



Contra Costa Cake & Sugar Art Society (CCCSAS)

Vol. 2, Issue 4, April 2007

Shirley Wilson Presents: The Nicholas Lodge "All In One Rose"

CCCSAS member Shirley Wilson is a Master Gum Paste artist who has studied with many of the top sugar artists of our time, including Nicholas Lodge. Shirley will be demonstrating how to create the amazing "All In One Rose" as taught by Mr. Lodge.

Gum Paste is a wonderful media that can take your decorating to a new level of beauty.

Join us for this rare opportunity to watch a master at work!



A dinner will be available for \$5.00 per person for you to enjoy during the meeting.

Be sure to bring pictures of your latest project to share at the end of the meeting.

Hopefully, we will have a more peaceful ending to our March meeting. The ground shook as a 4.2 earthquake ushered us out of our February meeting!

We will have our monthly raffle. Raffle tickets are \$1.00 each or 6 for \$5.00

Meeting Info

WHEN: Thurs. April 5, 2007 - 7:00 pm to 9:00 pm

WHERE: Shirley Wilson's Condo Social Hall - 4692 Melody Drive, Concord 94521
See Directions on the web site

RSVP & Information: with Tracy Wirta (925) 932-0436

This is my business phone, Bay Hill Design, please leave a message

OR Email: info@contracostacakeclub.org

Visit Our Web Site at:

WWW.CONTRACOSTACAKECLUB.ORG

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A Message From Your President Tracy Wirta

Happy Spring!

The San Diego cake show was held on March 24 & 25 and our own Jan Loomis took 2nd place with her beautiful creation. Don't you wonder how she makes those amazing gum paste flowers?



Jan Loomis – 2nd Place

Be sure to attend the April 5th CCCSAS meeting because Shirley Wilson will be making her in creditable gum paste roses and you will get to see how artists like Jan and Shirley make such life like flowers.

The Best In Show winner at the San Diego Show was assisted by our Shirley Wilson. Remember Shirley's demonstration of the Lambeth Method in June of last year? We told you Shirley was one of the few decorators around with Lambeth experience. She was mentor to Best In Show winner Amy Newcomer from the State of Washington! Amy would email Shirley photos of the designs and Shirley would critique them for her, well the partnership paid off as Amy walked away with top honors. Congratulations to Amy and to Shirley. Just imagine driving that cake all the way from Washington!

Shirley was nice enough to email me a link to some pictures of the cakes at the San Diego Show. Here is the link in case you need inspiration for our May "Members Only" Cake Show...

<http://www.flickr.com/photos/63223389@N00/sets/72157600027106092/>

May marks the first anniversary of The Contra Costa Cake and Sugar Art Society and that special occasion calls for a special event! We will be asking you, our members, for help planning and holding our first Members Only Cake Show at our May 3rd meeting. Organizations like ours will only work with the help of it's members, so please volunteer to work on an anniversary committee when asked. We will have sign up sheets at the April meeting and I will be emailing them to everyone.

The Cake Show will be part of our May general meeting. It will be small and intimate, so everyone can participate regardless of skill level. You can bet I can't do a Lambeth Method cake and that level is not expected. The show is for fun and if you like your entry, in real cake, will be donated to be auctioned off on May 5th at the 25th annual "Joie De Vivre" Gala sponsored by STAND Against Domestic Violence of Contra Costa County.



Amy Newcomer – Best In Show

STAND contacted our club asking for decorated cakes to be donated to their auction. For more information on the event go to <http://www.standagainstdv.org/events.php>. I will have information on donating a cake at the April meeting.

I hope everyone will participate in the show. We will have a special guest judge, so start planning your design now!

I will see you all at the April meeting!

NEW THIS MONTH!
CCCSAS MEMBER'S
REVIEW

**CONCORD CHOCOLATE EVENT
LAUDED**

*By Sandy Burns, CCCSAS Charter
Member*

The Concord Chamber of Commerce held their 2nd Annual Chocolate Festival Presented by Grand Avenue Chocolates of Concord. The event took place at the Crowne Plaza Hotel on March 11th.

The one o'clock start time saw a considerable line waiting to be let into the event. The show was 10 minutes late in comparison to 40 minutes late at the Copia "Death by Chocolate" event held last month in Napa.

The Concord Chamber volunteers were friendly and helpful and the Atrium was set up with nineteen chocolate vendors including Granny Jan's Homemade Fudge and Trader Joe's. Grand Avenue Chocolates as the major presenter had a beautifully arranged table with samples of nearly everything they create. The Chocolate vendors all had nicely arranged displays and wonderful samples.

The demonstrations included the Hilton Hotel presentation by Executive Chef Dwayne Griffiths on Tuxedo Strawberries. Alice Medrich a well known desert artist and cookbook author demonstrated a wine- friendly Bittersweet Chocolate

Truffle. Ms. Medrich also held a book signing later in the day.

Rodger Adams who is the senior confectioner at Grand Avenue Chocolates demonstrated making a simple Ganache Truffles.

If Chocolates were not enough there were four wineries set up to hand you a sample glass to go along with your chocolate. The wineries all from the Livermore area included Wente Vineyards Alice White, Turner Road and Woodbridge.

This event was well managed and there were seat for all at the demonstrations. Again I will compare this to the event last month in Napa where we stood in line for thirty minutes only to be told that there were no seats for their demonstrations.

The price for this event was \$25.00 again less that half the Napa price.

This was a good way to spend the day, so look at your local paper to see when the next event is scheduled. The ticket price for this event is \$25.00, well worth the cost.

Have you attended an event that you would like to tell the membership about? Help save someone else from missing out or wasting their time. Write a review, good, bad or indifferent and submit it to Patti Rivard newsletter editor at info@contracostacakeclub.org

Tips on Panoramic Eggs

- ☺ When tinting, add color to water before adding the water to the sugar to reduce chances of polka dots in the coloring.
- ☺ To check consistency of the wet sugar, press sugar to side of bowl, it should hold it's shape.
- ☺ Pack egg tight and while sugar is till soft, start scooping out the middle so that you can reuse the excess sugar.

- ☺ Always put egg on a pedestal to give it stability

Recipes

Violet Creams

From [Elizabeth LaBau](#),

INGREDIENTS:

- 1/2 lb fondant, storebought or homemade
- 2-3 drops violet extract
- violet food coloring
- Candied violets (optional)

PREPARATION:

1. Knead the extract and coloring completely into the fondant.
2. Let rest for 1 hour.
3. Scoop small balls of fondant with a spoon and roll between your palms. Form into balls and place on a cookie sheet covered with waxed paper
4. Creams can be decorated with crystallized violets, either whole or crushed, or with piped icing.
5. Leave violet creams to dry for 24 hours.



Georgia Peach Pound Cake

From [Carroll Pellegrinelli](#),

INGREDIENTS:

- 1 cup butter, softened
- 3 cups sugar

- 6 eggs
- 1 teaspoon vanilla
- 1 teaspoon almond extract
- 3 cups flour
- 1/4 teaspoon baking soda
- 1/2 cup sour cream
- 2 cups chopped ripe peaches
- whipped cream, optional

PREPARATION:

Preheat oven to 350 degrees F. Grease and flour 10 inch tube pan.

In large bowl cream butter and sugar until light and fluffy. Add eggs one at a time. Beat well and add extracts.

In a small bowl mix flour and baking soda and add to creamed mixture.

Fold in sour cream and add chopped peaches.

Next, pour batter into pan and bake 1-1/4 to 1-1/2 hours or until toothpick comes out clean. Top with whipped cream.

Amaretto Cream Filled Cake

From [Carroll Pellegrinelli](#),

INGREDIENTS:

- 1 sponge cake
- 1/2 cup hazelnuts
- 1/4 cup Amaretto
- 1/4 cup light rum
- 1-1/3 cup whipping cream
- 1/3 cup powdered sugar
- 1/3 cup blanched almonds -- chopped and toasted
- 1 ounce plus unsweetened chocolate - - grated

PREPARATION:

Bake hazelnuts in ungreased baking pan at 400° for 5 minutes or until skins beginning to crack. Wrap hazelnuts in clean towel. Let stand 2 minutes. Rub hazelnuts in towel to remove skins. Chop hazelnuts and return to baking pan.

Bake about 8 minutes until golden brown, stirring occasionally. Cool. Cut 4" circle from cake. Cut remaining cake into 1" pieces. Mix together amaretto and rum and sprinkle over cake. Line large bowl with waxed paper and butter waxed paper. Place cake circle on bottom of bowl. Line side of bowl with 3/4 of cake pieces. Beat together whipping cream and powdered sugar in chilled medium bowl until stiff. Fold in hazelnuts, almonds, and chocolate. Spoon filling into cake-lined bowl and place remaining cake pieces on filling. Cover and refrigerate 2 hours. Invert onto serving plate. Remove bowl and waxed paper and sprinkle with additional grated chocolate, if desired.



Cassata Riviera - Italian Cream Cake
From [Carroll Pellegrinelli](#),

INGREDIENTS:

- 12 ounces ricotta cheese (about 1-1/3 cups)
- 3 tablespoons sugar
- 2 cups whipping cream
- 1/2 cup orange liqueur or frozen orange juice concentrate, thawed
- 1/2 teaspoon grated orange rind
- 1/4 cup semisweet mini chocolate chips
- 3 tablespoons finely chopped candied orange peel
- 24 ladyfingers, split
- 3 tablespoons powdered sugar

PREPARATION:

In a small bowl, combine ricotta and sugar on low speed. Gradually beat in 1/2 cup whipping cream, orange liqueur and orange rind until blended. Stir in chips and peel; set aside.

Line bottom and sides of a 1-1/2-quart bowl or mold with a layer of ladyfinger halves, cut to fit.

Spread 1/3 of ricotta mixture over bottom; cover with 1/3 of remaining ladyfingers. Repeat twice. Press top gently to level surface. Cover with plastic wrap and chill for 4 hours or overnight. To unmold, carefully run metal spatula around inside bowl. Unmold onto serving plate.

On medium speed, beat remaining cream with powdered sugar until stiff peaks form. Frost cassata with whipped cream. Garnish as desired. Refrigerate up to 4 hours. Cut with sharp knife.



Upcoming events and contests

43rd Annual Pillsbury Bake-Off

General Mills has issued a call for entries in the 43rd Pillsbury Bake-Off competition. At stake is a grand prize of \$1 million in cash in addition to prizes and travel. Recipes entered in the contest must be original and include at least two ingredients from a list of sponsors' products published at www.bakeoff.yahoo.com.

Entries may compete in one of five categories selected for the competition:

- Breakfast & Brunches: Casual brunch or weekend family breakfast ideas.
- Pizza Creations: Snack or family pizzas, calzones, panini and more.
- Entertaining Appetizers: Appetizers and snacks to serve at casual gatherings with family and friends or for holiday

