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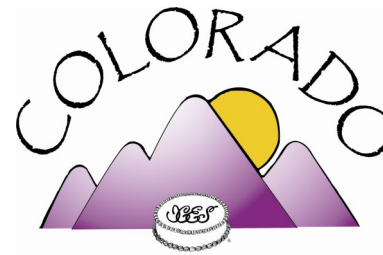
Sweet Times in the Rockies



Colorado's Premier Sugar Art Show

February 12th & 13th, 2011

Presented by



International Cake Exploration Society



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International Cake Exploration Soci t 

COICES is the Colorado chapter of ICES, the largest cake decorating club in the world. We are a group of sugar artists that are friendly, outgoing and love to share our knowledge with others. **Come, join us!**

Please visit our website: [www.COICES.org](http://www.COICES.org), to find out all sorts of information about joining our members and our events throughout the year (including meetings, days of sharing, cake classes). You will also find links to members' websites and sponsor sites.

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## Creativity Knows No Bounds!

Our Tasting Competition contestants were tasked with creating a cake recipe including pistachio flour, provided by Swiss Chalet, and Amchur (mango) powder, from Savory Spice Shops.



### Tasting Competition Judges



**Judy Ryal** began making cakes over 37 years ago, and taught sugar art classes when living in Germany in the late 1970's and early 80's. In the time since, she owned and operated a successful wedding cake business in the Denver area, and now owns and operates Cake Crafts with her husband, John.

Judy is the Colorado and Wyoming ICES representative and has been since 2008. She is a regular fixture at Food Network Challenge tapings, cheering on her many friends, and even assisted Zane Beg in Challenge.

Judy enjoys tole painting and spending time with her 11 grand-kids when

not at the cake shop. This past year she spent many hours in continuing education in the sugar art field.

**Kate Wheeler** has a culinary degree from Johnson and Wales University, and has worked in several kitchens and bakeries, including McMurdo Station, Antarctica through Raytheon. Kate has now been with Savory Spice Shop for the last 6 years. She is currently Lead Trainer for Savory Franchising Team; opening franchises all over the U.S.

Kate says she enjoys cooking and eating anything odd and different she can get her hands on. Her dream job would be being an expedition chef!



**Chef Jason Schwartz** has been involved in the culinary arts for over 15 years. He is trained in classical French cuisine at the Le Cordon Bleu-Scottsdale Culinary Institute in Scottsdale, AZ. After graduating with top honors, he then went on to be a chef at the Playboy Mansion in Beverly Hills, CA where he cooked for Hugh Hefner and Holly Madison, among other celebrities. His culinary passion then brought him to Denver, CO

to be the Sous Chef for Whirled Peas Catering Company. While working for Whirled Peas, Jason cooked for foreign dignitaries, former President Gerald Ford, Tom Shane from Shane Co, and Newt Gingrich to name a few.

Currently Jason is a Quality Management Specialist with the Steritech Group, where he is an expert in the field of brand protection. He regularly does operational and food safety audits for large restaurants, food service corporations, and food retail establishments. Jason has been married to his beautiful wife Danielle, for over 6 years, and they are blessed with a gorgeous 3.5 year old daughter named Kaitlyn.

### Categories

#### Divisional Competition

Cakes for Kids  
Holiday Cakes  
Celebration Cakes  
Tiered Cakes

#### Special Competition

Confections  
Tasting Competition  
Extravagant Cakes  
"Under The Sea"  
"Be My Valentine"

### Schedule of Events

#### Saturday, February 12

9:00 am	Verification of all entries
9:30 am - 12:00 pm	Judging begins
10:00 am	Show Opens
6:00 pm — 7:00 pm	Sandy Hargrave will be hosting a free "Ask the Cake Coach" question and answer forum in the theater area of the G&HS
8:00 pm	Show closes

#### Sunday, February 13

10:00 am	Show opens
4:00 pm — 5:00 pm	Rachael Teufel will be demonstrating how to create the biggest rage to hit the world of sweets since cup cakes—cake pops! Theater area of the G&HS
5:00 — 6:00 pm	Award Ceremony Theater area of the G&HS
6:00 pm	Show closes...clean up begins
6:15 pm	Prize bags handed out to winners Show entries are to be removed from show area.

Sugar Art classes with Rebecca Sutterby and Sharon

Zambito at Cake Crafts (pre-registration was required)

Monday, February 14 8:00 am—6:00 pm

Tuesday, February 15 8:00 am—3:00 pm

## Sugar Art Competition Judges



**Sharon Zambito** is a world renowned and much sought after cake decorator and instructor. Her interest in cake decorating started nearly 25 years ago when she took an introductory class at a local cake shop. Her hobby has since evolved into her passion. With the aid of the Internet, books, and magazines, she has mastered many styles and techniques in use today. She frequently travels to attend as well as teach cake decorating workshops. She is the owner of [SugarEd Productions](#), and her cake decorating DVDs are shipped all over the globe.

Sharon's cakes have been published in national magazines and web sites, such as American Cake Decorating, Mailbox News, and Grace Ormonde Wedding Style. She is a member of ICES (International Cake Exploration Societe). And she has appeared on two episodes of TLC's Ultimate Cake Off as well.

A registered nurse by profession, she is now a stay at home mom living with her family outside of her native New Orleans.

**Rachael Teufel** is an award winning cake designer and owner of Intricate Icings Cake Design in Erie, CO. She has been decorating cakes for over 10 years and enjoys sharing her knowledge with other sugar enthusiasts. Rachael has competed on two episodes of Food Network Challenge, "Roller Derby Cakes" and "Mardi Gras Cakes." Her work has also been featured in *The Knot Colorado*, *The Denver Magazine*, and *Cake Central Magazine* as well as on top industry sites like Half Baked, Style Me Pretty, and Wedding Chicks.



Rachael takes great pride in every step of the process from developing the initial concepts to piping the last details. When she is not creating one-of-a-kind pieces of art out of cake, Rachael enjoys spending time with her husband and 4 year old son.



**Rebecca Sutterby** of Uniontown, KS started decorating cakes with a Wilton I class in 1998. Rebecca opened Sugar Creations in 2002 and provides custom wedding cakes for Kansas brides. Through the Oklahoma Sugar Art Show, Rebecca pushed herself to excel and her talent was soon recognized. She began having to compete at the "masters" level in 2005 despite only the one Wilton class. Rebecca has written instructional articles for American Cake Decorating, made a cake for a Kansas Lottery commercial, been twice selected for *Bride's Magazine* "most beautiful cakes" features, and done a series of monthly demos on Topeka's Good

Morning Kansas program. She has brought home the giant check from Food Network Challenge and most recently appeared as a team leader in TLC's Ultimate Cake-off. Although her 3 young sons limit travel, Rebecca teaches occasionally – some advanced-level classes as well as some beginner classes locally. You can see some of Rebecca's work at [www.SugarCreations.com](http://www.SugarCreations.com)

**Sandy Hargrave** has owned and operated Classic Cakes of Aspen, Inc, in Aspen, CO along with her partner, Nan Cutler for over 20 years. Sandy holds the Master Cake Decorator distinction, travels nationally and internationally judging cake competitions. She has been teaching since 1990, and continues to teach a variety of Sugar Art classes with students of all ages and levels, from novice to seasoned professional. In addition, Sandy offers Cake Business Consulting and Cake Business Start-up Programs, as well, as regular Cake Coaching.



Watch for her new Ask the Cake Coach Blog, coming soon. Sandy is also the author of two cake decorating books: *White Chocolate Draping* and *Groom's Cakes*. Her magnificent work has been featured in international print media and on Food Network Challenge series beginning in 2006. Web site: [www.classiccakesofaspen.com](http://www.classiccakesofaspen.com)

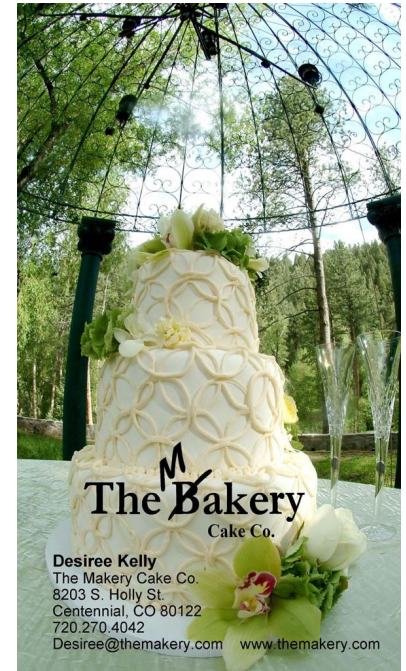


**Gloria Neal** is an award winning on-air talent whose versatility has made her a much sought after personality.

For many years, she was the afternoon news anchor on Newsradio 850 KOA in Denver. In April of 2005, Gloria embarked upon a new challenge — going from the AM side to the FM side of radio as the morning co-host on Jammin 92.5. From there, Gloria joined the Denver Radio Company to continue her broadcasting career as the only woman solo-hosting a morning drive show on Sassy 107.1 FM. Gloria has also been a regular panelist and host on various local and national television shows.

As an active member of the community, Gloria is very generous with her time. She is a member of the Colorado Women's Chamber of Commerce, The Women's Foundation, The Association for Women in Communications, The Mile High United Way, The Colorado Association of Black Journalists, as well as the National Association of Black Journalists. In addition, she sits on the Board for the Escuela Charter School and the University of Colorado Buffaloes-Buffs Club.

In her spare time Gloria develops ideas, writes for her stand up comedy routine and enjoys reading, exercising, and spending time with family and friends.



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