



International Cake Exploration Soci  t  



Missouri Chapter Newsletter

Message from your State Rep

Hello to all our Missouri members and cake decorator friends!

We had a wonderful Day of Sharing in St. Louis, on October 5th. Thank you to the planning committee, demonstrators, and everyone who helped make the day a success. Aside from the heat, which I found out was because of a broken air conditioning unit, I think a good time was had by all. The MoICES.org website was introduced! We have arrived in the 21st century. A very special "thank you" to member, Mary Kreeger, for all her work in getting this up and running. The demonstrations were 'Christmas Cake' by Pat Jacoby, 'Cupcake Cuties' by Cindy Sciaroni, 'Gelatin Flowers' by Laura White, 'Quilling' by Jeannie Gearin, and 'Baby Shoes' by Nancy Robinson. We had lots of visitors and guests. Hope you all choose to join us again.

Our next Day of Sharing is being planned for Sunday, April 26, 2009 in Columbia. A great day of demonstrations, food, and sharing is being planned. Hope you all plan to attend. Details follow.

Also, be sure to mark your calendars for September 20 & 21, 2009 for a Weekend of Sharing in Kansas City. Those plans are also well under way.

I hope you all have a blessed Thanksgiving with those you love. We all have so many things in our lives for which to be thankful.

Caring and Sharing, let's make it contagious! ~ Deb



Missouri Chapter Information to Know

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Website:

MOICES.org

And Caring...

We all lost a very dear cake decorating friend when Rena Will passed away on October 6. Rena was a member in Oklahoma, yet she attended many Missouri Days and Weekends of Sharing. She and her husband, Ray, were both on our 1999 ICES convention committee serving as Manpower Chairmen. We will miss her smiles and hugs. Cards can be sent to Ray at: Ray Will, 415 S. Birch, Sapulpa, OK 74066.

NOTE

- Please make note of your membership number and renewal date (which is indicated on the mailing label on your ICES newsletter). Be sure to send your renewal on time.
- Remember, you can also renew online on the ICES website at www.ices.org.
- If you have a new Postal or Email address, please send the new information to Deb Hennen, Missouri Chapter Rep, dhennen817@sbcglobal.net, as soon as possible.
- You will also need to inform Gayle McMillan, ICES Membership Coordinator, gvmcmillan@aol.com, of any changes in order to continue with uninterrupted delivery of your newsletters and membership expiration notices.

Dates to Remember

Dec 1, 2008 – Fancy Frosters Cake Club – Kansas City, MO **

Jan 5, 2009 – Fancy Frosters Cake Club – Kansas City, MO

Jan 12, 2009 – St Louis Metropolitan Sugar Art Guild – St Louis, MO

Feb 19-22, 2009 - ICES Midyear Meetings – San Diego, CA

April 26, 2009 - Missouri Chapter Spring Day of Sharing – Columbia, MO

July 30 – Aug 2, 2009 - ICES Convention – Pheasant Run Resort & Spa, St Charles, IL

Sept 20-21, 2009 - Missouri Chapter Weekend of Sharing, Kansas City, MO

Oct 3-4, 2009 - Oklahoma State Sugar Art Show

2010 - ICES Convention – San Diego, CA

2011 - ICES Convention – Charlotte, NC

For information: Fancy Frosters Cake Club, Glenda Stockwell, glendas@pdsi.com, 816-525-6180

St Louis Sugar Art Guild, Jeannie Gearin, jmgearin@juno.com, 314-842-4026, www.SugarArtGuild.org

Note: If you would like your cake club dates included, contact Deb.

**** Christmas party and dinner (everyone brings a dish with the meat furnished). 6 p.m. at Robin Carroll's home. Including Cookie exchange and Gift exchange. Call Robin Carroll at 816-454-5274 for information. Everyone is welcome.**

Recipes

Sugar-Free Gingerbread Cookies

2 cups unsweetened applesauce
¾ cup molasses
⅓ cup vegetable oil
1 Tbsp. lemon juice
3 eggs
4 cups all-purpose flour
1 ⅓ cup SPLENDA® Sweetener, Granulated
1 tsp. baking powder
2 tsp. baking soda
½ tsp. salt
2 tsp. ground ginger
2 tsp. ground cloves
1 ½ tsp. cinnamon

1. Preheat oven to 350°F. Line baking sheets with parchment paper. Set aside.
2. Pour applesauce, molasses, and vegetable oil into large mixing bowl. Mix well.
3. Blend remaining dry ingredients in a separate bowl. Mix well.
4. Add dry ingredients to applesauce mixture and blend well. (May add another ¼ cup of flour if mixture is too loose).
5. Place approx. 1 oz. portions of dough on cookie sheet. Bake 10 minutes or until bottoms are lightly browned. Cool cookies on wire rack.

Submitted by: Mark Hennen, RD Intern

Missouri ICES Treasurer's Report

Treasurer's Report

1	Checking Balance as of 3-01-08	\$3,263.01
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Revenue:

ICES communication fund reimbursement:	
Class fees:	
Admission fees: DOS 04/08	\$1,535.00
Raffle: Silent Auction	\$128.00
Newsletter advertising:	
Silent auction: Refund start up money	\$50.00
Membership Fee from Brenda Lampton	\$62.00
2 Total revenue	\$1,775.00

Expenses

Siteman Cancer Center (memorial for Cindy Harper's spouse)	\$40.00
St. Louis Alzheimer Assoc.(memorial for Sheila Savka's Father)	\$40.00
Hilton Garden Inn (April DOS)	\$1,260.50
Auction Set up money	\$50.00
ICES Membership Drawing for Stephanie Hansen	\$60.00
ICES Membership for Brenda Lampton	\$60.00
MO ICES Chapter Web Site (Mary Kreeger)	\$61.07
LeGrand Catering (deposit for Oct 2008 DOS)	\$300.00
Cora Smith - Auction & Membership/Fee for Convention	\$251.85
Oleta Edwards - Auction & Membership for Convention	\$192.66
Deb Hennen - Auction & Membership/Fee for Convention	\$251.85
3 Total expenses	\$2,567.93

4	Checking Balance as of 8-31-08	\$2,470.08
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Fall DOS 10-05-08	
Revenue:	\$1,408.00
Expenses	\$911.37
Day of Sharing Net Revenue	\$496.63

Respectfully submitted by
Annette Molitor

Missouri ICES Meeting Minutes

Day of Sharing, October 5, 2008, St. Louis, Missouri

Deb Hennen, MO Rep, called the meeting to order at 3:02 p.m.

21 were in attendance for the meeting.

Deb gave a presentation on the new website created by Mary Kreeger, one of our MO members. She did this at "no charge". www.moices.org is the location online. Newsletters will be available online.

Glenda Stockwell suggested no addresses go online. Deb explained only e-mail addresses or phone #'s will be listed except for signing up for DOS events, etc. where a complete address is needed.

The following are some of the titles on the new website:

Chapter Membership - Nothing yet to report.

Events - Different items pertaining to ICES.

All officers are listed with e-mail addresses.

Gallery - For photos from DOS, classes, cake pictures from individuals, etc.

Website will link up to the ICES page eventually. We have to see what ICES requires to do this.

There are all kinds of links or resources to go to from the website, even a question and answer section.

There is a sign in area. If you click on the advertisers, then MO ICES will generate money from going to these sites.

Annette Molitor read the minutes. Glenda Stockwell motioned to approve minutes - Mark Hennen seconded. Minutes approved.

Annette gave Treasurer's report. Balance on hand was \$2470.08. Motion to approve treasurer's report was made by Cindy Sciaroni and seconded by Sandy Hounsom. Approved.

Carolyn Lawrence made a motion to give Mary Kreeger her ICES membership for a year to take care of the ICES website. Diana Schilf seconded. Motion carried.

Deb explained some of the questions some new members may have and we will try to have those on the website and in newsletter. Let Mary or Deb know because Deb is accountable for what is on the website.

DOS and WOS Guidelines - Deb gave a report on progress made. We need separate guidelines for each. Our goal is to have them finished and printed copies for everyone at the Spring DOS. Cindy Sciaroni stressed when voting that people realize these are guidelines and not actual rules.

Deb asked for people to submit information for newsletter.

Remember Amazon.com when ordering books so ICES gets a little profit from that.

Gayle McMillan sent MO ICES member list and Deb asked us to all be sure our e-mail was correct.

It has been proposed that a change of schedule for DOS meeting dates should be proposed a year in advance, if possible. Normal dates are the last Sunday of April and September. Glenda Stockwell made a motion we try this and Jeannie Gearin seconded. Motion carried.

Deb proposed for WOS that we put on the registration form - Are you a Member of ICES and if not, would you like to be? Cindy said maybe this should be in the WOS guidelines.

Deb announced DOS - April 26, 2009 in Columbia. Annette Molitor will be heading up this DOS. Convention in St. Charles and WOS in Kansas City.

Website for '09 convention is: www.ices09.org

Deb is in charge of Manpower for the '09 convention and told us about the new Volunteer pin that will be used as an incentive to volunteer your time.

Cindy Sciaroni thanked everyone for their donations for the breakfast and brownies for afternoon treats.

Annette Molitor made a motion we adjourn, Cindy Sciaroni seconded. Motion carried.

Respectfully submitted by:

Carolyn Lawrence
bridal1@aol.com

Photos from the *Day of Sharing*



Graham Cracker Crèche by Annette Molitor



Christmas Cake by Pat Jacoby



Quilling by Jeannie Gearin



Gelatin Flowers by Laura White

Christmas Candy Potpourri

Demonstrated at the October St Louis Sugar Art Guild meeting

- 1 lb. each Merckens green, red, and white chocolate coating**
- 6 tbsp. Paramount crystals (2 T. per lb. of chocolate)
- 5-6 cups Corn Flakes cereal
- 6 cups Kix cereal
- 1 bag light butter microwave popcorn

Melt 1 lb of green chocolate; stir in 2 tbsp. paramount crystals. Place cornflakes in large bowl and coat with chocolate. Spread mixture onto greased parchment paper and separate with tines of forks. Let air dry. Melt red chocolate, add paramount crystals. Pour over Kix. Follow previous instructions. Melt white chocolate, add paramount crystals. Pour over popped corn and follow previous instructions. When ready, pour all into containers OR individually bag in cellophane and tie with ribbon for favors or gifts.
HINT: use darkest color on cornflakes and lightest color on popcorn.



**Change colors to suit any occasion. Suggestions:

- Baby Shower: Blue cornflakes, pink Kix, white popcorn
- Easter: Purple/Lavender cornflakes, pink Kix, yellow popcorn
- Valentine Day: Red cornflakes, dark pink Kix, white popcorn
- Mardi Gras: Green cornflakes, purple Kix, yellow popcorn
- Thanksgiving: Red cornflakes, orange or brown Kix, yellow popcorn

Mini Yule Log

Want to enjoy the look of a holiday Yule log (in miniature!), but only have to bake cupcakes? Cindy Sciaroni demonstrated this simple technique at the MO ICES Day of Sharing in St. Louis.

Materials:

2 or 3 regular or jumbo un-iced cupcakes
Chocolate and white icing, powdered sugar
Cinnamon red hots or mini red M&Ms
Fondant mushroom and holly leaves, Royal icing pinecone (optional)
Tip #18, Decorating bag
Holiday foil covered cardboard

Sandwich the cupcakes together with a little icing. (Photo 1) If desired fill the cupcakes. (Photo 2) Put the chocolate icing in a decorating bag and use tip #18 to pipe the icing lengthwise along the cupcakes. (Photo 3) Continue until cupcakes are completely covered. (Photo 4) Use tip #18 to pipe the white icing in a circular fashion on the ends of the cupcakes. Sprinkle with powdered sugar. (Photo 5)

To make a fondant mushroom, add a tiny bit of brown to color the white fondant. Shape the mushroom stem to resemble a rose cone. Roll a ball of fondant and indent by placing over a rounded object. I used a ¼ teaspoon. (Photos 6-7) Attach mushroom cap to stem with chocolate icing. I cut the holly leaves with a gumpaste cutter.



Photo 1



Photo 2



Photo 3



Photo 4



Photo 5



Photo 6

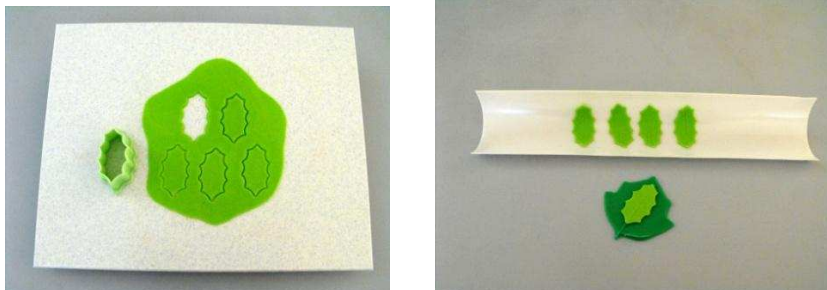


Photo 7

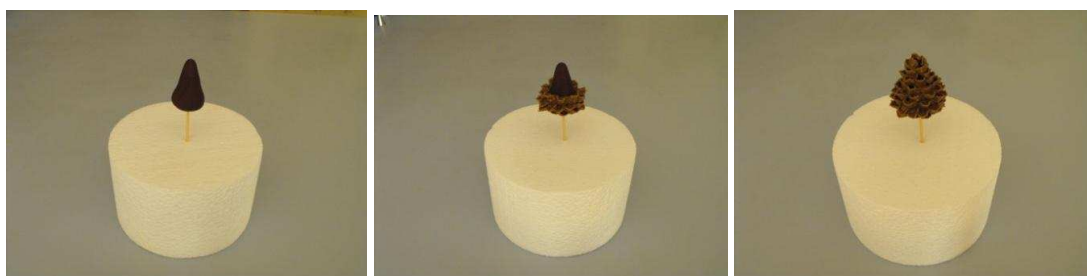


Photo 8

Holly leaves: Roll out green fondant and cut out the holly shapes. I used the small cutter from the Wilton gumpaste cutter kit. If desired, use an all-purpose veiner to vein the leaves. Set in the medium flower former to shape and dry.



Pinecone: I use fondant on a toothpick to form the base. Using brown royal icing and tip #81, start at the bottom of the cone and pipe the scales. When the royal icing is dry, remove the toothpick and place against the Yule log.



Coming Events

Spring Day of Sharing in Columbia, MO on Sunday, April 26, 2009

Location: The Pavilion's Conference Rooms, next to Columbia Regional Hospital.
N. Broadway, Columbia, MO

The parking is right in front of the entrance to where the conference rooms are located, separate from the hospital entrance.

More information soon.

Fall Weekend of Sharing in Kansas City, MO on Sunday & Monday, Sept. 20 & 21, 2009

Location: Embassy Suites Hotel – Kansas City International Airport
7640 NW Tiffany Springs Parkway, Kansas City, MO 64153

More information soon.

Remember

This is *your* newsletter. I would love to hear your suggestions. Also, please send any items of interest to Deb Hennen, dhennen817@sbcglobal.net, 5921 Victoria Ave, St. Louis, MO 63110-1832.