



# The Batter Splatter Newsletter

## January 2014

Volume 10 Issue 12

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

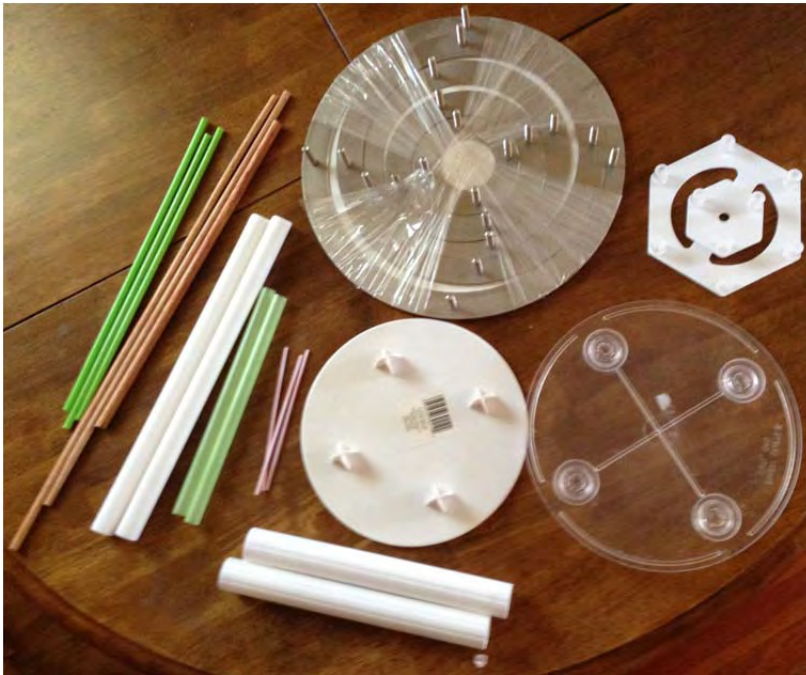
Phone: (281) 733-6080 Fax: (877) 261-8560

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

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

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

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



Stacking Tiers without Tears

**Lori Gust** will demonstrate **Stacking Tiers Without Tears.**

Lori will cover the importance of structure in successfully stacking a tiered cake, and will include a "show and tell" of various industry tricks and tools to keep tiered cakes from slipping and sagging.

## Membership Dues

**All memberships expire January 31<sup>st</sup>**, 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 31<sup>st</sup>, this will be your last newsletter.

## Monthly Demos and Refreshments

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

	<b>Refreshments</b>	<b>Demonstration</b>
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

## Upcoming Events

**February 22-23, 2014 ~ Capital Confectioners' 10<sup>th</sup> Annual Sugar Art Show & Cake Competition**, **please make note of the new address**. Highland Mall, 6001 Airport Blvd, Austin, TX 78752. It is right across the street from the [Crowne Plaza](#) (official hotel for the event). For more information, check the show website, [www.thattakesthecake.org](http://www.thattakesthecake.org)

**March 23, 2014 ~ ICES Area IV Day of Sharing** will be held at the College Station High School, 4002 Victoria Ave., College Station, TX. Great demonstrations by Carolyn Mangold, Earlene Moore, Rocio Gonzalez, and others. Dawn Parrott will conduct a hands-on demo. Don't forget the vendors and raffle prizes. **Kathy Brinkley**, ICES Alternate Rep for Area IV, will have more information on the demonstrators next month. Log on to [www.texasices.org](http://www.texasices.org) to register.

**April 1, 2014 ~** online registration begins for the ICES Convention in Albuquerque NM. [www.icesconvention.org](http://www.icesconvention.org)

**April 6, 2014 ~ Southeast Texas Cake Club Day of Sharing**, Winnie Stowell Community Building, Winnie TX.

**April 7-8, 2014 ~ Jacque Benson** classes in Winnie, TX. We will add more info later on. Visit Jacque's website to see her work. <http://cakesdusoleil.blogspot.com/>

**May 3-5, 2014 ~ Frosting Creators Weekend of Sugar Arts**, San Antonio, TX. Weekend of Sharing May 2 - 5, 2014. Classes and demonstrations by Wayne Steinkopf, Ruth Rickey, Sidney Galpern, Sylvia Wilson, and Sharon Zambito. "Hooray for Hollywood" theme Cake Competition. For more information: <http://frostingcreators.com>

**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.

## Flour Tips

**How to Store Flour:** Store flour in an airtight container in a cool, dry place. For longer storage, place bag in a food-storage plastic bag, seal tightly and refrigerate or freeze. Bring flour to room temperature before using.

**How to Measure Flour:** Spoon flour into a dry measuring cup and level off with a knife. No sifting necessary.

**How to Substitute Flour:** All-purpose flour can be used in recipes calling for self-rising flour. For each cup of flour in the recipe, add 1-1/2 teaspoons of baking powder and 1/2 teaspoon of salt.

**Cups per Pound:** There are 3-1/3 cups of flour per pound, and about 17 cups per 5 pound bag.

*Lori Gust*

## 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

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)

## Birthday Wishes

**Happy Birthday** to **Celia Diaz** (February 5<sup>th</sup>), **Jessica Lopez** (February 13<sup>th</sup>), **CJ Clay** (February 15<sup>th</sup>), **Jan Hutto** (February 17<sup>th</sup>), **Sandra Hughes** (February 19<sup>th</sup>), **Eunice Estrada** (February 21<sup>st</sup>), and **Susan Spence** (February 25<sup>th</sup>).

## Anniversary Wishes

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

## Membership Benefits

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

- our monthly meeting (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- Play Days 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](http://www.HoustonCakeClub.com) to access membership and class registration information. We accept PayPal through [HoustonCakeClub@OsteenJewelry.com](mailto:HoustonCakeClub@OsteenJewelry.com).

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

## Officers

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

## ICES Conventions

July 31 – August 3, 2014	Albuquerque, New Mexico
July 30 – August 2, 2015	Omaha, Nebraska
August 4-7, 2016	Mobile, Alabama
2017	To be announced
August 2-5, 2018	Cincinnati, OH
July 18-21, 2019	Little Rock, AR

A caring husband sees that his wife is busy in the kitchen and offers to help.

He: "My dear, what can I do to help you?"

She: "Take this bag of potatoes, peel half of them, and put them in the big pot to cook."



## Christmas Cookies



December 17<sup>th</sup>, **CJ Clay, Lori Gust, Nancy Olivares** and **Helen Osteen** met at Larry's to package cookies for clinics inside the Veterans' Hospital.

Sorry more people could not participate. I always think of Christmas as a time to share with people who are not as fortunate as we are.

## December Events

For 2013, we have 120 members, and 91 active members.

We had 24 members at the Christmas luncheon at Brady's Landing. 29 people had notified me they would attend, but 5 did not.

Our raffle brought in \$98, and the editor donated \$2 to round that to \$100. We had already voted to donate 10% of the registration for the Cake Decorating Extravaganza (\$550). **Helen Osteen** delivered a check for \$650 to the Ronald McDonald House, along with the toys, games, paper goods and food for the pantry.

December 16, 2013

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

Dear Ms. Osteen,

The children and families of Ronald McDonald House Houston would like to thank **Houston Cake Club** for the gift in the amount of **\$650**. The on-going mission of our House is to provide families with a critically ill child a *home away from home* while they undergo treatment at a Texas Medical Center member facility.

Families who call any one of our RMH Houston facilities *home*, whether the 50 bedroom Holcombe House, the 20 bedroom House inside Texas Children's Hospital, one of our four Family Rooms at TCH, the 14 bedroom House inside Children's Memorial Hermann Hospital, or our newly opened family room in the M.D. Anderson Children's Cancer Hospital, will find a warm, caring place where they can share their concerns: a place where they can find inspiration and strength from each other; where they can cheer each other's small victories over a child's life-threatening illness.

The support of dedicated friends like you has allowed RMH to fulfill this mission since 1981. It is truly a team effort of family, friends, volunteers, staff and community to help overcome the stress and pain of illness and create a safe, loving and comfortable home.

We thank you for your support and invite you to join us as we continue to make our House a Home for thousands of families who pass through our doors every year. With your help Ronald McDonald House Houston can continue to touch the lives of many more children and their families as they continue their journey to a healthy future.

Sincerely,

*Leslie Bourne*  
Leslie Bourne  
Executive Director

*Mikki Donnelly*  
Mikki Donnelly  
Director of Advancement

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



HOUSTON

Sharing the strength of our home

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- Leonard E. Weisman, M.D.

Executive Director

Leslie Bourne





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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.*



## Valentine Cupcake Ideas



A day prior to decorating, roll gumpaste very thin and cut birds and hearts; allow to dry overnight.

Assemble cupcake wrappers and drop cupcakes into wrappers. Use pastry bag fitted with tip 1M and pipe buttercream icing onto cupcake. Attach hearts to birds using piping gel and insert bird into piped buttercream icing.

A day ahead, make lips and envelopes. For lips, press pieces of red fondant into candy molds and pull out; allow to dry. For envelopes, cut 1 1/2" x 1 1/4" squares. Cut a triangular piece of white fondant to use as the envelope tab; attach to top of envelope using piping gel. Use a sharp knife to make marks to resemble an envelope. Attach lip confetti to back of envelope. Set aside all pieces and allow to dry.

Using a pastry bag fitted with tip 1M, ice cupcakes. Place toothpick in center of icing for support then lay lips or envelope pieces on top of icing using the toothpick as support. Detail cupcake with jumbo heart confetti.







A day ahead of time, make flowers. To make flowers with images, cut pieces of image large enough to cover area where cutter will go. Roll fondant and brush lightly with piping gel. Lay image on top and lightly rub finger over image to smooth. Use cutter to cut flower. Carefully place flower in former. Proceed with rest of flowers.

Using large pastry bag fitted with tip 2A, ice cupcakes with pink buttercream. Lay flowers on top of icing and attach flower details with piping gel. Attach edible hearts with piping gel.

Assemble cupcake wraps. Roll red fondant thin and use heart cutters to cut shapes. Brush shapes with a thin layer of piping gel and sprinkle with disco dust. Set aside to dry.

Using a small, thin paint brush, stripe the inside of a pastry bag fitted with tip #1M with the red-red color. Fill bag with buttercream. Squeeze bag until white buttercream has a red stripe. Drop cupcakes into cupcake wraps and frost with pastry bag. Place heart on the top of the frosting.



Color fondant and roll to 1/16" thickness. Use round cookie cutter that will cover the top of your cupcake, and cut a circle. With piping gel or a thin layer of buttercream, lay circle on top of cupcake. Lightly use fingers to mold fondant to cupcake. Add sugar lay on with piping gel. Use bag fitted with tip #1 to pipe details along the outer edge of cupcake.



Cut zebra stripe edible images into circles the same size as the top of your cupcakes. Spread buttercream on a cupcake and apply edible image circle. Be sure to apply image before icing has crusted or if it has crusted brush icing lightly with water. Use #6 tip with buttercream to pipe ball trim around edge of cupcake. Sprinkle border with lip sprinkles. Insert lip pick in top of cupcake.



Place the round silicone template on top of the valentine transfer sheet (may not line up exactly centered, so cut transfer sheet into strips and do a few at a time) with the texture side up. Pour dark chocolate candy coating over template and use spatula to scrape template, completely filling each cavity and removing all the excess. Allow to completely set and remove transfer sheet from chocolate and silicone mat. Gently push disks out of silicone mat. Repeat the same process with the light pink candy coating, using a piece of parchment paper instead of the transfer sheet. Use a small dot of warm chocolate to attach the two disks together. Use a #18 tip to pipe a swirl of chocolate buttercream on the top of each cupcake. Sprinkle with white non-pareils and place attached disks on top. Gently place finished cupcakes in cupcake wrappers.

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





Make cupcakes using your favorite recipe or favorite box mix. Line jumbo muffin pan with jumbo cupcake liners. Bake cupcakes according to recipe or box directions. Allow cupcakes to cool completely. While cupcakes are cooling, make candy hearts using heart mold and red pink candy coating. Spread buttercream icing onto cupcake and decorate cupcake using chocolate hearts and bee ring.

Cover cupcake with white buttercream icing using a small offset spatula. Immediately after icing apply edible image to center of cupcake (the icing needs to be wet to allow the edible image to adhere). Gently smooth edible image with fingertips so that entire design is pressed against icing. Using a #10 tip pipe a ball trim border around edge of cupcake. Roll edge of cupcake in assorted Valentine sprinkles spread out on plate.



Bake desired flavor cupcakes, cool and ice with pink buttercream icing, using a smooth spatula to get surface as smooth as possible. Let icing crust. Color some buttercream red with red food coloring. For each cupcake, lay Designer Stencil over the top of the cupcake. With spatula, gently go over the stencil with red buttercream icing. Clean spatula and go over the stencil once more to get a nice smooth finish. Carefully lift off the stencil. Border cupcakes with pink icing and tip #15.

All Valentine cupcake ideas came from [www.countgrykitchensa.com](http://www.countgrykitchensa.com), Ideas and Recipes.

## Amount of Batter Needed for Cupcakes

The following figures are based on a standard cake mix. Cupcake papers should be the same size as the base. One standard cake mix will make:

80-96 mini cupcakes  
20-24 standard cupcakes  
6-8 jumbo cupcakes

Information and image taken with permission from *Vi Whittington and Autumn Carpenter's Book, Creative Cupcakes*.

## Amount of Icing Needed for Cupcakes

Based on 2 cups (approximately 1 pound) of icing. \*Note: If adding additional piped icing decorations double the amount of icing needed.

### **Mini Cupcakes:**

Spread or glaze- 48-60 cupcakes (2/3 tablespoons/cupcake)  
Piped with star tip (such as #20)- 32-36 cupcakes (1 tablespoon/cupcake)

### **Standard Cupcakes:**

Spread or glazed- 24-36 cupcakes (2 tablespoons/cupcake)  
Piped with star tip (such as #1M)- 10-12 cupcakes (3 tablespoons/cupcake)

### **Jumbo Cupcakes:**

Spread or glazed- 12-14 cupcakes (3 tablespoons/cupcake)  
Piped with star tip (such as #1M)- 8-9 cupcakes (4 tablespoons/cupcake)

Information and image taken with permission from *Vi Whittington and Autumn Carpenter's Book, Creative Cupcakes*.

Different recipes of buttercream icing yield different amounts of icing. However, the general accepted rule is about 7 cups of icing for each recipe using 2 pounds of powdered sugar.

Petal cakes require slightly more icing than round cakes of the same size, while heart and hexagon cakes require slightly less.

Information on this page was taken from [www.countrykitchensa.com/ckideas](http://www.countrykitchensa.com/ckideas)



# Texas ICES Area 4 Day of Sharing

**March 23, 2014**

8:30am – 4:30pm

College Station High School  
4002 Victoria Ave.  
College Station, TX 77845

**Raffles  
Door Prizes  
Shopping**

Demos by:

- Carolyn Wanke Mangold
- Earlene Moore
- Rocio Gonzales
- To Be Announced....

And a hand's of class with....

Dawn Parrott!!

Stay tuned to the Texas ICES FaceBook page for more details including a special on hotel rooms, maps and local points of interest.

**ICES members register by Feb. 28 - \$25..... After 2/28, - \$35**

**Non Members register by Feb. 28 - \$35.....After 2/28, - \$45**

**Culinary students with ID, drivers & children 10+.... \$10**

**Light breakfast and lunch included.**

Questions... contact  
Area 4 Rep Kathy  
Brinkley  
281-448-2952 /  
cakekat@aol.com



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

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

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

**Retta Pryor** will demonstrate how to make professional candies using professional molds and cocoa butter paste. She will show us how to use chocolate transfer sheets and will use different molds for that.



## President's Message

When we think of our monthly meeting we usually dwell on what the demonstration will be, the friends we will see and the knowledge that will be shared but another 2 years have gone by and it is time to elect a new board.

Due to bad weather and the January meeting not being held, nominations for officers will be taken at our February meeting and voting will be done in March.

These 2 meetings are very important to everyone. Your vote is important so if at all possible please try to attend.

If there is someone you would like to nominate for a position on the board you must make the nomination at the February meeting and most of all be sure to pay your dues on time so you will qualify to vote.

Each year in February we have a "Thank You" luncheon for everyone at Larry's. This is a great way to say Thank you for giving us a room to use each month.

After the employees have eaten, we get to dig in and have a great lunch. Bring your favorite dish and a recipe for Helen to put in the newsletter.

See you on the 25<sup>th</sup>.

*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

- Board Nominations
- Any other???

### Raffle

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March	Sandra Hughes	
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	Eunice Estrada	
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	Alice Lopez	
June		"Garage Sale"
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	Guadalupe Ochoa	
	Migdalia Nunez	
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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

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)

## Birthday & Anniversary Wishes

**Happy Birthday** to **Marilyn Shewmake** (March 13<sup>th</sup>), **Tina Belden** (March 20<sup>th</sup>), **Roxana Sharp** (March 26<sup>th</sup>), **Margaux Mann** (March 31<sup>st</sup>), and **Alice Lopez** (March 31<sup>st</sup>).

**Happy Anniversary** to **Susana & Victor Goffi** (March 11<sup>th</sup>), **Ellen & James Smith** (March 17<sup>th</sup>), and **Kathryn & Bruce Carmichael** (March 27<sup>th</sup>).

## Membership Benefits

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## Officers

Office	Office	Email Address	Phone
President	Pat Wiener	<a href="mailto:patbwiener@yahoo.com">patbwiener@yahoo.com</a>	(713) 962-5478
Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	(281) 448-2952
Secretary	Jan Hutto	<a href="mailto:jhutto54@att.net">jhutto54@att.net</a>	(281) 370-6000
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218
Parliamentarian	CJ Clay	<a href="mailto:cashinclay@aol.com">cashinclay@aol.com</a>	(281) 847-3172

## January Events

For 2013, we have 120 members, and 91 active members.

For 2014, we have 65 members, and 57 active members.

## Cupcake Bouquet

I thought this was such an adorable idea, someone just posted the photo to my Facebook timeline! You must insert the toothpicks at a 45° angle or the cupcakes may fall off. The Styrofoam ball has a 5" diameter and holds 10 cupcakes. Cut green tissue paper into thin strips, fold accordion style and place it in between the cupcake "flowers" to give the illusion of leaves.



## ICES Conventions

July 31 – August 3, 2014	Albuquerque, New Mexico
July 30 – August 2, 2015	Omaha, Nebraska
August 4-7, 2016	Mobile, Alabama
2017	To be announced
August 2-5, 2018	Cincinnati, OH
July 18-21, 2019	Little Rock, AR

February 10, 2014  
Larry's Arts and Crafts  
Pasadena, TX

Ref: Minutes for Special Board Meeting

Meeting called to order by Pat Wiener at 1:07 pm with Pat Wiener (President), Kathy Brinkley (Vice-President), Helen Osteen (Treasurer) and Jan Hutto (Secretary) present.

The Houston Cake Club meeting held on January 28, 2014 had only 4 members in attendance due to the inclement weather. The HCC constitution (Article 7) states that a quorum of 5 members is required for business to be conducted.

Article 4 Section 2 of the By-Laws states that nominations shall be made from the floor in January each year. Therefore, ALL January nominations are NULL & VOID. Board nominations will be accepted from the floor during our regular meeting on February 25, 2014.

There are no provisions in our By-Laws for the position of Parliamentarian. Therefore, Robert's Rules of Order state that the Parliamentarian shall be appointed by the president. The position of Parliamentarian will be announced at the April 22, 2014 meeting by the newly elected president...

Elections will be held at our March 25, 2014 meeting. VOTING will be accepted electronically, by mail, or at the meeting, but, NOMINATIONS can only be accepted from the floor at the February meeting. Keep in mind that dues must be current and a member must be in good standing in order to nominate or vote (By-Laws Article 1, Section 3); dues must be paid in full by February 23, 2014.

The Constitution & By-Laws are available for viewing at the club website under the Members Only section. For those members who do not have access to the website, a copy can be obtained from the Secretary (Jan Hutto).

Meeting adjourned at 3:13 pm.  
Minutes recorded by Jan Hutto, Secretary



# The Batter Splatter Newsletter

## March 2014

Volume 11 Issue 2

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

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

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

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

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

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

Pat Wiener will conduct a hands-on demo.

### Election Information

Several members requested the attendance of members running for the Board. It is included here so that all interested members have the information.

Here are the candidates for this coming year:

		2013 meetings	2012 meetings
<b>President</b>	Lori Gust	12	12
	Jan Hutto	9	10
<b>Vice President</b>	Kathy Brinkley	12	11
	Nancy Olivares (joined 8/24/13)	5	
	Pat Wiener	8	12
<b>Secretary</b>	Bonnell Templet	8	11
<b>Treasurer</b>	Mary Nicholas	3	5
	Helen Osteen	11	12

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

If you cannot attend the meeting, ballots may be returned to **Helen Osteen** by US Mail, and must be **received** by **March 24<sup>th</sup>**. If you mail your ballot in, please complete the return address on the back of the form or on your envelope so we can record your vote. We must be able to verify that you are a member in good standing. Mailed ballots will not be opened until the meeting.

You may email your ballot to **Jan Hutto** at [jhutto54@att.net](mailto:jhutto54@att.net) or **Helen Osteen** at [helen@osteenjewelry.com](mailto:helen@osteenjewelry.com). All identifying information will be folded over so we can verify membership status. That folded header will be removed at the meeting before the ballots are handed to the counting team. However, we must be able to verify that you are a member in good standing so your vote can be counted.

A voting member shall be in good standing for at least 30 days before being eligible to vote. If your membership dues were not paid by February 23<sup>rd</sup>, you are **NOT** eligible to vote.

If your membership is current, a ballot is attached to this newsletter.

## 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

- Election of Officers
- Any other???

### Raffle

## Upcoming Events

**March 23, 2014 ~ ICES Area IV Day of Sharing** will be held at the College Station High School, 4002 Victoria Ave., College Station, TX. Great demonstrations by Carolyn Mangold, Earlene Moore, Rocio Gonzalez, and others. Dawn Parrott will conduct a hands-on demo. Don't forget the vendors and raffle prizes. **Kathy Brinkley**, ICES Alternate Rep for Area IV, will have more information on the demonstrators next month. Log on to [www.texasices.org](http://www.texasices.org) to register.

**April 1, 2014 ~** online registration begins for the ICES Convention in Albuquerque NM. [www.icesconvention.org](http://www.icesconvention.org)

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**May 17-18, 2014 ~ North Texas Cake Show, "Cake Me Out to the Ballgame"**, Richardson Civic Center, Dallas, TX. For more information: <http://northtexascakeshow.com>

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## February Events

For 2014, we have 74 members, and 62 active members.

**Retta Pryor** demonstrated how to make professional candies using professional molds and cocoa butter paste. She also showed how to use chocolate transfer sheets with different molds.

## Birthday & Anniversary Wishes

**Happy Birthday** to **Juanita Rone** (April 3<sup>rd</sup>), **Lea Gullet** (April 10<sup>th</sup>), and **Kimberly Dukes-Warren** (April 30<sup>th</sup>).

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

## Monthly Demos and Refreshments

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

	<b>Refreshments</b>	<b>Demonstration</b>
March	Kathy Brinkley	Pat Wiener, hands-on demo
April	Rocio Gonzalez Eunice Estrada	Pat Wiener, "Sugar Veil"
May	Elma Vega Alice Lopez	Eunice Estrada
June	Orlean Meuth	"Garage Sale"
July	Hermelanda Garcia Guadalupe Ochoa Migdalia Nunez Bonnell Templet	
August		
September		Beth Vaughan
October		
November		
December	Christmas Party	Christmas Party

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## Un-Stuffed Cabbage Rolls

Cabbage is a super food with lots of nutrients! Among many other health benefits, it is known for healing stomach ulcers and preventing cancer --especially colon cancer. It is a very alkaline forming food.

1.5 to 2	Pounds	Lean ground beef or turkey
1	Tbsp	Oil
1	Large	Onion, chopped
1	Clove	Garlic, minced
1	Small	Cabbage, chopped
2	Cans	Diced tomatoes (14-1/2 ounce)
8	Ounces	Tomato sauce
1	Tsp	Ground black pepper
1	Tsp	Sea salt

In a large skillet, heat olive oil over medium heat. Add the ground beef and onion and cook, stirring, until ground beef is no longer pink and onion is tender. Add the garlic and continue cooking for 1 minute.

Add the chopped cabbage, tomatoes, tomato sauce, pepper, and salt. Bring to a boil. Cover and simmer for 20 to 30 minutes, or until cabbage is tender. Yield: Serves 6 to 8

*Retta Pryor*

## Storing Fresh Vegetables

If you wrap your celery in aluminum foil before placing it in the fridge, it will last for weeks, and it will still be fresh and crisp when you pull it out! This also works for broccoli stored for 7 weeks, and heads of lettuce stored for at least 6 weeks.



*Retta Pryor*

## Brownie Refrigerator Cake

1		Box	Brownie mix
1			Extra large egg
8		Ounces	Cream cheese, softened
1		Cup	Powdered sugar
2		8-ounce	Whipped topping
1		3-ounce	Instant chocolate pudding
1	3-ounce		Instant vanilla pudding
3-1/2	Cups		Milk
1			Hershey candy bar or chocolate syrup



Mix brownie mix according to directions. Add egg. Bake in 9 x 13" brownie pan. Mix cream cheese, powdered sugar and 1 container whipped topping. Put this mix on top of the cooled brownies. Blend puddings and milk together and put on top of the cream cheese mixture. Top with another layer of whipped topping. Put chocolate shavings or chocolate syrup on top. Refrigerate until ready to serve.

[https://www.facebook.com/photo.php?fbid=10153708566245444&set=a.10151562722285444.844813.537835443&type=1&relevant\\_count=1](https://www.facebook.com/photo.php?fbid=10153708566245444&set=a.10151562722285444.844813.537835443&type=1&relevant_count=1)

*Retta Pryor*

## Easiest Yeast Rolls Ever

1	Package	Yeast
3/4	Cup	Warm water
2-1/2	Cups	Bisquick®
1	Tablespoon	Sugar
1/4	Cup	Butter, melted

Preheat oven to 400° F. Dissolve yeast in water. Put Bisquick®, sugar, and yeast in a large bowl. Mix well. Flour your work surface. Turn dough out. Knead for 12-15 times. Shape into rolls, and place in a greased pan. Cover with damp towel, and let rise 1 hour. Brush with melted butter. Bake for 12-15 minutes, and add more butter.

*Retta Pryor*

## Lemon Meringue Cupcakes

### LEMON FILLING

3		Egg yolks (reserve whites for meringue)
3/4	Cup	Granulated white sugar
3	Tablespoons	All-purpose flour
	Pinch	Salt
3	Tablespoons	Lemon juice
2	Tablespoons	Lemon zest, loosely packed
1/2	Cup	water
2	Tablespoons	Unsalted butter, melted

### CUPCAKES

1/2	Cup	Unsalted butter
1	Cup	Sugar
2		Eggs
3	Tablespoons	Lemon juice
1	Teaspoons	Baking powder
1	Teaspoon	Salt
1-1/2	Cups	All-purpose flour

### MERINGUE

3		Egg whites
	Pinch	Salt
1/4	Cup	sugar

**LEMON FILLING:** In small saucepan over low heat, whisk egg yolks, sugar, flour, and salt; whisk in lemon juice, lemon zest, water, and melted butter; increase heat to medium and, whisking constantly, cook until lemon filling is smooth and thick, about 7 minutes; remove from heat and set aside

Preheat oven to 375° F.

**CUPCAKES:** In medium bowl, beat butter and sugar until light and fluffy; beat in eggs, lemon juice, baking powder, and salt; beat in flour until just combined

Divide cupcake batter between 12 cupcake liners in a muffin pan; bake 15-16 minutes until center of cupcakes firms up; remove cupcakes from oven and cool 5-8 minutes (do not turn off oven)

**MERINGUE:** beat egg whites with salt until mixture begins to stiffen; add sugar and beat until meringue is stiff and forms pretty peaks (don't overdo it)

With a sharp knife, remove center of each cupcake (about 1" in diameter), leaving a layer of cupcake beneath cut out; discard cupcake core (or treat the weary baker to a tart little snack); fill cupcake centers with lemon filling

Divide dollops of meringue between cupcakes, spreading out to edges and gently tapping with back of spoon to form peaks; return cupcakes to oven and bake an additional 5-6 minutes until meringue peaks are golden brown; remove from oven and let cool 10 minutes; refrigerate an hour or more before serving.

Makes: 12 absolutely delicious cupcakes

*Retta Pryor*

## Sausage Stuffed Jalapenos

1	Pound	Ground Italian sausage (or regular pork or whatever appeals to you)
8	Ounces	Cream cheese, softened
1	Cup	Shredded cheddar cheese (original recipe used Parmesan)
1	Pound	Jalapenos, halved lengthwise and seeded
1		Green onion, chopped



Preheat oven to 425 degrees. Place sausage in a skillet over medium heat, and cook until evenly brown. Drain grease. In a bowl, mix the sausage, cream cheese, cheddar cheese, and green onion. Spoon about 1 tablespoon sausage mixture into each jalapeno half.

Arrange stuffed halves in a baking dish. Bake 20 minutes in the preheated oven, until bubbly and lightly browned.

\*\*\*Tips on seeding the jalapenos. 1) Wear gloves throughout the entire process, then remove right after so you don't transfer to sink faucet, cabinet handles, etc. 2) I love my little lemon zester tool for seeding but a small melon baller works great too. 3) As you half and seed the jalapenos, put into a bowl of continuous running water. This helps soften to bake better and removes some heat.\*\*\*

*Kathy Brinkley*

## Banana Bread

Uses honey and applesauce instead of sugar and oil.

2	Cups	Whole wheat flour
1	Teaspoon	Baking soda
1/4	Teaspoon	Salt
1/2	Cup	Unsweetened applesauce
3/4	Cup	Honey
2		Eggs, beaten
3	Mashed	Bananas (overripe)

Preheat oven to 350° F. Lightly grease a 9x5 inch loaf pan. In a large bowl, combine flour, baking soda and salt. In a separate bowl, mix together applesauce and honey. Stir in eggs and mashed bananas until well blended. Stir banana mixture into flour mixture; stir just to moisten. Pour batter into prepared loaf pan.

Bake in preheated oven for 60 to 65 minutes, until a toothpick inserted into center of the loaf comes out clean. Let bread cool in pan for 10 minutes. Turn out onto a wire rack.

*Retta Pryor*

## Red Velvet Poke Cake

1	Box	Red Velvet cake mix Ingredients needed to make cake (eggs, oil & water)
2	3.4 ounce	Instant cheesecake-flavored pudding
4	Cups	Milk
1	8 ounce	Frozen whipped topping, thawed
10		Oreo cookies, crushed (optional)

Prepare cake mix according to package directions for a 9x13 cake. Once cake comes out of the oven, allow it to cool for just a couple of minutes. Then, with a wooden spoon handle, a spatula handle, or some other similarly-sized object, begin poking holes in the warm cake.

You want the holes to be *BIG* so that the pudding has plenty of room to get down in there. Be sure to poke *right down to the bottom* of the cake.

In a medium bowl, whisk together pudding mix with 4 cups of milk. Whisk until all the lumps are gone. Pour pudding over cake. Taking care to pour it right into the holes as much as possible. Spread it all out and using the back of the spoon, gently push pudding down into the holes.

Put the cake into the fridge to set and cool (about 2 hours). (If you have anything hanging out in your fridge that is stinky, be sure to cover your cake first).

Once your cake has *completely cooled*, spread on whipped topping. Spread it out evenly over the pudding layer.

If you haven't done so already, crush your Oreo cookies. I just place mine in a ziploc bag and crush them with a rolling pin. Spread crushed Oreos onto the top of the cake. You can do this part immediately before serving the cake if you like. This will ensure the cookie bits are crunchy when you serve it.

This cake needs to be kept refrigerated.

*Kathy Brinkley*

## Magic Balloon Treats



Insert chocolate into water balloon and inflate. Mix equal parts of craft glue with water. Dip yarn into glue mixture and wrap around balloon until evenly covered. Once dry pop balloon and remove.



[https://www.facebook.com/KellytheKitchenKop/photos/a.428911151261.211181.322610921261/10151908688811262/?type=1&relevant\\_count=1](https://www.facebook.com/KellytheKitchenKop/photos/a.428911151261.211181.322610921261/10151908688811262/?type=1&relevant_count=1)

*Retta Pryor*



# The Batter Splatter Newsletter

## April 2014

Volume 11 Issue 3

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

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

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

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

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

**Pat Wiener** will demonstrate SugarVeil®. It is made from fresh, natural ingredients - delicious flavor! There are no artificial additives/preservatives/colorants or corn syrup; it is gluten free, dairy free, OU Kosher certified. It freezes wonderfully - great for frozen cakes. You can place onto buttercream, chocolate, fondant, and whipped icings.

With the versatility of SugarVeil®, you can create big, beautiful bows, mold edible lace, comb lines, or stencil dimensional, sculpted monograms. Simply peel to place onto a cake or dessert. Pipe the finest lines and details possible with the SugarVeil® Icing Dispenser, and you can even use a disposable piping bag.

### President's Message

Spring is here. It's a new beginning – the flowers are blooming, the trees are budding and the weather is beautiful. It's a new beginning for The Houston Cake Club. The new board has been elected and we are eager to get started on upcoming projects.

We will be forming several new committees, and everyone is encouraged to step forward and volunteer their time, talents and ideas. Our members are an amazing group of people, each with their own incredible abilities. By sharing these talents with each other, we can make The Houston Cake Club a great place to be. We have a lot of work to do, but, together anything is possible.

See you at the meeting.

*Jan Hutto*

**P.S.** – I want to thank you for your vote of confidence in electing me as president. If you have any comments, questions or concerns, please feel free to contact me anytime.

## Meeting Agenda

### Open

- Introductions & Welcome everyone

### Minutes – Secretary

- Read
- Approve

### Treasurer's Report

- Read
- Approve

**Pass around monthly sign-in book and 2014 demo/refreshments sheet**

**Thank you's for demonstration and refreshments**

**Announce next month's demo/refreshments**

### Old Business

- Any?

### New Business

- Appointment of Parliamentarian
- Newsletter editor
- Committees  
Conflict Resolution Committee, By-Laws
- Cake Decorating Extravaganza  
Demonstrators  
Vendors  
Raffles  
Chairs/Tables  
A/V Equipment
- Any Other?

### Raffle

### Adjourn meeting

## Officers

Office	Office	Email Address	Phone
President	Jan Hutto	<a href="mailto:jhutto54@att.net">jhutto54@att.net</a>	(281) 814-1008
Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	(281) 448-2952
Secretary	Bonnell Templet	<a href="mailto:rdjessmom@aol.com">rdjessmom@aol.com</a>	(713) 702-3774
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218

## March Events

We have 77 members, and 50 active members. We had 31 members and 2 guests at the March meeting.

**Pat Wiener** conducted a hands-on demonstration on wafer paper.

### Notes from Pat Wiener's Wafer Paper Hands-On

Designs can be reproduced even if you cannot draw a straight line. The design from paper party goods (tablecloths, napkins, etc.) can be duplicated on the cake using wafer paper.

Coloring books are a good source of pictures because they cover a wide range of subjects and the outlines are heavy, making them easy to trace.



Pat brought patterns to the meeting so we could try our hand at painting on wafer paper.

Tape the picture to a cake board. Pat used a nylon TuffBoard®, and that works great. They can be used over and over again and are dishwasher safe.

Tape Saran™ Premium Wrap or a sheet protector over it to protect your original pattern.







Place wafer paper on top of that.

Trace the pattern with a food safe marker.

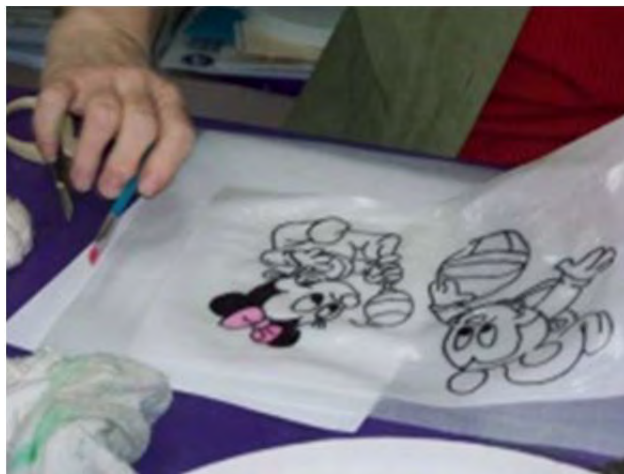


Pat used an angled offset spatula to put a thin coating of piping gel over the traced image so it would not absorb quite as much paint. That was allowed to dry a bit while we blended our colors.

Pat showed us how to paint with airbrush colors.

You can use colored chalk, Crayola or non-toxic marking pens to color the drawing before you add the gel. Or you can omit the gel, but you won't have a shiny look. It dramatically increases the possibilities.

You can also get excellent results by using a mixture of frosting and piping gel. This gives a nice 3-D effect.



Everyone was busy painting.



And thanks, **Kathy Brinkley**, for taking pictures of the demo.

Don't remember who did this one. Kathy, is this your flower?



Preferably, it needs to dry for three or four days or a week. It will still be tacky, but you can turn it over, spread a thin layer of gel on the back, and it will stick to the cake.

The wafer sometimes curls or bubbles a bit as it dries but this will smooth out when it comes in contact with moisture from the frosting on the cake.

Wafer paper is edible so the picture may be cut with the cake at serving time.

Large forms traced on wafer paper may be cut out before they are painted. An example of this is an umbrella for a bridal shower cake.

Wafer designs painted entirely with piping gel may be made up months in advance without spoiling. Store them singly in a covered box until needed.

*Helen Osteen*

## Birthday & Anniversary Wishes

**Happy Birthday** to **Rocio Gonzalez** (May 12<sup>th</sup>), **Michelle Pope** (May 13<sup>th</sup>), **PJ McDowell** (May 25<sup>th</sup>), **Katherine Dungan** (May 28<sup>th</sup>), **Yvette Humbert** (May 30<sup>th</sup>), and **Pat Wiener** (May 31<sup>st</sup>).

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

## Monthly Demos and Refreshments

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

	<b>Refreshments</b>	<b>Demonstration</b>
April	Rocio Gonzalez Eunice Estrada	Pat Wiener, "Sugar Veil"
May	Elma Vega Alice Lopez	Eunice Estrada
June	Orlean Meuth	"Garage Sale"
July	Hermelanda Garcia Guadalupe Ochoa Migdalia Nunez	
August	Bonnell Templet	
September		Beth Vaughan
October		
November		
December	Christmas Party	Christmas Party

## Upcoming Events

**April 26, 2014 ~ Targil's Spiced up Cake Competition**, Opelousas, LA.  
<http://www.targil.com/>

**April 28, 2014 ~ Louisiana ICES Day of Sharing**, Opelousas, LA.  
<http://www.targil.com/>

**May 3-5, 2014 ~ Frosting Creators Weekend of Sugar Arts**, San Antonio, TX.  
Weekend of Sharing May 2 - 5, 2014. Classes and demonstrations by Wayne Steinkopf,

Ruth Rickey, Sidney Galpern, Sylvia Wilson, and Sharon Zambito. "Hooray for Hollywood" theme Cake Competition. For more information: <http://frostingcreators.com>

**May 17-18, 2014 ~ North Texas Cake & Sugar Art Show**, Richardson Civic Center, 411 W Arapaho Rd, Richardson TX. <http://northtexascakeshow.com/>

**June 29, 2014 ~ Texas ICES Day of Sharing**, Lubbock, TX. <http://texasices.org/>

**July 14, 2014 ~ Louisiana Day of Sharing**, Bossier City, LA.

**July 20, 2014 ~ Capital Confectioners Day of Sharing**, Austin, TX.  
<http://capitalconfectioners.com/>

**July 31 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 27-28, 2014 ~ Oklahoma State Sugar Art Show**, Tulsa State Fair, 4145 East 21<sup>st</sup> St, Tulsa, OK 74114 <http://oklahomasugarartists.com/>

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## **Wafer Paper Butterfly**

Wafer paper has a lengthwise grain and a crosswise grain. The lengthwise grain always runs parallel to the 11" edge of the wafer paper. On a previously cut piece of wafer paper, find the lengthwise grain by tearing a small strip of the leftover piece. The strip will tear easily and will be reasonably even if you are tearing it with the lengthwise grain. The strip will be difficult to tear and will look uneven if you're tearing it with the crosswise grain.

Wafer paper is usually made of rice flour but can be made from wheat or potato flour. The term wafer paper is used interchangeably with rice paper and is a reference to Communion wafers.

One side of the wafer paper is smooth and the other side is rough. Keep the rough side up so if the wings curl, they will curl upwards.

Wafer paper is very fragile and tears very easily. When using any type of product containing moisture to color your wafer paper, be very careful not to get the wafer paper too wet or it will disintegrate. If your cake is not in a box and you are delivering on a windy day, it is best to apply the butterflies to a cake on site. The wings can tear off if caught by a gust of wind.

Most butterflies are colored more brightly on the top with much softer coloring on the back. The wings can be separated by cutting with cuticle scissors or X-ACTO® and then gently bent to achieve a more realistic look.

You can trace your butterflies using fine tip nontoxic pins, Bic®, Sharpie® Pens, LePlume Markers by Marvy®), food color pens, or a rubber stamp (only to be used with food).

Work on wax paper so the damp wafer paper won't stick and the colors you use won't bleed through to your work surface. If not using a rubber stamp, place your butterfly pattern under a piece of wax paper, lay your wafer paper on the wax paper and trace. Turn the wax paper over and trace the design to the back (you can skip this step if the bottom of your butterfly won't show). Make sure the outline is dry before you attempt to color the butterfly.

Nontoxic pens, markers, chalks, dusts, airbrush, colored pencils, food color paste mixed with gin or vodka, or a combination of any of these can be used to color and shade your butterflies. Color in the top side of your butterfly wings and once this is dry, turn over and color in the back.

Use an X-ACTO® or cuticle scissor to cut out the butterfly. Make sure to leave the center connecting the wings as this will give added strength when attaching the body.

You can leave the butterfly as is or cover with a very fine coating of piping gel. Lay the wafer paper design on a sheet of wafer paper and using an angled offset spatula, apply a thin coat of piping gel. Move the design to another sheet of wax paper and sprinkle with superfine sugar, glitter, or disco dust. Gently shake off any excess sugar or glitter. Let the design set until firm – 6 to 8 hours.

Gently fold the butterfly in the center. Make the body with royal icing, fondant, or gumpaste. Insert antennas into the head. Asian noodles, slivers of wafer paper, slivers of black string licorice, stamen, etc., can all be used to create the antenna. Let this dry.

I tape a sheet of wax paper over cardstock and fold it accordion-style and use this to dry my butterflies. Place the butterfly in the lower fold and pipe the body. This will hold the butterfly wings up but you can also prop the wings up with Kleenex, cotton balls, etc. If you want your butterfly 'hovering' over a cake, insert a florist wire at this time.

Reference books:

- Enderson, Mary Beth: [Royal Rice Paper](#)
- Horn, Donna: [Party and Holiday Decorations, a Handbook of Wafer Fun](#)
- Horn, Donna: [Paper Maché](#)
- Horn, Donna: [Wafer Crafting](#)
- Hyde, Margaret Hyde: [Rice Paper Flowers](#)
- Usher, Julia M Usher: [Cookie Swap: Creative Treats to Share Throughout the Year](#)
- Usher, Julia M Usher: [Ultimate Cookies](#)
- Winbeckler, Marsha Winbeckler: [Wafer Paper Uses](#)

*Helen Osteen*

## Wafer Projects from the Internet

Fantasy Flower from Wafer Paper and Frosting Sheets,  
<http://cakecentral.com/a/fantasy-flower-wafer-paper-frosting-sheets>

This tutorial has very detailed instructions and templates for the petals.



How To Make Realistic Edible Butterflies for Your Cake, <http://cakecentral.com/a/how-to-make-realistic-edible-butterflies>

This tutorial has a lot of beautiful butterflies you can print on wafer paper with your edible image printer.

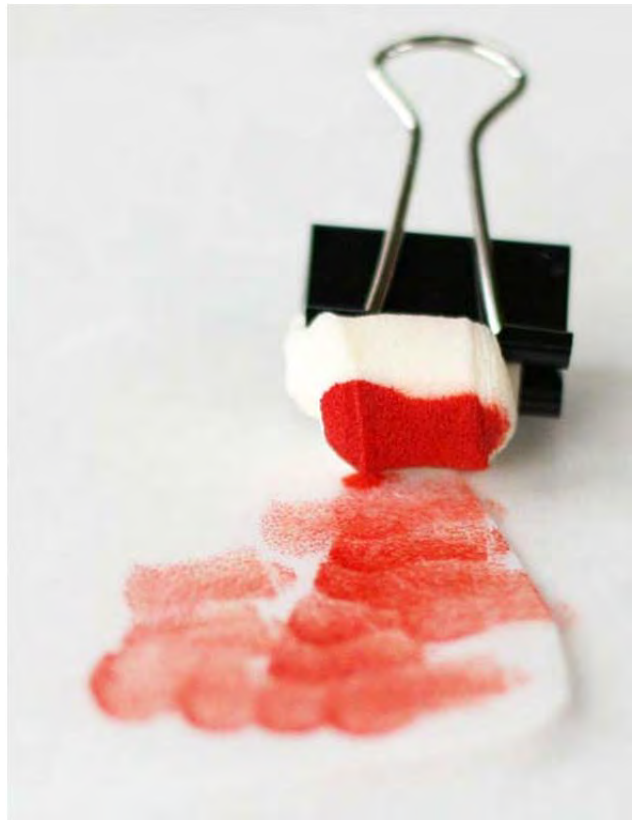


Julia Usher's book, Ultimate Cookies, has wonderful wafer paper designs for decorating cookies. They are available from [www.fancyflours.com](http://www.fancyflours.com).

They have themed wafer paper for baby showers, children's parties, birthday wafer paper, etc.



How to Color Wafer Paper, using candy food coloring and a cosmetic sponge dauber,  
<http://www.cakepaperparty.com/2014/02/color-wafer-paper/>



Wafer Paper Molding,  
<http://chefrubber.com/uploads/WaferPaper2.pdf>

Use silicone molds and leaf presses you already have to make wafer paper flowers.

They can be dusted with petal dust or airbrushed.

Wafer Paper Rose Tutorial,  
<http://cakecentral.com/b/tutorial/wafer-paper-rose-tutorial>



*Helen Osteen*

## Flower Molding with Wafer Paper

Written by Lisa Berczel, Artist, Battledress Paint-n-Body

### Materials:

- Fondant
- Edible glitter
- Wafer Paper
- Dragees, various sizes (round and button)
- Piping Gel
- Airbrush Color (Flowers: Blue. Leaf: Black, Teal)
- Liquid Luster – Airbrush (Flower: Blue Satin, Rose Satin, Purple Pearl. Leaf: Silver Satin )
- Colored Cocoa Butter (Alabaster White, Onyx Black)
- Alcohol
- Water



### Equipment:

- 3" Hollyhock 5 petal flower Silicone Mold, negative half
- 1 7/8" to 4 1/2" Leaf Presses, negative halves
- Paper Craft Punch (1 3/4" Five-petal flower, 3/8" to 1/4", and Four-petal flower, 1 1/8" to 1/2" leaf)
- Scissors
- Plastic tweezers



- Water dish
- Heat lamp/warming box
- Airbrush
- Paintbrush (00 script liner)

Wafer paper molding creates ultra-light, thin, detailed and translucent pieces that defy traditional edible décor materials. Wafer paper dries quickly, tolerates humidity, stores well and is durable. Pieces can be colored and further shaped both before and after assembly.

Consequently, wafer paper molding is a wonderful complement to a contemporary gum paste and pastillage repertoire.

Flowers, leaves and similar organic themes are the easiest of the wafer paper molding techniques to learn. Most of the supplies and equipment required are already at hand in a pastry kitchen or require minimal investment.

Molding with wafer paper is very straightforward. The first step is to understand the paper's properties. Sticky when wet. Shrinking and curling as it dries – the trick is to work with these tendencies, not against them.

Wafer paper comes in sheets that can be cut or punched into any shape. Accordion folding before cutting is an easy way to produce consistent shapes quickly. The thinner the stack, the cleaner the cut edge of the final shape. The thicker the stack, the more scissors crush the paper as opposed to cutting it – a crushed, ragged edge may be just what is wanted for a natural looking leaf as opposed to a flower petal.

Craft punches are another good option for smaller pieces. Experimentation will be required to see how each punch shape can be formed and molded.

Shapes do not always have to be cut exactly to the full shape of the mold. A single mold can in this way produce a variety of sizes.

Because the paper shrinks as it dries, a slightly convex shape is preferred. This rounded shape gives the paper something to hold against as it dries. Flat molds will work and hold great detail, but expect some curling – which is exactly what is wanted for natural variation in pieces such as leaves.

Start with a warm silicone mold. The heat helps pull the paper into the mold details and enables the shape to dry more quickly. The mold should be clean and dry. Since it is silicone, no release agent is needed. The flexibility of silicone is also important when removing a final dried piece that has a lot of drape and form.

Cool water in a shallow dish is all that is needed for working with the wafer paper. Plastic tweezers are ideal for dipping and placing as wet paper does not stick to plastic as it does metal. The window between a quick dip in water and the paper losing form and drooping into a sticky mass is very short. Quick, decisive movements are key. Once the paper is placed on the mold, it cannot be repositioned without damage.

The sequence is: Dip petal in water; drag petal against lip of dish to swipe of excess water; align petal over mold section; set petal down onto mold; slip tweezers out from under paper. Repeat for each mold section, petal by petal. The inherent stickiness of wet wafer paper will glue adjoining petals together.

Workflow should be linear and set up with multiple molds for efficiency. This will speed production and result in a better finished piece.

Wet molds can air dry or be placed either under a heat lamp or into a warming box for accelerated production. Under heat, leaves dry in less than 5 minutes and 5-petal flowers in fewer than 15. The amount of water used to shape the pieces will affect drying time.

Wafer paper is white when dry, translucent and sticky when wet. This is the easiest way to tell when shapes are ready to de-mold. If the drying area is too hot or the mold has dried for too long, the wafer paper can become brittle, become discolored or burn. Once an over dry piece has had an opportunity to equalize with ambient humidity, flexibility will be restored and brittleness will be lessened.

Care must be taken when de-molding more complex shapes. An outside edge can be worked loose, then the mold can be flexed away from the piece.

Dry pieces can be airbrushed immediately. Alcohol based airbrush colors are best as any extra moisture will evaporate more quickly. Molded wafer paper will become soft if it is sprayed with too much product too quickly. Several light coats are far more effective and take no longer to dry than one heavy coat.

There is far more value to airbrushing than simply turning something a different color. Strategic color placement will emphasize the mold shape and create realism. These airbrushed reinforced details will be visible for a far greater distance than a piece that is not accented.

Layering colors and building blends with consecutive airbrush passes opens up endless artistic possibilities. For example, a pearl luster over a contrasting airbrush pigment creates instant depth that quickly creates a more dynamic finished piece.

Like a beam from a flashlight, an airbrush sprays colorant in the shape of a cone. Spray color emerges from the tip of the airbrush. This is the start of the color cone and is tight and intense. Spray immediately fans out from the airbrush tip and the edge of the color cone become progressively less defined with a softer and softer edge perimeter.

Understanding this fundamental allows for the manipulation of how the spray colorant impacts the object to be painted. There are two distinct airbrush techniques: one for coloring a piece versus another for accenting molded details.

The most basic application is solid coverage. The airbrush is held perpendicular to the object and color is applied with an even, round spray.

Holding the object at any angle other than perpendicular bisects the spray cone. The more severe the angle of object to spray cone, the more distortion of the round, even spray pattern. This distortion affects how the paint lands on an object. The part of the object that is closer to the airbrush tip will be in the tighter, more color intense beginning of the color cone. The trailing edge of the object will be in the farther distant expanding perimeter of the color cone which will deposit less color.

“Catching Paint” takes advantage of a near horizontal angle of object to color cone. At this oblique an angle, the bottom edges of a mold details have been rotated to face the airbrush tip. These edges now receive the most direct spray of color.

The translucency of wafer paper allows for airbrushed details on the back of a leaf to be visible from the front – a subtlety that furthers builds depth and realism.

Colored pieces are ready to assemble. Piping gel is a perfect quick-drying adhesive that permits small to medium sized objects to be glued together and immediately affixed to fondant. Larger pieces or those with weightier embellishments will need support till the gel begins to dry.

Petals that need more shaping can be cupped in a warm hand or very lightly steamed. Glued pieces can also be weighted down at the glue point to ensure good adhesive contact while drying.

The flowers are assembled; leaves are at-the-ready. However, the design is not complete without finishing touches. Edible glitter, dragees and cocoa butter accents provide unexpected texture. Color considerations can elevate the design's entire sophistication level to sheer opulence.

The final piece demonstrated here takes full advantage of embellishments:

- Color-coordinated edible glitter makes a wonderfully chic black-on-black finish that hits of sequins, diamonds or crushed glass.
- Panned buttons and traditional dragees make whimsical flower centers that create unexpected reflective surfaces.
- Colored cocoa butter is a wonderfully versatile product that can be hand painted onto dragees, wafer paper and fondant. Veining, stamens and stems are rich, smooth and opaque.

## **Membership Benefits**

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- our monthly meeting (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- Cake Decorating Extravaganza (September 14, 2014)
- Play Days and/or Mini Classes held on Sunday afternoon
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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.

Log on [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) to access membership and class registration information. We accept PayPal through [HoustonCakeClub@OsteenJewelry.com](mailto:HoustonCakeClub@OsteenJewelry.com).

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



# The Batter Splatter Newsletter

## May 2014

Volume 11 Issue 4

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

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

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

Newsletter Editor: Orlean Meuth, Phone: (713) 643-3957, [omeuth@att.net](mailto:omeuth@att.net)

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

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



**Eunice Estrada** will demonstrate this month. Everybody is going to be invited to make and create this cute and fun treat. Eunice will also share some of the things learned at the San Antonio Day of Sharing!

### President's Message

As I sit writing this month's message, I think of Sunday May 11<sup>th</sup> – Mother's Day. I spent that day celebrating with my mother-in-law, as my own mother has passed. I looked around the room and counted my blessings; to have a wonderful group of people I can call my family. When I

took my first Wilton class many years ago, I wanted to learn everything. Anyone who would listen heard about new techniques, recipes, events, cake designs, etc. My list of topics just went on and on (needless to say I was a little obsessed with the subject). These days, I still get excited about learning the new techniques, recipes, events, cake designs, but, I am also thrilled to meet the artists who teach all of these subjects. I have learned that the cake world has the characteristics of a family. We all share common interests (cake) and goals (to be the best we can be), and I have never met anyone who is not willing to share their thoughts on this creative world we live in. I look back at pictures of my first cake projects, and I have to laugh hysterically. My Wilton clown cake was a runny/goosey mess of orange and hot pink icing and piping the roses just about ended my interest in decorating. But, with the support and encouragement of my cake family, I stuck with it, and with “practice, practice, practice” (my instructor’s mantra), I found my talent. I have been a student, an instructor, and a helper, but, I think the greatest thing I have received from these experiences, is all the different people I have had the privilege to meet. So, as we go into this busy decorating season (Father’s Day, graduations, June weddings), don’t be afraid to try different things, to ask questions, and to share ideas with our cake family, because, we are all in it together. See you at the meeting.

*Jan Hutto*

## **Meeting Agenda**

### **Open**

- Introductions

### **Minutes – Secretary (Bonnell Templet)**

- Read
- Approve

### **Treasurer’s Report – Treasurer (Helen Osteen)**

- Read
- Approve

### **Circulate monthly sign-in book and 2014 demo/refreshments sheet**

### **Thank you’s for demo and refreshments**

### **Announce next month’s demo/refreshments**

### **OLD BUSINESS**

- Committee Reports  
CRC and By-Laws
- CDE  
Vendors, Raffles, Demonstrations  
Chairs/Tables, A/V Equipment
- Any other???

### **NEW BUSINESS**

- Website
- Convention Center

- T-Shirts
- Any other???

## Raffle

### Adjourn meeting

## New Editor

**Sandy Cook** and I were co-editors of the newsletter from February 24, 2004 to July 19, 2005. I took over with the August 2005 issue, and continued through the April 2014 issue. I asked the other officers to look for someone to take over the newsletter. I felt a new editor would bring fresh ideas to the club. Change is good.

**Orlean Meuth** volunteered to serve as your Newsletter Editor. I will support Orlean as she starts with the May 2014 issue.

Please send recipes, class material, patterns, etc., to help Orlean. This is your club, and it is your newsletter.

I speak from experience when I say that writing everything in the newsletter gets old.

Thank you, Orlean, for being willing to step in as Newsletter Editor.

*Helen Osteen*

## Officers

Office	Office	Email Address	Phone
President	Jan Hutto	<a href="mailto:jhutto54@att.net">jhutto54@att.net</a>	(281) 814-1008
Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	(281) 448-2952
Secretary	Bonnell Templet	<a href="mailto:rdjessmom@aol.com">rdjessmom@aol.com</a>	(713) 702-3774
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218

## April Events

We have 77 members, and 50 active members. We had 17 members at the April meeting.

**Pat Wiener** demonstrated SugarVeil®.



Use boiling water when you prepare SugarVeil®. It needs to be made up the day before you use it so it can set up properly. You can store the powder in the freezer. Pat used some that was 6 years old. It is a bright white when it is fresh, but becomes ivory colored after it ages. When you take it out of the bag, it may be lumpy but it does not need to be sifted. Scrape the bowl when you first mix it, but after beating 4 minutes, Pat did not need to scrape the bottom of her KitchenAid® mixer.

If you use the prepared SugarVeil® after a few days, be sure to work it in the container with a spatula. That takes the air out and restores it back to the soft peak consistency. It probably won't keep in the container for more than 4 days.

The blue molds are SugarVeil®. They are quite expensive but the quality is excellent.

Put the mat on freezer paper. That makes cleanup much easier.

Start with more mixture than you will need. It is easier to remove the excess than to add more later. Pat starts with an offset spatula.

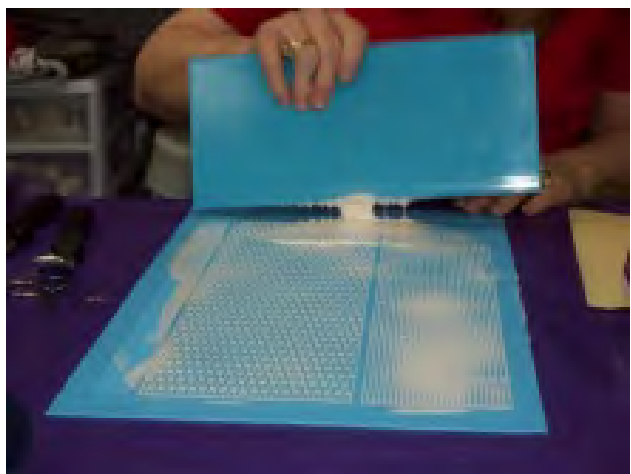
Color can be added to the entire batch or you can separate out a little of the mixture and color a smaller portion.



Then Pat uses a large SugarVeil® flat spatula, and works it in all 4 directions to make sure there is mixture in all the crevices.

Once the mold is full, remove the excess material using medium pressure with the spatula at an angle.

If you see a heavier amount in one area, remove the excess. Otherwise you will have a thin layer that is filled in where it should be lacey. Use a damp cloth to wipe the edges. That makes it easier to get the mat to release.



While it is still in the mat, you can apply another color. It must be tacky or dry before you apply the second color.

It takes 24 to 36 hours to dry in a large mat. You can put it in a warm oven and turn the oven off. Leave it in the oven with the door shut. It might dry in 5 to 7 hours. 170° F is the ideal temperature.



To remove, turn the mat upside down on Silpat® or the back of another SugarVeil® mat. Bend the mat back a little and begin to peel.

Use a spatula to hold the piece down and slowly peel the mat back. Move the spatula up and then peel mat back further. Tuck the spatula in as far back as you can.

Pat showed a completed piece.

You will need a tiny pair of scissors (cuticle scissors work great) to trim the pieces.







This piece on the orange fondant dummy shows the SugarVeil® mesh mat. You can stretch the finished piece for a totally different effect.

Pat also showed us pieces made with inexpensive silicone mats she purchased from [www.amazon.com](http://www.amazon.com). I never found what Pat described, but try whatever you have at home, including leaf and flower veinners.

*Helen Osteen*

## Birthday & Anniversary Wishes

**Happy Birthday** to **Imelda Duran** (June 3<sup>rd</sup>), **Karen Looney** (June 20<sup>th</sup>), **Kathryn Carmichael** (June 14<sup>th</sup>), **Retta Pryor** (June 15<sup>th</sup>), **Onome Avbovbo** (June 25<sup>th</sup>), **Bonnell Templet** (June 29<sup>th</sup>), and **Nani Lucardi** (June 29<sup>th</sup>).

**Happy Anniversary** to **Twez & Larry Shewmake** (June 1<sup>st</sup>), **Hannah & Joseph Abraham** (June 7<sup>th</sup>), **Rocio Gonzalez** (June 12<sup>th</sup>), **Maria & David Vela** (June 21<sup>st</sup>), **Karen & James Looney** (June 26<sup>th</sup>), and **Narcy & Bobby Stokes** (June 27<sup>th</sup>).

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November		
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Log on [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) to access membership and class registration information. We accept PayPal through [HoustonCakeClub@OsteenJewelry.com](mailto:HoustonCakeClub@OsteenJewelry.com).

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



## Same Day SugarVeil® Instructions

for use with SugarVeil Confectioners' Mats

Following the instructions on the package, SugarVeil Icing can be used directly after mixing for most purposes, including casting into individual shallow-relief molds, smoothing 'fabric' on the back of the SugarVeil Confectioners' Mats, combing lines or stenciling. SugarVeil Icing can also be used directly after mixing to pipe directly onto a cake, or to trace a design onto greased parchment.

SugarVeil Confectioners' Mats are fractions of a millimeter thick, thoughtfully designed, manufactured to ensure long-term use and produce the most delicate sugar creations in the sugar arts industry. To create the large sheets of extremely intricate sugar decorations using SugarVeil Confectioners' Mats, we recommend using SugarVeil the day after mixing, as the mixture increases in strength with time.

Creating decorations with the SugarVeil Confectioners' Mats is a fun and creative process, and occasionally it can be helpful to have a shortcut for preparing decorations using the mats. For these situations, the SugarVeil Same Day Process allows SugarVeil to be used directly after mixing for **any** application, including use with the SugarVeil Confectioners' Mats.

### Same Day SugarVeil Process

*Please note: The differences from the SugarVeil Overnight Process are indicated in **bold**, below.*

In a **small bowl**, mix 1c (142gms) SugarVeil with 1/2c (120ml) boiling water, stirring briskly for 30-45 seconds until mixture is smooth.

- **Select one of the following methods:** (1) submerge one beater of an electric hand mixer set to **speed "2"** into the small bowl, or (2) pour mixture into a Kitchen Aid bowl with the **beater blade** set to **speed "4"**, or (3) pour into a **mini-food processor**.
- Mix for 4 minutes. Mixture will be white and **pourable**.
- **Dust the SugarVeil Confectioners' Mat with cornstarch** using a soft, wide brush. Shake excess cornstarch from mat.
- Spread SugarVeil as directed.

### Setting SugarVeil Confectionery Icing

*Note: Oven times and temperatures vary. Test your specific oven for doneness and temperature requirements.*

- To set SugarVeil, **place the mat on a baking sheet into a 120 degree F/48 degree C oven** [alternately, use a heat fan, a food dehydrator, an oven light, or place under a heat lamp].
- Rotate the baking sheet periodically during the setting process to account for any uneven oven heating.

### Estimated Setting Times for SugarVeil Confectioners' Mats

*Note: Setting times are for an oven temperature of 120 degrees F/48 degrees C:*

Circle Bouquets Mat: 12 minutes	Grasses Mat: 22 minutes
Flower Net Mat: 15 minutes	Lace Mat: 24 minutes
Rose Mantilla Mat: 16 minutes	Dot Veil Mat: 26 minutes
Celebration Ribbons Mat: 17 minutes	Woven Mat: 45 minutes
Leaves Mat: 19 minutes	Mesh Mat 22 minutes

**For mats with the most delicate designs, such as the Circle Bouquets mat or Flower Net mat, and for any mat you are using for the first time:** Spread the mat with SugarVeil Confectionery Icing and bake for 4 minutes. Reapply SugarVeil and bake for 4 minutes. Clean for 'whiskers' as described in Confectioners' Mats' instructions and bake for the remainder of the time estimate for the mat, above.

# Sugarveiling

by Michele Hester



SugarVeil Tendril Cake  
[silver tableware by [www.robbynichols.com](http://www.robbynichols.com).]

Photography by Mike Chaloupka, Images-West

## SugarVeil® Fresh Raspberry/Dark Chocolate Ganache Cakes

SugarVeil® Confectionery Icing is a versatile decorating medium which may be utilized in a variety of ways. SugarVeil may be piped with a parchment cone or via the SugarVeil Icing Dispenser, combed into fine lines with the SugarVeil Confectionery Comb, stenciled into monograms, or spread thinly onto a silicone mat to form a delicate, edible "fabric". When "set", the decorations may be flexibly placed around the sides of a cake, cut into ribbons, shaped into bows, or placed atop a plated dessert. For additional information, instructions, lace templates for downloading, a cake gallery for viewing, as well as many helpful techniques, visit [www.sugarveil.com](http://www.sugarveil.com).

### SUGARVEIL MONOGRAM CAKE

#### Cake recipe (produces two double layer 6" cakes)

510 gms	dark chocolate, chopped
340 gms	butter, unsalted
547 gms	eggs (9 eggs, separated)
453 gms	sugar
65 gms	flour
3 gms	salt
270 gms	fresh raspberries

Melt chocolate and butter together. Beat egg yolks until pale; mix in flour and 300 gms. of the sugar, add the chocolate mixture. Beat egg whites, salt, and remaining sugar to soft peak stage; fold into yolk mixture. Divide evenly into four six-inch round pans and sprinkle fresh raspberries on surface. Bake at 180 degrees C (355 degrees F) approx 40-50 minutes.

#### Poured Ganache Icing recipe

907 gms	Dark Chocolate, chopped
907 gms	heavy (whipping) cream

Combine and heat to melt chocolate. Cool and whip 1/3 of mixture to smooth between cake layers; stack and thinly ice both cakes. Pour remaining ganache over cakes and allow to set until firm. Decorate with SugarVeil as below.

#### Decorations:

115 gms	SugarVeil Confectionery Icing
104 gms.	boiling water





## INSTRUCTIONS

1. Add boiling water to SugarVeil and immediately beat on high speed 2.5 minutes. Mixture will be soft peak consistency.
2. Grease flexible cutting mat or silicone mat with hydrogenated fat (not spray oil). Place scroll stencil on mat and smooth SugarVeil Icing thickly over stencil. [SugarVeil scroll and monogram stencils available via [www.designerstencils.com](http://www.designerstencils.com)].
3. Peel stencil back from surface with a slow rolling motion.
4. Excess SugarVeil will pull into itself, creating softly sculpted 3D relief. Allow scrolls to "set".
5. When scrolls are "set" (no longer tacky to the touch), peel decorations and place onto cake sides and top, flexing scrolls to form tendrils. To ensure flexibility of scrolls for use at a later time, store remaining scrolls airtight between layers of parchment (baking) paper.
6. To place delicate or smaller scrolls and décor onto cake, use the suction "Pick and Place" tool of the SugarVeil Icing Dispenser (for further information, visit [www.sugarveil.com](http://www.sugarveil.com)).
7. Make multiple gathers in short ends of one long strip. Place gathered end atop gathered end and use a slightly moistened fingertip to secure.
8. Gather short ends of small strip. Wrap small strip around center of bow and secure by overlapping behind bow.
9. Make one complete twist in center of remaining long strip and form bow tails; attach to back of bow. Shape bow with fingertips.
10. Clip ends of tails at angles. Place rolled pieces of parchment (baking) paper inside both loops until bow shape is set. Bow may be dried completely in food dehydrator or stored air-tight to remain flexible until use.
11. For monograms, stencil SugarVeil thickly across monogram stencil onto a greased (hydrogenated fat – do not use spray oil) flexible cutting mat. Peel stencil by slowly rolling stencil away from mat to allow SugarVeil to "pull" onto itself, creating a softly rounded sculptural relief.
12. When letters are "set" (no longer tacky to the touch), paint or airbrush letters with a mixture of gold powder and grain alcohol. Alternate monogram colors for contrast, leaving center initial white.
13. Interweave SugarVeil letters to form monogrammed initials. Secure letters atop one another with a moistened fingertip. Allow monogram to set until firm before placing onto cake.

## SugarVeil Monogram Cake

1. To make bow "fabric", apply a portion of the SugarVeil mixture onto a (hydrogenated fat) greased cutting mat [Tip: As a cushion, place a silicone mat beneath the flexible cutting mat when combing lines]. Comb lines using the "Fine Lines" edge of the SugarVeil® Confectionery Comb.
2. When set, do not lift lines from surface of mat. The seal created between the lines and the mat serves as an important design element, as shown in the following steps.
3. When lines are "set" (no longer tacky to the touch), paint or airbrush entire mat surface with a mixture of 23 karat gold powder mixed with grain alcohol.
4. When dry, paint over gold with a thin layer of diluted prepared SugarVeil (use ½ part water and ½ part grain alcohol to dilute SugarVeil).
5. When set, the right side of the SugarVeil "fabric" is on the bottom. Peel from surface. Cut two long 3.5 x 9 inch (9 x 23 cm) strips for bow and tails of bow, and one short 2.5 x 3.5 inch (6.5 x 8.5 cm) strip for bow center.
6. Fold over a narrow "hem" on each lengthwise edge of strips. Apply a slightly moistened fingertip to wrong side of SugarVeil fabric to secure hems [Note: in humid environs, a narrow strip of wafer paper may be placed within hem].





# The Batter Splatter Newsletter

## June 2014

Volume 11 Issue 5

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

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

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

Newsletter Editor: Orlean Meuth, Phone: (713) 643-3957, [omeuth@att.net](mailto:omeuth@att.net)

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

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

**Garage Sale at the monthly meeting.** Bring those gently used items you no longer use. Mark the price you want for the article, and your name. This is a great way to purchase items you need. You still have time to gather the things you would like to sell.

This event can be a wonderful event 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

♪♪♪♪♪ "School's Out for Summer" ♪♪♪♪♪ Have you already heard that famous phrase "Mom, I'm bored?" Just because they are not in school, doesn't mean that the kids should stop learning. Spend some time in the kitchen going through old family recipes. I know I have several favorites that are my reliable go-to's when I don't know what to make. Share your stories with the kids about preparing those recipes. Those stories are rich with family history and experiences and can bring back great memories for you, while creating new ones for your kids. My nieces have already asked for cake decorating lessons from me and noodle making lessons from their Great-Grandmother. I know that there will be butter cream icing in every nook and cranny of my kitchen – not to mention all over the dog- but, spending time with them will be worth every ounce of Clorox Clean-up I will use after the adventure. The best part of the day for me will be the look on their faces that say-cool - I did that. There will be time this summer for all the "usual" summer activities, but, adding a little kitchen time with the kids will take the days

from “usual” to “unique,” and maybe they just might learn a little something along the way. Have a great summer and see you at the next meeting.

*Jan Hutto*

## **Meeting Agenda**

### **Open**

- Introductions

### **Minutes – Secretary (Bonnell Templet)**

- Read
- Approve

### **Treasurer’s Report – Treasurer (Helen Osteen)**

- Read
- Approve

### **Circulate monthly sign-in book and 2014 demo/refreshments sheet (Kathy Brinkley)**

### **Thank you’s for demo and refreshments**

### **Announce next month’s demo/refreshments**

### **OLD BUSINESS**

- Committee Reports  
CRC and By-Laws
- CDE  
Vendors, Raffles, Demonstrations, Chairs/Tables, A/V Equipment, Catering, Sharing Table, People’s Choice, Registration
- Website
- T-Shirts
- Any other???

### **NEW BUSINESS**

- Any other???

### **Raffle**

### **Adjourn meeting**



## May Events

We have 77 members, and 50 active members. We had 16 members at the May meeting.

**Eunice Estrada** demonstrated marshmallow treats. The idea was inspired by a *Tortas* tutorial.



Eunice started with these marshmallows. I believe she told us they were available at Mi Tienda, 1630 Spencer Hwy, South Houston, TX.

Insert a sucker stick through the marshmallow. Stick it in a piece of Styrofoam™ in the bottom of a glass so it stays upright. That keeps the head from having a flat side.





Use a CelCakes Size Guide so all the heads are the same size. They are available from [Global Sugar Art](#).

Add Tylose powder to your fondant. Model the heads.

Slightly flatten the ball for the face. Use a small ball tool to make indentions for the eye socket. Make tiny eyes out of black fondant.

Paint the mouth with edible markers. You can use a brush and gel colors.

Make a bone-shaped piece of white fondant. Flatten sides to thin out for wings. Make red dots on wings with edible marker.



Use red fondant for antennas. Insert in the head.

Make oval teardrop-shaped yellow fondant hands. Affix to each side with piping gel.

Make eyebrows with edible marker. This is easier if the head has dried a little.



Use a plunger cutter to make little 5-petal flowers. Roll out fondant to the desired thickness. The set Eunice was using came with a veiner impression mat. This set is included in Wilton's new gumpaste set for Course 4.

Put a tiny yellow fondant ball in the center of the flower.

Use green fondant with a leaf plunger cutter to finish off the flower.



This is the finished treat.

If you enjoyed this project, check out *mARTshmallows, The Art of Designing with Marshmallows* by Alejandra Morin.

<http://www.martshmallows.com/>

You can order it online.

"Alejandra has taken the humble marshmallow to the next level and into the digital age. Move over cookies and cupcakes; make way for marshmallows in all their new disguises, dressed up characters, little tiered cakes, seasonal designs, animals, drinks, you name it – you will find it here. Alejandra has addressed technical issues that are valuable not only for marshmallow artists but cross over into other cake and sugar art domains." Kerry Vincent

The flower is made on a vanilla wafer.

Spread melted candy melts on the wafer.

Use small cuts of marshmallow for flower petals. Press cut end into sanding sugar. Arrange the flower petals, and put a green center.

Use melted candy melts to affix the stick to the back.



Use the small Pringle container (individual snack size) to make the crown of a hat. It works best with 50/50 gumpaste/fondant.

Make a form for the brim with a Styrofoam base. Insert sucker sticks or toothpicks to shape the brim.

Eunice saw Ruth Ricky do this in San Antonio. I believe this was originally Carol Webb's idea. I have seen her demonstrate it at ICES several times.

### Homemade Piping Gel

2 envelopes or 2 tbsp unflavored gelatin

2 tbsp cold water

2 cups light corn syrup

Sprinkle gelatin in water. Let set 5 minutes to bloom. Heat on medium or low until gelatin is dissolved. Add syrup and heat through. Cool and store.

Eunice talked about her homemade piping gel during the demo.

Eunice uses Marshmallow Fondant. I have included the recipe I use.

Thank you, **Kathy Brinkley**, for taking pictures of the demo.

*Helen Osteen*

## Marshmallow Fondant

16	Ounces	Marshmallows
3	Tbsp.	Water
2	Pounds	Powdered sugar
		Crisco vegetable shortening
		Food coloring paste (optional)

Place the marshmallows and the water in a large microwaveable bowl. Microwave on high for 30 seconds, stir and repeat until the marshmallows are melted. Be careful not to burn.

Add 3/4ths of the powdered sugar to the bowl.

Coat hands in the Crisco and knead the icing sugar into the marshmallows.

Knead until the fondant is the desired consistency.

You can now tint the fondant the desired color and use to cover cakes.

Store in a plastic bag that has been greased with shortening. Then put that bag in a ziplock bag. Allow to sit overnight before using.

## 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
June	Orlean Meuth Georgia Hicks	"Garage Sale"
July	Hermelanda Garcia Guadalupe Ochoa Migdalia Nunez	Celia Diaz
August	Bonnell Templet Michelle Pope	
September	Sue Blume Nancy Olivares	Beth Vaughan
October	Celiz Daz Eunice Estrada	Nancy Olivares
November	Migdalia Nunez Roxana Sharp	
December	Christmas Party	Christmas Party

## Birthday & Anniversary Wishes

**Happy Birthday** to **Germaine Duhon** (July 4<sup>th</sup>), **Lourdes Reyes** (July 17<sup>th</sup>), **Narcy Stokes** (July 20<sup>th</sup>), **Casey Marchan** (July 21<sup>st</sup>), **Jan Suarez** (July 21<sup>st</sup>), **Mercedes Munoz** (July 24<sup>th</sup>), **Hermelanda Garcia** (July 25<sup>th</sup>), and **Alicia Gaskin** (July 28<sup>th</sup>).

**Happy Anniversary** to **Bonnell & James Templet** (July 3<sup>rd</sup>), **Mercedes & Carlos Munoz** (July 7<sup>th</sup>), **Georgia & John Hicks** (July 8<sup>th</sup>), **Jessica Lopez & Israel Alvarado** (July 13<sup>th</sup>), **Hermelanda & Arnoldo Garcia** (July 17<sup>th</sup>), and **Kathy & Gary Brinkley** (July 23<sup>rd</sup>).

## Upcoming Events

**June 29, 2014 ~ Texas ICES Day of Sharing**, Lubbock, TX. <http://texasices.org/>

**July 14, 2014 ~ Louisiana Day of Sharing**, Bossier City, LA.

**July 20, 2014 ~ Capital Confectioners Day of Sharing**, Austin, TX.  
<http://capitalconfectioners.com/>

**July 31 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 27-28, 2014 ~ Oklahoma State Sugar Art Show**, Tulsa State Fair, 4145 East 21<sup>st</sup> St, Tulsa, OK 74114 <http://oklahomasugarartists.com/>

**October 20, 2014 ~ Louisiana ICES Day of Sharing**, Opelousas, LA.  
<http://www.targil.com/>

**November 9, 2014 ~ Texas ICES Day of Sharing**, San Marcos, TX.

**February 1, 2015 ~ Texas ICES Day of Sharing**, Conroe, TX.

**February 21-22, 2015 ~ That Takes the Cake Show**, new Sports Arena, 2400 Chisholm Trail Dr, Round Rock, TX 78681. **Please note: the date and location have changed.**

**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.

## Membership Benefits

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

- our monthly meeting (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- Cake Decorating Extravaganza (September 14, 2014)
- 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](http://www.HoustonCakeClub.com) to access membership and class registration information. We accept PayPal through [HoustonCakeClub@OsteenJewelry.com](mailto:HoustonCakeClub@OsteenJewelry.com).

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## Officers

Office	Office	Email Address	Phone
President	Jan Hutto	<a href="mailto:jhutto54@att.net">jhutto54@att.net</a>	(281) 814-1008
Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	(281) 448-2952
Secretary	Bonnell Templet	<a href="mailto:rdjessmom@aol.com">rdjessmom@aol.com</a>	(713) 702-3774
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218
Parliamentarian	Susan Shannon	<a href="mailto:susshan@gmail.com">susshan@gmail.com</a>	(281) 481-8226

## Caramel Cake

1	Cup	Whole milk
4	Egg whites	(large) at room temperature
2-1/4	Tsp	Pure vanilla extract
3	Cups	Sifted cake flour
1-1/2	Cups	Sugar
4	Tsp	Baking powder
3/4	Tsp	Salt
1-1/2	Sticks	Unsalted butter, cut into tablespoons, softened
3/4	Cup	Heavy cream
		ICING
3	Cups	Sugar
3	Tbsp.	Light corn syrup
1-1/2	Cups	Whole milk
1	Stick	Unsalted butter, softened
1	Tsp	Pure vanilla extract
1/2	Cup	Heavy cream

Preheat the oven to 350°. Butter three 8-inch cake pans; line the bottoms with parchment paper. Butter the parchment and flour the pans, tapping out the excess.

In a bowl, mix 1/4 cup of the milk with the egg whites and vanilla extract. In the bowl of a standing mixer fitted with the paddle, mix the flour with the sugar, baking powder and salt. Add the butter and the remaining 3/4 cup of milk. Beat at low speed until blended, then beat at medium speed until smooth, 1 minute. Beat in the egg white mixture in 3 batches.

In another bowl, using an electric mixer, beat the cream until soft peaks form. Stir one-third of the whipped cream into the batter, then fold in the rest. Divide the batter between the pans and smooth the tops. Bake for 25 minutes, until a toothpick inserted in the centers comes out clean. Let the cakes cool on a rack for 10 minutes. Unmold the cakes and peel off the parchment. Invert the cakes and let cool completely.

In a saucepan, stir 2 1/2 cups of the sugar with the corn syrup and milk. Cook over moderate heat, stirring until the sugar dissolves. Keep warm.

Sprinkle the remaining 1/2 cup of sugar in a deep, heavy saucepan. Cook the sugar over moderate heat, swirling occasionally, until an amber caramel forms. Carefully pour the warm milk mixture over the caramel. Cook over moderately high heat, stirring, until the caramel dissolves. Stop stirring and cook until the caramel registers 235° on a candy thermometer. Remove from the heat. Stir in the butter, vanilla and 1/4 cup of the heavy cream. Strain the caramel into the bowl of a standing mixer. Let cool for 15 minutes.

Beat the caramel at medium speed, gradually adding the remaining 1/4 cup of cream, until creamy, about 15 minutes. Set 1 cake layer on a plate. Pour enough icing over the layer to cover the top. Top with a second cake layer and cover it with icing. Add the final cake layer and pour the rest of the icing over the top of the cake, letting it run down the sides. Working quickly, use an offset spatula to spread the icing gently around the cake. Let the cake stand for 2 hours to set the icing before serving.

*Kathy Brinkley*





# The Batter Splatter Newsletter

## July 2014

Volume 11 Issue 6

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

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Helen Osteen, Phone: (713) 204-3218, [houstoncakeclub@gmail.com](mailto:houstoncakeclub@gmail.com)

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

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

**Celia Diaz** will demonstrate her graduation cap confetti cookies. If you want to make one, please bring fondant, and Celia will provide the cookies.



## President's Message

Where has the time gone? I can't believe that it is almost the end of July. September 14<sup>th</sup> will be here before we know it. Plans are really coming together for our CDE and I know that it is going to be a great day! We have a great line up of demonstrators/instructors – Timbo Sullivan, Sidney Galpern, Dawn Parrott, Ruth Rickey and Kerry Partridge Morris.

Classes are posted on our website and are almost full. If you are interested in any of our great classes, now is the time to sign up. You can register at the HCC website or Helen can take your deposit/payment at next week's meeting.

Speaking of registering, you can take advantage of the early registration fee of \$35 for the event on-line also (of course, Helen is always willing to take money at the meeting for that too!). Registering early is a great way to save \$10.

We will need volunteers for the event. What would you like to do to help? We will be taking names at next week's meeting. Don't forget we will have our sharing table again this year. Bring any recipes, magazines, cake items, etc. that you would like to donate to the table. It is a great way to share with everyone who will be at our event.

Last, but not least, we will also have our People's Choice display. So, get those artistic minds working and create a masterpiece for the display. Who knows – you could win the \$50 prize.

I know that with all of us working together, we will have the outstanding CDE that the HCC is famous for.

See you at the meeting.

*Jan Hutto*

## Meeting Agenda

### Open

- Introductions

### Minutes – Secretary (Bonnell Templet)

- Read
- Approve

### Treasurer's Report – Treasurer (Helen Osteen)

- Read
- Approve

### Circulate monthly sign-in book and 2014 demo/refreshments sheet (Kathy Brinkley)

### Thank you's for demo and refreshments

### Announce next month's demo/refreshments

### OLD BUSINESS

- Committee Reports  
CRC and By-Laws
- CDE  
Vendors, Raffles, Demonstrations, Chairs/Tables, A/V Equipment, Catering, Sharing Table, People's Choice, Registration
- Website
- T-Shirts
- Any other???

### NEW BUSINESS

- CDE Raffle Budget
- Any other???

### Adjourn meeting

## June Events

We have 78 members, and 50 active members. We had 20 members at the June meeting.

There was no demonstration at the June meeting because we had a Garage Sale.

## Birthday & Anniversary Wishes

**Happy Birthday** to **Elma Vega** (August 2<sup>nd</sup>), **Georgia Hicks** (August 5<sup>th</sup>), **Kathy Brinkley** (August 9<sup>th</sup>), and **Lori Gust** (August 20<sup>th</sup>).

**Happy Anniversary** to **Lea & Greg Gullet** (August 11<sup>th</sup>), **Kimberly & Bruce Warren** (August 15<sup>th</sup>), and **Helen & Jackie Osteen** (August 22<sup>nd</sup>).

## Upcoming Events

**July 20, 2014 ~ Capital Confectioners Day of Sharing**, Austin, TX. Demonstrators will be **Norm Davis** & **Zane Beg**, **Ruth Rickey**, **Dena Collins** (Bryngelson), and **Patti Wright**. For more info, <http://capitalconfectioners.com/> *Disclaimer: As we are unable to control issues that may arise in the personal lives of our demonstrators, we reserve the right to replace demonstrators should the need arise.*

**July 31 to August 3, 2014, ICES Convention**, Albuquerque NM. When online registration ended June 30<sup>th</sup>, we had 70 Texas ICES members registered for Convention.

**September 14, 2014 ~ Houston Cake Club's Cake Decorating Extravaganza** will be held at the Pasadena Convention Center. Demonstrators: **Timbo Sullivan** (OH), **Sidney Galpern** (FL), **Ruth Rickey** (OK), **Dawn Parrott** (TX), and **Kerri Partridge Morris** (TX). Registration is \$35 before September 1<sup>st</sup>. Register online [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) or mail to Helen Osteen, 2502 Esther Ave., Pasadena TX 77502.

**September 12-13, 2014 ~ [Timbo Sullivan](#)** will teach his 2D Sea Witch.

Member rate is \$230 for the 2-day class.

Non-member rate is \$345 for the 2-day class.

*You must be a member for 6 months BEFORE the class to be eligible for Member Pricing.*

50% deposit is required to hold your class, with the balance due August 10<sup>th</sup>.

No refunds after August 10<sup>th</sup>.

A supply list will be sent when you place your deposit.

**We have 7 spaces left.**



**[Sidney Galpern](#)** will teach this Isomalt dragon in a 1-day class on **September 15, 2014.**

All supplies are furnished.

Member rate is \$105. Non-member rate is \$155.

*You must be a member for 6 months BEFORE the class to be eligible for Member Pricing.*

50% deposit is required to hold your class. Balance due August 10<sup>th</sup>.

No refunds after August 10, 2014.

**We have 2 spaces left.**

**Ruth Rickey** will teach a 1-day pressure piping class on September 16, 2014.

All supplies are furnished.

Member rate is \$125. Non-member rate is \$185.

*You must be a member for 6 months BEFORE the class to be eligible for Member Pricing.*

50% deposit is required to hold your class. Balance due August 10<sup>th</sup>.

No refunds after August 10, 2014.

**We have 10 spaces left.**



**Dawn Parrott** will teach a 2-day royal icing class on September 17-18, 2014. The class fee covers the filigree birdcage, and the custom cake topper.

Member rate is \$105 for the 2-day class. Non-member rate is \$155 for the 2-day class.

*You must be a member for 6 months BEFORE the class to be eligible for Member Pricing.*

50% deposit is required to hold your class. Balance due August 10<sup>th</sup>.

No refunds after August 10, 2014.

A supply list will be sent when you place your deposit.

**We have 14 spaces left.**

**September 27-28, 2014 ~ Oklahoma State Sugar Art Show**, Tulsa State Fair, 4145 East 21<sup>st</sup> St, Tulsa, OK 74114 <http://oklahomasugarartists.com/> Celebrity Presenters: **Shayne Greenman**, Chocolatier, and **Ceri DD Griffiths**, Cake Artist.

**October 20, 2014 ~ Louisiana ICES Day of Sharing**, Opelousas, LA. <http://www.targil.com/>

**November 9, 2014 ~ Texas ICES Day of Sharing**, San Marcos, TX.

**February 1, 2015 ~ Texas ICES Day of Sharing**, Conroe, TX.

**February 21-22, 2015 ~ That Takes the Cake Show**, new Sports Arena, 2400 Chisholm Trail Dr, Round Rock, TX 78681. **Please note: the date and location have changed.**

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## Monthly Demos and Refreshments

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

	<b>Refreshments</b>	<b>Demonstration</b>
July	Hermelanda Garcia Guadalupe Ochoa Migdalia Nunez	Celia Diaz
August	Bonnell Templet Michelle Pope	
September	Sue Blume Nancy Olivares	Beth Vaughan
October	Celiz Daz Eunice Estrada	Nancy Olivares
November	Migdalia Nunez Roxana Sharp	Pat Wiener
December	Christmas Party	Christmas Party

## Membership Benefits

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- our monthly meeting (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- Cake Decorating Extravaganza (September 14, 2014)
- Play Days and/or Mini Classes held on Sunday afternoon
- Classes sponsored by the Houston Cake Club

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

## Officers

Office	Office	Email Address	Phone
President	Jan Hutto	<a href="mailto:jhutto54@att.net">jhutto54@att.net</a>	(281) 814-1008
Vice President	Kathy Brinkley	<a href="mailto:cakekat@aol.com">cakekat@aol.com</a>	(281) 448-2952
Secretary	Bonnell Temple	<a href="mailto:rdjessmom@aol.com">rdjessmom@aol.com</a>	(713) 702-3774
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218
Parliamentarian	Susan Shannon	<a href="mailto:susshan@gmail.com">susshan@gmail.com</a>	(281) 481-8226

## Toba Garrett's Basic Butter Cookies

1	Cup	Unsalted butter, at room temperature
1	Cups	Sugar
1		Large egg
1	Tsp	Baking powder
1	Tsp	Vanilla extract
3	Cups	All-purpose flour (plus a little extra for rolling surface)

Preheat oven to 350° F.

In a large bowl, cream butter and sugar together for about two minutes. Scrape the bowl down and mix for another minute.

Beat in eggs and vanilla extract until well combined. Set aside.

In a medium bowl, sift together flour and baking powder.

Add flour mixture to butter mixture 1 cup at a time and mix thoroughly after each cupful. Mix in last cup by hand.

Divide dough into 2 disks and wrap with plastic wrap until you're ready to use them.

Roll out each disk on a lightly flour surface. Cutout cookies and place on ungreased nonstick cookie sheet or on parchment paper.

Bake for 6 to 8 minutes or until edges start to get brown slightly.

<http://acookatheart.com/2011/12/basic-butter-cookies/>

Note: this dough can be rolled out immediately after making. Also, this dough can be made in advance. Wrap the dough well in plastic wrap and then place it in a zippered plastic bag. The dough will last at least 2 weeks in the refrigerator and up to 2 months if frozen. If you leave out the baking powder, you will get a denser flatter cookie which makes them easier to decorate.

Try substituting your favorite extract or liqueur for the vanilla. I'm partial to adding lemon extract and some lemon zest to give them a completely different taste. This dough will last for 2 weeks in the refrigerator or 2 months in the freezer. This yields about 3 dozen 2 inch cookies.

## Toba Garrett's Glacé Icing

1	Pound	Powdered sugar
3/8	Cup	Milk (90 ml)
3/8	Cup	Light corn syrup (126 g)

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.

Note: 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 icing is 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.

*Helen Osteen*

## Cookie Decorating with Glacé Icing



You will use this same recipe for both glazing and piping. The way it is right now is the consistency you want for glazing. It's smooth and thin, like the picture below. It easily runs off the whisk in a pretty thin drizzle.



**OUTLINE ICING:** This icing produces a translucent outline. It gives a borderless appearance, as though the cookies were not outlined.

To 1/2 cup Glace Icing, add 6 to 8 heaping tablespoons of powdered sugar. Mix until combined. The icing should be very stiff. If it's not stiff enough, add additional powdered sugar until you have a medium-stiff consistency. Wrap the icing with plastic wrap to prevent drying.



Take your glazing icing and separate it into bowls if you want to color it. I decided to do red (more pink, but I love it!), green, and blue. And I left my piping icing white. Use gel food coloring for more intense colors.

There are a few ways to use icing like this. One way is to just glaze the cookie and leave it like that. I'm going to glaze it and then pipe a decoration on top. So the first step is to glaze. Take a small spoon and drop a spoonful of glaze onto a cookie. (Do one at a time, I'm just doing 3 for picture-taking-fun.)





Then take a small spoon (baby spoons work great) and gently spread it out to the edges of the cookie. If you want the cookie completely covered, you could just hold it by the bottom and dip it in, then place it over a rack to let the excess drip off.

You need to wait for the icing to set before you pipe on top of it. It doesn't have to be completely dry, but just set on top. An hour or two will probably be enough, but it depends on humidity and everything, so just barely touch the top and don't smash the glaze because it will probably still be soft underneath. If it's dry to the touch, you can go ahead and decorate.



With your piping icing (the thicker stuff) in a pastry bag (I just used a plain, round tip), just draw on your design. I started doing little snowflakes and pretty much fell in love with them. These little cuties are about an inch and a half in diameter. How adorable are they?? I just get happy every time I look at this picture.

The next method is to do the piping first, and then fill in with the glaze. So for these shapes below, I just took my pastry bag and piped the white icing around the edges.

When you do dots, or when you start and finish a line, you may get a little peak of icing. If you try to smash it down, it will stick to your fingers and then you'll make a big mess and maybe say a naughty word. Just get your finger wet and gently press down. It won't stick and all of your problems will be solved.



You can fill them soon after outlining. The piping will act as a dam and hold the glaze in. So just drop a spoonful of glaze in the middle of the cookie and with a small spoon, or clean paint brush, or toothpick for small spaces, gently spread the icing out until it fills the cookie in.

While the glaze is wet, it's kind of like paint. You can have fun combining different colors and swirling around for cool patterns. In these, I just used a tooth pick to make designs.





The last method is to outline the cookies with piping, then fill them with glaze, and then pipe again on top. You could then color different piping bags and decorate cookies like snowmen, Santa, etc. I think monograms are really cute, too, especially for things like baby and wedding showers. Here's some letters I did. Oh, or how about an ABC theme for a toddler's birthday party? That would be cute, too. If you're doing this method, it may seem like a lot of steps. To break it up, you could bake your cookies one night and put them in an air-tight container. Then the next day glaze them and the next day give them away. Or if you ice them in the morning, they might be dry enough to stack and pack that night. I tested my cookies, and on the third day they were still soft and super yummy. I'm editing this point after making my Valentine Cookies. I discovered that it worked great to bake the cookies ahead of time and as soon as they're cooled, put them in the freezer. They can stay frozen for several weeks (maybe even months? I don't know, they don't last that long at my house!) Then when ready to decorate, take them out of the freezer and you don't even need to let them thaw, just start decorating. I think the cold helps the icing dry faster. Do it in the morning and they may be dry enough for you to package later the same day – this way the cookies are super fresh.

<http://www.ourbestbites.com/2008/12/tutorial-cookie-decorating-with-glaze-icing/>

# Cake Decorating Extravaganza

Presented by

## The Houston Cake Club

Sunday \* September 14, 2014 \* 8:30 am - 4:00 pm

### Scheduled to demo:

- [Timbo Sullivan](#) (OH)
- [Ruth Rickey](#) (OK)
- [Kerri Partridge Morris](#) (TX)
- [Sidney Galpern](#) (FL)
- [Dawn Parrott](#) (TX)

Timbo Sullivan will teach a 2D Sea Witch on September 12-13<sup>th</sup>. Sidney will teach an isomalt dragon on September 15<sup>th</sup>. Ruth Rickey will teach pressure piping on September 16<sup>th</sup>. Dawn Parrott will teach a filigree cake topper and birdcage on September 17<sup>th</sup> and 18<sup>th</sup>. Check our website for more information.

All Cake Decorators & Sugar Art Enthusiasts, **Beginners** to **Advanced**

**Join us for a day of sharing, demos, vendors, and raffles.**

- Bring a **sugar item to display**- get a **raffle ticket** & a chance to win **\$50** Visa gift card
- Sharing table for items to give away – patterns, recipes, etc.
- Lunch is provided
- Bring your **favorite dessert** to share

Raffle items include: **Agbay Cake Leveler, Kitchen Aid, and more**

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

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

**Pasadena Convention Center  
Hall C&D (right side of bldg.)  
7902 Fairmont Pkwy  
Pasadena TX 77507**

**For more info:** Helen 713-204-3218  
website: [www.houstoncakeclub.com](http://www.houstoncakeclub.com)  
email: [HoustonCakeClub@gmail.com](mailto:HoustonCakeClub@gmail.com)

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

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

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

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

Make **CHECK** Payable to **The Houston Cake Club** - PayPal accepted – see website for details  
Send to: **Helen Osteen, Treasurer \* 2502 Esther Ave \* Pasadena TX 77502**



# The Batter Splatter Newsletter

## August 2014

Volume 11 Issue 7

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

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

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

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

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

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

**Susan Shannon** will demonstrate a technique she learned at the ICES Convention in Albuquerque. She took a hands-on class with Teri Tarbox, and they worked with royal icing and printed icing sheets to enhance the designs, and create beautiful 3-dimensional flowers.

Texas had 75 people at the ICES Convention in Albuquerque, and 14 Houston Cake Club members were there.



## President's Message

It is hard to believe that our Cake Decorating Extravaganza is less than 4 weeks away. Your board members and committee heads have been working hard to make it a great event. We have a wonderful line up of vendors, raffles, demonstrators and instructors. We will be asking for volunteers to help put the finishing touches on our big day, so, please think about where you would like to share your time and talent.

I would also like to remind everyone that all class fees should be paid in full by now. We do however still have a few spots left in a couple of our classes. If you have been considering taking a class, I encourage you to contact Helen Osteen as soon as possible to sign up. And while we are on the subject of Helen Osteen, I would like to congratulate her on receiving the Wilbur Brand Award at the ICES Convention in Albuquerque on August 2<sup>nd</sup>. This award is given to members who consistently "go above and beyond the call of their volunteering duties." As the ICES Membership Coordinator, she manages the thousands of member's information every day. It's a big job, and she handles it with grace and professionalism. Yeah, Helen!!!

Last, but not least, the last day for early registration for the CDE is September 1<sup>st</sup>. The fee is \$35. If you wait to register, the fee goes up to \$45. Registering early is an easy way to save \$10, and that's \$10 you can spend on raffles and cake toys.

I am looking forward to attending our extravaganza. Let's work together to make this the exceptional event that The Houston Cake Club is famous for.

See you at the meeting.

*Jan Hutto*

## Meeting Agenda

### Open

- Introductions

### Minutes – Secretary (Bonnell Templet)

- Read
- Approve

### Treasurer's Report – Treasurer (Helen Osteen)

- Read
- Approve

### Circulate monthly sign-in book and 2014 demo/refreshments sheet (Kathy Brinkley)

### Thank you's for demo and refreshments

### Announce next month's demo/refreshments

### OLD BUSINESS

- Committee Reports  
CRC and By-Laws
- CDE

Vendors, Raffles, Demonstrations, Chairs/Tables, A/V Equipment, Catering, Security, Sharing Table, People's Choice, Registration, Insurance

- Website
- T-Shirts
- Any other???

#### NEW BUSINESS

- Volunteers
- Any other???

#### Adjourn meeting

## July Events

We have 80 members, and 50 active members. We had 20 members at the June meeting.

**Celia Diaz** demonstrated her graduation cap piñata cookies.

## Upcoming Events

**September 14, 2014 ~ Houston Cake Club's Cake Decorating Extravaganza** will be held at the Pasadena Convention Center. Demonstrators: [Timbo Sullivan](#) (OH), [Sidney Galpern](#) (FL), [Ruth Rickey](#) (OK), [Dawn Parrott](#) (TX), and [Kerri Partridge Morris](#) (TX). Registration is \$35 before September 1<sup>st</sup>. Register online [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) or mail to Helen Osteen, 2502 Esther Ave., Pasadena TX 77502.

**September 12-13, 2014 ~ [Timbo Sullivan](#)** will teach his 2D Sea Witch.

Member rate is \$230 for the 2-day class.

Non-member rate is \$345 for the 2-day class.

*You must be a member for 6 months BEFORE the class to be eligible for Member Pricing.*

No refunds after August 10<sup>th</sup>.

A supply list will be sent when you place your deposit.

**We have 7 spaces left.**







[Sidney Galpern](#) will teach this Isomalt dragon in a 1-day class on **September 15, 2014.**

All supplies are furnished.

Member rate is \$105. Non-member rate is \$155.

*You must be a member for 6 months BEFORE the class to be eligible for Member Pricing.*

No refunds after August 10, 2014.

**THIS CLASS IS FULL.**

[Ruth Rickey](#) will teach a 1-day pressure piping class on September 16, 2014.

All supplies are furnished.

Member rate is \$125. Non-member rate is \$185.

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No refunds after August 10, 2014.

**We have 4 spaces left.**





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**October 20, 2014 ~ Louisiana ICES Day of Sharing**, Opelousas, LA. <http://www.targil.com/>

**November 9, 2014 ~ Texas ICES Day of Sharing**, San Marcos, TX.

**December 5, 6 and 7, 2014 ~ Kaysie Lackey** in San Antonio teaching "Randy the Reindeer." Class is \$975, all supplies included. For more details, [www.mcgcakes.com](http://www.mcgcakes.com)

**February 1, 2015 ~ Texas ICES Day of Sharing**, Conroe, TX.

**February 21-22, 2015 ~ That Takes the Cake Show**, new Sports Arena, 2400 Chisholm Trail Dr, Round Rock, TX 78681. **Please note: the date and location have changed.**

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## Birthday & Anniversary Wishes

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

**Happy Anniversary** to **Lakila & Jason Boxley** (September 4<sup>th</sup>), and **Alicia & Richard Gaskin** (September 6<sup>th</sup>).

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## Officers

<b>Office</b>	<b>Office</b>	<b>Email Address</b>	<b>Phone</b>
President	Jan Hutto	<a href="mailto:jhutto54@att.net">jhutto54@att.net</a>	(281) 814-1008
Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	(281) 448-2952
Secretary	Bonnell Templet	<a href="mailto:rdjessmom@aol.com">rdjessmom@aol.com</a>	(713) 702-3774
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218
Parliamentarian	Susan Shannon	<a href="mailto:susshan@gmail.com">susshan@gmail.com</a>	(281) 481-8226

## Interesting Cake Items



### WORLD'S OLDEST CAKE

This cake, baked in 1898, is the oldest authenticated intact cake in the world. You can see it at the Willis Museum in Basingstoke, England. Bits and pieces of Queen Victoria's 1840 cake are still around, but they do not qualify as a complete cake.

### WORLD'S TINIEST TIERED WEDDING CAKE

An Arkansas bakery set the record for the world's smallest multi-tier wedding cake by creating a 3-tiered cake that stood less than half an inch tall. It was made in honor of the bride and groom's jobs as nano particle scientists. The couple used an electron microscope to cut the cake for their 780 guests!





### WORLD'S MOST EXPENSIVE CAKE

England takes the honors again: A British bakery created this 8-tiered confection for the 2013 National Gay Wedding Show in Liverpool. Forget about dragées. This cake is decorated with 4,000 *diamonds*. The cake was valued at nearly \$54million.

### WORLD'S MOST CALORIC CAKE

We have a record-setter you'd probably rather not know: the world's most caloric cake. The Cheesecake Factory's Ultimate Red Velvet Cake Cheesecake takes this dubious honor. Our friends at Fitness magazine say you'd have to swim laps for 3 hours and 40 minutes to burn off the 1,540 calories (including 59 grams of saturated fat) in *one slice*. Have fun in the pool!





### WORLD'S LARGEST CAKE

Made in the shape of Saudi Arabia, this cake was 38', 4" long and 30', 2" wide. It was commissioned by King Abdulaziz International Airport to celebrate Saudi Arabia Day 2013. It took 35 bakers four days to make the nearly 3-ton cake.

### CAKE WITH THE MOST LAYERS

Harbourfront Centre and its lead summer partner, The Toronto Port Authority, broke the record for a cake with the most layers on July 1, 2011, with their 255-layer cake. Well done!



[http://blog.cakemade.com/2014/06/26/record-setting-cakes/?utm\\_source=newsletter&utm\\_medium=email&utm\\_campaign=NL\\_record\\_cakes\\_08\\_16\\_2014](http://blog.cakemade.com/2014/06/26/record-setting-cakes/?utm_source=newsletter&utm_medium=email&utm_campaign=NL_record_cakes_08_16_2014)

## Celia Diaz' Piñata Graduation Cap Cookies



Celia uses Juanita Rone's cookie recipe because it does not get larger when baked.

If the dough is crumbly, use clear mat on top and bottom to roll out. Use perfection strips or dowel rods to roll the cookies evenly.

You can use ice cream bowls available at the grocery store like Celia is holding in her hand.

Celia uses a stainless steel bowl to form the graduation hat. Bake for 25 minutes on the bowl form.



Fill the bowl form with candy. Place a flat slightly smaller cookie on it and seal with melted candy melts.

Celia covers with marshmallow fondant. The cookies are more forgiving than soft cake.



Roll out the fondant and shape over the graduation hat.

Celia uses a round cookie cutter. You can make your cookie cutters with flashing available at the hardware store. You can cut the flashing with tin snips or sharp scissors. Be very careful because the cut edges of the flashing are very sharp.



Use a square-shaped cookie on top to complete the graduation hat. Cover it with fondant.

Celia uses a clay gun to extrude the fondant for the tassel.







Celia's finished cookie, used as a cake topper.

Thank you, [Kathy Brinkley](#), for taking pictures during the demonstration.

## Juanita Rone's Piñata Cookies

Shared in a demonstration September 12, 2010

3	Cups	All-purpose flour
1-1/2	Teaspoon	Baking powder
1	Teaspoon	Ground cinnamon or flavor of choice (orange, lemon, coconut, almond or anise)
1	Cup	Unsalted butter
1/2	Cup	Granulated sugar
23	Teaspoon	Vanilla extract
1	Beaten	Egg
1/2	Teaspoon	Salt

Preheat oven to 350° F.

Mix the flour, baking powder, cinnamon and salt in a medium bowl; set aside.

Beat butter and sugar until light and fluffy. Add egg and vanilla extract. Mix until well blended. Stir in flour mixture slowly.

Mix the dough until all comes together in a ball.

Dough should be divided in half. Form dough into a log about 1-1/2 to 2 inches in diameter. Wrap the two rolls in wax paper. Refrigerate for at least two hours or overnight.

Bake in preheated 350° F oven for 12 to 15 minutes or in a convection oven 325° F. Trim excess dough while they are cooling. Let cool on cupcake form. Remove when cool. Fill the hole with a piece of brownie, candy corn, or with assorted candies. Finish the decorating with fondant, royal icing or chocolate.

*Celia Diaz*

## Marshmallow Fondant

1/4	Cup	Vegetable shortening
16	Ounce	Bag of mini marshmallows
1	Teaspoon	Clear vanilla flavoring
1	Teaspoon	Clear butter flavoring
2	Tablespoons	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*

## ICES Conventions

July 30 – August 2, 2015	Omaha, Nebraska
August 4-7, 2016	Mobile, Alabama
2017	Spokane, Washington
August 2-5, 2018	Cincinnati, Ohio
July 18-21, 2019	Little Rock, Arkansas

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Sunday \* September 14, 2014 \* 8:30 am - 4:00 pm

### Scheduled to demo:

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- [Ruth Rickey](#) (OK)
- [Kerri Partridge Morris](#) (TX)
- [Sidney Galpern](#) (FL)
- [Dawn Parrott](#) (TX)

Timbo Sullivan will teach a 2D Sea Witch on September 12-13<sup>th</sup>. Ruth Rickey will teach pressure piping on September 16<sup>th</sup>. Dawn Parrott will teach a filigree cake topper and birdcage on September 17<sup>th</sup> and 18<sup>th</sup>. Check our website for more information.

All Cake Decorators & Sugar Art Enthusiasts, **Beginners** to **Advanced**

### Join us for a day of sharing, demos, vendors, and raffles.

- Bring a **sugar item to display**- get a **raffle ticket** & a chance to win **\$50** Visa gift card
- Sharing table for items to give away – patterns, recipes, etc.
- Lunch is provided
- Bring your *favorite dessert* to share

Raffle items include: **Agbay Cake Leveler, Kitchen Aid, and more**

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

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

**Pasadena Convention Center  
Hall C&D (right side of bldg.)  
7902 Fairmont Pkwy  
Pasadena TX 77507**

**For more info: Helen 713-204-3218**  
website: [www.houstoncakeclub.com](http://www.houstoncakeclub.com)  
email: [HoustonCakeClub@gmail.com](mailto:HoustonCakeClub@gmail.com)

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

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

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

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

Make **CHECK** Payable to **The Houston Cake Club** - **PayPal** accepted – see website for details  
Send to: **Helen Osteen, Treasurer \* 2502 Esther Ave \* Pasadena TX 77502**



# The Batter Splatter Newsletter

## September 2014

Volume 11 Issue 8

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

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

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

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

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

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

**Susan Shannon** will demonstrate the Antique Floral Bas Relief technique she learned from Colette Peters' hands-on class at ICES.

This project is done with fondant and gumpaste, with lots of textures and depth. It is painted with petal dust and vodka, so the pigment settles in the grooves and is darker, and the higher areas are lighter in color.



## President's Message

The Cake Decorating Extravaganza 2014 is now a memory. We had 191 attendees, 86 raffle prizes, 16 vendors, 6 demonstrators and 4 days of classes. I think it turned out to be an awesome event.

I know that the Cake Decorating Extravaganza 2015 is a year away, but now is a good time for all of us to start thinking about what we want to see next year. So, keep an eye open for new ideas for demonstrators, instructors and vendors.

We will be sending out a survey to all those who attended the CDE. We ask that each recipient take a little time to share their thoughts and opinions about the event. This is information that can only help us make our future events even better.

Finally, I want to personally thank all the individuals who worked tirelessly on the CDE. Without your help and dedication to the Houston Cake Club, this event would not have been possible. Your efforts are truly appreciated. I also want to thank the club members who attended our event. Your support shows that HCC is a great place to be.

See you at the next meeting.

*Jan Hutto*

## Meeting Agenda

### Open

- Introductions

### Minutes – Secretary (Bonnell Templet)

- Read
- Approve

### Treasurer's Report – Treasurer (Helen Osteen)

- Read
- Approve

### Circulate monthly sign-in book and 2014/2015 demo/refreshments sheet (Kathy Brinkley)

### Thank you's for demo and refreshments

### Announce next month's demo/refreshments

### OLD BUSINESS

- CDE Wrap-up
- Any other?

### NEW BUSINESS

- CDE Reimbursements
- CDE Survey

- CDE 2015
- Christmas Party
- Any other?

## Raffle Drawing

## Adjourn meeting

## August Events

We have 85 members, and 51 active members. We had 23 members at the August meeting.

[Susan Shannon](#) demonstrated 3D brush embroidery.

## Upcoming Events

**September 27-28, 2014 ~ Oklahoma State Sugar Art Show**, Tulsa State Fair, 4145 East 21<sup>st</sup> St, Tulsa, OK 74114 <http://oklahomasugarartists.com/> Celebrity Presenters: [Shayne Greenman](#), Chocolatier, and [Ceri DD Griffiths](#), Cake Artist.

**October 5, 2014 ~ Texas ICES Day of Sharing**, 5701 South Broadway, Tyler, TX 75703. Demonstrators: [Yvette Humbert](#), [Porsha Kimball](#), [Sylvia Wilson](#), [Dawn Parrott](#), and [Mari Senega](#). ICES member registration is \$25 before September 21<sup>st</sup>, and \$35 at the door. Non-member registration is \$35 before September 21<sup>st</sup>, and \$35 at the door. <http://texasices.org/oct5dos.html>

**October 20, 2014 ~ Louisiana ICES Day of Sharing**, Opelousas, LA.  
<http://www.targil.com/>

**November 9, 2014 ~ Texas ICES Day of Sharing**, San Antonio, TX. Hands-on demos with [Susan Carberry](#) and [Peggy Tucker](#). Early bird registration for ICES members is \$35. **You will not be allowed to register at the door, because there are hands-on demos and the instructors need to know how many students will be there.** You will need to bring a short list of basic tools/supplies to participate in the activities. Most supplies will be provided by Texas ICES. Classes are also being offered.  
<http://texasices.org/nov9dos.html>

**December 5, 6 and 7, 2014 ~ Kaysie Lackey** in San Antonio teaching "Randy the Reindeer." Class is \$975, all supplies included. For more details, [www.mcgcakes.com](http://www.mcgcakes.com)

**February 1, 2015 ~ Texas ICES Day of Sharing**, Conroe, TX.

**February 21-22, 2015 ~ That Takes the Cake Show**, new Sports Arena, 2400 Chisholm Trail Dr, Round Rock, TX 78681. **Please note: the date and location have changed.**

**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.

## Birthday & Anniversary Wishes

**Happy Birthday** to **Maria Vela** (October 1<sup>st</sup>), **Ronnie Bochat** (October 8<sup>th</sup>), **Susie Rasmussen** (October 8<sup>th</sup>), **Dympthea Walker** (October 15<sup>th</sup>), **PJ Jenkins** (October 16<sup>th</sup>), **DeNeise Barlow** (October 17<sup>th</sup>), **Diane Knox** (October 27<sup>th</sup>), and **Maria Mata** (October 27<sup>th</sup>).

**Happy Anniversary** to **Retta & Chip Pryor** (October 1<sup>st</sup>), **Elma & Daniel Vega** (October 7<sup>th</sup>), and **Jessica Marshall & Raymond Casillo** (October 16<sup>th</sup>).

## Monthly Demos and Refreshments

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

	<b>Refreshments</b>	<b>Demonstration</b>
September	Sue Blume Nancy Olivares	Susan Shannon
October	Celiz Daz Eunice Estrada	Nancy Olivares
November	Migdalia Nunez Roxana Sharp	Pat Wiener
December	Christmas Party	Christmas Party

## Membership Benefits

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

- our monthly meeting (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- Cake Decorating Extravaganza (September 13, 2015)
- 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, Fiesta Baking Supplies in Houston, and Cake Craft Shoppe in Sugar Land.

Log on [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) to access membership and class registration information. We accept PayPal through [HoustonCakeClub@OsteenJewelry.com](mailto:HoustonCakeClub@OsteenJewelry.com).

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

## 3-D Brush Embroidery



At ICES, Susan Shannon took a hands-on class taught by Teri Tarbox from Maryland. This is the piece Susan made in that class. If you look at the blossoms very carefully, you will see that Teri supplied edible printer sheets with a design.

Susan did the same technique with gumpaste.

She had a couple of pieces of gumpaste already rolled less than 1/16" thick. The roller Susan is holding in her hand has the little rubber rings that help you roll to a certain thickness. She used the 1/16" ring, and then rolled across the gumpaste again, making it less than 1/16".

Put the gumpaste under a mat so it won't dry out. You can also use a zip lock bag.



Use any cutter you have to make this fantasy flower. Use your ball tool to flatten and soften the edges.



For the larger petals, use a #3 tip. Pipe a line around the outside of the petal.



Susan uses a cheap stiff nylon brush to pull the royal icing so you have a few ridges.

Keep the brush clean by wiping on a damp wash cloth. Don't get the brush too wet or it will melt the royal icing.

Press the brush into the piped line about midway so you will still have an outline.

For a turntable, Susan used a little glass dish turned upside down.

You can use colored royal icing or a second color striped in a bag to add interest.



Susan dries the brushed petals in a Wilton former tray.

You can make gumpaste leaves or pipe buttercream leaves and veins.





Stack 3 different sizes. Use royal icing to put them together.

Susan made a fondant plaque that she decorated with buttercream. Then she added the brushed embroidery flowers.

A few dragees were added with a dot of royal icing. That added more interest.



*Helen Osteen*

## Officers

Office	Office	Email Address	Phone
President	Jan Hutto	<a href="mailto:jhutto54@att.net">jhutto54@att.net</a>	(281) 814-1008
Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	(281) 448-2952
Secretary	Bonnell Templet	<a href="mailto:rdjessmom@aol.com">rdjessmom@aol.com</a>	(713) 702-3774
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218
Parliamentarian	Susan Shannon	<a href="mailto:susshan@gmail.com">susshan@gmail.com</a>	(281) 481-8226

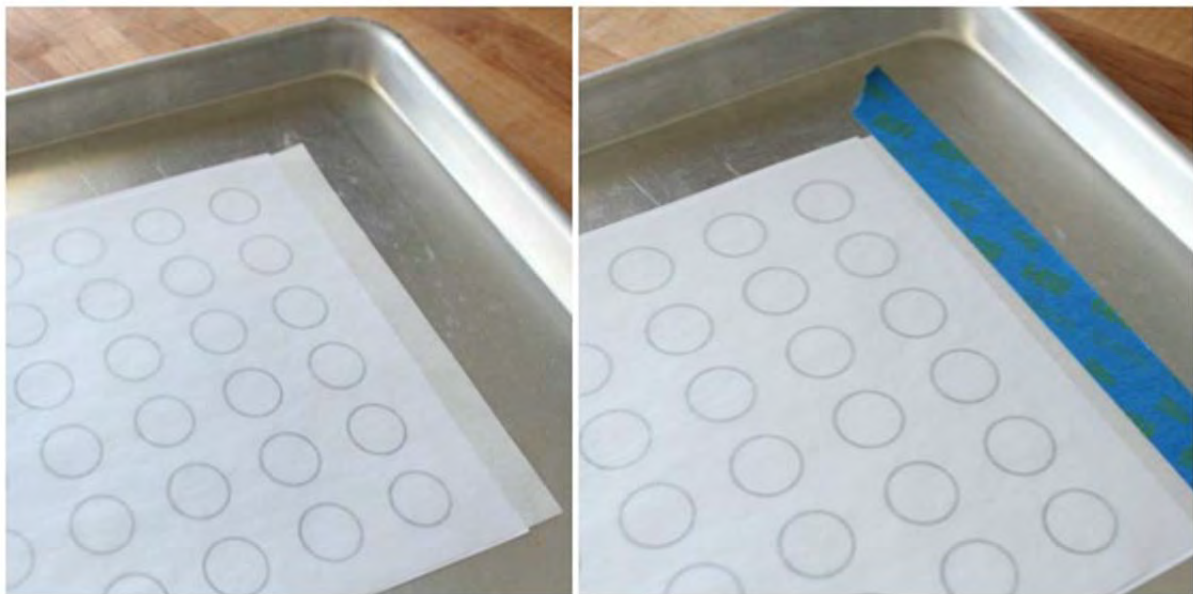
## Leftover Royal Icing

Pre-made royal icing flower centers are a great way to use up leftover royal icing, and they are a great time saver. The next time you have a little spare time and icing, make some to keep on hand.

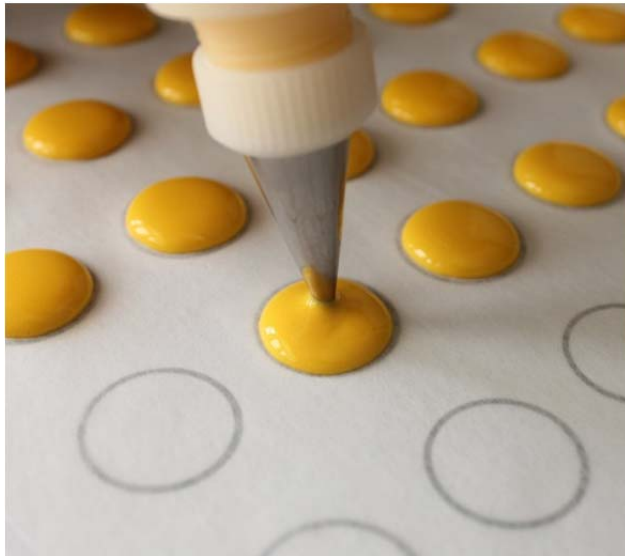
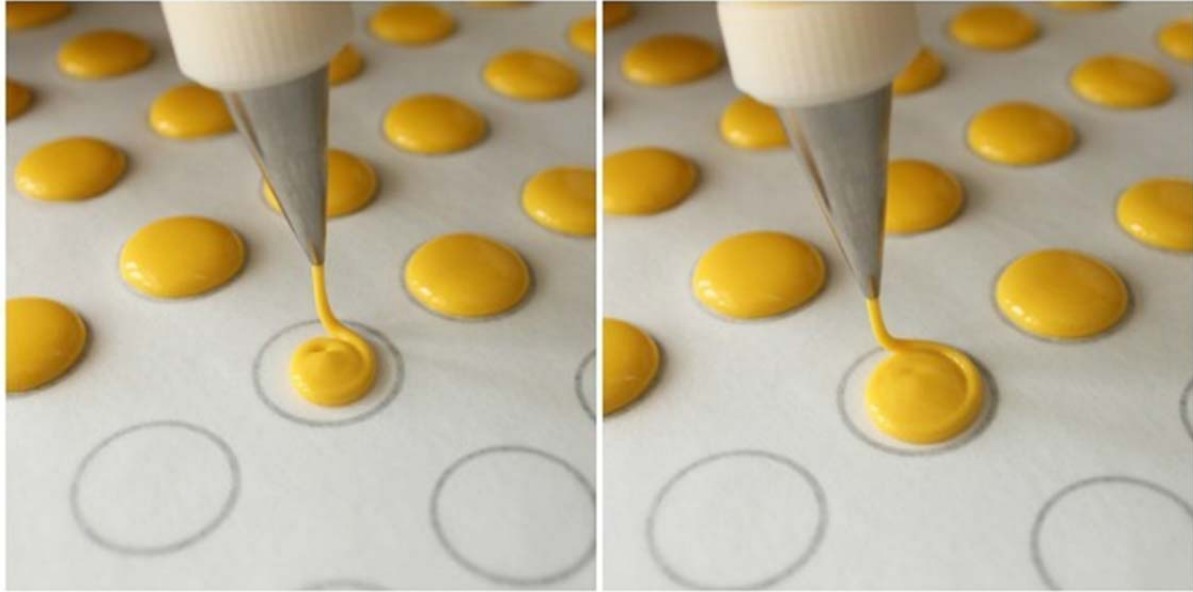
To make flower centers you will need:

- 15-20 second icing in the color of your choice (thicker than normal flood icing)
- Printable template of your choice: small, medium, or large {small is approximately 3/4 of an inch, medium 1 and 1/4 inches, and large is about 1 3/4 inches in diameter}

Begin by placing a piece of parchment or wax paper over the template. For easy removal, use painter's tape to secure the paper to the cookie sheet.



Next, use 15-20 second icing {your preference} to fill each circle. To prevent cratering begin in the center and work outward.



Before moving on, use the tip to remove any air bubbles or pockets that might be hiding below the surface.

To add interest, you can apply sanding sugar or sprinkles to the wet centers. It's totally up to you.





Once the sheet is full {or not}, let the centers dry. This may take up to twenty-four hours.

When they are completely dry, gently remove the painters tape and peel each center away from the paper.

Store the centers in a plastic container between sheets of parchment paper. This will prevent scuffs and scratches.



Find other tips and tutorials at this website: [www.sweetsugarbelle.com](http://www.sweetsugarbelle.com)

*Helen Osteen*



<http://thewhoot.com.au/media/slider/teddy-bear-cookies>

## Chalkboard and Chalk



For the chalkboard, Susan made chocolate sugar cookies covered with black royal icing. She piped a border.

For the chalk, Susan melted white candy melts and piped it in a straw.

After it set up, she pushed gently with a skewer to get the "chalk" out of the straw. She did not use anything in the straw to keep it from sticking.



Susan broke a white candy melt and used that to write the message on the chalk board.

Thanks, Susan, for an extra little demo.

And thank you, [Kathy Brinkley](#), for taking pictures at the meeting.

*Helen Osteen*

## ICES Conventions

July 30 – August 2, 2015	Omaha, Nebraska
August 4-7, 2016	Mobile, Alabama
2017	Spokane, Washington
August 2-5, 2018	Cincinnati, Ohio
July 18-21, 2019	Little Rock, Arkansas



# The Batter Splatter Newsletter

## October 2014

Volume 11 Issue 9

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

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

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

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

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

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

**Nancy Olivares** will show us how to use sugar sheets without a Cricut, cutting the designs by hand with simple templates.

She will show us how to complete this cake at the meeting, including the fantasy flower.





## President's Message

The first official day of fall is September 22<sup>nd</sup>, but, in my mind, Halloween is the start of the fall season. It is the time for costumes, trick or treating, carving pumpkins, and cooler weather (my personal favorite).

Do you have any favorite cake recipes or designs that you have done for Halloween? I saw an interesting Halloween cake in a magazine last week. They had baked an 8", 4 layer cake. The inside layers were chocolate and orange stacked alternately. The really interesting thing was that the center of both cakes had been hollowed out and filled with M&M's. When the cake was cut, the candy cascaded down the layers. It was a very colorful cake. I think it was a creative way to use some of those sweets that the kids collect when trick or treating.

Are there any special Halloween traditions that you share with your family? My family has a pumpkin carving contest and a special lunch consisting of chicken noodle soup (with cinnamon – don't ask), fried chicken, and rice and gravy. It is a day of carb overloading and creativity. Everyone from ages 1 to 81 is required to create a pumpkin masterpiece (of course mine is made of cake). Upon completion, the pumpkins are lined up, lit up, and judged on their "scary value." The adults get just as excited about the event as the kids.

Remember, that regardless of what Halloween and fall activities you choose to participate in, it is always a great opportunity to share the season with family and friends.

See you at the next meeting.

*Jan Hutto*

## Meeting Agenda

### Open

- Introductions

### Minutes – Secretary (Bonnell Templet)

- Read
- Approve

### Treasurer's Report – Treasurer (Helen Osteen)

- Read
- Approve

### Circulate monthly sign-in book and 2015 demo/refreshments sheet (Kathy Brinkley)

Thank you's for demo and refreshments

Announce next month's demo/refreshments

### UNFINISHED BUSINESS

- CDE 2014
- CDE 2015
- Christmas Party
- November Meeting

- Committee Updates
- Play days/classes
- Any other?

#### **OLD BUSINESS**

- Any other?

#### **NEW BUSINESS**

- Any other?

#### **Raffle Drawing**

#### **Adjourn Meeting**

## **September Events**

We have 86 members, and 50 active members. We had 18 members at the September meeting.

[Susan Shannon](#) demonstrated 3D bas relief.

## **Raffle Thank You**

I would like to send out a great big "Thank You!" to all of you who donated items to the raffle. We had a great raffle with amazing prizes and I could not have done it without tons of help. Additionally, I would like to thank everyone that came out on Saturday and helped make the goodie bags, and wrap and number and arrange and rearrange all the raffle bundles. These were big jobs and every extra hand was very, very much appreciated!

Finally, I'd like to thank [Jackie Osteen](#) and [Craig Shannon](#), these two guys put in a lot of hours and I really appreciate all that they do, not just at the CDE, but all year long.

So once again, sincerely and truly, thank you, thank you, thank, you!

Susan Shannon  
Raffle Chairman

## **Birthday & Anniversary Wishes**

**Happy Birthday** to [Mary Nicholas](#) (November 12<sup>th</sup>), [Marlene Hollier](#) (November 15<sup>th</sup>), and [Julia David](#) (November 26<sup>th</sup>).

**Happy Anniversary** to [Anita & Anthony Schurle](#) (November 3<sup>rd</sup>), [Charlotte & Rich Hare](#) (November 8<sup>th</sup>), and [Susie & Peter Rasmussen](#) (November 30<sup>th</sup>).

## Marissa Beltran

1/29/1971 - 10/17/2014

The time has come for me to face reality and share with you my most recent loss. On Friday Oct 17, 2014. Heaven opened there gates and received my lifetime companion and love of my life. My partner Marissa Eloise Beltran left my side and went to be with our heavenly father. I am saddened and heartbroken but I find relief in knowing that I now have a very special Angel to watch over me.

### *Casey Marchan*

Condolences may be sent to

Casey Marchan  
PO Box 17496  
Sugar Land TX 77496-7496

Marissa has been a faithful Houston Cake Club member since 2009, and we will miss her.



## Upcoming Events

**November 9, 2014 ~ Texas ICES Day of Sharing**, San Antonio, TX. Hands-on demos with **Susan Carberry** and **Peggy Tucker**. **Early bird registration for ICES members is \$35, and ends November 1<sup>st</sup>. You will NOT be allowed to register at the door.** These are hands-on demos and the instructors need to know how many students will be there. You will need to bring a short list of basic tools/supplies to participate in the activities. Most supplies will be provided by Texas ICES. Classes are also being offered. <http://texasices.org/nov9dos.html>

**November 18, 2014** ~ meeting date for November has been changed because of Thanksgiving.

**December 5, 6 and 7, 2014 ~ Kaysie Lackey** in San Antonio teaching "Randy the Reindeer." Class is \$975, all supplies included. For more details, [www.mcgcakes.com](http://www.mcgcakes.com)

**December 9, 2014 ~ Christmas Party.** At the October meeting, we will select the place for the Christmas Party.

**February 1, 2015 ~ Texas ICES Day of Sharing**, Conroe, TX.

**February 21-22, 2015 ~ That Takes the Cake Show**, new Sports Arena, 2400 Chisholm Trail Dr, Round Rock, TX 78681. Please note: the date and location have changed.

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

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October	Celiz Daz Eunice Estrada	Nancy Olivares
November	Migdalia Nunez Roxana Sharp	Pat Wiener
December	Christmas Party	Christmas Party
January		
February	Appreciation luncheon for Larry's Arts & Crafts	
March		
April		
May		
June		
July		
August		
September		
October		
November		
December		

## Officers

<b>Office</b>	<b>Office</b>	<b>Email Address</b>	<b>Phone</b>
President	Jan Hutto	<a href="mailto:jhutto54@att.net">jhutto54@att.net</a>	(281) 814-1008
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Parliamentarian	Susan Shannon	<a href="mailto:susshan@gmail.com">susshan@gmail.com</a>	(281) 481-8226

## 3D Bas Relief

Susan Shannon attended Colette Peters' hands-on class at ICES in Albuquerque. This was the class project.



Make a plaque and decorate it with stamps to give it a lot of texture.

Use cutters of various flowers, leaves, etc. Susan used a daisy plunger cutter set. She used the pink ring on her small rolling pin to make the fondant 1/16" thick. Then she rolled it again without the rings to make it even thinner.

Use a ball tool to thin the petals and give them some movement.





Susan used a small grater to give texture to the center of the daisy.

Place the daisy on the plaque.

Start adding flowers and leaves, overlapping, and adding lots of texture.



Susan used a Wilton flower mold to make other flowers and give veins and texture to the flowers.

The completed piece takes color better when it is dry, but for a “real” cake for a customer, that would not work. The plaque would likely take airbrush color very nicely.

Susan used light yellow on one plaque but it did not show up very well. Cocoa color petal dust worked much better.



Colette Peters used lemon extract to make the liquid color. Lemon has oil in it. Susan prefers vodka.

Without color, the plaque looks more like 3-D lace.

Painting makes the texture show up more, and flows into the crevices. You can blot with a damp cloth to remove some of the color for highlights.

For extra impact, paint with a lighter luster dust on the light areas.

Thank you, [Kathy Brinkley](#), for supplying the pictures of the demo.





Susan sent this picture of a finished project. This one has been “washed” with the cocoa petal dust and then brushed with super pearl.

Susan just brushed this project with the super pearl.



## Expense Reimbursement

At the September meeting, the members decided that the expense report form be adopted and be required to be turned in with receipts for expenses incurred on behalf of the club and that the expenses must be submitted within 60 days to be eligible for reimbursement.

The forms will be available for download in the members' only section, and will be available at the monthly meetings. For your convenience, we have included a form with this newsletter.

If you cannot come to the meeting, you can mail the expense form and the receipts so you won't miss the 60-day deadline.



## Haunting Hooting Owl Pretzel



Whoo-oo dares to eat this menacing owl? Everyone! Though they look especially spooky, these chocolate dipped pretzels are a *hoot* to make.

Dip large pretzels in melted confectioner's coating. Place the pretzels on wax paper.

As the coating sets, sprinkle with coarse black decorating sugar. Press a black jelly bean to the twist of each pretzel for the nose and small pieces of licorice candy onto the base of the pretzels for the talons.

Separate a sandwich cookie and press the halves onto the pretzel for eyes.

Ice white candy pieces and press onto each cookie eye, then add chocolate chips to them for pupils.

Use black licorice twists as eyebrows.

### *Nebraska ICES Fall 2014 Newsletter*

## **ICES Conventions**

July 30 – August 2, 2015	Omaha, Nebraska
August 4-7, 2016	Mobile, Alabama
August 3-6, 2017	Spokane, Washington
August 2-5, 2018	Cincinnati, Ohio
July 18-21, 2019	Little Rock, Arkansas

## Eerie Eyeball Pretzel Rods

What you need:

Salted pretzel rods

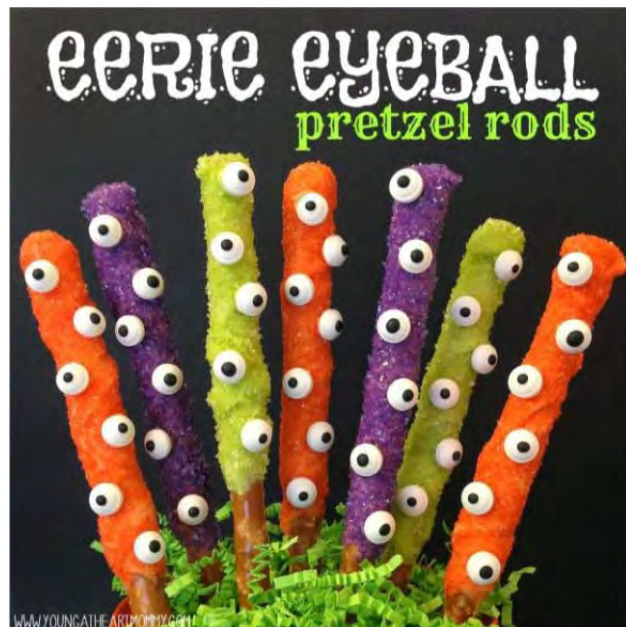
Wilton Candy Melts (orange, vibrant green, and lavender)

Wilton Candy Edible Eyeballs

Wilton Candy Melts Candy melting Pot (optional)

Sparkling sugar crystals (orange, green, and purple)

Baking rack or parchment paper



Pre-heat candy melting pot for 5 minutes or designate three microwave safe bowls to heat chocolate.

Melt colored chocolate discs separately and work with one color at a time as it will harden quickly. If using microwave method, heat each bowl of candy for 60 second intervals while stirring with a rubber spatula in between.

Once melted and creamy dip your pretzel rods into chocolate. Cover about  $\frac{3}{4}$  of the way. To get a thick coat of chocolate remove the rod and re-dip while swirling to create another layer on top. You can also use a spoon to drizzle melted candy onto the pretzel.

Immediately roll coated pretzel rod in sugar crystals or sprinkle them on until chocolate is covered.

Place rods on parchment paper or baking rack to cool and set.

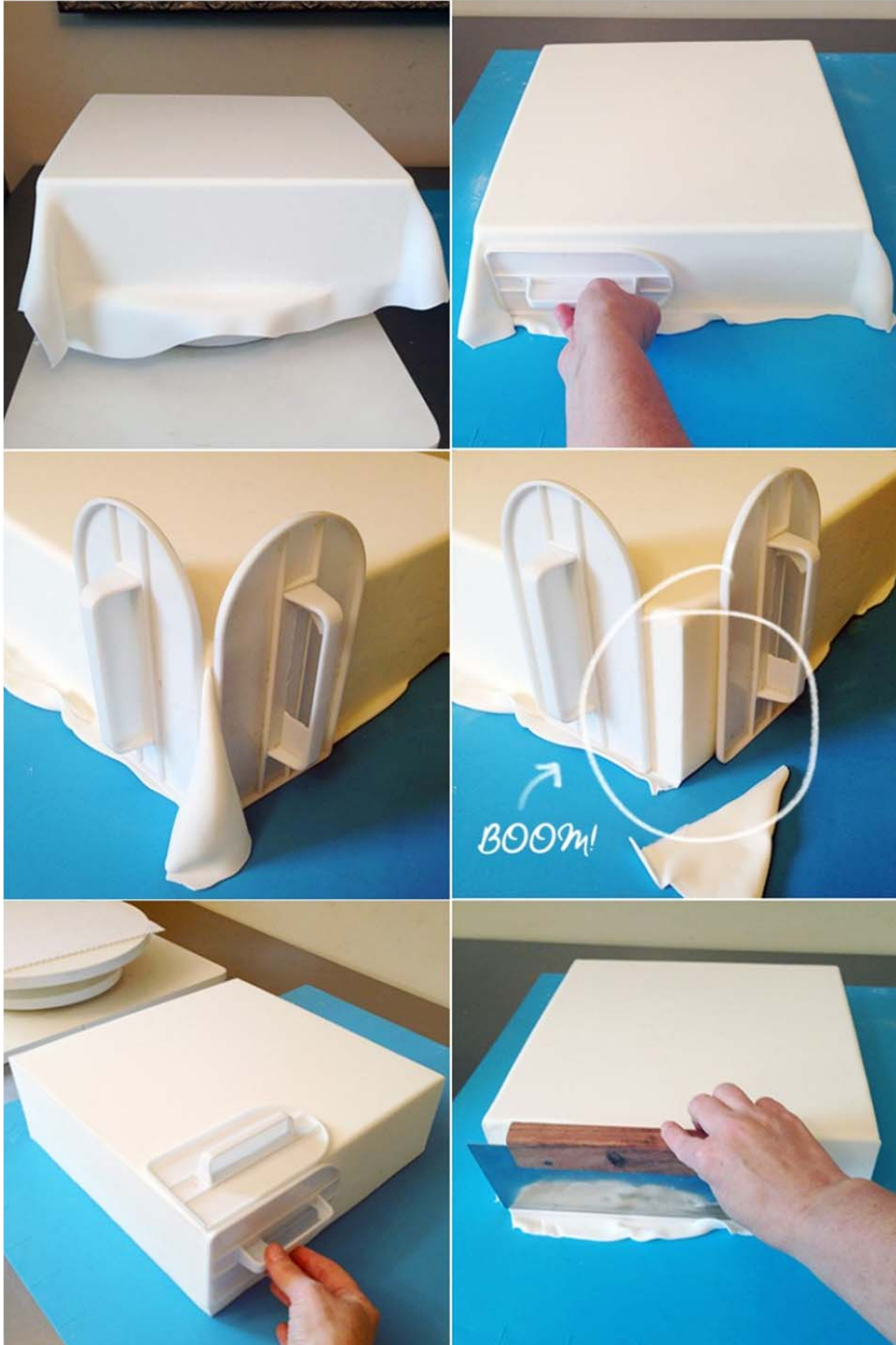
Once they have hardened, use leftover chocolate to attach candy eyeballs to pretzel sticks.

*Nebraska ICES Fall 2014 Newsletter*

## Newsletter Information

This is your newsletter. When you run across a recipe you think the members would like, or a tip, or a link to a free tutorial on the internet, please send the information to [helenosteen@gmail.com](mailto:helenosteen@gmail.com). You will get a free raffle ticket for the next month's raffle.

# Super Easy. Super Sharp SQUARE CAKES!



From Renay:

Cover your cake with buttercream or ganache, and then cover with fondant.

Use a smoother to smooth down the fondant on each side until it's flat.

Using two fondant smoothers, press them together at the corners as pictured with a little pressure until...

BOOM! The fondant corner pops right off and you are left with a super clean and sexy sharp corner!

Use your smoothers to sharpen up the rest of the edges.

Use a bench scraper to trim off the excess fondant.

Renay uses a ball of fondant to smooth out her rough edges afterwards but you can use your hands or a bit of shortening or whatever works for you.

- See more at: <http://artisancakecompany.com/2014/09/how-to-get-sharp-corners-on-square-cakes/>

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You must be a member 6 months BEFORE a class starts to be eligible for the member rate. This discount card is honored at:

- Larry's Arts & Crafts in Pasadena, TX <http://www.larrysartsandcrafts.com/>
- Cake Craft Shoppe in Sugar Land, TX <http://www.cakecraftshoppe.com/>
- Make-a-Cake in Houston, TX <http://www.makeacakehouston.com/>
- Fiesta Baking Supplies in Houston, TX <http://www.fiestabakingsupplies.com/>
- Rocio's Cake Supplies, [www.rocioscakesupplies.com](http://www.rocioscakesupplies.com) online discount code Hcc14.

Log on [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) to access membership and class registration information. We accept PayPal through [HoustonCakeClub@OsteenJewelry.com](mailto:HoustonCakeClub@OsteenJewelry.com).

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

# HCC Reimbursement Request Form

**MEMBER INFORMATION:**

Name \_\_\_\_\_

Address \_\_\_\_\_

City, State, Zip \_\_\_\_\_

Email \_\_\_\_\_

PURPOSE: \_\_\_\_\_

Date	Description	Quantity	Rate	Total
Total				

**APPROVED:** \_\_\_\_\_  
 \_\_\_\_\_

Receipts must be attached to match the total. Please attach store receipts for items purchased.

Handwritten lists with no documentation will not be accepted.

Submitted by: \_\_\_\_\_

Date: \_\_\_\_\_

Reimbursed by check # \_\_\_\_\_



# The Batter Splatter Newsletter

## November 2014

Volume 11 Issue 10

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

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

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

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

**Meeting is November 18<sup>th</sup> at 10 AM**

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

**Pat Wiener** will demonstrate several different Christmas projects.



Easy holiday cake design



Piping gel design



This is a sugar Christmas stocking.

Pat is working on a hollow sugar ball with a Christmas scene inside, but she didn't have the pictures ready when it was time to finish the newsletter.

Pat will demo various easy things for the holidays.

## President's Message

By the time you receive this newsletter, Thanksgiving will be a little over 2 weeks away. The year has flown by and the busy holiday season is upon us. Life can get pretty hectic and stressful with all the activities (shopping, cooking/baking, parties, travelling, etc.) that happen at this time of year.

I always like to stop and reflect on the important things in my life. It is so easy to get caught up in the pursuit of material things and lose focus, but, I stop and remind myself to think about what matters the most to me. I am thankful for my family and friends, relatively good health (depends on the day), my home and my independence. I have been blessed and am truly grateful for everything in my life.

I want to wish each of you a wonderful Thanksgiving filled with much happiness.

See you at the next meeting.

*Jan Hutto*

## Meeting Agenda

### Open

- Introductions

### Minutes – Secretary (Bonnell Templet)

- Read
- Approve

### Treasurer's Report – Treasurer (Helen Osteen)

- Read
- Approve

**Circulate monthly sign-in book and 2015 demo/refreshments sheet (Kathy Brinkley)**

**Thank you's for demo and refreshments**

**Announce next month's demo/refreshments**

**UNFINISHED BUSINESS**

- CDE 2014
- CDE 2015
- Christmas Party
- By-Laws
- Any other?

**OLD BUSINESS**

- Debbie Brown
- Any other?

**NEW BUSINESS**

- Charity
- White Elephant
- Any other?

**Raffle Drawing**

**Adjourn Meeting**

## **Birthday & Anniversary Wishes**

**Happy Birthday** to **Adel Coronado** (December 1<sup>st</sup>), **Martha Hickman** (December 2<sup>nd</sup>), **Susie Jahn** (December 3<sup>rd</sup>), **Bill Palmer** (December 11<sup>th</sup>), **Barbara Hawkins** (December 12<sup>th</sup>), **Orlean Meuth** (December 19<sup>th</sup>), **Charlotte Hare** (December 21<sup>st</sup>), **Helen Osteen** (December 22<sup>nd</sup>), and **Hannah Abraham** (December 23<sup>rd</sup>).

**Happy Anniversary** to **Julia & Ricardo David** (December 9<sup>th</sup>), **Mary & Greg Nicholas** (December 11<sup>th</sup>), and **Aleka & Michael Fahlbusch** (December 12<sup>th</sup>).

## **Upcoming Events**

**November 18, 2014** ~ meeting date for November has been changed because of Thanksgiving.

**December 5, 6 and 7, 2014** ~ **Kaysie Lackey** in San Antonio teaching "Randy the Reindeer." Class is \$975, all supplies included. ICES members can register for \$900. For more details, [www.mcgcakes.com](http://www.mcgcakes.com)

**December 9, 2014 ~ Christmas Party.** Monument Inn, 4406 Independence Pkwy, La Porte, TX 77571. (281) 479-1521. Must give a count on Friday, December 5<sup>th</sup>, so everyone must RSVP with Helen before that time.

**February 1, 2015 ~ Texas ICES Day of Sharing,** KOA Campgrounds, Montgomery, TX.



**February 21-22, 2015 ~ That Takes the Cake Show**, new Sports Arena, 2400 Chisholm Trail Dr, Round Rock, TX 78681. Please note: the date and location have changed.

**April 12, 2015** ~ Texas ICES Area II Day of Sharing. Save the date.

**June 7, 2015** ~ Texas ICES Area III Day of Sharing ~ Corpus Christi, TX. Elections will be held at this meeting.

**September 13, 2015 ~ Houston Cake Club's Cake Decorating Extravaganza** will be held at **The Gardens Houston, 12001 Beamer Rd, Houston TX 77089**. This is a new location. Please mark the date. **Debbie Brown** will be here.

## Monthly Demos and Refreshments

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

	<b>Refreshments</b>	<b>Demonstration</b>
November	Migdalia Nunez Roxana Sharp	Pat Wiener
December	Christmas Party	Christmas Party
January		
February	Larry's appreciation luncheon	
March		
April		
May		
June		"Garage Sale"
July		
August		
September		
October		
November		
December	Christmas Party	Christmas Party

## October Events

We have 86 members, and 39 active members. We had 22 members at the October meeting.

**Nancy Olivares** showed us how to use sugar sheets without a Cricut.

## Newsletter Information

This is your newsletter. When you run across a recipe you think the members would like, or a tip, or a link to a free tutorial on the internet, please send the information to [helenosteen@gmail.com](mailto:helenosteen@gmail.com). You will get a free raffle ticket for the next month's raffle.

## Officers

Office	Office	Email Address	Phone
President	Jan Hutto	<a href="mailto:jhutto54@att.net">jhutto54@att.net</a>	(281) 814-1008
Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	(281) 448-2952
Secretary	Bonnell Templet	<a href="mailto:rdjessmom@aol.com">rdjessmom@aol.com</a>	(713) 702-3774
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218
Parliamentarian	Susan Shannon	<a href="mailto:susshan@gmail.com">susshan@gmail.com</a>	(281) 481-8226

## ICES Conventions

July 30 – August 2, 2015	Omaha, Nebraska
August 4-7, 2016	Mobile, Alabama
August 3-6, 2017	Spokane, Washington
August 2-5, 2018	Cincinnati, Ohio
July 18-21, 2019	Little Rock, Arkansas

## Membership Benefits

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

- our monthly meeting (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- Cake Decorating Extravaganza (September 13, 2015)
- 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. This discount card is honored at:

- Larry's Arts & Crafts in Pasadena, TX <http://www.larrysartsandcrafts.com/>
- Cake Craft Shoppe in Sugar Land, TX <http://www.cakecraftshoppe.com/>
- Make-a-Cake in Houston, TX <http://www.makeacakehouston.com/>
- Fiesta Baking Supplies in Houston, TX <http://www.fiestabakingsupplies.com/>
- Rocio's Cake Supplies, [www.rocioscakesupplies.com](http://www.rocioscakesupplies.com) online discount code Hcc14.

Log on [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) to access membership and class registration information. We accept PayPal through [HoustonCakeClub@OsteenJewelry.com](mailto:HoustonCakeClub@OsteenJewelry.com).

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

## Sugar Sheets without Cricut

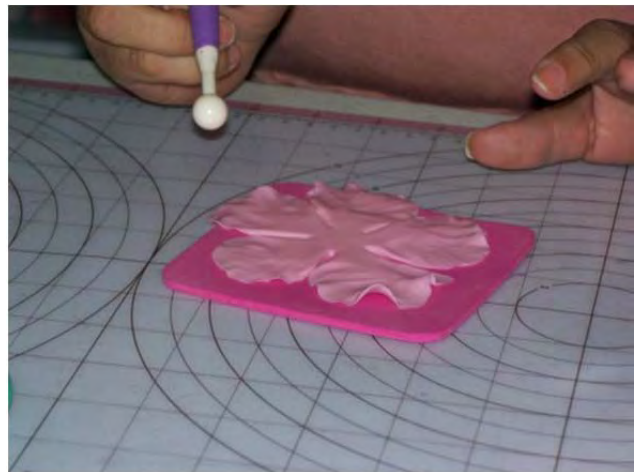
Nancy Olivares demonstrated several things you can do without a Cricut.

Nancy does not like to use gumpaste, and uses Satin Ice fondant mostly. She used Wilton fondant until the recipe changed recently. Now she uses Satin Ice and the old Wilton fondant mixed. The old Wilton fondant was good for modeling because you had a long time to work it without it cracking or developing elephant skin.



Use a 5-petal rose cutter. Nancy used green plastic ones – I believe they were Wilton. Cut out 3 large and 3 medium.

Soften the edges and ruffle slightly.





Put the ruffled leaves in a former. Nancy used the top of a clear icee drink.

Make a cone out of fondant for the flower centers. Then fold softened rose petals around the cone. Add a second layer.



Then fold softened rose petals around the cone. Add a second layer.

Layer outer petals of the rose around the center for a fantasy rose.

Allow to dry.



Add stamens if you wish.



Nancy uses the better sugar sheets from [www.winbeckler.com](http://www.winbeckler.com).

Use scrapbook sheets to cover the cake board. Then cover with clear contact paper to coordinate with the cake.

Nancy uses surgical blades from [www.amazon.com](http://www.amazon.com), and buys 100 blades for \$7. They are wrapped individually. She uses those instead of the X-acto tool because it gives you more control over the cuts.

Use scrapbook sheets to cover the cake board. Then cover with clear contact paper to coordinate with the cake.

For the demo, Nancy used a chevron scrapbook sheet to make the template and cut the chevrons with a surgical blade.





When you remove the sugar sheet from the clear backing, use a small spatula to help it release. Be careful not to stretch the cut pieces.

Put water on an old Styrofoam cake that had been covered with fondant and was very dry, so the cutouts would stick.



Use small pieces to complete the pattern at the top and bottom of the cake.

You can use piping gel to make it stick to the cake.

If you need a special font, print it out, and then cut out of sugar sheets.



## Bylaws Committee

The Bylaws Committee was formed at the April 2014 meeting. The committee was chaired by Sandra Hughes, with Susie Jahn, Casey Marchan, Helen Osteen, Bonnell Templet, and Pat Wiener.

The committee met several times to discuss revisions and draft amendments.

Sandra Hughes had to resign as Chairman because she needed knee surgery, and Bonnell Templet accepted the responsibility.

I have attached the original bylaws and the revisions (narrow margins) with this newsletter. Please read through them, so we may discuss them and vote at the November meeting.

Here's what the current bylaws say about changes:

### **Article 9 – Amendments**

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

At the October meeting, copies of the original bylaws and the revised bylaws were handed to each member present, and the members were asked to review them.

If you cannot attend the meeting and have any changes you want to discuss, please get them to Bonnell Templet.

If you wish to vote on the proposed bylaws, please email or mail your wishes to Helen Osteen, [helenosteen@gmail.com](mailto:helenosteen@gmail.com).

# THE HOUSTON CAKE CLUB

## **Constitution**

### **Article 1 - Name**

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

### **Article 2 – Purpose**

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

### **Article 3 – Membership**

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

### **Article 4 – Meetings**

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

### **Article 5 – Dues**

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

### **Article 6 – Officers**

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

### **Article 7 – Quorum**

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

### **Article 8 – Amendments**

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



# THE HOUSTON CAKE CLUB

## By-Laws

### Article 1 - Membership

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

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

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

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

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

### Article 2 – Dues

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

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

### Article 3 – Meetings

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

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

Section 3 - An Annual Meeting shall be held in February of each year for the purpose of election of officers, identifying the charity to support and any other business to be conducted on an annual basis. Current members shall be notified of the location and date of the annual meeting in the January newsletter.

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

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

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

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

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

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

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

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

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

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

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

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

expires, the books will be audited by the auditing committee before the newly-elected Treasurer takes office.

**Article 6 – Committees**

Section 1 – Committee Formation

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

Section 2. Committees

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

- Newsletter
- Program
- Sunshine
- Membership
- Scrapbook
- Registration & Raffle
- Phone
- Nominating
- Historian

**Article 7 – Service Project**

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

**Article 8 –Dissolution**

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

**Article 9 – Amendments**

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

# HOUSTON CAKE CLUB CONSTITUTION AND BY-LAWS COMMITTEE

Proposed changes to By-laws:

## **Article 1 – Membership**

Section 1 – Membership shall be open to anyone interested in the purpose of this organization.

Section 2 – All active members shall be entitled to all rights and privileges of the Club, and all members shall share in its responsibilities. These responsibilities shall include support of its purpose and constructive contribution to its purpose and activities. Members are expected to treat each other with respect during all Club activities.

Section 3 – A voting member shall be in good standing and eligible to vote if dues are paid by the close of the prior month's meeting.

Section 4 – All members will earn a discount card after attending two (2) Houston Cake Club sponsored events within the previous twelve (12) months. Events include: meetings, Days of Sharing, classes, Play Days, and any other Club sponsored event.

## **Article 2 – Dues**

Section 1 – The dues of this Club shall be set at the general meeting. All members shall pay dues. The amount of dues paid by new members will be prorated depending on the quarter in which they join. This proration only applies with initial membership. Each new member, upon being received into membership and payment of their dues, shall be given the information needed to access the **Members Only** section of the Club's website where they will be able to view the Club's Constitution and By-Laws. If a member so desires, they may request a hard copy of the Constitution and By-laws from the Secretary.

Section 2 – All dues will be payable by January 31<sup>st</sup> annually. Notification will be included in the Club newsletter that the annual memberships are due to expire.

## **Article 3 – Meetings**

Section 1 – The regular meetings of the Club shall be held eleven months of the year on the fourth Tuesday of each month, from 10:00 a.m. to 12:00 p.m. A social gathering will be held in December in lieu of a regular meeting.

Section 2 – Meetings shall be primarily based at Larry's Arts and Crafts, 1510 Richey Road, Pasadena, TX. The primary meeting place shall remain the same unless changed by a two-thirds vote of the members present and by absentee voting by email or US mail.

Section 3 – The February meeting every other year will be for the purpose of election of officers and identifying other business to be conducted on an annual basis. Current members shall be notified of the date of the bi-annual meeting in the January newsletter.

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

Section 5 – In the event of severe inclement weather, meetings may be cancelled at the discretion of the President. Any pending business will be postponed until the following month's meeting.

#### **Article 4 - Officers**

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

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

Section 3 – The bi-annual election of officers will be held every other February, with the installation of the new Board following the election.

Section 4 – If any officer resigns their seat on the Board before their term of office has expired, nominations for the vacancy will be accepted from the floor during the meeting in which the vacancy is announced. The final vote will be taken by secret ballot at the next regular meeting. The person elected to fill the vacancy shall serve the remainder of the unexpired term.

Section 5 – The term of office shall be for a period of two (2) years.

#### **Article 5 – Officer Duties**

Section 1 – The President shall preside over the meetings and appoint committees as required. The President will also appoint a Parliamentarian. The Parliamentarian will not be considered a member of the Board.

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

Section 3 – The Secretary will take the minutes of the Club meetings and transmit a copy of the minutes to the Board prior to the following month's meeting and distribute copies to the members for approval at the meeting. The Secretary will also submit the approved minutes to the webmaster for posting on the Club website.

Section 4 – The Treasurer will receive and disburse all Club funds with Club approval, keep an accurate record of all transactions and make financial reports to the Club at each monthly meeting. Should the office of Treasurer be vacated prior to the expiration of the two (2) year term, the Board will audit the books before the newly elected Treasurer takes office.

Receipts for any expense(s) incurred on the Club's behalf must be attached to a completed and signed HCC Reimbursement Request Form and submitted to the Treasurer within 60 days of expenditure in order to be eligible for reimbursement.

Section 5 – The role of Parliamentarian is to be knowledgeable of the Club's constitution and by-laws and to advise the President. The Parliamentarian will have full member privileges, be allowed to participate in all meetings, and be allowed to vote.

## **Article 6 – Committees**

Section 1 - Committee Formation – Committees shall be formed and assigned duties or be dissolved as deemed necessary by the club president. Committee members must be members in good standing.

Section 2 – Committees – Committees are those the Board and club members deem necessary to carry on the work of the club.

Section 4 – Conflict Resolution Committee (CRC) – the purpose being to resolve problems or conflicts between Club members as the need arises. This committee will be headed by the Parliamentarian and will have two (2) additional members nominated and elected by the active HCC members present at the meeting. The Committee will follow the process outlined below:

- a) Any member wishing to lodge a complaint against another member will submit the complaint in writing to the President who will then notify the rest of the Board and the Parliamentarian.
- b) At the next regularly scheduled meeting after the complaint is received the CRC will be activated and two (2) club members will be elected to serve along with the Parliamentarian for the duration of the investigation.
- c) The Parliamentarian will send a certified letter to the member referenced in the complaint notifying them of the complaint and requesting a statement from them. This member will also be sent a copy of the original complaint. The involved party then has 15 days from receipt of the notification letter to submit their response to the Parliamentarian. Failure to submit a response will result in the process moving forward without the involved member's input
- d) After statements have been received from all involved parties, the statements will be posted in the **Members Only** section of the website only until the issue has been resolved.

- e) A notice will be included in the next published newsletter and will read simply, "The CRC has been convened. For further information please go to the **Members Only** section of the club website."
- f) The CRC will meet to investigate and review all information pertaining to the complaint and will draft a list of recommendations that will be presented to the Board for review. In the event the Board wishes to make changes to the recommendations this will be communicated back to the CRC members.
- g) The President will present the recommendations to the Club members at the next scheduled Club meeting. **Those present** will be asked to vote on the CRC recommendations. The ballot will be secret and a two-thirds majority will rule.
- h) It will be the responsibility of the President to insure the involved parties are aware of the outcome of the investigation and Club vote.

### **Article 7 – Service Project**

Section 1 – The Club's service project shall be an annual donation of 10% of the CDE registration fees to a charitable organization of the Club's choice.

### **Article 8 – Dissolution**

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

### **Article 9 – Amendments**

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