



Houston Cake Club

January 2020

Volume 16 Issue 12

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

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

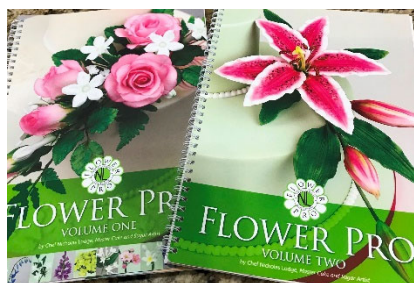
www.HoustonCakeClub.net email: houstoncakeclub@gmail.com

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

Meeting is January 28th at 10 AM

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

Kathy Brinkley will demonstrate how to make sunflowers, and flame lilies with Nicolas Lodge's Flower Pro. Kathy will try to make some additional flowers before the meeting. She will demonstrate as many flowers as time permits.



President's Message

Happy New Year everyone. Hope everyone closed out 2019 safely and getting the new year off to a great start. January 2020 is here and now it's time to renew your club dues. Dues need to be paid by the close of the January meeting in order to participate in the electing of the new board members.

Nominations for the new board members will be held this month at the meeting with elections in February. Be sure to attend the meeting to make your nominations, and make sure your membership dues are paid so you can vote. If you cannot attend the meeting, you can renew online: <http://www.houstoncakeclub.net/join.html>

Please everyone who can attend the meeting this month, please do; we have some important things we need to discuss before the nominations are held. Hope to see everyone there.

Sue Blume

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.**"

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.

Section 3 – The **Secretary** will take the minutes of the Club meetings and transmit a copy of the minutes to the Board prior to the following month's meeting and distribute copies to the members for approval at the meeting. The Secretary will also submit the approved minutes to the webmaster for posting on the Club website.

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

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

Upcoming Events

February 2, 2020 ~ ICES Area IV, Day of Sharing, Angel Oaks Events, 314-A Pruitt Rd, Spring TX 77380, 8:30 to 4:00 pm. Demonstrators: **Bronwen Weber**, **Shelby Bower** (Shelby Elizabeth Cakes), **Alexandra Curry** (Poppy Paint), **Sidney Galpern** (Simi Cakes), and **Jennifer Reese** (Good Gosh Ganache). We have a good lineup of vendors: Cake Supply World, Chayos Cakes, Crumble & Company, Edible Art Supply, Good Gosh Ganache, LeeAnn's, Lone Star Foam, Maythe del Angel, M Cakes and Sweet Treats, Pampered Chef, Poppy Paint, Simi Cakes, Sweet Elizabeth, Sweet Nation and Telebaker. A light lunch is furnished. Registration: ICES Member - \$35; nonmembers - \$45. Take advantage of the early registration. At the door, ICES members will pay \$45, and nonmembers \$55.

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
January	Sue Bloom; Susan Shannon	Kathy Brinkley
February	Larry's Appreciation Lunch	
March	Jennifer Kim	Kathy Brinkley
April	Cindy Cone	
May	Bonnell Templet	
June	Kathy Brinkley	
July		
August	JoeAnne Renteria; Susie Jahn	
September	Alyssa Chavez; Maria Ordonez	
October	Hermelanda Garcia; Celia Diaz	
November	Migdalia Nunez; Maria Vela	
December	Christmas Party	Christmas Party

Wear your HCC Shirt

If you wear your Houston Cake Club T-shirt to a meeting, you will get a raffle ticket. Can't guarantee it will be the winner, but it could be.

Birthday & Anniversary Wishes

Only fifteen members had renewed their membership by the time this newsletter was prepared. None of them had birthdays or anniversaries in March 2020.

Resource Center



This video by British Girl Bakes tells us the 2019 trends in cake decorating that she feels will continue in 2020. It includes using cake combs, stripes on cakes, using metallics and sprinkles, number cakes, tray bake cakes, chocolate and buttercream overlays, pinata cakes, carved buttercream, fault line cakes, and others.

See what you think: <https://youtu.be/iyiqKh-Eqno>
If you have been making any of these cakes in 2019, please consider signing up to demo one of them for the rest of us at one of our meetings.



Get ready for
Valentine's Day
cookies!

Start with this video of 12 cookies using wet on wet frosting techniques from Tunde's Creations:

<https://youtu.be/erJiE3TN2WI>

Another video with easy wet on wet frosting ideas from Montreal Confections:

<https://youtu.be/cwQUuJHGXpg>

More valentine cookies from Nadia's My Little Bakery. She has an interesting method of using gel color on clear stamps to imprint on her cookies.

<https://youtu.be/AezPn58QGMw>

[Marlene Hollier](#)

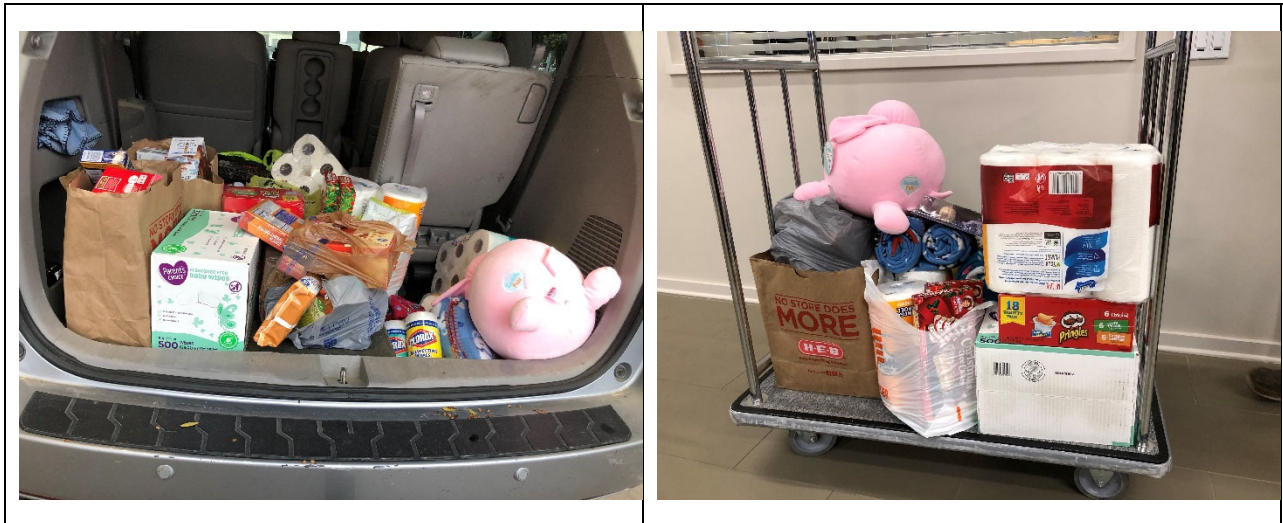


December Christmas Luncheon

We had a good crowd at the Christmas party at San Jacinto Inn. If you were not able to come, you missed a good time.



We had asked everyone to bring something for the Ronald McDonald House.



Chocolate Flan Cake

1/2	Cup	Non-stick cooking spray
		Caramel topping
1	Box	Devil's food cake mix
1	Cup	Water
1/2	Cup	Vegetable oil
3		Large eggs

FLAN:

4	Ounces	Cream cheese, softened
4	Large	Eggs, at room temperature
14	Ounce can	Eagle Brand® Sweetened Condensed Milk
12	Ounce can	PET® Evaporated Milk
1	Teaspoon	Vanilla extract

Heat oven to 350° F. Coat 12-cup fluted tube pan with no-stick cooking spray. Place piece of rolled up foil in tube of pan to prevent cake from baking over top. Pour caramel topping into prepared pan.

Prepare cake mix according to package directions using the water, oil and eggs. Pour evenly over caramel topping.

Combine cream cheese, eggs, sweetened condensed milk, evaporated milk and vanilla in blender container. Process until blended. Pour slowly over cake batter. Note: While baking, the cake rises and the milk mixture goes to the bottom.



Coat piece of foil with no-stick cooking spray. Cover pan, coated side down, tightly with foil. Place pan in large roasting pan. Pour hot water into roasting pan to a depth of 2 inches.

Bake 2 hours or until toothpick in center still has a few moist crumbs. Place cake on cooling rack. Cool 15 minutes. Remove foil and invert onto serving plate. Cool 1 hour at room temperature. Chill 4 hours or overnight.

Be careful when inverting hot cake onto serving plate. Place plate upside down on top of pan, place another cooling rack on top, then invert.

<https://www.eaglebrand.com/recipe-detail/chocolateflancake-5710>

Notes from Susan Shannon: I've also made this from scratch making a pumpkin flavored cake. Delicious! I've eaten it with a red velvet cake layer – delicious & pretty! It's deceptively easy and looks really impressive. HAPPY BAKING!

Susan Shannon

Benefits

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

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

You must be a member 6 months BEFORE a class starts to be eligible for the member rate. 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/>
- Cake Supply World in Houston, TX <http://cakesupplyworld.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.overtopcakesupplies.com/thewoodlands
- Smart Lace Décor in Houston, TX <http://smartlacedecor.com/>

Officers

Office	Officer	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

Wafer Paper Flowers (Fantasy flower)

Use small stamens (color of your choice)

Use quantity of stamens for the effect you want to create in the center.

Use a 22 gauge wire & curve to make a hook. Fold stamens in half & pull up the hook, on end of wire. Close wire & twist to hold the stamens on tightly. Wrap end of wire & stamens with ½ width floral tape.

Trace pattern & cut 2 pieces for each petal. Cover one side with thin coat of piping gel. Lay 24 gauge wire in center, add matching petal. Press together. Trim edge if needed so both sides look exactly alike.

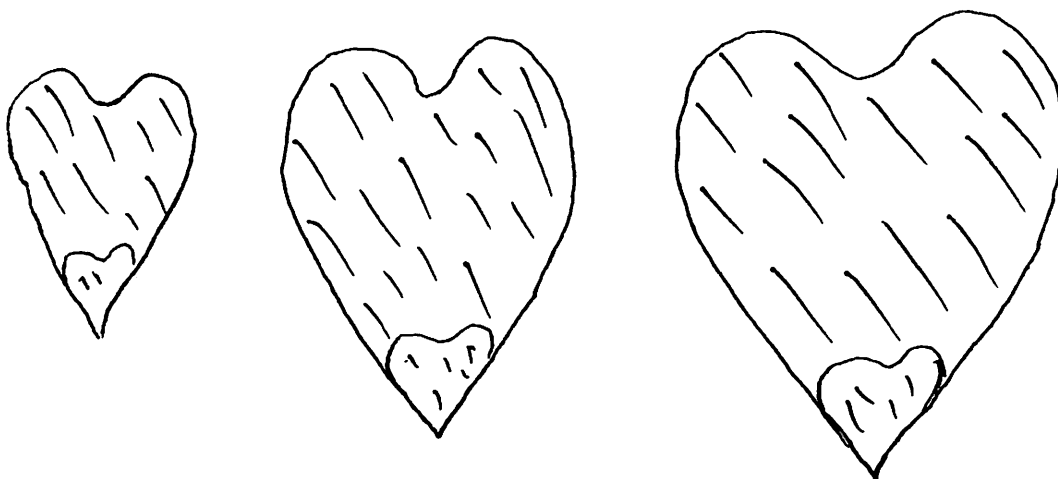
OPTIONAL: Lay on veiner & press to create veins. Be careful to not press hard in middle or wire will tear the wafer. Double sided veiners work great. Single sided veiners can be used. Press against the wafer with a small thin sponge to vein what will be the front of petal. If using a single sided veiner be sure to lay all of the petals on the veiner the same direction.

Use the side of a toothpick if you do not have a veiner. Be careful to not use the point as it will tear the wafer.

If wafer is dry and wants to crack lightly mist with water. This will make the petal pliable to put together. Once finished veining spritz petal lightly for it to curl and create a more natural looking petal. You can also dampen the edges a little heavier for more curl or take a thin skewer and curl edges to create the look you want. Let Dry then dust to create the effect you want.

Tape 3 small petals around your stamen center, then tape 3 medium petals offset between each 2 of the small petals. 3rd row will be 5 larger petals spaced evenly around bottom.

LARGER FLOWER: Add 7 of the Largest petal below the 5 petals.



Poppy

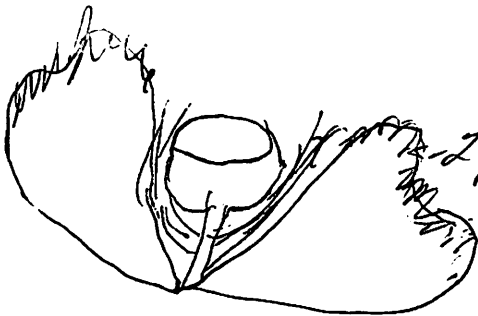
Use red Wafer paper or White paper and dust with couple dark shades of red dusting powders.

With large English pea size piece of gum paste (avocado green) shape to look like a balloon. Slightly flatten top. Use thin pallet knife, toothpick etc to create lines from the base of the gum paste to top. Space lines fairly close. Tape large cluster of black stamens around base of center. Need small seed heads on stamens. Spread stamens around the center. They should stand slightly taller than the gum paste center. Add a few dusted areas on the green gum paste with black dust.

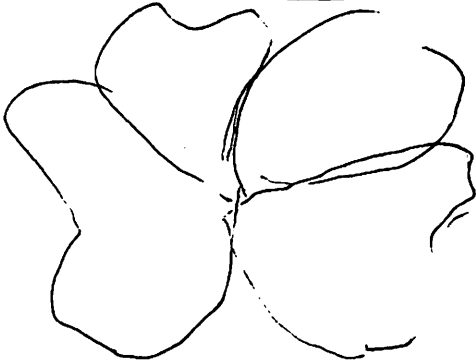
A poppy will have 4 or 6 petals.

Tape 2 petals across from each other curving around the flower center, Add 4 petals below the two petals. These petals also curve slightly upward.

Most Poppies have 4 petals. Tape the 4 together around the gum paste center with the center completely showing . Dust creating a shaded red flower.



2 petals Curved Around Center



4 Petals on Bottom

WAFER PAPER ROUND BOWS

Cut stipe 1" wide by 4, 5 or 6 inches in length (depends on size of bow you want.

The number of strips needed depends on how full you want the bow to be. I recommend 12 to 18 strips. I normally cut 18 strips to make sure I have enough & do not have to stop and cut more as I am putting the bow together.

NOTE The larger the bow the more strips you will need. If making a bow with strips longer than 6 inches you will need approximately 24 strips or more.

Dampen 1 edge of one strip with piping gel & gently attach the 2 ends together. Hold for a moment letting the ends attach to each other. This should give you a soft loop.

Cut gum paste circle and dampen top with piping gel. Trim edges of each loop to a < shape. Place as close as possible to each other going around outer edge of circle. Inset next row of loops approx. 1/4 inch & loops will stand slightly more upright. Continue adding rows of loops working to the center, ending with 1 or 2 loops in the center.

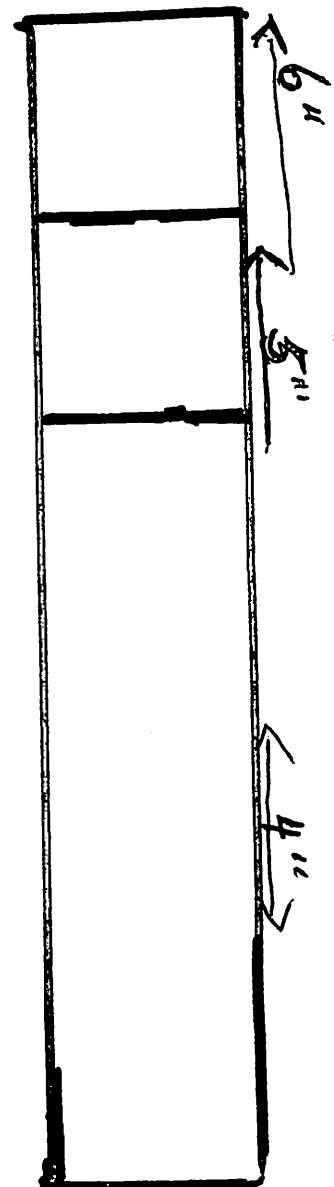
Gum paste circle will usually be 2" or larger. Roll to 1/4" thickness and let dry before using. Once loops have been attached try to let bow dry for 30 minutes or longer.

This will help the loops not to tear where they are attached to the circle. Do not use a circle made of wafer paper.

It will buckle and change shape when adding piping gel & your bow will never have the correct shape.

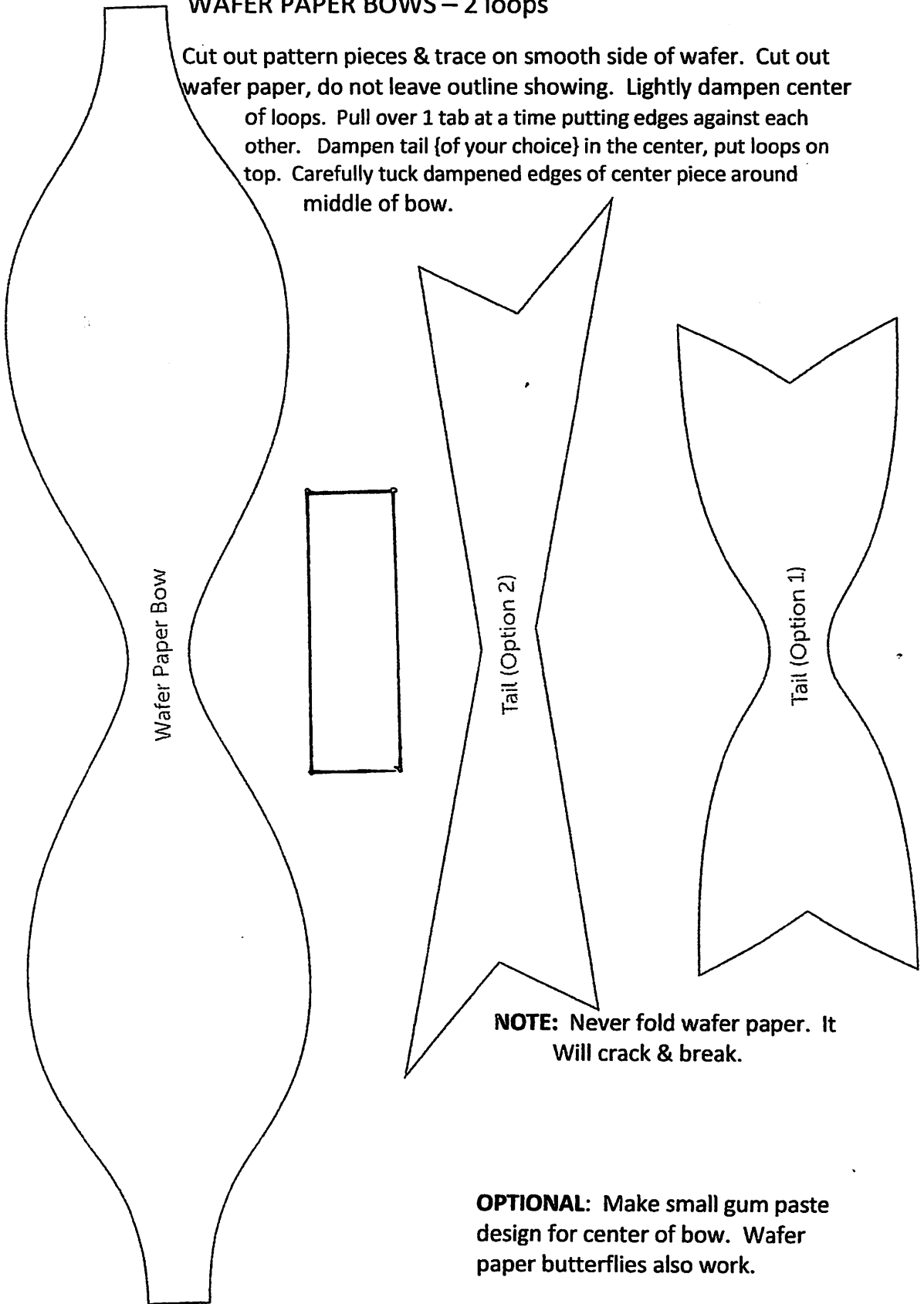
If you have trouble with the first loop making a soft smooth curve, mist the strips before pulling edges together.

Wafer paper dries with time and dry humidity.



WAFER PAPER BOWS – 2 loops

Cut out pattern pieces & trace on smooth side of wafer. Cut out wafer paper, do not leave outline showing. Lightly dampen center of loops. Pull over 1 tab at a time putting edges against each other. Dampen tail {of your choice} in the center, put loops on top. Carefully tuck dampened edges of center piece around middle of bow.



NOTE: Never fold wafer paper. It will crack & break.

OPTIONAL: Make small gum paste design for center of bow. Wafer paper butterflies also work.

WAFER PAPER Baby Bootie (mint or Nut cup)

Cut out pattern & trace onto wafer paper. Cut out design so outline does not show. Lightly soften with a mist of water. Gently tuck inward at dotted line, starting with the front, Dampen top of tab, on one side. Pull up front and attach tab under front. Dampen top of tab on other side and again attach to under side of front. Gently pull "Heel" forward and tuck inside each side piece. Lightly dampen between heel & side to attach.

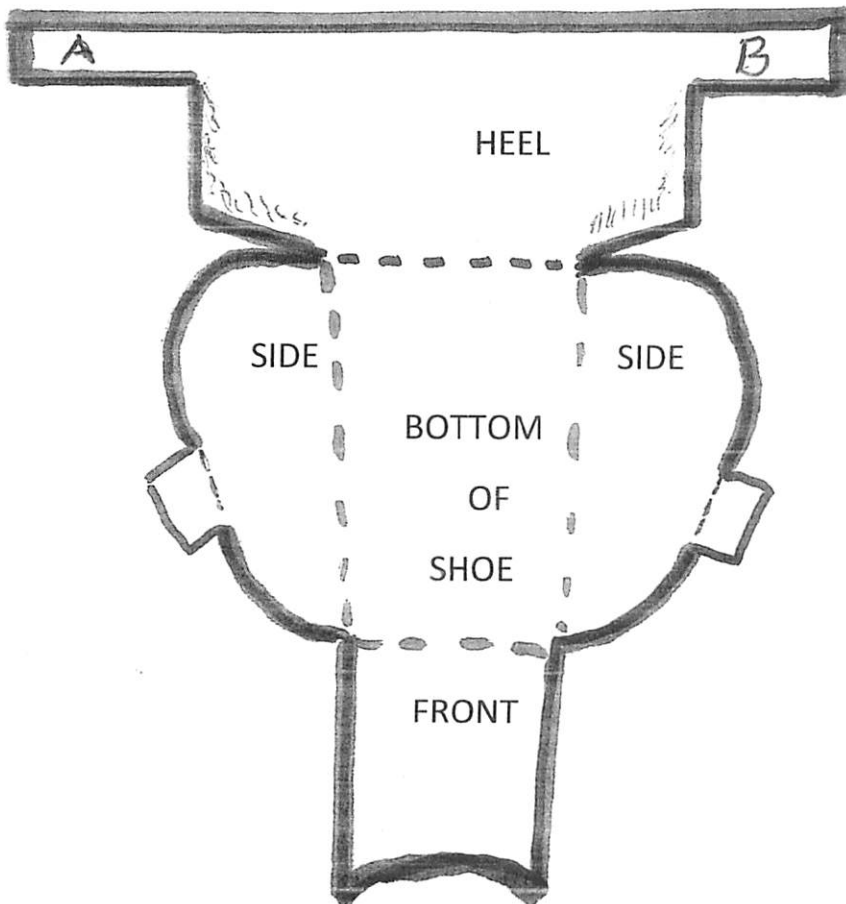
Pull tab A & B to front to form shoe strap. Lightly dampen to hold strap in place.

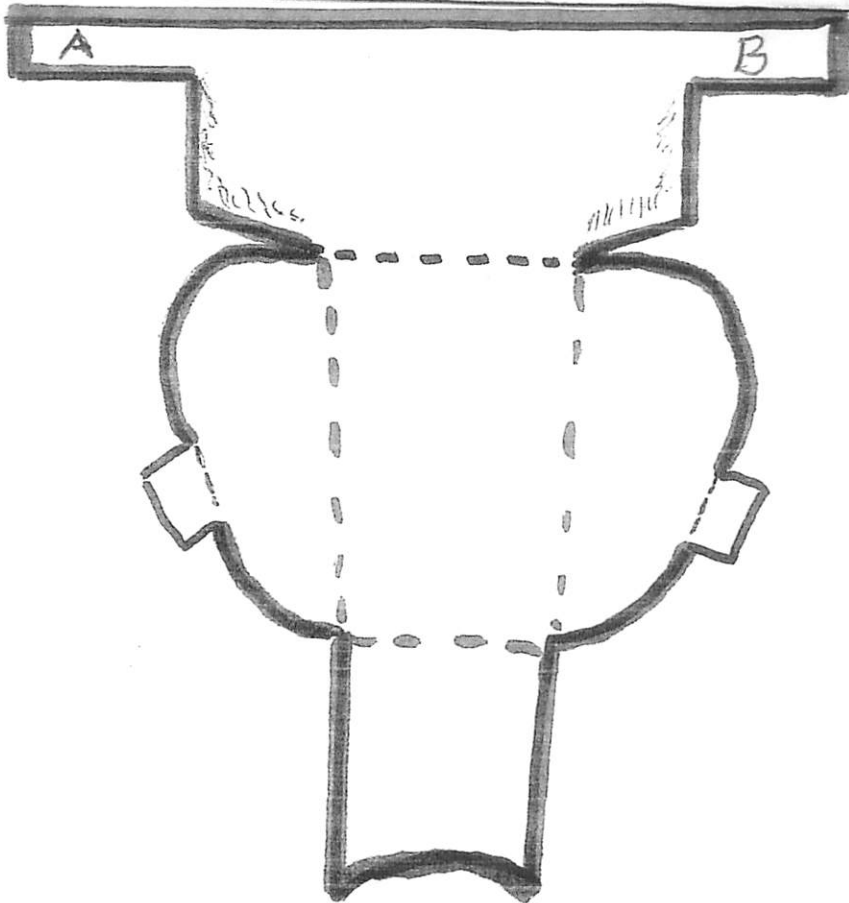
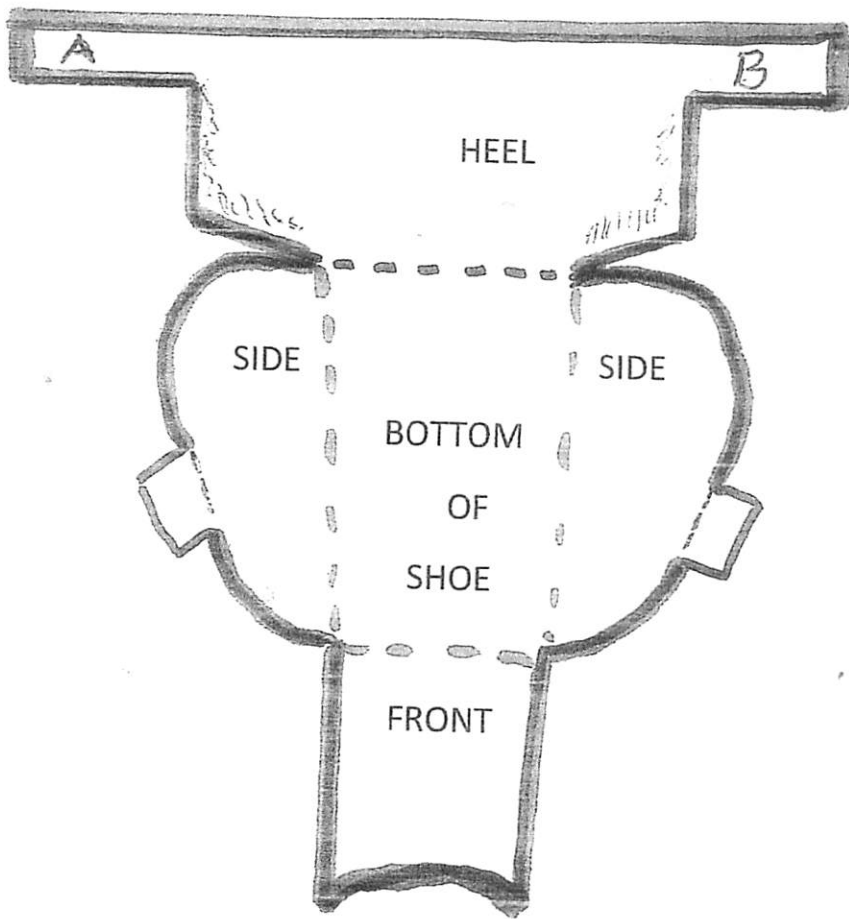
Either side of wafer paper can be the outside of shoe. If wanting to add color with dust use rough side as it holds dry dust better than the smooth side. If wanting a smooth shiny look use the top of the wafer for the outside of the shoe.

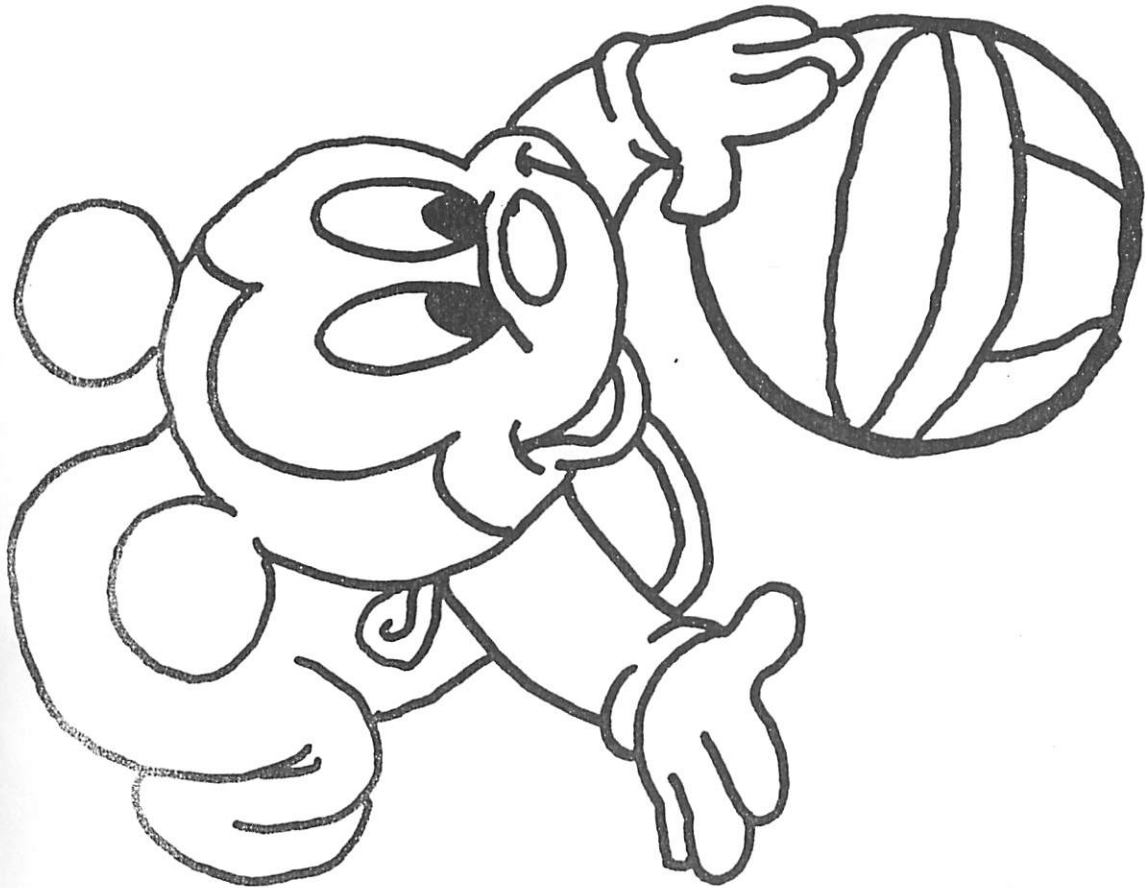
When working with wafer paper be careful as it will crack & tear easily. To mist a wafer spritz water in air and run wafer paper or cut out design thru the mist. It may be necessary to do this a couple of times.

I prefer piping gel as my glue but water can be used if used sparingly. As you put each section together hold dampened area for just a few seconds allowing it time to attach.

Wafer paper is tasteless but can be eaten.
It is made using potato or rice starch









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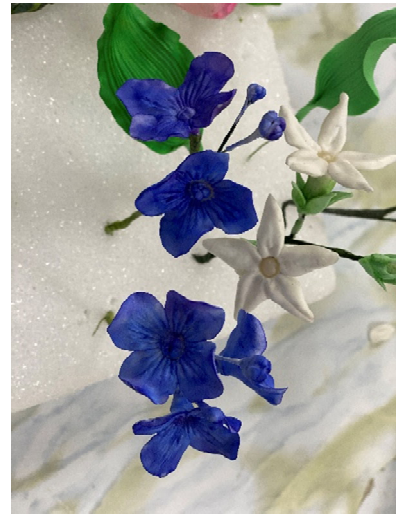
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Meeting is February 25th at 10 AM

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

Kathy Brinkley will demonstrate how to make hydrangeas with Nicolas Lodge's Flower Pro. She will also show us some filler flowers.



February 25th, 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

Another month has disappeared in the new year already. As you all know, we had nominations at the January meeting, since no one ran against the nominees, a motion was passed to elect the board members in January. The new board members are President – Sue Blume, Vice President – Susan Shannon, Secretary – Maria Vela, and Treasurer – Helen Osteen.

I urge all our members to participate in the club. This is your club. The new year brings a lot of new things. We will be looking at things for our club to do, such as classes, play days, and of course, our Extravaganza. I would like for all of you to make suggestions. Your input is very important. Let's make this the best year ever with lots of fun things to do.

Sue Blume

Officers

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President	Sue Blume	sblumecakes@hotmail.com	(832) 492-4380
Vice President	Susan Shannon	susshan@gmail.com	(832) 444-0764
Secretary	Maria Vela	Big.d.vela@gmail.com	(713) 598-3961
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218

Upcoming Events

June 14, 2020 ~ Texas ICES, Area II, will have a Day of Sharing at the Hilton Garden Inn Dallas/Richardson, 1001 W President George Bush Hwy, Richardson, TX 75080. Stay tuned for details and jhow to book our special \$89 room rate.

Wear your HCC Shirt

If you wear your Houston Cake Club T-shirt to a meeting, you will get a raffle ticket. Can't guarantee it will be the winner, but it could be.

Kathy Brinkley demonstrated Flower Pro

Kathy began the demo by showing us Nicholas Lodge's Flower Pro and Flower Pro II books.



The first flower Kathy demonstrated was the calla lily.

Make a ball of gum paste; shape it into a carrot. Insert the wire. Make sure to reshape it. This make the spadix that goes in the center of the finished lily.

Use silicone shaper top make bumps. Then dip in semolina (fine ground corn meal). Nicholas Lodge uses sanding sugar.

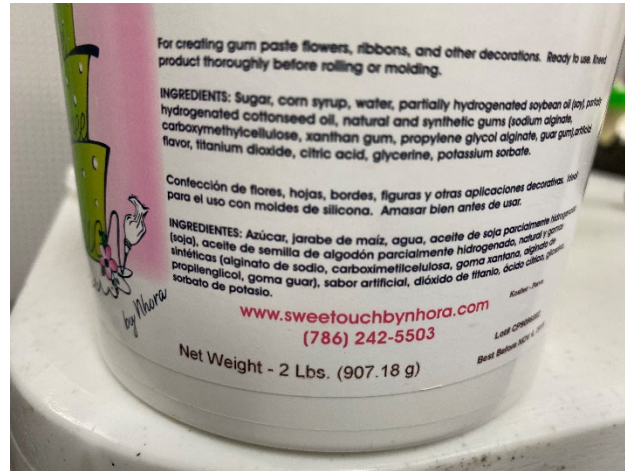
Roll out gum paste for petals. Using the pasta machine, go from 1 to 4. Make the petals as thin as you can work with.

Kathy used a Jem calla lily cutter (yellow cutter under the heart cutter). Then she showed us how to make the calla lily with a heart cutter.





This is the gum paste Kathy uses. I could not access her website.



Gum paste available at Sweet Life Cake Supply, The Sweet Chalet, Global Sugar Art, etc. Google it.



Use a texture mat for the petal. Use a ball tool to soften the edges. Use "Nic Stick" to shape the tip. Paint a V on the petal using an egg white wash. Lay wire at bottom and roll over. Pull it back a little to soften the shape.

Kathy showed us how to finish the calla lily from the Jem cutter. Thin the edges with a ball tool. Kathy used a solid veiner to give it texture. This was purchased from Noi Weigel several years ago, and Noi is no longer selling them. Use a cosmetic sponge to press the gum paste against the firm veiner. Put egg white glue on the inside of the petal. Dena Bryngelson (bought from Garden Ridge Pottery, now At Home) showed us how to use a plastic calla lily flower as a former for the lily as it dries.

Steam the flowers so the color won't wipe off. Brides like purple. Use lavender paste and dust with purple.





For the lily, Kathy showed us the forms that come with the flame lily cutter. Even the leaves are made that way. She demonstrated Nicholas' size guide. The Flower Pro tells you what size to make. You make a ball the specified size and then press it into the mold.

The bud is made the same way.

Kathy is holding a completed flame lily.
 Thank you for the demo, Kathy.
 And thank you, Susan Shannon, for the pictures.



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October	Hermelanda Garcia; Celia Diaz

Demonstration

Kathy Brinkley

Garage Sale

November Migdalia Nunez; Maria Vela

December Christmas Party

Christmas Party

Resource Center

One of the newest techniques out there is covering the side of the cake with a “sugar sheet” that you make yourself. The earliest tutorials for the technique of making the sheet were in French. A new tutorial in English by Butter Kut Bakery was just announced on Cakes Décor. Check it out if you are interested in trying this.



<https://youtu.be/juD9hTfPfZE>



You may have missed your chance to make Valentine’s Day cookies!

But there is still plenty of time to get some done for Easter.

The Flour Bakery offers this tutorial for this colorful Easter egg cookie.



<https://youtu.be/NOvFE7hHFQ>

They also have this tutorial for five different Easter cookies.

<https://youtu.be/QiqA5MKxqfQ>

How about these “moss” covered bunnies by The Bearfoot Baker made with ground graham crackers and food gel?

https://youtu.be/1d_FDQHWFE





More cuteness with minimum difficulty are these cookies from Milya :

<https://youtu.be/IH844wPpKRw>

Link to Sweet Sugarbelle's basic royal icing with some instruction on how to get the correct consistency for flooding cookies. <https://www.sweetsugarbelle.com/2014/02/royal-icing-for-cookie-decorating/>

And, a link to Haniela's discussion and video of the different royal icing consistencies: <https://www.hanielas.com/how-to-thin-down-royal-icing-to-desired/>

Between these two websites, there's lots of information and inspiration.

Don't forget to show off your creations on our club's Facebook group!

[Marlene Hollier](#)

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Meeting for March is cancelled.

We want to be mindful of the health and safety of our members. We are closely monitoring corona virus developments. We feel it is in the best interest of all our members to cancel this month's meeting.

President's Message

Hello, all, spring break is here and I know some of you have had the kids home for a week. Hopefully you have done a lot of baking with the loved ones.

I hope everyone is safe from the Corona Virus, please take care of yourself and take all the precautions you can to keep this stuff at bay. We don't want anyone getting sick with this thing.

We are looking for volunteers to do demos and refreshments this year for our meetings. Please support your club and step up and volunteer and come to the meeting as much as possible. Have a great month.

Sue Blume

Officers

Office	Officer	Email Address	Phone
President	Sue Blume	sblumecakes@hotmail.com	(832) 492-4380
Vice President	Susan Shannon	susshan@gmail.com	(832) 444-0764
Secretary	Maria Vela	Big.d.vela@gmail.com	(713) 598-3961
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218

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Wear your HCC Shirt

If you wear your Houston Cake Club T-shirt to a meeting, you will get a raffle ticket. Can't guarantee it will be the winner, but it could be.

Kathy Brinkley demonstrated Flower Pro

Kathy began the demo by showing us how to make hydrangea flowers using Nicholas Lodge's Flower Pro. Make a ball of paste the size specified, measure with the size guide. Then put the paste in the mold. Insert wire into ball. That makes the center of the flower.





Make a size 7 ball of paste. Cut in half. Use Flower Pro mold to shape hydrangea flower. Soften four petals with ball tool. Put egg wash around cutters, and pull wire through hydrangea.

James Roselle made a large & small mold that makes 6 hydrangea flowers at one time.

Take them out of the cutter. Soften the petals with a ball tool. You can put the flowers in a foam egg crate and shape them. Put a hole in first, so you can insert a wire later.



Kathy showed a daffodil mold that Larry's carries. Make 2 pieces; put one on top of the other, offsetting it. Make the cone and insert in the center.

Dust with yellow and orange luster dust.

Kathy had a deer antler mold. This is the large one. They also come in a smaller version. Kathy showed us pictures of a cake she made that just had the antlers and some flowers.



Monthly Demos and Refreshments

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

	Refreshments	Demonstration
March	Meeting cancelled	Meeting cancelled
April	Cindy Cone	Kathy Brinkley
May	Bonnell Templet	Sue Blume & Helen Osteen
June	Kathy Brinkley	Garage Sale
July	Tayo Ogundare	Tayo Ogundare
August	JoeAnne Renteria; Susie Jahn	
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Ooey Goey King Cake

From LOLA Restaurant, Covington, Louisiana

1	18.25	Ounce box yellow cake mix
3		Large eggs
2	Teaspoons	Cinnamon
2	Sticks	Salted butter, melted (keep sticks separate)
		Water
8	Ounces	Softened cream cheese
3	Teaspoons	Vanilla extract
2	Tablespoons	Bourbon
5-1/2	Cups	Confectioners sugar
		A plastic King Cake baby (optional)

Preheat oven to 350°. Grease a 9" springform pan.

Blend cake mix, 1 egg, 1 teaspoon cinnamon, and 1 stick melted butter in mixing bowl. Press the crumbly mixture on the bottom and up the sides of the pan.

In a separate mixing bowl, combine 1 stick melted butter, cream cheese, 2 eggs, 2 teaspoons vanilla, 1 teaspoon cinnamon, 1 tablespoon bourbon, and 4 cups sugar. Beat with electric mixer until smooth.

Spread filling over the crumb mixture in the pan. Bake until golden brown, about 45 minutes to 1 hour.

Cool for 30 minutes. Insert plastic baby into cake by pressing it in firmly from the top.

Combine 1-1/2 cups sugar, 1 teaspoon vanilla, 1 tablespoon bourbon in a mixing bowl and mix with electric mixer until smooth. Add water 1 teaspoon at a time until icing gets to the desired consistency.

Spread icing over top of cake and decorate with sprinkles or sugar.

Contributed by Marlene Hollier

Original Pound Cake

1-1/2	Cups	Unsalted butter, softened
2-1/2	Cups	Sugar
1	Tablespoon	Cornstarch
3	Cups	All-purpose flour, sifted and divided
8		Large eggs, divided
1 1/2	Teaspoons	Vanilla extract

Garnish: whipped cream, slice fresh strawberries

Preheat oven to 325°.

In a large bowl, beat butter, sugar, and cornstarch with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add 1 cup flour, and beat for 1 minute. Add 4 eggs, and beat for 1 minute. Add remaining 2 cups flour, and beat just until combined. Add remaining 4 eggs, and beat until combined. Stir in vanilla.

Spray a 10-inch tube pan with baking spray with flour. Spoon batter into prepared pan.

Bake for 1 hour. Increase oven temperature to 350°, and bake 15 minutes more. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Garnish with whipped cream and strawberries, if desired.

Contributed by Kathy Brinkley

Pecan Pie

From the 1960's Betty Crocker Cookbook

3		Eggs
2/3	Cup	Sugar
1/2	Teaspoon	Salt
1/3	Cup	Butter, melted
1	Cup	Light or dark corn syrup
1	Cup	Pecan halves

Heat oven to 375°. Beat eggs, sugar, salt, butter and corn syrup together with rotary beater. Mix in pecan halves. Pour into pastry-lined pie pan. Bake 40 to 50 minutes or until set and pastry is nicely browned. Cool. Serve cold or slightly warm.

Contributed by Helen Osteen

Perfect Pie Crust

From Martha Stewart's website; <https://www.marthastewart.com/1151756/perfect-pie-crust>

1	Cup	(2 sticks) unsalted butter, chilled, plus more for pie plate
2-1/2	Cups	All-purpose flour, plus more for rolling out dough
1	Teaspoon	Salt
1	Teaspoon	Sugar
1/4 to 1/2	Cup	Ice water

Cut each stick of butter into 8 pieces, and refrigerate until needed. Place the flour, salt, and sugar in a large mixing bowl, and mix to combine.

Add the chilled butter. Using a pastry blender, incorporate the butter into the flour mixture; the mixture should resemble coarse meal with small pieces of butter, the size of small peas, remaining visible.

Drizzle 2 tablespoons ice water over the flour-butter mixture, and blend. Repeat with an additional 2 tablespoons water. At this point, you may have to add more water. When a handful of dough squeezed together just holds its shape, you've added enough; if the dough crumbles, continue incorporating water, 1 tablespoon at a time, checking the consistency after each additional tablespoon.

Turn the dough out onto a clean work surface. Divide into two equal pieces, and place on two separate sheets of plastic wrap. Flatten, and form two disks. Wrap, and refrigerate at least 1 hour.

Lightly dust a clean, dry work surface with flour. Place the chilled dough in the center of the work surface, and dust the dough as well as the rolling pin with flour. Position the rolling pin on the center of the disk, and begin rolling the dough away from you. Give the disk a quarter turn, and roll again. Continue turning and rolling until you have an even 1/8-inch thickness. Turning the dough as you roll will prevent it from sticking to the work surface. A dry pastry brush is handy to remove any excess flour during and after the rolling process.

Lightly butter the pie plate. To minimize stretching when moving the dough, roll it around the pin, lift up, and unroll over the buttered pie plate. Using your fingers, gently pat the dough into place. Trim any excess dough with a paring knife or kitchen shears, leaving a 1-inch overhang; then fold dough under to reinforce the edge.

Cook's Notes: Here they describe making pie dough by hand; you can also use a food processor; pulse in the butter 8 to 10 seconds. Add 1/4 to 1/2 cup ice water through feed tube with machine running.

Contributed by Helen Osteen

Resource Center

Inspiration from Instagram



soulcakeshop



butterblossoms



carloslischettiofficial



donttellcharles

[Marlene Hollier](#)



Houston Cake Club April 2020

Volume 17 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 for April is cancelled.

We want to be mindful of the health and safety of our members. We are closely monitoring corona virus developments. We feel it is in the best interest of all our members to cancel this month's meeting.

President's Message

Hello all, this is some trying time now. I know everyone is home trying to stay away from this Corona Virus, please take care of yourself and take all the precautions you can to keep this stuff at bay. We don't want anyone getting sick with this stuff.

I would like everyone to send Helen Osteen the projects they have been working on at home while we are all on lock down.

It looks as if we will not be able to have a meeting this month again. Hope things will get back to normal soon.

We need people to volunteer for demo's and refreshments for the meetings. This is your club lets work together to make it a great one.

Sue Blume

What our Members are Doing

The corona virus pandemic has certainly turned our worlds upside down. Thankfully for my husband and I, we have only been inconvenienced by staying home, not coming and going as we were accustomed to doing. We cancelled the HCC meeting last month, and will have to cancel it again this month.

Here is what [Sue Blume](#) has been doing:

Buttery Sweet Bread - 1-1/2 loaf

Yield: 1-1/2 pound

Requires large-capacity machine with glass dome.



- 1/2 cup milk
- 1/3 cup water
- 2 eggs (beaten)
- 1/4 cup butter or margarine (cut up)
- 1 teaspoon salt
- 3-1/3 cups bread flour
- 1/2 cup sugar
- 2 teaspoons Fleischmann's® Bread Machine Yeast

Add ingredients to bread machine pan in the order suggested by manufacturer.

<https://www.breadworld.com/>

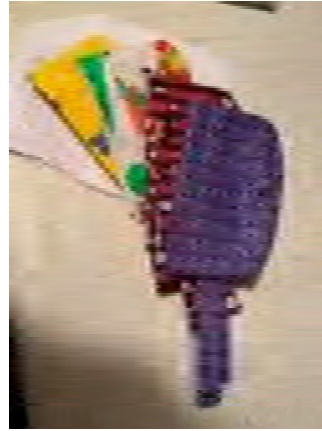
[Helen Osteen](#) has been trying to organize over 7,700 pictures on her iPhone. You notice, "trying". That has turned out to be a monumental task. I even deleted some.

[Kathy Brinkley](#) made the Italian Cream Cake – recipe attached. She also made strawberry jelly and sugar eggs for the great grandchildren. She made cinnamon rolls, bread, chocolate chip cookies, sour dough rolls, etc.

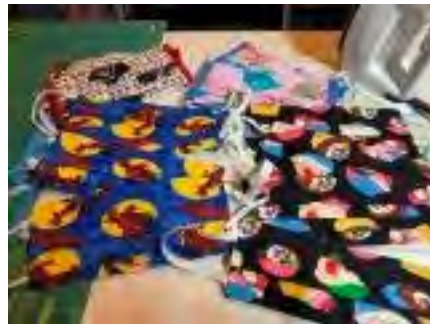




Susan Shannon has been making face masks for her family and her sister-in-law's sister, who is a nurse. These are the patterns for 2 types of masks I'm making: <https://www.craftpassion.com/face-mask-sewing-pattern/> this one is more fitted to the face.



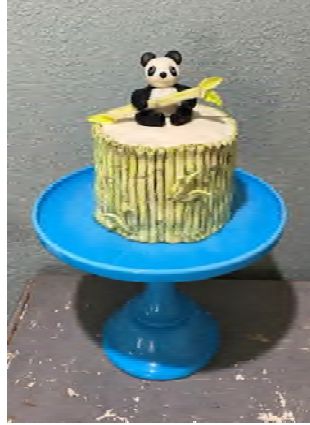
This one is a pleated rectangle: <https://www.joann.com/how-to-make-a-face-mask/042188731P321.html>



The nurse also requested me to make her a scrub cap, because the rubber bands that hold on the fancy super duper face masks are ripping out her hair. So I worked from this you tube and she includes a printable pattern: <https://www.youtube.com/watch?v=0Wl15xirkaw>

I like the fitted face mask better, its "less annoying", the trouble is finding elastic, all the stores and online stores are sold out. So now I'm adding ties made from seam binding or not slippery ribbon. Not as compact as the elastic, but those who wear the masks a long time like ties better, because they don't pull on their ears.

Jennifer Kim sent me pictures of 3 cakes she made this month. Thanks, Jennifer. I really like the cake and the yarn.



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Conversion Chart

I have converted most of my recipes to grams because it is a much more consistent way to measure. And I get much better results.

CONVERSION CHART BASIC INGREDIENTS

FLOUR

- 1 cup flour = 140 grams
- 3/4 cup flour = 105 grams
- 1/2 cup flour = 70 grams
- 1/4 cup flour = 35 grams

*Weights may change according to method used. Above are according to 'dip and sweep' method.

GRANULATED SUGAR

- 1 cup sugar = 200 grams
- 3/4 cup sugar = 150 grams
- 2/3 cup sugar = 135 grams
- 1/2 cup sugar = 100 grams
- 1/3 cup sugar = 70 grams
- 1/4 cup sugar = 50 grams

POWDERED SUGAR

- 1 cup powdered sugar = 160 grams
- 3/4 cup powdered sugar = 120 grams
- 1/2 cup powdered sugar = 80 grams
- 1/4 cup powdered sugar = 40 grams

*Weights may change according to method used. Above according to 'spoon and level' method.

BUTTER

- 1 cup butter = 2 sticks = 8 ounces = 230 grams
- 1/2 cup butter = 1 stick = 4 ounces = 115 grams

HEAVY CREAM

- 1 cup heavy cream = 235 grams
- 3/4 cup heavy cream = 175 grams
- 1/2 cup heavy cream = 115 grams
- 1/4 cup heavy cream = 60 grams
- 1 tablespoon heavy cream = 15 grams

Glitter & Bow FOR *JAVACUPCAKE*
glitterandbow.com javacupcake.com

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Italian Cream Cake 2

Kathy Brinkley
Cakes

Sooo good.

Recipe is from Bake from Scratch, volume 4, by Brian Hart Hoffman



1 cup unsalted butter (softened) 227 g
1-1/2 cups granulated sugar (300 g)
1/2 cup firmly packed light brown sugar (110 g)
4 large eggs (200 g)
2 teaspoons vanilla extract (8 g)
2-1/2 cups all-purpose flour (313 g)
1 teaspoon baking soda (5 g)
1/2 teaspoon kosher salt (1.5 g)
1 cup whole buttermilk (240 g)
1/2 cup heavy cream (room temperature) 120 g
1-1/4 cups packed sweetened flaked coconut (126 g)
3/4 cup chopped pecans (85 g)

CREAM CHEESE FROSTING

16 ounces cream cheese (softened) 455 g
1 cup unsalted butter (softened) 227 g
2 teaspoons vanilla extract (8 g)
1/2 teaspoon kosher salt (1.5 g)
7-1/2 cups powdered sugar (900 g)

CAKE: Preheat oven to 350° F. Butter and flour 2 (8-inch) round cake pans.

In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

In a medium bowl, whisk together flour, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition.

In another medium bowl, whisk cream by hand until soft peaks form. Using a rubber spatula, fold whipped cream into batter in two additions. Fold in sweetened coconut and pecans. Divide batter between prepared pans, smoothing tops with an offset spatula.

Bake until a wooden pick inserted in center comes out clean, 45 to 50 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire rack. Spread Cream Cheese Frosting between layers and on top and sides of cake. Garnish sides with toasted coconut and pecans, if desired. Store in an airtight container in the refrigerator.

CREAM CHEESE FROSTING: Makes about 6 cups

In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium-low speed until smooth and creamy, about 1 minute. Add vanilla and salt, beating until combined. With mixer on low speed, gradually add powdered sugar, beating until combined. Increase mixer speed to medium, and beat until fluffy, about 1 minute.



Houston Cake Club May 2020

Volume 17 Issue 4

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President's Message

Hello all members, as you all know the Covid-19 has really caused havoc on a lot of things. I hope all our members are well and safe from this crap. As you all know we have not had meetings the last couple of months, and will not have a meeting this month.

I sent an email to all the current members, asking if they thought we should have a May meeting. 14 people responded. 12 people thought we should forego the May meeting; 1 felt we should wait until closer to the meeting date to decide (that would make it difficult to plan for demo and refreshments), and 1 member thought we should check into Zoom.

We are looking in to using Zoom for our meetings from now on. That way, all of our members who want to participate will be able to get in on the meetings from where ever they are if they wish to do so.

The board would like to hear what you have to say about this. Please let me or Susan Shannon or Helen Osteen know. With that being said everyone have a safe rest of the month.

Sue Blume

Texas Cottage Food Law Summary

[SB 572 by Kolkhorst](#)

House sponsor: Rodriguez

1. As of September 1, 2019 you may sell the following homemade food items:
 - **Any food, excluding meat, that does not require time or temperature control to prevent spoilage**
 - Baked goods that do not require refrigeration, such as cakes, cookies, breads, and pastries
 - Candy
 - Coated and uncoated nuts
 - Unroasted nut butters
 - Fruit butters
 - Canned jams and jellies
 - Fruit pies
 - Dehydrated fruits and vegetables including dried beans
 - Popcorn and popcorn snacks
 - Cereal, including granola
 - Dry mixes
 - Vinegar
 - Mustard
 - Roasted coffee or dry tea
 - Dried herbs or herb mixes
 - Whole (uncut) frozen fruits or vegetables
 - Canned acidified plant-based foods with a pH of 4.6 or less
 - Fermented vegetables with a pH of 4.6 or less
 - Pickled fruits or vegetables with a pH of 4.6 or less
2. Your gross annual income from the sales of these foods must be \$50,000 or less.
3. No health department or local government authority can regulate your production of these items. There are no licenses, registration, or permits required by state law. (With the exception of basic food handler's certification, see item 10.)
4. If DSHS or your local health department has reason to believe your operation poses an immediate and serious threat to human life or health, they may take action, including getting a warrant to enter your home, and shutting down your operation.
5. You may sell the food directly to consumers anywhere in Texas. Local ordinances apply.
6. Your food must be packaged in your home kitchen in a way that prevents the product from becoming contaminated. Items that are too large or bulky for conventional packaging, like wedding cakes or cupcake bouquets, are not required to be packaged.
7. Your food must be labeled according to the [labeling requirements](#). The label must be affixed to the package, except for items that are too large or bulky for packaging; in that case the label may be incorporated into the invoice.

8. You may sell your food on the internet, in Texas, as long as you personally deliver the food to your customer. All the information on your [labels](#), *except* your home address, must be provided to the customer BEFORE the customer pays for the food.
9. You may not sell wholesale: in other words, you must sell your product directly to the end consumer. You may not sell your food to a reseller such as a grocery store, restaurant, or coffee shop.
10. You must obtain a [food handler's card](#) prior to selling your food. If you have anyone assisting you in the preparation of your product, such as an employee, they must also obtain a card if at any time they will be unsupervised by you. This does not include members of your household.
11. You may not sell any food which requires time and temperature control to prevent spoilage, except whole uncut frozen fruits and vegetables. However, you may use potentially hazardous products as ingredients in your food (like milk, eggs, and cream) as long as your FINAL PRODUCT does not require refrigeration (cakes, cookies, candy, etc).
12. No municipal zoning ordinance can prevent you from having a cottage food operation in your home. However, your neighbors can still take action against you if your business becomes a nuisance to them.
13. Sales of homemade acidified canned plant-based foods, fermented vegetables, or pickled fruits and vegetables are subject to [certain other requirements](#).
14. If you sell frozen fruits and vegetables, the following additional requirements apply:
 - The fruit or vegetable must be whole and uncut.
 - You must store and deliver the item to your customer at an air temperature of not more than 32 degrees Fahrenheit;
 - You must include on the label of the item, or on an invoice or receipt provided to the customer the following statement in at least 12-point font: **"SAFE HANDLING INSTRUCTIONS: To prevent illness from bacteria, keep this food frozen until preparing for consumption."**

<https://texascottagefoodlaw.com/sb-572-summary/>

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Houston Cake Club June 2020

Volume 17 Issue 5

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President's Message

Hello all members. As you know the Covid-19 is still causing havoc on a lot of things. I hope all our members are well and safe from this crap. We have not had meetings the last three months, and will not have a meeting this month.

I sent an email to all Houston Cake Club members on June 14th:

I wanted to reach out to you today and see what your thoughts are on the June meeting. With all this Covid 19 Pandemic still around and more new cases each day and having to wear mask would be required to attend the meeting, would everyone like to cancel yet another meeting or do you want to go ahead and have a meeting? I want your input on this, the board wants you to help in making this decision. Please e-mail me with your answers as soon as possible, I would like to know your thoughts by Wednesday at 5pm. The majority vote will be the final decision.

Every member that answered wanted to cancel the June meeting and wait another month to see what happens then.

With that being said, it has been suggested by a couple of members about doing the meeting thru Zoom. We are looking in to using Zoom for our meetings from now on so all of our members who want to participate will be able to get in on the meetings from where

ever they are if they wish to do so. The board would like to hear what you have to say about this. Please let myself or Susan Shannon or Helen Osteen know. With that being said everyone have a safe rest of the month.

Sue Blume

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Vice President	Susan Shannon	susshan@gmail.com	(832) 444-0764
Secretary	Maria Vela	Big.d.vela@gmail.com	(713) 598-3961
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218

Upcoming Events

September 13, 2020 ~ Cake Decorating Extravaganza, at a new location, Angel Oaks Events, 314 A Pruitt Rd, Spring TX 77380.

October 25, 2020 ~ Texas ICES, Area III, Fun Day at Make it Sweet, 8070 Research Blvd Ste 203, Austin TX 78758. Details on hands-on projects will be announced later.

November 15, 2020 ~ Texas ICES, Area II, will have a Day of Sharing at the Hilton Garden Inn Dallas/Richardson, 1001 W President George Bush Hwy, Richardson, TX 75080. Stay tuned for details and how to book our special \$89 room rate. Exact date will be decided next week.

December 8, 2020 ~ Christmas Party at Monument Inn, 4406 Independence Pkwy, LaPorte TX 77571.

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

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
July	Tayo Ogundare	Tayo Ogundare
August	JoeAnne Renteria; Susie Jahn	
September	Alyssa Chavez; Maria Ordonez	
October	Hermelanda Garcia; Celia Diaz	
November	Migdalia Nunez; Maria Vela	
December	Christmas Party	Christmas Party

Chefs share tips for taking boxed cake mix to the next level

Boxed cake mixes can produce a delightful dessert, but sometimes the final product could use a boost. A box of cake mix can easily be transformed into a gourmet creation with a few simple hacks. Denise E/Shutterstock

- Adding mayonnaise, sour cream, yogurt, or melted ice cream to boxed cake mix can make the finished product moist and rich.
- Swapping out ingredients, like oil for butter or milk for water, will take a boxed cake to the next level.
- Things like coffee, soda, and spices will help to amplify the flavors in a boxed cake.
- Add vanilla extract to the batter. Typically boxed cakes don't have vanilla extract in them, said Sharon Beck, executive chef at and CEO of Kosher Private Chef. Mixes will often contain natural vanilla flavor instead, she explained, which is tasty but not quite as powerful as an extract. To amp up your cake with enhanced flavor, start by adding just a teaspoon of vanilla extract into your boxed cake mix.
- Replace water with dairy or coffee to enhance the flavor of your cake. Most box cakes require water as the main liquid ingredient, but substituting something fattier or more flavorful can make a big difference. "Try using brewed coffee in your chocolate cake to enhance the chocolate flavor," said Tracy Wilk, lead chef at the Institute of Culinary Education.
- For vanilla cake mix, she said, swap out the water for milk, which provides extra fat that will help keep the cake moist.
- For any mix, you can replace some of the water or oil with buttermilk, half and half, or heavy cream to give your cake a moister and richer taste, said Rebekah Ziesmer, development chef at Conagra Brands.

- Add in a packet of instant pudding for moisture. For an extra moist cake, try adding a packet of instant pudding to the batter, Beck suggested. She said the pudding mix will add additional flavor, make for a moister cake, and create a denser crumb.
- Stir some mix-ins into your cake before it goes into the oven. If you want to make a unique boxed cake mix, add in your favorite mix-ins like chocolate chips, shredded coconut, peanut butter cups, or crushed Oreos, Beck said. "This will not only take the cake to the next level, but also it will create a truly unique, homemade cake," Beck told Insider.
- Make cookies with your cake mix instead. Instead of making a cake with your boxed mix, you can make something new altogether, Wilk suggested. "Boxed cake mix is basically flour, sugar, and a chemical leavening," she told Insider. "So, with those as your base, you can also turn this mix into cookies." Essentially, you'll want to make your batter stiffer by reducing the liquid you add to it. By doing so, you can scoop your batter onto a sheet and ensure your cookies won't become a cake, she said.
- Throw in an extra egg or egg yolk to make your cake richer. To add richness to your cake, you can add an extra egg, Beck told Insider. "This will ensure that your cake comes out extra moist, light, and rich, creating an even more delicious cake," Beck told Insider. Ziesmer said you can even add an egg yolk or two if you're really looking to up the decadence of your cake.
- Prepare a filling to add texture and variety. If you don't want mix-ins throughout the cake, but still want to add some texture and flavor, consider making a filling, Beck suggested. "You can make your own crunch by pouring half the cake batter into your pan and layering chocolate chips, pecans mixed with brown sugar, crushed Oreos, etc.," she told Insider. "Then pour the other of the batter on top of your filling." After it's baked, Beck said, you will have a layered-style cake with a yummy, crunchy filling.
- Replace oil with butter to create a cake with a firmer texture. Replace the suggested amount of oil with an equal amount of melted butter, said Ziesmer. "The cake will taste more buttery, and the added milk solids yield a firmer texture, which helps the cake hold together better for releasing from the pan and when frosting," Ziesmer said.
- Deepen the flavor of your chocolate cakes with espresso. Espresso isn't exactly the first ingredient that comes to mind when baking a boxed cake, but it does magic for chocolate, Beck said. "It enhances the chocolate by creating a more complete, deeper, richer, and intensified flavor," she told Insider.
- For a cake with crispy edges, line your pans with sugar instead of flour. Perfectly extracting your cake from the pan is no easy feat. There are many methods, such as using flour or parchment paper, but according to Ziesmer, the method that "takes the cake" involves sugar. Grease your cake pans with butter or cooking spray along with about a tablespoon of sugar, she explained. Make sure to shake and rotate the pan to coat with the sugar, and then shake out the excess. "The cake comes out clean, is easy to frost, and the sugar gives a nice crisp that won't make the cake white and pasty like flour does," Ziesmer said.
- <https://www.msn.com/en-au/news/world/chefs-share-12-tips-for-taking-boxed-cake-mix-to-the-next-level/ar-BB14LzRI#:~:text=Chefs%20share%2012%20tips%20for%20taking%20boxed%20cake,cookies%20with%20your%20cake%20mix%20instead.%20More%20items>



Houston Cake Club

July 2020

Volume 17 Issue 6

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 July 28th at 10 AM through Zoom

Susan Shannon will demonstrate, "Let's decorate a cake with Buttercream Flowers." Does your family fight over who gets the buttercream roses on the birthday cake? Do you feel sad knowing that the gum paste flowers that took days or weeks to make are going to be chunked in the trash when all the non-edible items are taken off to cut the cake? That cake with all the beautiful flowers and decorations taken off, just looks so ugly? sigh

Well buttercream flowers are the answer. They taste good and you don't have to remove any before you can cut the cake. Win-Win!!! Cross your fingers and tune in to our first ZOOM meeting on July 28, 2020, at 10 am and we will learn the joy of buttercream flowers. No stinking virus can keep us from good sugary fun!



President's Message

Covid-19 is still causing havoc on a lot of things. I hope all our members are well and safe. As you all know we have not had meetings the last four months, the meeting this month will be thru Zoom.

Anyone who wants to come to my home is more than welcome to join the board members and me. My address is 1202 S Commons View Dr, Huffman TX 77336.

A motion was made and passed to start having the meetings through zoom. The members who want to participate will be able to get in on the meetings from where ever they are if they wish to do so, or come to my house for the meeting.

Everyone have a safe rest of the month.

Sue Blume

Meeting Agenda

Open –

Minutes – Secretary

- Read
- Approve

Treasurer's Report: Current membership total

- Read
- Approve

Old Business

- Rescind motion 2/25/2020, "Motion was made to continue to have our meetings at Larry's and pay \$50/month.
- Rescind motion 2/25/2020, "Motion was made to donate the 12 chairs we have in storage to Larry's.
- Cancellation of 2020 CDE, and the date of the 2021 CDE
- Christmas Party

New Business

- Bylaws
- Zoom meetings
- Raffle Drawings

Drawing for Raffle

Adjourn meeting

Zoom Information

If you don't already have a sign-in for Zoom, we ask that you do that so you may join us. You may download the app for Android, iPhone, iPad, etc. You can also go to <https://zoom.us>, and sign up for free so you may log in through your laptop, PC, or whatever.

Each month, Helen will set up the meeting and send you an invitation by email. You can click on that link and gain access to the meeting.

This is a sample of a test meeting the Board of Directors had. This link will NOT work for the meeting.

Helen Osteen is inviting you to a scheduled Zoom meeting.

Join Zoom Meeting

<https://zoom.us/j/91690393226?pwd=THVuUGE3dXZQNm4xYXU4LzN0MjFzdz09>

Meeting ID: 916 9039 3226

Passcode: 363630

One tap mobile

+13462487799,,91690393226#,,,,,0#,,363630# US (Houston)

+12532158782,,91690393226#,,,,,0#,,363630# US (Tacoma)

Dial by your location

+1 346 248 7799 US (Houston)

+1 253 215 8782 US (Tacoma)

+1 669 900 9128 US (San Jose)

+1 312 626 6799 US (Chicago)

+1 646 558 8656 US (New York)

+1 301 715 8592 US (Germantown)

Meeting ID: 916 9039 3226

Passcode: 363630

Find your local number: <https://zoom.us/u/ar1skE26F>

Please join Zoom before the day of the meeting. If you have any questions, you can call Helen at (713) 204-3218. Helen won't be able to help you the morning of the meeting.

Each member will get notification and a link to join in on the demos and meetings. Members, please do your part and attend these meetings and vote when the motions are made. Let's join together and make this the best club ever, we need to hear your thoughts.

Monthly Raffle

We are having to rethink the way we do everything. The officers voted to sell raffle tickets online (\$5 for 5 tickets).

You must pay through PayPal by 5 pm the night before the meeting (July 27th).

Payments received after 5 PM will be considered for the drawing for the August meeting.

Helen will make a spreadsheet of the people who paid for raffle tickets. Each payment will be numbered in the order in which they were received.

We will ask one of the members that joins us through Zoom to pick a number from 1 to whatever the highest number is. That number will be the winner.

This month the raffle will be a \$25 gift certificate for Amazon.com.

Bylaws Changes

As of July 8, 2020, Sue Blume was notified by Sherry at Larry's Arts and Crafts, we will no longer be able to hold The Houston Cake Club meetings at their facility due to the store downsizing. They just won't have the room for us to meet there anymore. They will continue to carry lots of cake supplies.

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Here is the proposed change:

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This section about the two events has not been popular.

We are notifying all our members in the July Newsletter, and the vote will be taken regarding the Bylaws changes at the August meeting. You will be able to vote online with Zoom or you may email your wishes to Helen Osteen, houstoncakeclub@gmail.com.

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11 baking tips pastry chefs swear by to make perfect cake

Baking isn't always a piece of cake, but there are plenty of tricks professionals use to make it easier.

We asked pastry chefs Nicole Garrett, executive head baker at SusieCakes, and Anna McGorman, culinary director of Milk Bar, for their expert advice.

Consider having basic ingredients delivered so you always have essentials on hand, and shop for high-quality ingredients like pure vanilla to make a higher-quality cake.

Use secret ingredients to boost flavor with little extra effort. For example, add a little coffee to recipes containing chocolate to give it more dimension.

A homemade cake is the quintessential way to celebrate a birthday or special event. Even boxed cake is a fun treat to throw together for a last-minute office party or as a weekend dessert.

Whether you are whipping up something from scratch or making a quick boxed mix, there are many ways to make the baking process easier. Professionals swear by a number of tricks to make the process simpler, and make even boxed cake mix taste rich with flavor.

We spoke with pastry chefs Nicole Garrett, executive head baker at SusieCakes, and Anna McGorman, culinary director of Milk Bar, for their baking secrets. Here's what they recommend to ensure a perfect bake.

Multiple trips to the grocery store will only set you back. You want to start the baking process off on the right foot, but you'll only be delayed if you have to make multiple trips to the store for ingredients you forgot, so make a list of everything you need. "Read the recipe all the way through before making your grocery list," Nicole Garrett, executive head baker at SusieCakes, told INSIDER. "Be sure to check your pantry for items you might already have."

Buy high-quality ingredients to make a high-quality cake. While there's no need to break the bank on your cake ingredients, try to splurge where it counts. "Start with quality ingredients, and you end with a higher quality product," Anna McGorman, culinary director of Milk Bar, told INSIDER. "Start with a nice, unsalted European or Vermont butter [...] you end up with great depth of flavor. Springing in small moments for higher quality ingredients will pack a punch." Garrett agrees. "When it comes to the star of the show, you will want to spend the time and money finding the high-quality ingredients," she said. For example, if a recipe calls for fruit, she recommends visiting a local farmer's market for fresh fruit if you have one. "It also doesn't hurt to invest in a pure vanilla or other extracts at a specialty foods store," she said.

Buy basic ingredients at a grocery store or even have them delivered. While you might want to run to a farmer's market or spice shop for special ingredients, you can certainly grab basics, such as flour, baking soda, and baking powder, from a standard grocery store. To make things even easier for you, McGorman suggests ordering ingredients online and having them delivered to your door.

Pre-measure all ingredients so you won't make a mistake as you go. Now that you've bought that high-end vanilla extract and unboxed the delivery of flour and sugar, it's time to get organized. "Anyone who has watched a cooking show like Martha Stewart knows that all the ingredients are measured into containers or bowls and organized on the countertop,"

McGorman told INSIDER. "Having all the ingredients, tools and equipment helps you map out what will happen and catch potential issues instead of making a mistake with a measurement — there will be no need to sacrifice an entire batch."

Keep items like eggs and butter at the same temperature for easier mixing. While ingredient temperature requirements could vary by recipe, McGorman suggests following a general rule of thumb to make baking simpler: Keep things at the same temperature. For example, having room-temperature butter and eggs will allow these elements to mix together with ease instead of trying to whisk stiff butter or chilled eggs.

Follow recipe steps closely, but don't be afraid to try something new. Just as you should pay close attention to the ingredients required in a recipe, Garrett says it is important to follow every step. Baking is a science, so missing a step, like mixing dry ingredients separately or forgetting to add a pinch of salt, can make the process difficult and leave you with a faulty batch of batter. But you don't necessarily have to follow all the rules, according to McGorman. "Don't let rules control you," McGorman said. "Experiment with different types of sugar — it builds with confidence over time. [...] If you see something you like, don't be afraid to jazz it up."

Boost flavor with secret ingredients. Making a cake that is full of flavor isn't as intimidating as it sounds. Truthfully, pastry chefs have their own tricks up their sleeves to bring out rich, vibrant flavors that you can adopt, too. As Garrett said, adding those high-quality ingredients will instantly boost flavor with little effort on your part. You can also add a secret ingredient here and there to make the existing flavors really pop. For instance, McGorman suggests swapping some water with coffee or adding a bit of instant espresso powder for chocolate-based cakes. This won't make the cake taste like coffee; instead, it just brings out the depths of the chocolate for a bolder flavor that most people miss out on when baking.

Use a sifter and bowl scraper for consistency. As you continue pouring and mixing ingredients, it's important to keep the batter consistent. A consistent batter means the ingredients will be incorporated smoothly, and you will be less likely to overmix the cake. Using a sifter will help break down flour, cocoa powder, and other ingredients that might get clumpy. A sifter can even make boxed cake mixes taste better. "Life hack: if you are making boxed cake, sift the cake mix before mixing it together to break it all down, so you don't overmix the batter," McGorman told INSIDER. That way, McGorman said, the packaged ingredients will be consistent and you won't have to overwork the batter to get out any pebbles of powder. It's also worth keeping a bowl scraper on hand. Again, this helps keep the batter consistent, as it can help you get every little bit of egg or butter stuck to the sides or bottom of your mixing bowl.

Always check the oven temperature with a thermometer. One of the most important things you can do to make the process easy and end up with a beautiful and delicious cake is to check the oven temperature. Whether it's a new, cutting-edge oven or an older model, don't simply trust the number it tells you. "Check the oven, check the oven, check the oven!" McGorman said. "The biggest problem people who are baking at home have is that they set the oven at 350 or 375, but it is not at 350 or 375." You can find an oven thermometer for about \$5 or \$6 (this one on Amazon is \$6.23 at the time of writing). Having one will help you understand the true temperature of your oven, so you can adjust the temperature accordingly and get a consistent bake.

Line sheet pans with parchment paper, then simply cut the shapes you want for less crumbling. When baking a layer cake, it can be incredibly frustrating to try to flip cakes out of multiple round pans — only to have everything fall apart as you continue to move

parts of the cake around. To remedy the issue, Garrett suggests keeping parchment paper on hand for lining pans, and McGorman says that sheet pans are your friend here. Use rectangular sheet pans, which will create a flat layer of cake. From there, you can cut out the shapes you need. This will make it easy to get the layers of cake out without additional crumbs. If you do decide to stick with round pans or standard cake pans, use the parchment paper to make removal easier.

Use a piping bag for icing, or feel free to leave the sides exposed. Icing can be tricky, especially if you're looking to pull off more sophisticated designs. Garrett recommends using a piping bag, or even parchment paper as an alternative. A piping bag and varying nozzles makes it simple to create an impressive cake. Dressing the sides of a cake can sometimes be the hardest part, especially if you are trying to get those perfectly smooth edges. But why not leave them bare? "We obviously are big fans of not frosting sides of the cake," McGorman told INSIDER, referencing Milk Bar's love of cakes with exposed layers. "Decorate the sides of the cake absolutely at your will, but don't be afraid to make it exposed and let people see your hard work! We work hard to make it all super flat and beautiful and filled with texture; sometimes there is a jam or curd that absorbs into the cake, and we want people to see that hard work."

Officers

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Demonstration

July	Susan Shannon – decorating a cake with Russian tips
August	Kathy Brinkley – Flower Pro tool
September	
October	
November	
December	Christmas Party



Houston Cake Club August 2020

Volume 17 Issue 7

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

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

**Meeting is August 25th at 10 AM
through Zoom**

Kathy Brinkley will demonstrate the Poppy and foliage from Nicholas Lodge's Flower Pro.



President's Message

We did our first ever Zoom meeting in July. Everything went ok and hope it goes better for our August meeting. I would like to thank everyone who joined us and suffered through the whole meeting.

If any of you would like to do a live demo or know anyone who would like to do a live demo, please let us know. We will be reaching out to a few people to see if they will send us a video for the meetings or do a live video.

As always, anyone who would like to come to my home for a meeting is more than welcome. We would love to have you.

Everyone have a safe rest of the month.

Sue Blume

Meeting Agenda

Open –

Minutes – Secretary

- Read
- Approve

Treasurer's Report: Current membership total

- Read
- Approve

Old Business

New Business

- Bylaws
- Zoom meetings
- Raffle Drawings

Drawing for Raffle

Adjourn meeting

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Since all the Houston Cake Club members have now been notified twice (July and August newsletters), the vote will be taken regarding the Bylaws changes at the August meeting. You will be able to vote online with Zoom or you may email your wishes to Helen Osteen, houstoncakeclub@gmail.com.

July Meeting

Susan Shannon demonstrated decorating a simple cake with Russian Tips. And guess what the rest of us forgot to do? Nobody took pictures. Yes, I have a tape of the Zoom meeting, but I am not up to editing it frame by frame to extract pictures for the article. Susan was able to supply a couple of pictures for me to use. We will try to do better at the August meeting.

Thank you, Susan, for being the guinea pig at the first demonstration on our Zoom meetings. We will try to remember all the suggestions we got, and make them work for us.





Monthly Raffle

Last month we had a \$25 Amazon gift card for the raffle. We had a spreadsheet with all the tickets listed in the order they were purchased. We sold a total of \$40 worth of tickets, so the numbers went from 1 to 40. Sue asked Marlene Hollier to select a number. Her choice was 29, and Kathy Brinkley was the ecstatic winner!

This month the raffle prize is a \$50 Amazon gift card. You don't want to miss a chance to win this one.

We are having to rethink the way we do everything. You can purchase raffle tickets online (\$5 for 5 tickets).

Log into www.houstoncakeclub.net, members' only section. You must pay through PayPal by 5 pm the night before the meeting (July 27th).

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

Monthly Demos and Refreshments

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

Demonstration

September

October

November

December Christmas Party @ Monument Inn, December 8th, 11 am to 1 pm



Houston Cake Club

September 2020

Volume 17 Issue 8

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

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

www.HoustonCakeClub.net email: houstoncakeclub@gmail.com

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

Meeting is September 22nd at 10 AM through Zoom

Jessie Lopez and **Mariana Beltran** will demonstrate buttercream techniques. Jessie is an outstanding teacher, and I am anxious to see what she shows us.

President's Message

Hope everyone is safe and well. We are now meeting thru Zoom, we are still working out issues and hopefully we will be pro's at this soon. LOL If anyone wants to be at the meeting you are more than welcome to come to my house, the board members meet here for the meetings. My address is 1202 S. Commons View Dr. Huffman TX 77336. Just please let us know if you would like to join us so we will have enough snacks for everyone. I would like to thank everyone who joined us for the August meeting.

We still have a few issues we need to vote on. I will be contacting every member to make sure you vote for the by-law changes.

Don't forget to purchase your raffle tickets on Monday before the meeting on Tuesday. If you wait to purchase the tickets on Tuesday, it will go to the next month's meeting.

Sue Blume

Meeting Agenda

Open –

Minutes – Secretary

Read
Approve

Treasurer’s Report: Current membership total

Read
Approve

Old Business

- Bylaws

New Business

- Raffle Drawings
- Christmas Raffle (what large prizes)
- Charity for 2020

Drawing for Raffle

Adjourn meeting

Officers

Office	Officer	Email Address	Phone
President	Sue Blume	sblumecakes@hotmail.com	(832) 492-4380
Vice President	Susan Shannon	susshan@gmail.com	(832) 444-0764
Secretary	Maria Vela	Chayoscakesandmore@gmail.com	(713) 598-3961
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218

Bylaws Changes

As of July 8, 2020, Sue Blume was notified by Sherry at Larry’s Arts and Crafts, we will no longer be able to hold The Houston Cake Club meetings at their facility due to the store downsizing. They just won’t have the room for us to meet there anymore. They will continue to carry lots of cake supplies.

We will have to make some changes to where we meet at in the bylaws.

Here is the Section we must change:

Article 3, Section 2 - Meetings shall be primarily based at Larry’s Arts and Crafts, 1510 Richey Road, Pasadena, TX. The primary meeting place shall remain the same unless changed by a two-thirds vote of the membership. The vote will occur at the next regularly scheduled meeting to allow for notification of all members. Members not able to attend the next meeting may submit their vote via U.S. mail or e-mail.

Here is the proposed change:

Article 3, Section 2 – Meetings shall be primarily held through Zoom. Each member will get notification and a link to join in on the demos and meetings. If any one person chooses to, they can meet at the President's (President at that time) home to watch the meeting. The primary meeting place (Zoom) shall remain the same unless changed by a two-thirds vote of the membership. All votes will be counted by the end of the following business day.

There is another section we wish to change:

Article 1, Section 4 – All members will earn a discount card after attending two Houston Cake Club sponsored events within the previous twelve (12) months. Events include: meetings, Days of Sharing, classes, Play Days, and any other Club sponsored event.

Here is the proposed change:

Article 1, Section 4 - All members will receive a discount card when membership dues are paid.

This section about the two events has not been popular.

Since all the Houston Cake Club members have now been notified twice (July and August newsletters), the vote will be taken regarding the Bylaws changes at the August meeting. You will be able to vote online with Zoom or you may email your wishes to Helen Osteen, houstoncakeclub@gmail.com.

August Meeting

Kathy Brinkley demonstrated the poppy using Nicholas Lodge's Flower Pro.

Monthly Raffle

In August, the raffle was a \$50 Amazon gift card, and Betty Hernandez won.

Log into www.houstoncakeclub.net, members' only section. You must pay through PayPal by midnight the night before the meeting (September 21st).

Payments received after midnight will be considered for the drawing for the October meeting. We have one payment made the morning of the August meeting. That goes in the September drawing.

Upcoming Events

September 13, 2020 ~ Cake Decorating Extravaganza, has been cancelled.

October 25, 2020 ~ Texas ICES, Area III, Fun Day at Make it Sweet, 8070 Research Blvd Ste 203, Austin TX 78758. Details on hands-on projects will be announced later.

December 8, 2020 ~ Christmas Party at Monument Inn, 4406 Independence Pkwy, LaPorte TX 77571.

May 2, 2020 ~ Texas ICES, Area II, will have a Day of Sharing at the Hilton Garden Inn Dallas/Richardson, 1001 W President George Bush Hwy, Richardson, TX 75080. Stay tuned for details and how to book our special \$89 room rate.

September 12, 2021 ~ Cake Decorating Extravaganza

Benefits

Your membership is a discount card. Here are some examples of Houston Cake Club sponsored.

- 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:

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Monthly Demos and Refreshments

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

Demonstration

September	Jessie Lopez and Mariana Lopez – Buttercream Techniques
October	
November	
December	Christmas Party @ Monument Inn, December 8 th , 11 am to 1 pm



Houston Cake Club

October 2020

Volume 17 Issue 9

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

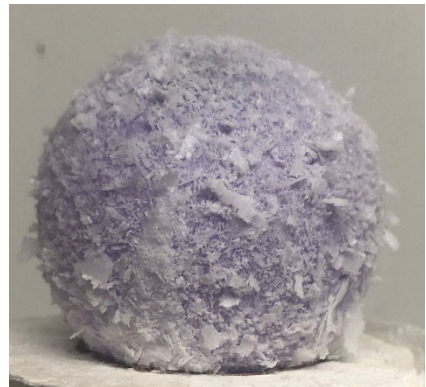
Phone: (713) 204-3218 Fax: (877) 261-8560

www.HoustonCakeClub.net email: houstoncakeclub@gmail.com

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

**Meeting is October 27th at 10 AM
through Zoom**

Maria Vela will demonstrate how to make balls out of wafer paper, water and edible glue. She will also make the snow.



President's Message

Here it is October, wow this year has gone by with a blink of the eye. I can't believe it is already the end of 2020. This has been a trying year for cake decorators, cookie decorators, and bakers and decorators in general. If you have any new cakes you have done, lately please share with the rest of us, we would love to put them in the newsletter for everyone to see.

Don't forget we are still doing meeting thru Zoom, please join us when you can. If you would like to come to the meetings you can join us at my house (1202 S Commons View Dr, Huffman TX 77336) please let us know so we can have plenty of snacks.

Don't forget to buy your raffle tickets, we will be raffling a \$50.00 gift card for Amazon.

Have a blessed day.

Sue Blume

Meeting Agenda

Open –

Minutes – Secretary

- Read
- Approve

Treasurer's Report: Current membership total

- Read
- Approve

Old Business

- Bylaws were finally approved.

New Business

- Raffle Drawings
- Charity for 2020

Drawing for Raffle

Adjourn meeting

Officers

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

Bylaws Changes

We finally got the 2/3rds majority of votes so we could change the meeting location.

Article 3, Section 2 – Meetings shall be primarily held through Zoom. Each member will get notification and a link to join in on the demos and meetings. If any one person choses to, they can meet at the President’s (President at that time) home to watch the meeting. The primary meeting place (Zoom) shall remain the same unless changed by a two-thirds vote of the membership. All votes will be counted by the end of the following business day.

Here is the other section we changed:

Article 1, Section 4 - All members will receive a discount card when membership dues are paid.

Monthly Raffle

In September, the raffle was a \$50 Amazon gift card, and Sue Blume won.

Log into www.houstoncakeclub.net, members’ only section. You must pay through PayPal by midnight the night before the meeting (September 21st).

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Monthly Demos and Refreshments

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

Demonstration

October	Maria Vela
November	Elizabeth Dickson – cake topper with two kittens
December	Christmas Party @ Monument Inn, December 8 th , 11 am to 1 pm

September Meeting

Jessie Lopez demonstrated buttercream techniques. It was a really great demo – sorry if you missed it.



Upcoming Events

September 13, 2020 ~ Cake Decorating Extravaganza, has been cancelled.

October 25, 2020 ~ Texas ICES, Fun Day at Make it Sweet, has been cancelled.

December 8, 2020 ~ Christmas Party at Monument Inn, 4406 Independence Pkwy, LaPorte TX 77571.

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Houston Cake Club

November 2020

Volume 17 Issue 10

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

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

www.HoustonCakeClub.net email: houstoncakeclub@gmail.com

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

**Meeting is November 17th at 10 AM
through Zoom**

Kathy Brinkley will demonstrate the poinsettia from Nicholas Lodge's Flower Pro.

Elizabeth Dickson was supposed to be here this month, but she had to cancel.

Thank you, Kathy, for stepping in at the last minute.



President's Message

This year has gone by so fast, here it is November already. This is the last meeting before the Christmas party. I hope everyone has a safe and happy Thanksgiving.

The Christmas party is December 8th at Monument Inn, if you plan on attending you will need to contact Helen Osteen and let her know Friday (December 4th) before the Christmas Party. Please remember if you tell us you are coming, you will need to be there or pay for your lunch as we will be charged for it. Also, everyone who tells us you coming will have a small token of appreciation for you being a member and joining us on a fun-filled day of good food, good fellowship, and, of course, the white elephant game.

Don't forget about the Ronald McDonald House. Helen will have the list in the newsletter so please read the newsletter and see what to bring for that. The proceeds from the raffle will go to Ronald McDonald so bring lots of cash. The raffle prize is an Agbay cake leveler.

Happy Holidays to all of you.

Sue Blume

Meeting Agenda

Open –

Minutes – Secretary

- Read
- Approve

Treasurer's Report: Current membership total

- Read
- Approve

Old Business

- Bylaws were finally approved.

New Business

- Raffle Drawings
- Charity for 2020

Drawing for Raffle

Adjourn meeting

RSVP for Christmas Party

This year there is a few weeks between our November meeting and the Christmas party.

RSVP for the Christmas party. We must give the Monument Inn a count on Friday, December 4th.

Please RSVP to **Helen Osteen** at houstoncakeclub@gmail.com or **text or call (713) 204-3218** if you have not done so already.

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

Upcoming Events

December 8, 2020 ~ Christmas Party at Monument Inn, 4406 Independence Pkwy, LaPorte TX 77571. Monument Inn verified that we are scheduled and they are open for full service at this time. Please make your plans to share our Christmas luncheon with us. Please plan to bring things from the Ronald McDonald Wish List to the Christmas party.

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 Sauteed 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

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.

May 2, 2021 ~ Texas ICES, Area II, will have a Day of Sharing at the Hilton Garden Inn Dallas/Richardson, 1001 W President George Bush Hwy, Richardson, TX 75080. Stay tuned for details and how to book our special \$89 room rate.

September 12, 2021 ~ Cake Decorating Extravaganza

Monthly Demos and Refreshments

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

Demonstration

November Elizabeth Dickson – cake topper with two kittens
December Christmas Party @ Monument Inn, December 8th, 11 am to 1 pm

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

October Meeting

Maria Vela was scheduled to demonstrate how to make balls out of wafer paper, water and edible glue. She will also make the snow. She was going to do the demonstration from home, but she was never able to connect to the meeting, despite Susan Shannon trying to help her.



Marlene Hollier took this class



I took a cookie decorating class from Susan Trianos. She is from Canada and is a great instructor.

The class was done as a virtual Facebook Group. That was my first experience doing this. Susan created several preparation videos ahead of time and made them available to the group. They were on topics like 1) the royal icing consistencies and color mixes that we needed for the cookies, 2) baking the cookies, 3) making the "candy corn". She included her recipes for the cookies and royal icing.

On the day of class, we each had our cookies, icing, and "candy corn" ready. Susan demonstrated the steps for the first cookie and then had us do the steps on our cookie while she decorated that cookie again for the second time. That way, we could see her doing hers while we worked on ours.

The class included lots of different cookie decorating techniques: airbrushing a background, painting on cookies, using fondant on cookies, wet on wet icing technique, "painting" with royal icing, etc. The preparation videos and the video of the live class are saved to the Facebook Group so that the students can go back and watch them as many times as desired.

I've attached a photo of the cookies we made in the class.

Here is a link to a Facebook video that she did of this watering can with flowers cookie. The cookie is beautiful and the video is extremely educational.

<https://www.facebook.com/susan.trianos/videos/10157088433271105>

Cindy Deen's cookies

Cindy sent pictures of a few of the Halloween cookies she made.



Monthly Raffle

In October, the raffle was a \$50 Amazon gift card, and Betty Hernandez won again! You can't win if you don't buy tickets.

Log into www.houstoncakeclub.net, members' only section. You must pay through PayPal by midnight the night before the meeting (September 21st).

Payments received after midnight will be considered for the drawing for the January meeting. The December drawing is held at the Christmas Party.

Benefits

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Houston Cake Club

December 2020

Volume 17 Issue 11

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

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

Meeting is December 8th at 11 AM

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

RSVP for Christmas Party

RSVP for the Christmas party. We must give the Monument Inn a count on Friday, December 4th.

Please RSVP to **Helen Osteen** at houstoncakeclub@gmail.com or **text or call (713) 204-3218** if you have not done so already.

I already have RSVP's from Elizabeth Beregszaszy, Dani Biess, Sue Blume, Kathy Brinkley, Imelda Duran, Susie Jahn, Helen Osteen, Joe Anne Renteria, 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.

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,
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All entrees served with:
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Homemade Rolls and Cinnamon Rolls

Iced Tea and Hot Coffee

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 \$30 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 raffle this year will be an Agbay cake leveler.

Agbay Jr. Single Blade Cake Leveler

President's Message

This year has gone by so fast, it's December 1st and only 7 more days until the Christmas party. I hope everyone had a safe and happy Thanksgiving and ate as much as I did.

I know this year has been hard on everyone and let's hope and pray 2021 will be a better year. Don't forget if you have not told Helen you will be joining us for the Christmas party, you need to do so before Friday, December 4th by 4 PM. Please remember if you tell us you are coming, you will need to be there or pay for your lunch as we will be charged for it. Everyone who tells us they are coming will have a small token of appreciation for you being a member and joining us on a fun-filled day of good food, good fellowship, and, of course, the white elephant game.

Please don't forget about the Ronald McDonald House Helen will have the list in the newsletter, so please read the newsletter and see what to bring for that. The proceeds from the raffle will go to Ronald McDonald so bring lots of cash. The raffle prize is an Agbay.

Happy Holidays to all of you

Sue Blume

Ronald McDonald Wish List

Due to the nature of our unique mission, we ask that all food items be individually wrapped, if applicable.

Pantry Items:

- Tuna and Chicken Kits
- Fruit (fresh or individual servings)
- Individually packaged cookies
- Individually packaged granola bars
- Individually packaged fruit snacks
- Microwave meals (Ravioli, Mac & Cheese)

Toiletries:

- Liquid laundry detergent
- Powder dishwasher detergent
- Disposable beverage cups (12 or 16 oz)
- Trash bags
- Disposable bowls
- Disposable dessert plates
- Travel-size toothpaste
- Sponges
- Napkins
- Liquid dish soap (anti-bacterial)
- Food service cleaner
- Plastic forks and spoons
- 3-section styrofoam plates
- Latex-free vinyl gloves

Gift Cards:

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

November Meeting

Kathy Brinkley demonstrated the poinsettia from Nicholas Lodge's Flower Pro.

Thank you, Kathy. The demo was great.

Thank you, **Susan Shannon**, for manning the Arkon mount so we could see what Kathy was doing.



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."

Monthly Demos and Refreshments

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

Demonstration

December Christmas Party @ Monument Inn, December 8th, 11 am to 1 pm

Upcoming Events

December 8, 2020 ~ Christmas Party at Monument Inn, 4406 Independence Pkwy, LaPorte TX 77571.

February 7, 2021 ~ ICES Area IV, Day of Sharing, Angel Oaks Events, 314-A Pruitt Rd, Spring TX 77380, 8:30 to 4:00 pm. A light lunch is furnished. Registration: ICES Member - \$35; nonmembers - \$45. Take advantage of the early registration. At the door, ICES members will pay \$45, and nonmembers \$55.

May 2, 2021 ~ Texas ICES, Area II, will have a Day of Sharing at the Hilton Garden Inn Dallas/Richardson, 1001 W President George Bush Hwy, Richardson, TX 75080. Stay tuned for details and how to book our special \$89 room rate.

September 12, 2021 ~ Cake Decorating Extravaganza

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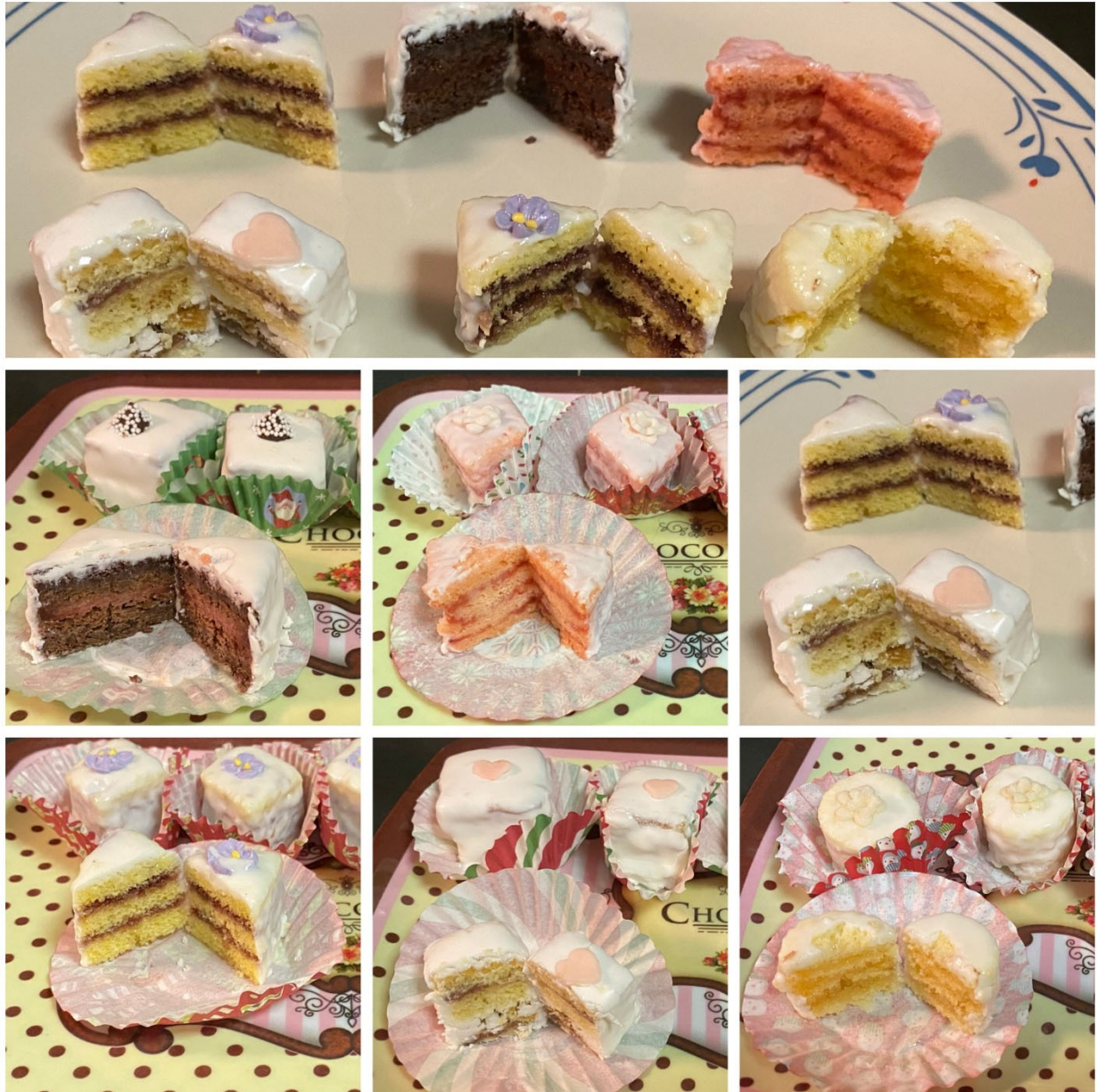
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Smart Lace Décor in Houston, TX <http://smartlacedecor.com/>

What we Have been Doing



Sue Blume and **Helen Osteen** have been working on petit fours. These are 1" x 1", and have 3 or 4 layers. It is not as easy as it looks. And it is really time consuming.