



Houston Cake Club

January 2018

Volume 14 Issue 12

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

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

Meeting is January 23rd at 10 AM

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

Retta Pryor will demonstrate a chocolate high heel shoe. Be sure to join us for this demo.



Membership Dues

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

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

Remember, we prorate membership only when you first join the club. All renewals are \$30/year.

Article 2, Section 1, Bylaws: "The amount of dues paid by new members will be prorated depending on the quarter in which they join. This proration only applies with initial membership."

Article 1, Section 3, Bylaws: "A voting member shall be in good standing and eligible to vote if dues are paid by the close of the prior month's meeting."

President's Message

As I thought about our January meeting & those that would be attending, I began to think about meetings in the past years and how every month attendance is different.

There is an enjoyment in listening to different ones talk about cakes they have designed and decorated. As detail information on design, equipment used and so on is shared you can hear the excitement growing and that is passed on to others. No matter how I feel when I arrive I always leave feeling excited, my spirits lifted & looking forward to the next cake.

Each of you are a pleasure to know and to be with as often as possible.

I hope you will be at the January 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

New Business

Classes for 2018 (other than CDE)

Drawing for Raffle

Adjourn meeting

Notice of the Annual Meeting & Election of Officers

The February meeting every other year will be for the purpose of election of officers and identifying other business to be conducted on an annual basis. Current members shall be notified of the date of the bi-annual meeting in the January newsletter. Here is what the current bylaws say about the elections:

Article 4 - Officers

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

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

Section 3 – The bi-annual election of officers will be held every other February, with the installation of the new Board following the election.

Section 4 – If any officer resigns their seat on the Board before their term of office has expired, nominations for the vacancy will be accepted from the floor during the meeting in which the vacancy is announced. Members not present will be notified via U.S. mail or e-mail within one week of the meeting and will have one week to submit nominations if they desire. The final vote will be taken by secret ballot at the next regular meeting. The person elected to fill the vacancy shall serve the remainder of the unexpired term.

Section 5 – The term of office shall be for a period of two (2) years.

Article 5 – Officer Duties

Section 1 – The **President** shall preside over the meetings and appoint committees as required. The President will also appoint a Club member in good standing as Parliamentarian. The Parliamentarian will not be considered a member of the Board.

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

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Section 4 – The **Treasurer** will receive and disburse all Club funds with Club approval, keep an accurate record of all transactions and make financial reports to the Club at each monthly meeting. The Treasurer shall also submit a year-end financial report at the Annual meeting in February. Should the office of Treasurer be vacated prior to the expiration of the two (2) year term, the Board will audit the books before the newly elected Treasurer takes office. Receipts for any expense(s) incurred on the Club’s behalf must be attached to a completed and signed HCC Reimbursement Request Form and submitted to the Treasurer within 60 days of expenditure in order to be eligible for reimbursement.

Section 5 – The role of **Parliamentarian** is to be knowledgeable of the Club’s constitution and by-laws and to advise the President on procedural issues according to Club by-laws and Robert’s Rules of Order as needed. The Parliamentarian will have full member privileges, be allowed to participate in all meetings, and be allowed to vote.

Monthly Demos and Refreshments

Contact **Sue Blume**, sblumecakes@hotmail.com, (832) 492-4380, to sign up.

	Refreshments	Demonstration
January	Cindy Dean Gizelle Pinto	Retta Pryor
February	Larry’s Appreciation Lunch	
March	Guadalupe Ochoa Maricela Vilchis Hermelanda Garcia	
April	Carissa Gonzalez	Maricela Proviotics
May	Celia Diaz Eva Aguilar	
June	Dana Thomas Maria Vela	Garage Sale
July	Yolanda Diaz	
August	Bonnell Templet	
September	Alyssa Chavez	
October	Maria Ordonez	
November		
December	Christmas Party	

Officers

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

November Meeting

Gizelle Pinto demonstrated airbrush techniques. She covered various kinds of airbrushes, and their uses – which works best for what situation. Thank you, Gizelle, for sharing with us.



December Meeting

Our Christmas party was held at the Monument Inn. We had a very nice turnout, and a lively gift exchange.





The Club purchased an Excalibur dehydrator for the raffle. The proceeds of the Christmas raffle and 10% of the CDE registration was shared by three of the four members that sustained the biggest losses from Hurricane Harvey.

Once again we brought items to share with Ronald McDonald House in Houston. I didn't get a picture of the items in the van, but this is what it looked like when Jackie carted it in.

I was proud of what our members brought.



Birthday & Anniversary Wishes

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

Happy Anniversary to **Eileen & Jerome Pena** (February 13th), **Kerry & Ricky Tidwell**, (February 14th), **Nani & Dwedy Lucardi** (February 14th), and **Pat & Sonny Wiener** (February 21st), **Margaux & Carl Mann** (February 27th).

Upcoming Events

February 4, 2018 ~ Texas ICES Day of Sharing, The Spring Chateau, 4010 FM 2920 Rd, Spring TX 77388, 9 am to 4 pm. Demonstrations by **Wayne Steinkopf**, **Sidney Galpern**, **Shelby Bower**, and others. Vendors will include **Chayos Cakes and More** (Maria Vela), **Madame Loulou** (Steven Comin), **Amazing Cake Artistry** (Yvette Humbert), **SimiCakes** (Sidney Galpern), **Sprinkle Pop** (Elizabeth Butts), **Lone Star Foam** (Dennis Orlando), **LeeAnn's Cakes** (LeeAnn Sessom), and **Cake Supply World** (Iliana Rincon). Online registration is available. <http://www.texasices.org/events/areaivdos.html>

Our Cookbook is on Sale

Houston Cake Club



14 Years of Sharing

Dessert Recipes

2004-2017

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- Cake Decorating Extravaganza (September 2016)
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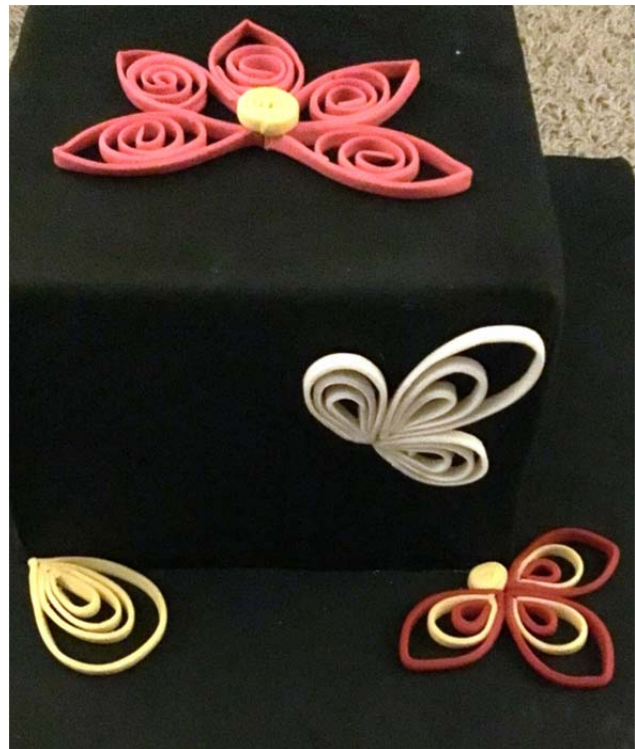
Newsletter Editor: Helen Osteen, Phone: (713) 204-3218

Meeting is February 27th at 10 AM

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

Pat Wiener will demonstrate quilling technique. You can use that technique with gum paste and wafer paper for two very different results.

Quilling is something you can do ahead of time, and then add to a cake or cookies.



February 27th, 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.

President's Message

During the past 2 years it has been a privilege to serve as your President. I would like to thank everyone for your help and support.

I would like to say a special "Thank You" to **Sue Blume, Susan Shannon, Eunice Estrada & Helen Osteen.** As many of you know I became ill and these ladies stepped in and kept our meetings & club projects going during a time when I could not ask for help.

As we change officers I know you will continue to support them as you have your current board members.

We have a great club and I look forward to watching us change as we grow in number and work together to continue to support the art of Cake Decorating.

Happy Decorating

Pat Wiener

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Treasurer's Report: Current membership total
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Old Business
Classes for 2018 (other than CDE)

New Business
Election of 2018 Officers
Installation of New Officers

Drawing for Raffle

Adjourn meeting

Election Information

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

President	Sue Blume
Vice President	Pat Wiener
Secretary	Margaux Mann
Treasurer	Helen Osteen

Susan Shannon was nominated for Treasurer, but she has withdrawn her name from the ballot for the position of Treasurer.

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

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

You may email your ballot to **Sue Blume** at sblumecakes@hotmail.com. All identifying information will be folded over so we can verify membership status. That folded header will be removed at the meeting before the ballots are handed to the counting team. However, we must be able to verify that you are a member in good standing so your vote can be counted.

A voting member shall be in good standing for at least 30 days before being eligible to vote. If your membership dues were not paid by January 31st, you are **NOT** eligible to vote.

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

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

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January Meeting

Retta Pryor demonstrated making chocolate shoes. I am so sorry I missed the meeting, because I don't have any demonstration notes to share with you.

Birthday & Anniversary Wishes

Happy Birthday to **Alice Lopez** (March 31st), and **Margaux Mann** (March 31st).

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2004-2017

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

Meeting is March 27th at 10 AM

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

Kathy Brinkley will demonstrate fantasy flowers.



President's Message

Hello, everyone. It's that time of year again with the new board member election. As your incoming president, I would like to take this time to say thanks to all of our members. Without you there would be no Houston Cake Club. I hope to have your continued support.

I would like to make the next two year a fun and eventful time. I would like for us to have a lot more play days and a few more classes than we have had in the past. If any of you have any suggestions, please let the board know. I want to hear your voices on things you think will make our club grow and be a fun place to come and share ideas and help one another with any cake problems they may have.

March has been eventful, I would like to thank [Rocio Gonzalez](#) and [Retta Pryor](#). Rocio held a class on March 11, 2018 teaching us how to make the cute little Easter Rabbits. Retta held a play day on March 18, 2018. We had lots of fun playing and making all kinds of chocolates. If you have any suggestion on having play day or classes please let us know.

Sue Blume

Meeting Agenda

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Birthday & Anniversary Wishes

Happy Birthday to **Jessie Lopez** (April 22nd).

Happy Anniversary to **Susan & Craig Shannon** (April 17th), **Brenda & Kenneth Sorrels** (April 21st), **Sandy & Mike Cook** (April 22nd), and **Ronnie & James Bochat** (April 30th).

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14 Years of Sharing

Dessert Recipes

2004-2017

February Meeting

Thank you, [Pat Wiener](#), for the quilling demonstration. I have included some pictures from the demo. Pat sent a handout that will be included with this newsletter.





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Vice President	Pat Wiener	patbwiener@yahoo.com	(713) 962-5478
Secretary	Margaux Mann	houstonfilmbuff@yahoo.com	(832) 729-2222
Treasurer	Helen Osteen	Helenosteen1943@gmail.com	(713) 204-3218

Rocio's Bunny Class



Left to right: Alyssa Ordonez, Rosie Contreras, Susan Shannon, Betty Hernandez, and Rocio Gonzalez.

We had a total of 8 students in the class. Sue Blume, Renita Lee, Jessie Lopez and Mariana Lopez are not pictured.

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- Over The Top Cake Supply, 453 Sawdust Rd., The Woodlands, TX 77380, phone: (832) 458-0995; www.overtopcakesupplies.com/thewoodlands
- Cake Supply World in Houston, TX <http://cakesupplyworld.com/>
- Smart Lace Décor in Houston, TX <http://smartlacedecor.com/>

Retta's Chocolate Play Day



If you missed this Play Day, you missed a lot of fun. Retta showed us how to make the chocolate Christmas ornaments. Some attendees made Easter bunnies and Easter eggs. Everybody seemed pleased with their projects. Thank you, Carl Mann, for taking the pictures so everyone could be included.

QUILLING WITH GUM PASTE (Pat Wiener)

Quilling is an art form normally associated with small strips of paper. For cake decorating this art form has been refigured to work with gum paste. Fondant strips will not hold up for this technique.

Quilling designs can be made directly on a fondant covered cake or on gum paste plaques. I do not recommend doing this technique on buttercream cakes.

STEPS

1st Decide on what design you want to create and what size you want it to be. Draw or trace a pattern on paper. Measure each line to find out what length strip(s) of gum paste will be needed.

2nd Roll gum paste to 1/16" thickness. The pink bands on the small gum paste rolling pin are the perfect thickness. It is important that every strip of gum paste be the exact same thickness. Make gum paste into a sausage, widen to 3-4 inches. Now roll making the gum paste slightly longer than the longest strip you will need. Be sure to check the thickness.

3rd Cut strips ¼" wide. JEM Cutters #3 strip cutter is the perfect thickness and width. Using this cutter will give you the correct width and thickness every time. If not using a strip cutter measure width and length of each strip with a ruler.

Do not cut strips until you are ready to use them. Cut 4-6 strips at a time keeping them sealed in a zip lock bag until needed. If strips are to dry they will crack and break as you roll or bend creating different shapes.

When ready to create a design the strips of gum paste are laid on their edge.

When you create a loop put a small amount of gum glue on one end, then lightly press the 2 edges together. Open the other end creating the shape of the loop needed. Loops can be long and slender or slightly shorter and more open, all depending on the design you want to create.

There are numerous shapes that can be created then these shapes can be put inside each other to create flowers, butterflies or designs of your choice.

Creating loops, coils etc. can all be done free handed but when creating any 2 items that need to look exactly alike (butterfly wings etc.) I find it easier to lay the gum paste strips over pattern lines I have made.

I trace around cutters that have several sizes of the same shape. I use these individual patterns when forming a single loop that will dry and be used later. When ready to do quilling I choose the size loops I want to use then trace them decreasing the size of the inset loops.

It is easier to create quilling pieces when putting all of the pieces together while the strips are still soft. If I finish a design and have quilling strips left I shape them into loops, open coils and closed coils. These 3 shapes you will always find a way to use them later.

Basic Closed Coils

(Instructions are for slotted tool, however paper can also be rolled by hand or on needle tool.)

Size of coils will be determined by a number of factors: length of strip rolled, weight of the paper, and tension used when rolling.

● **Tight Circle** - Insert end of strip into slotted tool, turn tool until full length is rolled, before removing from tool, put a small dot of glue on end of strip, hold against roll until set.

○ **Loose Circle** - This shape is the basis for almost all closed coil shapes. Insert end of strip into tool, turn until full length is wound, then release and let coil drop from tool.

◐ **Teardrop** - Roll loose circle, glue end down and pinch one end into teardrop shape.

◑ **Shaped Teardrop** - When you pinch the point of the teardrop pull point down, shape will look like a comma.

◒ **Arrow** - Make teardrop, while holding point, push rounded part in toward center and pinch.

◓ **Marquis** - Make loose circle, pinch opposite ends into points.

◔ **Shaped Marquis** - Make marquis, pull points in opposite directions

◕ **Square** - Make marquis, then push in points while pinching. Try to make all four sides equal lengths, you can also make rectangles this way.

◖ **Teddy Bear Ears** - roll and glue loose circle, make an indentation on one side while pulling down two sides around indentation.

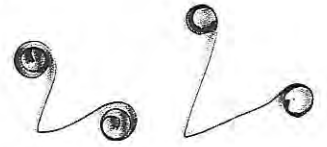
Whimsiquills

Open coils

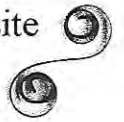
Open heart - fold strip in half, curl ends in toward center



Open "V" - fold strip in half and roll ends toward outside of fold



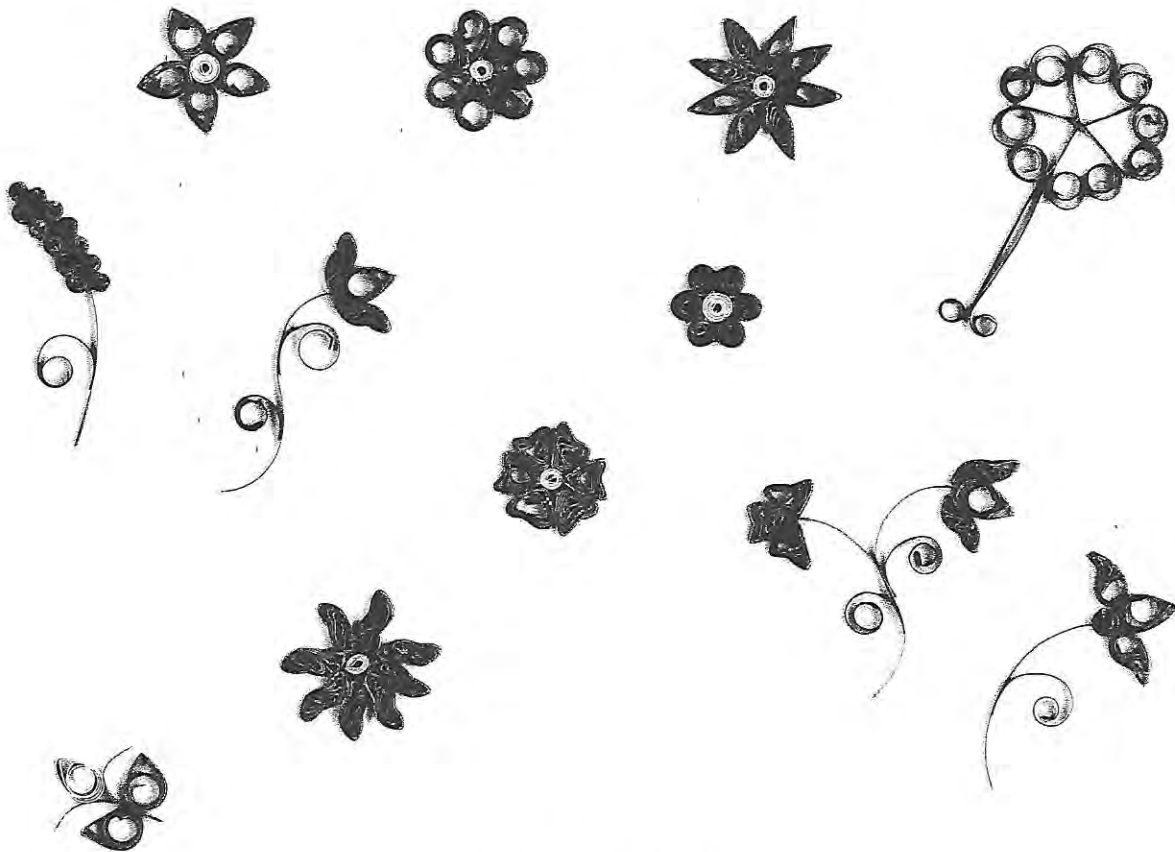
S Scroll - roll one end of strip in toward center of strip, roll other end in opposite direction



C Scroll - roll both ends of strip in toward center



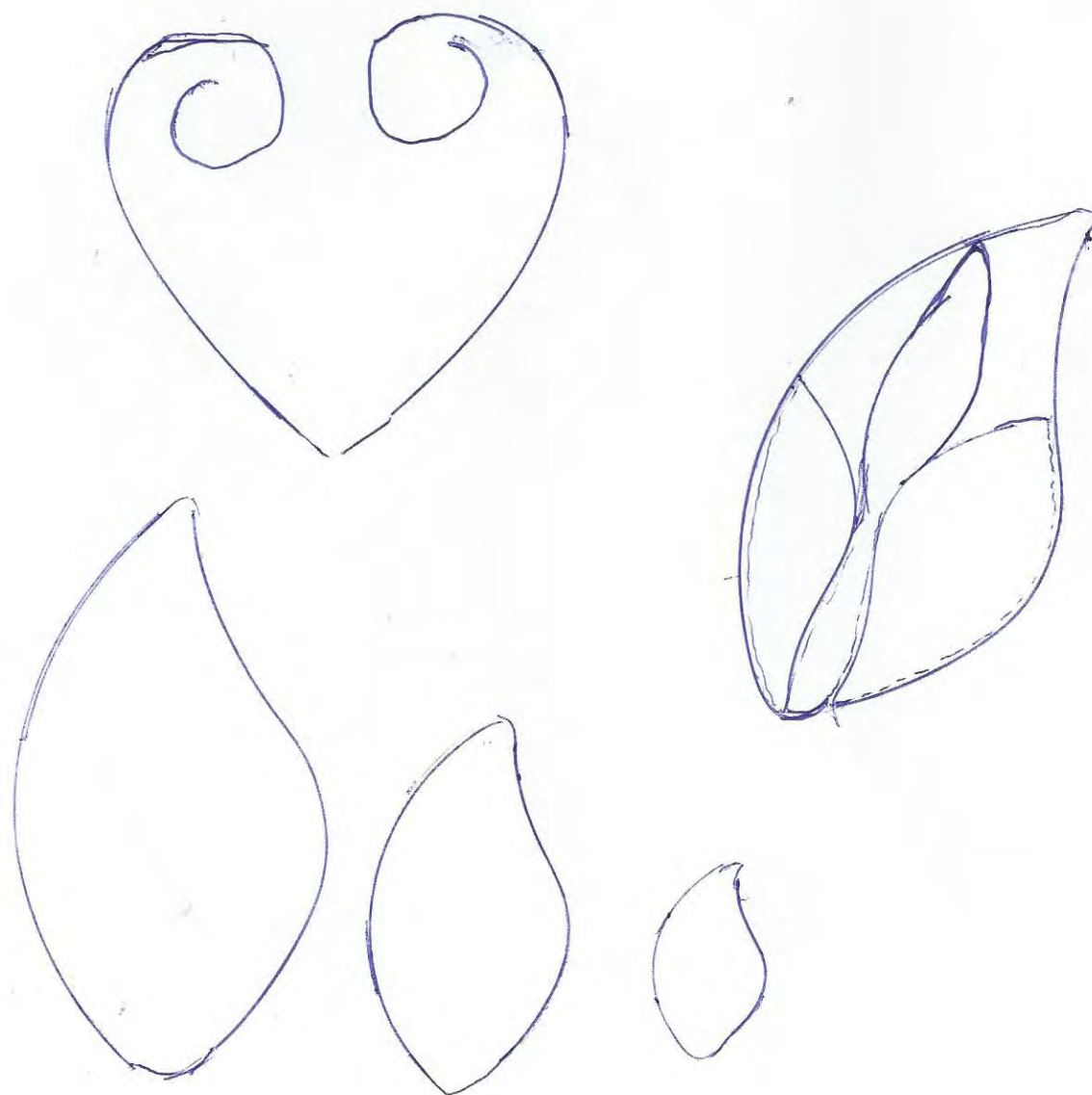
Double roll - fold strip in half, roll both ends toward fold at same time

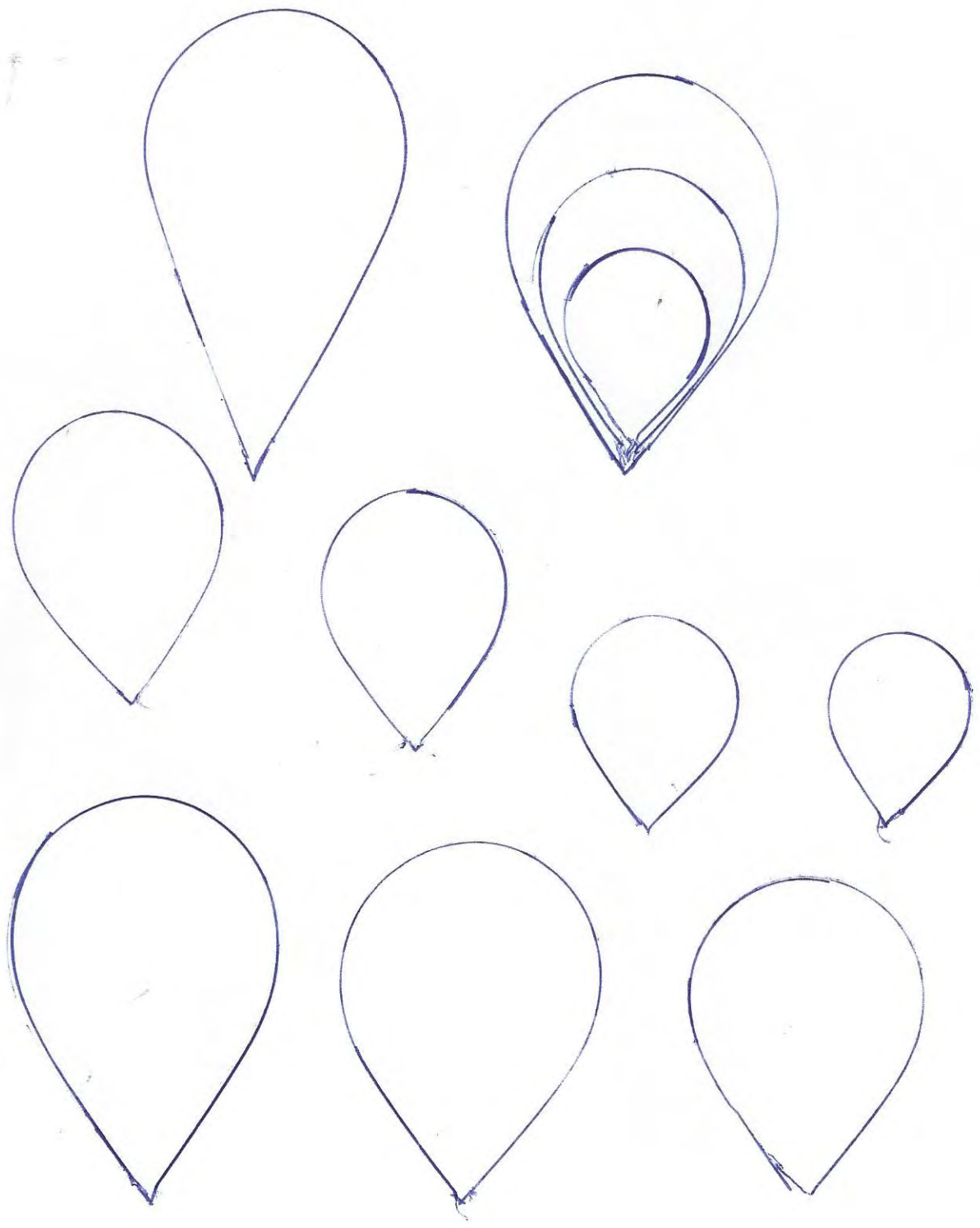


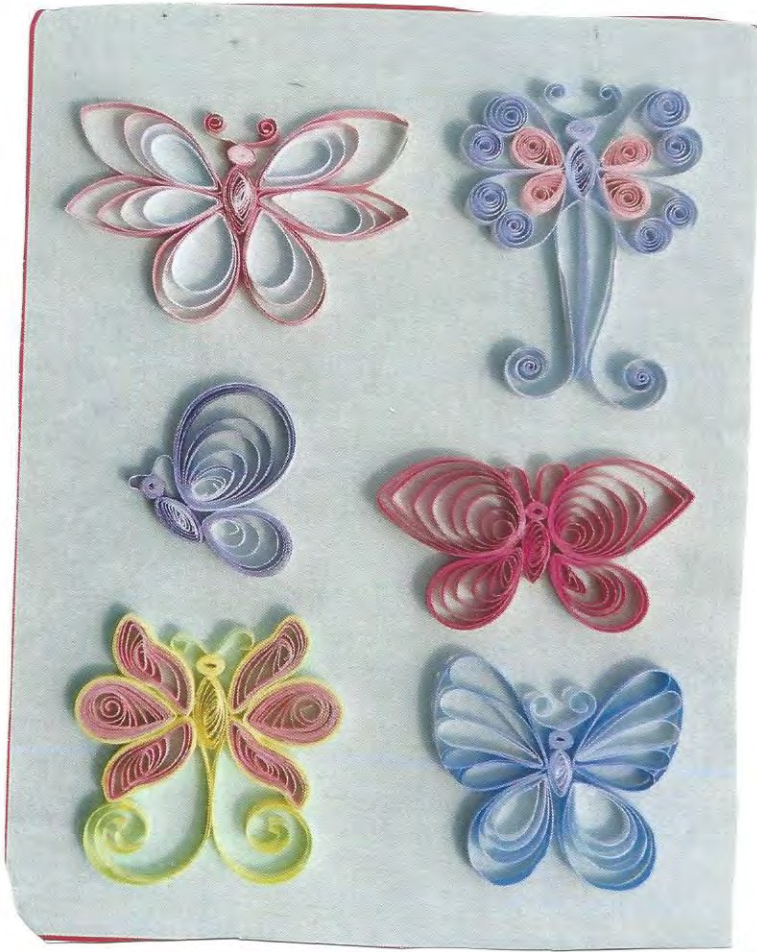
Whimsiquills

Quilling can be as simple or intricate as you want it to be. There are 2 dramatic techniques, Looping and Husking which help to create unusual designs. Look up quilling or purchase a book on quilling. This technique is easy and fun to do. Look up designs and you will be surprised at all the things that can be created with a simple strip of gum paste.

MY PATTERNS









Houston Cake Club

April 2018

Volume 15 Issue 3

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

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

Meeting is April 24th at 10 AM

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

Maricela Vilchis will teach us how to make Monterrey Cheese.

President's Message

Hello to all of our wonderful members! I hope everyone had a great spring break. Now the kiddos are back at school, it's time to start thinking about baking and decorating.

If any of you would be interested in having a play day, or teaching a class or give a demonstration at our club meeting, please let me know what you would like to do.

Please send any news, recipes, tips and tricks or anything you would like to share to Helen Osteen.

I am looking forward to the Play Day **Jennifer Dunn** will be hosting on April 29th for 1 pm until 5 pm. Play Days are for getting together and having fun. It gives everyone a chance to visit with our members. For members that work during the day, Play Days give them a chance to attend a cake function.

Sue Blume

Meeting Agenda

Open – Welcome everyone
Introductions, Visitors & New Members

Thanks for Demos & Refreshments
Next Month's Volunteers

Pass around Sign in book and Demo/Refreshment List

Minutes – Secretary
Read
Approve

Treasurer's Report: Current membership total
Read
Approve

Old Business
CDE
Debbie Brown's Classes
Caterers
Play Dates

New Business

Classes
Play Days

Drawing for Raffle

Adjourn meeting

Monthly Demos and Refreshments

Contact [Pat Wiener](mailto:patwiener@yahoo.com), patwiener@yahoo.com, (832) 492-4380, to sign up.

	Refreshments	Demonstration
April	Carissa Gonzales; Eileen Pena	Maricela Vilchis (Proviotics), How to Make Monterrey Cheese
May	Celia Diaz; Eva Aguilar	Celia Diaz
June	Maria Vela; Dana Thomas	Garage Sale
July	Yolanda Diaz	
August	Rosie Contreras; Bonnell Templet	Jessie Lopez; painting on buttercream
September	Alyssa Chavez; Margaux Mann	
October	Maria Ordonez	
November	Sue Blume; Jessie Lopez	Susan Shannon
December	Christmas Party	

Birthday & Anniversary Wishes

Happy Birthday to **Allison Wiggins** (May 11th), **Rocio Gonzalez** (May 12th), **Eileen Pena** (May 23rd), **PJ McDowell** (May 25th), **Jena Rios** (April 27th), **Katherine Dungan** (May 28th), and **Pat Wiener** (May 31st).

Happy Anniversary to **Lori & Mark Westerman** (May 13th), **Reni & Navin Bavikafi** (May 24th), **Michelle & Rory Tauzin** (May 24th), **DeNeise & Roy Barlow** (May 24th), and **Susan & James Spence** (May 28th).

Our Cookbook is Available

Houston Cake Club



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.

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14 Years of Sharing

Dessert Recipes

2004-2017

March Meeting



Kathy demonstrated her method of making these fantasy flowers.

Kathy uses the gumpaste Edna de la Cruz uses, made by Nhora. Jennifer Dontz sells it on her website, http://www.sugardelites.com/Gumpaste-2-lbs-By-Nhora-De-La-Pava_p_2204.html

Kathy used the round cutter to make a round base for her flowers. She cut two, one for each of the flower formers. She uses the tear-drop shape rose cutters for the petals.

Roll the gum paste to 4 on the pasta roller.

Don't forget to keep the petals covered so they won't dry out.



Use the small round cutter in the picture top right, and cut two round pieces of gum paste. Put in the bottom of the flower former.

Put glue on top of the round piece.



Use a ball tool to soften the edges and ruffle the 5 largest petals.



Start adding the large petals. Use tiny pieces of foam to separate the petals and give them motion.

Make 3 medium petals; glue inside of previous row before you place the petals inside.

If you are going to put bling inside, be sure to leave enough room for the center. Put tiny pearls inside or other bling to finish off the flower.



Kathy attaches the flowers to the cake with white chocolate. Just hold it until it sets up.

OR you can use a freeze spray to chill it immediately.



Ribbon Rose: roll out gum paste. Cut in a long strip; fold over and roll.



You can add gold dust and everclear. Dust on the edge of the rose. Be sure to have a dedicated brush that you only use for gold color and everclear.





DAISY plunger cutter: Roll gum paste out very thin. Press the edges of the cutter to make sure the gum paste cuts clean. Three people took pictures and none of us got a picture of the plunger cutters Kathy was using!

Kathy uses hot glue to attach the styrofoam center to the toothpick.

She uses a ball tool to thin each little daisy petal. Press the flower close to the center & stretch to cover the styrofoam center.

The 2nd petal – curl from edge to center with ball tool. Apply glue to center to keep petal in place.

Continue adding petals until you are happy with the flower.

Benefits

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

- our monthly meeting (4th Tuesday of the month from 10 AM to noon)
- Cake Decorating Extravaganza (September 2018)
- 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/>
- Over The Top Cake Supply, 453 Sawdust Rd., The Woodlands, TX 77380, phone: (832) 458-0995; www.overthetopcakesupplies.com/thewoodlands
- Cake Supply World in Houston, TX <http://cakesupplyworld.com/>
- Smart Lace Décor in Houston, TX <http://smartlacedecor.com/>

Upcoming Events

April 22, 2018 ~ Southeast Texas Cake Club Day of Sharing, Winnie TX



April 29, 2018 ~ Play Day Royal Icing Dome by Jennifer Dunn-Salisbury, Sunday, 1 to 5 pm.

May 19-20, 2018 ~ Frosting Creators Weekend of Sharing, Drury Plaza Hotel San Antonio North Stone Oak, 823 North Loop 1604 East, San Antonio, TX 78232. www.frostingcreators.com

September 9, 2018 ~ Houston Cake Club's Cake Decorating Extravaganza will be held at The Gardens Houston, 12001 Beamer Rd, Houston TX 77089. Demonstrators: **Debbie Brown** from the UK, **Diane Gruenberg** (Avenues Sweet Choices), **Sidney Galpern** (iemiCakes) and **Margaret Comin** (Madame LouLou). We have room for 15 vendors. The first 15 to register will be the ones you will see. Early bird registration is \$40 through September 1st. After September 1st and at the door, registration is \$50. Register before August 15th to receive a VIP goodie bag.

September 10th to 13th ~ Debbie Brown Classes, Larry's Arts & Crafts, Pasadena, TX.

Take **one, two, three** or all **four** classes. The member fee is \$125.00 per class/day includes lunch. You must be a member for 6 months BEFORE the start date of the class to receive the member discounts. Special pricing for taking all 3 classes, \$350. **Class size is limited** - a deposit of \$62.50/class (or \$175.00 for 3 classes) will hold your place. The remainder of the class fee is due **August 15th**. Register today! No refunds after August 15th.

Officers

Office	Office	Email Address	Phone
President	Sue Blume	sblumecakes@hotmail.com	(832) 492-4380
Vice President	Pat Wiener	patbwiener@yahoo.com	(713) 962-5478
Secretary	Margaux Mann	houstonfilmbuff@yahoo.com	(832) 729-2222
Treasurer	Helen Osteen	Helenosteen1943@gmail.com	(713) 204-3218

Royal Icing Dome – Play Day

April 18th, led by Jennifer Dunn-Salisbury



Required:

- Royal icing – about 1 cup
 - Consistency should be between medium and stiff
- Crisco – about ¼ cup
- Styrofoam balls or half balls – 1 per dome
 - Sizes 2 ½” – 3” are good for cookies...larger if you want a cake topper
 - Links below are to give you an idea of what to look for. Just make sure that it isn't the green gardening-type foam.
 - <https://www.hobbylobby.com/Crafts-Hobbies/Basic-Crafts/Styrofoam/Smoothfoam-Balls---3%22/p/24916>
 - <https://www.hobbylobby.com/Crafts-Hobbies/Basic-Crafts/Styrofoam/Smoothfoam-Half-Ball--8%22/p/110833>
- Round piping tip – size 1.5 or 2 (the smaller the tip the more delicate the dome will be)
- Piping bag
- Large Styrofoam block for drying
- Wooden dowels for drying (same number as Styrofoam balls)



More if you want to make several domes.

Recommended:

- Covered cake or cookies ready for decorating with dome
 - Measure the diameter of your Styrofoam ball to make sure your domes will fit.

Optional:

- For roses:
 - Additional royal icing for roses (two colors)
 - Additional piping bags
 - Petal piping tip – sizes 101, 102, 103, 104 (your preference for rose size)
 - Leaf piping tip (whichever size/shape you prefer)
 - Wax paper cut into small squares – about 2” x 2”
- For coloring your dome:
 - Vodka or clear vanilla/lemon extract
 - Favorite luster dust color



Cake Decorating Extravaganza

Presented by

Houston Cake Club

Sunday * September 9, 2018 *

8:30 am – 4:00 pm

Scheduled to demonstrate

Debbie Brown (London)

Diane Gruenberg

Sidney Galpern, SimiCakes

Margaret Comin, Madame Loulou

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, Kitchen Aid, and more.**

Early Registration -- \$40.00; register before August 15th and receive a VIP goodie bag.

Registration after Sept 2nd & 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
email: HoustonCakeClub@gmail.com**

Name: _____

Telephone: (____) _____ Address: _____

City: _____ State: _____ Zip Code: _____

Email Address: _____

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

Send to: **Helen Osteen, Treasurer * 2502 Esther Ave * Pasadena TX 77502**

Houston Cake Club hosts Debbie Brown

4 classes, Sept 10th to Sept 13th, 2018



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

Debbie focuses much of her time travelling extensively teaching her specialist skills in carefully structured workshops ensuring all students reach their potential with patience and encouragement.

Debbie taught here at the Houston Cake Club in 2004, 2006, 2008, 2010, 2013, 2016, and is returning in September 2018.

Debbie's classes are \$185/day. You can book your choice of 3 classes for a discounted rate of \$530.

www.HoustonCakeClub.net

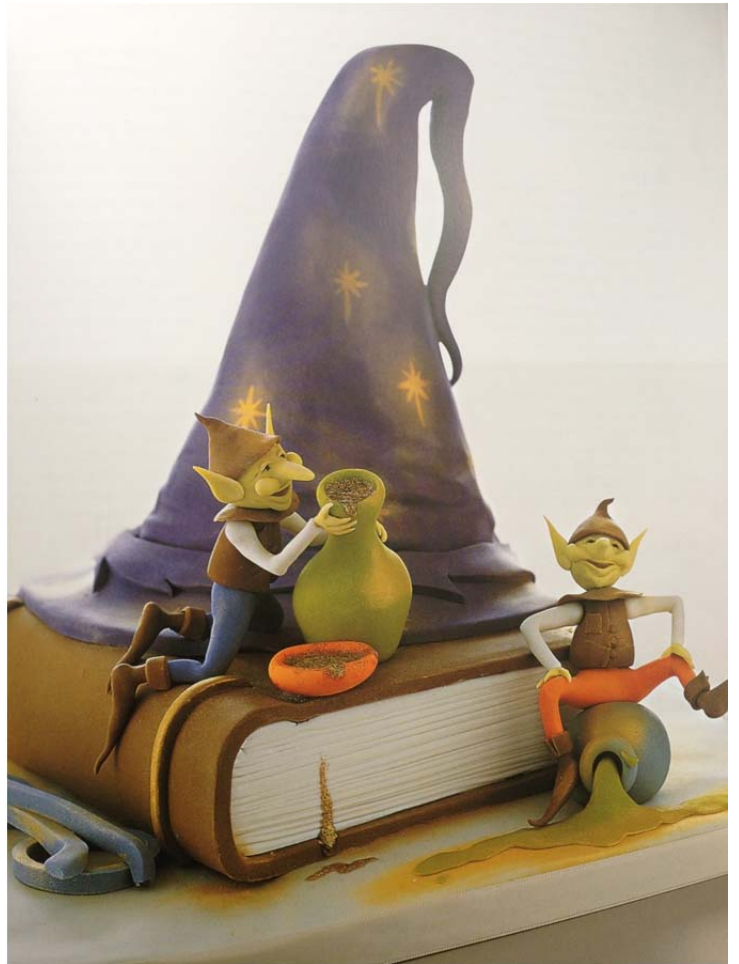
Houston Cake Club members receive a discount if they have been members for 6 months before the class. Log onto the members' only section and register there. If you can't remember the password, call Helen Osteen (713) 204-3218.

There is also a rate for members that have not been members for 6 months. That is also in the members' only section.

Each of the classes has a supply list, and will be sent to students as soon as they register for the classes.



Unicorn, September 10th



Wizard, September 11th



Devious Devil, September 12th



Bookworm, September 13th



Houston Cake Club

May 2018

Volume 15 Issue 4

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

Meeting is May 22nd at 10 AM

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

Celia Diaz will teach us how to repurpose chocolate molds. She will make a Crown Royal chocolate cake topper with a perfume topper mold and turn it into something else.

Everything she will be demonstrating will be available at Larry's.

President's Message

Hello club members, where has this year gone already? It's now May and before long school will be out and summer fun starts.

I want to give a shout out to **Jennifer Dunn**, and thank her for the fun day we had at her play day. Hope everyone had a wonderful Mother's Day this year.

As you all know the Houston Cake Club has a lot of fun things coming up, and we plan on being busy the rest of this year. **Marcela Gomez de Morett** from Guadalajara will be here June 19th and 20th to show us how to make 4 different flowers out of bean paste and rice paste. This is a 2 day class; it is during the week, your flower cutters are also included in the price of the class, so make plans to take a couple of days' vacation and join us for this class.

Jessie Lopez will be having a play day on June 10. She will be teaching us how to paint on buttercream. This is on a Sunday afternoon. Jessie is a very talented cake artist and it's going to be lots of fun.

Start planning for the Cake Decorating Extravaganza on September 9th. If you register before July 15th you will receive a special V.I.P swag bag. Check out all the classes before and after.

Anyone who would like to bring an instructor to the cake club, give us there information and let's see what we can do. If you are interested in having a play day please contact me. Also anyone with good recipes or tips pertaining to cake decorating please submit them to Helen Osteen. If any of you have any question please give me a call, text or email. Don't forget to keep checking out our web page. www.houstoncakeclub.net

Sue Blume

Meeting Agenda

Open – Welcome everyone
Introductions, Visitors & New Members

Thanks for Demos & Refreshments
Next Month's Volunteers

Pass around Sign in book and Demo/Refreshment List

Minutes – Secretary
Read
Approve

Treasurer's Report: Current membership total
Read
Approve

Old Business
CDE
Debbie Brown's Classes
Caterers
Play Dates

New Business

Classes
Play Days

Drawing for Raffle

Adjourn meeting

Birthday & Anniversary Wishes

Happy Birthday to **Irvana Castrillo** (June 10th), **Kathryn Carmichael** (June 14th), **Retta Pryor** (June 15th), **Sandy Cook** (June 15th), and **Bonnell Templet** (June 29th).

Happy Anniversary to **Rocio Gonzalez** (June 12th), **Maria & David Vela** (June 21st), and **Kristine & Jonathan Samuell** (June 21st).

Monthly Demos and Refreshments

Contact **Pat Wiener**, patbwiener@yahoo.com, (832) 492-4380, to sign up.

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May	Celia Diaz; Eva Aguilar	Celia Diaz
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2004-2017

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Treasurer	Helen Osteen	Helenosteen1943@gmail.com	(713) 204-3218

April Meeting

Maricela Vilchis certainly gave us “food for thought” with her demonstration. We have all heard of probiotics, and a lot of us take probiotics that we buy at the drug store, grocery store, or health food store. BUT Maricela brought some of the culture, and showed us the process for making a yogurt-like product that we can make into a shake with fruit, add fruit juice to make a drink, etc. Maricela even shared the “starter” with the people at the meeting that were interested in making their own kefir.

Make sure your glass jar and its lid are both very clean. Place the kefir grains in the jar first, then pour the milk over them. A typical ratio is 3 tablespoons of kefir grains for every quart (or liter) of milk. Gently stir the mixture for a few seconds then place the lid on the jar. Leave the lid slightly loose so any excess pressure can escape.



Leave the jar somewhere in your house at room temperature but out of direct sunlight. The fermentation process can take anywhere from 12 hours to 48 hours, depending on how you like your kefir. As a rule, less time in the jar will produce a sweeter, thinner kefir, whereas a longer fermentation will result in a thicker, more sour kefir. After some time you may also see the kefir separating into two layers – a thick, white curd at the top, with a thin, yellowy whey underneath. The kefir is OK to consume at this stage but will be quite sour, so as soon as you see any signs of separation it's probably best to move on to step three.

When you think your kefir is done, give the jar a quick stir and then pour its contents through the strainer. This will separate out the liquid kefir from the grains.



You have to learn what you like. You can use it to make a "shake." Put some kefir in a blender. Add fresh fruit. Kefir is not sweet, so you will have to add honey, Stevia, agava or your choice of sweetener.

Read up on Kefir so you will understand its benefits.

1. Improvement of digestive health.
2. Immune system booster
3. Anti-inflammatory effect
4. Cancer fighter properties
5. Calming effects on the nervous system
6. Lowers blood pressure and cholesterol levels
7. Hair and skin enhancement properties
8. Weight loss properties
9. Kefir also aids in treating fungal infections, tuberculosis, eczema, hypertension, ulcer, depression, anxiety, and osteoporosis.

<https://www.slideshare.net/DrRaga/kefir-probiotic-benefits>

Benefits

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- Over The Top Cake Supply, 453 Sawdust Rd., The Woodlands, TX 77380, phone: (832) 458-0995; www.overthetopcakesupplies.com/thewoodlands
- Cake Supply World in Houston, TX <http://cakesupplyworld.com/>
- Smart Lace Décor in Houston, TX <http://smartlacedecor.com/>

Upcoming Events

May 19-20, 2018 ~ Frosting Creators Weekend of Sharing, Drury Plaza Hotel San Antonio North Stone Oak, 823 North Loop 1604 East, San Antonio, TX 78232.
www.frostingcreators.com

June 10, 2018 ~ Jessie Lopez Play Day, Handpainted Techniques in Buttercream, including hand painting and airbrushing. The first picture is the brushes we will use in the Play Day. Jessie sent the other pictures so you can get an idea of what you can do, and some of the techniques we may use in the Play Day.

Supply List is available when you register. Play Day is \$10 for members and \$15 for nonmembers. Be sure to preregister. We must have 5 registered one week before the Play Day or it will be cancelled. Copy of the flyer attached.

June 18-19, 2018 ~ Marcela Gomez de Morett from Guadalajara will teach bean paste and rice paste flowers.

Tuesday, June 19, Marcella will teach the top 2 flowers in bean paste

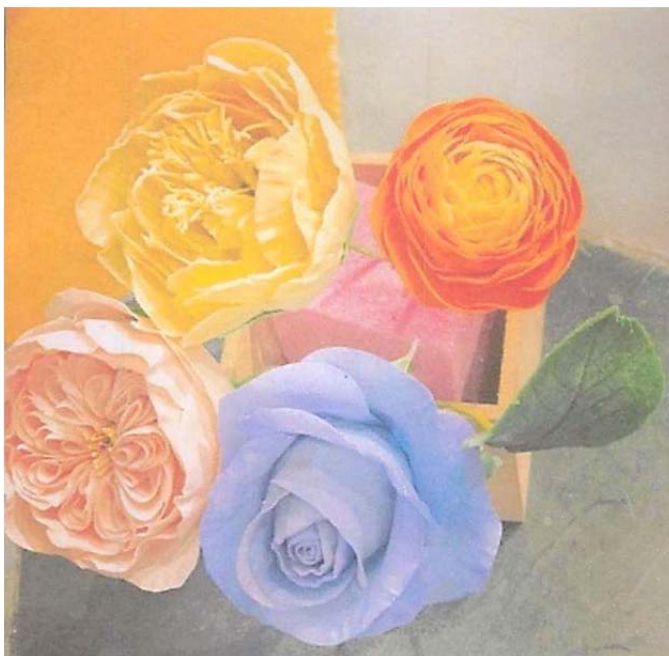
Wednesday, June 20, Marcella will teach the bottom 2 flowers in rice paste.

Members registration is \$155/class

New Members' registration is \$195/class

Nonmember rate is \$235/class

Class fee includes 3 cutters & 3 veiners.
There is a supply list we will send after you register.



July 8, 2018 ~ Capital Confectioners Club Day of Sharing, Wyndham Hotel & Conference Room, 1209 N IH 35, Round Rock, TX 78664. **Demonstrators:** Yvette Humbert - [Amazing Cake Artistry](#), Ruth Rickey - [Sugar Gypsy](#), Jesse Lesser - [Jesse Lesser Cakes](#), Wayne Steinkopf - [Swank Cake Design](#), and Natalie Sideserf - [Texas Cake House & Sideserf Cake Studio](#). **Vendors:** [Amazing Cake Artistry](#), [Capital Confectioners](#), [LeeAnn's Cakes & Supplies](#), [Swank Cake Design](#) and [Sugar Gypsy by Ruth Rickey](#). Be sure to register early: <http://dos.capitalconfectioners.com/>

July 16, 2018 ~ Louisiana ICES Day of Sharing

July 17, 2018 ~ Date of July Meeting has been changed because of the ICES Convention. Several of our members will be gone on the 4th Tuesday of July.

ICES Convention in Cincinnati, Ohio ~ July 26-29, 2018. www.icesconvention.org

Frosting Creators Weekend of Sharing, Drury Plaza Hotel San Antonio North Stone Oak, 823 North Loop 1604 East, San Antonio, TX 78232.

September 8, 2018 ~ Sidney Galpern Isomalt Class will be held at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX 77502.



Create a beautiful pulled, hand-sculpted Southern Magnolia entirely in Isomalt. We will dust and paint to bring your centerpiece to life. Also address color, clarity, humidity, flavor, stability, safety, and more!

Why Isomalt flowers? No drying time! Just sculpt, paint or dust, and place directly on your cake.

Member's rate = \$75

New Member's rate = \$90

All supplies furnished. Just bring a box and bubble wrap to get your magnolia home.

September 9, 2018 ~ Houston Cake Club's Cake Decorating Extravaganza will be held at The Gardens Houston, 12001 Beamer Rd, Houston TX 77089. **Demonstrators:** Debbie Brown ([Debbie Brown Cakes](#)) from the UK, Diane Gruenberg ([Avenues Sweet Choices](#)), Sidney Galpern ([SimiCakes](#)) and Margaret Comin ([Madame LouLou](#)). We have room for 15 vendors. The first 15 to register will be the ones you will see. **Vendors:** [SimiCakes](#) (2), [Cake Supply World](#) (2), [Madame LouLou](#) (2), [Chayos Cakes and More Cake Creations and Supplies](#), and [Edible Art Supply](#). Early bird registration is \$40 through September 1st. After September 1st and at the door, registration is \$50. Register before August 15th to receive a VIP goodie bag.

September 10th to 13th ~ Debbie Brown Classes, Larry's Arts & Crafts, Pasadena, TX. Take **one, two, three** or all **four** classes. The member fee is \$125.00 per class/day includes lunch. You must be a member for 6 months BEFORE the start date of the class to receive the member discounts. Special pricing for taking any 3 classes, \$350. Total price for taking all 4 classes, \$450. **New member rate** is \$155 per class/day includes lunch. Special pricing for taking any 3 classes, \$440. Total price for taking all 4 classes, \$570. **Class size is limited** - a deposit of \$62.50/class (or \$175.00 for 3 classes) will hold your place, or \$77.50/class for new members (or \$220 for 3 classes). The remainder of the class fee is due **August 15th**. Register today! No refunds after August 15th. Copy of the flyer is attached.

I have attached copies of the CDE flyer, and flyers for all the classes. Please share them with your cake decorating friends and students.



Houston Cake Club

June 2018

Volume 15 Issue 5

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 June 26th 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.

This year we will have quite a few items that belong to a Houston Cake Club member that has been forced to liquidate most of her items. You won't want to miss this opportunity.

President's Message

Hey, everyone, it's been a busy month. For any of you who missed the play day with Jessie Lopez on June 10th, you missed out, we had lots of fun. I'm sure there are plenty of pictures to view throughout the newsletter.

We also just had Marcela Gomez from Guadalajara, Mexico teaching the bean paste and rice paste flowers. It was also lots of fun. We will publish pictures next month. Thank you, Guadalupe Ochoa, for working so hard to get Marcela here.

I would like to see more people participating in our club. If you have any ideas or suggestions, please let us know. We are trying to book more play days and classes. If you have anyone you would like to see, please let us know. This is your club and your support

would be helpful. If you ever have any questions please let us know. You can contact me anytime and I will do my best to help in any way I can.

Sue Blume

Birthday & Anniversary Wishes

Happy Birthday to **Maricela Vilchis** (July 4th), **Eva Aguilar** (July 9th), **Carissa Gonzales** (July 20th), **Caey Marchan** (July 21st), and **Hermelanda Garcia** (July 25th),

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

Monthly Demos and Refreshments

Contact **Pat Wiener**, patbwiener@yahoo.com, (832) 492-4380, to sign up.

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June	Maria Vela; Dana Thomas	Garage Sale
July	Yolanda Diaz; Rosie Contreras	
August	Bonnell Templet; Mariana Lopez	Jessie Lopez; cake topper
September	Alyssa Chavez; Margaux Mann	Mariana Lopez; logos in fondant
October	Maria Ordonez	Pat Wiener
November	Sue Blume; Jessie Lopez; Jennifer Kim	Susan Shannon
December	Christmas Party	Christmas Party

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Officers

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President	Sue Blume	sblumecakes@hotmail.com	(832) 492-4380
Vice President	Pat Wiener	patbwiener@yahoo.com	(713) 962-5478
Secretary	Margaux Mann	houstonfilmbuff@yahoo.com	(832) 729-2222
Treasurer	Helen Osteen	Helenosteen1943@gmail.com	(713) 204-3218

May Meeting

There was no demo at the May meeting. The attendees used that hour to visit. 18 people attended the May meeting.

Play Day

Jessie Lopez conducted a Play Day June 10th, Handpainted Techniques in Buttercream. She shared tips, and even her crusting buttercream recipe. **Marlene Hollier** attended the Play Day, and said, "Helen, it was a fabulous class yesterday!!! We learned so very much."

Since Jessie has sold her shop, I would like to see her teach some classes – for topics that cannot be done in a Play Day. I love the turntable in the first picture. Keeps you from bending over when piping from a low table.





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

Upcoming Events

July 8, 2018 ~ Capital Confectioners Club Day of Sharing, Wyndham Hotel & Conference Room, 1209 N IH 35, Round Rock, TX 78664. **Demonstrators:** Yvette Humbert - [Amazing Cake Artistry](#), Ruth Rickey - [Sugar Gypsy](#), Jesse Lesser - [Jesse Lesser Cakes](#), Wayne Steinkopf - [Swank Cake Design](#), and Natalie Sideserf - [Texas Cake House & Sideserf Cake Studio](#). **Vendors:** [Amazing Cake Artistry](#), [Capital Confectioners](#), [LeeAnn's Cakes & Supplies](#), [Swank Cake Design](#) and [Sugar Gypsy by Ruth Rickey](#). Be sure to register early: <http://dos.capitalconfectioners.com/>

July 16, 2018 ~ Louisiana ICES Day of Sharing

July 17, 2018 ~ Date of July Meeting has been changed because of the ICES Convention. Several of our members will be gone on the 4th Tuesday of July.

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Create a beautiful pulled, hand-sculpted Southern Magnolia entirely in Isomalt. We will dust and paint to bring your centerpiece to life. Also address color, clarity, humidity, flavor, stability, safety, and more!

Why Isomalt flowers? No drying time! Just sculpt, paint or dust, and place directly on your cake.

Member's rate = \$75

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All supplies furnished. Just bring a box and bubble wrap to get your magnolia home.

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December 4, 2018 ~ Christmas Luncheon at Monument Inn, 11 am to 2 pm.

The club will pay for the member's lunch and soft drink. Beer/wine or guest lunches are the responsibility of the individual member. If you bring a guest, be prepared to pay \$29 for their meal. AND we did not make any provisions for desserts.

RSVP for the Christmas party. We must give the Monument Inn a count on Friday, November 30th. If you have not done so already, please RSVP to Helen Osteen at houstoncakeclub@gmail.com or call (713) 204-3218.

I have attached copies of the CDE flyer, and flyers for all the classes. Please share them with your cake decorating friends and students.



Houston Cake Club

July 2018

Volume 15 Issue 6

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Phone: (713) 204-3218 Fax: (877) 261-8560
www.HoustonCakeClub.net email: houstoncakeclub@gmail.com

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

Meeting is July 17th at 10 AM

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

JoeAnne Renteria will demonstrate how to use the app FYUSE 3D Photo!! This is what the app looks like. Perhaps you would like to download it and create your own account. It's free. Then you will already have it on your tablet or phone when JoeAnne starts telling us about it.



President's Message

Hello everyone, here we are in July already and we have quite a few things going on here at the Houston Cake Club. I hope everyone is getting excited for the Cake Decorating Extravaganza; it will be here before we know it. Don't forget to check out the upcoming classes with Sidney Galpern and Debbie Brown.

If you have not registered for the Extravaganza you need to register before August 15th to receive your VIP swag bag. It will have more items in it than the regular swag bag, so hurry and get registered.

As always if you have any suggestions please let me know.

Sue Blume

Monthly Demos and Refreshments

Contact **Pat Wiener**, patbwiener@yahoo.com, (832) 492-4380, to sign up.

	Refreshments	Demonstration
July	Yolanda Diaz; Rosie Contreras	JoeAnne Renteria
August	Bonnell Templet; Mariana Lopez	Jessie Lopez; cake topper
September	Alyssa Chavez; Margaux Mann	Mariana Lopez; logos in fondant
October	Maria Ordonez	Pat Wiener
November	Sue Blume; Jessie Lopez; Jennifer Kim	Susan Shannon
December	Christmas Party	Christmas Party

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14 Years of Sharing

Dessert Recipes

2004-2017

June Classes

Marcela Gomez from Guadalajara taught two classes this month. Guadalupe Ochoa put together the classes and hosted Marcela while she was in town. One class was flowers from bean paste, and the other was flowers from rice paste. I am told the paste could literally be rolled out thin enough that you could see through it. I am posting pictures I downloaded from Facebook.



Gizelle Pinto



Guadalupe Ochoa

Have You Heard of SoFlo Cake and Candy Expo?

By Marlene Hollier

SoFlo, held in Miami, was in April. I was fortunate enough this year to get to attend. And oh my, did I love it!

I was first attracted to SoFlo by the huge number of cake decorators who I have heard of, seen on the web, read about, watched their tutorials, or bought their books. Liz Marek, Stevie Auble, Barbara Regini, Eva Salazar, Sachiko Windbiel, Benny Rivera and many more. So very many, in one location. Seemed hard to believe.



The vibes at the cake show were contagious. Everyone was so excited to be there. Whether first-timer or veteran attendee, each person was just bubbling over with enthusiasm. In addition, the sponsors and vendors had many activities for attendees that created a "fun" environment. There were areas set up for photo ops, a book author's corner with book signings, a kids corner with a myriad of cake decorating activities, a main stage with non-stop demos and discussions.

SoFlo offers two types of classes, one hour demonstrations and longer hands on classes lasting from 2 to 6 hours. The pricing for demonstrations was very affordable, a little less than \$16 each. The hands on classes ranged from \$75 to \$500 depending on the cake artist and the length of class.

I took the conservative route and I only booked Demonstrations. I signed up for six demos but one was cancelled a few weeks before the event. They were with Barbara Regini, Liz Marek, Queen of Hearts Buttercream, Karen Reeves, and Dalila Cabrita. All five were excellent and I was blown away by the skills of the cake artists in each. I fell in love with "Palette Painting with Buttercream" and can't wait to learn more about this technique.



The vendor room was great! It had a nice array of vendors. I think that in two days I only made it to about half of the vendors in the room. There was just so much to see and do I just could not do everything that was offered.

Will I go to SoFlo again? Most definitely!

Marlene Hollier

Birthday & Anniversary Wishes

Happy Birthday to **Elma Vega** (August 2nd), **Michelle Tautin** (August 4th), **Mary Alice Alvarado** (August 5th), **Kathy Brinkley** (August 9th), and **Lori Gust** (August 20th).

Happy Anniversary to **Susie & Manuel Araya** (August 13th), **Jessie & Alfonso Lopez** (August 14th), **Helen & Jackie Osteen** (August 22nd), **Maricela & Jose Vilchis** (August 26th), **Eva & Nicholas Aguilar** (August 27th), and **Katie Fay & Jeff Hutson** (August 29th).

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

The members attending the May meeting voted to have a Spellbinder for the raffle prize. The raffle ticket proceeds will be donated to the Ronald McDonald House pantry along with the items we bring from the Wish List.

RSVP for the Christmas party. We must give the Monument Inn a count on Friday, November 30th. If you have not done so already, please RSVP to Helen Osteen at houstoncakeclub@gmail.com or call (713) 204-3218.

I have attached copies of the CDE flyer, and flyers for all the classes. Please share them with your cake decorating friends and students.



Houston Cake Club

August 2018

Volume 15 Issue 7

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

Meeting is August 28th at 10 AM

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



Jessie Lopez will demonstrate a cake topper with Styrofoam and sugar flowers.

President's Message

It is almost time for the Cake Decorating Extravaganza. I hope everyone is as excited as I am. **We have 107 people who registered early** and will receive a VIP swag bag. The ones who register after August 15th will receive a regular goodie bag while supplies last. It will be a fun-filled day of demonstrations and shopping, and oh, let's not forget, lots of good food. Hope to see all of our members there.

We have a few spaces available in Sidney Galpern's isomalt magnolia class, and a couple of spaces available in some of Debbie Brown's classes. Don't miss this opportunity to take one or more of these great classes.

As you all know Pat Wiener has resigned as Vice President, due to medical reasons, please keep her in your prayers.

Sue Blume

Monthly Demos and Refreshments

Contact **Susan Shannon**, susshan@gmail.com, (832) 444-0764, to sign up.

	Refreshments	Demonstration
August	Bonnell Templet; Mariana Lopez	Jessie Lopez; cake topper
September	Alyssa Chavez; Margaux Mann	Mariana Lopez; logos in fondant
October	Maria Ordonez	Pat Wiener
November	Sue Blume; Jessie Lopez; Jennifer Kim	Susan Shannon
December	Christmas Party	Christmas Party

July Meeting

JoeAnne Renteria demonstrated the use of the app, FYUSE 3D Photos. The Apple App Store describes it this way: Fyuse is a spatial photography app that allows you to capture space, not time, in interactive 3D images. Simply tile your phone or swipe images to engage with the "fyuses" and view moments from different angles.

I downloaded it but haven't spent much time learning to use it. Thanks, JoeAnne, for sharing with us.

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Vice President Resigned

Pat Wiener resigned August 9th as HCC Vice President due to medical reasons. Please keep Pat in your prayers for a speedy recovery.

We will be accepting nominations at the August 28, 2018 meeting. E-mails can be sent to Helen Osteen (HoustonCakeClub@gmail.com) or Sue Blume (sblumecakes@hotmail.com) with anyone you would like to nominate if you will not be present at the August meeting.

Sue has asked Susan Shannon to step in and help until we can hold the election at the September 25, 2018 meeting.

Please feel free to contact Sue Blume with any question you may have.

Birthday & Anniversary Wishes

Happy Birthday to **Anita Schurle** (September 4th), and **Stephanie Williams** (September 14th).

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

Another Good Resource

If you attended the January Day of Sharing in Conroe, you met Shelby Bower, one of our presenters.

Shelby is a cake decorator in the Houston area. She is very talented! She's also won many awards for her cakes.

She was at SoFlo this year and I learned that she is posting a video tutorial on YouTube about various decorating techniques every Wednesday afternoon.

Here's a link to her YouTube channel:

<https://www.youtube.com/channel/UCvcDq1ZYfl8SeW6NOI3Rswg>

Or, once you are on YouTube, you can simply search for The Sugar Scoop in the search box.

Marlene Hollier

This is Your Newsletter

A special thank you to **Marlene Hollier** for contributing to the July and August newsletters.

The editor would really appreciate contributions from you. You could send along a recipe, or a cake decorating tip, or a link to free or low-cost cake decorating tutorials.

You might even let us know of something you tried that did NOT work. Maybe something you bought that was not worth the money. We need to know those things, too.

Contributions would make this newsletter more interesting for all the members.

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Meeting is September 25th at 10 AM

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

Mariana Lopez will demonstrate Logos in Fondant.



President's Message

I would like to thank everyone who helped in making The Cake Decorating Extravaganza of 2018 a great success, we had around 189 guests this year. I would like to thank **Sidney Galpern** for the Magnolia class on Saturday before the extravaganza, and **Debbie Brown** for teaching The Unicorn, The Wizard, The Devious Devil and The Bookworm, after the extravaganza. These classes were full. Sad to say not many of our own members participated.

We had 8 people from Louisiana that took one or more of Debbie Brown's classes. One lady came from Michigan, and she took all 4 of Debbie's classes and attended the Extravaganza.

Don't forget at September meeting we will be voting for the new Vice President. Susan Shannon was the only nominee.

I would really like to see more of our members get involved and participate in the club. This is your club also.

Sue Blume

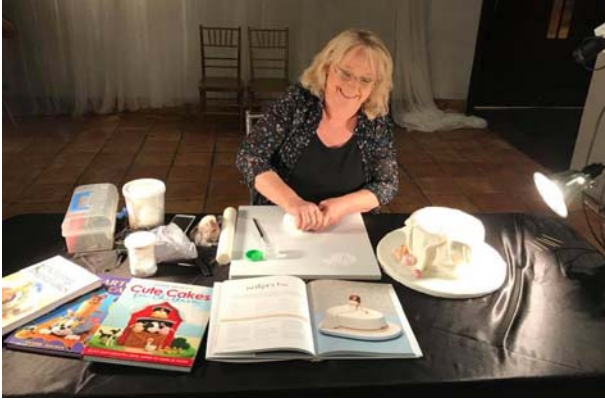
2018 Extravaganza



Check out the crowd at the Cake Decorating Extravaganza.

Sidney Galpern demonstrated isomalt bows.





Debbie Brown demonstrated her mother and child.

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Debbie Brown Classes



We started a new trend with Debbie Brown. Anytime anyone is Hangry, it's time for a Snickers. Anytime anyone loses focus or their cool, it's time for a Snickers! LOL! We shall have **Snickers** in every class from now on! "HERE HAVE A SNICKERS! 🤪🤪"
 "You're not you when you're hungry." 🤪
 Cupcake and snickers it is... LOL! — with **Debbie Brown**.

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August Meeting



Jessie Lopez demonstrated a floral cake topper. She learned some of the techniques from the Two Sweet Southern Sisters. She orders her Styrofoam from Dallas Foam. If she cannot get the shaped one, she carves it from a 5" round dummy. The bottom is rounded because that's where she puts the fondant border.

Jessie makes it one or two days (or more) before the delivery. Roll out fondant not all that thin – maybe leave it 1/8" or thicker. Cover the Styrofoam with fondant. Leave the top and bottom bare.

Smooth fondant with your hands. Use cornstarch on your hands to keep it from getting sticky. Make sure it is nice and clean because it will be the top of your cake.

Use a round Styrofoam ball. You can use one smaller size if you want it to be petite or larger if you want it to be more glamorous.

Cut bottom off so it will sit flat. Use scraps of Styrofoam or a flat sanding block to smooth it.



You don't have to cover with Styrofoam. You could use royal icing to cover.

Jessie buys from Wholesale Sugar Flowers; they are cheaper and better quality than CalJava. She uses tulips a lot but peonies are her favorite. The peonies give you lots of volume. She uses briar roses as filler flowers.

She uses melted white chocolate to glue the round ball to the base. The she sprays with cold spray she buys from Albert Uster.

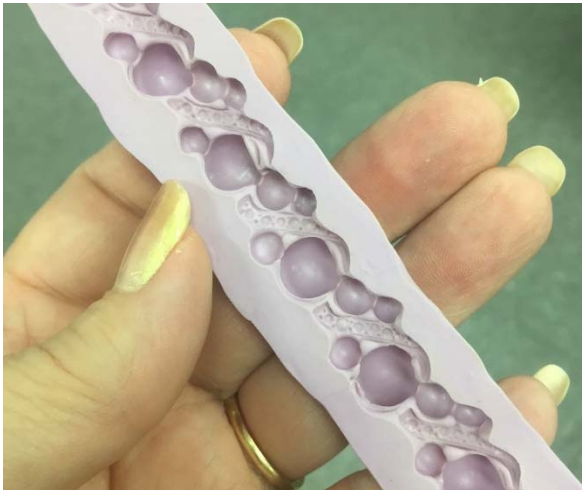
Glue everything with chocolate. You may use royal icing or glue. She guys glue for fondant in Mexico.



Jessie puts a border a little under the top edge.

Put something in the middle. Use something very special because it is the focal point. She glues that with fondant glue.

Use something around the bottom border, and use fondant glue to adhere.



This is the mold Jessie used. It is one of her favorites.

When arranging flowers, start at the bottom. Put on diagonally, not straight in rows. Use needle nose pliers to push the wire stem into the styrofoam.

For the second row, put one peony between two on the bottom row. Peonies have 9 in a box so you will need 1-1/2 boxes to do a large ball. Jessie had to rearrange the first row because she only had 1 box with her.





Fill in gaps between the peonies with tulips.

Then take a good look at it. Fill in gaps with briar roses. Make sure you use plenty around the bottom because it is the most visible.

When all the flowers are in place, pipe royal icing to cover the exposed wires. There is not a piping design; you just cover the wires and x-spray with cold spray.

Apply disco glitter so the lights in the ballroom will make it come alive. Use silver pins with pearls and rhinestone pins to add bling.



Birthday & Anniversary Wishes

Happy Birthday to **Maria Vela** (October 1st), **Maria Vela** (October 1st), **Ronnie Bochat** (September 8th), **Renita Lee** (October 13th), **DeNeise Barlow** (October 17th), **Katia Castrillo** (October 22nd), and **Diane Knox** (October 27th),

Happy Anniversary to **Retta & Chip Pryor** (October 1st), **Elma & Daniel Vega** (October 7th), and **Carissa & Michael Gonzales** (October 31st).

Vice President Resigned

Pat Wiener resigned August 9th as HCC Vice President due to medical reasons. Please keep Pat in your prayers for a speedy recovery.

We will be accepting nominations at the August 28, 2018 meeting. E-mails can be sent to Helen Osteen (HoustonCakeClub@gmail.com) or Sue Blume (sblumecakes@hotmail.com) with anyone you would like to nominate if you will not be present at the August meeting.

Sue has asked Susan Shannon to step in and help until we can hold the election at the September 25, 2018 meeting.

Please feel free to contact Sue Blume with any question you may have.

Monthly Demos and Refreshments

Contact **Susan Shannon**, susshan@gmail.com, (832) 444-0764, to sign up.

	Refreshments	Demonstration
September	Alyssa Chavez; Margaux Mann	Mariana Lopez; logos in fondant
October	Maria Ordonez	Pat Wiener
November	Sue Blume; Jessie Lopez; Jennifer Kim	Susan Shannon
December	Christmas Party	Christmas Party

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14 Years of Sharing

Dessert Recipes

2004-2017

Upcoming Events

October 28, 2018 ~ Area III Texas ICES ~ Funday at Make it Sweet, 9070 Research Blvd #203, Austin TX 78757. 9 AM to 4 PM. A combination of demos, hands-on, member share event and party. It's a Funday with an emphasis on FUN! Only 50 seats available. \$35 ICES Members, \$45 Non-Members, \$15 Non-Participating Driver

The poster features a central orange circle with the text "Fall" in a large white script font, underlined, and "funday" in a smaller white script font below it. The circle is surrounded by a wreath of colorful autumn leaves in shades of orange, red, and yellow. Above the circle, the names "Jesse Lesser" and "Jennifer Bartos" are written in orange script. Below the circle, the names "Shannon Orr" and "Kelly Powell" are written in red script. In the top left corner, there is a small graphic of the state of Texas with a rose and the word "TEXAS" written across it. In the bottom left corner, a red starburst graphic contains the text "9AM - 4PM LUNCH INCLUDED". In the bottom right corner, there is a cartoon character wearing a hockey mask and holding a hockey stick. The background is a dark brown color with a yellow border. At the bottom, the text "SUNDAY, 28 OCTOBER, 2018" is written in white, followed by "Make it Sweet" in a large white script font, and "9070, RESEARCH BLVD, AUSTIN, TX" in white. At the very bottom, the URL "HTTP://WWW.TEXASICES.ORG/EVENTS/AREAIIIFALLFUNDAY.HTML" is written in white.

December 4, 2018 ~ Christmas Luncheon at Monument Inn, 11 am to 2 pm.

The club will pay for the member's lunch and soft drink. Beer/wine or guest lunches are the responsibility of the individual member. If you bring a guest, be prepared to pay \$29 for their meal. AND we did not make any provisions for desserts.

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

The members attending the May meeting voted to have a Spellbinder for the raffle prize. The raffle ticket proceeds will be donated to the Ronald McDonald House pantry along with the items we bring from the Wish List.



Houston Cake Club

October 2018

Volume 15 Issue 9

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

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

Meeting is October 23rd at 10 AM

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

Lori Gust will demonstrate marzipan.

President's Message

I would like to congratulate Susan Shannon as our new Vice President. Susan will be taking Pat Wiener's place. Pat resigned due to medical issues.

Don't forget everyone who is going to the Christmas party December 4, 2018 please let Helen Osteen know. If you bring a guest you will be responsible for their lunch, also don't forget we will have the rob your neighbor game again this year, with a \$15.00 gift.

I would like for all of you as members to recommend new venue's and caterers and demonstrators for the 2019 Extravaganza. I know most of you work and cannot attend the meetings, but you can send email or messages or text and let us know if you have anything you would like to recommend. If you have anyone you would like to recommend for classes, play days or any suggestion at all.

This is your club, too, your input is very important to us.

Sue Blume

September Meeting

Mariana Lopez demonstrated her technique for making logos. First, print out the logo on regular paper, making sure you have it the right size for your need. Laminate with clear tape on both sides.

Cut out the pattern with an X-ACTO® knife. You get cleaner lines than with a paring knife.



Use fondant with Tylose® so the logo dries very hard. Michael's sells a fondant called Sweetshop™, and it is super, super hard. Microwave 5 to 8 seconds and then roll out immediately. Sweetshop™ fondant retains detail very well, and dries very hard.

If you need to soften the Sweetshop™ fondant, mix in a little Satin Ice®.

To get this maroon, Mariana used red fondant with a little black fondant, so she could make maroon for the Texas A & M logo.

Rub Crisco® on rolled out fondant. Press laminated pattern and it leaves an imprint you can cut the logo with a craft knife.

Cut around the imprint. If there is another color to go behind it, cut out the first color and lay it on the background color.

Always make the color you see first, and then lay that on the background color.

Cut around the logo, leaving a little extra background around the logo so you can see both colors.

If you have more than two colors, paint on the black rather than making it a layer of fondant. Albert Uster has powdered edible paint in black and white.





Put the fresh logo on the cake with shortening. Then you can move it until you get it positioned like you want it. When you KNOW you have it right, remove the logo and spread melted white chocolate on the cake. Put the logo on the cake and it will not move.

If you want the logo to be shiny, spray with food safe lacquer.

PME700 - Edible Glaze Spray

You can buy that from www.nicholaslodge.com

For metallic colors, use leftover white fondant that is stained and then dust with metallic dust. Spray after you are done so the dust won't come off on your hands.

You can put 2 skewers in the fondant and insert the skewers into the cake if you want the logo to be upright.



Officers

Office	Office	Email Address	Phone
President	Sue Blume	sblumecakes@hotmail.com	(832) 492-4380
Vice President	Susan Shannon	susshan@gmail.com	(832) 444-0764
Secretary	Margaux Mann	houstonfilmbuff@yahoo.com	(832) 729-2222
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218

Birthday & Anniversary Wishes

Happy Birthday to **Mary Nicholas** (November 12th), **Marlene Hollier** (November 15th), **Christie Bennett** (November 23rd), and **Julia David** (November 26th).

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

Vice President Elected

Congratulations to **Susan Shannon** who was elected Vice President to fill the vacancy that occurred when Pat Wiener resigned.

Monthly Demos and Refreshments

Contact **Susan Shannon**, susshan@gmail.com, (832) 444-0764, to sign up.

	Refreshments	Demonstration
October	Maria Ordonez; Celia Diaz	Lori Gust
November	Sue Blume; Jessie Lopez; Jennifer Kim	Susan Shannon
December	Christmas Party	Christmas Party

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October 28, 2018 ~ Area III Texas ICES ~ Funday at Make it Sweet, 9070 Research Blvd #203, Austin TX 78757. 9 AM to 4 PM. A combination of demos, hands-on, member share event and party. It's a Funday with an emphasis on FUN! \$35 ICES Members, \$45 Non-Members, \$15 Non-Participating Driver.

Only 50 seats available. 47 people have already registered. If you want to go, don't put it off.



Texas ICES Fun Day

Schedule of Events

9:00AM – 10:30AM – Kelly Powell
10:30AM – 12:00PM – Shannon Orr
Noon – 1:00PM – Lunch (Craig O's)
1:00PM – 2:30PM – Jesse Lesser
2:30PM – 4PM – Jennifer Bartos

October 28, 2018 • 9AM – 4PM

Make it Sweet, 9070 Research Blvd., Austin, Tx 78758

Register at: <http://www.texasices.org/events/areaiifallfunday.html>

December 4, 2018 ~ Christmas Luncheon at Monument Inn, 11 am to 2 pm.

The club will pay for the member's lunch and soft drink. Beer/wine or guest lunches are the responsibility of the individual member. If you bring a guest, be prepared to pay \$29 for their meal. AND we did not make any provisions for desserts.

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

The members attending the May meeting voted to have a Spellbinder for the raffle prize. The raffle ticket proceeds will be donated to the Ronald McDonald House pantry along with the items we bring from the Wish List.

Benefits

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

You must be a member 6 months BEFORE a class starts to be eligible for the member rate. 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/>
- Over The Top Cake Supply, 453 Sawdust Rd., The Woodlands, TX 77380, phone: (832) 458-0995; www.overthetopcakesupplies.com/thewoodlands
- Cake Supply World in Houston, TX <http://cakesupplyworld.com/>
- Smart Lace Décor in Houston, TX <http://smartlacedecor.com/>



Houston Cake Club

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

Meeting is November 27th at 10 AM

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

Susan Shannon will demonstrate a "Letter Cookie Cake." It's a big sugar cookie with frosting dots between the 2 layers and then topped with assorted cookies, candy, fruit, flowers, etc.



Here are some examples of this style cake. Susan will be using this technique for her parents' 60th anniversary.

RSVP for Christmas Party

This year there is only one week between our November meeting and the Christmas party.

RSVP for the Christmas party. We must give the Monument Inn a count on Friday, November 30th. If you have not done so already, please RSVP to **Helen Osteen** at houstoncakeclub@gmail.com or **text or call (713) 204-3218.**

I already have RSVP's from Eva Aguilar, Sue Blume, Kathy Brinkley, Imelda Duran, Sandra Hughes, Margaux Mann, Helen Osteen, Retta Pryor, Anita Schurle, and Susan Shannon.

If you find out you cannot attend, please contact Helen Osteen so we don't have to pay for you.

President's Message

Wishing everyone a wonderful and happy Thanksgiving this year. What a great time to spend with family and loves ones. The HCC meeting will be on the regularly scheduled day, the fourth Tuesday, November 27, 2018.

Remember to let Helen Osteen know if you are attending the Christmas Party this year. The Christmas party is December 4, 2018 at Monument Inn restaurant in La Porte, TX. IF you bring a guest you will be responsible for their lunch. We will have the rob your neighbor game again this year, with a \$15.00 to \$20.00 gift.

I would like for all of you as members to recommend new venues, caterers and demonstrators for the 2019 Extravaganza. I know most of you work and cannot attend the meetings but you can send email or messages or text and let us know if you have anything you would like to recommend for classes, play days or any suggestion at all, please let us hear from you.

This is your club, too. Your input is very important to us.

Sue Blume

October Meeting

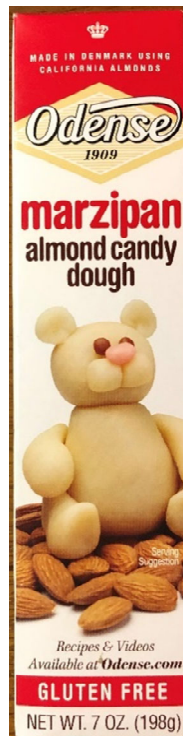
Lori Gust demonstrated marzipan fruits. You can color marzipan like fondant. Powder tends to streak, but you can use Americolor® gel.

You can purchase almond paste from the grocery store, or you can purchase marzipan which has a good taste out of the package, and is ready to work with. Lori used the Odense™ brand pictured here.



If it gets too sticky, use powdered sugar – NOT cornstarch.

Use LorAnn Oils™ to flavor, not extract.





You can form the fruits by hand OR you can purchase the Rollerboards. One of them makes oranges and pears. The other one makes strawberries and lemons.

Lori uses an empty spray bottle that I Can't Believe it's not Butter® liquid comes in. It has a very fine sprayer.

Use the orange board to make the plum, and cut in the crease on the side.

For an apple, shape the bottom to elongate it, and put a bump in the bottom.



NEVER put a whole clove into the fruit for a stem. Mold it from marzipan that is colored brown or green.

Marzipan does not dry immediately so you don't need to keep it covered while you work.

Fruits are still edible after a week. If you need to keep them longer than that, freeze them.



When you make marzipan from almond paste, use a food processor. After you pulse it several times, it looks like sand. Let it set overnight or at least a few hours.

Use cocoa to dust mushrooms. Marzipan rolls out like fondant but does not have as fine a texture.

Lori rolled out a piece fairly thin and used a plunger cutter leaf mold. The marzipan did not show the fine detail.

She showed us how to make an ear of corn potatoes, acorns, and mushrooms.

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Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218

Birthday & Anniversary Wishes

Happy Birthday to **Susie Jahn** (December 3rd), **Katie Fay Hutson** (December 11th), **Charlotte Hare** (December 21st), and **Helen Osteen** (December 22nd).

Happy Anniversary to **Gina & Roel Rios** (December 3rd), **Julia & Ricardo David** (December 9th), **Mary & Greg Nicholas** (December 11th), and **Gizelle & Reynold Pinto** (December 22nd).

Monthly Demos and Refreshments

Contact **Susan Shannon**, susshan@gmail.com, (832) 444-0764, to sign up.

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Dessert Recipes

2004-2017

Upcoming Events

December 4, 2018 ~ 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.

Monument Inn requires a confirmation for the number of guests 48 hours prior to our function. This is the number we will use for billing unless the number of people attending is greater.

We are having the **LYNCHBURG DINNER PACKAGE**

(Guests select one of the following entrees) – Make that selection when you sign in.

Fisherman's Platter,
Broiled Tilapia Pontchartrain with Pontchartrain Sauce,
Chicken Breast with Sautéed Onions, Mushrooms and Red Wine Sauce,
Grilled 10 oz. Angus Rib-eye Steak

All entrees served with:
Tossed Green Salad
Baked Potato
Homemade Rolls and Cinnamon Rolls
Iced Tea and Hot Coffee

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December 9, 2018 ~ Cookie Play Day & Cookie Exchange, hosted by Sue Blume & Helen Osteen, at Larry's, 1 pm to 4 pm. We will furnish 6 to 8 cookies for each attendee. They will be flooded and dried so the cookies are ready to decorate using the following techniques:

- How to outline and flood cookies
- How to paint in 3-D
- How to pipe decorations
- How to use a stencil and royal icing
- How to add small decorations from molds
- How to brush embroidery

For the Cookie Exchange, as soon as we know how many people will attend, we will give you a number. You will need to bring 6 cookies for each attendee, so if there are 10 people attending, you would need to bring 5 dozen cookies. You need to package each attendee's cookies so they are ready to be picked up and taken home.

PLUS bring 1 each for the people attending to sample. I would suggest those be individually wrapped.

If you bring 5 dozen cookies, you will go home with a 6 cookies of 10 different kinds.

There is a lot of preparation for this Play Day. **If we do not have 5 people registered by the end of the November 27th meeting, we will have to cancel this Play Day.**

Please furnish the recipe you will be using for the cookies you will bring. Email it to Helen when you register or bring to the November meeting. These recipes will be compiled in a booklet and given to the attendees.

Membership Dues

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

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

Remember, we prorate membership only when you first join the club. All renewals are \$30/year.

Article 2, Section 1, Bylaws: "The amount of dues paid by new members will be prorated depending on the quarter in which they join. This proration only applies with initial membership."

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

Wish List

Holcombe House



HOUSTON



Kitchen & Cleaning Supplies

- Paper Towels
- Lysol Kitchen Cleaner
- *Bleach Wipes
- Dishwasher Liquid or Powder
- Baby laundry detergent (Dye & Fragrance Free)
- Trash Bags
- Sponges
- Latex-Free Vinyl Gloves
- Toilet Bowl Cleaner
- Gallon Ziploc Freezer Bags

Snacks

- Individually wrapped items:
- Granola Bars
 - Pop-Tarts
 - Crackers
 - Pretzels
 - Bottled water
 - Juice boxes
 - Fruit Snacks
 - Microwave meals (Ramen, Macaroni & Cheese)
 - Tuna & Chicken Lunch Kits
 - Hot Chocolate Packets

Toiletries

New, travel-sized items:

- Deodorant
- Razors
- Shaving Cream
- Travel-size contact solution, contact cases
- Feminine Products
- Tissues

And More

- Gift Cards (Target, Walmart, Movie cards, Kroger, MC/Visa, Amex (no expiration dates)
- Blankets
- Baby Diapers (all sizes)
- Baby Wipes
- White copy paper (8.5 x 11")
- Bulk Dry Cereal

*Most frequently used items

FOR MORE INFORMATION CONTACT:

713-795-3500
mod@rmhhouston.org

Drop off:
1907 Holcombe Boulevard, Houston, TX 77030
Every day 9 AM to 9 PM

Please note that participants under the age of 16 cannot enter the building

Shop our Amazon wish lists online at www.rmhhouston.org/wishlist to have your donation delivered straight to our doorstep!