



Houston Cake Club

April 2021

Volume 18 Issue 4

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

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

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

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

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



Helen Osteen and **Sue Blume** will conduct a hands-on demo on Zoom. Marzipan fruit is much more common than vegetables, so we are going to show you how to make vegetables.

The recipe is on page 2 so you can make your marzipan before the meeting. Then you will be ready to try your hand at modeling.

- Carrots
- Turnips
- Sugar Snap Peas
- Artichokes
- Pumpkins
- Cauliflower
- Sweet peas (in the pod and shelled)
- Baking potatoes
- Eggplant
- New potatoes
- Corn on the cob

President's Message

Our thoughts and prayers are with Helen and Jackie Osteen in the sudden loss of their youngest son. Nothing leaves a hole in your heart like the death of a child, regardless of their age. I have experienced that myself.

Hey, is everyone ready for the Houston Cake Club Extravaganza? It will be here before we know it. Do any of you have any suggestions on who you would like to see demo, we are open for suggestions.

We are here in the fourth month already this year so September 12 will roll around before we know it.

If any of you have not put in your suggestion for the June demo, please let us know. I will be contacting Joe to let him know what we want Marilyn to demo. The last day to let us know will be on Friday April 23rd.

Solid/Speckled Rose	(3) 1 st place votes and (2) 2 nd place votes
Isomalt stained glass	(2) 1 st place votes and (2) 2 nd place votes
Millefiori Technique	(2) 1 st place votes and (1) 2 nd place votes
Rainbow Lattice	(3) 3 rd place votes and (1) 4 th place votes

Hope to see y'all at the meeting.

Sue Blume

Marzipan Recipe

Claudette Tidwell, TN

7 ounces marshmallow crème
8 ounces almond paste, cut into small

1 pound powdered sugar

Mix marshmallow creme, almond paste, and 1/2 lb. powdered sugar in food processor or knead with hands. Divide into thirds and mix with hands until all almond paste lumps are gone. Knead in remaining sugar a little at a time until desired consistency is reached. Test the stiffness with a 1" ball to see if it holds its shape and does not flatten too much. Store in plastic bag and then airtight container. Keeps very well for months.

This marzipan can be used in candy gift boxes or to make decorative pieces.

March Meeting

Mariana Diaz conducted a hands-on demo. Kathy Brinkley, Sue Blume, and Susan Shannon shared pictures of their pieces. Susan was working from home because she had Maci and Ryan with her and they shared pictures, too.



Figure 1 Kathy Brinkley



Figure 2 Sue Blume



Figure 3 Susan Shannon



Figure 4 Maci, age 10



Figure 5 Ryan age 12



Figure 6 Helen's Osteen

Monthly Demos

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

	Demonstrations
April	Sue Blume & Helen Osteen – Marzipan Vegetables and Fruits Pixies
May	
June	Formerly garage sale --
July	
August	
September	
October	
November	
December	

Now this list looks mighty pitiful. Since we aren't having physical meetings, no list has been passed around. And we didn't get anybody signed up at the Christmas party. Please either email Susan Shannon or give her a call and let her know which month you can demo and what you will show us.

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

Upcoming Events

September 12, 2021 ~ Cake Decorating Extravaganza, Angel Oaks Events, 314-A Pruitt Rd, Spring TX 77380, 8:30 to 4:00 pm.

July 22-25, 2021 ~ Cake Expo 2021, Omni Hotel, Fort Worth TX; online registration started April 1st. Register today! There are still some great classes available.

February 6, 2022 ~ 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.

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	Kathy Brinkley	cakekat@aol.com	(281) 635-5911
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218

Benefits

Your membership comes with a discount card. Here are some examples of Houston Cake Club sponsored events:

- 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:

- 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/>
- Larry's Arts & Crafts in Pasadena, TX <http://www.larrysartsandcrafts.com/>
- 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/>
- Sweet Nation, 12440 Oxford Park Dr Suite C-101, Houston TX 77082. Phone: (832) 942-9109 -- Jessie Lopez and Mariana Beltran. <https://www.facebook.com/SweetNationCo/>