



The Batter Splatter Newsletter

January 2016

Volume 13 Issue 1

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

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

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

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

Meeting is January 26th at 10 AM

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

PJ Jenkins will discuss Tax Breaks for Home Businesses. PJ has had a home business for some time. She does beautiful cakes (**Baby Cakes**), and also caters. If you are on Facebook, check out her work. I am very anxious to hear what she has to say, and if you have a home business, you need to be there to hear and ask questions.

President's Message

I want to wish everyone a Happy New Year. I hope everyone had a wonderful Christmas with their family and friends. 2016 is here and it is time for a new beginning for The Houston Cake Club. It is time for the election of a new board of officers. I want to encourage everyone to think about running for a position on the board. It is a great way to become involved in the business of our club. I have learned a great deal and gotten acquainted with members I did not know. Personally serving on the board as your President has been a rewarding and enriching experience. So, why not step up and give it a try.

Remember that your annual dues must be paid by the end of the January 2016 meeting in order to be eligible to vote in February. You can pay online, by mail, or at the meeting. If you have any questions regarding your renewal, please contact our Treasurer, Helen Osteen, or myself. We will be glad to answer any concerns you might have.

We have a great year ahead of us, so, let's all get involved and make The Houston Cake Club an exciting place to be.

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 2015 demo/refreshments sheet (Kathy Brinkley)

Thank you's for refreshments and demo

Announce next month's demo/refreshments

Additional announcements/questions

UNFINISHED BUSINESS

- Any other???

OLD BUSINESS

- Christmas Party
- Debbie Brown Classes
- Any other???

NEW BUSINESS

- Elections
- Nominations
- Any other???

Raffle Drawing

Adjourn meeting

Notice of the Annual Meeting & Election of Officers

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. Here is what the current bylaws says about the elections:

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. Members not present will be notified via U.S. mail or e-mail within one week of the meeting and will have one week to submit nominations if they desire. 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 Club member in good standing as 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. The Treasurer shall also submit a year-end financial report at the Annual meeting in February. 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 on procedural issues according to Club by-laws and Robert's Rules of Order as needed. The Parliamentarian will have full member privileges, be allowed to participate in all meetings, and be allowed to vote.

Birthday & Anniversary Wishes

Happy Birthday to **Lynn Webb** (February 3rd), **Celia Diaz** (February 5th), **Susan Shannon** (February 9th), **Jessica Lopez** (February 13th), **Jan Hutto** (February 17th), **Sandra Hughes** (February 19th), and **Eunice Estrada** (February 21st).

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

Membership Dues

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

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
January	Kathy Brinkley	PJ Jenkins (Tax Breaks for Home Business)
February	Larry's Appreciation Dinner	
March	Sue Blume	Pat Wiener
April		
May		
June	Hermelanda Garcia	Garage Sale
July	Susie Araya	
August	Yolanda Diaz	
September		
October		
November		
December	Christmas Party	Christmas Party

Upcoming Events

February 6, 2016 ~ 3-D Sculpted Alligator Cake class taught by **Dena Collins**, will be held at Brinkley's Cake Studio. Registration is \$180 for ICES members and \$200 for non-ICES members. www.texasices.org

February 7, 2016 ~ Texas ICES Area IV Day of Sharing, Bella Rose Maison, 15833 Old Conroe Rd, Conroe, TX. Demonstrators: **Jorg Amsler, Sharon Zambito, Shirelle Royal, and Dena Collins**. Early registration is \$25 for ICES members and \$35 for non-ICES members. www.texasices.org

February 27-28, 2016 ~ That Takes the Cake, Round Rock Sports Complex, 2400 Chisholm Trail Rd, Round Rock, TX. <http://thattakesthecake.org/index.php/main/>

March 31-April 3 ~ Cake Fest Classes, Lafayette, LA, <http://www.cakefestlouisiana.com/>

March 31-April 5 ~ Debbie Brown Classes, Larry's Arts & Crafts, Pasadena, TX. *(Because of Debbie's popularity, there are 2 sessions for each class):* **March 31st to April 2nd, and April 3rd to April 5th**. Take **one, two**, or all **three** classes. Special pricing for taking all 3 classes. The member fee is \$110.00 per class/day includes lunch. All 3 classes only \$295. You must be a member for 6 months BEFORE the start date of the class to receive the member discounts. **Class size is limited** - a deposit of \$55/class (or \$147.50

for 3 classes) will hold your place. The remainder of the class fee is due **February 15th**. Register today!



Pirate ship will be taught March 31st and April 3rd.

Gramps will be taught April 1st and April 4th.

Dino will be taught April 2nd and April 5th.

April 2-3, 2016 ~ Cake Fest, Lafayette, LA, <http://www.cakefestlouisiana.com/>

April 10, 2016 ~ Texas ICES Area III Day of Sharing, San Antonio, TX.
Demonstrators: Norman Davis and Zane Beg (The Sweet Life), Tammy and Tom Colitti (2T Stencils), Chef Elizabeth Dickson, and Shaile Socher. www.texasices.org

April 11, 2016 ~ Imperial Egg Class by [Wayne Steinkopf](#), 9 am to 5 pm at the Drury Plaza North Stone Oak, San Antonio, TX. www.texasices.org

June 12, 2016 ~ Texas ICES Area III Day of Sharing, Dallas/Forth Worth, TX. Mark the date.

July 26, 2016 ~ Southeast Texas Day of Sharing, Winnie, TX. www.icingtexas.com

October 2016 ~ Texas ICES Area I Day of Sharing, Lubbock, TX. Mark the date.

If you know of any other events, please let me know so we can add them.

ICES Conventions

- August 4-7, 2016 Mobile, Alabama
- August 3-6, 2017 Spokane, Washington
- July 26-29, 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 (4th Tuesday of the month from 10 AM to noon)
- Cake Decorating Extravaganza (September 2016)
- 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 online discount code Hcc14.

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

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

Officers

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

December Events

We have 88 members, and 68 active members. We had 23 people at the December Christmas party.



Looks like the Christmas Party was a fun time!



Thank you, **JoeAnne Reneteria** and **Nancy Olivares** for taking the donations to the Ronald McDonald House.

“This place is truly amazing to see how they help families out when it is the hardest times for them. It’s amazing!!!” [**JoeAnne Reneteria**]

And thank you, members, for your generosity.



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

Meeting is February 23rd at 10 AM

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

Kathy Brinkley will demonstrate chocolate strawberry roses as a hands-on.



If you would like to participate, please bring:

- 5 or 6 strawberries – make sure they have a point on them and are big and round
- Candy stick (8" lollipop stick)
- Modeling chocolate or colored fondant (this will be the color of your rose)

- Small rolling pin
- Styrofoam or something to stick the roses in to take them home

President's Message

This month is a busy one for The Houston Cake Club.

First, we have our annual luncheon for Larry's employees. Every year at this time, we show our appreciation to them for all that they do for our club. Besides having a great place to hold our meetings, they also extend the privilege of discounts on all the great products they sell. So, please remember to bring a covered dish, dessert, snack, etc. on Tuesday to let them know how grateful we are for them.

Second, last month a member submitted a proposed by-law amendment to the board and members for consideration. We will take a look at that amendment at our meeting.

Finally, we have our board elections. Last month, nominations were made at our meeting. If you are a member in good standing, it is important to check your e-mail or regular mail (if you receive your Houston Cake Club information in that form) for the official ballot for our election. If you are unable to attend our meeting next week, please make sure that you submit your vote on-line or by mail by February 20th. Voting instructions are printed with the ballot, but if you have any questions, please contact Helen Osteen (helenosteen@gmail.com) or myself (jhutto54@att.net) and we will be glad to help. Your opinion counts, so, please take a look at the ballot, and vote.

Thank you all for allowing me to serve as your President these last 2 years. I want to thank my board members Kathy Brinkley, Helen Osteen and Bonnell Templet for their dedication and hard work. I also want to thank Susan Shannon for her work as Parliamentarian. It has been a very enriching experience and I encourage everyone to give the new board their continued support.

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 2016 demo/refreshments sheet (Kathy Brinkley)

Thank you's for refreshments and demo

Announce next month's demo/refreshments

Additional announcements/questions

OLD BUSINESS

- Debbie Brown Classes
- Website & Domain Name Ownership
- Any other???

NEW BUSINESS

- Any other???

UNFINISHED BUSINESS

- Dues
- CDE
- Proposed By-Law Amendment
- Elections

Raffle Drawing

Adjourn meeting

By-Laws Amendment

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. 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.

At the January meeting, held January 26th, a member proposed an Amendment to the By-Laws:

All expenses over \$100 shall be voted on and approved by the membership at a regularly scheduled meeting prior to spending the money. If there is an emergency and moneys over \$100 is spent without prior approval, the member spending the money will not be reimbursed until the expenditure has been voted on and approved at the next regularly scheduled meeting. If the membership does not approve the emergency expenditure at the next regularly scheduled meeting, the expenditure will become the responsibility of the member and will not be reimbursed by the club treasurer.

This proposed by-law will be voted on at the February meeting, to be held February 23, 2016.

If you cannot attend the meeting, you may email your vote on this amendment to **Jan Hutto** at jhutto54@att.net or **Helen Osteen** at 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.

Election Information

Nominations were conducted at the January meeting. Here are the candidates for this coming year:

President	Lori Gust Pat Wiener
Vice President	Sue Blume
Secretary	Eunice Estrada
Treasurer	Susan Shannon

Nancy Oliveras was nominated for Secretary, but her membership expired January 31, 2016.

JoeAnne Renteria was nominated for Treasurer, but she does not accept the nomination.

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 **February 20th**. 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 or **Helen Osteen** at 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 January 31st, you are **NOT** eligible to vote.

If your membership is current, a ballot has already been mailed or emailed to you.

Please review the job descriptions for each of the officers, and select the person you think will best represent the Club.

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Birthday & Anniversary Wishes

Happy Birthday to **Twez Shewmake** (March 13th), **Roxana Sharp** (March 26th), and **Margaux Mann** (March 31st).

Membership Dues

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March	Sue Blume	Pat Wiener

April	Sandra Hughes	
May	Maria Vela; Eunice Estrada	
June	Hermelanda Garcia	Garage Sale
July	Susie Araya	
August	Yolanda Diaz	
September	Eva Aguilar; Eunice Estrada	
October		
November		
December	Christmas Party	Christmas Party

Upcoming Events

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- Cake Craft Shoppe in Sugar Land, TX <http://www.cakecraftshoppe.com/>
- Fiesta Baking Supplies in Houston, TX <http://www.fiestabakingsupplies.com/>
- Rocio's Cake Supplies, www.rocioscakesupplies.com online discount code Hcc14.

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

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

Officers

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

January Events

We have 88 members, and 68 active members. We had 20 people at the January meeting.

PJ Jenkins discussed Tax Breaks for Home Businesses. She prepared a wonderful handout and gave each member at the January meeting a copy. Thank you, PJ for all the time you spent preparing this valuable information for us.

If you were unable to attend and have a home based business, contact Helen Osteen, and she will send you a copy.

Chocolate Frosting

Rather than wasting unwanted colored buttercream left over from previous cakes, you can combine them to create chocolate frosting! When you have approximately three cups of an all shortening American type buttercream, simply combine, add ½ cup softened sweet butter, and mix in mixer. Add 9 Tablespoons sifted unsweetened cocoa powder, (or) 3 oz. melted bittersweet chocolate (or more, if a stronger chocolate flavor is wanted) and mix to a smooth consistency. From unusable scraps to chocolate buttercream!

This came from Sharon Zambito's email, and was contributed by Kathleen Lange of Confectionary Chalet.



The Batter Splatter Newsletter

March 2016

Volume 13 Issue 3

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502-3239
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www.HoustonCakeClub.com email: info@HoustonCakeClub.com

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

Meeting is March 22nd at 10 AM

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

Maria Vela will conduct a hands-on demo, making flowers with the much-talked-about Russian tips. Please bring your own stiff buttercream (rose consistency), so you can see how they work.

In the center of each flower picture, there is a molded fondant piece.



This set belongs to Maria Vela. The set on the right was a picture from the internet. I have a set that has 7 pieces.





President's Message

One more milestone for the Houston Cake Club.

In February the club held it's 6th election of officers.

I would like to thank our retiring board for their hard work and dedication over the past two years.

As our new board takes office I hope you will show your support by attending as

For our club to grow " it takes all of us working together".

For our meetings to be fun and enjoyable "it takes all of us working together". many meetings as possible starting with March.

To have a club we can once again be proud of "it takes all of us working together".

Join us for the March meeting and let the FUN begin.

Pat Wiener

Meeting Agenda

Open

- Introductions, Members & Guests

Minutes – Secretary (Bonnell Templet)

- Read
- Questions
- Approve

Treasurer's Report – Treasurer (Susan Shannon)

- Read
- Question/Discussion
- Approve

Send Around: Sign in Book

Send Around: 2016 Demo/Refreshment sheets (Sue Blume)

Thank you's for refreshments and demo

Announce next month's demo/refreshments

Additional announcements/questions

OLD BUSINESS

- CDE:
 - Location – Lori Gust (San Jacinto College North Campus); Eunice Estrada (Ripley House)
 - Caterer
 - Demonstrators
 - Raffles
 - Any other?

- Club Website & Domain Name Ownership

- Any other???

NEW BUSINESS

- Play Days
- Any other???

Raffle Drawing

Adjourn meeting



Newly Elected Officers: Pat Wiener (President), Sue Blume (Vice President), Eunice Estrada (Secretary), and Susan Shannon (Treasurer)



Outgoing Officers: Jan Hutto (President), Kathy Brinkley (Vice President), Bonnell Templet (Secretary), and Helen Osteen (Treasurer)

Officers

Office	Office	Email Address	Phone
President	Pat Wiener	patbwiener@yahoo.com	(713) 962-5478
Vice President	Sue Blume	sblumecakes@hotmail.com	(832) 492-4380
Secretary	Eunice Estrada	eunice2011@hotmail.com	
Treasurer	Susan Shannon	susshan@gmail.com	(281) 481-8226

February Events

We have 88 members, and 68 active members. We had 21 people at the March meeting.

Kathy Brinkley demonstrated making roses, using strawberries and modeling chocolate. Members were invited to bring supplies to make this a hands-on demo.



Kathy uses Wilton's chocolate pot with almond bark or candy melts.

Wash the strawberries and dry off. Cut bottom off the strawberries so they will stand upright.

Insert a sucker stick in the strawberry and dip in melted chocolate. Make sure you seal the chocolate real good at the bottom of the strawberry.

Put in the refrigerator to get cold and let the chocolate set.

Take a piece of modeling chocolate, or Magic Chocolate about the size of a gumball. Flatten it a little and wrap around the chilled strawberry. This forms the center of the rose.





Make balls of the modeling chocolate, flatten with a small rolling pin, but leave a point, and wrap around the strawberry.

The second piece of modeling chocolate starts the 2nd row. Flatten with a rolling pin, cut with a cutter or shape by hand, and wrap around the center of the rose over the 1st row.

Continue until you have enough petals to complete the rose. Your rose may be 1 row, or 2 or 3 rows, up to 5 petals.

Make a green calyx if desired.

Cover with cellophane, and arrange. Or you may stick the sucker sticks in a styrofoam block.



Chocolate Strawberry Roses

cake pop sticks

200g (7.05 ounces) chocolate: you can use tempered real chocolate or melted compound chocolate there is a post explaining the difference [here](#).

[Modeling chocolate](#)

Fresh strawberries washed, dried and hulled

Dip the cake pop sticks in the chocolate and then push into the base of the strawberry. Allow to set then dip the whole strawberry into the chocolate.

Make 5 balls and one snake out of the modeling chocolate.

Place them onto some non-stick baking paper, cover with another sheet and squash flat.

Roll the snake up half way to form the centre of the flower. Cut off the bottom half of this spiral and then place onto the strawberry (see video). Wrap the remainder of the snake around the strawberry. Add one petal at a time and fan out at the top to look like they are open.

Take any remaining strawberries and dip a cake pop stick into chocolate end push into the base. Dip the top half of the strawberry into the chocolate and allow to set.

Arrange all the chocolate strawberry roses into a bouquet and wrap with cellophane and tissue paper. Secure tightly with ribbon.

Give away.

https://www.howtocookthat.net/public_html/chocolate-strawberry-roses-bouquet/

Chocolate covered strawberry roses combine all of my favorite gifts to receive on Valentine's Day. This delicious recipe would make a wonderful present to that special someone.

Step 1: Chocolate plastic

Ingredients:

Chocolate plastic or moldinchocolate

Food coloring

Strawberries (small)

Fake roses

Vase

Powdered sugar

Chocolate Plastic

First step is making the Chocolate plastic. Chocolate plastic is a delicious, versatile chocolate paste that can be used to decorate cakes and many other pastries. I am using white chocolate but this recipe can also be made with milk or dark chocolate. The procedures for milk chocolate is the same, but if you are going to use dark chocolate, increase the amount of corn syrup to 2/3 cup. However you cannot achieve the same coloring effects when using milk or dark chocolate.

Ingredients:

1 lb white chocolate

1/2 cup light corn syrup

Place your chocolate in a large microwave-safe bowl.

Microwave the chocolate until melted, mixing every 30 seconds to avoid overheating the chocolate. It took me 1 minute and a half to fully melt my chocolate.

Add the corn syrup and stir until the mixture is thoroughly combined.

Scoop the chocolate onto a large sheet of plastic wrap, and wrap it securely. Allow the chocolate to cool and solidify at room temperature, for at least 6 hours or overnight.

<http://www.instructables.com/id/Chocolate-covered-strawberry-roses/>



While Kathy finished her demo, Susan Shannon completed 2 of the smaller roses Kathy had made. You can put as much or

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

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

Birthday & Anniversary Wishes

Happy Birthday to **Juanita Rone** (April 3rd), **Lenora Sorola-Pohlman** (April 29th), and **Kimberly Dukes-Warren** (April 30th).

Happy Anniversary to **Susan & Craig Shannon** (April 17th), and **BJ & Kenneth Sorrels** (April 21st).

Upcoming Events

March 31-April 3 ~ Cake Fest Classes, Lafayette, LA, <http://www.cakefestlouisiana.com/>

March 31-April 2 ~ Debbie Brown Classes, Larry's Arts & Crafts, Pasadena, TX. Take **one, two**, or all **three** classes. Special pricing for taking all 3 classes. The member fee is \$110.00 per class/day includes lunch. All 3 classes only \$295. You must be a member for 6 months BEFORE the start date of the class to receive the member discounts. **Class size is limited. We are no longer accepting deposits for classes.** Register today!



Pirate ship, March 31st.



Gramps, April 1st.



Dino, April 2nd.

April 2-3, 2016 ~ Cake Fest, Lafayette, LA, <http://www.cakefestlouisiana.com/>

April 10, 2016 ~ Texas ICES Area III Day of Sharing, San Antonio, TX. Demonstrators: Norman Davis and Zane Beg (The Sweet Life), Tammy and Tom Colitti (2T Stencils), Chef Elizabeth Dickson, and Shaile Socher. www.texasices.org

April 11, 2016 ~ Imperial Egg Class by **Wayne Steinkopf**, 9 am to 5 pm at the Drury Plaza North Stone Oak, San Antonio, TX. www.texasices.org

April 17, 2016 ~ Southeast Texas Day of Sharing, Winnie, TX. www.icingtexas.com

May 1, 2016 ~ Susan Shannon will hold a Play Day at Larry's Arts & Crafts, from 1 to 5 pm. Susan will teach Mari Senaga's white chocolate flower.



June 12, 2016 ~ Texas ICES Area III Day of Sharing, Dallas/Forth Worth, TX. Mark the date.

October 2016 ~ Texas ICES Area I Day of Sharing, Lubbock, TX. Mark the date.

If you know of any other events, please let me know so we can add them.

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
March	Sue Blume	Maria Vela
April	Sandra Hughes	
May	Maria Vela; Eunice Estrada	
June	Hermelanda Garcia	Garage Sale
July	Susie Araya	
August	Yolanda Diaz	
September	Eva Aguilar; Eunice Estrada	
October		
November		
December	Christmas Party	Christmas Party



The Batter Splatter Newsletter

April 2016

Volume 13 Issue 4

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502-3239

Phone: (713) 204-3218 Fax: (877) 261-8560

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

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

Meeting is April 26th at 10 AM

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

Eunice Estrada will demonstrate a poured whipped icing technique she saw a Mexican chef demonstrate. Eunice is still working on perfecting this, but it is an awesome way to ice whip.



President's Message

Each month in the club newsletter we have an agenda. The agenda lets you know who will be doing the demonstration, what the demonstration is about, and what we will be discussing during the business meeting.

I hope you will show your support by attending as many meetings as you can.

At the March meeting, we worked on the CDE Committees. **Kathy Brinkley** will handle the demonstrators. **Sue Blume** will handle the raffles and work with the vendors for raffle donations. **Susie Jahn** will work with the caterer.

In the coming months, we will establish the other committees. Please be available to help with all the planning required for a successful CDE event.

The Cake Decorating Extravaganza is the only fundraiser we have. The money raised by the CDE makes it possible to discount classes for our members. We all register for the CDE, and support the club with the raffle tickets we buy.

I look forward to seeing all of you at the April meeting.

Pat Wiener

Meeting Agenda

Open

- Introductions, Members & Guests

Minutes – Secretary (Eunice Estrada)

- Read
- Questions
- Approve

Treasurer’s Report – Treasurer (Susan Shannon)

- Read
- Question/Discussion
- Approve

Send Around: Sign in Book

Send Around: 2016 Demo/Refreshment sheets (Sue Blume)

Thank you’s for refreshments and demo

Announce next month’s demo/refreshments

Additional announcements/questions

OLD BUSINESS

- CDE:
 - Caterer (Sandra Hughes, Jimmy Changas; Maria Vela, No Name Barbeque; Susie Jahn, Gabby’s)
 - Demonstrators (Kathy Brinkley)
 - Raffles (Sue Blume)
 - Any other?
- Club Website & Domain Name Ownership
- Any other???

NEW BUSINESS

- Any other???

Raffle Drawing

Adjourn meeting

Officers

Office	Office	Email Address	Phone
President	Pat Wiener	patbwiener@yahoo.com	(713) 962-5478
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Treasurer	Susan Shannon	susshan@gmail.com	(281) 481-8226

Birthday & Anniversary Wishes

Happy Birthday to **Allison Wiggins** (May 11th), **Rocio Gonzalez** (May 12th), **PJ McDowell** (May 25th), **Katherine Dungan** (May 28th), and **Pat Wiener** (May 31st).

Happy Anniversary to **Lori & Mark Westerman** (May 13th).

March Events

We had 17 people at the March meeting.

Maria Vela demonstrated using the Russian nozzles to make buttercream decorations. Those present were given an opportunity to try the nozzles themselves.

This works much better with a stiff buttercream, like you would use to pipe roses. You have to experiment a little to see what works best. Hold the tip at 90° above your cupcake.

Thank you, Maria, for sharing with us.





The internet is full of instructions and videos. The ones I found the most helpful were Chef Alan Tetreault from Global Sugar Art. <https://www.youtube.com/watch?v=1e2e0pR5-8U> He starts with a covering of white buttercream on the cupcakes, and that gives the flowers something to “stick” to, and leaves no blank space on the cupcake.

Upcoming Events

May 1, 2016 ~ Susan Shannon will hold a Play Day at Larry's Arts & Crafts, from 1 to 5 pm. Susan will teach Mari Senaga's white chocolate flower.

Don't forget: if we don't have 5 or more preregistered 7 days before the play day is to be held, (April 24th), it will be cancelled.



June 12, 2016 ~ Texas ICES Area III Day of Sharing, Dallas/Forth Worth, TX.
Demonstrators: Liz Marek, Ruth Rickey, Bronwen Weber, Jacque Benson and Donna Doyle.
Early bird registration for ICES members is \$25, www.texasices.org

August 28, 2016 ~ Capital Confectioners Day of Sharing, Round Rock, TX.

Demonstrators: Mallory Mae (cookie artist at Butterwinks), Sidney Galpern, Miguel Guerrero, and Lindsey Krist of Smash Cakery. <http://dos.capitalconfectioners.com/>

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If you know of any other events, please let me know so we can add them.

Monthly Demos and Refreshments

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April	Sandra Hughes	Eunice Estrada
May	Maria Vela; Eunice Estrada	Pat Wiener
June	Hermelanda Garcia; Guadalupe Ochoa	Garage Sale
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September	Eva Aguilar; Eunice Estrada	
October	Celia Diaz; Alice Lopez	
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August 3-6, 2017	Spokane, Washington
July 26-29, 2018	Cincinnati, Ohio
July 18-21, 2019	Little Rock, Arkansas



The Batter Splatter Newsletter

May 2016

Volume 13 Issue 5

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502-3239
Phone: (713) 204-3218 Fax: (877) 261-8560
www.HoustonCakeClub.com email: info@HoustonCakeClub.com

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

Meeting is May 24th at 10 AM

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

JoeAnne Renteria will demonstrate the watercolor method of painting on cakes. Here is a list of the supplies you will need if you want to participate in the hands-on.

- Small cake with buttercream (crusting icing) or fondant.
- 3 colors of your choice
- Lemon extract
- Color pallet or small Styrofoam plate
- Wide brush (soft)

This is the brush I use – just to give you an idea.

If you have any questions, call (713) 298-4946.



Meeting Agenda

Open

- Introductions, Members & Guests

Minutes – Secretary (Eunice Estrada)

- Read
- Questions
- Approve

Treasurer's Report – Treasurer (Susan Shannon)

- Read
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Additional announcements/questions

OLD BUSINESS

- CDE:
 - Demonstrators (Kathy Brinkley)
 - Raffles (Sue Blume)
 - Food (Susie Jahn)
 - Any other?
- Any other???

NEW BUSINESS

- Any other???

Raffle Drawing

Adjourn meeting

April Events

We had 15 members and 2 guests at the April meeting.

Eunice Estrada demonstrated a poured whipped icing. I was very interested in how this was done. Eunice buys the whipped icing already whipped from Sam's. Larry's Arts & Crafts carries the Whip 'n Ice frozen brand, and you whip it at home.

Eunice saw Jessie Jimenez demonstrate this technique on Periscope.



Eunice started off with a cake that was covered in whipped icing, and she spritzed it with water as she smoothed the cake. You have to wait for 20-30 minutes to let it dry before you can airbrush the cake. Don't go crazy with the water – use sparingly, especially if you are going to airbrush.

When you beat the icing sold at Larry's, beat until a peak stays up.

If you over whip, add more liquid and rewhip.

Eunice put some of the ready whipped frosting in a container and stirred it.

Add just a little of the liquid Whip 'n Ice and continue to stir.



Continue to add a little at a time, and continue stirring, until it is runny – about the consistency of buttermilk.

If you are going to color the icing, stir gently so you don't develop a lot of bubbles. If you are too aggressive, you will have lots of air in the icing, and you cannot get it out.



Pour the icing into the center of the cake and let it pour down the sides.



Use a small offset spatula to ease the icing from the top down the sides of the cake.

The icing will be very shiny for a while, and then it will be opaque.



You can use Sugar Lace and it will adhere to the cake.

After you have poured the icing, you should wait 20 to 30 minutes before you put the lace on it.

When Eunice airbrushes, she uses Americolor pearlized color.



Eunice makes her own homemade lace. It is more stretchy, and it must be beat with a hand mixer. If you mix it by hand, it will be transparent/translucent.

You can use 2 teaspoons black cocoa to color modelling chocolate. It gives you a very deep, rich color.

Eunice Estrada's Homemade Sugar Lace

1/2	Cup	Boiled or distilled water
2	Tablespoons	Tylose powder
2	Tablespoons	Powdered sugar
2	Tablespoons	Cornstarch
1/4	Teaspoon	Meringue powder
1/2	Teaspoon	Liquid glucose or corn syrup
1	Teaspoon	glycerine

This has to be mixed with a hand mixer. Mix water and tylose until it is clear and gelatinous. Scrape bowl to make sure it mixes well. Add sugar and mix 2 minutes. Heat glucose 8 seconds max, so it can be a little runny consistency and add to mixture, mixing well. Add corn starch, meringue powder and glucose last. Mix well. If you want to add color, do it at this point. Eunice recommends adding white gel icing if you want a true white color. It keeps in the refrigerator for a week, but before you use it, let it come to room temperature and mix well again.

May Events so Far

May 1st, **Susan Shannon** conducted a Play Day on making flowers out of modelling chocolate. We had 16 people register for the event.



Susan Shannon's finished piece



Migdalia Nunez

Birthday & Anniversary Wishes

Happy Birthday to **Imelda Duran** (June 3rd), **Retta Pryor** (June 15th), **Nani Lucardi** (June 29th), and **Bonnell Templet** (June 29th).

Happy Anniversary to **Marilyn & Larry Shewmake** (June 1st), **Rocio Gonzalez** (June 12th), **Maria & David Vela** (June 21st), **Narcy & Bobby Stokes** (June 27th), and **MLenora & John Sorola** (June 29th).

Monthly Demos and Refreshments

Contact **Sue Blume**, sblumecakes@hotmail.com, (832) 492-4380, to let her know what you would like to demonstrate, or sign up at the meeting.

	Refreshments	Demonstration
May	Maria Vela; Eunice Estrada	JoeAnne Renteria
June	Hermelanda Garcia; Guadalupe Ochoa	Garage Sale
July	Susie Araya	Celia Diaz
August	Yolanda Diaz	
September	Eva Aguilar; Eunice Estrada	
October	Celia Diaz; Alice Lopez	
November		
December	Christmas Party	Christmas Party

Upcoming Events

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Demonstrators: Mallory Mae (cookie artist at Butterwinks), Sidney Galpern, Miguel Guerrero, and Lindsey Krist of Smash Cakery. <http://dos.capitalconfectioners.com/>

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

If you know of any other events, please let me know so we can add them.

Cake Fest 2016

The Houston Cake Club was represented at Cake Fest by JoeAnne Renteria, Anita Schurle, and Anthony Schurle, Jr.



This was [JoeAnne Renteria](#)'s piece.

The body was made out of cake, legs were [Rice Krispies Treats®](#), face made of magic chocolate; legs also wrapped in magic chocolate. The dress, arms, pedal and stool were fondant. Eyelashes were made out of wafer paper and her makeup is petal dust.

JoeAnne placed first in intermediate division.



Anita Schurle took first place in her division.

Anthony Schurle, Jr. took first place in his division.

Treasurer Susan Shannon susshan@gmail.com (281) 481-8226

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Committees for 2016 Cake Decorating Extravaganza

Committee	Members	Deadline
Demonstrations	Kathy Brinkley	
Demonstrator Gifts		
Donations/raffles/goodie bags		
Food (Lunch)	Susie Jahn	
Food (Set-up & monitor breakfast & dessert table)		
Ice Chests		
Janitorial		
Raffle Prizes	Sue Blume	
Put raffle items in gift bags		
Registration	Susan Shannon	
Set-up Raffles (Saturday)		
Set-up Sunday Morning		
Set-up Tables (Saturday)		
Signs (put up by 7:30 am & take down)		
Iced Tea for lunch		
Soda & Water		
Sound System		
Stuff Goodie Bags (Saturday)		
Tear Down Sunday Night		
Transport raffle items from storeroom		

Vendors	Kathy Brinkley	
---------	----------------	--

All committees are open to anyone who would like to help. If you would like to work with one of these committees, please let us know.

Officers

Office	Office	Email Address	Phone
President	Pat Wiener	patbwiener@yahoo.com	(713) 962-5478
Vice President	Sue Blume	sblumecakes@hotmail.com	(832) 492-4380
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ICES Conventions

August 4-7, 2016 Mobile, Alabama
August 3-6, 2017 Spokane, Washington
July 26-29, 2018 Cincinnati, Ohio
July 18-21, 2019 Little Rock, Arkansas

**Backside of mom's gravestone.
Everytime someone asked for her cookie
recipe, she said, "Over my dead body!"**





The Batter Splatter Newsletter

June 2016

Volume 13 Issue 6

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502-3239
Phone: (713) 204-3218 Fax: (877) 261-8560
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Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, houstoncakeclub@gmail.com

Meeting is June 28th 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. Please bring your items to the meeting room from the back door so you don't have to carry them through Larry's.

Special Raffle Prize

Becky Rodriguez lives in Metairie, LA, and is a Houston Cake Club member. At the CDE last year, she won the Pro Course III class (Piping Techniques) donated by Cake Craft Shoppe. Each module is a complete and separate course. It is not essential to complete all three modules. The modules do not have to be taken in any particular order.

Unfortunately, the class expires August 21st, 2016, and Becky will not be able to take the course by that time. Sheila Brooks is offering that class July 11-14th (Monday to Thursday).



According to www.cakecraftshoppe.com, the cost for this class is \$250.

If you cannot be at the meeting and would like a chance to win this fabulous prize, please contact Susan Shannon, susshan@gmail.com, and she can send you a PayPal invoice. Or you have time to drop a check in the mail.

Meeting Agenda

Open

- Introductions, Members & Guests

Minutes – Secretary (Eunice Estrada)

- Read
- Questions
- Approve

Treasurer's Report – Treasurer (Susan Shannon)

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Send Around: 2016 Demo/Refreshment sheets (Sue Blume)

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 - Demonstrators (Kathy Brinkley)
 - Raffles (Sue Blume)
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- Any other???

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- Any other???

Raffle Drawing

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<https://www.blueskyz.com/ices/sgselect.asp>

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

If you know of any other events, please let me know so we can add them.

Birthday & Anniversary Wishes

Happy Birthday to **Kristin Careta** (July 1st), **Germaine Duhon** (July 4th), **Maricela Vilchis** (July 4th), **Eva Aguilar** (July 9th), **Narcy Stokes** (July 20th), **Casey Marchan** (July 21st), and **Hermelanda Garcia** (July 25th).

Happy Anniversary to **Bonnell & James Templet** (July 3rd), **Jessica & Israel Alvarado** (July 13th), **Hermelanda & Arnoldo Garcia** (July 17th), and **Kathy & Gary Brinkley** (July 23rd).

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July 18-21, 2019 Little Rock, Arkansas

Kinds of Sugar

CONFECTIONER'S (POWDERED) SUGAR: the finest white sugar that you can get. It is about 3 percent cornstarch to help keep it from clumping. It's used for making icing or glazing baked goods.

GRANULATED SUGAR: The white table sugar that everyone is accustomed to. It's the one most commonly used in recipes.

COURSE SUGAR: White sugar that has a much larger crystal size. It's often used for decorating.

TURBINADO SUGAR: This is raw cane sugar with the surface molasses removed. It has a coarse texture and a blonde color.

BROWN SUGAR: The brown sugar that we purchase in the store is often granulated white sugar with molasses mixed back in. This can be done at home in your food processor by adding one tablespoon of molasses per cup.

MUSCOUADO SUGAR: Muscouado sugar is a very dark natural brown sugar. This has a higher concentration of molasses left in. It has a stickier texture than most sugars. It's used in strongly flavored sweets such as gingerbread.

HONEY & MAPLE SYRUP: You can replace granulated sugar with maple syrup or honey in most recipes. Use $\frac{3}{4}$ cup of maple syrup or honey for every 1 cup granulated sugar. When baking with maple syrup or honey, reduce the liquid in the recipe by 3 tablespoons for every cup used and reduce the oven temperature by 25° F to avoid burning. Maple syrup and honey can be used interchangeably.

www.Heather-Hardison.com

Wilton Meringue Powder

Recently while baking I wanted to use some meringue powder I had but was unsure whether or not it was any good. I had it in a container and couldn't remember when I bought it. I couldn't figure it out so I sent an email to Wilton in hope that someone would respond. Here is the information Wilton sent.

Wilton Meringue powder is freshest if used within 24 months. There are stamped codes on the product (Ex: 15236197)

First two digits: Is the year so this would have been made in the year 2015

Next three digits, 236: Julian date, so this would have been made on the 236th day of the year (September 24th)

So the Meringue powder you have was freshest if used by September 24th of 2017, since it was made in 2015 and is good for 2 years. If the items you have are out of their freshness range (anything after September 2015) they are not harmful if consumed, they may just not perform as a fresh batch would.

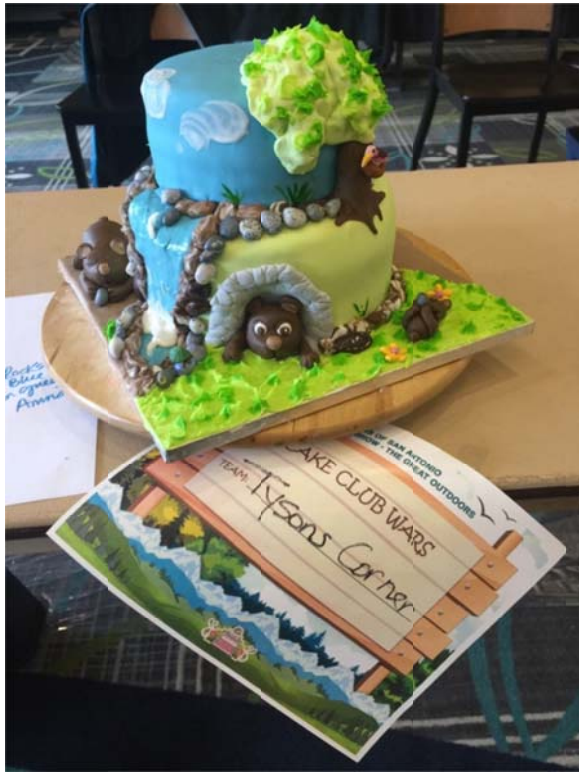
Casey Marchan

Committees for 2016 Cake Decorating Extravaganza

Committee	Members	Deadline
Demonstrations	Kathy Brinkley	
Demonstrator Gifts		
Donations/raffles/goodie bags		
Food (Lunch)	Susie Jahn	
Food (Set-up & monitor breakfast & dessert table)		
Ice Chests		
Raffle Prizes	Sue Blume	
Put raffle items in gift bags		
Registration	Susan Shannon	
Set-up Raffles (Saturday)		
Set-up Sunday Morning		
Set-up Tables (Saturday)		
Signs (put up by 7:30 am & take down)		
Iced Tea for lunch		
Soda & Water		
Sound System		
Stuff Goodie Bags (Saturday)		
Tear Down Sunday Night		
Transport raffle items from storeroom		
Vendors	Kathy Brinkley	

All committees are open to anyone who would like to help. If you would like to work with one of these committees, please let us know.

HCC members at the San Antonio Day of Sharing



Gina Rios and Rocio Gonzalez' entry in Cake Wars. They beat out two other teams.



Elma Vega and Retta Pryor's entry in Cake Wars



Anita Schurle's entry, 3rd place



Anthony Schurle Jr's entry, 2nd place



The Batter Splatter Newsletter

July 2016

Volume 13 Issue 7

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502-3239
Phone: (713) 204-3218 Fax: (877) 261-8560
www.HoustonCakeClub.net email: info@HoustonCakeClub.com

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

Meeting is July 26th at 10 AM

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

Celia Diaz will show us how to make our own cookie cutters. That will be very handy if you need a custom cutter, or there is just not enough time to order it online.

President's Message

Hello EVERYONE!!!

Each month as the meeting draws closer, it becomes my privilege to write a message that will encourage everyone that can, to attend the club meeting.

Every month we have a demonstration. Some months it is announced as a hands on, if you want to participate, and there have been a couple of occasions when everything has been supplied for a surprise hands on function. If you miss a meeting you never know what you may be missing. Everyone is working together to create fun exciting meetings. Tips and tricks are shared and most of all you visit with friends who enjoy talking and listening to the same things you enjoy.

One other item we all enjoy is food. We have refreshments supplied by different members and you never know what wonderful food will be supplied.

As most of you know I had a heart attack in mid-April and once in the hospital they discovered 3-4 other serious problems and that is why I am just now able to start slowly returning to my normal life.

I would like to thank Sue Blume, Susan Shannon, Eunice Estrada, Helen Osteen & Susie Jahn for stepping up and taking care of things I was unable to handle.

The flowers from the club were beautiful and I appreciate your thoughtfulness in sending them. The Chef's hat I greatly enjoy and show off as visitors stop by!!

So many of you also sent get well cards, a wonderful cake decorating magazine, & text. They were a blessing and always made my day better.

Somewhere in every card, text etc. there was a mention of "I am praying for you". I truly believe your encouragement and all the prayers are why I will be able to see you In July.

Hope you will be at the July Meeting

Pat Wiener

Meeting Agenda

Open – Welcome everyone

- Introductions, Members & Guests

Thanks to demo and snack folks

- Go over next month demo & snack volunteers

Minutes – Secretary

- Read
- Approve

Treasurer's Report: Current Membership Total

- Read
- Approve

Pass around monthly sign-in book

Send Around Demo, Refreshment list

OLD BUSINESS

- If any?

NEW BUSINESS

- If any?

Drawing for Raffle

Adjourn meeting

June Events

There was no demo at the June meeting because we had our annual garage sale.

Monthly Demos and Refreshments

Contact **Sue Blume**, sblumecakes@hotmail.com, (832) 492-4380, to let her know what you would like to demonstrate, or sign up at the meeting.

	Refreshments	Demonstration
July	Susie Araya; Migdalia Nunez	Maricela Vilchis
August	Yolanda Diaz	PJ Jenkins
September	Eva Aguilar; Eunice Estrada	
October	Celia Diaz; Alice Lopez	Celia Diaz
November	Nydia Baca	
December	Christmas Party	Christmas Party

Upcoming Events

August 4-7, 2016 ~ ICES Convention, Mobile, Alabama. We have 67 people from Texas registered for Convention, so you are bound to see someone you know.

August 14, 2016 ~ Play Day with Kathy Brinkley at Larry's Arts & Crafts.

Members \$10, and nonmembers \$15.

Kathy will show simple ribbon roses and other fantasy flowers she used on this cake.

There will be a small supply list sent to those that register. -- That's the last page of this newsletter.

We already have five (5) paid students, so we will hold this Play Day. **BUT you MUST preregister** so Kathy can prepare for the proper number.



August 28, 2016 ~ Capital Confectioners Day of Sharing, Round Rock, TX.
Demonstrators: Mallory Mae (cookie artist at Butterwinks), Sidney Galpern, Miguel Guerrero, and Lindsey Krist of Smash Cakery. <http://dos.capitalconfectioners.com/>

September 11, 2016 ~ Houston Cake Club's Cake Decorating Extravaganza will be held at The Gardens Houston, 12001 Beamer Rd, Houston TX 77089. Demonstrators: **Shelley Plunkett** (colors), **Tammy Colitti**, **Dena Collins**, **Ruth Rickey** (Flexique), and **Wayne Steinkopf**. Vendors will include Swank Cake Design (www.swankcakedesign.com), Cake Trick (www.caketrick.com), Ruth Rickey (www.ruthrickey.com), Tammy Colitti (www.2tsstencils.com), Lone Star Foam (www.lonestarfoam.com), and LeeAnn. Early bird registration is \$40 through September 1st. After September 1st and at the door, registration is \$50.

October 1-2, 2016 ~ Oklahoma State Sugar Art Show, Tulsa, OK.
<http://oklahomasugarartists.com/>

October 22-24, 2016 ~ Cajun Cake Expo, Lafayette, LA.
<http://www.cajuncakeexpola.com/>

February 5, 2017 ~ Texas ICES Day of Sharing, Conroe, TX. Mark the date.

April 30, 2017 ~ Southeast Texas Cake Club Day of Sharing, Winnie, TX.
<http://www.icingtexas.com/>

If you know of any other events, please let me know so we can add them.

Membership Benefits

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

- our monthly meeting (4th Tuesday of the month from 10 AM to noon)
- Cake Decorating Extravaganza (September 2016)
- 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/>
- Fiesta Baking Supplies in Houston, TX <http://www.fiestabakingsupplies.com/>
- Rocio's Cake Supplies, www.rocioscakesupplies.com online discount code Hcc14.

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

If you prefer to pay by check and need the appropriate forms, either call (281) 481-8226, and leave a voice mail message, or email susshan@gmail.com, or you can print the forms from our website.

Cycle of Cake

When you're upset with one caketastrophe after another, and you're cursing the day you ever allowed someone to persuade you to sell your cakes for a living..., and you're just one disaster away from throwing in your kitchen towel, hanging up your oven mitts and lighting an almighty cake supply bonfire; it happens.

You've convinced yourself, this is absolutely, definitely, pinky promises, the LAST time I am ever making a wedding cake, EVER! And then a miracle happens that disarms your common sense... it's like the cake heavens opened and the light of the perfectly baked sponge gods are shining down on your kitchen table.

The perfect cake!

A cake that goes so perfectly, it has the ability to erase all memory of your history of failures; the perfect crumb, the perfect doneness, it torts, it fills, it stacks, it doesn't bulge or warp or sag. The fondant feels and acts like nothing you've experienced before, it yields to your fondant commanding prowess. 'Roll me', it says, 'roll me to within an 1/8th of an inch of my life and I shall be smooth, flat and without air bubbles'!

True to its word, it is as smooth as a peach, not a nick or a dent or an elephant skin in sight. You momentarily lose your mind, high on the perfection of the sharp edge'd masterpiece before you, and, for the briefest of moments ALL of your cakey troubles are forgotten, "I'm a cake goddess," you profess, "How could I have ever doubted myself"?

The nightmares of re-covering an 8 inch round for the 5th time at 4:00 am a distant memory, forgotten JUST long enough to take on ANOTHER paying order, where, as predicted, EVERYTHING goes horribly wrong. And the cycle of cake-making misery repeats itself. And so begins again, the cycle of cake.

Rebekah Naomi Wilbur, Facebook, Reprinted with Permission

Officers

Office	Office	Email Address	Phone
President	Pat Wiener	patbwiener@yahoo.com	(713) 962-5478
Vice President	Sue Blume	sblumecakes@hotmail.com	(832) 492-4380
Secretary	Eunice Estrada	eunice2011@hotmail.com	(832) 274-7805
Treasurer	Susan Shannon	susshan@gmail.com	(281) 481-8226

ICES Convention

August 4-7, 2016	Mobile, Alabama
August 3-6, 2017	Spokane, Washington
July 26-29, 2018	Cincinnati, Ohio
July 18-21, 2019	Little Rock, Arkansas

Committees for 2016 Cake Decorating Extravaganza

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Ice Chests		
Raffle Prizes	Sue Blume	
Put raffle items in gift bags	JoeAnne Renteria, Guadalupe Ochoa, Eva Aguilar, Eileen Constancio-Pena	
Registration	Susan Shannon	
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Ribbon Rose Play Day Supply List

August 14, 2016 – 1 pm at Larry's Arts & Crafts



Gum paste or fondant that is 50/50.. Make several different colors that you would want to make your flowers.. The ribbon roses take a lot of gum paste... You might need about a soft ball size... maybe a pound... Wilton gum paste is really good.

- Small rolling pin
- Work mat
- Ball tool
- Cornstarch puff
- Cutting wheel
- Bumpy foam or an egg tray to put flowers to dry
- Scissors
- Plastic to cover gum paste from drying out or "Wilton gumpaste storage board"
- Gum glue

- Mold to make flower centers
- A few small or medium different sizes of flower cutters
- Tiny pieces of foam to put between petal on flowers so they can dry in different shapes
- If you have a small pasta machine to roll out your gum paste and can bring it, do so if not, do not worry
- **If you finish all your flowers in class and want to attach them to a cake, then bring an 8" & 6" stacked and covered in fondant or buttercream.. The cake must be already be covered before you come to class... The cake is not required; bring it only if you want to ---**



If you have any molds for flower centers, bring them.

These are the cutters I used for the fantasy flowers. Bring what you have.

These are various rose cutters.



Birthday & Anniversary Wishes

Happy Birthday to **Elva Vega** (August 2nd), **Kathy Brinkley** (August 9th), and **Lori Gust** (August 20th).

Happy Anniversary to **Bruce & Kimberly Warren** (August 15th), **Helen & Jackie Osteen** (August 22nd), **Maricela & Jose Vilchis** (August 26th), and **Eva & Nicolas Aguilar** (August 27th).



Houston Cake Club

August 2016

Volume 13 Issue 8

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502-3239
Phone: (713) 204-3218 Fax: (877) 261-8560
www.HoustonCakeClub.net email: houstoncakeclub@gmail.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218

Meeting is August 23rd at 10 AM

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

PJ Lynn Jenkins will discuss How to Reduce Your home based/Small Business tax bill. PJ developed her first home based business (gift baskets) in 1989. PJ has had her current two home businesses since 2007. She recently moved into a retail/warehouse location this year. She does beautiful cakes (BabyCakes), and is also caterer (Office Party Houston). If you are on Facebook, check out her work. I am very anxious to hear what she has to say, and if you have a home business (or thinking about moving your business out of your home into the next level), you need to be here to hear what she has to say and to ask your questions in person.

Here are some of her thoughts...

In life, it's said that two things are certain - death and taxes. But in business there's only one thing for sure...taxes! Taxes may be the least favorite topic for small business owners, but it's **one of the most important**. The steps you take before the end of the tax year can help your business save money almost immediately! This is a good time to review whether you are maximizing your deductions and maybe even get some advice on additional ways you can save on taxes. What other things could you be doing that would allow you be home based but allow to take advantage of the small business tax breaks???

Knowing how to minimize the amount of taxes you pay means that you get to keep more of the money you earn. Failing to properly manage your taxes means that your business might wind up in trouble. It's almost Tax Time so, I'll see you on Tuesday!!!

President's Message

Here it is August and once again time for the monthly meeting. Our demonstrations are always great and something you do not want to miss. No matter how much we know there is always something new to learn.

The main topic of the day will be our upcoming Cake Decorating Extravaganza. To have a great CDE your help & suggestions are needed.

When you have been a member for six months you then receive a discount on any class you take that is sponsored by Houston Cake Club.

We have one fund raiser a year and that is our CDE. Everyone's help is needed to make this a great event and to help us have the money to keep sponsoring classes.

Our meetings are growing in size. Hope you will be at the August meeting.

See you soon.

Pat Wiener

Meeting Agenda

Open – Welcome everyone

- Introductions, Members & Guests

Thanks to demo and snack folks

- Go over next month demo & snack volunteers

Minutes – Secretary

- Read
- Approve

Treasurer's Report: Current Membership Total

- Read
- Approve

Pass around monthly sign-in book

Send Around Demo, Refreshment list

OLD BUSINESS

- If any?

NEW BUSINESS

- If any?

Drawing for Raffle

Adjourn meeting

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All committees are open to anyone who would like to help. If you would like to work with one of these committees, please let us know.

Upcoming Events

August 28, 2016 ~ Capital Confectioners Day of Sharing, Round Rock, TX.
Demonstrators: Mallory Mae (cookie artist at Butterwinks), Sidney Galpern, Miguel Guerrero, and Lindsey Krist of Smash Cakery. <http://dos.capitalconfectioners.com/>



September 10, 2016 ~ Ruth Rickey, Southwestern Flexique™ Cake with Bonus Butterfly. Class to be held at Larry's Arts & Crafts, 8:30 am to 5:00 pm.

Students will learn to use Flexique™ and wafer paper to create fringe. Ruth will show you how to make it look and feel more like suede, as well. You will learn how to create feathers using Flexique™ in a method developed by Ruth! You will learn to make a dream catcher using SugarVeil® Icing. We will also create and paint a southwestern brooch and complete trims in gumpaste, to look like real turquoise! Everyone will leave with a small two tier cake featuring their designs. We will also create a fantasy butterfly to accent our cakes. Students will learn to make a butterfly with individually wired wings and will learn how to layer colors to achieve gorgeous coloring.

All you need is an 8 x 8" box to carry your project home. Ruth will supply everything else.

A light lunch is included in the price of the class.

Member rate: \$ 125.00

Nonmember rate: \$ 185.00

Class is limited to 18 students.

In order to enjoy the member rate, you must have joined the Houston Cake Club by March 13, 2016.

September 11, 2016 ~ Houston Cake Club's Cake Decorating Extravaganza will be held at The Gardens Houston, 12001 Beamer Rd, Houston TX 77089. Demonstrators: **Shelley Plunkett** (colors), **Tammy Colitti**, **Dena Collins**, **Ruth Rickey** (Flexique), and **Wayne Steinkopf**. Vendors will include [Swank Cake Design](#), [Cake Trick](#), [Ruth Rickey](#), [Tammy Colitti](#), [Lone Star Foam](#), [Rocio's Cake Supplies](#), Heather Campbell, Annie Jones (Embroidery Lady), [Fiesta Baking Supplies in Houston](#), [Specialty Cake Supply](#) (Tessy Booker), and [LeeAnn's Cakes & Supplies](#). Early bird registration is \$40 through September 1st. After September 1st and at the door, registration is \$50.

September 12, 2016 ~ Swank Cake Designs, Wayne Steinkopf, will teach Tom the Turkey! Class to be held at Larry's Arts & Crafts, 8:30 am to 5:00 pm.

How cute would this cake be as a centerpiece for your holiday table! In this class learn how easy it is to make Tom the turkey with real cake and minimal carving! Students will use a variety of mediums to complete their display including buttercream, fondant, gumpaste, and modeling chocolate. Although the entire centerpiece may be made using cake, for this class, the bottom portion will be made using styrofoam.

Topics covered include:

- Basic airbrushing
- Hand sculpting with modeling chocolate
- Using edible images
- Using rice cereal treats
- How and when to use non-edible elements throughout your display

All other materials are included and tools are available for class use. Just bring yourself and be ready to have a good time!

In order to enjoy the member rate, you must have joined the Houston Cake Club by March 13, 2016.

Class is limited to 14 students.



A light lunch is included in the price of the class.

Member rate: \$105.00

Nonmember rate: \$165.00



September 13, 2016 ~ Swank Cake Designs, Wayne Steinkopf, will teach Santa Got Stuck! Class to be held at Larry's Arts & Crafts, 8:30 am to 5:00 pm.

How cute would this cake be as a centerpiece for your holiday table! In this class learn how easy it is to make Santa with real cake and minimal carving! AND the addition of isomalt Christmas lights will take your creation to the next level. Students will use a variety of mediums to complete their display including buttercream, fondant, gumpaste, royal icing, isomalt, and modeling chocolate. Although the entire centerpiece may be made using cake, for this class, the bottom portion will be made using styrofoam.

Topics covered include:

Basic airbrushing
Hand sculpting with modeling chocolate
Casting isomalt
How and when to use non-edible elements throughout your display

All other materials are included and tools are available for class use. Just bring yourself and be ready to have a good time!

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Class is limited to 14 students.

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<http://oklahomasugarartists.com/>

October 22-24, 2016 ~ Cajun Cake Expo, Lafayette, LA.

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

February 5, 2017 ~ Texas ICES Day of Sharing, Conroe, TX. Mark the date.

April 30, 2017 ~ Southeast Texas Cake Club Day of Sharing, Winnie, TX.
<http://www.icingtexas.com/>

July 27-30, 2017 ~ Cake Camp, California

August 3-7, 2017 ~ ICES Convention, Spokane, Washington

If you know of any other events, please let me know so we can add them.

Monthly Demos and Refreshments

Contact **Sue Blume**, sblumecakes@hotmail.com, (832) 492-4380, to let her know what you would like to demonstrate, or sign up at the meeting.

	Refreshments	Demonstration
August	Pat Wiener, Sue Blume, Retta Pryor	PJ Jenkins
September	Eva Aguilar; Eunice Estrada	
October	Celia Diaz; Alice Lopez	Maricela Vilchis
November	Aydia Baca	
December	Christmas Party	Christmas Party
January		Rani Bavikati
February	Larry's Appreciation Lunch	
March	Reni Bavikati	
April		
May		
June		Garage Sale

Membership Benefits

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- Fiesta Baking Supplies in Houston, TX <http://www.fiestabakingsupplies.com/>
- Rocio's Cake Supplies, www.rocioscakesupplies.com online discount code Hcc14.

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

If you prefer to pay by check and need the appropriate forms, either call (281) 481-8226, and leave a voice mail message, or email susshan@gmail.com, or you can print the forms from our website.

Birthday & Anniversary Wishes

Happy Birthday to **Christina Rone** (September 1st), **Anita Schurle** (September 4th), **Ruby Ott** (September 8th), **Stephanie Williams** (September 14th), and **Janet Chiasson** (September 27th).

Happy Anniversary to **Mary Alice & Arnold Alvarado** (September 21st).

ICES Convention

August 3-6, 2017 Spokane, Washington
July 26-29, 2018 Cincinnati, Ohio
July 18-21, 2019 Little Rock, Arkansas

Let Them Seat Cake



How to Make Your Own Cookie Cutters

Celia Diaz showed us how she makes her own cookie cutters. She posted this on Facebook to give us some idea. Thank you, Celia, for sharing with us.



When she gets an order for cookies, she first calls Larry's to see if they have the cookie cutter. If they have it or something close to it that she can modify, she does that, like she did with the cutter for a book.

If that doesn't work, Celia starts with a full-size drawing of the cookie. If she is going to make more than a dozen cookies of one kind, she makes a custom cutter to complete the order.



Red's Hardware and Home Depot both carry aluminum flashing that is 6" x 10', and costs \$7 or \$8. Be sure not to use galvanized flashing with food.

Start out with a piece of 1" flashing longer than you need so you have an overlap.

Use a Sharpie to mark it.



This aluminum flashing can be cut with kitchen scissors. Be sure to work in an area away from food items so there won't be any chance of a metal shaving to get in the food.

Fold/bend the flashing with 2 pair of needle nose, as you start making the flashing take on the shape of the pattern. Shape the flashing around the pattern as you go. Check it after each bend or fold.



When you get to the end, overlap the flashing and use Scotch tape to make a temporary fix or use super glue to attach it permanently. After you apply super glue, use a small binder clip to hold it while it dries.

If you see a sharp corner, sand it with a nail file or an emery board.

If the cutter distorts after you have used it for a lot of cookies, glue a little strip on the top to make it more sturdy. You want all the cookies to be true to the shape of your cutters.



Cut cookies 1/4" thick. Celia uses Juanita Rone's Piñata Cookie recipe.

Celia cuts them out on parchment, one at a time, and then puts the parchment on the cookie sheet. You can buy the individual sheets from Ace Restaurant Supply.

If you are baking cookies with a stick, make sure you leave enough space on the cookie sheet for the sticks. Bake for 3 minutes, and then ease the stick into the cookie (twist a little as you insert it). Be sure to use wooden cookie sticks. Celia puts the stick almost all the way into the cookie.

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.

Checkerboard Cake

Wrap flashing and put inside a cake pan. Overlap about 1 inch, and tape together.





Cut the inside of the chocolate and white cakes.

Lift the inside of the chocolate cake, and leave the outer ring.



Wrap flashing and put inside a cake pan. Overlap about 1 inch, and tape together. Cut the inside out of the cake.

Arrange the cutout rings so you have alternating flavors of cake.

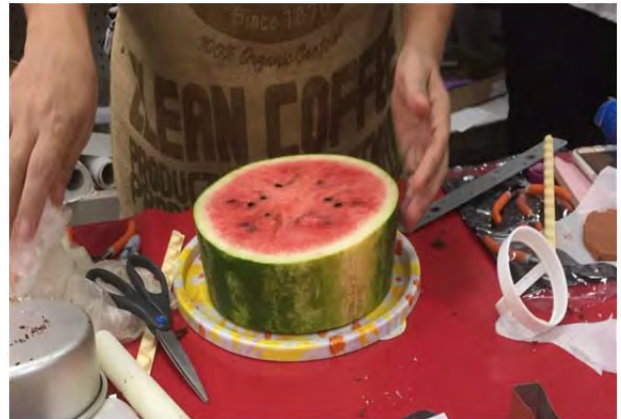




After you alternate the layers, the checkerboard pattern appears.

Watermelon Cake

Slice a piece of watermelon the thickness you want for the bottom layer.



Form a cutter from aluminum flashing, so you can cut inside the white of the watermelon.

Put the bottom layer on the serving plate.



Form another cutter to cut out the inside of the second layer.

Celia would usually fill the inside of the watermelon with other types of fruit. For our demo, she just cut the small section of watermelon and arranged it inside the cavity.



Play Day, Ribbon Roses & Fantasy Flowers



Kathy Brinkley led the Play Day, and it looks like everyone had a great time.

To the left, Anthony Schurle, Jr is standing with Kathy.



If you want to have more Play Days, please let the officers know what you would like to see. And if you would like to lead a Play Day, please let the officers know that, too.

Officers

Office	Office	Email Address	Phone
President	Pat Wiener	patbwiener@yahoo.com	(713) 962-5478
Vice President	Sue Blume	sblumecakes@hotmail.com	(832) 492-4380
Secretary	Eunice Estrada	eunice2011@hotmail.com	(832) 274-7805
Treasurer	Susan Shannon	susshan@gmail.com	(281) 481-8226



Houston Cake Club

September 2016

Volume 13 Issue 9

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502-3239
Phone: (713) 204-3218 Fax: (877) 261-8560
www.HoustonCakeClub.net email: houstoncakeclub@gmail.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218

Meeting is September 27th at 10 AM

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

Pat Wiener will demo sugar molding for holidays. She will show us an orange sugar pumpkin and a coffin shape we can use for Halloween. She has Christmas and other holiday designs on hand to show.



President's Message

Our annual Cake Decorating Extravaganza was held on September 11 and was a fun-filled day for all that were able to attend.

I would like to thank everyone that worked on this year's CDE. This is also our only fund raiser and when the club pays part of a teacher's fee for a class you are taking this is where the money comes from.

Attendance was down and if you were not able to attend you missed a great day. Our demonstrators had worked hard to present interesting and informative demos and the raffle items were numerous.

Of course there is always shopping and this year we again had great vendors with numerous products for us to purchase and everyone went home with their goody bag filled with cake decorating products donated by numerous companies.

Each year as we start working on the next CDE we constantly try to improve things.

I hope everyone will attend the monthly meeting as often as possible and share any thoughts you may have on what you liked and what you did not care for, anything we can add or anything we can take away. We want the 2017 CDE to grow in attendance and we want to work at improving anything we possibly can.

Happy Decorating.

Pat Wiener

Meeting Agenda

Open – Welcome everyone

- Introductions, Members & Guests

Thanks to demo and snack folks

- Go over next month demo & snack volunteers

Pass around monthly sign-in book

Send Around Demo, Refreshment list

Minutes – Secretary

- Read
- Approve

Treasurer's Report: Current Membership Total

- Read
- Approve

OLD BUSINESS

- 2016 CDE
- If any?

NEW BUSINESS

- 2016 Charity
- Christmas party
- If any?

Drawing for Raffle

Adjourn meeting

August Meeting

PJ Jenkins shared her time with us during the August meeting, to discuss an unpopular topic: income tax, and how to keep your receipts and records from your business, whether home-based or storefront. I am so sorry if you missed her presentation. I do have her handout, and if you want me to email it to you, I can do that. Just let me know. Thanks, PJ.

Monthly Demos and Refreshments

Contact **Sue Blume**, sblumecakes@hotmail.com, (832) 492-4380, to let her know what you would like to demonstrate, or sign up at the meeting.

	Refreshments	Demonstration
September	Eva Aguilar; Eunice Estrada	Pat Wiener (sugar molding)(
October	Celia Diaz; Alice Lopez	Maricela Vilchis
November	Aydia Baca	
December	Christmas Party	Christmas Party
January		Rani Bavikati
February	Larry's Appreciation Lunch	
March	Reni Bavikati	
April		
May		
June		Garage Sale

Upcoming Events

October 1-2, 2016 ~ Oklahoma State Sugar Art Show, Tulsa, OK.

<http://oklahomasugarartists.com/>

October 22-24, 2016 ~ Cajun Cake Expo, Lafayette, LA, has been cancelled.

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

October 23, 2016 ~ Texas ICES FUNDAY at Make it Sweet, Austin, TX. ICES members \$35; nonmembers \$45. Room for only 40 people, so don't wait too long to register. More information coming soon.

February 5, 2017 ~ Texas ICES Day of Sharing, Conroe, TX. Mark the date.

March 11-12, 2017 ~ Cake Fest, New Orleans, LA, <http://www.cakefestlouisiana.com/>

April 29-30, 2017 ~ SoFlo Cake & Candy Expo, Miami, FL,

<http://soflocakeandcandyexpo.com/>

April 30, 2017 ~ Southeast Texas Cake Club Day of Sharing, Winnie, TX.

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

July 27-30, 2017 ~ Cake Camp, California, <http://cacakeclub.com/cakecamp/>

August 3-7, 2017 ~ ICES Convention, Spokane, Washington

If you know of any other events, please let me know so we can add them.

Cake Decorating Extravaganza



Now if you want to know why Rita is grinning from ear-to-ear, those are the raffle prizes she won. When you spend a lot of money on raffle tickets, you have a lot greater chance of winning a lot of raffle prizes. Congratulations, [Rita Pryor](#).

Debra Lawson

Debra is in Room 218 at the Winterhaven Healthcare Residence, 6534 Stuebner Airline Road, Houston, Tx 77091

Their home is in Round Rock, so her husband is able to come on the weekends, but during the week, Debra could sure use some company, or a phone call, or a text. Here's her mobile #, (512) 990-8547.

JoeAnne's Apple Bourbon Caramel Cake

2	boxes	Duncan Hines French Vanilla Cake Mixes
2		Vanilla bean pudding mixes
1	can	apple pie filling (chopped)
8		eggs
2	cups	milk
¾	cups	vegetable oil or butter
¼	cup	Torani bourbon caramel flavoring
1	can	Newsle la lechera (dulce de leche)

Place cake mixes, eggs, oil, milk, and pudding in mixer and mix for 4 minutes on medium.

While mixing, pour apple pie filling into a separate bowl and coarsely chop. Then add flavoring and apple filling and only mix until just combined.

Pour into prepared pans; bake slow and low at 320° F. Once they're done and cooled, pour your dulce de leche in between layers and cover with buttercream and drizzle caramel over sides and top.

Note: Optional to sprinkle a dash of cinnamon into apple pie filling.

This cake recipe will make 2 8" and 2 6" cakes.



Ruth Rickey Class



Swank Design Classes





Membership Benefits

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

- our monthly meeting (4th Tuesday of the month from 10 AM to noon)
- Cake Decorating Extravaganza (September 2016)
- 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/>
- Fiesta Baking Supplies in Houston, TX <http://www.fiestabakingsupplies.com/>
- Rocio's Cake Supplies, www.rocioscakesupplies.com online discount code Hcc14.

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

If you prefer to pay by check and need the appropriate forms, either call (281) 481-8226, and leave a voice mail message, or email susshan@gmail.com, or you can print the forms from our website.

ICES Convention

August 3-6, 2017 Spokane, Washington
July 26-29, 2018 Cincinnati, Ohio
July 18-21, 2019 Little Rock, Arkansas

Birthday & Anniversary Wishes

Happy Birthday to **Maria Vela** (October 1st), **Ronnie Bochat** (October 8th), **Renita Lee** (October 13th), **PJ Jenkins** (October 16th), **Veronica Wade-Hampton** (October 24th), and **Diane Knox** (October 27th).

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

Officers

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Houston Cake Club

October 2016

Volume 13 Issue 10

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502-3239
Phone: (713) 204-3218 Fax: (877) 261-8560
www.HoustonCakeClub.net email: houstoncakeclub@gmail.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218

Meeting is October 25th at 10 AM

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

Stephanie Williams will demo the chocolate Christmas ball that Wayne Steinkopf demonstrated at the Extravaganza, plus Stephanie will also do a little Christmas package.



President's Message

It is almost time for Halloween and the next thing we know, Thanksgiving and Christmas will be here.

We all have special recipes that we pull out for these special holidays. If you have recipes that are special to you and your family and you are willing to share please send them to Helen so they can be included in our November and December newsletters.

This would be a fun time to try recipes that are special to our friends.

Every meeting is different. You never know who will be able to attend and the demonstrations are great. If possible you do not want to miss a meeting.

We have had our ups and downs and now our attendance is once again growing. Everyone counts.

I truly believe if you join us for the October meeting you will have a great time and will be looking forward to the November meeting.

Then comes December. We make this month even more special by having a Christmas luncheon which is paid for by your club. The holidays get busy but keep your club in mind. You do not want to miss all of the fun things that will be going on.

Happy Holiday Decorating!

Pat Wiener

Meeting Agenda

Open – Welcome everyone

- Introductions, Members & Guests

Thanks to demo and snack folks

- Go over next month demo & snack volunteers

Pass around monthly sign-in book

Send Around Demo, Refreshment list

Minutes – Secretary

- Read
- Approve

Treasurer's Report: Current Membership Total

- Read
- Approve

OLD BUSINESS

- If any?

NEW BUSINESS

- Raffle for the Christmas Party
- If any?

Drawing for Raffle

Adjourn meeting

Monthly Demos and Refreshments

Contact **Sue Blume**, sblumecakes@hotmail.com, (832) 492-4380, to let her know what you would like to demonstrate, or sign up at the meeting.

	Refreshments	Demonstration
October	Celia Diaz; Alice Lopez	Stephanie Williams
November	Aydia Baca	Maricela Vilchis
December	Christmas Party	Christmas Party
January	Sue Blume; Mary Alice Alvarado	Reni Bavikati
February	Larry's Appreciation Lunch	
March	Reni Bavikati	Susan Shannon
April	Maria Ordonez	
May	Alyssa Ordonez	
June		Garage Sale

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Upcoming Events

October 22-24, 2016 ~ Cajun Cake Expo, Lafayette, LA, has been cancelled.
<http://www.cajuncakeexpola.com/>

October 23, 2016 ~ Texas ICES FUNDAY at Make it Sweet, Austin, TX. ICES members \$35; nonmembers \$45. Room for only 40 people, so don't wait too long to register. More information coming soon.

November 13, 2016 ~ Yvette Humbert, Nutcracker. Class to be held at Larry's Arts & Crafts, 8:30 am to 5:00 pm. This class is being held on Sunday to allow our members that work to be able to take the class.

Learn how to make this Nutcracker in time for the Holidays. He is 26" tall, wears a chef hat, holds a 3 tiers cake in one hand and a FLEXIQUE kitchen towel in the other.

He is covered in modeling chocolate. The class is in dummies, but instructions to make it in cake is included in the handouts. All supplies included (from the base, the internal structure, modeling chocolate, to the tools). Bring a box to take him home – He is 26" tall and the base is 8". Everything else will be supplied (including the tools to use in class). A light lunch is included in the price of the class.



In order to enjoy the member rate, you must have joined the Houston Cake Club by May 15, 2016.

Member rate is \$185.
Nonmember rate is \$275.

To register online,
www.houstoncakeclub.net

November 15, 2016 ~ November meeting was changed because of Thanksgiving.

December 6, 2016 ~ Christmas Luncheon at Monument Inn

February 5, 2017 ~ Texas ICES Day of Sharing, Conroe, TX. Mark the date.

March 11-12, 2017 ~ Cake Fest, New Orleans, LA, <http://www.cakefestlouisiana.com/>

April 29-30, 2017 ~ SoFlo Cake & Candy Expo, Miami, FL,
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August 3-7, 2017 ~ ICES Convention, Spokane, Washington

If you know of any other events, please let me know so we can add them.

Oklahoma State Sugar Art Show



First time to compete – First place in Semi Professional Novelty Cakes!



September Meeting

Pat Wiener demonstrated sugar molding, and furnished a very nice handout (attached). Thanks, Pat.

Pumpkin Scones

2	cups	self-rising flour
1/2	cup	brown sugar
1/2	teaspoon	cinnamon
1/2	teaspoon	nutmeg
1/4	teaspoon	ground cloves
1/4	teaspoon	ginger

Mix in a food processor on high; add to the food processor

1 stick cold butter, cut in small pieces; blend until coarse looking.

In a mixing bowl, add

1/2	cup	pumpkin
1	whole	egg
1/2 to 2	tablespoons	heavy cream
1/2 to 2	tablespoons	molasses (optional)

Mix well and add to dry ingredients; mix until blended well, but do not overmix.

Form into round ball and roll out. Cut into 8 triangles. Bake at 325° to 350° F until done.

SPICED GLAZE

1	cup	powdered sugar
2	tablespoons	milk
1/4	teaspoons	cinnamon
1/8	teaspoons	nutmeg
	Pinch	ginger
	Pinch	cloves

Mix together. If too thick, add a little more milk. Drizzle over scones.

Sue Blume

Buttery Pumpkin Pie Fudge

12	Tbsp	butter
2	cups	granulated sugar
1	cup	firmly packed brown sugar
2/3	cup	evaporated milk
1/2	cup	canned pumpkin
2	tsp	pumpkin pie spice
1/2	tsp	ground cinnamon
1/8	tsp	ground nutmeg
12	ounces	white chocolate morsels
1-1/2	tsp	vanilla extract
1	cup	chopped toasted pecans (optional)

Line a 13 x 9-inch baking pan with parchment paper, letting excess extend over sides of pan; spray parchment with nonstick cooking spray.

In a large heavy saucepan, bring butter and next 7 ingredients to a boil over medium heat. Cook, stirring constantly, until mixture registers 240° F on a candy thermometer. Remove from heat, and stir in white chocolate and vanilla until melted and smooth. Stir in pecans, if desired.

Pour mixture into prepared pan, and let cool completely. Using excess parchment as handles, remove from pan before cutting into squares. Refrigerate in an airtight container for up to 5 days. www.pauladeenmagazine.com

Kathy Brinkley

Hummingbird Cake

3	cups	all-purpose flour
1-1/2	cups	sugar
1	teaspoon	ground cinnamon
3/4	teaspoon	baking soda
3/4	teaspoon	salt
1/4	teaspoon	ground nutmeg
3/4	cup	chopped pecans, toasted
1	cup	mashed ripe banana
1	cup	Canola oil
1	teaspoon	vanilla extract
3	large	eggs
1	cup	chopped fresh pineapple
		Pineapple-Pecan Filling (recipe follows)
		Hummingbird Cream Cheese Frosting (recipe follows)

Preheat oven to 350° F. Spray 3 (8-inch) round cake pans with nonstick baking spray with flour. Set aside. Line the bottom of pans with parchment paper rounds, and spray pans again.

In a large bowl, sift together flour, sugar, cinnamon, baking soda, salt, and nutmeg; stir in pecans. In a small bowl, stir together banana, oil, vanilla, and eggs. Pour over dry ingredients, stirring just until moistened. Fold in pineapple. Divide batter among prepared pans.

Bake until a wooden pick inserted in the center of layers comes out clean, 23 to 25 minutes. Let layers cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

Spread **Pineapple-Pecan Filling** between layers. Spread **Hummingbird Cream Frosting** on top and sides of cake. Refrigerate overnight before serving.

NOTE: Hummingbird Cake improves after being refrigerated overnight. The cake texture will be moister, and the pineapple and banana flavors will come through.

Pineapple-Pecan Filling

1/3 cup finely chopped fresh pineapple
1/2 cup finely chopped pecans, toasted
1-3/4 cup Hummingbird Cream Cheese Frosting

Pat pineapple dry with paper towels. In a medium bowl, combine pineapple, pecans, and Hummingbird Cream Cheese Frosting; gently stir.

Hummingbird Cream Cheese Frosting

2 8-ounce packages cream cheese, softened
3/4 cup butter, softened
1 teaspoon vanilla extract
6 cups confectioners' sugar

In a large bowl, beat cream cheese and butter at medium speed with an electric mixer until creamy. Add vanilla. Gradually add confectioners' sugar, beating until smooth.

NOTE: Cake layers are easier to frost if you let them cool completely and then wrap them in plastic wrap and freeze them for 30 minutes to 1 hour before frosting.

Kathy Brinkley

Southern Pecan-Coconut Cake

1 cup unsalted butter, softened
2 cups sugar
4 large eggs
1 teaspoon vanilla extract
2-1/2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1 cup whole buttermilk
1/2 cup sour cream
1/2 cup finely ground toasted pecans
Coconut Filling (recipe follows)
Sour Cream Frosting (recipe follows)
1-1/2 cups sweetened, flaked coconut

Preheat oven to 350° F. Spray 3 (9-inch) round cake pans with nonstick baking spray with flour. Set aside.

In a large bowl, beat butter at medium speed with an electric mixer until creamy. Add sugar, beating until light and fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla, beating to combine.

In a large bowl, sift together flour, baking powder, baking soda, salt, and nutmeg. Add flour mixture to butter mixture in thirds, alternating with buttermilk, beginning and ending

with flour mixture. Beat until smooth. Stir in sour cream and pecans. Divide batter evenly among prepared pans.

Bake until a wooden pick inserted in the center of layers comes out clean, approximately 20 to 25 minutes. Let layers cool in pan for 5 minutes. Remove from pans, and let cool completely on wire racks.

Spread Coconut Filling between layers. Spread top and sides of cake with Sour Cream Frosting. Sprinkle coconut on top of cake. Refrigerate until serving time.

Coconut Filling

2	cups	Sour Cream Frosting (recipe follows)
1-1/2	cups	sweetened, flaked coconut
1/2	cup	sour cream

In a large bowl, combine Sour Cream Frosting, coconut, and sour cream, stirring well.

Sour Cream Frosting

2	8-ounce	packages cream cheese, softened
1/2	cup	butter, softened
4	cups	confectioners' sugar
1	teaspoon	vanilla extract
1/2	cup	sour cream

In a large bowl, beat cream cheese and butter at medium-high speed with an electric mixer until creamy. Add confectioners' sugar, 1 cup at a time, beating at medium speed until smooth. Add vanilla, beating to combine. Add sour cream, beating well.

Kathy Brinkley

Easy Chocolate-Malt Cake

1	16.5 box	dark chocolate fudge cake mix
1-1/2	cups	water
3	large	eggs
1/3	cup	vegetable oil
1	cup	malt powder
1/2	cup	heavy whipping cream
2	cups	unsalted butter, softened
2	cups	confectioners' sugar
1	teaspoon	vanilla extract

Garnish with malted milk balls.

Preheat oven to 350° F. Spray 2 (9-inch) round cake pans with nonstick baking spray with flour. Set aside.

In a large bowl, combine cake mix, 1-1/2 cups water, eggs, and oil, mixing at low speed with an electric mixer until moistened, approximately 30 seconds. Increase speed to medium, and bake for 2 minutes. Divide batter evenly between prepared pans.

Bake until a wooden pick inserted in the center of layers comes out clean, 18 to 20 minutes. Let layers cool in pans for 10 minutes. Remove from pans and let cool completely on wire racks.

In a large bowl, beat malt powder and cream at medium speed with an electric mixer until smooth. Add butter, beating until creamy. Add confectioners' sugar and vanilla, beating at low speed until mixture is well combined and smooth.

Spread icing between layers and on top and sides of cake. Garnish with malted milk balls, if desired.

Kathy Brinkley

ICES Convention

August 3-6, 2017 Spokane, Washington

July 26-29, 2018 Cincinnati, Ohio

July 18-21, 2019 Little Rock, Arkansas

Birthday & Anniversary Wishes

Happy Birthday to **Doris Segura** (November 7th), **Marlene Hollier** (November 15th), and **Julia David** (November 26th).

Happy Anniversary to **Anita and Anthony Schurle** (November 3rd), and **Charlotte and Rick Hare** (November 8th).

Officers

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Vice President	Sue Blume	sblumecakes@hotmail.com	(832) 492-4380
Secretary	Eunice Estrada	eunice2011@hotmail.com	(832) 274-7805
Treasurer	Susan Shannon	susshan@gmail.com	(281) 481-8226

SUGAR MOLDING DIRECTIONS

Recipe:

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

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

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

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

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

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

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

Decorate as desired.

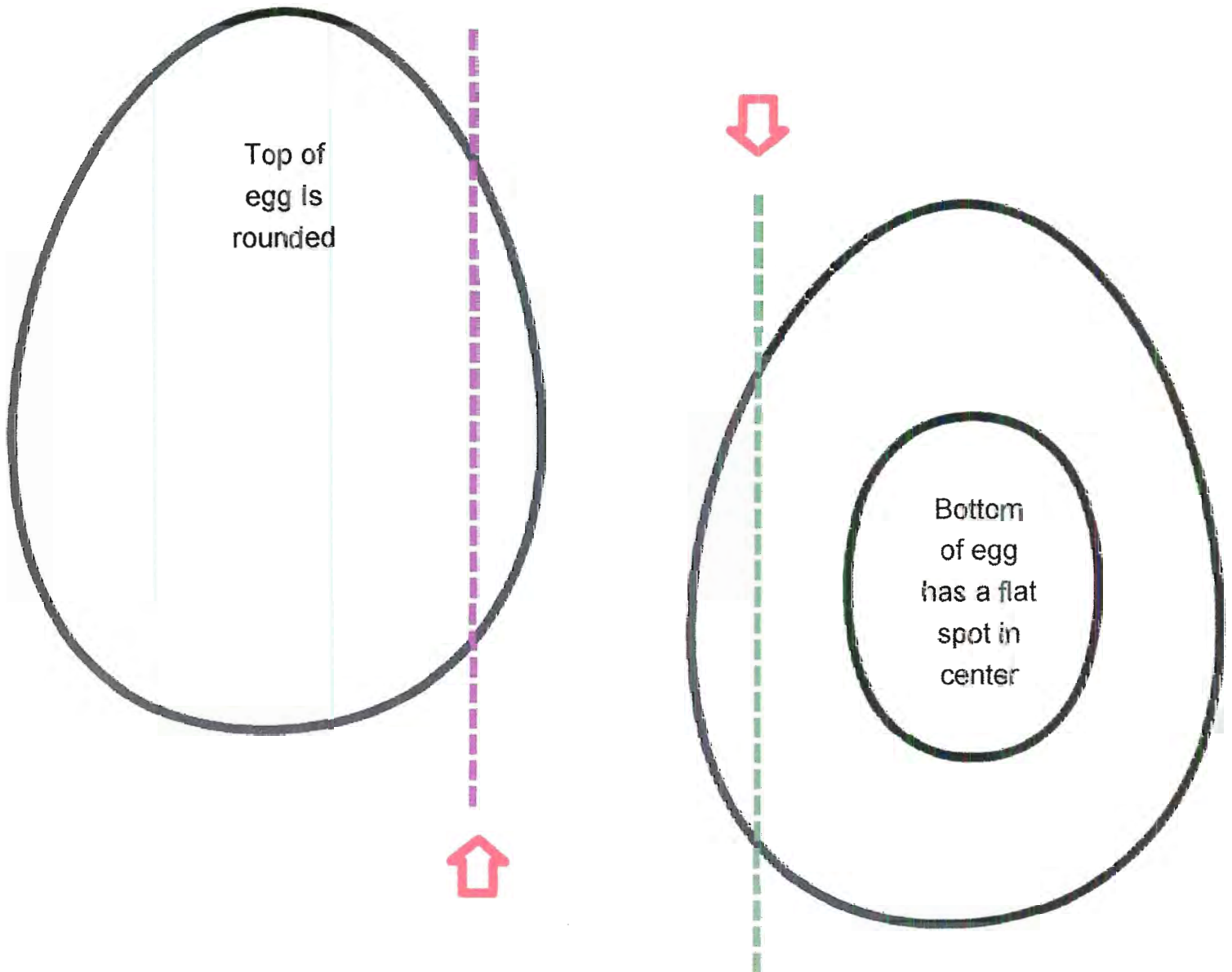
COLORED SUGAR MIXTURE: Add coloring to the water before adding to sugar. Paste, gel or liquid coloring will work.

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

Panoramic Egg

Cutting Line Patterns

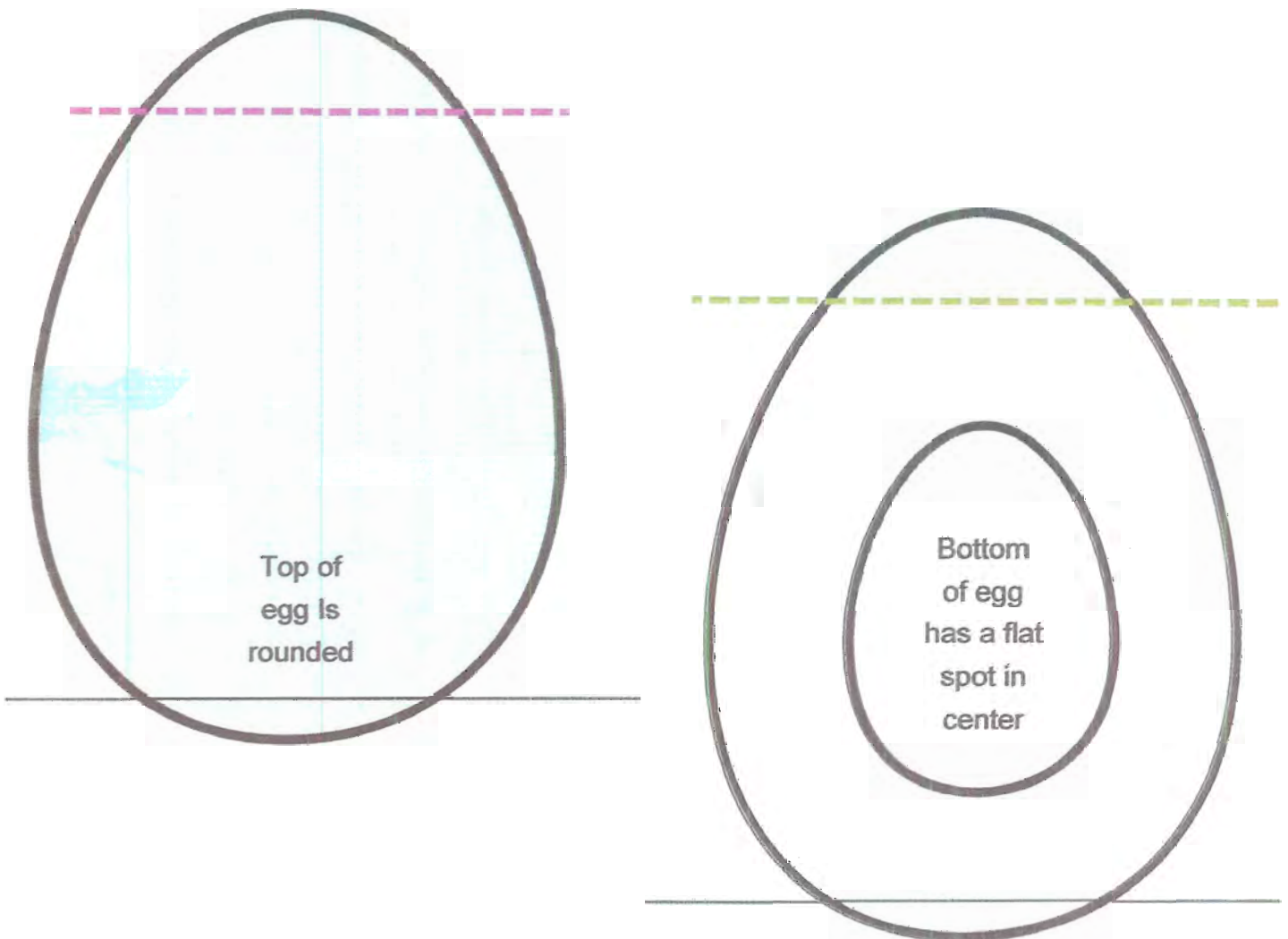
Instructions are for molded sugar made from plastic egg molds. The egg mold comes in two halves and after molding can be cut several ways the following pages are guides.



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

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

Panoramic Egg Cutting Line Patterns



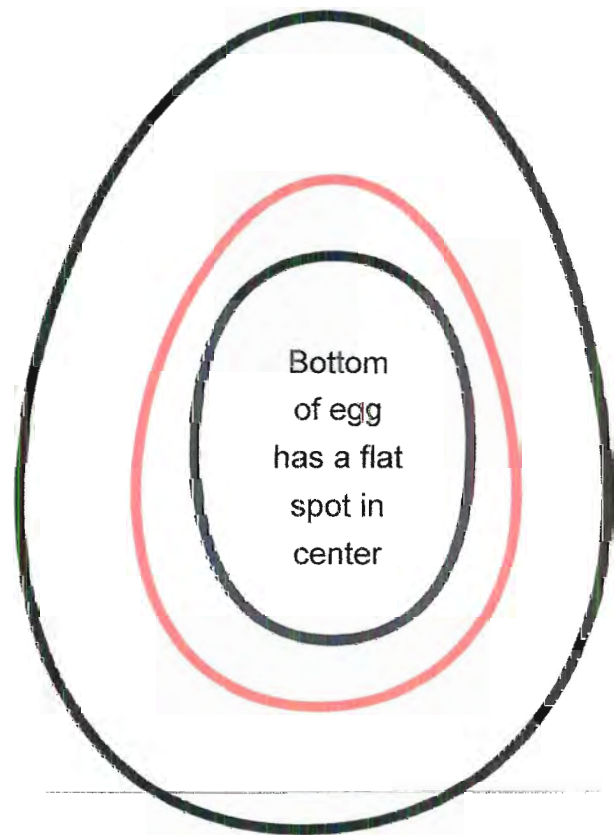
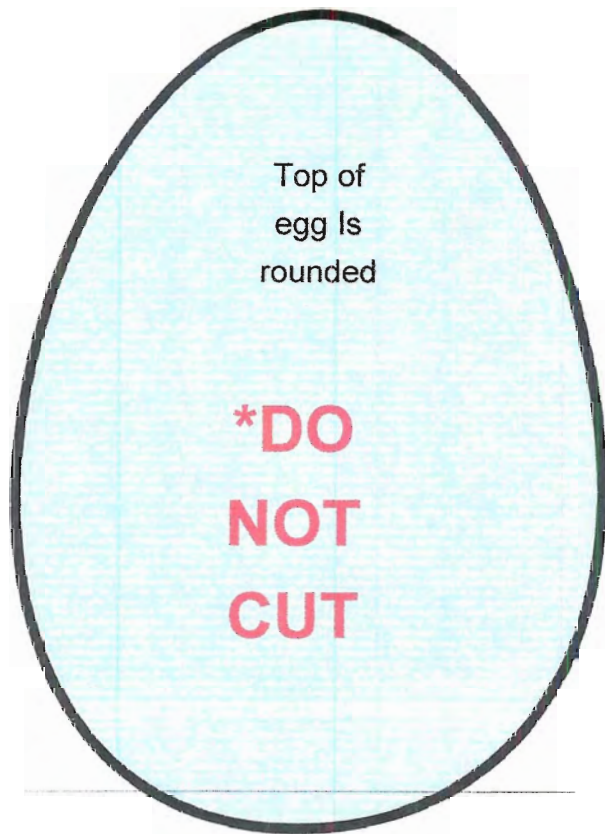
Instructions for **OPEN-END VIEW** panoramic egg:

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

~ Note ~

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

Panoramic Egg Cutting Line Patterns



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

DO NOT CUT rounded top half of molded sugar egg.

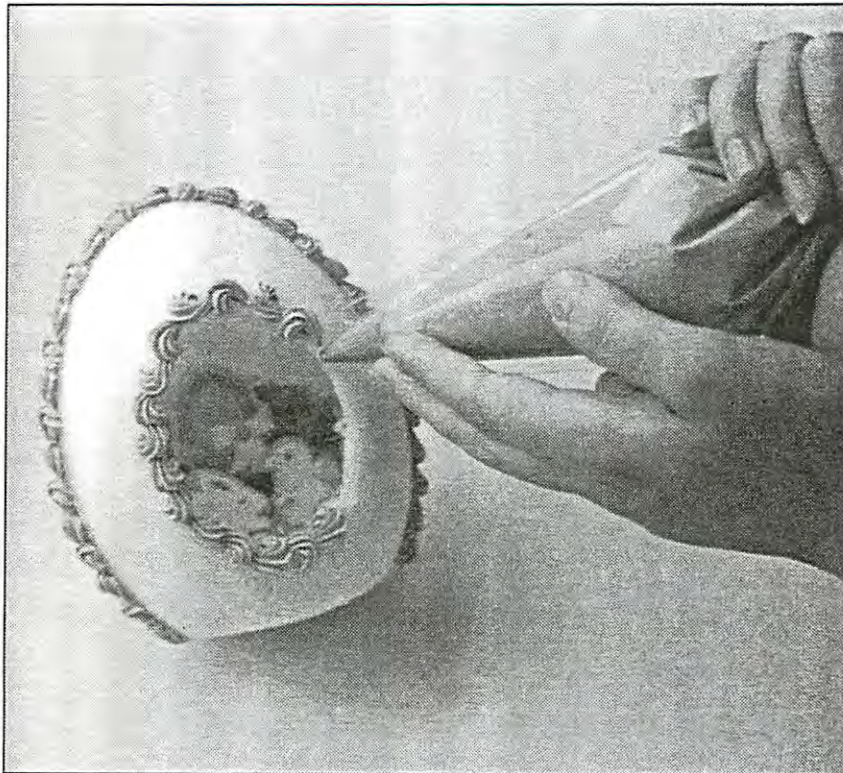
Bottom half of egg has a round flat spot on the bottom. When sugar is turned out of mold this flat bottom is on the top of the sugar egg.

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

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

~ NOTE ~

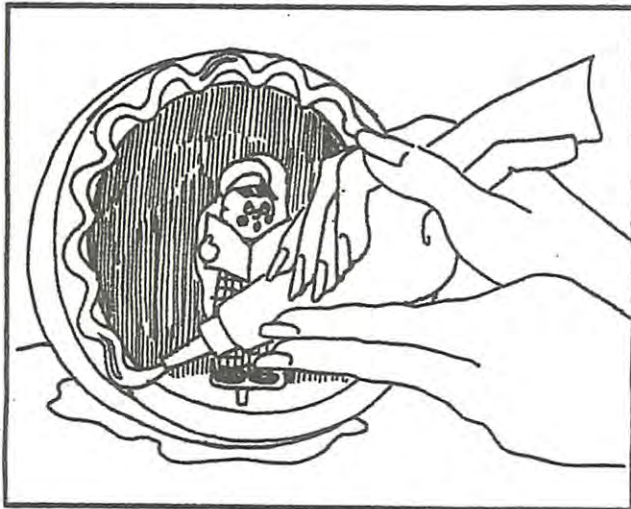
* To create a flat base trim the wide ends of both eggs off evenly as shown with the thin black lines.



Decorate over the joint and around the opening to accent the shape.



An Easter centerpiece your family and friends will marvel about.



Glue paper decoration on a stick or place decoration inside of ornament.

Decorate with Royal Icing for a complete ornament.

DECORATING ICING YOU CAN USE

ROYAL ICING WITH MERINQUE POWDER

- 3 level tablespoons meringue powder
- 1 lb. (3½ cups) powdered sugar
- ½ cup minus 1 tablespoon luke warm water
- ¼ teaspoon cream of tartar
- 1 tablespoon gum arabic

Combine all ingredients, beat at low or medium speeds until icing holds peaks and has a dull finish. (Will not be as strong if beaten at high speed.) This may take up to 15 minutes of beating. Keep covered at all times with a damp cloth. To restore texture later, simply rebeat. For lighter icing, add tablespoon water, continue beating. This makes a more brittle flower. NOTE: Any grease will break icing down.

BUTTERCREAM ICING FOR DECORATIONS

- ¼ cup shortening
- 1 lb. (3½ cups powdered sugar)
- 5 tablespoons milk or water (water - icing will be whiter)
- ½ teaspoon salt
- 1 teaspoon vanilla
- ¼ teaspoon almond flavoring
- ¼ teaspoon butter flavoring

Mix at a high speed for 4 to 5 minutes, then at low speed for 2 minutes.

ROYAL ICING RECIPE WITH EGG WHITE

- 3 egg whites (room temperature)
- 1 - 1 lb. pack confectioners sugar, sifted (about 4½ cups after sift)
- ½ teaspoon cream of tartar
- 1 teaspoon vanilla
- 1 tablespoon gum arabic

Combine all ingredients. Beat with electric mixer at a slow or medium speed seven to ten minutes or until very stiff. Keep frosting covered with a damp cloth at all times to prevent crust from forming. This icing holds its shape and decorations can be made days in advance.

Add food coloring for special effects, such as red icing heart for Valentines, yellow for Easter, etc. Combine colors for dramatic decorations.

TEST THE CONSISTENCY—Squeeze some out in a bag with a #2 tube. If too thin the line will spread—add more confectioners sugar and beat. Larger eggs will require more confectioners sugar.

OTHER SUGAR MOLDS





Houston Cake Club

November 2016

Volume 13 Issue 11

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502-3239
Phone: (713) 204-3218 Fax: (877) 261-8560
www.HoustonCakeClub.net email: houstoncakeclub@gmail.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218

Meeting is November 15th at 10 AM

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

Maricela Vilchis will demo how to make fruit syrups. She will provide recipes for the December Newsletter.

President's Message

As your President one of my responsibilities is to write a message each month that will encourage you to attend the upcoming meeting and any other function that deals with the art of cake decorating.

Also the officers on your board work together trying to come up with ideas that will make the meetings more enjoyable.

Where do these ideas come from? Most of them are from you. Some ideas work, some do not but there is no such thing as a bad idea. Never be afraid to share your thoughts. If an idea does not work with all of us thinking & working together we can often rework an idea and turn it in to something that can be enjoyed by all.

At one time someone suggested we have hands on demonstrations and when you think about having only 2 hours for the whole meeting it really did not seem possible. With everyone coming together it was figured out how to make this work. We have now had a few hands on meetings and with the response received we hope to have more of these in the near future.

Where one or two are gathered together there is enjoyment, sharing & learning, but the larger our attendance there is more to be shared and more to be learned.

The November meeting is always the last meeting of the year.

Hope to see you there.

Pat Wiener

Meeting Agenda

Open – Welcome everyone

- Introductions, Members & Guests

Thanks to demo and snack folks

- Go over next month demo & snack volunteers

Pass around monthly sign-in book

Send Around Demo, Refreshment list

Minutes – Secretary

- Read
- Approve

Treasurer's Report: Current Membership Total

- Read
- Approve

OLD BUSINESS

- 2017 Extravaganza Location
- If any?

NEW BUSINESS

- New Club T-Shirts
- If any?

Drawing for Raffle

Adjourn meeting

Club T-Shirts

At the October meeting it was suggested we wear our Club shirts to future meetings. We normally wear our club shirt only 1 time a year to the Extravaganza. Wearing our shirts more often will help promote our club.

For those that have a Club shirt and wear it to the November meeting I will have a cake decorating gift for you. The gifts are being donated by me. Money will not come out of our treasury. I am not sure what gifts will be but more than likely there will be different items to choose from. These will not be expensive items but something you can take home and use when decorating and hopefully help you to remember to attend the monthly meeting.

Pat

Membership Dues

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

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

Monthly Demos and Refreshments

Contact **Sue Blume**, sblumecakes@hotmail.com, (832) 492-4380, to let her know what you would like to demonstrate, or sign up at the meeting.

	Refreshments	Demonstration
November	Aydia Baca	Maricela Vilchis
December	Christmas Party	Christmas Party
January	Sue Blume; Mary Alice Alvarado	Reni Bavikati
February	Larry's Appreciation Lunch	
March	Reni Bavikati	Susan Shannon
April	Maria Ordonez	
May	Alyssa Ordonez	
June		Garage Sale

Upcoming Events

November 15, 2016 ~ November meeting was changed because of Thanksgiving.

December 6, 2016 ~ Christmas Luncheon at Monument Inn. Rob Your Neighbor Gift Exchange: this is not required, but if you would like to participate, please bring a gift that cost no more than \$15. The gift should be wrapped.

The club will pay for the member's lunch and soft drink. Beer/wine or guest lunches are the responsibility of the individual member. If you bring a guest, be prepared to pay \$28 for their meal.

The proceeds from the Christmas party raffle will be donated to the Ronald McDonald House in Houston, as well as items from the attached Wish List. Please bring your donations to the Christmas Party.

The members attending the October meeting voted to have an Agbay Junior cake leveler for the raffle prize. The raffle ticket proceeds will be donated to the Ronald McDonald House pantry along with the items we bring from the Wish List.

February 5, 2017 ~ Texas ICES Day of Sharing, Conroe, TX. Mark the date.

March 11-12, 2017 ~ Cake Fest, New Orleans, LA, <http://www.cakefestlouisiana.com/>

April 28-30, 2017 ~ SoFlo Cake & Candy Explo, Miami, FL,
<http://soflocakeandcandyexpo.com/>

April 30, 2017 ~ Southeast Texas Cake Club Day of Sharing, Winnie, TX.
<http://www.icingtexas.com/>

July 27-30, 2017 ~ Cake Camp, California, <http://cacakeclub.com/cakecamp/>

August 3-7, 2017 ~ ICES Convention, Spokane, Washington

If you know of any other events, please let me know so we can add them.

Christmas Raffle

The members attending the October meeting voted to donate the proceeds of the December raffle to Ronald McDonald House. We will raffle off a Jr Agbay Cake Leveler (a \$149 value).

Share Your Christmas with Ronald McDonald House

At the September meeting, we voted to name Ronald McDonald House as our Charity for 2016. The total for this year, based on 10% of Cake Decorating Extravaganza Registration was \$450 after we rounded it to the nearest \$50.

We also selected Ronald McDonald House as our "share our Christmas" group.

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

If you have any questions, ask **Gina Rios**. She and her family stayed at the Ronald McDonald House for an extended period of time when one of her sons was hospitalized.

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

The Wish List from www.rmhhouston.org/wishlist/ has been included. Please bring something from that list to the Christmas party. If you wish to participate, please bring the items to our Christmas party at Monument Inn. One of our members will take them downtown.

If you cannot attend the Christmas meeting, perhaps you can ask someone to make sure your donation gets to the Christmas party.

To keep all of our Houses feeling like home, we rely on the generous donations of items like snacks, toiletries, cleaning products, and paper dishes.

Currently our most needed items include:

- Breakfast (Danishes, Muffins, Cereal Cups). Due to the nature of our unique mission, we ask that all food items be individually wrapped, if applicable.
- Household Cleaning Products – bleach wipes, Lysol, toilet bowl cleaner

- Paper Towels

Pantry Items:

- Tuna and Chicken Lunch Kits
- Fruit – Fresh or Individual Servings
- Individually packaged Cookies
- Individually packaged granola bars
- Individually packaged fruit snacks
- Microwave Meals (ravioli, Mac n Cheese)

Cleaning Items:

- Liquid laundry detergent (ERA)
- Powder dishwasher detergent
- Disposable Beverage Cups (12 or 16 oz)
- Trash bags (7-10, 13, and 45-55 gal)
- Disposable Bowls
- Disposable Dessert Plates
- Travel Size Toothpaste
- Sponges
- Napkins
- Liquid dish soap (anti-bacterial)
- Food Service Cleaner
- Plastic Forks and Spoons
- 3-section Styrofoam Plates
- Latex Free Vinyl Gloves

Gift Cards:

- Kroger, Target, Wal-Mart
- Master Card, VISA, American Express (no expiration dates)
- Edwards Movie Theater gift cards
- Museum District Passes

Birthday & Anniversary Wishes

Happy Birthday to **Adel Coronado** (December 1st), **Susie Jahn** (December 3rd), **Barbara Hawkins** (December 12th), **Diana Alas** (December 19th), **Charlotte Hare** (December 21st), and **Helen Osteen** (December 22nd).

Happy Anniversary to **Gina & Roel Rios** (December 3rd), and **Julia & Ricardo David** (December 9th).

ICES Convention

August 3-6, 2017 Spokane, Washington
July 26-29, 2018 Cincinnati, Ohio
July 18-21, 2019 Little Rock, Arkansas

October Meeting



Stephanie Williams demonstrated making chocolate Christmas ornament balls. Stephanie tried making the ornament hanger with the noodles, but that didn't work well for her. She put some Jolly Ranchers in water, and put in the microwave for 20 to 30 seconds. Then you can stretch it out a little and make the hanger with the candy.

She found a glow in the dark platter at Michael's, and that made a really nice presentation platter for the ornaments.

If you want to color the balls, it is far easier to start with the same color Candy Melts. Then all you need to do is use luster dust to give it a little shine. If you use white Candy Melts and try to color with powdered colors, it takes a lot of color and a lot of time.

If you have hot hands, keep ice in a towel on your work station. OR put your chocolate project in the freezer every 10 minutes so you don't melt it out of shape.



Use chocolate and temper it if you wish, but Stephanie uses Candy Melts. Chocolate chips work fine, too. For a shiny product, use ¼ teaspoon coconut oil to ¼ cup of Candy Melts.

Melt the Candy Melts, and fill the bottom half of the chocolate ball 2/3rds full.

Put the top piece on the ball and shake it until the chocolate covers the ball completely. Put it in the refrigerator and leave it 2 minutes. Take it out and shake it, and make sure every part of the ball is covered. Put it back in the refrigerator for another 2 minutes, and shake it again. Do this until the chocolate is solid.



You can use steampunk candy molds to decorate the ball. We thought the steampunk mold was Ruth Rickey's, but Ruth's website gave this link:

https://www.etsy.com/market/gear_molds

Maria Vela asked if you could use a brush to apply the chocolate to the ball molds. Yes, you could, but you have to be very careful that you get the same thickness of the chocolate.

For a two-tone ball, apply the brown chocolate for the first layer inside the ball mold. Then after that has dried, pour the inside layer. You can use white Candy Melts inside, and use a round cutter (heat it up a little) and cut a whole inside the ball. Put it in the freezer 2 minutes to firm up. Then you can make a panoramic ball with a tiny molded gingerbread house, or Christmas trees inside. You could pipe a royal icing Christmas tree if you like, and make a snowman out of white chocolate.

For a gender-reveal party, use pink or blue for the inside layer. Use candy lace to conceal the seam of the ball. Add a tiny bit of water so the lace will adhere to the chocolate ball. Don't use much water or the chocolate will streak.

For Halloween, put strawberry preserve gel inside the ball, and decorate the outside like a huge eyeball. When the chocolate eyeball is broken open, it will "bleed."



Take a stencil with contrasting melted chocolate or royal icing. Create the design with the stencil. You can use luster dust for highlights.

Stephanie posted this on Facebook.

"A sweet sweet song rises in heaven" We can relive every day this atmosphere through LINEAGUSCIO "Musician Angels sphere" cod.decossil12603. Buy now the mold on our e-commerce www.decossil.eu or click directly on this link <http://goo.gl/iyMSiF>

Thank you, Stephanie, for a great demo. Most especially, thank you for sharing the many different occasions where we can use this technique, besides Christmas ornaments.



Membership Benefits

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

- our monthly meeting (4th Tuesday of the month from 10 AM to noon)
- Cake Decorating Extravaganza (September 2016)
- 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/>
- Fiesta Baking Supplies in Houston, TX <http://www.fiestabakingsupplies.com/>
- Rocio's Cake Supplies, www.rocioscakesupplies.com online discount code Hcc14.

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

If you prefer to pay by check and need the appropriate forms, either call (281) 481-8226, and leave a voice mail message, or email susshan@gmail.com, or you can print the forms from our website.

Officers

Office	Office	Email Address	Phone
President	Pat Wiener	patbwiener@yahoo.com	(713) 962-5478
Vice President	Sue Blume	sblumecakes@hotmail.com	(832) 492-4380
Secretary	Eunice Estrada	eunice2011_@hotmail.com	(832) 274-7805
Treasurer	Susan Shannon	susshan@gmail.com	(281) 481-8226



Houston Cake Club

December 2016

Volume 13 Issue 12

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502-3239
Phone: (713) 204-3218 Fax: (877) 261-8560
www.HoustonCakeClub.net email: houstoncakeclub@gmail.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218

Meeting is December 6th at 11 AM

**at Monument Inn, 4406 Independence Pkwy S,
LaPorte, TX 77571**

At the October meeting, we decided to extend the Christmas party to 3 hours. If you are able, plan to stay this extra hour and visit with the other members.

We must give them a count on Friday, December 2nd. If you have not done so already, **please RSVP with Susan Shannon** at susshan@gmail.com or call (832) 444-0764.

The club will pay for the member's lunch and soft drink. Beer/wine or guest lunches are the responsibility of the individual member. If you bring a guest, be prepared to pay \$22 for their meal, plus tax and gratuity.

We are having:

LYNCHBURG DINNER PACKAGE

(Guests select one of the following entrees)

Fisherman's Platter,

Broiled Tilapia Pontchartrain with Pontchartrain Sauce,

Chicken Breast with Sautéed Onions, Mushrooms and Red Wine Sauce,

Grilled 10 oz. Angus Rib-eye Steak

All entrees served with:

Tossed Green Salad

Baked Potato

Homemade Rolls and Muffins

Iced Tea and Hot Coffee

We will not be bringing desserts this year and if someone wants to have one they can just buy it individually.

Rob Your Neighbor Gift Exchange: this is not required, but if you would like to participate, please bring a gift that cost no more than \$15. The gift should be wrapped.

The proceeds from the Christmas party raffle will be donated to the Ronald McDonald House in Houston, as well as items from the attached Wish List. Please bring your donations to the Christmas Party.

The members attending the October meeting voted to raffle an Agbay Jr. Cake Leveler (a \$149 value).

The raffle ticket proceeds will be donated to the Ronald McDonald House pantry along with the items we bring from the Wish List.

President's Message

Most of the year we decorate with any technique and colors that come to mind, but here we are at this special time of year where we can decorate with those few techniques and color schemes associated with the Christmas holidays and the winter months.

Beautiful reds and golds, Poinsettias, Holly & Mistletoe. We cannot forget those beautiful shades of blue, white and silver along with snowflakes & silver Dragees that make us think of cold winter months, Christmas and of course Santa.

As we draw closer the Holiday season I hope you have fun decorating and enjoy the smiles you will put on the faces of your friends and loved ones.

If you have time I hope you will try to work in a small cake or a few cupcakes for those less fortunate than most of us. Adults and children always appreciate being remembered, especially at this time of the year.

I hope to see you in December at our Christmas party and in January for our first meeting of the 2017 year.

Merry Christmas & Happy Decorating.

Pat Wiener

Cookbook Project

At the November meeting, Pat Wiener talked about creating a Houston Cake Club cookbook to sell at the Cake Decorating Extravaganza. **Helen Osteen** will compile the recipes from the past 12 years of Newsletters. Please send your favorite recipes, especially Sugarcraft Recipes, cakes, frosting, filling, fondant, gum paste, royal icing, sugar lace, etc.

We don't have all that many savory recipes, so it will be my suggestion that we offer desserts only. We will discuss that more at the January meeting.

Please send those special recipes to houstoncakeclub@gmail.com.

Christmas Raffle

The members attending the October meeting voted to donate the proceeds of the December raffle to Ronald McDonald House. We will raffle off a Jr Agbay Cake Leveler (a \$149 value). Every dollar will go to Ronald McDonald, and HCC pays for the raffle item.

The Agbay Jr. is designed for the home baker, hobbyist, beginner and full scale bakeries specializing in all size cake, especially the smaller celebration cakes, who demand accuracy as well as ease of use. The Agbay Jr. Single Blade Cake Leveler is the most accurate and precise cake leveling and torting tool available.



Check it out:

www.agbayproducts.com

Christmas Luncheon Attendees

This is a list of the people that told Susan Shannon they were coming to the luncheon. If your name is not on this list and you plan to go, please contact Susan Shannon and let her know. susshan@gmail.com or call (832) 444-0764.

Mary Alice Alvarado

Kathy Brinkley

Celia Diaz

Rocio Gonzales

Jan Hutto

Alice Lopez

Migdalia Nunez

Gina Rios

Helen Osteen

Bonnell Templet

Maria Vela

Pat Wiener

Eva Aguilar

Sue Blume

Yolanda Diaz

PJ Jenkins

Sandra Hughes

Casey Martian

JoeAnn Renteria

Anita Schurle

Susan Shannon

Elma Vega

Stephanie Williams

Share Your Christmas with Ronald McDonald House

At the September meeting, we voted to name Ronald McDonald House as our Charity for 2016. The total for this year, based on 10% of Cake Decorating Extravaganza Registration was \$450 after we rounded it to the nearest \$50.

We also selected Ronald McDonald House as our "share our Christmas" group.

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If you have any questions, ask **Gina Rios**. She and her family stayed at the Ronald McDonald House for an extended period of time when one of her sons was hospitalized.

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

The Wish List from www.rmhhouston.org/wishlist/ has been included. Please bring something from that list to the Christmas party. If you wish to participate, please bring the items to our Christmas party at Monument Inn. One of our members will take them downtown.

If you cannot attend the Christmas meeting, perhaps you can ask someone to make sure your donation gets to the Christmas party.

To keep all of our Houses feeling like home, we rely on the generous donations of items like snacks, toiletries, cleaning products, and paper dishes.

Currently our most needed items include:

- Breakfast (Danishes, Muffins, Cereal Cups). Due to the nature of our unique mission, we ask that all food items be individually wrapped, if applicable.
- Household Cleaning Products – bleach wipes, Lysol, toilet bowl cleaner
- Paper Towels

Pantry Items:

- Tuna and Chicken Lunch Kits
- Fruit – Fresh or Individual Servings
- Individually packaged Cookies
- Individually packaged granola bars
- Individually packaged fruit snacks
- Microwave Meals (ravioli, Mac n Cheese)

Cleaning Items:

- Liquid laundry detergent (ERA)
- Powder dishwasher detergent
- Disposable Beverage Cups (12 or 16 oz)
- Trash bags (7-10, 13, and 45-55 gal)
- Disposable Bowls
- Disposable Dessert Plates
- Travel Size Toothpaste
- Sponges
- Napkins
- Liquid dish soap (anti-bacterial)
- Food Service Cleaner
- Plastic Forks and Spoons
- 3-section Styrofoam Plates
- Latex Free Vinyl Gloves

Gift Cards:

- Kroger, Target, Wal-Mart
- Master Card, VISA, American Express (no expiration dates)
- Edwards Movie Theater gift cards
- Museum District Passes

Christmas Gift Exchange

Rocio Gonzales, "Rocio Cake Supplies" has offered to help you select the gift, and Rocio will gift wrap it for a total of \$20.

So if y'all are still looking or just haven't had the time to go buy one yet, give Rocio a call. She will put together a great gift exchange for you.

Phone: (281) 424-1314

gonzalezrocio559@gmail.com



Membership Dues

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

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

Remember, we prorate membership only when you first join the club. All renewals are \$20/year.

Article 2, Section 1, Bylaws: "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."

Select T-Shirts

Other Texas clubs have these color shirts:

Capital Confectioners	Red, white & blue
Southeast Texas	Light blue
Pearland Cake Society	Pink & hot pink
Frosting Creators of San Antonio	Purple
Dallas Cake Club	Chocolate brown

If you wear your Houston Cake Club T-shirt to a Day of Sharing sponsored by one of these clubs, you don't want to have the same color as the host club. AND if these clubs attend our Cake Decorating Extravaganza, we want them to stand out so we can recognize them and thank them for attending.

At the November meeting, we discussed T-shirts.

- Some members want to keep the style and color we have because they already have several shirts.
- Some members want to change the style and color.
- Some members don't like the pique fabric.
- Some members love it because it launders so well.

Sue Blume sent me the 3 main vendors she uses for T-shirts.

www.broderbros.com

www.alphabroder.com

www.statononline.com

Broderbros is Sue's favorite because she can pick up the shirts in Houston and doesn't have to spend a fortune in shipping. That means she can pass that savings on to us.

Please check them out. Look at the shirts they offer, and write down the order numbers of the shirts you like. Give us the colors, materials, etc. If you would, please, send your

selections to houstoncakeclub@gmail.com so we can flush out any questions. We will put the selections together so we can make a decision at the January meeting. If you cannot come, at least you can have a voice.

October Meeting



Stephanie Williams demonstrated making chocolate Christmas ornament balls.

Check out her post on the Houston Cake Club Facebook page:

"I've learned a lot, gained some friends, and been taught how to dream and express those dreams in cake, etc. Last month's demo was a first for me, and you all were kind and encouraging. However, I was my worst critic. Today when Ms. Sandra expressed how my demo caused her to dream up her next culinary expression I felt over joyed, and touched that my demo touched at least one. Then after the meeting today (since I had to leave early last month), other members talked to me asked questions and we excited to try their own Christmas chocolate ornaments. You all and the love and kindness has become the wind beneath my wings. Thank you so very much, words can't express how you all have moved me. (The ornament pictured is a steampunk orb opening showing the gears inside.)"



Stephanie Williams & Sandra Hughes



Stephanie's Steam Punk Ornament

Birthday & Anniversary Wishes

Happy Birthday to **Diane McCoy** (January 1st), **Debra Lawson** (January 11th), **Guadalupe Ochoa** (January 12th), and **BJ Sorels** (January 19th).

Happy Anniversary to **Alice & Jesus Lopez** (January 15th), **Guadalupe & Gabriel Ochoa** (January 16th), **Barbara & Larry Hawkins** (January 19th), and **Allison & Drue Wiggins** (January 24th).

November Meeting



Maricela Vilchis demonstrated making natural fruit syrup. She shared her recipe with us.

Wash and sterilize a pint canning jar, and don't forget to sterilize the lid.

Select the fruit. Wash and clean the fruit and pat dry. If you are not sure about the country of origin of the fruit, soak in a solution of 3 parts water to 1 part vinegar for about 15 minutes, and rinse with clear water.

To remove the wax from apples, mix 1 tablespoon of lemon juice with 1 tablespoon of baking soda per gallon of water. Dip each apple in the water and scrub it using a vegetable brush. Rinse the apples again in warm water and dry them using paper towels. Scrub the apples again if you find any residual wax.

Cut the fruit in small pieces and place in the container. Cover the fruit with granulated sugar. Secure the lid.

Put a label on the jar, showing the kind of fruit and the date.

Place in a dry, lighted area for 3 to 4 days. Check it after the 3rd day. The fruit will rise to the top and the sugar (if it has not dissolved) will be at the bottom. If it has not dissolved, shake the container, and check it again the next day.

After the sugar has all dissolved, put the jar in the refrigerator until you are ready to use it.



As soon as I got home from the meeting, I had to try this. I cut up two plums and put them in a pint jar. I covered it with sugar.

Within a few hours, I could see the juice starting to come out of the plums.

The next morning there was a lot of liquid but the sugar had not dissolved and was sitting on the bottom. I shook the jar until all the sugar was disbursed.

The second morning, there was more liquid, but there was still undissolved sugar on the bottom. I shook the jar again.

The third morning, there was very little undissolved sugar on the bottom. I shook the jar again.

The fourth morning, all the sugar was dissolved. BUT my syrup wasn't as thick as Maricela's because I had too much fruit, so I didn't get as much sugar into the jar. AND the syrup is not as sweet or as concentrated as Maricela's. [Editor]

You can use this fruit syrup for

- Pour it over yogurt, ice cream or cottage cheese.
- Mix into hot cereal, like oatmeal or cream of wheat.
- Stir into hot or cold tea.
 - Sweeten and flavor punch or cocktails.
- Mix it with seltzer for natural soda.
- Use it in a marinade.
- Bottle it and give away as gifts.
- Make your own sorbet.
- Dressing for fruit salads.
- Moisten layer cakes by brushing onto cooled layers of a layer cake.
- Half-candy and cure citrus fruits. Blanch the fruit in salt water – the salt diffuses into the pitch, masking its bitterness. Then cover the fruit in granulated sugar.
- Cured lemon peel. Cook the peel with equal parts of sugar. Sprinkle the cured peel on chicken, salmon or tuna salad.
- Add some herbs and make a glaze for ham.

Officers

Office	Office	Email Address	Phone
President	Pat Wiener	patbwiener@yahoo.com	(713) 962-5478
Vice President	Sue Blume	sblumecakes@hotmail.com	(832) 492-4380
Secretary	Eunice Estrada	eunice2011@hotmail.com	(832) 274-7805
Treasurer	Susan Shannon	susshan@gmail.com	(281) 481-8226

Tips from Members

Eunice Estrada shared this: Use a very heavy straw to dehull strawberries. Push the straw up from the bottom, and it removes the core and all the green leaves.

Didn't write down the member's name. Make a paste from coconut oil and baking soda to remove the glue from containers.

Membership Benefits

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

- our monthly meeting (4th Tuesday of the month from 10 AM to noon)
- Cake Decorating Extravaganza (September 2016)
- 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 discounted rate.

As soon as you join, you are eligible for the "new member" rate which is the amount we pay the teacher + \$5 for lunch each day.

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/>
- Fiesta Baking Supplies in Houston, TX <http://www.fiestabakingsupplies.com/>
- Rocio's Cake Supplies, www.rocioscakesupplies.com online discount code Hcc14.

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

If you prefer to pay by check and need the appropriate forms, either call (281) 481-8226, and leave a voice mail message, or email susshan@gmail.com, or you can print the forms from our website.

ICES Convention

August 3-6, 2017 Spokane, Washington
July 26-29, 2018 Cincinnati, Ohio
July 18-21, 2019 Little Rock, Arkansas

Monthly Demos and Refreshments

Contact **Sue Blume**, sblumecakes@hotmail.com, (832) 492-4380, to let her know what you would like to demonstrate, or sign up at the meeting.

	Refreshments	Demonstration
December	Christmas Party	Christmas Party
January	Sue Blume; Mary Alice Alvarado	Reni Bavikati
February	Larry's Appreciation Lunch	
March	Reni Bavikati; Maria Vela	Susan Shannon
April	Maria Ordonez	
May	Alyssa Ordonez	
June	Kathy Brinkley; Bonnell Templet	Garage Sale
July		
August		
September		
October		
November		
December	Christmas Party	Christmas Party

Christmas Decorating Ideas

<http://www.autumncarpenter.com/ideas/1/>



Upcoming Events

December 6, 2016 ~ Christmas Luncheon at Monument Inn, 4406 Independence Pkwy S, LaPorte, TX 77571. Rob Your Neighbor Gift Exchange: this is not required, but if you would like to participate, please bring a gift that cost no more than \$15. The gift should be wrapped.

The club will pay for the member's lunch and soft drink. Beer/wine or guest lunches are the responsibility of the individual member. If you bring a guest, be prepared to pay \$28 for their meal.

The proceeds from the Christmas party raffle will be donated to the Ronald McDonald House in Houston, as well as items from the attached Wish List. Please bring your donations to the Christmas Party.

The members attending the October meeting voted to have an Agbay Junior Cake Leveler (a \$149 value) for the raffle prize. The raffle ticket proceeds will be donated to the Ronald McDonald House pantry along with the items we bring from the Wish List.

February 5, 2017 ~ Texas ICES Day of Sharing, Conroe, TX. Mark the date.

February 25-26, 2017 ~ That Takes the Cake, Sugar Art Show & Cake Competition, Round Rock Sports Complex, 2400 Chisholm Trail Road, Round Rock, TX 78681
<http://thattakesthecake.org/index.php/main/>

March 11-12, 2017 ~ Cake Fest, New Orleans, LA, <http://www.cakefestlouisiana.com/>

April 28-30, 2017 ~ SoFlo Cake & Candy Expo, Miami, FL,
<http://soflocakeandcandyexpo.com/>

April 30, 2017 ~ Southeast Texas Cake Club Day of Sharing, Winnie, TX.
<http://www.icingtexas.com/>

May 5-7th, Frosting Creators of San Antonio, 2017 Sugar Arts Showcase. Save the date; they are working out the details

July 27-30, 2017 ~ Cake Camp, California, <http://cacakeclub.com/cakecamp/>

August 3-7, 2017 ~ ICES Convention, Spokane, Washington

If you know of any other events, please let me know so we can add them.