and tears easily due to the fact it is very soft.

Because it is soft, it is easier to work with. You can cut off excess rolled buttercream from your cake with your spatula and patch holes as a result of tearing. All you need is your fondant smoother and powdered sugar to smooth it.

Colors extremely well, and it doesn't take much coloring. Works best with paste colors.

Liquid colors will thin the icing, and powdered colors will not dissolve quickly because of the lack of moisture in the icing.

Cakes covered with rolled buttercream can be decorated with royal or buttercream icing.

Try rolled buttercream on a few cakes not for orders first. Keep them for about 24 hours before you cut them.

If you don't like the sheen, rub the icing surface with powdered sugar or cornstarch after the cake is covered.

Painting on rolled fondant: Because of the shortening on the surface of the icing, liquid or paste colors diluted with water or vodka do not work well for painting. They tend to bead up. For a painted scene on a rolled buttercream-covered cake, mix paste or powdered food colors with melted shortening or cocoa butter. Liquid vegetable oil works also but is less resistant to smears.

Impression Mat: You can use an impression mat, but you have to be very careful until it hardens a bit.

Cookies: Roll out on wax paper; cut with the same cutter you used for the cookies. Take away the extra. Pop in the freezer for a few minutes.

Hand-Molded Rose: the icing must be slightly stiffer than for covering a cake. Knead an additional 1 tablespoon powdered sugar per ½ cup rolled buttercream icing. If an extremely realistic rose with thinner petals is desired, more body can be added to the icing by kneading in 2 teaspoon gum tragacanth or other gum and more powdered sugar per pound of prepared rolled buttercream until it reaches the consistency of gum paste. Rolled buttercream can be mixed half and half with gum paste.

Candy Mold Decorations: Before beginning, the mold should be lightly sprayed with vegetable oil spray. If too much is sprayed, it will fill in the details of the mold. Roll a ball of rolled buttercream to fit the mold cavity then roll the ball in powdered sugar. Press the ball into the candy mold, making sure the icing is pressed into the details of the mold. Set the mold in the freezer for 10 minutes or more. Remove the mold from the freezer and tap onto a clean cloth or paper towel.

Piped Rose: Rolled buttercream icing may also be used for piping when the icing is thinned slightly with water. Do not thin the icing too much. The thinned icing should pull away from the sides of the container when stirred. The icing has been thinned too much if a small amount of icing pinched between the fingers will not hold the shape and begins to wilt.

Piped Borders: Traditional piped borders may be made using rolled buttercream that has been thinned. The icing should be slightly thinner for borders than for roses, but it should still pull away from the sides of the container when stirred. Use the decorating tip of your choice to pipe a border. Rolled buttercream icing holds any fine details of the tip.

Hand-Molded Figures: Rolled buttercream is an inexpensive and more forgiving alternative to making figures from marzipan, gum paste, or other mediums. Because of the shortening in rolled buttercream, it stays softer longer, giving you more time to work on forming the figures and adding details. Rolled buttercream should be slightly stiffened by adding 2 tablespoons powdered sugar per one cup of icing. "Glue" together the figure pieces with clear piping gel. If you do not "glue" the pieces together with piping gel, small parts may come loose after a day or so.

Glue: You can make a glue by using equal parts of rolled buttercream and water. Put it in the microwave at 50% power for about a minute. Stir, and if needed, heat a little longer. Scrape any undissolved icing from the outer edges of the container. Once the glue has completely dissolved, store in the refrigerator until you are ready to use. Bring to room temperature before using.

Can I Mix with Other Mediums? For various uses, rolled buttercream icing may be combined in a 50/50 mixture with rolled fondant, candy clay (choc-o-paste, chocolate leather), or gum paste. To fondant, rolled buttercream will add a degree of reparability and a more pleasing taste and texture. Mixed with candy clay, a very tasty icing is achieved. And with gum paste, the rolled buttercream takes on more body and strength for detail work such as flowers and ruffles. Another way to add body and strength to rolled buttercream for flowers, etc. is to add 2 tsp. gum tragacanth or other gum and additional powdered sugar directly to one pound of prepared rolled buttercream icing until it reaches the consistency of gum paste.

Steven Stellingwerf's Rolled Buttercream

1	Cup	High ratio vegetable shortening (may substitute Crisco)
1	Cup	Light corn syrup
2	Pounds	Powdered sugar
½	Tsp	Popcorn salt (fine grain)
3	Drops	LorAnn lemon oil
3	Drops	LorAnn orange oil

Combine all ingredients into the mixing bowl of a heavy duty mixer. Add the ingredients in the order they are listed for best results.

Beat until mixer bogs down, stop and turn out on to a counter top and knead by hand 2-3 minutes making sure all ingredients are thoroughly mixed.

The mixture should not feel sticky at all. If it does, add powdered sugar in small amounts and knead again.

1 recipe will cover a 9" cake and allow a small amount for decorating.

For modeling, knead in ½ cup powdered sugar to 1 cup of rolled buttercream. This will stiffen the icing.

Icing can be stored in the refrigerator for several weeks or frozen for several months. Bring to room temperature before using.

Makes about 3 pounds.

Steven Stellingwerf's Chocolate Rolled Buttercream

1	Cup	High ratio vegetable shortening (may substitute Crisco)
1	Cup	Light corn syrup
½	Cup	Unsweetened cocoa powder
2	Pounds	Powdered sugar (take out ½ cup)
½	Tsp	Popcorn salt (fine grain)
3	Drops	LorAnn lemon oil
3	Drops	LorAnn orange oil

Cream shortening, corn syrup and cocoa together; add flavorings and salt.

Add powdered sugar, 1 cup at a time, until a soft dough forms. When the mixer bogs down, stop and finish kneading by hand.

The mixture should not feel sticky at all. If it does, add powdered sugar in small amounts and knead again.

1 recipe will cover a 9" cake and allow a small amount for decorating.

Icing can be stored in the refrigerator for several weeks or frozen for several months. Bring to room temperature before using.

Makes about 3 pounds.

Vi Whittington's Rolled Buttercream

14	Ounces	Super white candy coating
1/3	Cup	Light corn syrup
1	Cup	High ratio vegetable shortening (may substitute Crisco)
1	Cup	Light corn syrup
1/2	Tsp	Clear butter flavoring
1	Tsp	Clear vanilla
1/2	Tsp	Popcorn salt (fine grain)
2	Pounds	Powdered sugar

Melt coating. Corn syrup should be room temperature. Mix the two together and set aside.

Place shortening and corn syrup in mixing bowl and beat until creamy. Add flavorings¹ and salt and beat until blended. Mix in powdered sugar and blend thoroughly. The mixture will be very stiff.

Turn icing onto work surface and knead in coating mixture (should still be warm) until smooth and well blended.

Wrap tightly with plastic wrap, then in airtight container. Refrigerate for several weeks. Bring to room temperature before using.

Some people prefer the taste of rolled buttercream to traditional fondant. It is sweeter and tastes more like regular buttercream icing. The candy coating in it makes it even more delicious. It is a bit more fragile than traditional rolled fondant as it must be rolled out between 2 sheets of heavy plastic (purchase at fabric store).²

Makes about 4-1/2 pounds.

How do you Test for Readiness?

The icing is too soft if it stretches when pulled apart. Once the icing no longer stretches, gently stroke a portion of the icing with the palm of your hand. If all cracks and marks disappear and the surface appears shiny, it is ready to use. If the cracks do not disappear, the icing is too firm.

If the icing is too soft and sticky, knead in additional powdered sugar, 1/2 cup at a time.

If the icing is too firm, knead in a few drops of water until the proper consistency is achieved.³

¹ You may substitute 3 drops of LorAnn lemon oil and 3 drops of LorAnn orange oil for the butter flavoring and clear vanilla.

² Vi Whittington, *Comprehensive Cake Decorating*. Fort Wayne, Indiana: Country Kitchen Sweet Art, Inc., 2002, page 4.

³ Marsha Winbeckler, *Decorating with Rolled Buttercream Icing*. Kent, Washington: Winbeckler Enterprises, © 1993, page 2.



The Batter Splatter Newsletter

April 2013

Volume 10 Issue 3

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

Phone: (281) 733-6080 Fax: (877) 261-8560

www.HoustonCakeClub.com email: info@HoustonCakeClub.com

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

**Meeting is April
23rd at 10 AM**

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

Beth Vaughan will demonstrate her fondant
cake stand.



President's Message

When we decorate cakes there is one thing they all have in common, some type of written message. "Happy Birthday", "Get Well," etc.

You have worked hard creating a design you can be proud of then you have to write on it.

No matter what your handwriting is like there is now a way to create beautiful writing on a cake.

You can now purchase tools that cut out letters & numbers in Block print, Script, Funky Letter Designs and various other shapes. You can purchase silicone molds that create a beautiful 2D effect.

Now you no longer have to dread writing on a cake.

Pat Wiener

Meeting Agenda

Open – Welcome everyone

- Introduction and welcome guests

Minutes – Secretary

- Read
- Approve

Treasurer's Report; current membership total

- Read
- Approve

Pass around monthly sign-in book

Send around *demo, refreshments, question/tips & portfolio/pictures*

Thanks to this month's demo and snack folks

Next month our demonstrator will be [Melissa Karabanoff](#).

Old Business:

- Schedule cupcake or cookie decoration with McDonald House children
- Discuss location for Cake Decorating Extravaganza
- Any other???

New Business

- Any other???

Raffle

Birthday & Anniversary Wishes

Happy Birthday to **Allison Wiggins** (May 11th), **Rocio Gonzalez** (May 12th), **Michelle Pope** (May 13th), **Heather Campbell** (May 20th), **Susie Araya** (May 22nd), **Gina Marie Rios** (May 27th), **Katherine Dungan** (May 28th), and **Pat Wiener** (May 31st).

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

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
April	Saint Sepulveda Melissa Karabanoff	Beth Vaughan
May	Ruby Ott	Melissa Karabanoff, "Angela, the Mouse"
June	Elma Vega Rocio Gonzalez	GARAGE SALE
July	Migdalia Nunez Hermelanda Garcia	Pat Wiener
August	Bonnell Templet	Susan Shannon
September	Susie Jahn	Beth Vaughan
October	Shar Baker	Lori Gust
November	Maricela Vilchis	Rocio Gonzalez
December	Christmas Party	Christmas Party

Officers

Office	Office	Email Address	Phone
President	Pat Wiener	patbwiener@letsdecoratecakes.com	(713) 962-5478
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Jan Hutto	pookie48@sbcglobal.net	(281) 370-6000
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218
Parliamentarian	CJ Clay	cashinclay@aol.com	(281) 847-3172

March Events

For 2013, we have 101 members, and 83 active members.

Pat Daigle won the March raffle. She was not at the meeting. Raffle tickets had been added for everyone that contributed to the newsletter.

We had 24 members at the March meeting. **Eunice Estrada** demonstrated how to frost a cake with rounded top edges, and showed us a fantasy flower Joshua John Russell demonstrated at the Austin Cake Show.

Upcoming Events

April 21, 2013 ~ Icing a Cake with Buttercream Play Day. CANCELLED

April 27-28, 2013 ~ North Texas Cake Show, Richardson Civic Center, 4511 W Arapaho Rd, Richardson TX 75080. General admission \$5 per person or \$8 for a weekend pass. Demonstrators include **Ruth Rickey, Peggy Tucker, Norman Davis, Lauren Kitchens,** and **Bronwen Weber.**

April 28, 2013 ~ Simple 2-tier Wedding Cake Play Day, Lori Gust, Larry's Arts & Crafts, 1 pm to 5 pm. \$20 for members and \$25 for nonmembers. Lori will supply a support system for the each student. There will be a supply list.

May 5, 2013 ~ Frosting Creators of San Antonio Day of Sharing. Bronwen Weber (Sculpted Eagle Cake), **Carolyn Wanke Mangold** (All-American Cowboy Boots), **Dawn Parrott** (TBD), **Patti Wright** (Thinking Outside the [Cookie] Box), **Sidney Galpern** (American Picnic) www.frostingcreators.com

May 19, 2013 ~ Brush Embroidery Play Day, Pat Wiener, Larry's Arts & Crafts, 1 pm to 5 pm. \$10 for members and \$15 for non-members. There will be a supply list.



June 25, 2013 ~ Garage Sale at the monthly meeting. Start getting your things together. You will need to put a tag with your name and the sale price. This event can be great if everyone participates. This garage sale is open to everyone, not just members. If you know someone that is a cake decorator, be sure to tell them about the garage sale.

August 31 to September 7, 2013 ~ Debbie Brown's classes. You must be a member for 6 months to qualify for member rates. Member rates are \$110 per class or \$395 for all 4 classes. You may pay half down, with the balance due July 31st. No refunds after July 31st. Class pictures are on the next page. **Our classes are 54.4% booked as of April 16, 2013.**

Classes	Remaining	Remaining
Teddy Bear	10	10
Kittens	7	10
Babies	10	8
Couch	9	9

September 8, 2013 ~ Cake Decorating Extravaganza, Houston Cake Club. Save the date. **Debbie Brown** will be our lead demonstrator.

September 28-29, 2013 ~ Oklahoma State Sugar Artist Show, Tulsa, OK.

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Cookie Cutters	Topsy Turvy Cakes
Cricut	Tropical Flowers
Icing a Cake with Buttercream	Wedding Cake, simple 2-tier (April 28, 2013)
Luster Dust	Airbrush (May 20, 2012)
Modeling Tools	Animal Figures (December 2, 2012)
Stringwork	Ganache (September 23, 2012)
Sugar Bottles	Modeling Chocolate (November 4, 2012)
	Stenciling (March 17, 2013)



Teddy Bears, August 31st & September 4th
Debbie will teach all 3 of the teddy bears in a 1-day class.



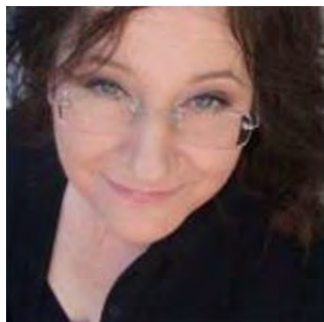
Kittens, September 1st & September 5th
Debbie will teach 2 kittens and the cushion in a one-day class.



Crying Babies, September 2nd & September 6th
Debbie will teach 2 babies on the cake (1 of each) in a one-day class.



All too Much, September 3rd & September 7th
To make this a 1-day class, Debbie will not be able to teach all the children.



Debbie Brown is a successful cake decorator, demonstrator, tutor and author of cake decoration and sugarcraft specializing in cake sculpture and modeling. She is the UK's bestselling author of character and novelty cake books and has authored many titles.

Debbie focuses much of her time travelling extensively teaching her specialist skills in carefully structured workshops ensuring all students reach their potential with patience and encouragement. She also demonstrates her skills and is a respected judge at specialist cake shows and competitions and is an accredited member of the British Sugarcraft Guild.

Learn to make the adorable figures, novelty, and sculptured cakes and cakes from her terrific books:

Favourite Character Cakes	Naughty Cakes
Lovable Character Cakes	Seriously Naughty Cakes
Fairy Tale Cakes	Xtra Naughty Cakes
Party Cakes	Hot Cakes
Cakes for Men	Enchanting Magical Cakes
Saucy Cakes	Easy Party Cakes
50 Easy Party Cakes	Dream Wedding Cakes
Cartoon Cakes	Baby Cakes
Magical Cakes	Gorgeous & Gruesome Cakes
Enchanted Cakes	Children's Character Cakes
Wallace & Gromit Cakes	

Debbie taught here in 2004, 2006, 2008, 2010, and she is returning in September 2013.

Class will begin at 9:00am, end around 4:00pm with a break for lunch. Lunch is provided. Supply lists will be sent to registered students.

Member rates: Classes are \$110 per day, or \$395 for all 4 classes.

Nonmember rates: Classes are \$165 per day, or \$495 for all 4 classes.

You may pay a 50% deposit, with the balance due by July 31st.

No refunds after July 31st.

We accept **PayPal**. www.houstoncakeclub.com

For more information, contact Helen Osteen (713) 204-3218 or email helen@osteenjewelry.com

Make **check** payable to - **Houston Cake Club, and mail to** Helen Osteen, 2502 Esther Ave, Pasadena, Texas 77502-3239

A limited number of books will be available to students.

Committees for 2013 Cake Decorating Extravaganza

Committee	Members	Deadline
Demonstrations	Pat Wiener & Kathy Brinkley	
Demonstrator Gifts		
Donations/raffles/goodie bags	Susan Shannon & Helen Osteen	
Food (Lunch)	Susie Jahn	
Food (Set-up & monitor breakfast & dessert table)		
Ice Chests		
Janitorial		
Put raffle items in gift bags		
Registration & Sell Raffle Tickets	Helen Osteen; Jan Hutto; Sandra Hughes; Melissa Karabanoff	
Restroom Supplies		
Set-up Raffles (Saturday)		
Set-up Tables (Saturday)		
Set-up Sunday Morning		
Signs (put up by 7:30 am & take down)		
Iced Tea for lunch		
Soda & Water		
Sound System		
Stuff Goodie Bags (Saturday)	Hermelanda Garcia, Roxana Sharp, Guadalupe Ochoa	
Tear Down Sunday Night		
Transport raffle items from storeroom	Helen Osteen	
Vendors	Kathy Brinkley	

Eunice Estrada's Demo



Eunice uses whipped topping a lot. She makes fondant embellishments, but tells the customer they made slide. She uses the icer tube and a large offset spatula to smooth the sides of the cake and take off the excess icing.

With the whipped topping, she spritzes with water and smooths again with the spatula. She cuts plastic or acetate from the bubble packages that protect products from theft. You can also use a small plastic cutting sheet.

Spritz again, and then clean the plastic thing each time before using. The whipped topping she uses is Bettecream, which she buys from Sam's Club. She also uses the whipped topping that Larry's Arts & Crafts sells.

Eunice's buttercream recipe is half butter and half shortening. She spritzes with water and smooths the sides first. Then she uses the plastic thing to round the top edge. Then she goes back and smooths the sides again.



Eunice demonstrated a fantasy flower that Joshua John Russell showed at Austin. He used a set of oval cutters.

Make gumpaste by adding tylose to fondant. Eunice makes marshmallow fondant, and uses the Parade brand of marshmallows that Foodtown sells. [Celia Diaz](#) said to shake the marshmallow bag. If they stick together, don't buy them. They are not fresh.



Joshua John used 3 oval cutters: the medium one is the one the petals set on. Then cut out 10-12 petals with the small cutter.

Eunice used round cutters from the Ateco set because she didn't have oval cutters.

Cut petals in half. Ruffle the straight side of the half round. Ruffle all of them; no need to cover the petals.



Begin from the center. You can make these with button molds or center molds. Make sure they have plenty of time to dry.

Eunice used piping gel in the demo, but you can also use gum glue. Attach pre-dried centers. Put the first petal close to the center.

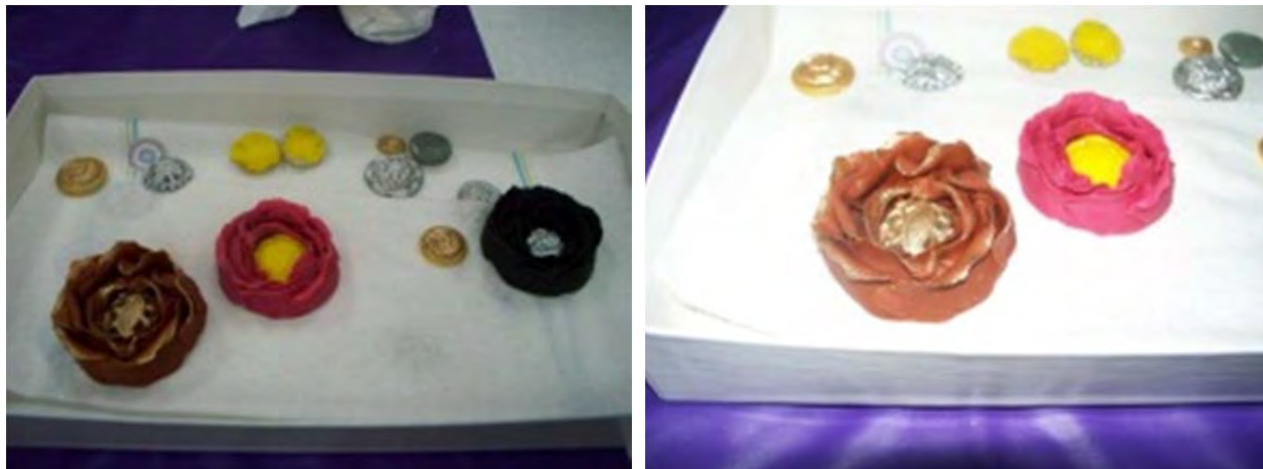
Put $\frac{1}{4}$ " of the second petal under the edge of the first petal. Use a veining tool to give it some movement. Add another row. Make sure the ruffle edge points to the outside.

Use the larger of the 3 cutters and cut the entire flower to clean up the outside of the finished flower. Eunice uses this flower as the center of a bow or where a ribbon meets.

There is a sample of this flower on www.joshuajohnrussell.com and also on thefashioncaker.blogspot.com. He also teaches on www.etsy.com.

Below are samples of completed flowers and predried centers that Eunice brought to the meeting.





Thank you, [Kathy Brinkley](#), for taking pictures of Eunice's demo.

Marshmallow Fondant

1/4	Cup	Vegetable shortening
16	Ounce	Bag of mini marshmallows
1	Tsp	Clear vanilla flavoring
1	Tsp	Clear butter flavoring
2	Tbsp	Water
2	Pounds	Powdered sugar

Grease the inside of a large microwavable bowl with shortening.

Put marshmallows, flavorings, and water into the bowl. Microwave on high for 60 seconds. If marshmallows are completely melted, you're ready to move on. If not, stir and microwave for 30 second intervals, stirring after each, until the marshmallows are completely melted.

Put powdered sugar into a large mixing bowl. Fit stand mixer with dough hook. (If not using mixer, use a wooden spoon)

Add liquefied marshmallow mixture to powdered sugar. Process at low speed until well incorporated, then turn speed up slightly and allow dough hook to "knead" mixture until sugar is fully blended into the liquid.

Turn your fondant out onto work surface that has been dusted with equal parts of cornstarch and powdered sugar. Make sure your hands are dusted as well.

Knead fondant into a loaf. Wrap fondant tightly in plastic wrap and let cool for at least one hour.

Celia Diaz

Coconut Pecan Pralines

2-1/2	C	Sugar
1/2	C	Evaporated milk

1/2	Cup	Light corn syrup
1/2	Cup	Butter or margarine
1	Tsp	vanilla
2-2-1/2	Cup	Chopped pecans
2-1/2	Cup	Grated coconut

Mix all ingredients except coconut, vanilla and pecans in large saucepan.

Bring to rolling boil and boil for 3 minutes.

Kathy Brinkley

Fairy Godmother Cake

3/4	Cup	Sugar
1/2	Cup	Sweet butter at room temperature
8	Ounces	Almond paste
3		Eggs
1	Tbsp.	Grand Marnier
1/2	Tsp	Almond extract
1/2	Cup	Flour
1/4	Tsp	Baking powder

Cream butter and almond paste together, and blend in sugar until evenly mixed. Mix in eggs, one at a time. Blend in Grand Marnier and almond extract. In another bowl, sift flour and baking powder together, then fold dry ingredients into the wet batter. Pour cake batter into a 9" greased and floured pan. Bake about 35-40 minutes at 350° F (cake should be firm on top). Let it cool in the pan for 10 minutes, then turn cake out onto a cooling rack to finish cooling. (The cake may be dusted with powdered sugar, or served plain with a raspberry sauce underneath.)

To make raspberry sauce, combine 1 qt. fresh berries or 12 oz. frozen berries and 3 tbsp. Grand Marnier. Puree in a food processor, then strain to remove seeds. Sweeten with sugar if necessary. This cake serves 8 or 9 (it is very rich).

Vicky Haden, SC; reprinted in the March 2012 ICES Newsletter.

Helen Osteen

White Chocolate Cream Cheese Frosting

12	Ounces	Bakers® white chocolate (12 squares)
8	Ounces	Cream cheese, softened
4	Ounces	Unsalted butter, softened
1	Tbsp.	Fresh lemon juice
2	Tsp	Vanilla extract
1	Tbsp.	Meringue powder
1	Pound	Sifted powdered sugar.

Melt white chocolate in top of a double boiler. In a mixing bowl, beat the cream cheese until smooth and creamy. Gradually beat in the cooled white chocolate until smooth. Beat in butter, lemon juice, and vanilla. Add meringue powder and gradually beat in powdered

sugar until completely incorporated and smooth. Icing will be very thin. Chill for about 1/2 hour to stiffen slightly before frosting cake. Must be refrigerated.

Nan & Deb Schaub - Confectionery Arts Guild Newsletter; NJ; reprinted in the March 2012 ICES Newsletter.

Helen Osteen

Mother's Day Ideas



Ice cake with buttercream icing. Tint 2 pounds of fondant light brown. Roll out into 4" x 27" piece or split into two pieces. Impress basketweave by rolling over once with basketweave rolling pin. Use pastry cutter to cut to exact size of cake. Wrap around cake, attaching with small amount of fresh buttercream if necessary. Press remaining light brown fondant through clay gun to create rope. Twist into handles and attach with small amount of buttercream to create handles. Place rope on top of basketweave all the way around top edge of cake. Roll white fondant very thin and use daisy/sunflower plunger cutter to cut several flowers. Allow flowers to dry in formers and stack two on top of each other in each former. Pipe small dots of yellow buttercream in center of each flower using #2 tip. Tint small amount of fondant light green. Roll out very thin and cut leaves by hand, impress design by using leaf veiner. Place leaves to dry on flower former to create varying shapes. Attach flowers and leaves to cake once hardened (several hours) using small dots of buttercream.

www.countrykitchensa.com

Color fondant various colors and mold butterflies and flowers with candy molds and rolled fondant. To mold you may need to lightly spray the mold with a cooking spray and remove fondant from the mold by pushing a piece of fondant attaching to the fondant in the mold to pull fondant from mold. Mix a bit of lemon concentrated flavor to various colors luster dust to make a "paint" and paint details in the butterflies. Brush sparkle dust over the flowers and butterflies. Set flowers and butterflies aside. They can be made days ahead. Bake a 9"x13" cake and place on a foil-covered board. Thinly ice cake with buttercream



icing. When icing has crusted, brush piping gel over the icing. Knead blue food coloring into the fondant and cover the cake. Pipe bottom border with tip #32. Pipe leaves with tip #352 and stars at the base of the leaves with tip #32. Place butterflies and flowers on the cake. www.countrykitchensa.com



Cover 8" cake with pink rolled fondant. While fondant is still soft use imprinter set to imprint scrolls in side of cake and on top imprint scrolls that form a loose flower bouquet. Use green buttercream with #2 tip to overpipe imprinted scrolls. Use a dot of green buttercream to attach sugar lay-on daisies randomly on top and side of cake. Use green buttercream with #4 tip to pipe ball trim border along top and bottom edge of cake. www.countrykitchensa.com

Prepare cake balls. Chill in refrigerator at least 2 hours. Melt dark green candy coating. It is best to do only three cake balls at a time while leaving the remaining balls in the refrigerator. This keeps the cake balls from getting too soft. Dip stick into melted candy coating and insert into cake ball; let set. Wait until candy is completely firm before dipping the pop into the candy coating. Take one cake ball at a time and dip into melted candy coating; gently tap the stick on the side of bowl to rid of excess chocolate. Place dipped cake ball in the sucker stand to dry. Continue with remaining cake balls. Melt red candy melts for ladybug. Follow the same steps as above for this one. Once the cake balls are dry, you may add your decorations. For the ladybug, use the black candy writer and pipe on a large half circle for the facial area. Before the candy dries completely, add the candy eyes. Add the line down the center of the back and dots for detail. Use a small parchment bag filled with red to add a smile. For the flowers, cut several different colors of daisies or blossoms flowers out of the rolled fondant. Add the flower to the cake balls with a small amount of melted chocolate.



Add the details of your flowers with piping gel.

Take your flower pot or decorative tin and place the candy clay in the bottom. Arrange your cake pops; pushing the sticks into the candy clay. Once all flowers are arranged, cover the candy clay with green sugar pearls or candy decoration of your choice.

www.countrykitchensa.com



Prepare cake for rolled fondant by icing lightly with buttercream. Cover cake with white fondant. Smooth and trim at seams. Use a toothpick to mark a 5-1/2" square centered on cake top. Imprint floral design using medium and small flower cut-outs and medium leaf cut-out. Using rose royal icing and tip 2, pipe zigzag outlines around two petals. Using damp square tip-brush, immediately pull icing toward center of flowers for brush embroidery look. Repeat process, working two petals or leaves at a time to prevent icing from crusting. Pipe tip 2 interlocking c-motion lines at center of each 3-petal flower. Pipe tip 2 outline vines. Pipe tip 2 bead border around square. Using piping gel technique, transfer MOM pattern inside square. Pipe tip 2 lines to fill in pattern. www.wilton.com

Spread green buttercream on top of each cupcake. Roll out red fondant and cut daisy using plunger cutter. Place in flower former. Cut second daisy and place offset on top of first, attaching with a small dot of buttercream. Repeat with orange and pink to create as many flowers as needed. Allow flowers to dry for a while in former. Use dot of buttercream to attach flower to cupcake. Mold yellow fondant daisy centers and attach to flower with a dot of buttercream. Insert skewer into bottom of cupcakes and arrange as desired. Fill pot with rice crispy treats, candy clay or other solid material and use that to hold skewers in place. Fill in space between cupcakes with food safe green tissue paper. www.countrykitchensa.com



Cake Scam

I was contacted by a deaf mute bride for a wedding cake quote via email on 3/10. Her name was Melissa Walker and she wanted a quote for a 3 tier cake for 100 people, plus 200 cupcakes.

After I replied with my quote, she let me know what flavors she wanted and that she would be sending a check for the 20% deposit I requested. She also let me know that she would be sending me the flowers to use as the cake topper as well as the balance due one week before her event, April 13, and that someone else (a professional cake delivery person) would be picking up the cake.

On 3/23, she contacted me again through email that since she was disabled and out of the country til 4/6, a family member was in charge of the financial expenses of her wedding. But, that this person sent out a check to me for the incorrect amount. She asked me to please deposit the check and deduct the amount in full for the cake and send that person back the difference to pay the other vendors. I told her no problem.

On 3/26, she wanted to know if everything was still on. I told her that she was on my calendar but that I had not received any check yet.

On 3/30, I received a Priority Mail envelope from SAN SEBASTIAN, 1705 Monterey Highway, Morgan Hill, CA 95037. Inside the envelope was a check from SAN SEBASTIAN GENERAL PARTNERSHIP from First Republic Bank in San Francisco for the amount of \$1,550.00. Since there was nothing else in the envelope, I had no idea what this check was for. I figured it was some sort of mistake but I would have to deal with it later since it was Saturday afternoon.

On 3/31, I received a text from Melissa Walker from phone number 646-450-2675. She wanted to know if everything was still on and if I deposited the check. That's when I realized that check was from her. I thought it was a bit odd since it was Easter Sunday and rude that she would think I would have time to get to the bank on a Saturday. She asked me again if I deposited the funds and if we could meet on 4/2 for a taste testing. I told her I would be depositing on Monday but that I would have to get back with her regarding the tasting. She replied for me to let her know when I deposit so she could forward me the name and address information of the agent where to send out the difference of the money so they could book the other vendors.

On 4/1, she texted me again asking about the deposit and when I was planning on sending out the difference. She didn't ask me if we were still on for her tasting the next day and I didn't understand her urgency for her REFUND being mailed out since she was going to "see me" the next day. That's when the bells really started going off in my head. I called the bank on the check while Googling on the computer. The bank did say that the SAN SEBASTIAN name on the check had been brought to their attention as fraudulent. I sent them a picture of the check and their fraud department confirmed that it was invalid. I found online that a Michael Williams with the EXACT SAME CELL PHONE NUMBER had tried this same story on a baker in a different state.

Since, this person had my home address and had inquired about a tasting, I got a little nervous and called the police. They said they could not do anything since no crime had actually been committed and I was not out any money. They took my report and reassured me that these scams are run out of the country (I found that online also) and not to worry about someone showing up.

You can contact me if you have any other questions.

Marti Enriquez



The Batter Splatter Newsletter

May 2013

Volume 10 Issue 4

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

Phone: (281) 733-6080 Fax: (877) 261-8560

www.HoustonCakeClub.com email: info@HoustonCakeClub.com

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

Meeting is May 28th at 10 AM

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

[Melissa Karabanoff](#) will demonstrate Angela, the Mouse.

President's Message

Our monthly meetings are open to everyone. This is your time to share information on beautiful cakes and designs you have created, and a time to let others share with you.

One of our members does a demonstration for your enjoyment. Where else could you go and for 2 hours everything be about cake decorating?

Counting May we have 8 meetings left for this year. Mark your calendar. You do not want to miss these fun filled days that have been planned for your enjoyment.

Hope to see you at the May meeting.

Pat Wiener

Meeting Agenda

Open – Welcome everyone

- Introduction and welcome guests

Minutes – Secretary

- Read

- Approve

Treasurer's Report; current membership total

- Read
- Approve

Pass around monthly sign-in book

Send around *demo, refreshments, question/tips & portfolio/pictures*

Thanks to demo and snack folks

Next month we will have a garage sale.

Old Business:

- Schedule cupcake or cookie decoration with McDonald House children
- Any other???

New Business

- Any other???

Raffle

Birthday & Anniversary Wishes

Happy Birthday to **Karen Looney** (June 10th), **Kathryn Carmichael** (June 14th), **Retta Pryor** (June 15th), **Onome Avbovbo** (June 25th), **Bonnell Templett** (June 29th), and **Nani Lucardi** (June 29th).

Happy Anniversary to **Twez & Larry Shewmake** (June 1st), **Shar & Jack Baker** (June 7th), **Rocio Gonzalez** (June 12th), **Karen & Jim Looney** (June 26th), **Narcy & Bobby Stokes** (June June 27th), **Tina & Don Belden** (June 28th), and **Lisa & JD Fitch** (June 29th).

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
May	Ruby Ott	Melissa Karabanoff, "Angela, the Mouse"
June	Elma Vega Rocio Gonzalez	GARAGE SALE
July	Migdalia Nunez Hermelanda Garcia	Pat Wiener
August	Bonnell Templet	Susan Shannon
September	Susie Jahn	Pat Wiener – hands-on
October	Shar Baker	Lori Gust
November	Maricela Vilchis	Rocio Gonzalez
December	Christmas Party	Christmas Party

Officers

Office	Office	Email Address	Phone
President	Pat Wiener	patbwiener@letsdecoratecakes.com	(713) 962-5478
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Jan Hutto	pookie48@sbcglobal.net	(281) 370-6000
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218
Parliamentarian	CJ Clay	cashinclay@aol.com	(281) 847-3172

March Events

For 2013, we have 102 members, and 83 active members.

We had 24 members at the April meeting. **Beth Vaughan** demonstrated her fondant cake stand.

Upcoming Events

June 25, 2013 ~ Garage Sale at the monthly meeting. Start getting your things together. You will need to put a tag with your name and the sale price. This event can be great if everyone participates. This garage sale is open to everyone, not just members. If you know someone that is a cake decorator, be sure to tell them about the garage sale.

July 13, 2013 ~ Icing on the Cake Competition, Bossier City, LA.
<http://www.quotaicingonthecake.com/home/>

August 4, 2013 ~ Capital Confectioners Day of Sharing, Austin, TX.

August 8-11, 2013 ~ ICES Convention, Lexington, KY. www.icesconvention.org

August 23-24, 2013 ~ Tulsa Cake Retreat, Tulsa, OK.
<http://www.allthingscakeshop.com/Tulsa-Cake-Retreat.html>

August 31 to September 7, 2013 ~ Debbie Brown's classes. You must be a member for 6 months to qualify for member rates. Member rates are \$110 per class or \$395 for all 4 classes. You may pay half down, with the balance due July 31st. No refunds after July 31st. Class pictures are on the next page. **Our classes are 56.88% booked as of May 20, 2013.**

Classes	Remaining	Remaining
Teddy Bear	10	9
Kittens	7	9
Babies	10	7
Couch	9	8

September 8, 2013 ~ Cake Decorating Extravaganza will be held at Unforgettable Moments Event Center, 11001 W. Fairmont Pkwy, LaPorte, TX 77571. Our demonstrators will include **Debbie Brown, Elizabeth McMillan Dickson, Gary Homan,** and **Ximena Sempertegui.**

September 9, 2013 ~ Elizabeth McMillan Dickson's bas relief class. These flowers were not cut out and placed on the cake – they are part of the fondant. Liz will teach how to make these designs freehand with a small paring knife. For those of us who want to start with baby steps, Liz will also teach how to transfer a design to the fondant using flower cutters and stencils. Learn this unique way to quickly make a beautiful cake. Register now! www.HoustonCakeClub.com. Member rates are \$85; nonmember rate is \$125. You must be a member for 6 months to qualify for member rates.



September 28-29, 2013 ~ Oklahoma State Sugar Artist Show, Tulsa, OK.



Teddy Bears, August 31st & September 4th
Debbie will teach all 3 of the teddy bears in a 1-day class.



Kittens, September 1st & September 5th
Debbie will teach 2 kittens and the cushion in a one-day class.



Crying Babies, September 2nd & September 6th
Debbie will teach 2 babies on the cake (1 of each) in a one-day class.



All too Much, September 3rd & September 7th
To make this a 1-day class, Debbie will not be able to teach all the children.



Debbie Brown is a successful cake decorator, demonstrator, tutor and author of cake decoration and sugarcraft specializing in cake sculpture and modeling. She is the UK's bestselling author of character and novelty cake books and has authored many titles.

Debbie focuses much of her time travelling extensively teaching her specialist skills in carefully structured workshops ensuring all students reach their potential with patience and encouragement. She also demonstrates her skills and is a respected judge at specialist cake shows and competitions and is an accredited member of the British Sugarcraft Guild.

Learn to make the adorable figures, novelty, and sculptured cakes and cakes from her terrific books:

Favourite Character Cakes
Lovable Character Cakes
Fairy Tale Cakes
Party Cakes
Cakes for Men
Saucy Cakes
50 Easy Party Cakes
Cartoon Cakes
Magical Cakes
Enchanted Cakes
Wallace & Gromit Cakes

Naughty Cakes
Seriously Naughty Cakes
Xtra Naughty Cakes
Hot Cakes
Enchanting Magical Cakes
Easy Party Cakes
Dream Wedding Cakes
Baby Cakes
Gorgeous & Gruesome Cakes
Children's Character Cakes

Debbie taught here in 2004, 2006, 2008, 2010, and she is returning in September 2013.

Class will begin at 9:00am, end around 4:00pm with a break for lunch. Lunch is provided. Supply lists will be sent to registered students.

Member rates: Classes are \$110 per day, or \$395 for all 4 classes.

Nonmember rates: Classes are \$165 per day, or \$495 for all 4 classes.

You may pay a 50% deposit, with the balance due by July 31st.

No refunds after July 31st.

We accept **PayPal**. www.houstoncakeclub.com

For more information, contact Helen Osteen (713) 204-3218 or email helen@osteenjewelry.com

Make **check** payable to - **Houston Cake Club, and mail to** Helen Osteen, 2502 Esther Ave, Pasadena, Texas 77502-3239

A limited number of books will be available to students.

Fondant Cake Stand

Beth Vaughan's demo was based on a mini class she attended at Austin, taught by **JoEllen Simon** from Omaha, Nebraska.



Start out with a 12" x 12" square of plywood for the bottom. Glue round feet to the plywood so it is easier to lift the cake.

Cut at least 2" of Styrofoam to fit. This can be half inch thick or 2" thick.

If you knead the fondant the night before, it tends to be more stable, and hold its shape better.

Roll out fondant, and cut to fit the side. Wipe the side of the Styrofoam with a damp cloth so the fondant will stick to the Styrofoam. It might be easier to place the stand on the fondant and press to apply.

Kathy Brinkley suggested that you might just cover the Styrofoam with one piece of fondant, like you would cover a cake.



Cover all 4 sides of the stand, and then the top.

Cover the feet with fondant. You want the fondant to almost touch the table so the feet are hidden.



Beth uses candy molds for fondant embellishments. Dust the candy mold with a dusting purr (cornstarch and powdered sugar) before putting the fondant in the mold.

Allow the fondant to set a bit in the mold or put in the freezer for 15 minutes so it will unmold easier. Dampen the back and attach the fondant in place to cover the feet. If the fondant is a little dry, use gum glue to attach.

You can use any fondant molds for decoration, lace, etc. You could get a piece of lace from the bride's dress and make your own mold like **Joshua John Russell** showed us at the Cake Decorating Extravaganza.

Extrude a little rope to cover the corners of the stand.

Extrude vines and lay them in place before you pipe or form the flowers. You can make flowers by hand.

Decorate to match the occasion and the colors.

Allow to dry at least 24 hours before you paint. Beth uses the Albert Uster Luster Powder Color in gold or silver. You can buy this www.nicholaslodge.com. Dilute with everclear to make a paint.

Never wet the brushes you use for luster dust. Use cornstarch to remove color. Have a second set of brushes that you can use for



Don't oversaturate the brush with paint because it will spread a lot. You may need several coats to color. You could probably

wet applications.

airbrush the fondant cake stand.

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 (4th Tuesday of the month from 10 AM to noon)
- Play Days and/or Mini Classes held on Sunday afternoon
- Classes sponsored by the Houston Cake Club
- Cake Decorating Extravaganza, September 8, 2013.

You must be a member 6 months BEFORE a class starts to be eligible for the member rate.

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

Log on www.HoustonCakeClub.com to access membership and class registration information. We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

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

Quacamole

1		Avocado
3 or 4	Stems	Cilantro (stems and all)
1	Clove	Garlic, peeled
1/4		Onion, chopped (or to taste)
Several	Spoons	Plain yogurt or cream
1		Green tomato, chopped
1		Green chili or jalapeno without seeds
		Salt
1	Teaspoon	Chicken bouillon
		Water or milk for blending
		Lemon juice

Put all in the blender, and you will have tasty guacamole and/or salsa.

Maricela Vilchis

ICES Conventions

August 8-11, 2013	Lexington, Kentucky
July 31 – August 3, 2014	Albuquerque, New Mexico
July 23-26, 2015	Omaha, Nebraska
August 4-7, 2016	Mobile, Alabama

Committees for 2013 Cake Decorating Extravaganza

Committee	Members	Deadline
Demonstrations	Pat Wiener & Kathy Brinkley	
Demonstrator Gifts		
Donations/raffles/goodie bags	Susan Shannon & Helen Osteen	
Food (Lunch)	Susie Jahn	
Food (Set-up & monitor breakfast & dessert table)		
Janitorial		
Put raffle items in gift bags		
Registration & Sell Raffle Tickets	Helen Osteen; Jan Hutto; Sandra Hughes; Melissa Karabanoff	
Restroom Supplies		
Set-up Raffles (Saturday)		
Set-up Tables (Saturday)		
Set-up Sunday Morning		
Signs (put up by 7:30 am & take down)		
Sound System		
Stuff Goodie Bags (Saturday)	Hermelanda Garcia, Roxana Sharp, Guadalupe Ochoa	
Tear Down Sunday Night		
Transport raffle items from storeroom	Helen Osteen	
Vendors	Kathy Brinkley	

Father's Day Ideas



Cover 8" board with brown foil. Cover 6" square cake with pale yellow rolled fondant. Roll out aqua fondant and impress with argyle texture. Cut into strips so that each strip contains two rows of raised diamonds. Pour a small amount of brown airbrush color on a blank, clean stamp pad, blot off excess. Gently wipe stamp pad on fondant stripes so that color touches the raised portion of the design only. Attach ribbons, using water if necessary up sides of cake. Piece together where necessary. Using same ribbon width (already brushed with stamp) cut 10 5" long pieces. Roll out chocolate fondant and cut a ribbon width half as wide as the blue ribbon. Again, cut 10 5" long pieces. Form 5" long pieces into loops by brushing one end with water and pressing the other end against it. Squeeze where the fondant ends meet to form a point so the bow will be easier to arrange. Allow all loops to dry completely. Pipe large dot of icing on top of cake and insert bow loops into dot of icing. Use additional icing to secure bow loops as necessary. www.countrykitchensa.com

Cover 8" square cake with lime green rolled fondant. Roll out blue fondant and impress with argyle texture sheet. Pour a small amount of green airbrush color on a blank, clean stamp pad, blot off excess. Gently wipe stamp pad on top of fondant so that color touches the raised portion of the design only. Create a template if desired and use a pastry wheel to cut out tie shape. Attach tie to cake with water if necessary. Hand shape knot at top. Repeat process of texturing and coloring blue fondant and cut 4 strips about 1" tall. Apply to bottom edge of each side. Use pastry wheel to cut out diamond from argyle pattern and attach at each corner to cover seams of ribbons. Use Cricut Cake machine with green fondant to cut out #1 Dad text for cake and attach with water if necessary.

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Cover cake with chocolate brown fondant. Use silicone rope maker to make bottom edge border with the same chocolate brown fondant. Attach border with a little bit of buttercream. Lightly spray tool mold cavity with cooking spray and wipe out excess. Press fondant into cavities and remove excess. Clean up edges and carefully remove pieces. Allow to dry. Mix silver luster dust with lemon oil and paint metal part of tools silver. Attach to cake with buttercream. Pipe message with #1 tip in center of cake.

www.countrykitchensa.com

Use a sugar cookie recipe that doesn't spread such as the one on our site. Roll cookie dough to 1/4" using perfection strips. Use golf bag cutter, shoe cutter, golf club cutter, 1" circle cutter and ice cream cone cutter. After cutting out the ice cream cone cut off the top to leave just the cone or "tee". Bake as directed and allow to cool completely. Color small amount of fondant red, blue, yellow, brown and gray. Mix royal icing and add extra water to thin slightly. Color small amount of royal icing red, blue, yellow, brown, black and gray. Put each color of royal icing in parchment cone with small hole cut in tip. Make the golf balls by rolling out white fondant and cutting 1" circle. Attach to cookie with thin layer of piping gel. Use fondant ball tool to create several indentions in golf ball. Make golf tees by rolling out each color of fondant and cutting out tee in same manner as the cookie. Attach with piping gel and pipe detail with matching royal icing color. Roll out brown fondant for golf bag. Before placing fondant cut-out on golf bag cut off top of bag so the cookie will show. Decorate with brown, black and gray royal icing. Use white and gray fondant for shoe and golf club cookies, decorate with royal icing.

www.countrykitchensa.com





Bake and cool brownies in oblong pan; remove from pan. Score 3 in. squares using brownie cutter; cut with knife. Ice smooth with Fudge Icing. Pipe tip 5 outline ribbon and bow using tinted Decorator Icing. Add tip 5 dot knot. www.wilton.com

Make a batch of Buttery Sugar Cookies and cut out desired rounds. Bake. When cool, ice with white buttercream icing. Let icing crust, then make impressions by marking with grater. www.countrykitchensa.com



Prepare and cover 1-layer cake fondant.

Divide 1 pound of fondant into 3rds. Reserve 2/3 white; divide remaining 1/3 in half and tint on half red, one half blue.



Cut pocket and flap out of white fondant. Stack flap on pocket, aligning top edge; set aside to dry. Roll red fondant into long 1/4 in. thick, roll blue into log 1/2 in. thick. Cut each in 3 in. sections. Position sections diagonally side by side on freezer paper, alternating colors; roll out. Cut out tie and knot (do not remove from paper). Work quickly to position tie on cake top; ripple tie and support with cotton balls, carefully peel off paper. Shape a small amount of white fondant into a not shape, cover with fondant knot cutout; tuck under edges and position at top of tie. Cut collar out of remaining white fondant; fold in half lengthwise, shape

and place on cake over knot. Position pocket. www.wilton.com

Press dough into pan. Bake and cool cookie, checking for doneness every few minutes. Release from pan. Ice with strawberry filling, top with chocolate chips, coconut and green cherries. www.wilton.com



Play Days Requested

Buttercream Transfers
Cookie Cutters
Cricut

Icing a Cake with Buttercream, cancelled

Luster Dust
Modeling Tools
Stringwork
Sugar Bottles

Brush Embroidery, cancelled

Sugar Veil
Topsy Turvy Cakes
Tropical Flowers

Wedding Cake, simple 2-tier, cancelled

Airbrush (May 20, 2012)
Animal Figures (December 2, 2012)
Ganache (September 23, 2012)
Modeling Chocolate (November 4, 2012)
Stenciling (March 17, 2013)

Ombre Blue Petal Cake Tutorial



Start with a messily crumb coated cake.

For the ombre effect, take six graduating colored frostings with #12 tips.



Pipe a vertical line of icing dots. If doing the ombre effect, start with the lightest icing first.

Place the off-set spatula in the middle of the dot, press down and drag.



Continue around the cake.



When you get to the end, just pipe the final vertical line of dots and don't swipe.

<http://cakecentral.com/b/tutorial/blue-ombre-petal-cake-tutorial>





The Batter Splatter Newsletter

June 2013

Volume 10 Issue 4

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

Phone: (281) 733-6080 Fax: (877) 261-8560

www.HoustonCakeClub.com email: info@HoustonCakeClub.com

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

Meeting is June 25th at 10 AM

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

Garage Sale at the monthly meeting. You will need to put a tag with your name and the sale price. This event can be great if everyone participates. This garage sale is open to everyone, not just members. If you know someone that is a cake decorator, be sure to tell them about the garage sale.

President's Message

As I often encourage you to attend our monthly meetings, I am also encouraging you to attend the ICES convention this year. Our convention this year is in Lexington, Kentucky, from August 8th thru the 11th. The convention is filled with wonderful demonstrations, displays and hands-on classes. Along with those wonderful events you will find the largest group of vendors you will ever find under one roof.

If you have never attended an ICES convention, there is absolutely no way to totally express the enjoyment you will experience. But if you ever attend one convention, you will never want to miss again. If you find there is no way you can work this year's convention into your schedule, start planning for next year. The 2014 ICES convention will be held in Albuquerque, NM, July 31st thru August 3rd.

Happy Decorating.

Pat Wiener

Meeting Agenda

Open – Welcome everyone

- Introduction and welcome guests

Minutes – Secretary

- Read
- Approve

Treasurer's Report; current membership total

- Read
- Approve

Pass around monthly sign-in book

Send around *demo, refreshments, question/tips & portfolio/pictures*

Thanks to demo and snack folks

Old Business:

- Schedule cupcake or cookie decoration with McDonald House children
- Any other???

New Business

- Any other???

Raffle

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
June	Elma Vega Rocio Gonzalez	GARAGE SALE
July	Migdalia Nunez Hermelanda Garcia	Pat Wiener
August	Bonnell Templet	Susan Shannon
September	Susie Jahn	Pat Wiener – hands-on
October	Shar Baker	Lori Gust
November	Maricela Vilchis	Rocio Gonzalez
December	Christmas Party	Christmas Party

Birthday & Anniversary Wishes

Happy Birthday to **Maricela Vilchis** (July 4th), **Alicia Gaskin** (July 7th), **Sandra Castaneda** (July 11th), **Veronica Garcia** (July 14th), **Narcy Stokes** (July 20th), **Casey Marchan** (July 21st), **Jan Suarez** (July 21st), and **Hermelanda Garcia** (July 25th).

Happy Anniversary to **Bonnell & James Templet** (July 3rd), **Beth & Bruce Vaughan** (July 12th), **Hermelanda & Arnoldo Garcia** (July 17th), and **Kathy & Gary Brinkley** (July 23rd).

Officers

Office	Office	Email Address	Phone
President	Pat Wiener	patbwiener@letsdecoratecakes.com	(713) 962-5478
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Jan Hutto	pookie48@sbcglobal.net	(281) 370-6000
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218
Parliamentarian	CJ Clay	cashinclay@aol.com	(281) 847-3172

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For 2013, we have 106 members, and 83 active members.

We had 19 members at the April meeting.

Upcoming Events

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July 13, 2013 ~ Icing on the Cake Competition, Bossier City, LA.
<http://www.quotaicingonthecake.com/home/>

August 4, 2013 ~ Capital Confectioners Day of Sharing, Austin, TX.

August 8-11, 2013 ~ ICES Convention, Lexington, KY. www.icesconvention.org

August 23-24, 2013 ~ Tulsa Cake Retreat, Tulsa, OK.
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Debbie focuses much of her time travelling extensively teaching her specialist skills in carefully structured workshops ensuring all students reach their potential with patience and encouragement. She also demonstrates her skills and is a respected judge at specialist cake shows and competitions and is an accredited member of the British Sugarcraft Guild.

Learn to make the adorable figures, novelty, and sculptured cakes and cakes from her terrific books:

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Lovable Character Cakes
Fairy Tale Cakes
Party Cakes
Cakes for Men
Saucy Cakes
50 Easy Party Cakes
Cartoon Cakes
Magical Cakes
Enchanted Cakes
Wallace & Gromit Cakes

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

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- Classes sponsored by the Houston Cake Club
- Cake Decorating Extravaganza, September 8, 2013.

You must be a member 6 months BEFORE a class starts to be eligible for the member rate.

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

Log on www.HoustonCakeClub.com to access membership and class registration information. We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

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

ICES Conventions

August 8-11, 2013	Lexington, Kentucky
July 31 – August 3, 2014	Albuquerque, New Mexico
July 23-26, 2015	Omaha, Nebraska
August 4-7, 2016	Mobile, Alabama

Play Days Requested

Buttercream Transfers	Sugar Veil
Cookie Cutters	Topsy Turvy Cakes
Cricut	Tropical Flowers
Icing a Cake with Buttercream, cancelled	Wedding Cake, simple 2-tier, cancelled
Luster Dust	Airbrush (May 20, 2012)
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Stringwork	Ganache (September 23, 2012)
Sugar Bottles	Modeling Chocolate (November 4, 2012)
Brush Embroidery, cancelled	Stenciling (March 17, 2013)

Committees for 2013 Cake Decorating Extravaganza

Committee	Members	Deadline
Demonstrations	Pat Wiener & Kathy Brinkley	
Demonstrator Gifts		
Donations/raffles/goodie bags	Susan Shannon & Helen Osteen	
Food (Lunch)	Susie Jahn	
Food (Set-up & monitor breakfast & dessert table)	Eunice Estrada, Guadalupe Ochoa and Hermelanda Garcia	
Janitorial		
Put raffle items in gift bags	PJ Jenkins, Sandra Hughes, Guadalupe Ochoa, and Judy Francois.	
Registration & Sell Raffle Tickets	Helen Osteen; Jan Hutto; Sandra Hughes; Melissa Karabanoff	
Restroom Supplies		
Set-up Raffles (Saturday)	Rocio Gonzalez	
Set-up Tables (Saturday)	Rocio Gonzalez	
Set-up Sunday Morning		
Signs (put up by 7:30 am & take down)		
Sound System	Lori Gust	
Stuff Goodie Bags (Saturday)	Hermelanda Garcia, Roxana Sharp, Guadalupe Ochoa	
Tear Down Sunday Night		
Transport raffle items from storeroom	Helen Osteen	
Vendors	Kathy Brinkley	

4th of July Ideas



Make several fondant flowers using cutters and different colors of fondant. Put different size/color combinations together with piping gel and attach a white sugar pearl for the center. Fill pastry bag fitted with tip 1M with buttercream and ice cupcakes. Push flowers into top of buttercream; securing them with piping gel. Place sugar pearls randomly in buttercream before icing crusts.

<http://www.countrykitchensa.com/idea/fourth-of-july/4th-of-july-blooms-cupcakes/26/89/1467/>

Color 2 cups of buttercream red and 2 cups of buttercream blue. Fill three pastry bags, fitted with #2A tip, with colored icing; one color per bag. Using the white, pipe an 1 1/2" mound in the center of the cupcake. Using the red, pipe a circle around the outer edge of the cupcake. Using the blue, pipe a circle on the inside of the red. Using the white, pipe a mound of icing on top of the mound inside the red circle. Top mound with hat. Using a pair of tweezers, place stars on cupcake.



<http://www.countrykitchensa.com/idea/fourth-of-july/uncle-sam-red-white-and-blue-cupcakes/26/89/1260/>



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.

<http://www.countrykitchensa.com/idea/fourth-of-july/red-white-and-blue-star-cupcakes/26/89/800/>

Bake and cool cupcakes. Ice smooth with buttercream.

Cut five strips, 1/4 in. wide, from red Sugar Sheet! Trim to fit cupcake. Attach strips to cupcake, 1/4 in. apart, with piping gel.

Using punch with Large Star Insert, cut star from bright blue Sugar Sheets! Attach to cupcake using piping gel.

<http://www.wilton.com/idea/Patriotic-Cupcakes>





Arrange cupcakes frosted in red, white, and blue into an Old Glory shape.

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.

<http://www.wilton.com/idea/One-Flag-for-All>

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

Position jumbo star sprinkles on cupcakes.

<http://www.wilton.com/idea/Star-Studded-Celebration-Cupcake>

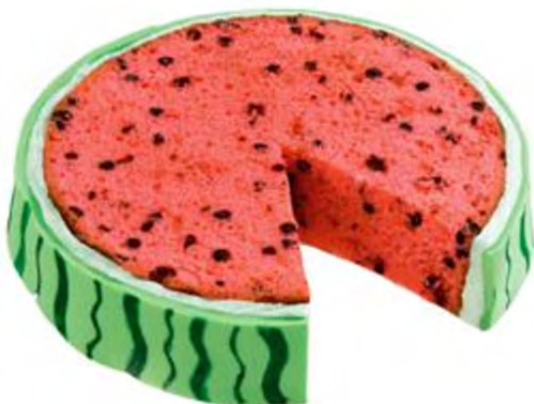


Create a dessert sure to delight. Impress one and all with a watermelon-slice cake sporting chocolate-chip seeds and a fondant rind detailed with Food Writers Edible Markers.

Prepare favorite white cake mix; tint with 1/4 teaspoon of Red-Red color. Blend in 1/2 cup mini chocolate chips. Bake and cool 1-layer cake.

Refrigerate cake until mini chocolate chips are hardened; trim off top of cake. Ice cake sides with tip 789. For rind, tint 8 oz. fondant green, roll out 1/8 in. thick.

Using Cutter/Emboss, cut a 1 in. wide strip and attach to cake sides; trim to fit. Draw lines on rind with edible markers.



*Combine Leaf Green with Kelly Green for green shown.

<http://www.wilton.com/idea/A-Slice-of-Summertime-Cake>

Make cake circles. Prepare cake batter. Bake and cool cake. Trim cake to 1/2 in. high. Use 1 3/4 in. cookie cutter to cut three cake rounds for each treat.

Prepare strawberries. Reserve several whole berries for garnish. Use knife to slice remaining strawberries into small pieces.

Assemble treat pops. [Place cake circle in treat pops container.](#) Add a layer of cut strawberries. Use tip 12 and whipped topping to pipe swirl from back edge following the curve of the container then filling in the center. Repeat layering cake, strawberry pieces and topping one more time. Finish layering with cake and topping. Position whole strawberry on top.



<http://www.wilton.com/idea/Strawberry-Shortcake-Treat-Pops-2>



Roll out fondant and cut stars with smallest cutter. Let dry. Lightly brush water on stars and sprinkle with Cake Sparkles. Set aside.

Bake cupcakes and cool completely.

Prepare Buttercream Icing recipe. Pipe white buttercream icing swirl on each cupcake with Open Star Decorating Tip 1M

Insert the fondant stars into cupcake.

<http://www.wilton.com/idea/Catch-Those-Falling-Stars>



The Batter Splatter Newsletter

July 2013

Volume 10 Issue 6

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

Phone: (281) 733-6080 Fax: (877) 261-8560

www.HoustonCakeClub.com email: info@HoustonCakeClub.com

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

Meeting is July 23rd at 10 AM

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

Pat Wiener will demonstrate the various techniques from her ribbon rose and lace cake at the monthly meeting.



President's Message

Earlier this year during our regular demonstration time Helen and I did a partial "hands on" demonstration. Helen supplied Rolled butter cream and everyone had fun making a flower.

In September we will have a full "hands on" work time in place of our demonstration.

Be sure to read your newsletter every month and in the August newsletter you will find out what we will be doing.

Summer is here and our attendance is down. Please join us if you can.

Hope to see you at the July meeting

Pat Wiener

Meeting Agenda

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- Introduction and welcome guests

Minutes – Secretary

- Read
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Treasurer's Report; current membership total

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September	Susie Jahn	Pat Wiener – hands-on
October	Shar Baker	Lori Gust
November	Maricela Vilchis	Rocio Gonzalez
December	Christmas Party	Christmas Party

Birthday & Anniversary Wishes

Happy Birthday to **Ira Lowe** (August 6th), **Kathy Brinkley** (August 9th), **Denise Zaldivar** (August 14th), **Lori Gust** (August 20th), and **Fannie Soileau** (August 21st).

Happy Anniversary to **Edit & Elias Faris** (August 6th), **Susie & Manuel Araya** (August 13th), **Kimberly & Bruce Warren** (August 15th), **Helen & Jackie Osteen** (August 22nd), and **Maricela & Jose Vilchis** (August 26th).

Upcoming Events

August 4, 2013 ~ Capital Confectioners Day of Sharing, 1209 North I-35, Round Rock, TX. Demonstrators will be **Stephen Benison (UK)**, **Lauren Kitchens**, **Mary Carmen del Rio**, and **Kerri Morris**.

August 8-11, 2013 ~ ICES Convention, Lexington, KY. www.icesconvention.org
Online registration has ended, but you can still register onsite. Texas has 50 members registered for Convention. Houston Cake Club has 15 members registered.

August 23-24, 2013 ~ Tulsa Cake Retreat, Tulsa, OK. Demonstrations and classes with **Ashley Vicos**, **Norman Davis**, **Zane Beg**, **Ruth Rickey**, **Sidney Galpern**, and **Peggy Tucker**. <http://www.allthingscakeshop.com/Tulsa-Cake-Retreat.html>

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Food (Set-up & monitor breakfast & dessert table)	Eunice Estrada, Guadalupe Ochoa and Hermelanda Garcia	
Put raffle items in gift bags	PJ Jenkins, Sandra Hughes, Guadalupe Ochoa, and Judy Francois.	
Registration & Sell Raffle Tickets	Helen Osteen; Jan Hutto; Sandra Hughes; Melissa Karabanoff	
Set-up Raffles (Saturday)	Rocio Gonzalez	
Set-up Tables (Saturday)	Rocio Gonzalez	
Set-up Sunday Morning		
Signs (put up by 7:30 am & take down)		
Sound System	Lori Gust	
Stuff Goodie Bags (Saturday)	Hermelanda Garcia, Roxana Sharp, Guadalupe Ochoa	
Tear Down Sunday Night		
Transport raffle items from storeroom & back after CDE	Helen Osteen	
Vendors	Kathy Brinkley	

ICES Conventions

August 8-11, 2013 Lexington, Kentucky
 July 31 – August 3, 2014 Albuquerque, New Mexico
 July 23-26, 2015 Omaha, Nebraska
 August 4-7, 2016 Mobile, Alabama

Floral Origami Cake



Linda Fontana fell in love with this design when she first saw it and her demo gave her the opportunity to do it. (It reminded me of a pillow my Mom made using this foam material, cut into circles that today would be similar to fun foam, but softer. It was very 'in' to make them back in the late 50's. *Judi Smith, NE*)

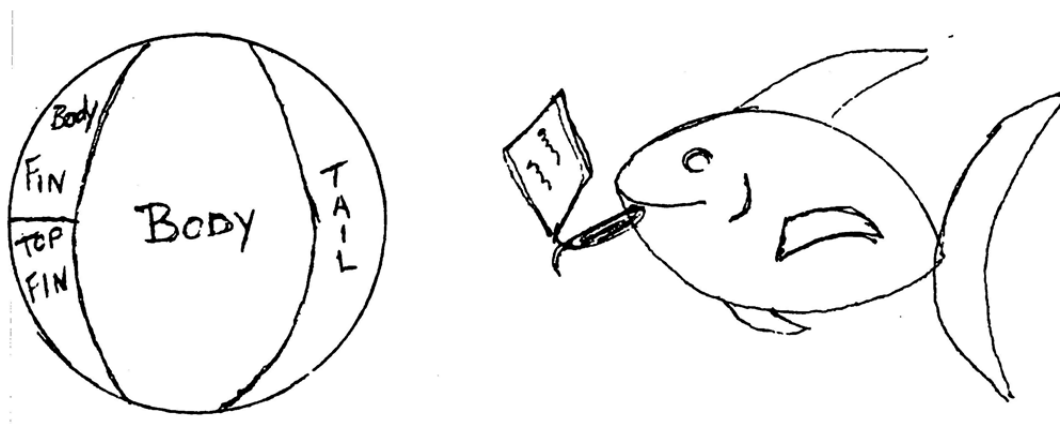
First, she cut a 3" circle of fondant and evenly divided it into three sections, then folded that edge upwards. She used a spatula to press against to hold it upright, plus the spatula to help make the crease to define the fold; then you pinch the three folds at the ends to complete the triangle design. Linda cautioned that these need to dry a couple of minutes to hold their shape before attaching them to your fondant covered cake.



Linda added a pearl at middle of each set. The pattern is one point up and point one down for a triangle look. As you can see two sets work perfect for a 4" cake side. Be aware that you might need to fudge a little at the 'back' of your cake, there is a usually a small gap where the triangles don't quite meet, but it is the back, so you don't have to be too concerned. But, Linda is a perfectionist and says if you slightly open the spaces between the triangles, you can generally close that gap so it is not as noticeable. Those side edges can be opened a bit more to hide the gaps, too. Pretty, pretty.

Cut-out Fish Cake

CAKE: 10" round, 1 layer, cut into fish shape.



Tips needed: Large bag with #67 yellow (or fish color); small bag with #18, same color; small bag with #4, black or dark green.

Cut cake pieces out and arrange in the shape of a fish. Save top fin piece and apply later.

Work on sides first. Make #67 ruffle from bottom to top, overlap a bit. Make ruffle go in slight curves to form rows of scales to fit body contour.

Make #67 ruffles on top of cake in curved lines also. Apply the top fin at this point. Push it into frosting to gold. Frost with #67 ruffle.

With #18 make small puffs around base of cake and around the top edges.

With #18 make enlarged set of three or four puffs to form the foundation of the lower fin. Cover with #67 ruffles.

With #4 make facial features and gills.

Stick a fishing lure in the mouth with a message printed on a card attached to it.

A one layer fish is usually sufficient for the small family, but it can be done in two layers if desired. OR, it can be made in one layer and put on top of a larger cake.



The Batter Splatter Newsletter

August 2013

Volume 10 Issue 7

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

Phone: (281) 733-6080 Fax: (877) 261-8560

www.HoustonCakeClub.com email: info@HoustonCakeClub.com

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

Meeting is August 27th at 10 AM

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

Beth Vaughan will demonstrate her Christmas Ornament Box.



Meeting Agenda

Open – Welcome everyone

- Introduction and welcome guests

Minutes – Secretary

- Read
- Approve

Treasurer's Report; current membership total

- Read
- Approve

Pass around monthly sign-in book

Send around *demo, refreshments, question/tips & portfolio/pictures*

Thanks to demo and snack folks

Old Business:

- Any other???

New Business

- Any other???

Raffle

July Events

For 2013, we have 108 members, and 83 active members.

We had 23 members at the July meeting.

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
August	Bonnell Templet	Beth Vaughan –
September	Susie Jahn	Pat Wiener – hands-on
October	Shar Baker	Lori Gust
November	Maricela Vilchis	Rocio Gonzalez
December	Christmas Party	Christmas Party

Birthday & Anniversary Wishes

Happy Birthday to **Christina Rone** (September 1st), **Anita Schurle** (September 4th), **Ruby Ott** (September 8th), **Pat Daigle** (September 17th), and **Judy Francois** (September 30th).

Happy Anniversary to **Alicia and Richard Gaskin** (September 6th, **Alicia and Richard Gaskin** (September 6th).

Upcoming Events

August 23-24, 2013 ~ Tulsa Cake Retreat, Tulsa, OK. Demonstrations and classes with **Ashley Vicos, Norman Davis, Zane Beg, Ruth Rickey, Sidney Galpern, and Peggy Tucker.** <http://www.allthingscakeshop.com/Tulsa-Cake-Retreat.html>

August 31 to September 7, 2013 ~ Debbie Brown's classes. You must be a member for 6 months to qualify for member rates. Member rates are \$110 per class or \$395 for all 4 classes. You may pay half down, with the balance due July 31st. No refunds after July 31st. Class pictures are on the next page. **Our classes are 70% booked as of August 20th.**

Classes	Remaining	Remaining
Teddy Bear	6	7
Kittens	0	7
Babies	9	4
Couch	7	10

September 8, 2013 ~ Cake Decorating Extravaganza will be held at Unforgettable Moments Event Center, 11001 W. Fairmont Pkwy, LaPorte, TX 77571. Our demonstrators will include **Debbie Brown, Elizabeth McMillan Dickson, Sidney Galpern, Gary Homan,** and **Ximena Sempertegui.** Vendors: **Rocio Gonzalez, Sidney Galpern, Tessy Brooker, LeeAnn's Cake Supplies, Earlene Moore,** and **Ximena Sempertegui.**

September 28-29, 2013 ~ Oklahoma State Sugar Artist Show, Tulsa, OK. Presenters will be **Julia Usher** (author of Ultimate Cookies, Cookie Swap: Creative Treats to Share Through the Year, and DVD, Ultimate Cookie Decorating Series), and **Bronwen Weber.** Check it out: www.oklahomasugarartists.com



Teddy Bears, August 31st & September 4th
Debbie will teach all 3 of the teddy bears in a 1-day class.



Kittens, September 1st & September 5th
Debbie will teach 2 kittens and the cushion in a one-day class.



Crying Babies, September 2nd & September 6th
Debbie will teach 2 babies on the cake (1 of each) in a one-day class.



All too Much, September 3rd & September 7th
To make this a 1-day class, Debbie will not be able to teach all the children.



Debbie Brown is a successful cake decorator, demonstrator, tutor and author of cake decoration and sugarcraft specializing in cake sculpture and modeling. She is the UK's bestselling author of character and novelty cake books and has authored many titles.

Debbie focuses much of her time travelling extensively teaching her specialist skills in carefully structured workshops ensuring all students reach their potential with patience and encouragement. She also demonstrates her skills and is a respected judge at specialist cake shows and competitions and is an accredited member of the British Sugarcraft Guild.

Learn to make the adorable figures, novelty, and sculptured cakes and cakes from her terrific books:

Favourite Character Cakes
Lovable Character Cakes
Fairy Tale Cakes
Party Cakes
Cakes for Men
Saucy Cakes
50 Easy Party Cakes
Cartoon Cakes
Magical Cakes
Enchanted Cakes
Wallace & Gromit Cakes

Naughty Cakes
Seriously Naughty Cakes
Xtra Naughty Cakes
Hot Cakes
Enchanting Magical Cakes
Easy Party Cakes
Dream Wedding Cakes
Baby Cakes
Gorgeous & Gruesome Cakes
Children's Character Cakes

Debbie taught here in 2004, 2006, 2008, 2010, and she is returning in September 2013.

Class will begin at 9:00am, end around 4:00pm with a break for lunch. Lunch is provided. Supply lists will be sent to registered students.

Member rates: Classes are \$110 per day, or \$395 for all 4 classes.

Nonmember rates: Classes are \$165 per day, or \$495 for all 4 classes.

You may pay a 50% deposit, with the balance due by July 31st.

No refunds after July 31st.

We accept **PayPal**. www.houstoncakeclub.com

For more information, contact Helen Osteen (713) 204-3218 or email helen@osteenjewelry.com

Make **check** payable to - **Houston Cake Club, and mail to** Helen Osteen, 2502 Esther Ave, Pasadena, Texas 77502-3239

A limited number of books will be available to students.

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 (4th Tuesday of the month from 10 AM to noon)
- Play Days and/or Mini Classes held on Sunday afternoon
- Classes sponsored by the Houston Cake Club
- Cake Decorating Extravaganza, September 8, 2013.

You must be a member 6 months BEFORE a class starts to be eligible for the member rate.

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

Log on www.HoustonCakeClub.com to access membership and class registration information. We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

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

Play Days Requested

Buttercream Transfers
Cookie Cutters
Cricut

Icing a Cake with Buttercream, cancelled

Luster Dust

Modeling Tools

Stringwork

Sugar Bottles

Brush Embroidery, cancelled

Sugar Veil

Topsy Turvy Cakes

Tropical Flowers

Wedding Cake, simple 2-tier, cancelled

Airbrush (May 20, 2012)

Animal Figures (December 2, 2012)

Ganache (September 23, 2012)

Modeling Chocolate (November 4, 2012)

Stenciling (March 17, 2013)

Officers

Office	Office	Email Address	Phone
President	Pat Wiener	patbwiener@letsdecoratecakes.com	(713) 962-5478
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Jan Hutto	pookie48@sbcglobal.net	(281) 370-6000
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218
Parliamentarian	CJ Clay	cashinclay@aol.com	(281) 847-3172

Committees for 2013 Cake Decorating Extravaganza

Committee	Members
Demonstrations	Pat Wiener & Kathy Brinkley
Demonstrator Gifts	Lori Gust
Donations/raffles/goodie bags	Susan Shannon & Helen Osteen
Food (Lunch)	Helen Osteen
Food (Set-up & monitor breakfast & dessert table)	Eunice Estrada, Guadalupe Ochoa and Hermelanda Garcia
Put raffle items in gift bags	PJ Jenkins, Guadalupe Ochoa, and Judy Francois.
Registration & Sell Raffle Tickets	Helen Osteen; Jan Hutto; Melissa Karabanoff; Lisa Fitch
Set-up Raffles (Saturday) 3 to 7 PM	Rocio Gonzalez
Set-up Tables (Saturday) 3 to 7 PM	Rocio Gonzalez
Set-up Sunday Morning Open at 7 AM	
Signs (put up by 7:30 am & take down)	
Sound System	Lori Gust
Stuff Goodie Bags (Saturday) 3 to 7 pm	Hermelanda Garcia, Roxana Sharp, Guadalupe Ochoa
Tear Down Sunday Night Facility will be locked at 6 PM	
Transport raffle items from storeroom & back after CDE	Helen Osteen, and C J Clay
Vendors	Kathy Brinkley

ICES Conventions

July 31 – August 3, 2014 Albuquerque, New Mexico
 July 23-26, 2015 Omaha, Nebraska
 August 4-7, 2016 Mobile, Alabama

Butter Pecan Cake

2-2/3	Cups	Pecans, chopped
1-1/4	Cup	Butter, softened, divided
2	Cup	Sugar
4		Eggs
2	Teaspoons	Vanilla extract
3	Cup	All purpose flour
2	Teaspoons	Baking powder
1/2	Teaspoon	Salt
1	Cup	Milk

Place pecans and 1/4 cup butter in a baking pan. Bake at 350° for 20-25 minutes or until toasted, stirring frequently; set aside.

In a large bowl, cream sugar and remaining butter until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in vanilla. Combine the flour, baking powder and salt; add to the creamed mixture alternately with milk, beating well after each addition. Stir in 1-1/3 cups of toasted pecans.

Pour into three greased and floured 9-in. round baking pans. Bake at 350° for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Frosting

1	Cup	Butter, softened
8 to 8-1/2	Cups	Confectioners' sugar
5	Ounces	Evaporated milk
2	Teaspoons	Vanilla extract

For frosting, cream butter and confectioners' sugar in a large bowl. Add milk and vanilla; beat until smooth. Stir in remaining toasted pecans. Spread frosting between layers and over top and sides of cake. Yield: 12-16 servings.

Kathy Brinkley



The Batter Splatter Newsletter

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www.HoustonCakeClub.com email: info@HoustonCakeClub.com

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

Meeting is September 24th at 10 AM

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

Pat Wiener will lead a "Hands-On" demo of a ribbon rose which was recently demonstrated by Pat. If enough members participate and enjoy having a "Hands On" demo we will try it again.

Supplies needed:

- 2 1/2" or 3" round cutter
- small board to roll gum paste on (can take rose home on this board)
- 1/2 pound gum paste (color of choice)
- small rolling pin
- art brush
- dusting puff or shortening (which ever you use when working with gum paste)
- some items will be furnished



President's Message

Each year at the time of our Extravaganza our guest demonstrator also teaches classes. We had Debbie Brown from England with us for 8 wonderful classes. There is a lot required for each day of class. Breakfast and lunch was furnished, Debbie was picked up and brought to our class room, someone took Debbie out for dinner and then took her to her hotel, the class room was cleaned, fondant was colored and cakes were baked. This is just a little of what is required of us when we have classes.

Thank you everyone for volunteering to help in so many different ways.

Then at the end of our classes we had our Extravaganza. Again, you volunteered to help with the many details that are required to have this type of function.

Thank you again, and I very much appreciate all of you for your hard work and dedication to our club.

Pat Wiener

Meeting Agenda

Open – Welcome everyone

- Introduction and welcome guests

Minutes – Secretary

- Read
- Approve

Treasurer's Report; current membership total

- Read
- Approve

Pass around monthly sign-in book

Send around *demo, refreshments, question/tips & portfolio/pictures*

Thanks to demo and snack folks

Old Business:

- Any other???

New Business

- Any other???

Raffle

Expense Receipts

If you have receipts for lunches at Larry's, dinner for Debbie, or expenses for the Cake Decorating Extravaganza, would you please email me the amount and bring your receipts to the meeting? helen@osteenjewelry.com I need to get some numbers together before the meeting.

August Events

For 2013, we have 111 members, and 85 active members.

We had 27 members at the August meeting.

Beth Vaughan was scheduled to demonstrate but had to cancel. **Kathy Brinkley** demonstrated the new silicone onlay designs she bought at Convention.

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
September	Susie Jahn	Pat Wiener – hands-on
October	Kathy Brinkley	Lori Gust
November	Maricela Vilchis	Rocio Gonzalez
December	Christmas Party	Christmas Party

Birthday & Anniversary Wishes

Happy Birthday to **Shar Baker** (October 5th), **Ronnie Bochat** (October 8th), **Susie Rasmussen** (October 8th), **Susana Goffi** (October 10th), **Helen Heden** (October 12th), **Renita Lee** (October 13th), **PJ Jenkins** (October 16th), **DeNeise Barlow** (October 17th), **Saint Sepulveda** (October 19th), **Maria Mata** (October 27th), **Diane Knox** (October 27th), and **Beth Vaughan** (October 29th).

Happy Anniversary to **Retta & Chuck Pryor** (October 1st), **Elma & Daniel Vega** (October 7th), **Jessice & Raymond Marshall** (October 16th), and **Sandra & Jose Castaneda** (October 18th).

Upcoming Events

September 28-29, 2013 ~ Oklahoma State Sugar Artist Show, Tulsa, OK. Presenters will be **Julia Usher** (author of Ultimate Cookies, Cookie Swap: Creative Treats to Share Through the Year, and DVD, Ultimate Cookie Decorating Series), and **Bronwen Weber**. Check it out: www.oklahomasugarartists.com

Play Days Requested

Buttercream Transfers	Sugar Veil
Cookie Cutters	Topsy Turvy Cakes
Cricut	Tropical Flowers
Icing a Cake with Buttercream, cancelled	Wedding Cake, simple 2-tier, cancelled
Luster Dust	Airbrush (May 20, 2012)
Modeling Tools	Animal Figures (December 2, 2012)
Stringwork	Ganache (September 23, 2012)
Sugar Bottles	Modeling Chocolate (November 4, 2012)
Brush Embroidery, cancelled	Stenciling (March 17, 2013)

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ICES Conventions

July 31 – August 3, 2014	Albuquerque, New Mexico
July 23-26, 2015	Omaha, Nebraska
August 4-7, 2016	Mobile, Alabama
2017	To be announced
2018	Cincinnati, OH
2019	Little Rock, AR

Fruit Scones

2	C	Self-rising flour
1/3 to 1/2	C	Sugar
1	Stick	Cold butter
1	Large	Egg lightly beaten
1	Tsp	Vanilla extract
1/2	Cup	Milk or cream
1	Cup	fruit (blueberries, cherries, strawberries, cranberries)

If you prefer all-purpose flour, just add 2 teaspoons baking powder and 1/4 teaspoon salt.

Preheat oven to 400 degrees.

In a large bowl, whisk the flour, and sugar. Cut in the butter with a pastry blender or food processor (quicker). The flour mixture will be course looking, add in fruit and coat good.

In a separate bowl, add the beaten egg, vanilla, and cream, add this to the flour mixture and gently mix.

Pour dough onto a lightly floured surface and gently knead four or five times. Make balls, shape one ball into a round circle and cut into 4 parts, then cut those 4 parts in half. Brush tops of scones with milk, or beaten egg white.

Cover baking sheet with parchment paper and place scones on it. Bake for about 15 to 20 minutes.

Sue Blume

Praline-Apple Bread

1-1/2	Cups	Chopped pecans, divided
8	Ounces	Sour cream
1	Cup	Sugar
2	Large	Eggs
1	Tbsp.	Vanilla extract
2	Cups	All-purpose flour
2	Tsp	Baking powder
1/2	Tsp	Baking soda
1/2	Tsp	Salt
1-1/2	Cups	Finely chopped, peeled Granny Smith apples (about ¾ lb)
		GLAZE
1/2	Cup	Butter
1/2	Cup	Firmly packed light brown sugar

Preheat oven to 350°. Bake 1/2 cup pecans in a single layer in a shallow pan 6 to 8 minutes or until toasted and fragrant, stirring after 4 minutes.

Beat sour cream and next 3 ingredients at low speed with an electric mixer 2 minutes or until blended.

Stir together flour and next 3 ingredients. Add to sour cream mixture, beating just until blended. Stir in apples and 1/2 cup toasted pecans. Spoon batter into a greased and floured 9- x 5-inch loaf pan. Sprinkle with remaining 1 cup chopped pecans; lightly press pecans into batter.

Bake at 350° for 1 hour to 1 hour and 5 minutes or until a wooden pick inserted into center comes out clean, shielding with aluminum foil after 50 minutes to prevent excessive browning. Cool in pan on a wire rack 10 minutes; remove from pan to wire rack.

GLAZE: Bring butter and brown sugar to a boil in a 1-qt. heavy saucepan over medium heat, stirring constantly; boil 1 minute. Remove from heat, and spoon over top of bread; let cool completely (about 1 hour).

Note: To freeze, cool bread completely; wrap in plastic wrap, then in aluminum foil. Freeze up to 3 months. Thaw at room temperature. www.southernliving.com

Helen Osteen

Membership Benefits

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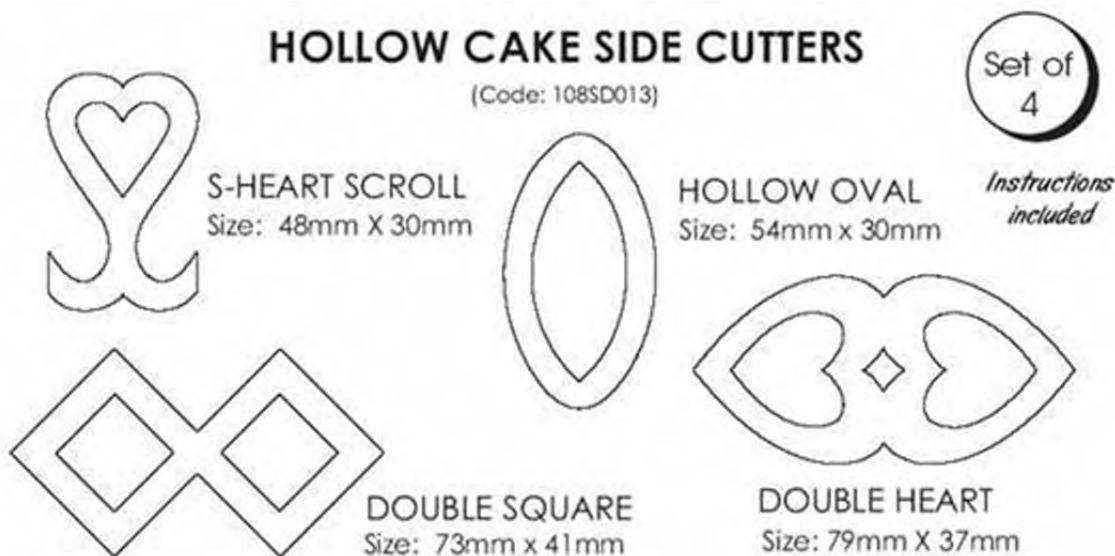
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LACE CAKE DESIGN

JEM Hollow cutter set (4 piece set)

Use the S-Heart and the Oval cutters out of this set



The size of the cake(s) you will be doing will determine how many pieces of lace you need.

Cut out oval shapes and remove the center piece. Stretch oval as desired to create different oval effects. Lay under heavy plastic.

Cut out the S Heart and remove the center heart, stretch heart as desired.

Cut out the S Heart and remove the center heart, cut off the tail and stretch as desired.

Measure center of cake where centerpiece will be. Do not put lace pieces in this area.

Start just on the inside edge of where center design will be placed. Put lace pieces so they touch as much as possible. There will be small areas between each lace piece. Try not to use the same piece several times in any one spot.

Any pieces that are completely dry must be used where the cake is flat. On the top of a cake or the side of a square etc. For a round cake, the side pieces must be soft enough to bend slightly. Fresh, soft pieces will need to be made for the pieces that bend over the edge.

Bring lace approximately 2/3 of the way down the side.

Use border of your choice. I prefer the rope border.

The hands-on at the September meeting will feature the ribbon rose on this cake.





Silicone Onlay Instruction Guide

MarvellousMolds.com | 5132442999 | 1800.333.5678



To Learn More, Watch
The Tutorial's FREE
on YouTube at
www.marvellousmolds.com/for-the-bakers/



1. Cover cake with fondant or buttercream. If buttercream is used, chill until firm or allow to crust.



4. Lay fondant on the Onlay & using light, quick strokes roll with a small rolling pin until trimming blades cut through the fondant completely.



7. Gently stretch the Onlay on all sides to loosen the fondant



2. Lightly cornstarch your Silicone Onlay



5. Remove excess fondant in the outer edge & brush adhesive evenly over fondant. Adhesive Recipe: 3 parts corn syrup, 1 part water.



8. Align the Onlay onto the cake & press gently on back of the Onlay to get the fondant to adhere to the cake



3. Stiffen fondant with tylose, CMC or powdered sugar. Roll your fondant out to a setting of 12 on your Kitchen Aid Pasta attachment or 1/16 inch thickness using a rolling pin.



6. Remove unwanted pieces of fondant from the Onlay



9. Carefully peel back the Onlay from the the cake, while ensuring the fondant has adhered to the cake.



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

Meeting is October 22nd at 10 AM

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

Lori Gust will demonstrate Crystal Lace. New at the ICES convention this year was a product called Crystal Lace. It is similar to SugarVeil. Some folks have more luck with Crystal Lace in humid environments. Lori will demo how easy it is to make lace and quick decoration for cupcakes and cakes. Lots of good ideas and techniques. Come and join us.

This month's raffle will include a mold and a package of Crystal Lace so you could go home and practice what Lori demonstrates. You don't want to miss this opportunity.

Check out some awesome ideas here:

<https://www.facebook.com/pages/Crystal-Candy/498918020140847>

<http://www.crystalcandyuk.com/inaction.html>



September Events

For 2013, we have 115 members, and 90 active members.

We had 18 members at the September meeting.

Pat Wiener conducted a hands-on demo on the ribbon rose.

President's Message

Last month we had our first full "Hands On" demonstration. In the newsletter you were given a small list of things to bring and a picture of what would be done. Most everyone participated at the meeting.

If you would like to do this again, please let me know. If there is enough positive response, we will schedule 2 or 3 hands on demos for next year. I would also like to know what you are interested in doing. Remember we have approximately 50-55 minutes of hands on time. We need easy ideas with as little equipment as possible.

Hope to see you at the October Meeting.

Pat Wiener

Meeting Agenda

Open – Welcome everyone

- Introduction and welcome guests

Minutes – Secretary

- Read
- Approve

Treasurer's Report; current membership total

- Read
- Approve

Pass around monthly sign-in book

Send around *demo, refreshments, question/tips & portfolio/pictures*

Thanks to demo and snack folks

Old Business:

- Any other???

New Business

- Any other???

Raffle

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
October	Kathy Brinkley; Lea Gullet	Lori Gust
November	Maricela Vilchis	Rocio Gonzalez
December	Christmas Party	Christmas Party

Birthday & Anniversary Wishes

Happy Birthday to **Edit Faris** (November 11th), **Mary Nicholas** (November 12th), and **Marlene Hollier** (November 15th).

Happy Anniversary to **Anita & Anthony Schurle** (November 3rd), **Charlotte & Rick Hare** (November 8th), **Helen & Don Heden** (November 26th), and **Susie & Peter Rasmussen** (November 30th).

Upcoming Events

September 14, 2014 ~ Houston Cake Club's Cake Decorating Extravaganza will be held at the Pasadena Convention Center. Please mark the date.

September 13, 2015 ~ Houston Cake Club's Cake Decorating Extravaganza will be held at the Pasadena Convention Center. Please mark the date. Debbie Brown will be here.

Play Days Requested

Buttercream Transfers
Cookie Cutters
Cricut

Icing a Cake with Buttercream, cancelled

Luster Dust
Modeling Tools
Stringwork
Sugar Bottles

Brush Embroidery, cancelled

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Animal Figures (December 2, 2012)
Ganache (September 23, 2012)
Modeling Chocolate (November 4, 2012)
Stenciling (March 17, 2013)

Officers

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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 (4th Tuesday of the month from 10 AM to noon)
- Play Days and/or Mini Classes held on Sunday afternoon
- Classes sponsored by the Houston Cake Club

- Cake Decorating Extravaganza, September 14, 2014 at Pasadena Convention Center

You must be a member 6 months BEFORE a class starts to be eligible for the member rate.

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

Log on www.HoustonCakeClub.com to access membership and class registration information. We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

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

ICES Conventions

July 31 – August 3, 2014	Albuquerque, New Mexico
July 23-26, 2015	Omaha, Nebraska
August 4-7, 2016	Mobile, Alabama
2017	To be announced
2018	Cincinnati, OH
2019	Little Rock, AR

Ribbon Rose



For a small rose use a 2 inch and a 2 ½ inch round cookie cutter

For a large rose use a 3 inch and a 3 ½ inch round cookie cutter

Bottom row:	Cut out 5	2 ½ inch circles
Middle row:	Cut out 5	2 inch circles
Top row:	Cut out 3	2 inch circles
Top petal:	Cut out 1	2 inch circle

On a lightly dusted board, roll out paste to approx. 1/16 of an inch. Cut out the bottom row petals and place under a heavy gauge plastic. Remove one at a time.

Very lightly dampen 1/2 of the circle with gum glue. Fold circle in half. Be sure not to crease the top half. This part makes the puffy top of

each petal.

One at a time, bring both corners down. Push both folded ends inward and pinch pleat. Push down slightly on the pleated end. This thins that end, lengthens it and cups the other edge of the petal upward. Trim ends to the same length. Arrange the petals in a circle, overlapping the ends slightly. Glue ends together. Use ball tool to push ends together. This makes petals bond when dry and creates the center of the flower. Each petal should

touch or almost touch on the outer edge.

The second row is another set of 5 petals only smaller. Make exactly the same. When finished place the petals so they sit between 2 petals of the bottom row. Position & shape this row exactly as the bottom row, making sure the petals cup slightly upward.

Make the third row of petals exactly as the 2 previous rows. Continue to inset and glue in each petal. These petals form an upward triangle and leave space for only 1 petal.

The top petal is made slightly different. The top petal is more of a cone shape.

Fold circle in half as previously done. Bring one edge down, now start at that bottom, and roll upward. You will have a bud effect on one end. Pinch the bottom to a slight point, fit in between the 3 top petals. Cut off bottom and re pinch to a point until the bud sits even with the 3 petals or slightly above. Once fitted correctly, remove bud, put glue on the bottom of the bud and re insert.

Now look flower over. Slide a piece of tissue etc. under any petal that does not cup upward as it should.

Let dry 24 hours or longer depending on the area you live in.

If you will need the flower in a hurry, assemble the flower on a previously dried plaque.

Leaves:

Use leaf shape of your choice.

Roll icing to approximately 1/16 inch thick. Use ball tool and push downward on edge. Thin edge and ruffle slightly.

Use Dresden tool to pull one deep vein up center of petal.

Place leaves in a triangle effect round flower.

Candy Definitions

CITRIC ACID—Helps prevent sugaring and improves flavors, especially in fruit candies. It comes in liquid or crystal powder forms. Crystals must be mixed with water to form liquid before using..

CREAM—For these recipes, use whipping cream unless otherwise noted.

DESICCATED COCONUT—a finely shredded, dried, unsweetened coconut. Store at room temperature. Also called coconut macaroon.

DRY EGG WHITES—Reconstitute by adding 8 oz. dry egg whites to 1 pint of water. Mix at low speed until well blended. Gradually add 2 ½ pints water and mix well. When using in a recipe in place of fresh eggs use 2 Tbsp. of reconstituted egg whites for 1 egg.

DRY FONDANT--A commercial powdered cane sugar product that needs to be reconstituted with liquids to make a simple fondant. Store in airtight containers at room temperature.

FRAPPE—Marshmallow cream

GLUCOSE—Heavy Concentrated corn syrup

INVERTASE—A yeast derivative used in fondant centers to make them creamier as the fondant ripens. Usually only a few drops are necessary.

LECITHIN--An emulsifier made from soybeans and used to keep oils from separating

INVERT SUGAR—Cane sugar in liquid form. Improves the quality of candy. Helps make candy last longer. Also called Nulomoline.

OILS & FLAVORINGS—Oils are much stronger than flavorings or extracts. Oils are used to flavor powdered fondant when making different flavors of candy Bon Bons. Oils can also be used to flavor fondant before covering a cake.

PARAMOUNT CRYSTALS—Coconut oil with some partially hydrogenated palm kernel oil, with lecithin, and citric acid as a preservative. Helps thin the consistency of candy melts when needed. Before dipping fruits or centers of any type, thin the chocolate first.

PARAFIN—An edible form of wax used in cheaper forms of compound coatings.

POWDERED FOOD COLORS---Used to color candy, buttercream, fondant & royal icing, especially when dark colors are needed. Mix powdered colors with shortening then add to melted candy.

CANDY COLORS—Made specifically to color candy melts without causing the candy to thicken.

FLO COAT---Adding paste coloring to "flo Coat" creates candy coloring.

MILK CHOCOLATE---A combination of chocolate liquor, cocoa butter, sugar & milk or cream. Contains at least 10% chocolate liquor

SEMISWEET CHOCOLATE---A combination of chocolate liquor, cocoa butter sugar. It must contain at least 35% chocolate liquor.

DARK CHOCOLATE---A combination of chocolate liquor, cocoa butter & sugar. It must contain at least 15% chocolate liquor and has a higher proportion of sugar than semisweet chocolate has.

COMPOUND COATINGS---The main difference between real chocolate & a compound coating is the process by which the cocoa butter & the cocoa powder are separated from the cocoa bean, then processed & then recombined. In recombining, the additional ingredients added create compound coatings. Better quality coatings have some cocoa butter & coconut oil in them. Cheaper, lesser quality coatings are made with a mixture of oils and wax.

COMPOUND COATINGS, SUMMER COATING, CANDY COATING, CANDY MELTS, WHITE CHOCOLATE, ICE CAPS, ALMOND BARK, EASTCHESTER & WESTCHESTER are just a few of the names used for compound coatings. They are all the same basic product. Each company creates their own version by changing some of the ingredients and slightly changing the amount of various ingredients.

WHITE CHOCOLATE--This candy is made with a vanilla bean, not a cocoa bean. Anyone allergic to chocolate can eat white chocolate.

BLOOMING---A partial separation of the cocoa butter from the candy. The outside of the candy has a light discoloration. Blooming does not hurt the candy. When melted the cocoa butter blends back in. Blooming is caused by temperature changes, lights, & age.

CONFECTIONERS GLAZE---An edible glaze used on various edible products to create a shine. It will stop blooming. It is also use to seal dusting powders on gum paste flowers, royal icing, etc.

CONFECTIONERS GLAZE THINNER---Used to thin confectioners glaze so candy will not create a shine. Also used to wash brushes that have been used with confectioners glaze.

CARAMEL---Store in an air tight container at room temperature for 3-4 months after being opened. Can be frozen if stored in an air tight container. Air in a container allows ice to form. Ice will cause caramel to melt and become sticky.

MINTS FROM CANDY---To one pound of melted candy add ½ bottle of mint oil.

FLAVOR & COLOR SUGGESTIONS

Butterscotch – Golden Yellow
Wintergreen – Pink
Peppermint – Red, White or Blue
Spearmint – Medium Green
Root Beer – Brown
Cherry – Red or Pink

Anise – Purple or Black
Clove – Blue
Lime – Light Green
Lemon – Yellow
Cinnamon – Red

CANDY RECIPES

NO COOK WHIPPED CREAM CENTERS

4-1/2 cups dry fondant, divided	1/4 cup water
3 tbsp dry egg whites	1/4 tsp invertase
3 tbsp invert sugar	1/4 tsp vanilla
1/4 tsp salt	

Place 1/2 cup dry fondant and remaining ingredients, except water in a mixing bowl. Beat at slow speed, gradually adding only enough water to make a paste. When you have a smooth paste, gradually add remaining water, then whip at high speed until light. Add the remaining dry fondant, a little at a time, and mix at slow speed until smooth and light in texture. Form into 3/4 inch balls and dip. Makes about 45 centers. NOTE: This mixture can be flavored and colored to taste.

ORANGE PECAN CREAMS

2 cups dry fondant	1/2 cup finely chopped nuts
Just enough water to create a thick paste	1 tsp orange oil
Orange coloring	

Add water to dry fondant creating a thick paste. Work in flavoring and coloring. Add nuts. Form into balls and dip or use as a center in a mold.

ALMOND JOYS

2-1/2 cups desiccated coconut	3/4 cup corn syrup
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Heat corn syrup for 1 minute on high in microwave. Add corn syrup to coconut. Let sit for 1/2 hour or longer. Coconut will absorb the corn syrup creating a sticky consistency. If your coconut mixture seems dry add a little more corn syrup.

Roll into balls and dip or shape into a chocolate lined mold.

NOTE: Almond Joys have an almond with the coconut mixture and milk chocolate. Mounds bar does not have an almond and uses dark chocolate

NOTE: for a different taste, toast coconut and add directly to milk chocolate

PINA COLADA FUDGE

32 ounces white candy melts	1-1/2 cups marshmallow crème
1/2 cup margarine	1-1/2 cups nuts
1/2 tsp rum extract	1 cup coconut
1/2 tsp butter extract	14 ounces sweetened condensed milk
1 tsp pineapple extract	

Melt candy and stir in remaining ingredients. Pour into a foil lined pan. Score into squares with a knife. Cover top of pan with foil and allow to set over night. Cut in square and store in an air tight container. NOTE: For a smaller batch this recipe can be cut in half successfully.

CHOCOLATE COVERED CHERRIES

Dry fondant
Maraschino cherries, cut in half

Enough cherry juice to make a thick paste

Form a chocolate shell in a chocolate covered cherry mold. Put a small amount of the cherry paste in the shell. Put ½ of the cherry in the mold with the cut side down. Seal off back side of mold as quickly as possible.

NO COOK CHERRY CENTERS

9 cups dry fondant, divided
1 tbsp dry egg whites
1/2 tsp invertase
1/4 cup plus 3 tbsp water
3-1/2 tbsp cherry preserves

1/2 tsp cherry oil
1/8 tsp citric acid
1/2 tsp vanilla
1/4 tsp butter flavoring

Combine 4 ½ cups dry fondant with the remaining ingredients. Mix at slow speed until blended, then beat at high speed for about 3 minutes. Add remaining dry fondant, beating at slow speed, until smooth. Form into ¾ inch balls. Makes about 70 centers

DELUXE CENTERS

1 cup condensed milk
1 cup butter
2 cups dry fondant

4 cups chopped pecans
4 cups desiccated coconut

Cream together all ingredients until well blended. Chill 2 hours and form into ¾ inch balls. Chill then dip or form into a mold. Store in refrigerated and dip centers as needed. Makes about 125 centers

ROCKY ROAD

Large marshmallows
Toasted nuts

1 pound milk chocolate

Melt chocolate. Fold in nuts and marshmallows. Make sure all of the marshmallows are coated with chocolate. Pour into a foil lined cake pan. Put in freezer for 5 to 6 minutes.

PEANUT BUTTER HEAVENLY HASH

1 cup chunky peanut butter
1 cup mini marshmallows

1 pound milk chocolate candy melts

Line an 8 inch square pan with foil. Melt the chocolate. Stir in peanut butter and marshmallows. Spread in pan. Put in freezer for approx. 10 to 15 minutes. When set take out and cut into squares.

PECAN ROLL

2 cups marshmallow cream
3-1/2 cups dry fondant
1 tsp vanilla extract

1 cup chopped pecans
1/2 tsp butter extract
Approximately 1 pound of caramel

In a large bowl combine the marshmallow cream, fondant, vanilla, and butter extracts. Knead with your hands until the fondant is thoroughly blended.

Shape into 8 rolls. Wrap each roll in plastic wrap and place in the freezer until firm (about 1 hour or longer).

Melt caramel in the microwave. Dip frozen rolls to complete coat then roll in the nuts.

(OPTION)—roll pre tempered caramel out with a rolling pin. Cut pieces large enough to completely coat each log. Press ends together to coat log. Roll in nuts using a firm pressure to help nuts stick to the caramel.

TIGERS BUTTER

1 cup chocolate flavored candy melts
1 cup vanilla flavored candy melts

½ cup smooth peanut butter

Line a 10 inch square pan with wax paper. Melt the chocolate flavored candy melts. Put in a medium bowl. Set aside. Melt the vanilla candy melts. Put in another bowl and add the peanut butter. Mix well. Pour melted chocolate in to the peanut butter mixture. Stir slightly. Pour into the prepared pan. Using a table knife stir swirls of the light and dark together to give a marbled look. Let sit at room temperature until solid. Cut into 1 inch squares.

BARKS AND CLUSTERS

A bark is anything you add to melted chocolate or white chocolate and spread as thinly as possible on a covered cookie sheet.

To make a cluster you mix anything you want to such as nuts, raisins, crushed peppermint, nuts, dry chow mein noodles, jelly beans, marshmallows, saltine crackers, etc. into melted chocolate or white chocolate and drop by small spoonfuls.

Dip cookies and pretzels into any combination of chocolates and white chocolate.

ALMOND BARK

Toast sliced almond. Mix with white chocolate and spread as thinly as possible on a foil covered cookie sheet. Put in freezer for 3-5 minutes.

PECAN CLUSTERS

Use plain or toasted pecans. Mix nuts with melted milk chocolate. Drop by spoonfuls. Put in freezer for 3-5 minutes.

CHOCOLATE PEANUT BUTTER FUDGE---Use chocolate candy instead of the peanut butter flavored candy. Use rest of ingredients.

BUTTERSCOTCH FUDGE

16 ounces butterscotch flavored candy melts 1 tbsp vanilla extract
14 ounces sweetened condensed milk 1 cup miniature marshmallows
1 tbsp butter extract

Melt candy fold in remaining ingredients. Pour into foil lined pan. Free 15 to 20 minutes or until set.

PECAN LOG

1 jar marshmallow cream Pretempered caramel
2 to 3 cups powdered sugar 1 cup finely chopped pecans
1/2 tsp vanilla 1/2 tsp butter extract (optional)

Using a spoon mix marshmallow cream, powdered sugar & vanilla. Once mixed very well shape into logs. Logs should be 2 – 2 ½ inches round and any length you want them to be. Wrap each log in Saran Wrap. Put logs in freezer, leave until frozen solid. Remove one at a time and wrap in caramel. (roll out caramel on baking parchment. Cut to ½ inch wider and longer than the size of the log. Lay log on caramel, wrap around log and pinch ends together. Roll in chopped nuts.

If using Kraft caramel squares put caramel in top of double boiler, melt over low heat adding cream to caramel to creating a medium thickness. Dip log and immediately roll in nuts. This method is very time consuming and messy in comparison to working with pre tempered caramel.

COCONUT CENTERS

1/4 cup invert sugar 1 cup desiccated coconut
6 large marshmallows (quartered) 1/2 tsp vanilla

Melt invert sugar and marshmallows over medium heat or in microwave. Add coconut and vanilla. Let sit until cool. Shape into ¾ inch balls. Makes about 20 centers.

Toasted Nuts: Preheat oven to 350° F. Put nuts in a thin layer on a cookie sheet. Takes approximately 5 – 15 minutes depending on the thickness of the nuts being toasted and the thickness of the layer of nuts on the cookie sheet. Pecans and walnuts will take longer to toast than most nuts. Whole and slivered almonds will take longer than sliced almonds. Once toasted all nuts will have a light golden brown color.

STRAWBERRY TRUFFLES

1-1/2 pounds pink candy melts	2 heaping tbsp. strawberry preserves
1/3 cup heavy cream (whipping cream)	3 to 4 drops strawberry oil
1/3 cup dairy half & half	

Melt pink candy. Heat heavy cream and half & half to 130° F. Add heated heavy cream & half & half to melted pink candy. Add strawberry preserves & strawberry oil. Beat until smooth and well blended. Chill in refrigerator until candy is firm but pliable. Beat with mixer until candy is light and fluffy. Chill until firm enough to shape into balls. Dip or mold in truffle mold of your choice.

CHOCOLATE TRUFFLES

Follow directions as above. (Melt candy; add to heated creams). Add 1 tsp vanilla. Beat until smooth. Omit Strawberry preserves and strawberry oil. Chill. Shape or dip. Decorate with chocolate jimmies or cocoa powder.

RASPBERRY TRUFFLES

16 ounces dark chocolate candy melts	1 tsp vanilla
1/4 cup whipping cream	Walnuts, finely chopped
1 tbsp butter	Cocoa powder for rolling
1/4 cup seedless raspberry preserves	1 cup chocolate candy melts for coating (coats about 12 truffles)

Combine 16 oz. chocolate, whipping cream, and butter in a large bowl. Microwave for 1 ½ to 2 ½ minutes. Until chocolate is melted & mixture is blended. Do not let boil. Let stand for 1-2 minutes. In another bowl heat preserves for 20-30 seconds, just until warm. Add preserves and vanilla to the chocolate mixture and whisk until smooth. Cover mixture with plastic wrap, pressing wrap directly onto the surface of the mixture. Cool, then refrigerate for 1 ½ to 2 hours or freeze for 35 to 40 minutes until firm enough to scoop and roll into balls. DO NOT COMPLETELY FREEZE.

Put walnuts in one bowl and cocoa powder in another bowl. Using a teaspoon, scoop mixture & roll into 1 inch balls. Set on a cookie sheet lined with baking parchment. While working with mixture if it becomes too soft to roll return to freezer until firm. Once all of the mixture is formed into balls divide it into 3 sections. Put 1 third on a cookie sheet and freeze. When frozen roll some these balls in cocoa powder. Dust off the excess and place in a candy cup. Roll part of them in powdered sugar & put in candy cups.

Dip 1/3 of the centers with a dipping fork in the chocolate, white chocolate or colored chocolate of your choice. As dipped return to cookie sheet and put in freezer for 3 to 4 minutes until chocolate is firm. The last section form in bon bon mold, shapes of your choice. These truffles can be dipped or molded in white candy or pink candy and drizzled with the opposite color.

Store in refrigerator in an airtight container for 5 days. Truffles may be frozen for up to 1 month. Thaw overnight in the refrigerator then let sit at room temperature for about 10 minutes before serving. Remove only what will be eaten from the freezer.

CHOCOLATE RASPBERRY TRUFFLES

1-1/3 cup semisweet chocolate chips 1 tbsp butter
2 tbsp heavy cream 2 tbsp seedless raspberry jam

In heavy-gauge saucepan, combine chocolate chips, heavy cream and butter. Cook over low heat, stirring constantly, until smooth. Stir in raspberry jam. Let cool. Cover with plastic wrap; freeze 20 minutes. Drop a teaspoonful onto a foil – lined cookie sheet. Freeze 15 minutes. Roll into balls. Freeze until firm.

Melt chocolate, white chocolate or colored chocolate of your choice. Drop frozen truffles one at a time, into the melted coating, stir to quickly coat, removing with a candy fork. Allow excess candy to drain from bottom of candy for. Put truffles on foil lined cookie sheet. Truffle center can also be rolled in powdered sugar, cocoa powder or cocoa powder and powdered sugar that have been mixed together.

MARBLEIZED TRUFFLES

1 pound white candy melts 1/4 cup margarine
1 pound chocolate candy melts 2 tsp vanilla
3/4 cup evaporated milk

Line an 8 inch square pan with baking parchment. Place white candy in one bowl and chocolate candy in another bowl. Using microwave heat each bowl separately just long enough to let candy melt. DO NOT OVER HEAT!! Combine milk and margarine in another bowl and heat in microwave just until margarine has melted. DO NOT BOIL. Pour ½ of the milk mixture over the white candy. Add 1 tsp. vanilla and mix with electric mixer until well blended. Pour into prepared pan. Spread evenly.

Add remaining ½ milk mixture & 1 tsp vanilla to the chocolate and beat with mixer until well blended. Spread evenly over the white candy mixture. Score top of chocolate in approx. 1 inch pieces or smaller. Put in freezer for 4-5 minutes. Just long enough to let it set up so it can be cut then each piece rolled in your hands to create a marbled ball. If mixture becomes too soft return to freezer for a few minutes. Once balls are formed put on a cookie sheet and return to freezer. Leave long enough this time to freeze completely. Once frozen dip as desired and decorate as desired.

OPTION: Partially freeze. Use centers in a bon bon candy mold of your choice. Decorate or dust out shell to your liking.

PEANUT BUTTER CUPS

18 oz peanut butter (smooth or crunchy) 1 pound powdered sugar
1 stick margarine

Mix peanut butter and butter together with a spoon. Add powdered sugar and knead with hands until smooth. This mixture can be rolled into balls, chilled and dipped. To look like a peanut butter cup use a peanut butter cup candy mold. Line each mold cavity with chocolate. Put a patty of this mixture in each shell. Seal the top of each cavity with chocolate. Put in freezer for 4-5 minutes, or until candy releases from mold easily.

ALMOND BARK

1 pound white chocolate
1 small package sliced almonds (toasted)

1/2 tsp almond extract

Gently fold toasted almonds and white chocolate together. Spread as thinly as possible on a foil lined cookie sheet.

MILLION DOLLAR BARS

1 pound Nestle pre tempered caramel
2-1/2 cups tiny crisp rice

Heat caramel in microwave 2 times for 30 seconds each time. Slowly soften caramel. Gently knead tiny crisp rice into caramel. Press in an 8 inch square pan lined with baking parchment. Let cool. Cut into squares or roll into balls. Dip in chocolate or as a center in a bon bon mold.

CANDY

Melting the candy coating can be done several ways.

Using a double boiler: The correct way to use a double boiler takes a lot of time. Put the candy in the top boiler and set off to the side on the counter top. Put the bottom boiler on the stove; watch until water starts to form air bubbles at the bottom of the boiler. Do not let water come to a boil. Remove boiler from the heat. Put top boiler on hot water and let sit. After about 5 to 10 minutes start stirring the candy. Check and stir occasionally until candy is melted. Takes 30 minutes or longer.

Easy and quick way to melt candy: Using a plastic container melt candy in a microwave oven. Stir ever 30 to 45 seconds. Stop heating when you have small pieces the size of a dime. Stir, heat in the candy will melt these pieces. Be careful not to over heat.

If chocolate gets too thick, start thinning by adding a heaping tablespoon of paramount crystals. Add more crystals as needed to thin the chocolate to the thickness desired.

CANDY MOLDS

Take care of your molds and they will last for years. No matter how you store your mold always wash them before using. Molds must be completely dry before using.

Melt chocolate, spoon into a mold, tap mold on counter so air bubbles will rise leaving a smooth piece of candy. If air will not rise use a toothpick and carefully pop the bubble.

When ready put mold in freezer for approx. 3-5 minutes. When ready gently flex mold, turn candy out onto a hand towel. Do not force candy to release from mold. This will cause the candy to stick every time it is filled with candy. When finished wash mold, store lying flat. If left upright molds will warp.

SILKY WAY BAR

8 ounces marshmallow cream
4 ounces melted dark chocolate

Stir together. Let sit 15 minutes. Roll into balls. Dip for use in a mold

EASY MARSHMALLOW

1/2 cup cold water
2-1/2 tbsp gelatin
1/4 cup warm water
1-1/4 cup sugar

1-1/4 cup invert sugar
1/3 cup light corn syrup
1 tsp vanilla

Soak gelatin in cold water and set aside. In a sauce pan, combine warm water, sugar and invert sugar. Heat to boiling point. Whip until white and doubled in bulk. Pour into a buttered pan or into buttered egg molds. After this has set over night, remove from molds, or cut apart with buttered scissors and dip in melted chocolate candy or roll in desiccated or toasted coconut.

Pat Wiener



The Batter Splatter Newsletter

November 2013

Volume 10 Issue 10

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

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

Meeting is November 19th at 10 AM

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

Rocio Gonzalez will demonstrate how to make purse cake toppers with textured rolling pins.



President's Message

Once again the Holiday season is here. Each year as the holiday season approaches we start pulling out recipes that are special to us. As we bake and the aroma fills our home, it reminds us of previous holidays spent with special friends and family.

I had a teacher to pass on a recipe that was special to her family. It has become one of those special holiday recipes to my family and I would like to pass it on to you.

Everything we bake is filled with love but some recipes are just extra special. I hope you enjoy this recipe as much as my friends and family do.

I would like to take this time to wish each of you a Safe and Happy Thanksgiving. I will be leaving on November 18 to visit my son in Afghanistan. I am sorry I cannot be with you for our November meeting but it has been over a year since I have seen my son, so when asked I if would like to send a week with him I could not say no.

See you in December

Pat Wiener

Meeting Agenda

Open – Welcome everyone

- Introduction and welcome guests

Minutes – Secretary

- Read
- Approve

Treasurer's Report; current membership total

- Read
- Approve

Pass around monthly sign-in book

Send around *demo, refreshments, question/tips & portfolio/pictures*

Thanks to demo and snack folks

Old Business:

- Any other???

New Business

- Any other???

Raffle

October Events

For 2013, we have 117 members, and 90 active members.

We had 22 members at the October meeting.

Lori Gust demonstrated the new Crystal Lace, introduced at the ICES Convention in Lexington, Kentucky.

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
November	Maricela Vilchis	Rocio Gonzalez
December	Christmas Party	Christmas Party

Birthday & Anniversary Wishes

Happy Birthday to **Adel Coronado** (December 1st), **Martha Hickman** (December 2nd), **Susie Jahn** (December 3rd), **Barbara Hawkins** (December 12th), **Diane Biles** (December 13th), **John Hartley** (December 15th), **Orlean Meuth** (December 19th), **Charlotte Hare** (December 21st), **Helen Osteen** (December 22nd), and **Hannah Abraham** (December 23rd).

Happy Anniversary to **Gina Marie & Roel Rios** (December 3rd), **Mary & Greg Nicholas** (December 11th), and **Denise & Julio Zaldivar** (December 21st).

Upcoming Events

November 17, 2013 ~ Cricut Play Day at Larry's from 1 to 5 PM, will be led by Marlene Hollier and Nancy Olivares. Marlene will share the techniques for cutting gumpaste that she learned in the Swank Cake Design class and the modifications she made since then. Nancy will share the techniques she uses to cut sugar sheets with the Cricut and how she uses them in the designs on her cakes. We encourage others to bring their experiences that day and share with everyone as well. We will provide handouts including instructions and resources that are available to Cricut users. (Supply List is on the last page of this newsletter.) **We do have a couple of spots left, but you MUST preregister so we can have handouts for everyone.**

December 10, 2013 ~ Christmas Party, Monument Inn, 4406 Independence Parkway South (formerly Battleground Road), LaPorte, TX. Call for directions, (281) 479-1521. We have reserved the east room downstairs, from 11:00 AM to 1:00 PM. The club will pay for the member's lunch and soft drink. Beer/wine or guest lunches are the responsibility of the individual member. If you bring a guest, be prepared to pay for their meal. **Please RSVP no later than Friday, December 6th.** Let Helen know if you can make it - helen@osteenjewelry.com. **Rob Your Neighbor Gift Exchange:** At the November meeting, we voted to bring gifts to exchange. This is not required, but if you would like to participate, please bring a gift that cost no more than \$15. The gift should be wrapped.

February 22-23, 2014 ~ Capital Confectioners' 10th Annual Sugar Art Show & Cake Competition, North Austin Event Center, 10601 N Lamar, Austin TX 78753

May 3-5, 2014 ~ Frosting Creators Weekend of Sugar Arts, San Antonio, TX. Classes, Day of Sharing and Cake Competition. Theme is "Hooray for Hollywood."

September 14, 2014 ~ Houston Cake Club's Cake Decorating Extravaganza will be held at the Pasadena Convention Center. Please mark the date.

September 13, 2015 ~ Houston Cake Club's Cake Decorating Extravaganza will be held at the Pasadena Convention Center. Please mark the date. Debbie Brown will be here.

December Newsletter

Let's work together and make the December newsletter better than it has ever been. Do you have special recipes that you are willing to share? If so, send them to Helen.

Most of us are in to other crafts as well as decorating. If you have holiday patterns or holiday craft projects you would share, send those. It would be great for the December newsletter filled with so many Holiday ideas that you could not decide which projects you wanted to do.

Remember: when you share something in the newsletter, you get a ticket for the raffle.

What Size Scoop do I Need?

Scoop Size	Diameter	Fluid Oz	Tablespoon	Cup	mL	Scoops per Cup
#4		8.00	16.00	1.0	236.6	1
#5		6.40	12.80	.800	189.3	1.25
#6	3"	5.33	10.70	.667	158	1.5
#8	2-3/4"	4.00	8.00	.500	118	2
#10	2-5/8"	3.20	6.40	.400	94.6	2.5
#12	2-1/2"	2.67	5.33	.333	79	3
#16	2-5/16"	2.00	4.00	.250	59	4
#20	2-1/8"	1.60	3.20	.200	47.3	5
#24	2"	1.33	2.67	.167	39.4	6
#30	1-7/8"	1.07	2.13	.133	31.5	7.5
#40	1-5/8"	.800	1.60	.100	23.7	10
#50		.640	1.28	.080	19	12.5
#60		.533	1.07	.067	15.8	15
#70		.457	.914	.057	13.5	17.5
#100		.320	.640	.040	9.5	25

The scoop size gives you the number of servings in a quart. Lori uses her #8 scoop to measure shortening. It gives you 1/2 cup every time.

Play Days Requested

Buttercream Transfers

Cookie Cutters

Cricut (November 17, 2013)

Icing a Cake with Buttercream, cancelled

Luster Dust

Modeling Tools

Stringwork

Sugar Bottles

Brush Embroidery, cancelled

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Tropical Flowers

Wedding Cake, simple 2-tier, cancelled

Airbrush (May 20, 2012)

Animal Figures (December 2, 2012)

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- our monthly meeting (4th Tuesday of the month from 10 AM to noon)
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- Cake Decorating Extravaganza, September 14, 2014 at Pasadena Convention Center

You must be a member 6 months BEFORE a class starts to be eligible for the member rate.

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

Log on www.HoustonCakeClub.com to access membership and class registration information. We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

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

Peter Paul Mounds Cake

CAKE

1 Box Chocolate cake mix

1 small box Chocolate pudding mix

1 envelope whipped topping

1 teaspoon Cinnamon

1 Cup Milk

1 teaspoon vanilla

4 whole eggs

Put dry ingredients in a mixing bowl. Put all liquids in in a measuring cup. Turn mixer on and slowly add liquids. When liquids have been added to bowl, continue to mix on low speed until all ingredients are completely blended. Scrape the bowl well and turn mixer up to medium – high speed. Beat for 4 minutes. When finished beating, this will be a very thick cake batter. Bake at 325 degrees for approximately 1 hour.

COCONUT FILLING

3/4 Cup granulated sugar
1 Cup evaporated milk
24 large marshmallows
14 oz. shredded coconut

Place sugar, milk and marshmallows in a heavy sauce pan. Cook slowly until all marshmallows are melted. Remove from heat and add coconut, stir until well mixed. Spread warm mixture on cool cake. Allow the mixture to completely cool. Now ice with chocolate fudge icing.

NOTE: This cake is a bit complicated because you are putting a thick consistency icing on top of the filling- not on the cake as we normally do. If you have time put the cake in the refrigerator for 1-2 hours and let the filling chill. This will make it easier to ice this cake. No matter when you ice this cake (room temperature or chilled) if you put the icing on the cake in large spoonfuls, very close to each other, it is easier to cover the top of this cake without getting the filling in the icing.

CHOCOLATE FUDGE ICING

*1 Cup butter (room temperature)
2/3 Cup Karo syrup (dark Karo makes this icing darker in color)
1 teaspoon vanilla
2/3 Cups milk
1/2 teaspoon salt
2 cups cocoa powder
2 Pounds powdered sugar

Spoon cocoa into a measuring cup. Mix cocoa and powdered sugar, set aside. Soften butter before using. (Butter should be slightly chilled, but soft enough to mash with a fork). Cream butter with Karo, salt and vanilla. Alternately add milk and the cocoa mixture until icing is smooth and creamy. Scrape bowl while mixing.

This icing must be refrigerated and can be frozen. Bring to room temperature before using.

*Do not use margarine. Icing will be too soft

NOTE: If using on the Peter Paul Mounds Cake, add 1 teaspoon of cinnamon to this mixture.

Pat Wiener

Crystal Lace®

These instructions for **using Crystal Lace®** come with the product.

Add 50 grams of boiling water for each 100 grams of powder.

*Tip: Even though 50 grams of water = 50 milliliters, weigh the water as you do the powder. Measuring utensils vary and are therefore unreliable.

*Tip: 150 grams of powder will make approximately 10 lace strips.

Mix well on slow; beat and then beat on high speed for 2 to 3 minutes with an electric beater, to form a firm consistency with stiff peaks. Mixture will be white, smooth and glossy.

Coloring: Liquid, gel or powder colors may be used and added to the mixture after beating.

Making the lace: The mixture can be used immediately. Place about 2 heaping teaspoons of the mixture onto the silicone mat. Use a paint scraper to smooth the mixture into the design, moving the scraper in different directions, ensuring all crevices are filled. Your final scrape should be from left to right with a touch of pressure, thereby removing all excess mixture from the surrounding areas.

Set: Leave to set for a short while – the mixture should be dry to the touch. Remove any thin ‘film’ of the mixture which may be left on the mat by gently rubbing away with a damp cotton wool or a soft cloth. Leave to dry again. Setting time is dependent upon the relative humidity and temperature. Can take from 1 hour to overnight.

To speed drying time: Use heat lamp overhead, place in food dehydrator, place in a warm oven – about 125° F for 5 minutes, place in the path of a fan or heater, or place in the sun.

Remove from mold: Gently lift the edge of the lace by flexing the mold, then carefully peel the mold away from the lace. Only continue the process if the lace separates easily from the mold, is not ‘tacky” and does not stretch out of shape.

Applying the lace: Place the lace on buttercream, chocolate ganache, or fondant covered cake. On a dry icing surface, such as fondant, apply a scant amount of moisture on your fingertip to the back of the lace before placing onto the cake.

Wash the mold in hot soapy water and store flat.

**Tip:* If over dried, the lace will be brittle and crack when removing from the mold. Do not take it out of the mold. Rather add more mixture and smooth into the mold on top of the first layer. This moisturizes the bottom layer. Remove from the mold when the top layer is dry. It is unnecessary to ever discard over-dried, broken lace.

**Tip:* Store any leftover mixture in an airtight container in the fridge. Use within 4 to 5 days.

**Tip:* Make as much mixture as you need, as little as 50 grams at a time. Store the balance of the powder in an airtight container. It has a shelf life of over a year.

**Tip:* Store the readymade lace in a good quality plastic bag and place in an airtight container. It will remain flexible for days. Place each piece in separate plastic. If lace is placed on top of lace, they will stick to each other.

**Tip:* Lace can only be removed from a mold if the mold is cool. If the mold is warm from the sun or oven (to speed up the setting time of the mixture), then place the mold on marble or on a cool container and allow to cool for a few minutes before removing the lace.

**Tip:* If you are finding it difficult to remove the lace from the mold, apply 2 coats of the mixture.... Allow one coat to be finger-touch dry (1/2 to 1 hour, and then apply a second coat. This will thicken the lace slightly and it will release easily.

**Tip:* A release agent is unnecessary but can be used.

**Tip:* Edible lusters, metallic, and glitters can be brushed into the mold before applying the mixture. Alternatively they can be applied to the readymade lace for shimmering effects. Try out both methods to see which effect you prefer.

How to make perfect Crystal Lace wherever you are!

In rain or shine, hot or cold, follow these simple instructions and make the perfect lace every time.

In rainy weather, Crystal Lace will dry anyway and be flexible.

In very dry weather, add GYLKERINE to your mixture – about 1 teaspoon for every 100 grams of powder. Your lace will be dry, it will be flexible, non-crack and remain flexible for much longer.

Another great tip – add a few drops of Vanilla essence or any other water-based flavoring for a great taste.

Available from <http://www.allaboutcakeart.com/>, Jan Gresham in Levelland, Texas (close to Lubbock). Jan ships promptly. It comes in a 150 gram packet for \$9. There are some videos on the website if you missed Lori's demo.

Lori's notes from Crystal Lace Demo (October meeting)

- 2 parts powder to 1 part boiling water
 - *Weigh, don't measure – better*
- Mix to dissolve; then beat to soft peak – never got there
 - Add color after beating
- Spread into mat, all directions, make sure all holes are filled. Use white scraper held at a 45°.
- Final scrape once across to remove excess – use white scraper held at 90°



- Let dry to touch – took 2 hours for me – rainy day Houston
 - When top dry, clean leftover areas with damp cloth
 - Clean around edges
 - Dry

Drying

- o 2 hour soft set
- o 4 hours – could peel some
- o Oven warm – turn on; shut off – lace, 5 minutes
 - o Left in 1 hour (oven off) fragile pieces – some broke
- o Mats are silicone. You can lay directly on the oven racks. Silicone is good to 400° F
- o Overnight – could still peel
- o Can use heat lamp or fan

Removing

- o Lift a corner – flex mat – careful not to stretch
- o *Info says doesn't stretch – mind did – wait longer to dry*
- o Put the mold in a large plastic bag. Had to work it carefully to get it off the SugarVeil® mat.



Luster dust, disco, etc.

- o In mold before
- o After dry
- o Color did not seem to change the texture of the product.

More rigid – less sticky than SugarVeil®

Careful in humidity if 3D/on cake fine



OTHER STUFF

- o Store mixture air tight in fridge 4 to 5 days
- o Store powder air tight up to 1 year
- o Store ready made lace individually in plastic bags, sealed in a tight container
 - o Lace on top of each other will stick
 - o Put in individual bags
- o Thicker was better for fragile pieces
 - o 1 layer – set until top is dry – put another layer and let it dry

No taste – can add drops of flavor when mixing

Works great in SugarVeil® mats.

You can put it on damp buttercream (ready for the *Viva® Towels*). If the buttercream is a little dryer, use a spritz bottle with a fine sprayer. Lori uses the *I Can't Believe It's Not Butter!*® spray bottle.

Kathy Brinkley told us that www.GlobalSugarArt.com has Sugar Dress Confectionery Lace by Martellato. Sugar Dress is a product that provides a lace effect decoration in several motifs for your cakes. The final result will be sufficiently elastic and resistant to avoid breakage during the demolding or positioning on the cake. Furthermore the decoration maintains a clear white color and it's possible to customize by adding some other colors. Just add water to the two ingredients, mix well and spread it on Martellato's silicone mats. Let it dry for 6-8 hours or put it into the oven at 158-176° F for 10-12 minutes and you'll have your lace decoration quickly and easily!!! Plastic pail of 500 grams (approximately 1.1 pounds) sells for \$39.99, a little higher than the Crystal Lace product. Check out Alan Tetreault's video on this page: <http://www.globalsugarart.com/sugar-dress-confectionery-lace-mix-by-martellato-p-30484.html>

Piped Poinsettias by Ceri D D Griffiths

Learn to pipe festive flowers with Ceri DD Griffiths in five simple steps with this extract from his latest book, *Squires Kitchen's Guide to Making More Iced Flowers* (B. Dutton Publishing).



1. Make up some soft-peak royal icing and colour with Poinsettia dust food colour; dust food colours are recommended when you want to make the royal icing an intense, deep colour. Fit a silicone piping bag with a no. 2 nozzle then fill the bag 2/3 full with the red icing. Cut a small piece of wax paper large enough for a poinsettia bract: if the sides of the wax paper curl up from being on a roll don't worry as you can use this to help give the flower a natural curve.
2. Pressure pipe a line that is tapered at each end onto the wax paper: make it narrow at one end, then increase the pressure in the middle and taper off again towards the tip.

Immediately pipe another identical tapered line next to the first as shown in the step photograph, so that the sides are completely touching. The join down the centre will make the bract's central vein.

3. Make up some soft-peak royal icing and colour with Poinsettia dust food colour; dust food colours are recommended when you want to make the royal icing an intense, deep colour. Fit a silicone piping bag with a no. 2 nozzle then fill the bag 2/3 full with the red icing. Cut a small piece of wax paper large enough for a poinsettia bract: if the sides of the wax paper curl up from being on a roll don't worry as you can use this to help give the flower a natural curve.
4. Pressure pipe a line that is tapered at each end onto the wax paper: make it narrow at one end, then increase the pressure in the middle and taper off again towards the tip. Immediately pipe another identical tapered line next to the first as shown in the step photograph, so that the sides are completely touching. The join down the centre will make the bract's central vein.
5. Whilst the royal icing is still wet, use a fine paintbrush to stroke the icing into points around the edge of each bract. Leave the bract on the wax paper, allowing the sides of the paper to curl up, and set aside to dry on a piece of dimpled foam or crumpled kitchen paper for a couple of hours. Make several bracts in different sizes to make the poinsettia look natural: I usually use between six and 10 bracts to make a full poinsettia depending on the size of the flower.
6. Once completely dry, gently remove the bracts from the wax paper, being careful not to damage the pointed ends. To attach the poinsettia to a cake, pipe a small circle of red royal icing where you want the poinsettia to sit. Push the ends of the bracts into it to form a circle.
7. To finish the flower, colour some soft-peak royal icing with a touch of Sunflower liquid colour. Fit a silicone piping bag with a no. 1 nozzle then fill the bag 2/3 full with the yellow icing. Pipe a cluster of small dots in the middle of the bracts to create the flower centre and push a second layer of bracts into the wet icing to secure them in place.

Top Tip: To avoid damaging the flower, I recommend that you assemble the bracts directly onto a cake. Do not try to make all the bracts the same size as a variety will make the poinsettia look more natural. The same method can be used to create holly leaves but with dark green icing instead.

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Parliamentarian	CJ Clay	cashinclay@aol.com	(281) 847-3172

ICES Conventions

July 31 – August 3, 2014	Albuquerque, New Mexico
July 23-26, 2015	Omaha, Nebraska
August 4-7, 2016	Mobile, Alabama
2017	To be announced
August 2-5, 2018	Cincinnati, OH
2019	Little Rock, AR

Cricut Play Day Supply List

- Cricut Cake Machine (or another Cricut machine that has been modified for cake decorating instead of for paper cutting)
- 2 Cricut Cake cutting mats for cutting gumpaste - (these are different than the mats for cutting paper) **AND**
- 1 Cricut cutting mat that is designed for cutting paper (this will be for the sugar sheets)
- At least one Cricut cartridge (the Cricut cake ones are good because the designs are simpler)
- 2 Sugar Sheets (Wilton brand is available in packages of one sheet at Michaels)
- 8 oz Black Chocopan Gumpaste OR one recipe of the homemade Cricut Gumpaste that follows these instructions (note that you must let this gumpaste rest for 24 hours before you use it so you will have to make it at least 2 days before)
- Shortening (Crisco)
- Pizza cutter
- Plastic wrap (Saran, Glad Cling, etc)
- Pasta Roller (does not have to be electric)
- Scribe Needle Modeling Tool (PMS)
- Tylose Gum Glue
- Pastry Brush with regular bristles, not Silicone ones
- Styrofoam Dummy covered with white or beige fondant to display your Cricut cuts or to design your cake
- A mat or something to roll your gumpaste on if you don't want to roll it on the tabletop in the classroom
- Paper towels and dishcloth\washcloth for your hands



The Batter Splatter Newsletter

December 2013

Volume 10 Issue 11

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

Phone: (281) 733-6080 Fax: (877) 261-8560

www.HoustonCakeClub.com email: info@HoustonCakeClub.com

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

Christmas Party, December 10th at 11 AM

Brady's Landing, 8505 Cypress St, Houston, TX 77012. Call for directions, (713) 928-9921. We have reserved our space from 11:00 AM to 1:00 PM. This is a buffet service, so members who arrive early or a little later will still be able to be served promptly.

The club will pay for the member's lunch and soft drink. Beer/wine or guest lunches are the responsibility of the individual member. If you bring a guest, be prepared to pay for their meal.

Please RSVP no later than Friday, December 6th. Let Helen know if you can make it - helen@osteenjewelry.com.

Rob Your Neighbor Gift Exchange: At the October meeting, we voted to bring gifts to exchange. This is not required, but if you would like to participate, please bring a gift that cost no more than \$15. The gift should be wrapped.

RAFFLE: Our raffle will include 4 DVDs donated by Sharon Zambito, and a Colette Peters book, donated by Jessie Lopez. The proceeds will be donated to the Ronald McDonald House.

For our members outside the greater Houston area that won't be able to attend, if you wish to buy some raffle tickets, email helen@osteenjewelry.com. We will send you a PayPal invoice for the amount of raffle tickets you would like to purchase.

President's Message

We have just moved passed the Thanksgiving holiday right into the Christmas season. For many of us this means a lot of time in the kitchen cooking, baking and decorating.

Take time to remember the "Reason for this Season" and spend as much time as possible with your loved ones. This is always a special time of the year for each of us. Be sure to create as many special memories as you can.

Wishing each of you a safe and Happy Holiday Season

Pat Wiener

Cookie Drive, December 17th at noon

Please bring a batch or 2 – more if you can – of your favorite cookies to share with veterans clinics. Lori will bring the containers. We will meet at Larry's Arts & Crafts at noon to package the cookies. **CJ Clay** will take the cookies to the Veteran's Hospital. If you cannot join us on the 17th, you can drop off your cookies at Larry's so they can be included in the packages.

Share Your Christmas with Ronald McDonald House

At the October meeting, we selected Ronald McDonald House as our "share our Christmas" group.

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.

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

The Wish List from www.ronaldmcdonaldhousehouston.org has been included. Please bring something from that list to the Christmas party. If you wish to participate, please bring the items to our Christmas party at Brady's Landing and we will load them in Helen's van. Sandra Hughes and Helen Osteen will take them to the Ronald McDonald House.

If you cannot attend the Christmas meeting, perhaps you can ask someone to make sure your donation gets to the Christmas party.

The following items are in continuous use, and are necessary for the daily operation of "The House That Love Built." Donations by any individual or group are greatly appreciated.

Pantry Items:

- Tuna and Chicken Lunch Kits
- Fruit – Fresh or Individual Servings
- Individually packaged breakfast items such as muffins, Danishes, POP Tarts and breakfast bars
- Individually packaged peanut butter and cheese crackers
- Individually packaged cookies

- Individually packaged goldfish
- Individually packaged granola bars
- Individually packaged fruit snacks
- Ramen soup
- Microwave ravioli
- Pancake mix (please no bulk sizes)

Cleaning Items:

- Lysol spray
- Liquid laundry detergent (ERA)
- Powder dishwasher machine detergent
- Clorox, Comet and household cleaning products
- 12 oz or 16 oz disposable beverage cups
- Trash bags (7-10, 13, and 45-55 gal)
- Disposable bowls
- Disposable dessert plates
- Toilet paper
- Hand sanitizer
- Travel size toothpaste
- Glass cleaner
- Sponges
- Napkins
- Liquid dish soap (anti-bacterial)
- Toilet paper
- Paper towels

Gift Cards:

- Gift Cards-Kroger, Target, Wal-Mart, MC/Visa, Amex (no expiration dates)
- Edwards Movie Theater gift cards
- Museum Passes

Upcoming Events

December 17, 2014 ~ Cookie Drive. We will meet at Larry's Arts & Crafts at noon to package the cookies. Lori will bring the containers. Please bring a batch or 2 – more if you can – of your favorite cookies to share with veterans clinics. **CJ Clay** will take the cookies to the Veteran's Hospital. If you cannot join us on the 17th, you can drop off your cookies at Larry's so they can be included in the packages.

January 20, 2014 ~ Louisiana Day of Sharing, Gonzales, LA. Location pending.

February 22-23, 2014 ~ Capital Confectioners' 10th Annual Sugar Art Show & Cake Competition, North Austin Event Center, 10601 N Lamar, Austin TX 78753

April 6, 2014 ~ Southeast Texas Cake Club Day of Sharing, Winnie Stowell Community Building, Winnie TX.

May 3-5, 2014 ~ Frosting Creators Weekend of Sugar Arts, San Antonio, TX. Classes, Day of Sharing and Cake Competition. Theme is "Hooray for Hollywood."

July 30 to August 3, 2014, ICES Convention, Albuquerque NM

September 14, 2014 ~ Houston Cake Club's Cake Decorating Extravaganza will be held at the Pasadena Convention Center. Please mark the date.

September 13, 2015 ~ Houston Cake Club's Cake Decorating Extravaganza will be held at the Pasadena Convention Center. Please mark the date. Debbie Brown will be here.

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
December	Christmas Party	Christmas Party
January	Kathy Brinkley	Lori Gust
February	Larry's Appreciation Lunch	Retta Pryor
March	Sandra Hughes	
April	Rocio Gonzalez Eunice Estrada	
May	Elma Vega Alice Lopez	Eunice Estrada
June		"Garage Sale"
July	Hermelanda Garcia Guadalupe Ochoa Migdalia Nunez	
August		
September		Beth Vaughan
October		
November		
December	Christmas Party	Christmas Party

November Events

For 2013, we have 119 members, and 91 active members.

We had 23 members at the November meeting.

Rocio Gonzales did an outstanding job demonstrating her purse cake toppers. Thanks, Rocio, for a great demo.

Birthday & Anniversary Wishes

Happy Birthday to **Diane McCoy** (January 1st), **Ellen Smith** (January 1st), **Kyla Myers** (January 9th), **Debra Lawson** (January 11th), **Guadalupe Ochoa** (January 12th), **Jessica Marshall** (January 13th), **B J Sorrels** (January 19th), **Marissa Beltran** (January 29th), and **Lisa Fitch** (January 30th).

Happy Anniversary to **Alice Lopez** (January 15th), **Guadalupe and Gabriel Ochoa** (January 16th), **Barbara & Larry Hawkins** (January 19th), **Maria & Bonito Mata** (January 20th), and **Allison & Drue Wiggins** (January 24th).

Play Days Requested

Buttercream Transfers

Cookie Cutters

Cricut (November 17, 2013)

Icing a Cake with Buttercream, cancelled

Luster Dust

Modeling Tools

Stringwork

Sugar Bottles

Brush Embroidery, cancelled

Sugar Veil

Topsy Turvy Cakes

Tropical Flowers

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

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Rocio's Purse Cake Toppers



We quickly learned that Rocio does not use patterns when she makes the purses. She uses Satin Ice gumpaste and mixes half and half with Wilton gumpaste.

Mary Nicholas told us Kroger now sells Satin Ice 1-1/2 pound tubs (white or chocolate) for \$9.99. The price is quite high, but it will get you out of a bind if you need it when the cake decorating stores are closed.

The designs were made with textured rolling pins, but the painting is done by hand. It takes a lot of time to do the painting. If your customer wants a purse-sized cake, take the painting into consideration when pricing the cake.



You can use green styrofoam blocks that are \$1 at Dollar Tree. You don't have to sand the cut edges. Just press down firmly on the table, and the cut edges will compress.

If you use white styrofoam, you have to sand the edges. It is messy because the little white balls clutter the table, and you have to be careful not to get them in your fondant.

When you use gold paint, add white color if you do not want it to be shiny.

Use a pastry brush to apply Karo® syrup to stick the fondant to the Styrofoam.

For the purse with the tufted squares, leave the fondant thick. Mark the squares with the back of a knife, deep enough to make them real puffy. If you are using pearls, put them in the center while the fondant is fresh.

Do one side and let it dry so you don't mess up the design. Then put the fondant on the other side, mark the squares, etc.



If you want the purse to be shiny, use confectioners' glaze. Mix it half and half with Everclear or vodka.

If you want the topper to be edible, use [Kellogg's® Rice Krispies®](#) Treats. Use full strength Karo® Syrup to stick the thick fondant to the Rice Krispies®.

Lay fondant on the formed purse and cut with the scissors. It is best to do one side, let it dry an hour, and then do the other side.



If you want the topper to be cake, use a pound cake. Apply a thin crumb coat of buttercream and then the fondant.

Roll 2 logs of fondant out, using a fondant smoother so they will be even. Or you can make them with a clay extruder.

Susie Jahn told us if you are braiding strands together, coat lightly with shortening and it sticks together better.

Casey Marchan suggested we use the green extruder, and the piece that makes 3 strands at one time. Then you twist and it looks like it is braided.



Use wire in the purse handle so it holds its shape better. If the topper needs to be edible, allow plenty of time for it to dry before putting it on the purse.

For "fabric" inside the purse, roll it a little thinner and arrange inside.



Form the band around the top of the purse. Leave seam in the front and attach a handmade flower to cover the seam.

Confectioners' glaze messes up brushes so Rocio uses the little nail polish bottles.

Cupcake Batter Amounts

As a general rule, most cake recipes or mixes will work for cupcakes. Simply adjust the baking time for the smaller portion and test by inserting a toothpick during baking. Proper measuring is very important.

For dry ingredients, spoon into nesting measuring cups, overfilling the top. Level by running a spatula along the top. For wet ingredients, use glass measuring cups. Pour to the exact level needed.

Batter Amounts and Baking Times for Individual Desserts

The best way to serve a perfect individual dessert is to prepare from the bottom up. Make sure you have the proper batter amount, baking temperature and time for the pan size you are using. Just consult the table below:

Pan Size	Batter Amt.	Baking Temp	Baking Time	Yield – 1 mix
King-Size Muffin Pan	Slightly less than 1 cup	350° F	24-26 minutes	About 6
Jumbo Muffin Pan	1/2 – 2/3 cup	350° F	20-22 minutes	About 1 dozen
Standard Muffin Pan	1/4 – 1/3 cup	350° F	18-20 minutes	About 2 dozen
Mini Fanci-Fill Pan	1/2 cup (per pan)	350° F	18-20 minutes	
Mini Muffin Pan	1 heaping tablespoon	350° F	8-10 minutes	About 5 dozen

- Fill pan cavities 1/2 to 2/3 full (2/3 fill assures a full, nicely rounded cupcake)
- Always check cupcakes for doneness at the minimum baking time.
- Check for doneness by inserting a toothpick in the center. If it comes out clean or with just a few dry crumbs attached, your cupcake is done!

<http://www.wilton.com/cupcakes/making-cupcakes/batter-amounts.cfm>

ICES Conventions

July 31 – August 3, 2014 Albuquerque, New Mexico
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August 4-7, 2016 Mobile, Alabama
2017 To be announced
August 2-5, 2018 Cincinnati, OH
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How to Master the Wet-on-Wet Royal Icing Technique

Ever wonder how the pros create those smooth, intricate royal icing designs? Well we've got the secret! Below, Ileana Saldivia (sugarrealm) of Sugar Realm Bakery shares a helpful guide to the same "wet-on-wet" royal icing technique the professionals use, which she demonstrates on her gorgeous fall-inspired leaf cookies.

As a bonus, she's even shared her very own tried-and-true royal icing recipe!

For more of Ileana's work, check out her [blog](#).

Ileana's Royal Icing Recipe

Yield: icing to decorate approximately 4 dozen, 3-inch cookies

Store: airtight at room temperature for 1 day, up to 2 months refrigerated, up to 6 months frozen

2 pounds sifted confectioners' sugar

10 Tablespoons meringue powder or dry egg whites

3/4 cup room temperature boiled water

2 teaspoons vanilla extract or 1 teaspoon vanilla extract + 1 teaspoon of your favorite flavoring (liqueur or extract)

1/8 teaspoon table salt

Place all dry ingredients in a mixing bowl, and whisk until all ingredients are well combined. Add wet ingredients. Using a handheld or stand mixer with a paddle attachment, mix on slow speed for 4-5 minutes. Slow speed will prevent incorporating air into the icing.

To prevent royal icing from crusting, always store on an airtight container, with a layer of plastic film touching surface of icing. This recipe produces a medium to stiff icing consistency.

"Wet-On-Wet" Decorating Technique

Icing Consistency: Stiff, Medium and Flow

I always save a container with the icing consistency that comes out of the mixer, which is medium to stiff consistency. My preferred method to stiffen any fluid icing is to add a couple of tablespoons of stiff icing.

Alternatively, a simple and quick fix to stiffen the consistency of your icing is by adding a bit of confectioners' sugar until desired consistency is achieved. Add water or any liquid flavoring of your liking to your icing to achieve a more fluid icing consistency.

Testing Icing Consistency: Appropriate icing consistency is critical to creating wet-on-wet, flooded icing cookies. To test the consistency of your icing, insert a toothpick into a small container with royal icing. Stiff consistency icing will hold toothpick vertically. Medium consistency icing will hold toothpick in place for a few seconds before it starts to fall to the sides of the container. Flow consistency icing will not hold toothpick in place.

To color icing, use gel coloring and with a toothpick, add small amounts of color until desired color is achieved. Keep in mind that some icing colors darken up to one shade when dry.



Creating an Icing "Dam"

Beginners: Using stiff consistency icing, start by piping a dam around the cookie. Let dry for 20 minutes before piping icing center.

Advanced: Pipe icing dam using flow consistency and immediately flood cookie with flood consistency icing. The benefit of doing this is that the icing dam will fuse with your center icing creating a seamless border.

Flooding Your Cookie

To create a background to your cookie, fill a piping bag or plastic bottle with flood consistency icing. Using a pastry tip #3, pipe icing over cookie, trying to slightly cover icing dam.



Creating Your Designs

With medium consistency icing, and while icing background is still wet, create your design by piping icing over wet background icing. Depending on the weather, you may have approximately 50 seconds to complete your designs. After 50 seconds, icing will start to crust.

Dry, Finish & Package Your Decorated Cookies

Flood icing cookies require 24 hours to fully dry. After cookies are completely dry, you may pipe a decorative border around them and even overpipe additional designs. All that's left is to package, share and enjoy your gorgeous cookies!

Helpful Tip: Storage

Cookies decorated with royal icing, have a long shelf life, up to 6 weeks when properly stored in an airtight container. I have discovered that metal tins are the type of container that better preserve iced cookies. It is always a good idea to wrap decorated cookies in a cellophane bag.



This tutorial was taken from www.cakecentral.com, and was featured in this month's email newsletter.

Toba Garrett's Glacé Icing

1 pound confectioners' sugar

3/8 cup milk

3/8 cup light corn syrup

Flavor Options: 1 teaspoon concentrated extract, 1 tablespoon alcohol or liqueur, or 2 to 3 drops concentrated candy oil

In a mixing bowl, thoroughly mix the sugar and the milk first. The icing should be very soft and have a heavy-cream texture before you add the corn syrup. Add the corn syrup and mix just until combined.

Divide the icing into several bowls. Flavor each bowl with extracts, alcohol, or candy oils. Color each bowl of icing as desired. Cover the bowl with plastic wrap to prevent drying until you're ready to use it. Recipe makes 2 cups.

This icing will last for up to 2 weeks in the refrigerator. Put the icing in a brand-new plastic container. Put plastic wrap directly over the icing and seal it with a tight-fitting lid. When ready to reuse, stir the icing until the icing has a flow consistency.

If you are dairy sensitive, you can replace the milk with water. Without milk, the icing can last over 3 weeks in the refrigerator.

This is the chief icing used in Toba Garrett's [Creative Cookies](#) book. It's delicious, ridiculously easy to make, and dries to a perfect sheen. The drawback is that the icing takes a much longer time to dry. However, it's well worth the wait.

Note: Sometimes you will have whitish spots appear on the cookies. Put some Americolor white or Wilton white in the icing before you add your color. It will help with the cloudy or spotty appearance.

This icing gets firm and stackable, but not rock-hard like royal icing. It tastes better than royal icing, and is a pleasure to bite through on a cookie.

Christmas Cookie Ideas



Cut chocolate transfer sheets into squares large enough to cover the top of cookie. Melt candy coating or melt and temper chocolate. Dip cookie into melted chocolate. Coat completely. Bring out cookie with dipping tool. Let excess chocolate drip back into the pan. Place the dipped cookie on parchment paper or silicone mat.

Apply transfer to top of just dipped cookie. Gently rub the image with your finger to assure the transfer is secure. Repeat process with all cookies. Once chocolate is set, peel away transfer sheet.

Cut and bake cookies. Divide and color run sugar icing and place in parchment bags. Decorating tips can be used or just cut openings in the bottom of each parchment bag. Use piping gel to adhere image to cookie or flood cookie with run sugar. Use run sugar colors to add details to cookies.





Melt candy coating. Using a dipping tool, cover Nutter Butter® with candy coating and place on parchment paper to dry. Do this with all the cookies. Let the coating dry completely before decorating.

Prepare candy writer as directed. Make a swirly spiral tail on one end of cookie. Towards the middle, make symmetrical C-shapes for ears.

Using the candy writer, make two small dots where you would like the eyes to be and lay royal icing eyes on top of dots. Make a small dot for the nose and attach cinnamon red hot.

Melt white candy coating as directed. Hand dip the bottom end of the cookie about 1/3 of the way into the coating. Immediately dip into a bowl of non-pareils, and set on parchment. Do this all of the cookies and let dry.

Next, hand dip the top end of the cookie about 1/3 of the way into the coating from the other end. Immediately dip into a bowl of sanding sugar then set on parchment. Place a pearl towards the top of the cookie for the top of Santa's hat. Do this to all of your cookies and let dry.

Prepare a parchment triangle and fill with white candy coating. Using a zigzag motion, make a line where the red sanding sugar ends on the cookie. This is the fur on the bottom of Santa's hat.

Squeeze a drop of candy coating on the back of each royal icing eye and place towards the center of the cookie. Do the same with the red hot for his nose.





Cut and bake cookies and allow to cool completely. Using a spatula, spread icing on Santa's face with flesh colored buttercream. Using a spatula, spread icing on Santa's hat with red buttercream.

Pipe Santa's beard with white icing and tip #6. Pipe Santa's fur on hat with white icing and tip #4. Pipe Santa's nose with flesh colored buttercream using tip #3. Pipe Santa's eyes with black colored buttercream using tip #3.

Cut out tree shapes from your favorite sugar cookie recipe.

For each 3-D Tree cookie, cut out one whole tree and one tree that is cut in half the long way. Bake. When cool, center one of the half trees perpendicular to the whole tree. Attach with dark green melted candy coating. When hardened, center the other 1/2 tree on the other side of the whole tree and attach with melted green candy coating. Put a small spoon of candy coating on a piece of parchment paper. When nearly (but not completely) set up, stand the hardened 3-D tree into the coating to be sure the tree stands straight.

Note: Coating must be almost set up to hold the tree. Let base completely set up. With a small spatula, ice all sides of the tree with melted dark green candy coating. Sprinkle with colored non-periels.





Use a cookie recipe that doesn't spread during baking. Roll out fondant and impress with various texture mats. Cut out fondant pieces with same cutter used in baking cookies. Instead of putting whole fondant piece on cookie, use a knife to cut off part, such as cuff of mitten, trunk of tree, toe of stocking and hook of ornament. Place partial piece on cookie using a thin layer of buttercream to attach fondant to cookie. Repeat process with different color of fondant and cut off opposite part and apply to cookie. Use green fondant and triple holly leaf plunger to create holly leaves. Attach leaves and hand shaped round red balls with dot of royal icing. Use thinned royal icing to pipe dots, lines and stitching. Hand mold red bow for wreath and use a holly leaf cutter to cut out center of fondant. Dust white pieces of fondant with super pearl dust.

Roll fondant; then lay texture mat over fondant and roll pin over mat with even pressure. Using the stocking cookie cutter, cut fondant. Color fondant texture using edible markers. Place fondant on cookies using piping gel. Use small round tip to detail cookies with colored royal icing.





Bake and cool cookies. Melt an assortment of candy coating in small shallow containers. Carefully hold cookie upside down between thumb and finger and dip the very top into melted candy coating. Hold upside down and shake to remove excess coating. Turn right side up and gently tap against palm of hand to smooth out coating. After coating has set, use melted candy writers or candy coating in parchment cone to pipe details on cookies. If cookie has two main colors, instead of dipping cookie, use parchment cone or candy writer to fill in one area at a time. Allow coating to become firm before filling in an adjacent area.

Mix royal icing according to recipe or mix instructions. Thin with water until it smooths itself in 5-10 seconds. Tint desired colors. Place each color in parchment cone and cut small hole in tip.

To cover entire cookie, first draw the outline and then fill in the center, tap gently to allow icing to spread. Allow icing to harden (about an hour) and then pipe additional designs on top.

To create a glittery lines sprinkle with disco dust glitter while icing is still wet. Tap cookie upside down to remove excess glitter.



Make Buttery Sugar Cookies. Cut into tree shapes and bake. When cool, ice trunks of trees with brown buttercream icing. Pipe green on the trees with tips #233 or #350. While icing is still wet, sprinkle on green sanding sugar or decorate with imperials.

Santa's Sock

MATERIALS

9" x 13" x 2" sheet cake
Buttercream icing: lt. green, white and red
9 poinsettias, approx. 2" dia. (see pg. 7)
7 red foil-wrapped chocolate kisses or bells
Asstd. foil-wrapped Christmas candies and
small toys
13" x 17" cardboard covered with gold foil
Tubes: No. 16, No. 102 and No. 89

DIRECTIONS

1. See Fig. A and cut a small crescent shape out of the back of the sock, above the heel. Cut out a deeper piece above the toe. This piece of cake is used to form the toe of the sock. Secure it into place with icing. Slightly round the heel.

2. Ice the cake in light green. See photo. Use a

No. 16 tube and green buttercream to cover the toe, heel and top band with matching piped lines in a "V" design. Use a No. 89 tube and green icing to cover the body of the sock with wavy, overlapping lines to resemble knitting.

3. See photo. Use No. 16 tube and white icing to outline the toe and heel with a double border about 2" to 2 1/2" apart. Make one border scalloped. Outline the top band with a zigzagged border.

4. Secure a foil wrapped kiss or bell to each point of the top band with icing. Use a No. 102 tube to add a red icing bow to the top of each. Secure assorted Christmas candies and small toys to top of sock with icing.

5. Place four poinsettias around the toe and five around the heel of the sock. These are placed between the white borders made in step 3.

Fig. A

