



# Houston Cake Club

## January 2017

Volume 14 Issue 1

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

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

**Meeting is January 24<sup>th</sup> at 10 AM**

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

**Reni Bavikati** will demo how to make Valentine conversation hearts and decorate a heart cake.

### **President's Message**

I am hoping everyone had a safe & Happy Holiday, visiting with friends and family.

As we put the holiday aside, we once again start thinking of what the new year holds.

For most of us it is upcoming cake orders to design, bake and decorate or we are thinking of what we can do to increase our cake orders.

Where do we go when we need help with either topic? Our Cake Club, and here it is almost the end of January and time for our first meeting of the year.

I hope everyone is as excited as I am to once again visit with our special friends who share the love of cake decorating.

For us the holidays are not quite over. At our meeting we will be able to share our memories of friends and family and the special cakes we did.

We are all inspired by the holidays and usually come up with great cake designs just for our family and friends.

One more chance to relive those wonderful holiday memories, then put them aside and start looking to what the future holds for each of us and for our Club.

I hope everyone will join us at this first Houston Cake Club meeting of 2017

*Pat Wiener*

## **February 28<sup>th</sup>, Larry's Appreciation Luncheon**

Don't forget to bring your favorite dish to share with Larry's personnel. All year long, they make us feel welcome, furnish a place for our meeting, and give us a discount on all the cake supplies and tools we buy all year long. After the employees have eaten, we have lunch together.

### **Meeting Agenda**

#### **Open**

- Welcome everyone
- Introductions – Members & Guests

**Thanks to demo and snack folks. Discuss next month's demo & snack volunteers**

**Pass around monthly sign-in book**

**Minutes – Secretary (Eunice Estrada)**

- Read
- Approve

**Treasurer's Report – Treasurer (Susan Shannon)**

- Read
- Approve

#### **UNFINISHED BUSINESS**

- Any other???

#### **OLD BUSINESS**

- Cook Book
  - Recipes
- New shirts
- Club color
- Amendment Proposal

#### **NEW BUSINESS**

- Christmas party
- 2017 CDE
  - Demonstrators
  - Vendors
  - Caterer
- Prospective Teachers for Classes

**Raffle Drawing**

**Adjourn meeting**

## Christmas Luncheon



**Casey Marchan, Kathy Brinkley, Mary Nicholas, Charlotte Hare, and Ruby Ott**

The holidays always bring joy and laughter for all to enjoy and today was a perfect example of the Christmas spirit. **Mrs. Ruby Ott** graced us with her presence and enjoyed catching up with all her friends.

The tables were filled with chicken, lobster, crabmeat, shrimp, oysters, fish, rib eyes, salads and rolls that I don't think there was a spare cinnamon roll left to be found on any of the tables. Everything was so delicious.

The table in the front was filled with gifts for the gift exchange and the corner was as plump as Santa's belly with donations for the Ronald McDonald House.

Our raffle prize was a Jr Agbay won by **Stephanie Yearwood** and raised over \$400 + for the Ronald McDonald House.

I believe our party was a huge success and I hope everyone had as much fun as I did.

Merry Christmas and Happy New Year.

*Casey Marchan*



**39 attended the luncheon.** **Sue Blume** took the picture. **Celia Diaz, Lori Gust, Susie Jahn & Will, Nani Lucardi & guest, Craig Shannon, Roxana Sharp, and Stephanie Williams** are not in the picture.

We raffled off an Agbay Jr. Cake Leveler (a \$149 value). Every dollar donated went to Ronald McDonald House, and HCC purchased the raffle item.

**Stephanie Yearwood Williams** won the raffle, and that smile on her face says it all!

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](http://www.agbayproducts.com)



All the donations for Ronald McDonald's Wish List were loaded in **Helen Osteen's** van and delivered Tuesday afternoon, along with a \$900 check. That included the \$446 from the December raffle, along with the \$450 which was 10% of the registration from the Cake Decorating Extravaganza in September.

## Sad News



**Ruby Ott** passed away December 20, 2016. She was born September 8, 1926, and celebrated her 90<sup>th</sup> birthday a few months ago.

Ruby was a charter member of the Houston Cake Club, and was loved by all of us.

Thank you so much, **Charlotte Hare**, for bringing your mother to the 2016 Christmas party so we had a chance to see her one more time.

## Upcoming Events

**February 3, 2017 ~ Ruth Rickey class, Kathy Brinkley Cake Studio, 15338 Magnolia, Conroe TX.** Ruth is teaching the Open Rose. \$95 for ICES members; \$105 for non-ICES members.

Students will learn to make an open rose in gum paste. They will learn how to create their own stamens and pollen, to cut sand vein petals, to color petals, to create a calyx and rose leaves in this four hour class. Everyone will leave with an open rose, a bud and leaves. Ruth will supply the tools needed for class. **All supplies included.** Please bring a 6x6 box or similar size to carry home your project.



**February 4, 2017 ~ Tunde Dugantsi class, Kathy Brinkley Cake Studio, 15338 Magnolia, Conroe TX.** Tunde is teaching the Lace Hearts Class, Saturday, 8 AM to 12 PM. \$120 ICES members; \$135 non-ICES members.

All class materials will be provided (including the book Cookie Academy 1 – Lace Design)

For more information or to sign up for Tunde's Classes click below:

<http://www.tundescreations.com/texas-ices-dos.html>

**February 4, 2017 ~ Tunde Dugantsi class, Kathy Brinkley Cake Studio, 15338 Magnolia, Conroe TX.** Tunde is teaching Needlepoint Designs, Saturday, 1 PM to 12 PM. \$120 ICES members; \$135 non-ICES members.

All class materials will be provided (including the book Cookie Academy 3 – Needlepoint)

For more information or to sign up for Tunde's Classes click below:

<http://www.tundescreations.com/texas-ices-dos.html>



**Tunde Dugansti** was born and raised in Hungary. She combines old traditions with new techniques, creating beautiful designs and sharing the art of cookie decorating.

**Join both classes to receive the full Cookie Academy book series.**

**February 5, 2017 ~ Texas ICES Day of Sharing, The Spring Chateau, 4010 FM 2920 Rd, Spring TX 77388, 9 am to 4 pm.** Demonstrators: **Joshua John Russell**, **Tunde Dugantsi**, and **Ruth Rickey**. Early Bird Registration is open until January 15th: \$25 for ICES members; \$35 for non-ICES members. After January 15<sup>th</sup>, \$35 for ICES members; \$45 for non-ICES members. <http://www.texasices.org/events/februarydosconroe.html>

**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. See **Susan Trianos** (Groovy Optical Illusions), **Nicholas Lodge** (Texas sized sugar flowers), **Chris Aranda** (Talavera Cake), and others. <http://thattakesthecake.org/index.php/main/>

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



**April 1, 2017 ~ Akiko White, Courtyard Marriott, Abilene, TX 79606.** Akiko is teaching the Drunken Armadillo, Saturday, 9 AM to 5 PM. \$350 ICES members; \$375 non-ICES members. **All supplies included.**

In this class you will learn to sculpt an armadillo out of cake and create a cereal treat wine bottle. Our happy armadillo's shell is imprinted to look like embossed leather. You will use modeling chocolate to sculpt the head, hat, tail, legs, boots and bottle. We will learn to make a gravity defying structure, how to make a structurally-sound cake, cake carving, modeling chocolate mixing ratios, free hand modeling, painting techniques, how to use Rice Krispies® Treats, and much more!

**April 2, 2017 ~ Texas ICES Area 1 Day of Sharing, Courtyard Marriott, Abilene, TX 79606.** Demonstrators: **Akiko White** and more. Registration is now open: \$25 for ICES members; \$35 for non-ICES members.

**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 5-7<sup>th</sup>, Frosting Creators of San Antonio, 2017 Sugar Arts Showcase.** <http://www.frostingcreators.com/>

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

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

## Membership Dues

**All memberships expire January 31<sup>st</sup>**, and your discount cards expire on that day.

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

## Birthday & Anniversary Wishes

**Happy Birthday** to **Celia Diaz** (February 5<sup>th</sup>), **Susan Shannon** (February 9<sup>th</sup>), **Vonda Prieto** (February 12<sup>th</sup>), **Jessica Lopez** (February 13<sup>th</sup>), **Jan Hutto** (February 17<sup>th</sup>), **Sandra Hughes** (February 19<sup>th</sup>), **Eunice Estrada** (February 21<sup>st</sup>), and **Susan Spence** (February 25<sup>th</sup>).

**Happy Anniversary** to **Eileen Constancio-Pena & Jerome** (February 13<sup>th</sup>), **Nani Lucardi & Dedy** (February 14<sup>th</sup>), **Pat Wiener & Sonny** (February 21<sup>st</sup>), and **Margaux Mann & Carl** (February 27<sup>th</sup>).

## ICES Convention

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 (4<sup>th</sup> 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](http://www.rocioscakesupplies.com) online discount code Hcc14.

Log on [www.HoustonCakeClub.net](http://www.HoustonCakeClub.net) to access membership and class registration information. We accept PayPal through [HoustonCakeClubTreasurer@gmail.com](mailto: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](mailto:susshan@gmail.com), or you can print the forms from our website.

## Monthly Demos and Refreshments

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

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

## Officers

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

## Caramel Sauce

*Delicious, creamy and rich salted caramel. Great for adding to buttercream or using as a filling for cake decorating. Drizzle over the top of your cake for added decadence.*

14	Fluid ounces	Sugar
4	Fluid ounces	Water
6	Fluid ounces	Unsalted butter
8	Fluid ounces	Heavy cream
1/4	Tsp	Sea salt

Bring sugar water to a boil and turn heat down to med-high. Cook until candy thermometer reads 350 degrees (hard crack stage). Remove from heat and whisk in butter then carefully mix in cream. Add in some sea salt and let set at room temp overnight. Store in refrigerator covered for up to a month.

Author: Elizabeth Marek, Artisan Cake Company, [www.artisancakecompany.com](http://www.artisancakecompany.com)

**Contributed by Helen Osteen, January 2017 Newsletter**



## Chocolate Oatmeal No Bake Cookies

*My grandmother would make these cookies when we went to her house. She taught us and we always had fun making and eating them.*

1/2	Cup	Butter
2	Cups	Sugar
1/2	Cup	Milk
4	Tbsp	Cocoa
1/2	Cup	Peanut butter
3-1/2	Cup	Quick cooking oats
2	Tsp	Vanilla extract

Add the first 4 ingredients in a saucepan. Bring to a rolling boil, and boil for 1 minutes. Stir in the next 3 ingredients and drop onto wax/foil paper. Let cool until set.

**Contributed by Kathy Brinkley**

## Roasted Corn Chowder with Cheddar Cheese

6	Ears	Fresh sweet corn, husk and silk removed
1/2	Cup	Diced bacon
4	Tbsp	Unsalted butter
1	Large	Onion, peeled and diced (about 1 cup)
2	Stalks	Celery, peeled and diced
1	Tsp	Ground coriander
1	tsp	Ground cumin
6	Cups	Hot chicken stock
1	Cup	Heavy cream (use half & half or milk for a lighter)
8	Ounces	Shredded aged cheddar cheese
1	Cup	Thinly sliced scallions
		Salt & pepper to taste)

Over medium setting, heat a large casserole or soup pot for 1 minute before adding the bacon; cook bacon till browned. Remove the bacon but leave the drippings in the pot.

Melt the butter in the bacon drippings, add the onion and celery, and cook over low heat for 7-10 minutes until the vegetables are softened and wilted, but not browned. Add the coriander and cumin to the vegetables.

Add the hot chicken stock to the vegetables in the pot, return to a boil, and reduce to a simmer before adding the reserved corn cobs. Cook 30 to 35 minutes, remove the corn cobs and discard them. Using an immersion blender, carefully blend the soup in the pot before adding the cream. Maintain a simmer.

To the chowder add the cut roasted corn kernels and the bacon and continue to simmer for 5-8 minutes before stirring in the grated cheese. Adjust the seasoning with salt and pepper.

Serve immediately with a scattering of scallions on top.

Contributed by Kathy Brinkley

## Almond Amaretto Pound Cake

1	Cup	Whole milk
1	Tbsp	White vinegar
3	Cups	All-purpose flour*
1/2	Tsp	Baking soda
1/2	Tsp	Salt
2	Sticks	Unsalted butter, softened
2-3/4	Cups	Extra fine granulated sugar
4	Large	Eggs
1	Tbsp	Vanilla extract
2	Tsp	Almond extract
1/4	Cup	Amaretto
<b>AMARETTO SAUCE</b>		
1	Stick	Unsalted butter
1/2	Cup	Packed light brown sugar
1/2	Cups	Extra fine granulated sugar
1/3	Cup	Half & half
3	Tbsp	amaretto

Preheat oven to 325°F. Grease a 10-inch bundt pan with baking spray or butter and flour it. Set aside.

In small bowl, whisk together milk and vinegar. Set aside. In a medium bowl, whisk together flour, baking soda and salt. Set aside.

In large bowl of stand mixer, cream butter and sugar until light and fluffy. Beat in eggs one at a time, then stir in vanilla and almond until well combined. Beat in flour mixture alternating with milk and amaretto.

Pour batter into prepared bundt pan. Bake for 55 to 65 minutes, until center is set and a toothpick inserted comes out clean. Allow cake to cool completely (in bundt pan) before inverting onto cake plate.

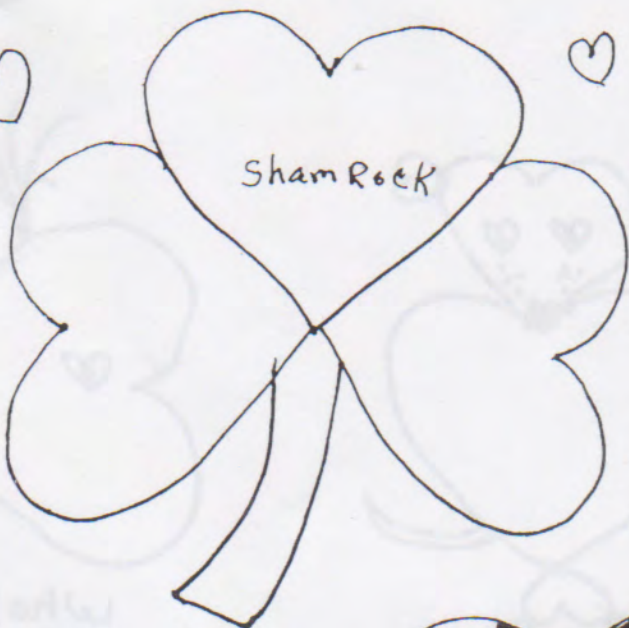
**AMARETTO SAUCE:** Combine the butter and brown sugar in a small saucepan. Heat over medium heat, stirring often, until smooth. Add the cream and amaretto and bring to a simmer. Simmer for 5 minutes, stirring often. Remove from heat and let cool for 10 minutes.

Serve pound cake warm drizzled with amaretto sauce.

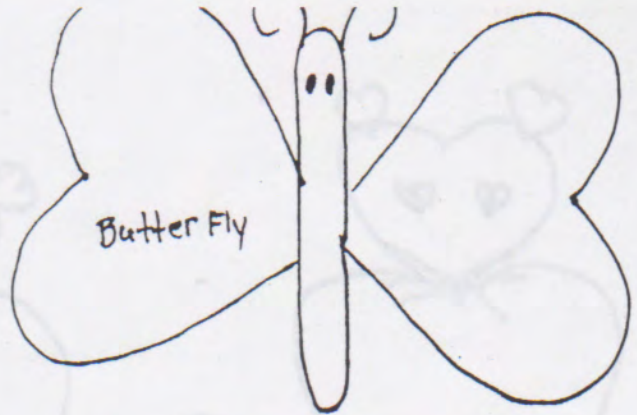
**\*Spoon & Sweep method:** Use a spoon to fill measuring cup with flour until required amount is obtained. Scooping measuring cup directly into flour bag will firmly pack flour resulting in too much flour required for recipe.

<http://www.dixiecrystals.com/recipes/desserts/cakes/Almond-Amaretto-Poundcake>

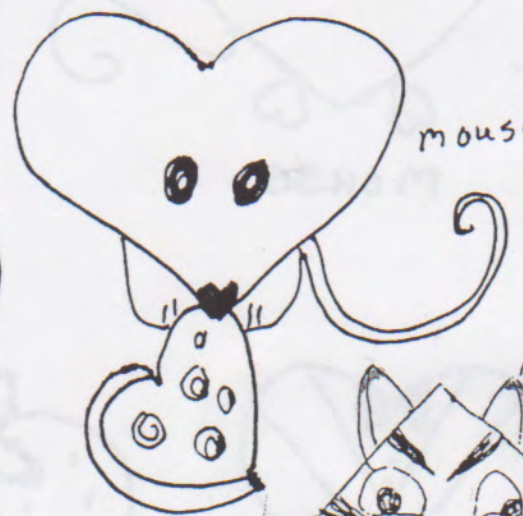
Contributed by Kathy Brinkley



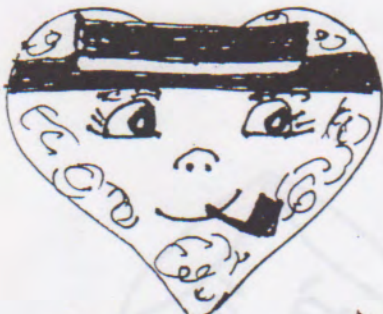
ShamRock



Butter Fly



mouse



LepReChaun



MAN SHIRT



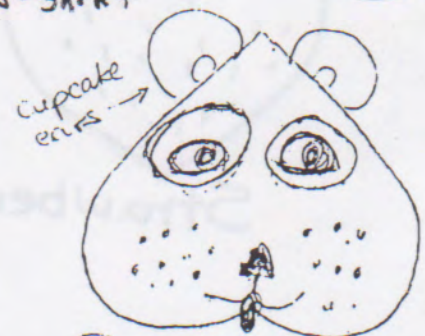
marshmallows  
← ears

CAT OR TIGER



Paper  
Ears

BUNNY



Cupcake  
ears

PANDA BEAR



marshmallows  
← nose

WITCH



Santa



RACCOON



PAPER  
EARS

DOG



marshmallow  
←

CLOWN  
← PAPER  
Collar

HEART  
DESIGNS

CAP PRACHYL



mouse



Dog



whale



Tux



Strawberry



BUNNY



LION



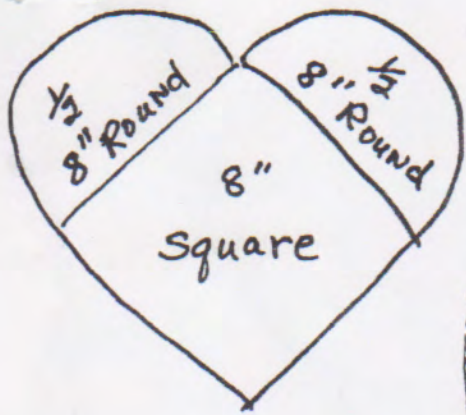
Bear



Deer

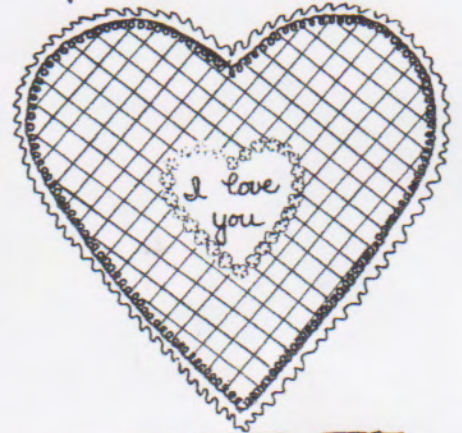
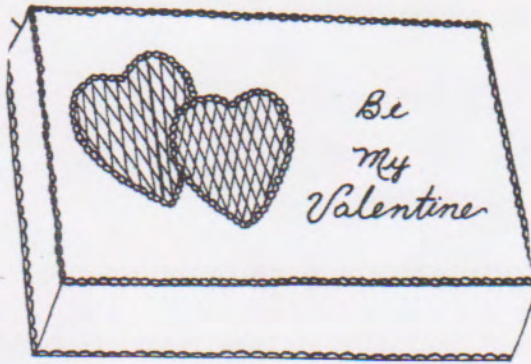


Caterpillar



Waffle + marshmallows mold

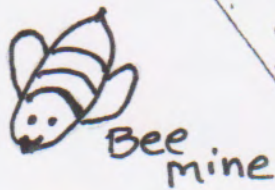
puppy love



Candy Hearts or piped Hearts



Fruit Roll up



Stencil





HOUSTON

December 14, 2016

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

Dear Ms. Osteen,

Thank you for **Houston Cake Club's \$900** contribution to the Ronald McDonald House Houston. Your gift will help each of our facilities – whether the 50-bedroom Holcombe House, the 20-bedroom House inside Texas Children's Hospital (TCH), the four Family Rooms at TCH, the 14-bedroom House inside Children's Memorial Hermann, or the Family Room at MD Anderson Children's Cancer Hospital – *offer a home away from home providing care, compassion and hope to families with seriously ill children.*

When faced with the life-threatening illness of a child, families often must travel far from home to provide that child with the best medical care possible. These families who call our House a *Home* find so much more than a safe, affordable place to spend the night – they find a warm, caring environment where they forge life-long friendships with other families. With these other families they are able to share their concerns, find inspiration and support, and cheer each other on in their fight against serious illness.

Thank you again for your support. With your help Ronald McDonald House Houston will continue to touch the lives of many more children and their families while on their way to a healthy future.

Sincerely,

*Thank you!*  
  
Leslie Bourne  
Chief Executive Officer

Lisa Estes  
Chief Advancement Officer  
*Thank you!*

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

**Board of Directors**

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**Chief Executive Officer**

Leslie Bourne





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## February 2017

Volume 14 Issue 2

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

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

**Susan Shannon** will demo how to make gum paste baby sneakers.



### President's Message

A few weeks ago with the help of a friend I was able to attend the Texas ICES, Area 4 Day of Sharing. On our way home I began to think about being ill this past year & all of the things I was able to do because of the help from this friend. Today as I started thinking about the Presidents Message I started thinking about all of the get well emails, text, visits, & phone calls I have received and continue to receive from so many of you. I thought of different ones I have traveled with to take classes, attend ICES conventions and so much more. Then my mind wandered to 2 special ladies that have been in my life for more years than I can recall.

I am blessed to have so many wonderful friends and as I sat thinking about everyone I realized there was 1 thing everyone had in common: the love of cake decorating. I truly believe if you have a cake decorator for a friend you have a friend for life.

*Pat Wiener*

## February 28<sup>th</sup>, Larry's Appreciation Luncheon

We will be **hosting a luncheon** for the folks at Larry's during our **February** meeting. ***Please bring a dish to share.*** All year long, they make us feel welcome, furnish a place for our meeting, and give us a discount on all the cake supplies and tools we buy.

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

## Meeting Agenda

### Open

- Welcome everyone
- Introductions – Members & Guests

**Thanks to demo and snack folks. Discuss next month's demo & snack volunteers**

**Pass around monthly sign-in book**

### Minutes – Secretary (Eunice Estrada)

- Read
- Approve

### Treasurer's Report – Treasurer (Susan Shannon)

- Read
- Approve

### UNFINISHED BUSINESS

- Any other???

### OLD BUSINESS

- Bylaws Amendment
- Cook Book
  - Recipes
- New shirts

### NEW BUSINESS

- 2017 CDE
  - Demonstrators
  - Vendors
  - Caterer
- Prospective Teachers for Classes

### Raffle Drawing



## Adjourn meeting

# Bylaws 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 US mail. An active member at the meeting immediately preceding that at which the amendment is to be voted on must propose such amendment in writing. Upon its adoption, a copy of the amendment shall be included in the Club minutes and published in the monthly newsletter.

At the regularly scheduled Houston Cake Club meeting, held on November 15, 2016, Susie Jahn is our Parliamentarian and she read the proposed by laws changes as this:

### Proposal for Amendment to HCC By-Laws

1. All Members have a duty to support the established rules and objectives of the Houston Cake Club. Not doing so is a deliberate infraction against the Club and Members of the Club.

At no time will it be allowed or tolerated for a Member to commit a physical or verbal attack against another Member at a Club affiliated function. Should this occur, the presiding officer has the option to ask the offending Member(s) to leave the meeting immediately.

In the event that a Member acts in disregard to the established rules and objectives of the Club, the Club Members may file a complaint with the CRC (Conflict Resolution Committee) to examine the infraction that was committed by the member(s). If it has been established that the Member(s) (is/are) in violation of the By-Laws, the committee will determine the extent of the consequences. (Refer to Article 6, Section 3)

When attending outside functions as a representative of the Houston Cake Club, the Member(s) (is/are) expected to conduct themselves in a manner that reflects positively on the Club.

Kathy Brinkley made a motion to accept this portion and Helen Osteen seconded and motion carried.

2. In the event that a Member is expelled from the Club by the CRC, the expulsion shall be immediate. The expelled Member shall return his or her membership card to the Club President and the Member shall no longer be entitled to any rights or privileges associated with the membership in the Club. The Club shall refund the Member's entire annual membership dues and shall make an appropriate notation in the Club's membership roster.

After discussing this paragraph, Bonnell Templet made a motion to accept and Kathy Brinkley seconded and motion carried.

3. By submitting my application for membership or renewal membership in HCC, I agree to abide by all the club's policies and procedures.

By clicking "I agree" below, I agree to use an electronic signature to demonstrate my acceptance of the above information. I understand and agree that an electronic signature and/or electronic acceptance is as legally binding as an ink signature.

After discussing this paragraph Kathy Brinkley made a motion to accept and Sue Blume seconded and motion carried.

There was no business meeting in December, because we had the Christmas party.

The Editor failed to include this information in the January 2016 meeting, so we could not vote on it at that time.

We need to vote on these at the February meeting so they can be added to the Bylaws of the Houston Cake Club.

## Upcoming Events

**April 1, 2017 ~ Early Registration for the ICES Convention in Spokane, WA.**

[www.ices.org](http://www.ices.org)



**April 1, 2017 ~ Akiko White, Courtyard Marriott, Abilene, TX 79606.** Akiko is teaching the Drunken Armadillo, Saturday, 9 AM to 5 PM. \$350 ICES members; \$375 non-ICES members. All supplies included. **Payment plan available. \$100 non-refundable deposit will hold your seat.**

**Balance due by March 1, 2017.**

In this class you will learn to sculpt an armadillo out of cake and create a cereal treat wine bottle. Our happy armadillo's shell is imprinted to look like embossed leather. You will use modeling chocolate to sculpt the head, hat, tail, legs, boots and bottle. We will learn to make a gravity defying structure, how to make a structurally-sound cake, cake carving, modeling chocolate mixing ratios, free hand modeling, painting techniques, how to use Rice Krispies® Treats, and much more!

**April 2, 2017 ~ Texas ICES Area 1 Day of Sharing, Courtyard Marriott, Abilene, TX 79606.** Demonstrators: **Akiko White** and more. Registration is now open: \$10 for ICES members; \$35 for non-ICES members; \$15 for culinary student; \$15 for driver. Hotel Information: Courtyard Marriott, 4350 Ridgemont Dr, Abilene TX 79606. Texas ICES Group Rate, \$89/night. Reserve early. Call today: (325) 695-9600

**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 5-7<sup>th</sup>, Frosting Creators of San Antonio, 2017 Sugar Arts Showcase.**  
<http://www.frostingcreators.com/>

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

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

## Recipes & Copyright Law

Straight from the [Copyright Law website](#):

Mere listings of ingredients as in recipes, formulas, compounds, or prescriptions are not subject to copyright protection. However, when a recipe or formula is accompanied by substantial literary expression in the form of an explanation or directions, or when there is a combination of recipes, as in a cookbook, there may be a basis for copyright protection.

Copyright protects only the particular manner of an author's expression in literary, artistic, or musical form. Copyright protection does not extend to names, titles, short phrases, ideas, systems, or methods.

Recipes are meant to be shared, that's why they are exempt from copyright law. If someone writes up a block of text describing the "*breath-taking flavor jamboree*", I am not allowed to copy that from the recipe. Likewise, people can share the recipes listed on my site, but not my comments *about* the recipe (although, I'm not real picky about that to be honest). The ingredients and directions are fair game. Another reference point would be this post by [Schwimmer Legal](#) citing a couple of cases regarding recipes, copyright law and recipe books.

One should distinguish between a recipe, a textual rendering of a recipe, and a compilation of recipes. Publications Intl. v. Meredith, 88 F.3d 473 (7th Cir. 1996) dealt with alleged infringement of a recipe book.

"The identification of ingredients necessary for the preparation of each dish is a statement of facts. There is no expressive element in each listing; in other words, the author who wrote down the ingredients for "Curried Turkey and Peanut Salad" was not giving literary expression to his individual creative labors. Instead, he was writing down an idea, namely, the ingredients necessary to the preparation of a particular dish. "[N]o author may copyright facts or ideas. The copyright is limited to those aspects of the work—termed 'expression'—that display the stamp of the author's originality." Harper & Row, 471 U.S. at 547, 105 S.Ct. at 2223. We do not view the functional listing of ingredients as original within the meaning of the Copyright Act.

As the Supreme Court stated in Feist: Facts, whether alone or as part of a compilation, are not original and therefore may not be copyrighted. A factual compilation is eligible for copyright if it features an original selection or arrangement of facts, but the copyright is limited to the particular selection or arrangement. In no event may copyrights extend to the facts themselves. Feist, 499 U.S. at 350-51, 111 S.Ct. at 1290.

## January demonstration

**Reni Bavikati** demonstrated how to make the dough for the Conversation Hearts. She modified the recipe a little.

She substituted 1-1/4 ounce of grape JELL-O® for the unflavored gelatin. That gave the dough a slight grape flavor and tinted the hearts pastel lavender.

**Sue Blume** helped Reni with the preparation and the handout, "Almost-Famous Conversation Hearts," included in this newsletter.

## Membership Benefits

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

- our monthly meeting (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- Cake Decorating Extravaganza (September 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. New member rate for classes is based on teacher cost + lunch, and is available to members as soon as they join.

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/>

Log on [www.HoustonCakeClub.net](http://www.HoustonCakeClub.net) to access membership and class registration information. We accept PayPal through [HoustonCakeClubTreasurer@gmail.com](mailto: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](mailto:susshan@gmail.com), or you can print the forms from our website.

## Officers

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

## Almost-Famous Conversation Hearts



Photography by Sam Kaplan

1-1/4 ounce packet unflavored gelatin powder

1 tablespoon light corn syrup

1 1/2 teaspoon vanilla extract

1 1/8 teaspoon salt

2 pounds confectioners' sugar (about 8 cups), plus more for kneading

Assorted food coloring for tinting

Assorted extracts (such as peppermint, strawberry or almond) for flavoring (optional)

Cooking spray

Food decorating pens, for writing

Whisk the gelatin, corn syrup, vanilla, salt and 1/2 cup boiling water in a stand mixer bowl until the gelatin dissolves, let cool down to lukewarm but not to gel point (5 minutes or so).\*

Using the paddle attachment, beat in the confectioners' sugar on medium-low speed, 1 cup at a time, to make a stiff, sticky dough.

Transfer the dough to a clean surface and knead, adding more confectioners' sugar as needed (up to 1 cup), until the dough is smooth, pliable and slightly tacky, about 5 minutes.

Divide the dough into 4 pieces. Flatten 1 piece into a disk. (Cover the rest with plastic wrap.) Add a few drops each of food coloring and extract to the center of the dough; fold in the sides and pinch closed, then knead until the color is distributed.

Lightly coat a large piece of parchment paper with cooking spray. Roll out the colored dough on the parchment until 1/8 to 1/4 inch thick. Cut into hearts using 1-inch cookie cutters; transfer to a parchment-lined baking sheet. Repeat with the remaining dough, using different colors and extracts. Let the hearts sit at room temperature, uncovered, until dry and hard, about 24 hours, flipping them halfway through. Write messages on the hearts using food decorating pens. Store in an airtight container for up to 1 week.

Recipe courtesy of Food Network Magazine

**Reni Bavikati** demonstrated how to make the dough for the Conversation Hearts. She modified the recipe a little.

She substituted 1-1/4 ounce of grape JELL-O® for the unflavored gelatin. That gave the dough a slight grape flavor and tinted the hearts pastel lavender.

**Sue Blume** helped Reni with the preparation and the handout.

\*If you don't let it cool to lukewarm, the powdered sugar will be soupy.

## Monthly Demos and Refreshments

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

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

## Coconut Pecan No-Bake Chocolate Bars

1-1/2	Cups	Semisweet chocolate chips
1	Cup	Creamy peanut butter
1/2	Cup	Honey
1/4	Cup	Butter
1-1/2	Cups	Old fashioned oatmeal
1-1/2	Cups	Sweetened coconut flakes
1	Cup	Chopped pecans

Place the chocolate, peanut butter, honey, and butter in a large glass mixing bowl. Microwave for 2 minutes at full power.

Remove from the microwave and stir until the chocolate has fully melted and is well combined.

Add the oatmeal, coconut, and pecans to the melted chocolate. Stir to combine.

Line an 8-inch pan with parchment paper. Scoop the chocolate mixture into the pan and spread across the pan with a spatula. Refrigerate until firm, at least 3-4 hours. Use the parchment to lift the cold chocolate from the pan. Use a sharp knife to slice into bars or small squares.

Store in an airtight container in the refrigerator for up to 2 weeks.

<http://chocolatechocolateandmore.com/coconut-pecan-no-bake-chocolate-bars/>

**Contributed by Helen Osteen**

## Fourteen in One

From one easy cookie dough, you can make fourteen kinds of cookies. Putting the sugar through a food processor gives these cookies a wonderful lightness and fineness of texture.

Have all ingredients at room temperature, 68 to 70 degrees F. Makes about 7 dozen 2-1/2-inch cookies.

2	Sticks	Unsalted butter at room temperature
1	Cup	Sugar processed in a food processor for 30 seconds
1/2	Tsp	Salt
1		Egg
2	Tsp	Vanilla extract
2-1/2	Cups	All-purpose flour

In a large bowl, beat butter, sugar and salt on medium speed until very fluffy and well blended. Add egg and vanilla and beat until well combined.

Reduce the speed to low and beat in just flour until combined.

Divide the dough in half and wrap in plastic. Refrigerate until firm, at least 1 hour. (The dough can be refrigerated for up to 2 days or it can be double-wrapped and frozen for up to 1 month.)

**TO BAKE:** Position a rack in the upper third and another in the lower third of the oven. Preheat the oven to 375° F. Remove 1 disk of dough from the refrigerator and cut in half. Return the unused portion to the refrigerator.

**Either:** Scoop the cookie dough into 1-tablespoon balls with a small ice cream scoop and roll each ball between your palms until smooth. Place the dough balls on parchment-lined cookie sheets, spacing about 2 inches apart. Using the bottom of a smooth, flour-coated glass, flatten each dough ball to about 1/8 inch thick.

**Or:** Lightly flour the work surface. Roll the dough to 1/8 inch thick, using an offset spatula to loosen the dough. Sprinkle the surface lightly with flours as needed to keep the dough from sticking. Cut the dough into desired shapes. Place the dough shapes on parchment-lined cookie sheets, spacing about 1/2 inch apart. Get as many dough shapes as you can out of each sheet, because the dough should be rolled only 2 times. Discard any leftover dough after the second rolling, or form the leftover dough into balls and flatten them to about 1/8 inch thick.

Bake, 2 sheets at a time, until the cookies are evenly golden brown, 6 to 8 minutes, rotate the sheets halfway through baking for even browning. Using a thin-bladed spatula, immediately transfer the cookies to racks to cool to room temperature. Decorate the cooled cookies, if desired, and transfer to an airtight container.

### VARIATIONS:

**CORNMEAL CITRUS COOKIES:** Follow the master recipes, adding 1 teaspoon finely grated lemon or orange zest to the creamed butter, sugar, and salt, and substituting 1 cup fine cornmeal for 1 cup of the flour.

**CHOCOLATE-CINNAMON COOKIES:** Follow the master recipe, adding 1 ounce melted and cooled unsweetened chocolate to the creamed butter, sugar, and salt. Substitute 1/4 cup unsweetened cocoa for 1/4 cup of the flour and add 1/4 teaspoon ground cinnamon to the flour-cocoa mixture.

**MARBLE COOKIES:** Follow the master recipes, stirring 2 ounces melted and cooled semisweet or bittersweet chocolate into one-quarter of the master recipe dough. Divide the chocolate dough into 6 portions. Press into the remaining three-quarters of the master recipe dough. Knead the doughs together to create a marbled effect.

**LEMON BUTTER COOKIES:** Follow the master recipe, adding 2 teaspoons finely grated lemon zest to the creamed butter, sugar, and salt.

**LEMON POPPY SEED COOKIES:** Follow the master recipe, adding 2 teaspoons finely grated lemon zest to the creamed butter, sugar, and salt, and stirring 2 tablespoons poppy seeds into the finished dough.

**ORANGE BUTTER COOKIES:** Follow the master recipe, adding 1 teaspoon finely grated orange zest to the creamed butter, sugar, and salt.

**ORANGE-NUT COOKIES:** Follow the master recipe, adding 1 teaspoon finely grated orange zest and 1 cup finely ground walnuts, pecans, or skinned hazelnuts to the creamed butter, sugar, and salt.

**COCONUT COOKIES:** Follow the master recipe, stirring 1 cup flaked sweetened dried coconut, toasted, into the finished dough.

**GINGER COOKIES:** Follow the master recipe, adding 1 teaspoon ground ginger to the flour and stirring 6 tablespoons finely minced candied ginger into the finished dough.

**BUTTERSCOTCH COOKIES:** Follow the master recipe, substituting 1 cup packed light brown sugar for the sugar.

**PEANUT BUTTER COOKIES:** Because of the extra fat from the peanut butter, these cookies have a sandier, melt-in-your-mouth texture. Follow the master recipe, creaming 2/3 cup peanut butter with the butter, sugar, and salt.

**SPICE COOKIES:** Follow the master recipe, substituting 1 cup packed light brown sugar for the sugar and adding 3/4 teaspoon ground cinnamon, 1/2 teaspoon ground ginger, 1/4 teaspoon ground nutmeg, 1/4 teaspoon ground allspice, and 1/8 teaspoon ground cloves to the flour.

**RAISIN-SPICE COOKIES:** Prepare Spice Cookies, above, stirring 1/2 cup finely minced raisins or 1/2 cup dried currants into the finished dough.

*The New Joy of Cooking* by Irma S Rombauer, Marion Rombauer Becker, Ethan Becker

## Birthday & Anniversary Wishes

**Happy Birthday** to **Alice Lopez** (March 31<sup>st</sup>).

**Happy Anniversary** to **Kathryn Carmichael** (March 27<sup>th</sup>).





**Shriners Hospitals  
for Children®**  
**Love to the rescue®**

Dear Houston Cake Club,

On behalf of our little boy, Owen, and all the other children cared for at Shriners Hospitals for Children®, thank you for your \$100.00 donation in memory of Ruby Ott!



***We know what a difference gifts like yours can make in the lives of children in need — even those whose family can't afford to pay — because we experienced it firsthand.***

Thank you from The Mahan  
Family!

See, when Owen was just a baby, a tragic accident left him with burns over 98 percent of his body. The odds were stacked against him. No one knew if he would ever walk or talk again. *Most didn't think he would live.* But, **with the help of Shriners Hospitals for Children, our fighter proved the skeptics wrong!**

And because people like you sent ***Love to the rescue®***, Owen is now thriving at home and in school. There are more — many more — surgeries ahead for our boy, but in the hands of doctors, nurses, and specialists at Shriners Hospitals for Children, he has the best chance of a healthy, happy future.

**Read more of Owen's story and find out how your gifts help him and our family!**

We say it at the hospital all the time ... and we mean it: **Thank you for sending *Love to the rescue.***

With love,

The Mahan Family



# Houston Cake Club

## March 2017

Volume 14 Issue 3

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

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

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

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

**Pat Wiener** will lead a hands-on with brush embroidery work on gum paste plaques. Pat will furnish the gum paste plaques and royal icing. Here is the supply list for this hands-on demo, if you wish to participate:

#### Supply list

- 2 #2 tips
- 2 decorating bags (type of bag is up to you. Put bags together at home)
- 2 couplers (optional) - If you have couplers please use them when putting bags together.
- 1-2 art brushes (small-medium round)
- Small spatula
- dish rag
- 6" cake circle
- 6" Box or something to carry work home in.
- Sharpened pencil

### President's Message

As members come together for the monthly meeting it is a pleasure to step back and listen to parts of various conversations. Someone is talking about a cake they just did & someone else is talking about a new piece of equipment & how it worked and so on.

Eventually a conversation comes around to someone asking "how do you do this or how do you make that." The greatest pleasure comes when I hear the question being answered.

It does not matter if you have been decorating a few weeks or many years. We all have knowledge to share.

My Mother raised me saying "To have friends you must first be a friend".

I hope you will attend the March meeting where you will find a lot of friends willing to share.

Happy Decorating.

*Pat Wiener*

## Meeting Agenda

### Open

- Welcome everyone
- Introductions, Members & Guests

### Thanks to the demo & snack volunteers

- Go over next month volunteers

### Pass around monthly sign-in book

### Send around demo, refreshment list

### Minutes- Secretary (Eunice Estrada)

- Read
- Approve

### Treasurer's Report – Treasurer (Susan Shannon)

- Current Membership Total
- Read
- Approve

### OLD BUSINESS

- 2017 Extravaganza
- Cookbooks
- Any other???

### NEW BUSINESS

- March Play Day
- Schedule new play day

### Raffle Drawing

### Adjourn meeting

## Upcoming Events

**March 26, 2017 ~ Sugar Lace Play Day, led by Pat Wiener, 1:00 pm to 5:00 pm, at Larry's Arts & Crafts.** We will be making flowers & bows with edible lace - brand of your choice. If time allows we will also cover butterflies. Pat is furnishing the silicone lace mats, luster dust, art brushes & paste colors. Students to bring white lace mixture prepared at home, and Pat will furnish pearlized lace mixture in white, red, gold, silver & green. Each student will carry home at least 2 completed projects. **A supply list will be sent after you register.**



**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 5-7<sup>th</sup>, Frosting Creators of San Antonio, 2017 Sugar Arts Showcase.**  
<http://www.frostingcreators.com/>

**July 9, 2017 ~ Capital Confectioners Day of Sharing, Austin, TX.**

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

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

## **Message from Larry's**

The luncheon last month was greatly appreciated and enjoyed by everyone. The employees working the evening shift and those that came to work on Tuesday appreciated the food items you left.

See you next month  
Mark Ropel  
Sherry Frederick

## **February demonstration**

**Susan Shannon** demonstrated baby booties made without cutters. She wrote up a beautiful handout which is part of this newsletter. Thank you, Susan.

## **Membership Benefits**

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- Fiesta Baking Supplies in Houston, TX <http://www.fiestabakingsupplies.com/>

Log on [www.HoustonCakeClub.net](http://www.HoustonCakeClub.net) to access membership and class registration information. We accept PayPal through [HoustonCakeClubTreasurer@gmail.com](mailto: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](mailto:susshan@gmail.com), or you can print the forms from our website.

## Susan Shannon's Mashed Potato Spice Cake and Frosting

### Cake

1 cup butter  
2 cups sugar  
1 cup of plain mashed potatoes  
2 whole eggs and  
2 egg yolks (save the whites for frosting)  
1/2 cup milk  
2 cups flour  
2 Tablespoons cocoa  
2 teaspoons baking powder  
1/2 teaspoon salt  
1 teaspoon nutmeg  
1 teaspoon ground cloves  
1 teaspoon cinnamon  
1 cup chopped nuts

Cream butter and sugar. Beat in mashed potatoes. Add eggs and egg yolks to milk in a separate bowl and blend. Mix flour and remaining ingredients, except nuts, in another bowl and alternately add flour mixture and egg mixture to butter mixture. Fold in nuts.

Bake at 350°, 2 9" round pans for 30-35 minutes

### Frosting

2 egg whites  
3/4 cup butter  
1/4 cup cold strong coffee  
2 teaspoons vanilla  
2 teaspoons cocoa  
1 teaspoon nutmeg  
1 teaspoon ground cloves  
1 teaspoon cinnamon  
2 pounds powdered sugar  
1/2 cup chopped nuts  
2 Tablespoons of milk or cream, if needed

Whip egg whites to soft peaks.

Add softened butter a little at a time, then add remaining ingredients thru the powdered sugar, fold in the nuts. Adjust consistency with milk or cream if needed.

Fill and frost the cooled layers

## Birthday & Anniversary Wishes

**Happy Birthday** to **Juanita Rone** (April 3<sup>rd</sup>).

**Happy Anniversary** to **Susan & Craig Shannon** (April 17<sup>th</sup>), **BJ & Kenneth Sorrels** (April 21<sup>st</sup>), and **Ronnie & James Bochat** (April 30<sup>th</sup>).

## Officers

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

Whisk the gelatin, corn syrup, vanilla, salt and 1/2 cup boiling water in a stand mixer bowl until the gelatin dissolves, let cool down to lukewarm but not to gel point (5 minutes or so).\*

Using the paddle attachment, beat in the confectioners' sugar on medium-low speed, 1 cup at a time, to make a stiff, sticky dough.

Transfer the dough to a clean surface and knead, adding more confectioners' sugar as needed (up to 1 cup), until the dough is smooth, pliable and slightly tacky, about 5 minutes.

Divide the dough into 4 pieces. Flatten 1 piece into a disk. (Cover the rest with plastic wrap.) Add a few drops each of food coloring and extract to the center of the dough; fold in the sides and pinch closed, then knead until the color is distributed.

Lightly coat a large piece of parchment paper with cooking spray. Roll out the colored dough on the parchment until 1/8 to 1/4 inch thick. Cut into hearts using 1-inch cookie cutters; transfer to a parchment-lined baking sheet. Repeat with the remaining dough, using different colors and extracts. Let the hearts sit at room temperature, uncovered, until dry and hard, about 24 hours, flipping them halfway through. Write messages on the hearts using food decorating pens. Store in an airtight container for up to 1 week.

Recipe courtesy of Food Network Magazine

## Monthly Demos and Refreshments

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

	Refreshments	Demonstration
March	Reni Bavikati	Pat Wiener
April	Maria Ordonez	
May	Alyssa Ordonez	
June		Garage Sale

# Baby Sneaker Tutorial by Susan Shannon

## Supplies

- Colored Gumpaste
- Quilting wheel
- Rolling pin
- Ribbon cutter
- Champagne & wine cork
- Gumpaste glue & brush
- Pattern for shoes
- Exacto knife or scalpel
- Garlic press or clay extruder
- Tips #3 & #8

1. cut out shoe template. Roll out the gumpaste to 1/8" thick, & cut out the sole, tongue & body of the shoe. You will need 2 of each piece, make sure to cut a right & left sole. Keep pieces covered so they don't dry out.



2. Make a small ball shape in the "toe" area of the soles of the baby shoe. This will act as a support for the tongue.

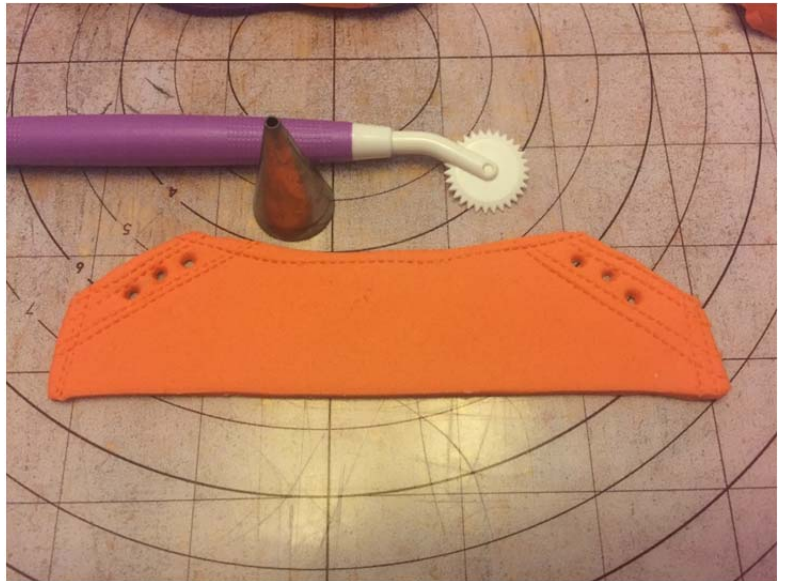


3. Brush the edge of the baby shoe with gumpaste glue, and attach the tongue over the ball of gumpaste. Leave a 1/8" space on both side for the next step. This is where the shoe body will overlap the tongue. I use a champagne cork to help support the gumpaste.





4. Take the body of the shoe and make a stitched pattern, using a quilting wheel & 6 shoe string holes with a tip #3



5. Brush the edge of the baby shoe with gumpaste glue, and attach the shoe body to the back part of the sole. I use a cork to help support the back.

6. Cut the toe piece 1/16" thick and attach to the shoe with gum glue and trim the excess. Don't worry if the bottom edge isn't pretty, it will be covered.

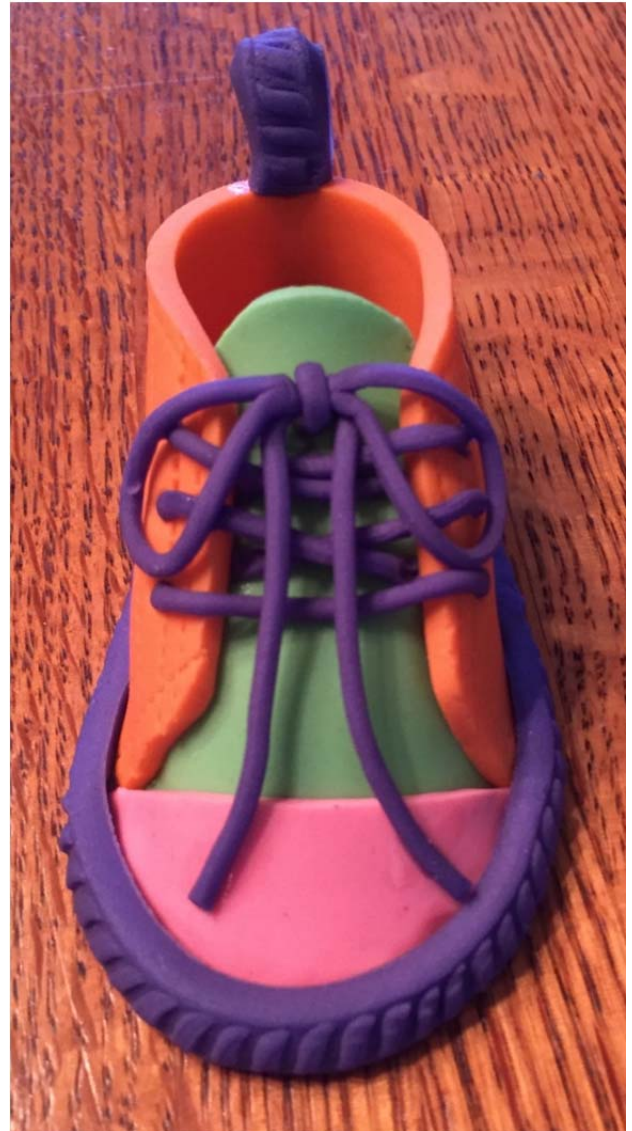
7. Now is a good time to let your shoe dry a few hours or overnight. It will be a little easier to work with when adding the details.



8. Cut a ribbon 1/8" thick, texture if desired, and apply gumpaste glue around the edge of the shoe put the seam in the back. Then add the little vertical back loop, the same way.

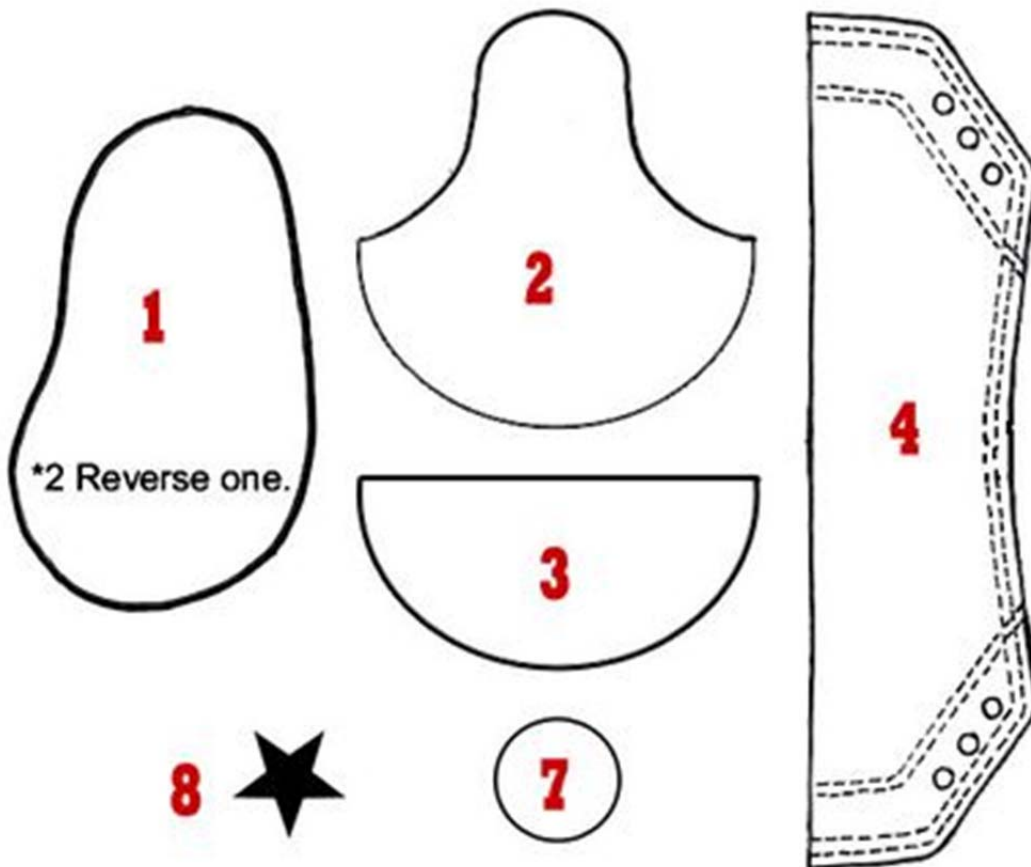
9. The shoe is basically done now. We just need to add some accessories. To make the shoe strings, use a garlic press or clay extruder. Cut little pieces as needed to go from one hole to under the shoe body Gently work the "strings" using basic fondant tools. It is just an illusion that the strings are one continuous piece.

Make the bow and set it aside



10. You can then cut out little stars and circles, or any other embellishments to add to the side of the baby shoes.

11. The last thing I do is add the bow or loose hanging strings, this keeps them from getting damaged while working on the shoe. Let it dry and it's ready for your cake.



### Shoe Pattern

You will need 2 of each piece:  
#1 shoe base - flip one over so you have a left and right sole.  
#2 tongue  
#3 toe  
#4 body

# 7&8 are optional embellishments

The pattern can be enlarged on a computer.



# Houston Cake Club

## April 2017

Volume 14 Issue 4

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

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

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

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

**Pat Wiener** will conduct a hands-on demo, and will cover how to make larger, fuller flowers, and different shaped bows and dress them up.



#### SUPPLY LIST

- Scissors
- 8" board to put flower and bows on & 8" box to carry work home in
- Small piece of Styrofoam to push flower in (optional) will keep flower from breaking once made
- Art brush
- 24gauge white wires {at home cut 8 wires into 3 pieces}
- Roll white floral tape
- Clear piping gel
- I will furnish flower centers and wafer paper for flowers and bows.
- demo will also cover how to make larger, fuller flowers and how to make different shaped bows and dress them up with small gumpaste flowers to edible lace.

***If you come in after the demo has started, you will only be able to make the bow. There will not be time to redo the demo on both items.***

## President's Message

For any club to grow members need to attend their monthly meetings as often as possible.

Along with attendance it helps when members participate by telling things they would like for their club to do and then follow thru when possible, to help that activity come about.

As activities come about and the membership is asked for help, it then takes volunteers to bring it all together and for it to be a success.

When volunteers are asked for we often sit back and think there are enough members in the club that your help is not needed. That is never true. Often members work, live very far away and other situations that causes them not to be able to help.

We often sit and listen to the upcoming activity and tell ourself we do not know how do anything that would help. There is always someone that can explain how things are done and the next thing you know you are a larger help than you ever imagined.

There are some in a club that volunteer every time help is needed and eventually they get tired of helping. It takes everyone helping in a lot of different ways to keep us going and growing.

I hope to see you at the April meeting and I especially hope to see as many as possible volunteering to help with our upcoming CDE, and classes.

Happy Decorating

*Pat Wiener*

## Meeting Agenda

### Open

- Welcome everyone
- Introductions, Members & Guests

### Thanks to the demo & snack volunteers

- Go over next month volunteers

### Pass around monthly sign-in book

### Send around demo, refreshment list

### Minutes- Secretary (Eunice Estrada)

- Read
- Approve

### Treasurer's Report – Treasurer (Susan Shannon)

- Current Membership Total
- Read
- Approve

#### **OLD BUSINESS**

- 2017 Extravaganza
- Cookbooks
- Any other???

#### **NEW BUSINESS**

- Schedule new play day

#### **Raffle Drawing**

#### **Adjourn meeting**

## **REMINDER!**

**Susan Shannon** wants you to go ahead and sign up for classes, and not wait until the last minute. We have had classes cancelled because the numbers were too low, and then everyone was disappointed. And you don't have to wait until the very last minute to register for the Extravaganza, either.

I am adding a CDE flyer and class flyers to the end of this newsletter. Please print and distribute. If you are a teacher, **please email them to your students.**

### **Note from President**

Remember to support your club by wearing your shirt. If you do not have a club shirt and are interested in purchasing one, give Sue Blume a call or talk to her at a meeting.

You never know what will be going on at a meeting so be ready for anything. Wear your club shirt.

### **Upcoming Events**

**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 5-7<sup>th</sup>, Frosting Creators of San Antonio, 2017 Sugar Arts Showcase.**

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

**July 9, 2017 ~ Capital Confectioners Day of Sharing, Austin, TX.**

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

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

**September 8-9 2017 ~ Tunde Dugantsi classes** at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX 77502. **Don't wait too long to register for this class.** Tunde will teach for a minimum of 8 students, and we will not register more than 16 students.

I have taken two other classes from Tunde, and she is an excellent teacher. I honestly wondered if I could handle all the very detailed piping, but I was very pleased by my class projects. [Helen Osteen, Editor]

**Friday, September 8<sup>th</sup>, 8 am to 12 pm.**  
**Winter Landscape Design.** All supplies provided, including the book.

Members more than 6 months, \$95.

Members less than 6 months, \$120,

Nonmembers, \$145.

Lunch is **NOT** included.

**IF you are taking both Friday classes,**  
lunch is an additional \$5/per person.  
Breakfast is not provided.



**Friday, September 8<sup>th</sup>, 1 pm to 5 pm.**  
**Cookie decorating with TruColor colors.**  
All supplies provided.

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Members less than 6 months, \$120.

Nonmembers, \$145.

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Members less than 6 months, \$170.

Nonmembers, \$205.

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**September 10, 2017 ~ Houston Cake Club's Cake Decorating Extravaganza** will be held at The Gardens Houston, 12001 Beamer Rd, Houston TX 77089. Demonstrators: **Tunde Dugantsi** (cookies), **Amber Rudder** (Magic Chocolate), **Sidney Galpern** (SemiCakes) and **Wayne Steinkopf** (Swank Cake Design).

Vendors will include [Tammy Colitti](#), [Sidney Galpern](#), [Swank Cake Design](#), [Tessy Booker](#), Iliana (Trader's Village), [Tunde Dugantsi](#), [Magic Chocolate](#), and [Ruth Rickey](#). Early bird registration is \$40 through September 1<sup>st</sup>. After September 1<sup>st</sup> and at the door, registration is \$50.

**September 11, 2017 ~ Amber Rudd**, Magic Chocolate class at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX 77502.



Class will be held at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX 77502.

Want to know how to cover a cake with Magic Chocolate? Then you need to sign up for this class.

Everything will be furnished except icing spatula, pastry bag with coupler and a Wilton #5 tip. Pasta roller and heat gun are optional.

Amber is furnishing the dummies and the Magic Chocolate.

This is a 4 tier cake with 7 techniques plus roses and the calla lilies.

Members more than 6 months, \$120. Members less than 6 months, \$150.

Nonmembers, \$180.

Lunch will be provided.



**Don't wait too long to register for this class.** Amber will teach for a minimum of 8 students, and we will not register more than 14 students.

## March demonstration

**Pat Wiener** conducted a hands-on demo on brush embroidery.

This technique creates a beautiful effect. By making an outline with royal icing and blending it with water, an attractive design can be created.

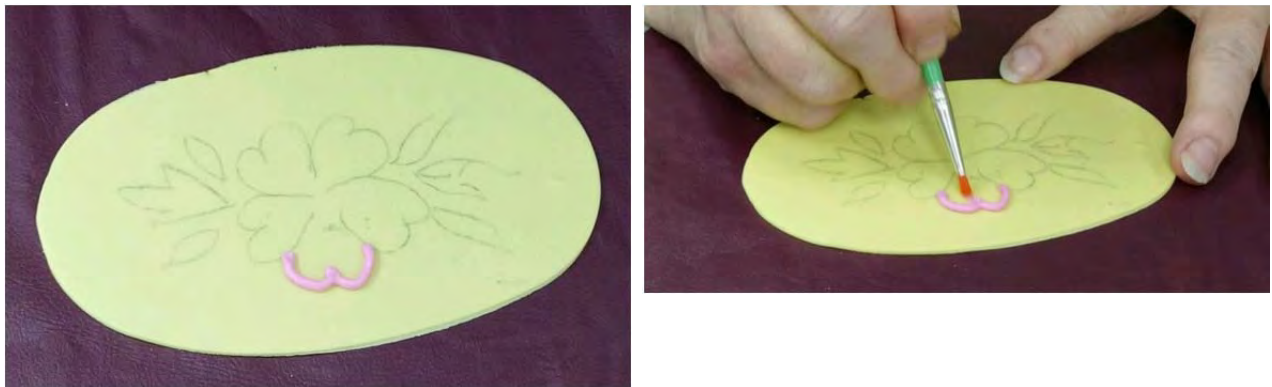
The design can be marked on the cake in different ways:

- Use tracing paper for making templates, it is strong and can be reused.
- Or make your own embosser on a piece of glass or plexiglas, by placing your design under the glass and using royal icing and a fine tube to outline the drawing. Once dry, the outline can be used to emboss the design onto soft sugar paste.

Keep the piped lines as even as possible and the joins neat. Remove any unnecessary points or ends of icing, as these will mark the sugar paste.

This method is useful to create designs on a soft sugar paste. The design can be embossing quite a few times before the royal icing begins to disintegrate.

Work on brush embroidery, should always start on the outline and proceed towards the center of the pattern. And always begin the design at the top and work downwards.



Buy a good quality paintbrush, preferably from an art shop. Remember that old saying 'a workman is only as good as his tools', well it certainly applies in this case. Thin, pointed brushes won't work with brush embroidery. And always begin the design at the top and work downwards.

A brush with a softly rounded top (a square-topped brush is also useful) made of either sable or a mix of sable and synthetic is best. They will be quite expensive, but useful for other cake decorating techniques.

Pat outlined with white, to show us the effect of two colors. The white was piped with a Wilton tip 2.

She pulled the icing down with a sweeping movement, not in short jerky strokes.



The icing must be the right consistency; too soft and it will flood out of control, too stiff and it will not brush down.

Instead of piping the design in colored royal icing, pipe it in white. Then dilute the colors in gin or vodka, both of which dries quickly, but water works well.

Use this colored liquid to moisten the brush and pull the icing down until a thin transparent film covers the area within the outline. Don't have the brush too wet. It's a good idea to dip it in the water and then dab the end of the brush on paper towel before using. This technique creates an attractive color scheme and saves a lot of work.

To achieve a three-dimensional quality to the work, keep the background colors lighter than the foreground.

Pat shared some drawings that work well with brush embroidery.

## Officers

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

## Membership Benefits

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

- our monthly meeting (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- Cake Decorating Extravaganza (September 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. New member rate for classes is based on teacher cost + lunch, and is available to members as soon as they join.

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/>

Log on [www.HoustonCakeClub.net](http://www.HoustonCakeClub.net) to access membership and class registration information. We accept PayPal through [HoustonCakeClubTreasurer@gmail.com](mailto: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](mailto:susshan@gmail.com), or you can print the forms from our website.

## Monthly Demos and Refreshments

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

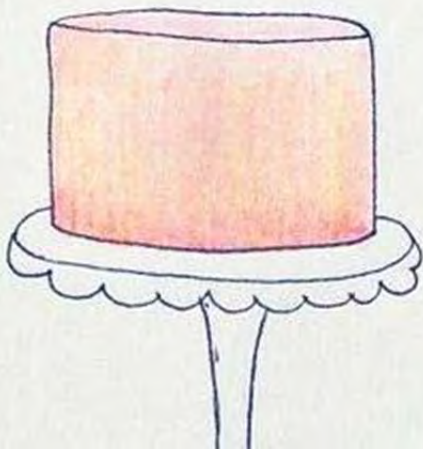
	Refreshments	Demonstration
April	Maria Ordonez; Guadalupe Ochoa, Hermelanda Garcia	Pat Wiener (hands-on)
May	Alyssa Ordonez	Lori Gust
June	Kathy Brinkley, Bonnel Templet	Garage Sale
July	Elma Veg, Mary Alice Alvarado, Eileen Pena	Ronnie Bochat
August		
September	Ronnie Bochat; Betty Hernandez	Rocio Gonzalez
October	Eva Aguilar; Migdalia Nunez	
November	Alice Lopez; Marla Garcia	
December		CHRISTMAS PARTY

## Birthday & Anniversary Wishes

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

**Happy Anniversary** to **Lori & Mark Westerman** (May 13<sup>th</sup>), and **Renee & Navin Bavikati** (May 24<sup>th</sup>).

She discovered she could  
have her cake and eat it too...  
She just needed to  
put on her prettiest apron...



*and*  
Bake it.

## Tunde Dugantsi's classes

**Friday, September 8. 2017. 8am-12pm**

Winter Landscape Design

Class size 8-16

Class Fee: member (6 months or more) \$95  
Member (less than 6 months) \$120  
Nonmember \$145

All supplies provided, including the book.



**Friday, September 8. 1pm-5pm**

Cookie decorating with TruColor

Class size 8-16

Class Fee: member (6 months or more) \$95  
Member (less than 6 months) \$120  
Nonmember \$145

All supplies provided.

**Saturday, September 9. 9am-5pm**

Hungarian folk art flowers

Class size 8-16

Class Fee: member (6 months or more) \$135  
Member (less than 6 months) \$170  
Nonmember \$205

All supplies provided, including the book.





# Cake Decorating Extravaganza

Presented by

## Houston Cake Club

Sunday \* September 10, 2017 \*

8:30 am – 4:00 pm

Scheduled to demo:

**Tunde Dugantsi, Cookies**  
**Sidney Galpern, SimiCakes**

**Amber Rudder, Magic Chocolate**  
**Wayne Steinkopf (NC)**

All Cake Decorators & Sugar Art Enthusiasts, Beginners to Advanced

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

- Bring a sugar item to display- get a raffle ticket & a chance to win \$50 cash.
- Sharing table for items to give away – patterns, recipes, etc.
- Barbecue lunch is provided
- Vegetarian option is available with advance notice. At-the-door requests cannot be accommodated.
- Bring your favorite dessert to share

Raffle items include: **Agbay Leveler, Kitchen Aid, and Edible Printer.**

Early Registration – \$40.00  *includes a chance to win a great prize*

Registration after Sept 1<sup>st</sup> & at the door - \$50.00 Adults & children over 5 yrs

**The Gardens Houston**  
**12001 Beamer Road**  
**Houston TX 77089**

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

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

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

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

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

Make **CHECK** Payable to **The Houston Cake Club** - PayPal accepted – see website for details

Send to: **Susan Shannon, Treasurer** \* 10018 Sageaspen \* Houston TX 77089

# Amber Rudder (Magic Chocolate)

Monday, September 11, 2017



Class will be held at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX 77502.

Want to know how to cover a cake with Magic Chocolate? Then you need to sign up for this class.

Everything will be furnished except icing spatula, pastry bag with coupler and a Wilton #5 tip. Pasta roller and heat gun are optional.

Amber is furnishing the dummies and the Magic Chocolate.

This is a 4 tier cake with 7 techniques plus roses and the calla lilies.

\$120.00 Houston Cake Club members (6 months or longer)

\$150.00 Houston Cake Club members (less than 6 months)

\$180.00 Nonmember rate

Don't wait too long to register for this class. Amber will teach for a minimum of 8 students, and we will not register more than 14 students.



# Houston Cake Club

## May 2017

Volume 14 Issue 5

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502-3239  
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Newsletter Editor: Helen Osteen, Phone: (713) 204-3218

**Meeting is May 23<sup>rd</sup> at 10 AM**

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

**JoeAnne Renteria** will demonstrate this month. I believe JoeAnne plans to demonstrate the Profroster. I saw first attempts to use it on Facebook, and I have wanted one ever since.

We really appreciate JoeAnne's special efforts. The person that had signed up for the demo this month could not come to the meeting. JoeAnne was so gracious to step in and demo for us.



### President's Message

When our club was first organized, we started the day with our business meeting. The length of a demonstration was determined by when the meeting was over. Most of the time a demonstration was very short if presented at all.

The board received numerous comments from club members and the demonstrators eventually things changed.



Now the demonstration is first and normally last approximately an hour. When the demonstration is over we take a few minutes for refreshments and then start our meeting.

When these changes were put into effect we averaged about 95 percent of our members present when the demonstration began.

Now we find when the demonstration starts we have 5 to 6 members present and when it is over we average 20 to 40 members in attendance.

This means as the demonstration starts and thru the full presentation as each member arrives the door opens and closes; heads turn & whispering starts. This is human nature, but at the same time it is very disrespectful to the demonstrator who has given of her time and knowledge to prepare something for our enjoyment. It is also disrespectful to those that are watching and listening to the presentation. Various members of the board have received a number of comments on this situation. We would like to ask that we all work together to try and be present when it is time for the demonstration to start. Our being on time will show the demonstrator that we do appreciate all she has done for us.

Your board is here to serve you. We appreciate when you come to us with comments, questions or complaints; good or bad. We need to hear from you. Your speaking up is the only way we will know if we are trying things you like or if there is something going on that you do not like.

Nothing happens overnight but with us all working together we can make our meetings enjoyable so everyone will want to be on time and running late will be something that happens every now and then.

I will not be at the May meeting. My husband is having surgery that morning and it is important that I be with him.

I will miss seeing everyone and already looking forward to the June meeting.

*Pat Wiener*

## **Meeting Agenda**

**Open** – Welcome everyone  
Introductions, Members & Guest

**Thanks to demo and snack folks**  
Go over next month's volunteers

**Pass around monthly sign-in book**

**Minutes – Secretary**  
Read  
Approve

**Treasurer's Report:** Current membership total  
Read  
Approve

## Old Business

Cook Books

T-Shirts -- (anyone wanting to purchase a new shirt)

## 2017 CDE – new updates if any

Registrations

Class registrations

## New Business

Schedule Play Day

## Drawing for Raffle

## Adjourn meeting

# Upcoming Events

**July 9, 2017 ~ Capital Confectioners Day of Sharing, Austin, TX.**

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**Winter Landscape Design.** All supplies provided, including the book.

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Lunch is **NOT** included.

**IF you are taking both Friday classes,**

lunch is an additional \$5/per person.

Breakfast is not provided.





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## Our Cookbook is on Sale

# Houston Cake Club



The members present at the April meeting voted to produce our cookbook in house.

There are 150 pages printed in full color with over 300 recipes and lots of tips and tricks.

The cookbooks are \$20.00 each and can be purchased and delivered at the next club meeting OR shipped to you for an additional \$6.00.

They are available on the front page of the website,

<http://www.houstoncakeclub.net/>

AND if you plan to come to the May meeting, we will have them for you to purchase and take home.

## 14 Years of Sharing Dessert Recipes

### 2004-2017

## Monthly Demos and Refreshments

Contact **Sue Blume**, [sblumecakes@hotmail.com](mailto: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	Alyssa Ordonez	Lori Gust
June	Kathy Brinkley, Bonnell Templet	Garage Sale
July	Elma Veg, Mary Alice Alvarado, Eileen Pena	Ronnie Bochat
August		
September	Ronnie Bochat; Betty Hernandez	Rocio Gonzalez
October	Eva Aguilar; Migdalia Nunez	
November	Alice Lopez; Marla Garcia	
December		CHRISTMAS PARTY

## Birthday & Anniversary Wishes

**Happy Birthday** to **Kathryn Carmichael** (June 14<sup>th</sup>), **Retta Pryor** (June 15<sup>th</sup>), **Bonnell Templet** (June 29<sup>th</sup>), and **Nani Lucardi** (June 29<sup>th</sup>).

**Happy Anniversary** to **Rocio Gonzalez** (June 12<sup>th</sup>), and **Maria & David Vela** (June 21<sup>st</sup>).

## April Demonstration

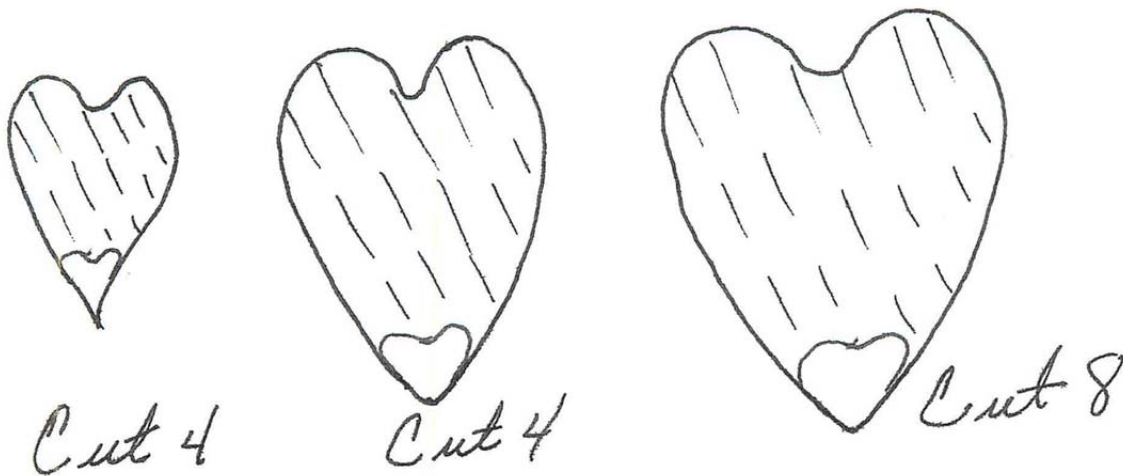
**Pat Wiener** conducted a hands-on demo with wafer paper.

Wafer paper in color is great for flowers. [Ink 4 Cake](#) has printed wafer paper and they are less expensive than [Icing Images](#), and you can order smaller quantities.

It was developed to divide layers of chocolate candies. It is made from potato or rice.

Wafer paper is available in different thicknesses. Medium or thick is used for flowers and bows.

This is the pattern for the wafer paper flowers Pat demonstrated in April.



**FLOWERS:** Fold wafer paper so you can cut 2 at a time. Cut 4 so you will have 8 petals.

Fold second time so you can make a larger petal.

3 different sizes of petals for the hands-on.

Put the rough sides together. Lay on art foam sponge; pull toothpick across the veins. Draw heart shape on outside petal. Use 26 gauge wire; cover back petal with piping gel on the rough side. Put the wire almost to the top and make sure it comes out at the bottom point of the heart. Press both sides together; use floral tape to tape three 2-end stamens together. Twist with wire to hold them.

Put stamens in front of 1 petal & wire. Put 2<sup>nd</sup> petal in line and tape with floral tape. Pull tape tight.

Put 3<sup>rd</sup> petal to side and just a tad lower. Put 4<sup>th</sup> petal opposite 3<sup>rd</sup> petal and tape.

Add middle size petals and position at the gaps. Add large size petals. You can add green leaves. You can color Flexique, if you only have white wafer paper.



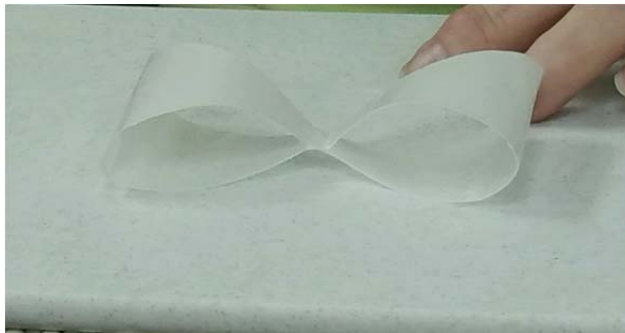




**BOWS:** Use medium thickness wafer paper. Shiny side is facing out. Put a tiny bit of water in the center of the bow loop. Fold over ends and hold to adhere at the center. Repeat for 2<sup>nd</sup> loop.



Moisten bow loop piece and fold over center of bow loop. Press to hold until it dries. Moisten end of the pieces and adhere.



If you have the bow loop too wet, it sinks in. Can use a brooch or fondant or royal icing flower to cover the sunken-in area.

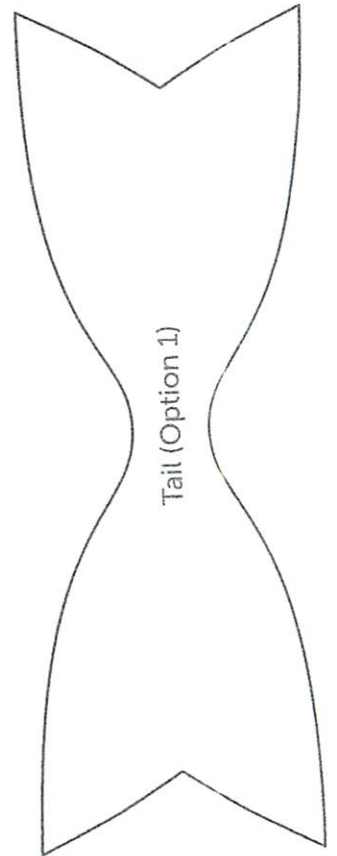
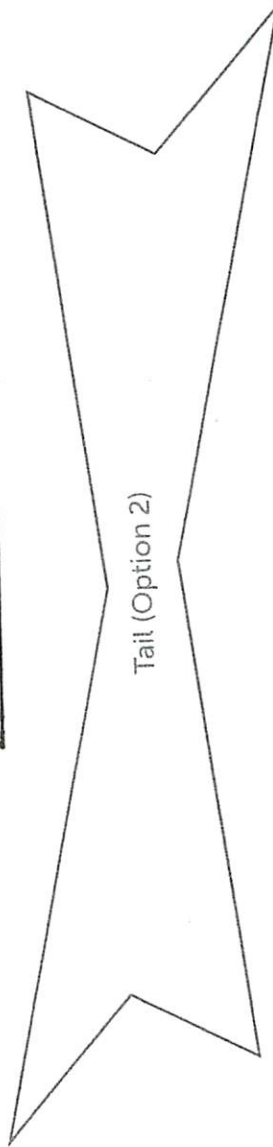
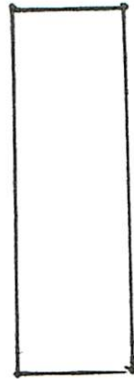
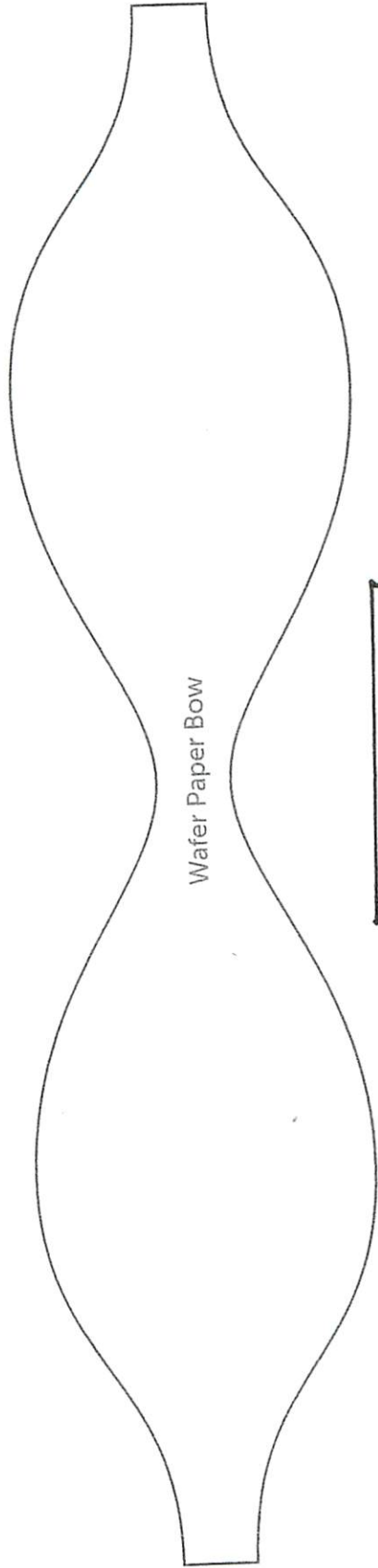


With an art brush, apply piping gel all over the bow. Lay sugar lace on top and press down to adhere.



The larger bow has a different pattern. You can add Flexique to the wafer paper. Take pattern and put wafer paper over it. Trace pattern onto the wafer paper.

# Wafer Paper Bow Pattern



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

## Membership Benefits

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

- our monthly meeting (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- Cake Decorating Extravaganza (September 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. New member rate for classes is based on teacher cost + lunch, and is available to members as soon as they join.

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/>

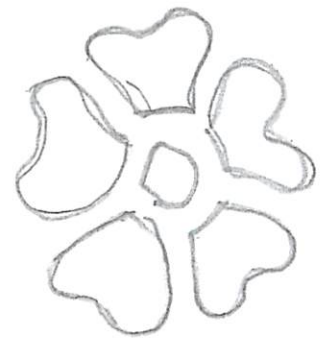
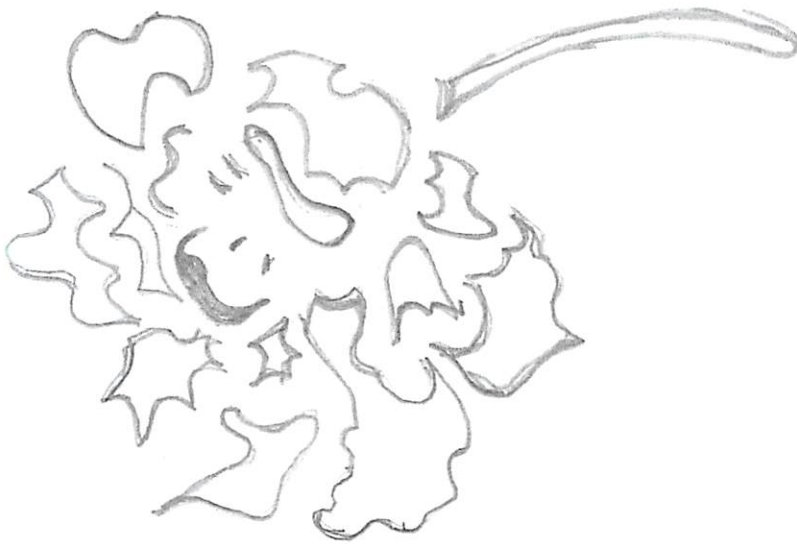
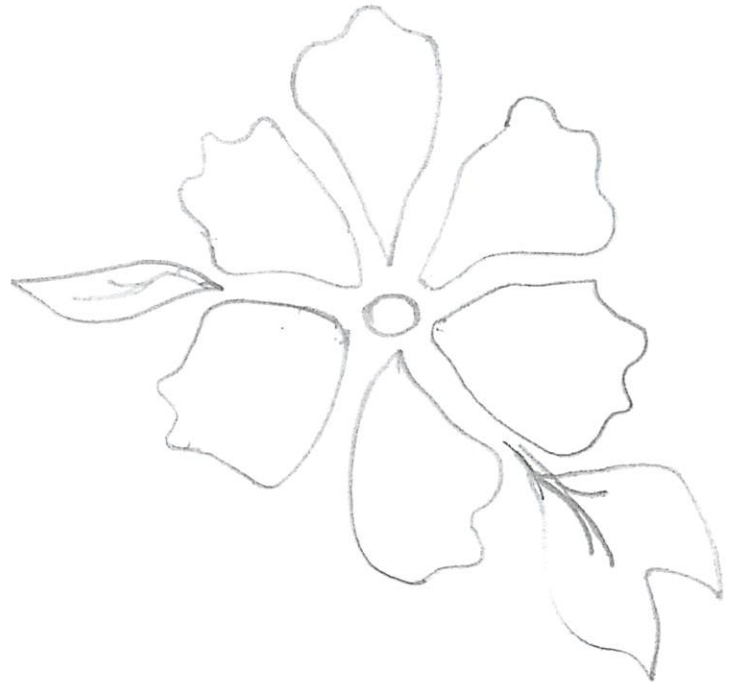
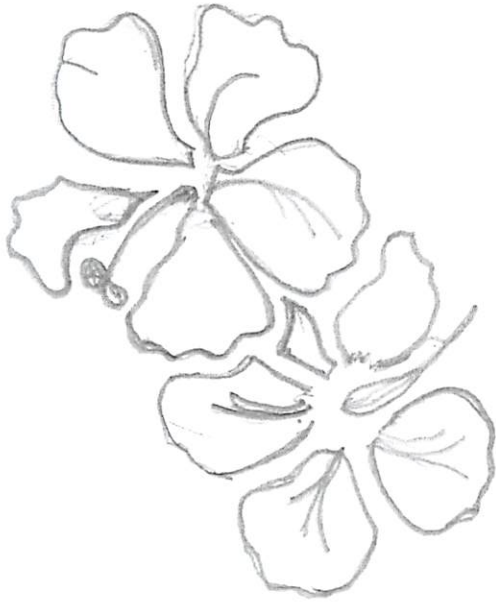
Log on [www.HoustonCakeClub.net](http://www.HoustonCakeClub.net) to access membership and class registration information. We accept PayPal through [HoustonCakeClubTreasurer@gmail.com](mailto:HoustonCakeClubTreasurer@gmail.com).

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](mailto:susshan@gmail.com), or you can print the forms from our website.

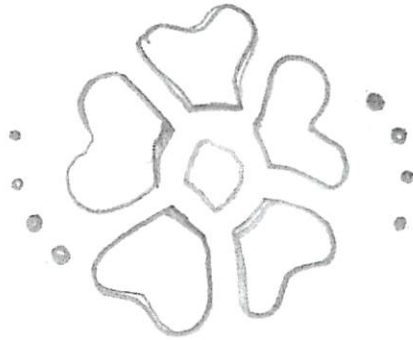
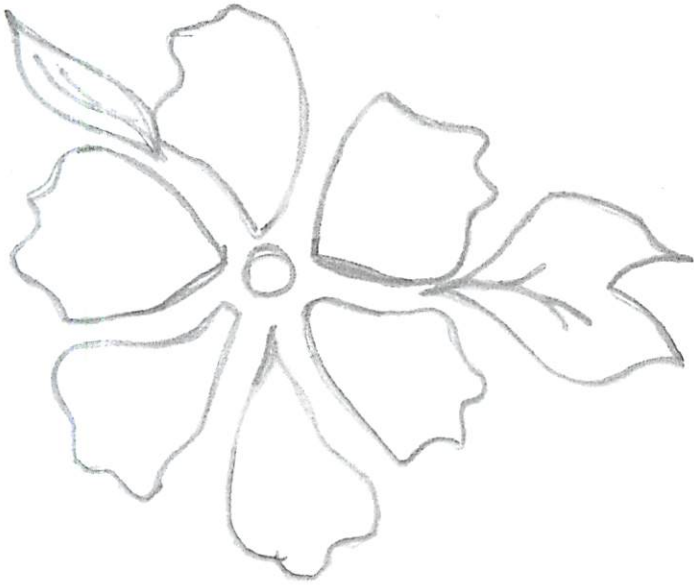
## Oops -

In the March newsletter, I said I was sending the color flow patterns Pat gave me for the newsletter. That didn't happen, so I am including them this month. Sorry.

# Color Flow Patterns



# Color Flow Patterns





# Houston Cake Club

## June 2017

Volume 14 Issue 6

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

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

**Meeting is June 27<sup>th</sup> at 10 AM**

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

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

This event can be a wonderful event if everyone participates. This garage sale is open to everyone, not just members. If you know someone that is a cake decorator, be sure to tell them about the garage sale. Please bring your items to the meeting room from the back door so you don't have to carry them through Larry's.

### **President's Message**

I missed seeing everyone last month. Hope you will be joining us. It is easy every month to think just this one month you will stay home and catch up on work you must get done and next month you will be sure to be at the meeting. Then the next month you do the same thing thinking no one will miss you.

When you miss a meeting you are missed. Every month someone is asking after those they know are not there. When you miss we are concerned and hoping everything is okay with you and your family.

Join us for the June meeting and have fun visiting with other decorators who will gladly listen as you share information on your cakes.

Happy decorating to everyone and hope to see you at the June meeting.

*Pat Wiener*

# Meeting Agenda

**Open** – Welcome everyone  
Introductions, Members & Guest

**Thanks to demo and snack folks**  
Go over next month's volunteers

**Pass around monthly sign-in book**

**Minutes – Secretary**  
Read  
Approve

**Treasurer's Report:** Current membership total  
Read  
Approve

**Old Business**  
Cookbooks  
T-Shirts -- (anyone wanting to purchase a new shirt)

**2017 CDE – new updates if any**  
Registrations  
Class registrations

**New Business**  
Schedule Play Day

**Drawing for Raffle**

**Adjourn meeting**

## Upcoming Events

**June 25, 2017 ~ Texas ICES Day of Sharing, Abilene, TX. [www.texasices.org](http://www.texasices.org) -- cancelled**

**July 9, 2017 ~ Capital Confectioners Day of Sharing, Austin, TX.**

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

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

**September 8-9 2017 ~ Tunde Dugantsi classes** at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX 77502. **Don't wait too long to register for these classes.** Tunde will teach for a minimum of 8 students, and we will not register more than 16 students.

I have taken two other classes from Tunde, and she is an excellent teacher. I honestly wondered if I could handle all the very detailed piping, but I was very pleased by my class projects. [Helen Osteen, Editor]

**Friday, September 8<sup>th</sup>, 8 am to 12 pm.**  
**Winter Landscape Design.** All supplies provided, including the book.

Members more than 6 months, \$95.

Members less than 6 months, \$120,

Nonmembers, \$145.

Lunch is **NOT** included.

**We have 7 students and 9 open spots in this class.**

**IF you are taking both Friday classes,** lunch is an additional \$5/per person. Breakfast is not provided.



**Friday, September 8<sup>th</sup>, 1 pm to 5 pm.**  
**Cookie decorating with TruColor colors.** All supplies provided.

Members more than 6 months, \$95.

Members less than 6 months, \$120.

Nonmembers, \$145.

Lunch is **NOT** included.

**We have 9 students and 7 open spots in this class.**

**IF you are taking both Friday classes,** lunch is an additional \$5/per person. Breakfast is not provided.

**Saturday, September 9<sup>th</sup>, 9 am to 5 pm.**  
**Hugarian Folk Art Flowers.** All supplies provided, including the book.

Members more than 6 months, \$135.

Members less than 6 months, \$170.

Nonmembers, \$205.

**We have 11 students and 5 open spots.**

Lunch will be provided.





**September 10, 2017 ~ Houston Cake Club's Cake Decorating Extravaganza** will be held at The Gardens Houston, 12001 Beamer Rd, Houston TX 77089. Demonstrators: **Tunde Dugantsi** (cookies), **Amber Rudder** (Magic Chocolate), **Sidney Galpern** (SemiCakes) and **Wayne Steinkopf** (Swank Cake Design).

Vendors will include [Tammy Colitti](#), [Sidney Galpern](#), [Swank Cake Design](#), [Tessy Booker](#), Iliana (Trader's Village), [Tunde Dugantsi](#), [Magic Chocolate](#), and [Ruth Rickey](#). Early bird registration is \$40 through September 1<sup>st</sup>. After September 1<sup>st</sup> and at the door, registration is \$50.

**September 11, 2017 ~ Amber Rudd**, Magic Chocolate class at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX 77502.



Class will be held at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX 77502.

Want to know how to cover a cake with Magic Chocolate? Then you need to sign up for this class.

Everything will be furnished except icing spatula, decorating bag with coupler and a Wilton #5 tip. Pasta roller and heat gun are optional. Amber is furnishing the dummies and the Magic Chocolate. This is a 4 tier cake with 7 techniques plus roses and the calla lilies.

**We have 12 students, and only 2 more open spots. If you want to take the class, register now.**

Members more than 6 months, \$120. Members less than 6 months, \$150. Nonmembers, \$180.

Lunch will be provided.

**December 5, 2017 ~ Christmas Luncheon at Monument Inn, 11 am to 2 pm.** Rob Your Neighbor Gift Exchange: this is not required, but if you would like to participate, please bring a gift that cost between \$15 and \$20. 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. AND we did not make any provisions for dsserts.

## Birthday & Anniversary Wishes

**Happy Birthday** to **Eva Aguilar** (July 9<sup>th</sup>), **Terry Tidwell** (July 19<sup>th</sup>), and **Hermelanda Garcia** (July 25<sup>th</sup>).

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

## Our Cookbook is on Sale

### Houston Cake Club



The members present at the April meeting voted to produce our cookbook in house.

There are 150 pages printed in full color with over 300 recipes and lots of tips and tricks.

The cookbooks are \$20.00 each and can be purchased and delivered at the next club meeting OR shipped to you for an additional \$6.00.

They are available on the front page of the website,

<http://www.houstoncakeclub.net/>

**14 Years of Sharing**

**Dessert Recipes**

**2004-2017**

AND if you plan to come to the May meeting, we will have them for you to purchase and take home.

# Monthly Demos and Refreshments

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

	Refreshments	Demonstration
June	Kathy Brinkley, Bonnell Templet	Garage Sale
July	Elma Vega, Mary Alice Alvarado, Eileen Pena	Ronnie Bochat
August	Eunice Estrada	Marlene Hollier
September	Ronnie Bochat; Betty Hernandez	Rocio Gonzalez
October	Eva Aguilar; Migdalia Nunez	Eunice Estrada
November	Alice Lopez; Marla Garcia	
December		CHRISTMAS PARTY

## May Demonstration

**JoeAnne Renteria** demonstrated the ProFroster. Thank you, JoeAnne for filling in at the last minute when another member could not demonstrate this month.

Now let me tell you, JoeAnne demonstrated the ProFroster because your editor requested it. I had seen JoeAnne working with the gadget on Facebook right after she first got it, and figured she would have it all down to a science by now.

I ordered my ProFroster from their website. Included in the box was the two-piece ProFroster, a thank you note, and a Ghiradelli Square that had melted. There were no instructions whatsoever – not how to put it together or how to use it. I will include the instructions from their website.

JoeAnne explained that it takes A LOT of buttercream icing.

Measure how high you want the cake to be before you put any icing on it. Lay wax paper on top & measure. Then go up one notch.

JoeAnne put the frosting on the cake with the Wilton cake icer tip, # 789. Then she made one pass with the ProFroster tip.

Hold the ProFroster with the rounded part.

It works better on a 12" or bigger cake.





After the first pass, you must add more frosting to fill in the gaps shown in this picture. To be honest with you, this is a tedious process. You add more frosting, make another pass with the ProFroster, then add more frosting, make another pass with the ProFroster, and by this time, JoeAnne was very frustrated.

We asked what she would do at home. She generously spritzed the cake with water, pulled out her bench scraper, made one pass, and it looked like this.

JoeAnne does not use her ProFroster.

JoeAnne brought along something else to show us. Rocio Gonzalez had a customer that shared this with her. The Preval Spray System is available at Lowe's in the paint department for about \$5.99.

You can also buy it from their website: <https://store.preval.com/>

The Preval Sprayer is a professional grade spray system that is good for countless applications. It's disposable, recyclable, easy to clean, and, best of all, no compressor is needed. You don't need to get out your airbrush for small jobs.

If you use it a lot, you can buy additional containers for your media.

It gives a finer shine than an airbrush. Be sure to hold it horizontal when you spray.



JoeAnne used 1/4 teaspoon of silver luster dust and 1 ounce of vodka. She had already used this container to spray something else. She left the silver mix in the container and it did not evaporate. This helps you save on the amount of luster dust you use.

Thank you Rocio & JoeAnne for that wonderful suggestion.

JoeAnne highly recommends this product.

And if you find this ever so useful, you can purchase this value pack, and for the most part, eliminate the use of an airbrush – or at least delay the purchase.

Your editor has a fabulous air brush, but it never gets used because it is too much trouble.



This includes:

- 1 – Preval Sprayer with bottle & tubes
- 1 – Preval vGrip
- 2 - Preval Replacement Power Units
- 8 – spray buttons
- 4 – 6 oz glass reservoirs
- 4 – 6 oz plastic reservoirs (solvent proof)
- 4 – 3 oz plastic reservoirs w/cap (solvent proof)
- 8 – bottle lids
- 4 – short dip tubes
- 16 – long dip tubes



## Directions for ProFroster

<http://www.profroster.com/howtheprofrosterworks-1/>

Making a cake that is level and has a clean edge is both difficult and time consuming. There are several methods that professionals use to achieve this look, and they take so much time! Even for a professional! **The ProFroster is a frosting tool that allows you to get clean straight edges even for taller / barrel cakes that are up to 8 inches high.**

**HOW TO ASSEMBLE THE PROFROSTER: \*\*You must slide it on from the TOP, otherwise you will cause stress and damage to the tool.\*\***



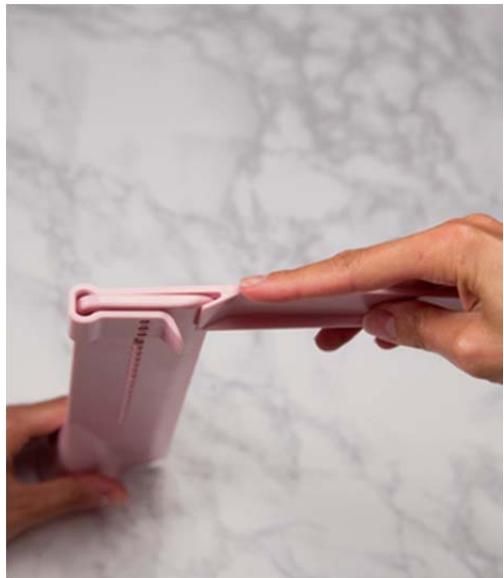
The Bar is on the left and the Riser is on the right.



Widen the gap of the Riser by using your thumb to open it.



With the thumb pushing open, slide the Riser onto the Bar from the top.



Allow the Riser to snap into the pins of the Bar at the desired height. Make sure that the Bar fits neatly into the groove of the Riser.

### HOW TO ACHIEVE SHARP EDGES ON YOUR CAKE (Description of video tutorial):

**Step 1:** Always start with a properly trimmed and layered cake (by cutting off the center bump from your cake). Crumb coat your cake and put it in the fridge for about 30 min or more to create a hard crust, the harder the crust the better.

**Step 2:** Frost your cake with a good amount of frosting (don't worry - it will mostly scrape off) on all sides. Make sure that the frosting goes above the height of the cake on all edges.

**Step 3:** Put the Bar (base; see images below) of the ProFroster against your cake board as you would your bench scraper, and measure where the riser should be.

*(The reason why you put it against the cake board is because the cake board is always slightly larger than your cake in diameter, this allows enough room for a good amount of frosting on the outside of the cake. By aligning the ProFroster to the edge of the cake board, the top of your cake will be the same diameter as the bottom of your cake, which is what gives you straight lines all the way down the sides of the cake. In the above video I am using an 8" cake board with an 8" cake. If you want more frosting on the outside of the cake then go up to a 9" cake board)*

**Step 4:** Adjust the Riser height to meet with your frosting/cake height, and allow the pins to lock into place (see images below on how to assemble the ProFroster). Don't move your hand/grip. Start rotating the cake stand but keep the ProFroster stationary and start scraping.

**Step 5:** After your first pass, if you have any gaps fill them in with frosting and rotate/scrape again. You may have to do this several times to make sure that all your gaps are filled in.

**Step 6:** Smooth the top of your cake where the Riser has left a mark, if any, with your spatula.

*Note: I'm a perfectionist. So I put the cake in the refrigerator so that it crusts again and then I frost a thin layer and scrape to make sure that all the gaps are filled, and the edges are sharp.*

The cleanliness of your edge will depend on the consistency of your frosting, the thicker the frosting the better...if you use a frosting like ganache, the edge will be sharper.

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- Cake Decorating Extravaganza (September 2016)
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- Cake Supply World in Houston, TX <http://cakesupplyworld.com/>

Log on [www.HoustonCakeClub.net](http://www.HoustonCakeClub.net) to access membership and class registration information. We accept PayPal through [HoustonCakeClubTreasurer@gmail.com](mailto: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](mailto:susshan@gmail.com), or you can print the forms from our website.

<p><b>CAKER PROBLEM</b></p> <p>#30</p> <p>Hearing people constantly say, "It's too nice to eat". What do you think I made it for? Eat the damn cake!</p> <p><i>Cake Style</i></p>	<p><b>CAKER PROBLEM</b></p> <p>#14</p> <p>Having to explain to people that, no, you cannot order a three tier fondant cake for tomorrow..</p> <p><i>Cake Style</i></p>	<p><b>CAKER PROBLEM</b></p> <p>#17</p> <p>Getting super excited about making an awesome cake for a client, then finding out their budget is \$20..</p> <p><i>Cake Style</i></p>
<p><b>CAKER PROBLEM</b></p> <p>#21</p> <p>Too many cake ideas, not enough clients..</p> <p><i>Cake Style</i></p>	<p><b>CAKER PROBLEM</b></p> <p>#3</p> <p>Spending two hours making the perfect shade of pink frosting using six brands of food color..</p> <p><i>Cake Style</i></p>	<p><b>CAKER PROBLEM</b></p> <p>#7</p> <p>Quoting \$80 to make a cake. Costs \$65 to make it..</p> <p><i>Cake Style</i></p>
<p><b>CAKER PROBLEM</b></p> <p>#32</p> <p>Running out of frosting with one cupcake to go..</p> <p><i>Cake Style</i></p>	<p><b>CAKER PROBLEM</b></p> <p>#29</p> <p>Just sitting down to relax for five minutes. Another timer goes off..</p> <p><i>Cake Style</i></p>	<p><b>CAKER PROBLEM</b></p> <p>#2</p> <p>Buying new cake tools. Have to take a class to learn how to use them..</p> <p><i>Cake Style</i></p>





# Cake Decorating Extravaganza

Presented by

## Houston Cake Club

Sunday \* September 10, 2017 \*

8:30 am – 4:00 pm

**Scheduled to demo:**

**Tunde Dugantsi, Cookies**  
**Sidney Galpern, SimiCakes**

**Amber Rudder, Magic Chocolate**  
**Wayne Steinkopf (NC)**

All Cake Decorators & Sugar Art Enthusiasts, Beginners to Advanced

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

- Sharing table for items to give away – patterns, recipes, etc.
- Barbecue lunch is provided
- Vegetarian option is available with advance notice. At-the-door requests cannot be accommodated.
- Bring your favorite dessert to share

Raffle items include: **Agbay Leveler, Excalibur 9-tray Dehydrator, Kitchen Aid, and Edible Printer** →

**Early Registration -- \$40.00** *includes a chance to win a great prize*

**Registration after Sept 1<sup>st</sup> & at the door - \$50.00** Adults & children over 5 yrs

**The Gardens Houston**  
**12001 Beamer Road**  
**Houston TX 77089**

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

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

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

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

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

Make **CHECK** Payable to **The Houston Cake Club** - **PayPal** accepted – see website for details

Send to: **Susan Shannon, Treasurer** \* 10018 Sageaspen \* Houston TX 77089



# Houston Cake Club

## July 2017

Volume 14 Issue 7

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

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

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

**Ronnie Bochat** will demo the cake that looks like a hanging plant that looks like a jellyfish. I can't wait to see this demo.



## Proxies for ICES

If you are an ICES member but you are not going to Convention, P-L-E-A-S-E send a blank proxy so someone can vote for you. We have some very important issues coming up – most important is the election of officers. I have attached a proxy form. Please fill it out and return it to me. Convention is the end of this month. If you have any questions, let me know.

## Meeting Agenda

**Open** – Welcome everyone  
Introductions, Members & Guest

**Thanks to demo and snack folks**  
Go over next month's volunteers

**Pass around monthly sign-in book**

**Minutes – Secretary**  
Read  
Approve

**Treasurer's Report:** Current membership total  
Read  
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**Old Business**  
Cookbooks  
T-Shirts -- (anyone wanting to purchase a new shirt)

**2017 CDE – new updates if any**  
Registrations  
Class registrations

**New Business**  
Schedule Play Day

**Drawing for Raffle**

**Adjourn meeting**

## Upcoming Events

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Members more than 6 months, \$95.

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Lunch is **NOT** included.

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**September 11, 2017 ~ Amber Rudd**, Magic Chocolate class at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX 77502.



Class will be held at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX 77502.

Want to know how to cover a cake with Magic Chocolate? Then you need to sign up for this class.

Everything will be furnished except icing spatula, decorating bag with coupler and a Wilton #5 tip. Pasta roller and heat gun are optional. Amber is furnishing the dummies and the Magic Chocolate. This is a 4 tier cake with 7 techniques plus roses and the calla lilies.

**We have 12 students, and only 2 more open spots. If you want to take the class, register now.**

Members more than 6 months, \$120. Members less than 6 months, \$150. Nonmembers, \$180.

Lunch will be provided.

**December 5, 2017 ~ Christmas Luncheon at Monument Inn, 11 am to 2 pm.** Rob Your Neighbor Gift Exchange: this is not required, but if you would like to participate, please bring a gift that cost between \$15 and \$20. 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. AND we did not make any provisions for desserts.

## Birthday & Anniversary Wishes

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

**Happy Anniversary** to **Helen & Jackie Osteen** (August 22<sup>nd</sup>), and **Eva & Nicolas Aguilar** (August 27<sup>th</sup>).

## Our Cookbook is on Sale

### Houston Cake Club



The members present at the April meeting voted to produce our cookbook in house.

There are 150 pages printed in full color with over 300 recipes and lots of tips and tricks.

The cookbooks are \$20.00 each and can be purchased and delivered at the next club meeting OR shipped to you for an additional \$6.00.

They are available on the front page of the website, <http://www.houstoncakeclub.net/>

### 14 Years of Sharing

### Dessert Recipes

2004-2017

## Monthly Demos and Refreshments

Contact **Sue Blume**, [sblumecakes@hotmail.com](mailto: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	Elma Vega, Mary Alice Alvarado, Eileen Pena	Ronnie Bochat
August	Eunice Estrada	Marlene Hollier
September	Ronnie Bochat; Betty Hernandez	Rocio Gonzalez
October	Eva Aguilar; Migdalia Nunez	Eunice Estrada
November	Alice Lopez; Marla Garcia	
December		CHRISTMAS PARTY

## Broccoli Salad

1		Head broccoli
6 to 8	Slices	Cooked bacon, crumbled
1/2	Cup	Chopped red onion
1/2	Cup	Raisins, optional
8	Ounces	Sharp Cheddar, cut into very small chunks
1	Cup	Mayonnaise
2	Tbsp	White vinegar
1/4	Cup	Sugar
1/2	Cup	Halved cherry tomatoes
		Salt to taste
		Freshly ground black pepper

Trim off the large leaves from the broccoli stem. Remove the tough stalk at the end and wash broccoli head thoroughly. Cut the head into flowerets and the stem into bite-size pieces. Place in a large bowl. Add the crumbled bacon, onion, raisins if using, and cheese. In a small bowl, combine the remaining ingredients, stirring well. Add the broccoli mixture and toss gently.

Paula Deen, Food Network; contributed by [Kathy Brinkley](#).

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- 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. New member rate for classes is based on teacher cost + lunch, and is available to members as soon as they join.

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/>
- Cake Supply World in Houston, TX <http://cakesupplyworld.com/>
- Smart Lace Décor in Houston, TX <http://smartlacedecor.com/>

Steven Comin (Smart Lace Décor) attended our June meeting. Here are some pictures of his products.



*Steven Comin*  
SmartLaceDecor.com

☎️ +01 979 627 8028  
✉️ steven@rueflambée.com

Rue Flambée Italia s.r.l.  
Via Luigi Negrelli, 18 - 31038 Paese (Treviso) - Italia  
Tel. +39 0422 18 34 460 | [www.rueflambée.com](http://www.rueflambée.com)






*Rue Flambée Italia*  
[www.rueflambée.com](http://www.rueflambée.com)

His company created a special promocode on our website for the following special offer for Houston Cake Club members only.

Buy 9 (nine) 15oz packages of fondant in any color combination for \$50 and that includes free shipping.

Our fondant has a very good shelf life if stored away from sources of extreme heat, so we feel this offer can benefit all members that have a passion for fondant and cake decoration.

Log onto [www.SmartLaceDecor.com](http://www.SmartLaceDecor.com). The promocode that must be used during checkout is: Houstoncakeclub2017

Log on [www.HoustonCakeClub.net](http://www.HoustonCakeClub.net) to access membership and class registration information. We accept PayPal through [HoustonCakeClubTreasurer@gmail.com](mailto: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](mailto:susshan@gmail.com), or you can print the forms from our website.





INTERNATIONAL  
CAKE  
EXPLORATION  
SOCIÉTÉ

# ICES Proxy Form

No more than five (5) proxies may be voted by any one (1) person at any meeting. By exercising your right to vote by proxy, you assign your voting rights to another member. This designated member will vote *in your place* on matters requiring a vote at the general membership meeting. PLEASE BE VERY CAREFUL TO WHOM YOU ASSIGN YOUR PROXY. While you may instruct them how to place your vote, once your proxy has been assigned, the person carrying it may vote in any manner they choose. YOUR PROXY SHOULD ONLY BE ASSIGNED TO SOMEONE YOU TRUST WHO IS OF LIKE MIND.

Please provide the following information:

Date: \_\_\_\_\_ (no more than three months prior to the Membership Meeting)

I, \_\_\_\_\_ (clearly printed member's name),

being a member in good standing of the International Cake Exploration Soci  t  , (ICES), do hereby give

\_\_\_\_\_

(name and address of person assigned)

also a member in good standing of ICES, the authority to vote on my behalf on any matters brought before the membership at any Membership Meeting. I understand that I have the right to cancel the proxy at any time. I understand that this proxy will expire upon the adjournment of this meeting.

***Proxies must be filed 24 hours prior to any membership meeting. Proxy voting sheets may be picked up outside the Membership Meeting from 6:00 p.m. to 8:00 p.m.***

Please provide the following information:

Member's Original Signature: \_\_\_\_\_

Membership ID Number: \_\_\_\_\_

Member's Mailing Address: \_\_\_\_\_

Member's Phone Number: \_\_\_\_\_

Member's E-mail Address: \_\_\_\_\_

**Return proxies to the Membership Desk at convention.**



# Houston Cake Club

## August 2017

Volume 14 Issue 7

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

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

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

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

**Marlene Hollier** will demo this wafer paper anemone.

I hope you can join us for the meeting.



# Cake Decorating Extravaganza

Hello, members,

I would like to take this time to remind all of you, our Cake Decorating Extravaganza is in 4 weeks as in only **27 more days to get registered**. It is very important to register as soon as possible so we will have an idea of how many people we will be having. We have to know how many people to get lunch for and how many goody bags to make. There is a lot of preparation that takes place to put this thing together.

There is only one more meeting before the extravaganza, which is next week, Tuesday 8/22/17. I know a lot of you will probably register at the meeting. **If you have not registered by September 1st, don't feel left out if you do not receive a goody bag or lunch.** This is not a first come, first serve kind of deal. We will make sure the people who register are the ones who come first before anyone else.

The goody bags this year are awesome. We have had lots of support this year. We have sugar, powdered sugar, aprons, fondant, stencils, smoothers, cookie cutters, and lots of other things. Some of our raffles this year are Kitchen Aide mixer, imaging ink and printer, 9 tray Excalibur dehydrator, Agbay cake leveler, plus lots more.

Thanks

*Sue Blume*

## President's Message

Here we are once again getting ready for our annual CDE. This is a great day of enjoyment for everyone. As you walk in the door you are greeted with a goody bag full of great free cake decorating items and from there it is a fun day of demonstrations, vendors and visiting with cake decorating friends.

The CDE takes time and a lot of preparation and I hope you will be able to attend. August is our last meeting before the CDE and you can volunteer to help.

At the monthly meetings not only do we see old friends but it is a time when we can make new friends. To have friends you must show yourself to be a friend. Join us at the monthly meeting and our CDE and have a great time visiting and learning more about cake decorating.

Hope to see you soon

*Pat Wiener*

# Meeting Agenda

**Open** – Welcome everyone  
Introductions, Members & Guest

**Thanks to demo and snack folks**  
Go over next month's volunteers

**Pass around monthly sign-in book**

**Minutes – Secretary**  
Read  
Approve

**Treasurer's Report:** Current membership total  
Read  
Approve

**Old Business**  
Cookbooks  
T-Shirts -- (anyone wanting to purchase a new shirt)

**2017 CDE – new updates if any**  
Registrations  
Class registrations

**New Business**  
Schedule Play Day

**Drawing for Raffle**

**Adjourn meeting**

## Our Cookbook is on Sale

### Houston Cake Club



**14 Years of Sharing  
Dessert Recipes  
2004-2017**

The members present at the April meeting voted to produce our cookbook in house.

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## July Meeting



This was Ronnie's inspiration. It is a Dichondra Silver Falls hanging plant with Succulents on top to make jellyfish looking plant. It was taken from Pinterest.

<https://www.pinterest.com/pin/253538653999166225/>

**Ronnie Bochat** demonstrated a cake that looked like a hanging plant that looked like a jellyfish.

Ronnie saw this cake on Pinterest – it was not a cake – it was a plant. Since this was succulents that you can make up as you go with so much variety, Ronnie decided to make this as a cake.

Use a PME rose petal cutter. Cut out, thin the edges, squeeze edges of petals together to make it cup.

The leaves are fondant with Tylose. The fondant was candy melts – 8 yellow, 5 green, 2 black, and 1 white to achieve a sage color. She used the same proportions of gel to color fondant.

All the flowers were made with the same color fondant.

Roll the fondant thicker than a rose because you don't want it thin.

Ronnie uses modelling chocolate to put the layers of each flower together.

Use a tiny hot pot to keep the modelling



chocolate warm. Use folded paper towels to support the leaves of the flower.



Ronnie thinned the petals at the edge. These are cut much thicker than rose petals.

Ronnie's granddaughter took each succulent petal and stuck to the previous petal with modeling chocolate.

Then she put pieces of paper towel to separate the layers and give it movement and life.



The next flower was made with these Wilton succulent cutters. Ronnie cut the end of the succulents off because they didn't look right.

Chef Rubber's freeze spray is made for show pieces; it is not edible. Made a tool of styrofoam to get the cold air without the freeze spray. We don't have a picture of that tool.

I believe this daisy cutter is by PME.



Ronnie used this silicone mold, filled with a darker colored gumpaste, for the chain.

Floral wire was used to toughen the gumpaste chain.



The leaves for the Dichondra Silver Falls were all cut by hand out of wafer paper.

Ronnie made one by hand, scanned it and put it in Microsoft Word and duplicated it. Then she printed the template on wafer paper.

White stamens were and tied every inch or so on wires – that works better than the chocolate. It takes 17 to go all the way down the wire.





Bright white wire was used, and she mixed the colors as before. She laid wire on parchment and painted. Applied chocolate to the wire to attach the leavess and laid in place. Royal icing would work.

She poked holes through the bottom board, and fastened it before she connected the wood board with a bolt and washer to the board used for the succlent pot. The wires were folded down inside (between the two boards).

A deep magenta powdered color from CK was used to color the succulents. Here is the finished piece.

Thank you so much, Ronnie, and please thank your granddaughter. We enjoyed the demo, and this picture does not do it justice.

Thank you, [Sue Blume](#), for all the pictures.

## Monthly Demos and Refreshments

Contact [Sue Blume](#), [sblumecakes@hotmail.com](mailto: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	Eunice Estrada	Marlene Hollier
September	Ronnie Bochat; Betty Hernandez	Rocio Gonzalez
October	Eva Aguilar; Migdalia Nunez	Eunice Estrada
November	Alice Lopez; Marla Garcia	

## Birthday & Anniversary Wishes

**Happy Birthday** to [Christine Rone](#) (September 1<sup>st</sup>), [Anita Schurle](#) (September 4<sup>th</sup>), and [Stephanie Williams](#) (September 14<sup>th</sup>).

**Happy Anniversary** to [Virginia & Scott Ledford](#) (September 3<sup>rd</sup>), and [Mary Alice & Arnold Alvarado](#) (September 21<sup>st</sup>).



## Upcoming Events

**September 8-9 2017 ~ Tunde Dugantsi classes** at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX 77502. Tunde will teach for a minimum of 8 students, and we will not register more than 16 students.

I have taken two other classes from Tunde, and she is an excellent teacher. I honestly wondered if I could handle all the very detailed piping, but I was very pleased by my class projects. [Helen Osteen, Editor]

**Friday, September 8<sup>th</sup>, 8 am to 12 pm.**  
**Winter Landscape Design.** All supplies provided, including the book.

Members more than 6 months, \$95.

Members less than 6 months, \$120,

Nonmembers, \$145.

Lunch is **NOT** included.

We have 9 openings in this class.

**IF you are taking both Friday classes,**  
lunch is an additional \$5/per person.  
Breakfast is not provided.



**Friday, September 8<sup>th</sup>, 1 pm to 5 pm.**  
**Cookie decorating with TruColor colors.**  
All supplies provided.

Members more than 6 months, \$95.

Members less than 6 months, \$120.

Nonmembers, \$145.

Lunch is **NOT** included.

We have 7 openings in this class.

**IF you are taking both Friday classes,**  
lunch is an additional \$5/per person.  
Breakfast is not provided.

**Saturday, September 9<sup>th</sup>, 9 am to 5 pm.**  
**Hugarian Folk Art Flowers.** All supplies provided, including the book.

Members more than 6 months, \$135.

Members less than 6 months, \$170.

Nonmembers, \$205.

We have 6 openings in this class.

Lunch will be provided.



**September 10, 2017 ~ Houston Cake Club's Cake Decorating Extravaganza** will be held at The Gardens Houston, 12001 Beamer Rd, Houston TX 77089. Demonstrators: [Tunde Dugantsi](#) (cookies), [Amber Rudd](#) (Magic Chocolate), [Sidney Galpern](#) (SemiCakes) and [Wayne Steinkopf](#) (Swank Cake Design). Vendors will include [Tammy Colitti](#), [Sidney Galpern](#), [Swank Cake Design](#), [Tessy Booker](#), Iliana (Trader's Village), [Tunde Dugantsi](#), [Magic Chocolate](#), and [Ruth Rickey](#). Early bird registration is \$40 through September 1<sup>st</sup>. After September 1<sup>st</sup> and at the door, registration is \$50.

**September 11, 2017 ~ Amber Rudd**, Magic Chocolate class at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX 77502.



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**This class is full.**

Members more than 6 months, \$120. Members less than 6 months, \$150. Nonmembers, \$180.

Lunch will be provided.

**October 22, 2017 ~ Cake Topper Play Day** led by **Gizelle Pinto**, 1 to 5 pm Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX 77502. See Gizelle's work on Facebook, [https://www.facebook.com/pg/TheSugarStudio/about/?ref=page\\_internal](https://www.facebook.com/pg/TheSugarStudio/about/?ref=page_internal)

**December 5, 2017 ~ Christmas Luncheon at Monument Inn, 11 am to 2 pm.** Rob Your Neighbor Gift Exchange: this is not required, but if you would like to participate, please bring a gift that cost between \$15 and \$20. 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. AND we did not make any provisions for desserts.

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- Smart Lace Décor in Houston, TX <http://smartlacedecor.com/>

Steven Comin (Smart Lace Décor) attended our June meeting. Here are some pictures of his products.



*Steven Comin*  
SmartLaceDecor.com

☎️ +01 979 627 8028  
✉️ steven@rueflambée.com

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RUE FLAMBÉE®

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# Cake Decorating Extravaganza

Presented by

## Houston Cake Club

Sunday \* September 10, 2017 \*

8:30 am – 4:00 pm

**Scheduled to demo:**

**Tunde Dugantsi, Cookies**  
**Sidney Galpern, SimiCakes**

**Amber Rudder, Magic Chocolate**  
**Wayne Steinkopf (NC)**

All Cake Decorators & Sugar Art Enthusiasts, Beginners to Advanced

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

- Sharing table for items to give away – patterns, recipes, etc.
- Barbecue lunch is provided
- Vegetarian option is available with advance notice. At-the-door requests cannot be accommodated.
- Bring your favorite dessert to share

Raffle items include: **Agbay Leveler, Excalibur 9-tray Dehydrator, Kitchen Aid, and Edible Printer** →

**Early Registration -- \$40.00** *includes a chance to win a great prize*

**Registration after Sept 1<sup>st</sup> & at the door - \$50.00** Adults & children over 5 yrs

**The Gardens Houston**  
**12001 Beamer Road**  
**Houston TX 77089**

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

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

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

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

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

Make **CHECK** Payable to **The Houston Cake Club** - **PayPal** accepted – see website for details

Send to: **Susan Shannon, Treasurer** \* 10018 Sageaspen \* Houston TX 77089



# Houston Cake Club

## September 2017

Volume 14 Issue 8

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

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

**Meeting is September 26<sup>th</sup> at 10 AM**

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

**Rocio Gonzalez** will show us how to model a cake topper. You won't want to miss this demo.



## President's Message

At our CDE held on Sunday, Sept. 10 the attendance was amazing, especially after the storm that devastated our area. Never have I seen everyone with such loving, caring and sharing spirits, willing to do what was needed to help their fellow sugar artist. This was a day, that for a few hours, we were able to set aside thoughts of our flooded homes and damage suffered by many; and get back to a little normalcy and help our minds to heal.

This year the quantity and quality of products donated for our goody bags and raffles was extraordinary. Companies went out of their way to make this a great year for the Houston Cake Clubs CDE.

The demonstrations were exceptional & enjoyed by everyone. We learned about new products, which we were able to purchase from our vendors and we learned new techniques which we were then anxious to try.

A big "Thank You" to everyone for pulling together and making the 2017 CDE a great day. For those that were not able to attend you were missed and in our prayers. Hopefully we will see you next year.

Happy Decorating.

*Pat Wiener*

## Meeting Agenda

**Open** – Welcome everyone  
Introductions, Members & Guest

**Thanks to demo and snack folks**  
Go over next month's volunteers

**Pass around monthly sign-in book**

**Minutes – Secretary**  
Read  
Approve

**Treasurer's Report:** Current membership total  
Read  
Approve

### 2017 CDE

**Old Business**  
Cookbooks  
2017 CDE – likes & dislikes  
Recent classes: Tunde (Cake Decorating)  
Recent classes: Amber (Magic Chocolate)  
Upcoming October Play Day

## New Business

Schedule Play Days for 2018  
Classes for 2018 (other than CDE)

## Drawing for Raffle

## Adjourn meeting

# Our Cookbook is on Sale

## Houston Cake Club



## 14 Years of Sharing

## Dessert Recipes

2004-2017

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## August Meeting

We had no items for the raffle, so we raffled off the money collected. **Bonnell Templet** won the cash.

Sue Blume purchased \$10 worth of raffle tickets for the CDE, and had a special drawing for everyone who had paid for the CDE through the end of the meeting. **Kathy Brinkley** won the raffle tickets.

**Marlene Hollier** demonstrated a wafer paper anemone. Thank you, Marlene, and thank you for providing me with an outline of the demo. That helped.

## Monthly Demos and Refreshments

Contact **Sue Blume**, [sblumecakes@hotmail.com](mailto: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	Ronnie Bochat; Betty Hernandez	Rocio Gonzalez
October	Eva Aguilar; Migdalia Nunez	Eunice Estrada
November	Alice Lopez; Marla Garcia	
December	Christmas Luncheon	Christmas Luncheon



## Birthday & Anniversary Wishes

**Happy Birthday** to **Maria Vela** (October 1<sup>st</sup>), **Ronnie Bochat** (October 8<sup>th</sup>), **Virginia Ledford** (October 10<sup>th</sup>), **Renita Lee** (October 13<sup>th</sup>), **DeNeise Barlow** (October 17<sup>th</sup>), and **Diane Knox** (October 27<sup>th</sup>).

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

## Upcoming Events

**October 22, 2017 ~ Cake Topper Play Day** led by **Gizelle Pinto**, 1 to 5 pm Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX 77502. See Gizelle's work on Facebook, [https://www.facebook.com/pg/TheSugarStudio/about/?ref=page\\_internal](https://www.facebook.com/pg/TheSugarStudio/about/?ref=page_internal)



See supply list at the end of the newsletter.

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**February 4, 2018 ~ Texas ICES Day of Sharing, The Spring Chateau, 4010 FM 2920 Rd, Spring TX 77388, 9 am to 4 pm.** More information later. Mark the date.

## Wafer Paper Anemone

The wafer paper anemone is fast and casual, very sturdy, and doesn't break like a gum paste flower does. Make a 1" center out of modelling chocolate and let it harden. If the wafer paper won't stick to the modelling chocolate, use a little water or piping gel.

Take 2 sheets of wafer paper and make the petals. Make twelve 3" circles on the wafer paper. Fold wafer paper so you only have to cut out twice.

Take 4 circles at a time and cut into the petals, cut off half circles off each side & cut wavy lines off top to look like petals.



Stack the petals with rough side up because the dust sticks better to the rough side. The first 2 petals are a pair. Set up steamer or a pot of boiling water.

With a brush, brush lower part of petal with water. Bend petal in half lengthwise and hold in front of steamer.

If you put too much water on the wafer paper, it dissolves it, BUT a little water makes a good glue. Brush with a little water and put in front of steamer to shape.

Attach petal to center and hold until it stays in place. Add 2<sup>nd</sup> petal opposite 1<sup>st</sup> petal. 3<sup>rd</sup> petal on one side between the 1<sup>st</sup> two, and repeat with 4<sup>th</sup> petal. 3<sup>rd</sup> petal overlaps and begins to adhere better because it sticks to the wafer paper of the 1<sup>st</sup> two petals.

Continue until you have used all the petals.

Marlene uses steam to cup the petals a little in the middle.

Marlene uses piping gel with gum paste but not modelling chocolate; she prefers water.





Dust pink inside of flower in middle and on edges of flower. If the flower is very wet, let it set up a while first.

If you are unhappy with the way it looks in the end, you can come back and add petals in. Trim the petal to get the shape you want. Put water on both sides & work quickly because it sticks quickly.

Make holes in the center with a sharp object. Dust with pink petal dust in the middle, coming up the petals as much as you want.

Put piping gel in the center where you want to put the nonpareils. Put nonpareils in a tiny container & apply with a baby spoon so you don't make such a mess.

Take black dusting powder and brush inside on the center to cover pink if you get too much.



Make a homemade flower nail. Using gum paste, make a Mexican hat, and stick a toothpick in it. Allow it to dry completely, and you can apply anything on the sides or top of a cake. That allows you to remove the flower if someone wants to keep it.

Marlene makes 5" cakes for her staff for their birthdays. Sunday is her "bake and decorate" day.

Liz Marek said if you put a little water in a box with old wafer paper, it rejuvenates it and makes it pliable as it was when it was fresh.

Sometimes wafer paper is "old" when you buy it.

Thank you, Marlene, for a wonderful demo, and thanks to **Sue Blume** for the pictures.



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- Cake Supply World in Houston, TX <http://cakesupplyworld.com/>
- Smart Lace Décor in Houston, TX <http://smartlacedecor.com/>



# Houston Cake Club

## October 2017

Volume 14 Issue 9

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

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

**Meeting is October 24<sup>th</sup> at 10 AM**

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

**Susan Shannon** will demonstrate making gumpaste roses. These roses in the picture are made from chocolate clay, but some of Susan's technique shows. Be sure to come check this out.



### President's Message

This month we have 2 play days on our schedule. The first Play day was this past Sunday.

**Maria Vela** did a great job teaching us about new pigments that shine, they are completely edible and beautiful used on chocolates. Then we had a great time dusting chocolates, modeling chocolate and gum paste items.

If you missed this class another play day is being held this coming Sunday afternoon. One of our new members, **Gizelle Pinto**, will be teaching how to make a fall cake topper.

Play days are inexpensive, mini classes that give us time to learn, share and be with our cake decorating friends for a short period of time.

Support your club and yourself. Take a break and enjoy a few hours of cake decorating fun.

Hope to see you at the October meeting

Happy Decorating.

*Pat Wiener*

## Meeting Agenda

**Open** – Welcome everyone  
Introductions, Members & Guest

**Thanks to demo and snack folks**  
Go over next month's volunteers

**Pass around monthly sign-in book**

**Minutes – Secretary**  
Read  
Approve

**Treasurer's Report:** Current membership total  
Read  
Approve

**2017 CDE**  
Charity donation amount

**Old Business**

**New Business**  
Schedule Play Days for 2018  
Classes for 2018 (other than CDE)

**Drawing for Raffle**

**Adjourn meeting**

## Monthly Demos and Refreshments

Contact **Sue Blume**, [sblumecakes@hotmail.com](mailto: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	Eva Aguilar; Migdalia Nunez	Susan Shannon – gumpaste rose
November	Marla Garcia	Giselle Pinto - airbrush
December	Christmas Luncheon	Christmas Luncheon

## Our Cookbook is on Sale

### Houston Cake Club



#### 14 Years of Sharing

#### Dessert Recipes

2004-2017

The members present at the April meeting voted to produce our cookbook in house.

There are 150 pages printed in full color with over 300 recipes and lots of tips and tricks.

The cookbooks are \$20.00 each and can be purchased and delivered at the next club meeting OR shipped to you for an additional \$6.00.

They are available on the front page of the website, <http://www.houstoncakeclub.net/>

## September Meeting

Thank you, [Rocio Gonzalez](#), for your demo on the turtle topper.



Rocio uses Wilton fondant with tylose. She does not mix it in advance because it becomes hard and difficult to work with.

Knead the fondant, sprinkle tylose, work it in and knead it. Rocio does not measure it.

When you are kneading to make a ball, press down when rolling the ball to make sure there are no lines.

If that doesn't work, add a tiny bit of water, knead it in and try again.

Rocio uses fondant for everything except crowns, etc. She uses pastillage for that.

She adds a little shortening to her hands before she starts. That keeps the colors from staining her hands.

Rocio takes a ball, and shapes it like a hat with a solid crown area. She uses the large CK Cel Stick to flatten and depress the area around the center. She has sugar shapers but hardly ever uses them.



She marks the shapes to look like a turtle back. Then she marks the second row a little bigger. She marks the third line at the base of the crown area, and then marks the outside.

Rocio shapes the shell for the area where the head goes so it will be shaped correctly when it hardens.







Use a ball tool to press in two holes and pull down and up to elongate the eye sockets.

Use a smiley tool to make the mouth.

Make two small balls of white fondant, flatten and press into the eye sockets and shape to fit.

Make four balls to use for the legs. The two for the front are larger than the back. Make a cone shape and flatten it down a little.

Place under the shell and apply a tiny bit of water to make it stick to the shell.



Make tiny little spots for head and legs. Make little balls and press flat into the fondant.

She paints eyelashes with a tiny size 0 brush.

Don't forget to paint the white highlight in the eye.

For this little topper, Rocio would make it one day ahead.

She would make figures 3 to 5 days ahead so legs, etc., can dry.

Rocio uses a mold from Fiesta Cakes for tiny flowers. She put a tiny ball under the flower to give it some shape.

She uses a pink brush (labeled) so she can apply blush on the face.





She uses a pencil case for modeling tools. It is available from Amazon.com.

[https://www.amazon.com/gp/product/B01AD0IGQG/ref=oh\\_aui\\_detailpage\\_o02\\_s00?ie=UTF8&psc=1](https://www.amazon.com/gp/product/B01AD0IGQG/ref=oh_aui_detailpage_o02_s00?ie=UTF8&psc=1)

## Birthday & Anniversary Wishes

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

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

## Upcoming Events

**October 22, 2017 ~ Cake Topper Play Day** led by **Gizelle Pinto**, 1 to 5 pm Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX 77502. See Gizelle's work on Facebook, [https://www.facebook.com/pg/TheSugarStudio/about/?ref=page\\_internal](https://www.facebook.com/pg/TheSugarStudio/about/?ref=page_internal)



See supply list at the end of the newsletter.

October 29, 2017 ~ Texas ICES Fun Day, held at Make it Sweet, 9070 Research Blvd #203, Austin, TX 78757. Only 50 seats available. Be sure to register. <http://www.texasices.org/events/areaiifallfunday.html>. If you have any questions, contact Helen Osteen, [txicestreasurer@gmail.com](mailto:txicestreasurer@gmail.com)



**TEXAS ICES PRESENTS A SPOOKTACULAR**  
**FALL FUN DAY**

**REGISTER EARLY!**  
**\$35 FOR ICES MEMBERS**  
**\$45 FOR NON-MEMBERS**

**OCTOBER 29, 2017**  
**9AM - 4PM**

**JOIN US FOR A FUN DAY OF:**

**DEMONSTRATIONS**  
**HANDS-ON ACTIVITIES**  
**LUNCH BY CRAIG'O**  
**WWW.TEXASICES.ORG**

**MAKE IT SWEET**  
**9070 RESEARCH BLVD.**  
**STE 203**  
**AUSTIN, TX 78758**

**December 5, 2017 ~ Christmas Luncheon at Monument Inn, 11 am to 2 pm.**

Rob Your Neighbor Gift Exchange: this is not required, but if you would like to participate, please bring a gift that cost between \$15 and \$20. 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. AND we did not make any provisions for desserts.

**February 4, 2018 ~ Texas ICES Day of Sharing, The Spring Chateau, 4010 FM 2920 Rd, Spring TX 77388, 9 am to 4 pm.** More information later. Mark the date.

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- Cake Supply World in Houston, TX <http://cakesupplyworld.com/>
- Smart Lace Décor in Houston, TX <http://smartlacedecor.com/>

## **Fall cake topper – Playdate October 2017**

### **MATERIAL:**

8" cake dummy covered with fondant (optional) or an 8" cake card to work your topper on.

Green covered wire:

Size 24 (24inches – each length is usually 12inches. Carry 2)

Size 26 (24inches - each length is usually 12inches. Carry 2)

Size 28 (50inches – each length is usually 12inches. Carry 5)

Green tape for wires

Edible glue – 2-3 teaspoons

Corn flour for dusting – 4-5 teaspoons

Piping bag with round 5 tip for royal icing.

Wet wipes

Kitchen paper towel

Apron

Chocolate brown Royal icing to match twig colour – ½ cup (mix 1 egg white with sieved icing sugar till a thick consistency is achieved. Approx. 1.5cups – 2 cups of icing sugar is usually used up. This makes approx. 1 cup of icing)

**MODELLING FONDANT:** 600gms

Modelling fondant can be made from fondant mixed with CMC or Tylose powder. If you have hot hands mix 3 tsps. tylose/cmc per 600gms. Usually 2.5 teaspoons should suffice for all other users. This measurement is true for Satin Ice fondant. Proportions may vary for other brands of fondant. Mix and rest for a few hours for the gum to activate. It should be firm and hold its shape.

The above fondant will be colored in the following colors/ Qty:

Bright orange: 125gms (Pumpkins)

Egg Yellow: 100gms (leaves)

Ivory: 50gms (berries, pomegranates and corn husks)

Dusty pink: 50gms (leaves)

Light green: 50gms (leaves)

Chocolate brown: 125gms (twigs)

Reddish/cherry wood brown: 25gms (acorn nuts)

Olive green mixed with dark brown: 20gms (Acorn crowns)

(\*the acorn brown should be slightly different to the twigs to make them visible)

Pale green: 20gms (extra gourd/pumpkin)

Extra can be left white to supplement any shortages if required.

**DUSTING COLOURS:**

Lemon yellow

Bright yellow

Light orange

Bright orange

Basic red

Dark red

Burgundy

Wine

Bright green

Leaf green

Dark/Forest green

Nut brown

**TOOLS:**

Small Rolling pin (with elastic bands if you have them)

Work mat or board to roll and cut out shapes.

Craft knife

Wire cutter/pliers

Ball tools – large (1/2inch) medium (1/4 inch) small (1/16<sup>th</sup> inch or smaller)

Leaf veinners – maple/rose/pumpkin leaf or basic veinners with center stem.

Leaf cutters – Maple/ oak/ rose/ and any other fall leaf shapes

Star plunger/cutter 1/4inch

Awl/ needle tool

Dusting brush

Glue brush

Tooth picks -4

I will bring along extra tools for those of you that might need them so don't worry if you don't have all the tools. To save time please colour your modelling paste at home as per the above quantity and colour guideline.

At the playdate we will make only the topper. If you are keen to try out the wood bark technique in the picture please follow the link for the tutorial.

[https://www.youtube.com/watch?v=Ik3tx\\_hFdw](https://www.youtube.com/watch?v=Ik3tx_hFdw)

Look forward to seeing y'all!