

Sweet Times In The Rockies- 2011

*The Best In Show
award went to*

***Nancy Gilchrist
of Evergreen, CO***



*1st Place Winner of the
Extravagant Cakes competition,
as well as People's Choice award
went to*

***Annette Hala
of Lakewood, CO***



Member Spotlight: Kelley Stockton...

Kelley grew up in Richland, Washington, a small town on the southeastern corner of Washington State that was created for the engineers of the Hanford Nuclear Reservation to live. Her high school mascot was the atom bomb and they were called the “Bombers”. Both of her parents were scientists/engineers in the nuclear field. Her parents separated when she was a child, and she was raised solely by her father- who you often will see, along with her husband and children, supporting her at STITR!

Kelley moved to Colorado to attend college at the Colorado School of Mines in Golden, CO, and met her husband, David. She says she accepted her best friend’s marriage proposal without ever having gone out on a date with him. They started dating *after* he proposed, and were engaged for 1 ½ years before getting married, 4 days following their graduation. Kelley and David have been married 11 years now, and she says it is the best thing she’s ever done in her life. David is her biggest fan . . . of her cakes, of her interests, of anything in her life.

Kelley graduated from Mines with high scholastic honors, completing her major in Mechanical Engineering, with a minor in Metallurgical and Material Science. Not surprisingly, Kelley loved math and science in school, and worked for a short time after college at Lockheed Martin. She worked on the Atlas III rockets and its technology before she decided to stay home to be a mother. Kelley and David have two wonderful daughters, Josephine and Analiese (7 years and 5 years), and on June 30, welcomed a baby boy, Elliot, to their family. Kelley says she never had a stay-at-home parent as a child, and felt very strongly that her children would have one. In addition to a busy household with three young children, playful pet ferrets, and sugar art, Kelley also has been teaching Sunday School at her church for 7 years now, and teaches chess to kindergarteners and 1st graders. Kelley has learned not to listen to the people who told her she would never be able to accomplish something. Like her high school counselors who said math and science were too hard of subjects for girls to take and that she should instead take a child-care class and a cooking class. (Though she laughs still to this day at this one, because she could have really used those classes now!) That tenacity also shows through in Kelley’s sugar art and baking as she had to teach herself how to bake. Her parents don’t cook (or bake), but her grandmother was a wonderful cook. Unfortunately, she passed away before she could really learn from her. Kelley remembers coming home from school as a child and grabbing recipes from cookbooks, to make cookies or snacks before her parents got home from work – she says it’s lucky she never burned the house down! Kelley moved up to baking plain decorated cakes in high school, and in college, found out about Martha Stewart and started watching her show on TV. Kelley recalls watching a cake decorator on the show, who made a carrot cake with a miniature marzipan garden on top. She copied the garden cake to bring to a potluck at school and it was a hit! When her kids were born, she remembers saying to David that she was sad she only had two kids, because she would only have two birthdays a year to make cakes! Josephine and Anna’s cakes became more and more elaborate and fantastic each year, from teaching herself techniques from library books and studying other cake artists on the internet. She entered her first STITR cake show in 2009, and her second STITR cake show in 2011. Kelley’s favorite thing to do with sugar art is to make miniature figurines and vegetables out of fondant. She has been a member of COICES for several years now, and has worked tirelessly at STITR for the past three years. Her positive attitude and willingness to help has always been very much appreciated!

Kelley says she most admires the pioneering women who came out West and were able to survive the harshest conditions. Something about the past and the self-sufficiency of the people fascinate her. As much as she relies on technology today, it is a love/hate relationship, and wishes she could see how well she could have survived homesteading the West.

Kelley, who loves desserts, has learned to eat dessert first and to **enjoy** it! She says, “frankly, life is too short to wait in line and maybe miss out on the best thing on the table.”

Sweet Times In The Rockies– Tasting Competition

1st Place, Adele Lind-Nichols

Tasting competition ingredients for the 2011 STITR show were Amchur Powder, supplied by The Savory Spice Shop and Pistachio Flour, provided by Mountain Chalet Foods.

Adele's inspiration: In The Lion, The Witch, and The Wardrobe, Edmund is tempted by the confection, Turkish Delight. Turkish delight is traditionally flavors of rose water, pistachio, and often fruit.

Pistachio cake

Cream:

½ c. butter

9 oz. sugar

½ c oil

Beat in:

2 egg yolks

Add:

1 c. Pistachio Flour

Mix in separate bowl:

10 oz all purpose flour, sifted

2 t. baking powder

1t. salt

Alternate adding dry ingredients and

1 c. buttermilk

To creamed mix and fold

4 egg whites into batter

Line two 6x2" round pans with parchment so it extends about 2" above the rim. Bake at 300* until done.

Mango Curd Filling

12 oz package frozen mango pulp *

½ t Amchur Powder

1/2 - 1 C sugar (vary depending on the sweetness of the pulp and your taste)

1/4 c flour

pinch of salt

3 egg yolks

2 eggs

4 T butter

In medium saucepan, over a bain marie, bring mango pulp, sugar, Amchur Powder, and flour to a simmer and stir till thickened and slightly reduced.

Meanwhile, beat egg yolks and eggs. Slowly incorporate the eggs to the mango mixture, stirring constantly until a temperature of 150 degrees F has been reached.

Cut butter into small pieces. Whisk the butter into the mango mixture. Place in cooler with plastic wrap put directly on top of the filling so it does not form a skin. Refrigerate until use.

Recipe continued on page 4...

Turkish Delight Cake

...continued from page 3

Rosewater Swiss Meringue Butter Cream

(adapted from Nick Malgieri's Butter Cream recipe)

¾ cup egg whites (from about 5 large eggs)
1 ½ cups sugar
Pinch of salt
1 pound (4 sticks) unsalted butter, softened
1 ½ t rose water

Place egg whites, sugar and salt in medium-sized heatproof mixing bowl over a pan of simmering water and whisk gently and constantly until egg whites are hot (about 140 degrees) and sugar is dissolved, about 3 to 4 minutes. Remove from heat and whip by machine until thick and cooled, about 5 minutes. Beat in butter and continue beating until butter cream is smooth and spreadable. Use immediately or refrigerate, covered, for up to 5 days. Before using, bring butter cream to room temperature and beat smooth by machine. Beat in rose water, a little at a time, and continue beating until butter cream is smooth, about 2 minutes longer (always flavor butter cream immediately before using it).

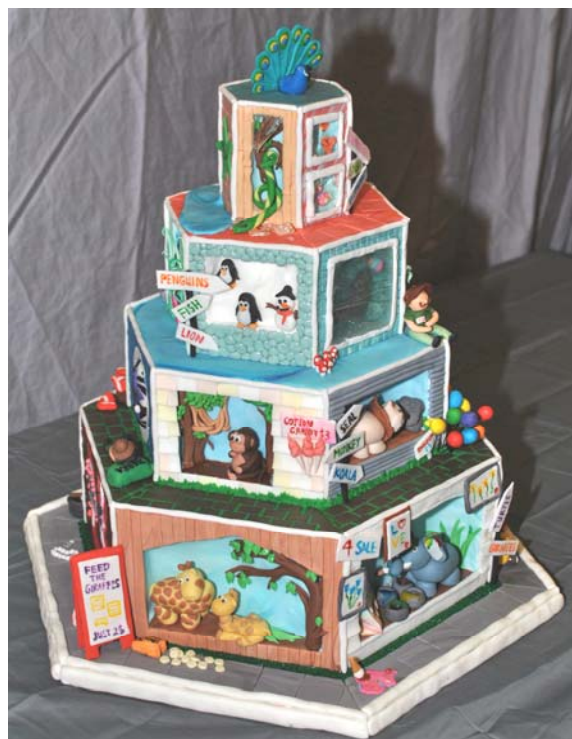
Turkish Delight is traditionally lightly pink in color- tint icing if desired. Torte both layers of cake, alternate mango curd with rosewater SMBC and then ice with same rosewater SMBC.

Garnish with ground toasted pistachios and pieces of Turkish delight confection.

*Mango puree and mango nectar are easily found in the frozen section of most ethnic foods stores.



Decorator's Choice, People's Choice (Children's Divisions), and Best in Division 3, went to
Callahan Foose
Greeley, CO



1st Place, Be My Valentine, went to
Cathy Stone,
Dolores, CO



1st Place, Confections went to
Jenelle VonSeggern,
Idaho Springs, CO



Sweet Times In The Rockies—2012!?!?

Help Wanted!

*Sadie Russo and Jennifer Campbell have generously offered to co-chair the 2012 Sweet Times In The Rockies sugar art show and are anxious to get the ball rolling! The major learning point from past years' is that we need **more involvement** in order to continue the tradition of what has become a fantastic sugar art show!*

Bottom line- COICES Members, this is YOUR show and if you would like for it to continue, we need your help.

*Several members have already volunteered to serve on various committees— THANK YOU for your support! All other interested parties, please contact Sadie or Jennifer **as soon as possible!**
(coloradoices@yahoo.com)*

Sweet Times in the Rockies

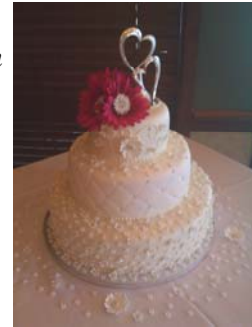


Colorado's Premier Sugar Art Show

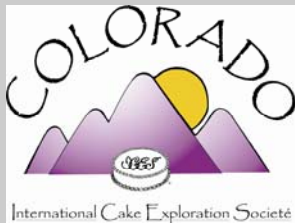
This and That...

A lovely note sent to COICES from member, Ruth Hilfiker. Thank you so much Ruth, it is things such as this that keep us going! Keep up the good work, your first wedding cake is beautiful!

*I wanted to send a picture and thank all of you for the inspiration, supplies, and the great gifts I received from the vendors who supplied the free gifts from the home and gardens show. On this cake I did use some of those free gifts. Still inspired and still loving the decorating. thanks to cake crafts my # 1 choice to get all my cake supplies. at the home and gardens show I am the one who did the puffer fish cake. Still beginner but growing.
Ruth Hilfiker*



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Congratulations to our newest COICES Executive Officers! Secretary, Andrea Caudillo and Treasurer, Nancy Gilchrist, thanks for stepping up!

Join the fun on Facebook! Search **Colorado ICES** for the most up to date information and discussions!

Swap Corner

SugarVeil® Icing Dispenser – Includes a 110v air pump and accessories: 14 tips, 8 refillable cartridges, cleaning plungers, storage caps, followers, wire tool, instructions, and SugarVeil® Confectionery Icing. Used once. Paid \$220, selling for \$150 + shipping. Email - naschol@comcast.net

Misc Sugar Art tools and supplies

I closed my business in 2008 and am no longer making many cakes. I have some large pans, tools, cutters and supplies that I am ready to part with. If you're looking for something specific, send me an email and I'll let you know if I have it available. Reasonable prices.

Email– lanichols@thinairnet.com

*Don't miss the next COICES Business Meeting and Day Of Sharing,
Sunday, September 25, 2011 at Cake Crafts in Englewood!*

Sunday, September 25, 2011

10:00 am

COLORADO ICES



International Cake Exploration Society

Day Of Sharing



Annette Hala, champion of the 2011 Extravagant Cakes competition, will demonstrate her award winning technique for making mermaids (which could also apply for human figurines). She will show how to use the PME people molds to make the torso and arms of the mermaid, how to finish and paint the face, hand molding the tail and attaching the fin, and using a clay gun to make the hair.

Andrea Caudillo, COICES newest Recording Secretary, will share Halloween cupcake ideas, and demonstrate three types, fitting for the upcoming season. Indian corn and pumpkin cupcakes will be included!



Bobby Martin will show off his mad airbrushing skills and show us some basic techniques with the Iwata brand airbrush! Bobby is the instructor of the very popular airbrushing class at Cake Crafts (and about to take his talent on the road— you don't want to miss this demonstration!)

COICES Regular Business Meeting will occur at 12:00 noon as we break for lunch. Please bring a potluck item to share. Cost is \$15 for current COICES members and \$25 for non members. 10:00 am at Cake Crafts, 4105 S Broadway, Englewood, CO

Pre-registration is required as space is limited!

Please contact coloradoices@yahoo.com to register.