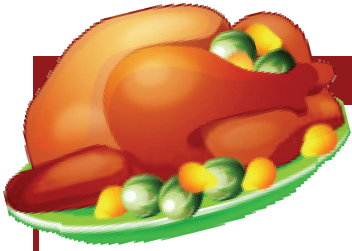


CO/WY ICES Newsletter

November 2011

International Cake Exploration Soci  

Volume 4, Issue 3



First and fore most....Fall is at full bloom with an early snow fall in October. The weather is changing and the leaves are turning colors which explains the true meaning of Colorado, "Colorful." Now let's get down to business....

2012

Sweet Times in the Rockies



2012

Colorado's Premier Sugar Art Show

We're getting so close to show-time and the excitement and anxiousness is starting to build. We are looking forward to some great judges to participate this year, with lots more updates to come. So make sure you check the website for future updates. I know we will have some incredible entries, as they just seem to get better every year. The camaraderie is tremendous – just being able to talk to people who have the same passion you do or to introduce the art to those who haven't had the opportunity to get involved. As with any major event like this, there have been several people who have worked hard throughout the year to put this together, but we strongly encourage all members to volunteer and continue the tradition of a fantastic sugar art show. That means committing a few hours to help your club by manning the tables, answering questions about sugar art, handing out ballots and pencils, directing people, receiving money for fundraisers, putting labels on ribbons, helping the judges, etc. If you know of any or have students that need to complete volunteer hours for graduation, this is a perfect opportunity to do so. We really would like to see everyone get involved this year. We are looking forward to all the new techniques and mediums to learn from each other, past and future.

For those of you have yet had the opportunity to view "The Sweet Times In The Rockies" website, it has been revamped with the Rules & Regulations and Registration Forms and theme details. We want to encourage all of you and your neighbors, students, children and friends to enter in the competition! The entries have started to come in and hoping to see the biggest show, yet. Please feel free to email us with any questions or concerns or want to volunteer on one of the board of committees. One last note, view the site for any future committee meeting locations, dates and times.

******REMINDER******

The entry postmark deadline for the Tasting Competition is Sunday, January 1st 2012. Everything else, the entry postmark deadline is Friday, January 27th 2012.

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Member Spotlight : Annette Hala

Annette was born in Japan and lived there until the age of 24. She lived in a rural southern area in Japan where her father was a pastor of a church for American military and ex-pats near Marine Corps. Air Station in Iwakuni. In 2003, she attended the Wilton School in Chicago and in 2009, she graduated from Rocky Mountain Bible College and Seminary with a certificate of Biblical studies. She currently lives in Lakewood with her parents and younger sister, April. Her favorite vacation was in 2004 when her family spent five weeks touring Australia and New Zealand. The most beautiful sunset she has ever seen was in Sydney Harbor with the sun going down behind the opera House and Harbor Bridge. She would like to live in either country someday, for at least a little while. Her favorite sunrise could be seen from her bedroom window in Japan where the sun rose behind the islands of the inland sea.



If she could do anything, it would be making Christmas cookies with her mom and sister in their home in Japan. Her favorite kind of music is classical. In fact, she's a classically-trained pianist, but you didn't know that... Her favorite movies are "The Lord of the Rings," "Ocean's 11, 12, 13" and "Pearl Harbor." Her favorite animal is a Guinea Pig. Annette currently has one named, "Molly". Molly is her third rescue and Annette is somewhat of a proper care activist when it comes to guinea pigs. (You might see her picketing in front of a pet store someday!). Her favorite food is Katsu Curry and her favorite drink is Calpis, both of which are from Japan.

Annette started cake decorating by accident when she was 13. Literally!! Her mother used to make April and Annette's birthday cakes by necessity using the Wilton beginner cake decorating kit, since decorated cakes aren't available in Japan. She had a few Wilton Yearbooks and they would pick out the cake they wanted and she would try to reproduce it with the limited resources they had available. Two weeks before her sister's 12th birthday, they were involved in a car accident. Her mom broke her wrist and Annette volunteered to try to make April's cake. Her mom gave verbal instructions from the La-Z-Boy recliner, and Annette looked at the picture, and somehow managed to make the cake. Her mom turned over all future cake decorating to Annette and the rest was history....



Interesting things Annette's done... Climbed Ayers Rock, hitch-hiked, been inside Bag-end, survived an earthquake in an orphanage in Haiti, and been to all 50 states. Most people wouldn't know now, but she was a serious tomboy growing up. She enjoys Legos, remote control cars, climbing trees, and catching frogs.

Annette's favorite technique is piping, although she also loves Gum Paste flowers. She currently works at "Cake Crafts" and also owns "Annette's Cakes," through which she does occasional custom cake orders (www.annettehala.com). In the last year she embarked on a new experience—cake competitions. She's entered "Cake Central's Wedding Cake of the Year" contest, and her cake can be found on page 58 of the September Issue. STITR was her first live contest to enter and won the "Extravagant Cake Division". This fall she entered OSSAS and won 10th place. She has come to the conclusion, after three show cakes and a Food Network taping in one year that the art might be the death of her! Cake has taken over her life and other than being involved with the college and career group from her church, she doesn't do anything unrelated to cake.

This and That....**Adopt a Solider**

PFC, Jerry Hooker deployed from Fort Carson, CO to the Middle East. We want to encourage members to help support and thank Jerry and his platoon this Christmas season. If you want to thank these soldiers for their service, please bring baked goods, Christmas Cards, Thank You cards, etc to the December 4th CO/WY ICES Holiday Party and Sadie will get them shipped out before the holiday deadline. For more ideas on things to send, visit: www.adoptaussoldier.org/index.php/aboutgroup/comments/what_should_i_send/

If you can't attend the December 4th party but would still like to contribute, please contact Sadie Russo at cakes@russos.net or call (303) 944-8852.

**Albert at the Denver County Fair**

Congratulations!!! To our new STITR Chairman, Sadie Russo, who won a First Place Blue Ribbon and "Best In Show" at the Denver County Fair. Albert the Rooster was entered into the Cake Decorating competition early this July with depth research and communications with Amy at the West Knoll Farm in South Carolina. The thought of creating a rooster cake



was instant when she viewed the County Fair flier with a little rooster head advertising the event. Her second reason showcasing a rooster was due to a recent resident ruling in Denver, allowing chickens in the backyards. Turned out roosters are NOT allowed!!!

To learn more about Albert the Rooster go to: <http://blog.russos.net/cake/index.php/albert-the-rooster/>

Recipe Corner....**Chocolate Soup**

A little richer than hot cocoa, will not only warm you up on a cool evening, but will satisfy even the worse chocolate cravings!

- 1 cup milk
- 1/2 cup heavy whipping cream
- 2 tablespoons unsweetened cocoa powder
- 2 tablespoons white sugar
- 1/4 teaspoon vanilla extract
- 1/4 teaspoon ground cinnamon



Heat all but 2 tablespoons of the milk and the cream in a saucepan. Do not allow it to boil. In a soup bowl mix the cocoa, sugar, vanilla, cinnamon and the reserved milk and cream. Pour the cocoa mixture into the hot milk and cream blending well. Return mixture to bowl and garnish with mini marshmallows or graham cracker bears.

Flourless Chocolate Decadence Cake

WOW!!!...(that's all I can say about this sinfully delicious dessert....It should be outlawed!)

- 12 ounces semisweet chocolate chips
- 4 (1 ounce) squares unsweetened chocolate
- 1 1/2 cups butter, melted
- 1 3/4 cups white sugar
- 1/2 cup water
- 7 eggs
- 2 cups whipped cream.



Preheat oven to 350 degrees F (175 degrees C). Grease a 10 inch round pan and line bottom with parchment paper. Chop chocolate squares and place in a large bowl with chocolate chips. Add melted butter. Heat water and 1 1/2 cups sugar in a saucepan until boiling, then pour over chocolate. Stir until smooth. In a separate bowl, whip eggs with remaining 1/4 cup sugar until thick. Fold into chocolate mixture. Pour batter into 10 inch pan. Place 10 inch pan on a cookie sheet in the oven and fill the cookie sheet with water. Bake at 350 degrees F (175 degrees C) for 40 to 50 minutes. Remove from oven. Cool and refrigerate for several hours. Be extremely careful not to burn yourself on the hot water when removing the sheet pan from the oven. Dip the pan in hot water to remove cooled cake. Garnish with whipped cream and serve. Then close your eyes and revel in the moment.....This IS Heaven!





Holiday Party

Once again, the CO/WY ICES Holiday party will be held at Cake Crafts on Sunday, December 4, 2011 at 2:00 p.m. immediately followed by the regular business meeting. Come and enjoy the company of fellow members and a delicious pot luck with the highlight of the “White Elephant Gift Exchange”. If you haven’t played before, then keep reading on...

Please limit the spending amount of the white elephant gift you bring to no more than \$15. If you are not familiar with the concept. Generally, a white elephant gift exchange is a popular holiday party game. With a minimum of six participants, although the larger the group, the more entertaining and protracted game play will be, white elephant parties can result in vicious rivalries between players trying to get sought after gifts. The goal is usually entertainment rather than gain, however, all attendees of the party are expected to bring one wrapped gift. Traditionally, a white elephant present is something unusual, somewhat useless, or inconvenient. Trinkets, strange knick knacks, unidentifiable kitchen items, are typical white elephants gifts. Guests are asked to wrap them nicely and to leave no identifying markings on the presents.



Last year’s holiday party was a great success with many laughs had by all; gifts included a singing “Elf Hat”, which was traded several time yet loud and annoying. Along with Wilton products that were won by Wilton Instructors. Outdated cake decorating items and much more. We hope you all can make it. To view more previous Holiday parties go to CO/WY ICES Shutterfly website: <http://stitr2008.shutterfly.com/>

Happy Holiday's!

