

Hi Everyone,

Here is a mini-newsletter for February 2007. As you know our editor, Patti Rivard, lost her Mother recently and she is taking time off from the newsletter. I will be sending out a mini newsletter until Patti is able to resume her wonderful publications.

CCCSAS February 2007 Mini-Newsletter

FEBRUARY'S GENERAL MEETING: Thursday February 1st at Fuddrucker's in Concord. 7 to 9 pm

Tracy Wirta presents "The Goat Woke Up Dead" & other tales from her Honduran Cake Decorating Mission

also Hands-on Learn to make Fondant Ribbon Roses. A Honduran Hand-made item will be raffled!

Join us a 6:00 pm and treat yourselves to dinner at Fuddrucker's. We have the upstairs meeting room starting at 6pm for those who wish to support Fuddrucker's by buying food and drinks before the meeting.

See the Web Site for details and directions: www.contracostacakeclub.org

Our Web Site: Web master, Jeff Clark, will be putting his duties on hold soon as he and his wife are expecting their first child in March. CCCSAS member, Kimberly Jennery, who has extensive web experience offered to step in for Jeff and she has started doing our updates. Take a look at the pages on the web site if you haven't recently as there is new information posted. Kimberly is working on our photo problems and hopefully we will have new pictures up soon. They might even have the creators name on them! Now is the time to send Tracy JPEG images of your latest work! The goal is to get at least one photo from every member up on the site. Email your photos to info@contracostacakeclub.org or wiltonwithtracy@pacbell.net. If you have hard copy photos Tracy can scan them for you so that is no excuse for not getting your pics included. See Tracy for photo scanning.

RECIPES: Attached is a WORD document with the recipes for Marshmallow Fondant as requested at our January meeting and the Pastillage and Gum Paste recipes from the Field Trip to Spun Sugar on Jan 20th. These recipes will be available on our web site soon.

The field trip was too much fun! Also attached are a couple of photos from the trip. We have special Thanks for the folks at Grand Ave Chocolates in Concord for their tour, time and tasty treats, CCCSAS member Linda Moreno of Spun Sugar in Berkeley for her demo of Gum-paste and of course the opportunity to shop in her store! Also, thanks to the ladies of Cake Art in San Rafael for talking with us and for our second shopping opportunity. Last, but not least, to members Lisa Mascaro, Patti & Jean Rivard, Sandy Burns & Tracy Wirta for volunteering to drive everyone all over the Bay Area! Oh, we can't forget member Stacy Lopez

who drove herself because she was anticipating the birth of her Niece. Fortunately, she was able to finish the Field Trip without interruption, so I guess we should thank her sister for holding off the delivery. We hope mom and baby are doing well!

FIELD TRIPS: Our next Field Trip is to Scharffen Berger Chocolate Factory Saturday March 3rd

Details will be available at the February Meeting and will be on the web site soon. CCCSAS Group Tour \$5.00 per person RSVP by March 2nd: Tracy Wirta email: wiltonwithtracy@pacbell.net or call (925) 932-0436 Meet at Scharffen Berger at 3:00 pm on Saturday March 3rd for a private one hour tour

We have 40 spots available. Children are allowed but must be at least 10 years old. You must wear closed toed shoes. Meet our group in the shop. Drive yourself to Scharffen Berger located at 914 Heinz Ave, Berkeley
Flyer and directions coming to the web site soon

Message From Your President: Tracy Wirta

I hope to see all of you at the February meeting. This is a special meeting for me as I will be sharing my amazing Cake Decorating Mission to Honduras with you. You haven't seen anything until you have seen a Topsey Turvy cake make by 18th Street Gang members in a Honduran Prison!! I will be donating a special hand-made item from Honduras for the raffle. Be sure to come to the meeting ready to buy tickets! You will want this item when you see it.

I will also be teaching you to make fondant ribbon roses. This will be a hands-on activity. I will be supplying the materials, including fondant. You just need to bring an apron (or something to cover your clothes) and something to carry your roses home in. These are easy, lovely roses and are perfect for gracing your Valentine's treats.

I want to thank members Kenia Alfaro and Cheri McCrimmon for giving up their Sunday afternoon to help me roll and cut the fondant and stuff the paper bags with supplies for your use. I really appreciate the help!

Spotlight on Our Members: We would like to start spotlighting our members to let you know who everyone is and why they joined us. Tracy and Patti will be interviewing members for this special section of our newsletter, so don't be surprised if one of them starts asking you questions and writing down the answers. We will of course ask your permission first! We will resume the spotlight with the next regular newsletter.

Well, that ends the mini-newsletter. Please take a look at the web site for Meeting, Event and CCCSAS Contact information. See you all Thursday!

Tracy

Tracy Wirta - CCCSAS President

(925) 932-0436

email: info@contracostacakeclub.org or wiltonwithtracy@pacbell.net

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Pastillage, Gum Paste & Marshmallow Fondant Recipes

Pastillage Recipe 1

5 cups powdered sugar
2 teaspoons powered gelatin + 6 tablespoons water
1 large egg white + 1 tablespoon water
6 tablespoons cornstarch
1 tablespoon lemon juice

In a large mixing bowl combine sugar & cornstarch. In a small bowl mix gelatin & water & let sponge for 5 minutes. Place egg white & 1 tablespoon water in heat safe bowl over a double boiler, heating until warm. Remove from heat & add gelatin stirring until fully dissolved. Add lemon juice & mix well. Add gelatin mixture to powdered sugar mixture & mix until most of sugar is blended, knead in more sugar if too sticky. Cover well in plastic wrap & a plastic bag until ready to use. Provided by Linda Moreno – Spun Sugar

Pastillage Recipe 2

1/3 cup boiling water
4 to 6 cups powdered sugar
1 tablespoon Knox gelatin

Grease bowl with shortening. Dissolve gelatin in boiling water completely. Put sugar in greased bowl. Make a well & add gelating mixture. Add 4 cups powered sugar & mix. Add more sugar as necessary. Put in airtight container until ready to use.
Provided by Petit Fleurs

Gum Paste Recipe 1

4 egg whites
2 lbs powered sugar (less 1 cup)

12 teaspoons Tylose
6 teaspoons shortening

In a large mixing bowl combine powered sugar & egg whites & beat for 2 minutes. Add shortening mixing briefly, add Tylose all at once mixing a few seconds. Be aware that this dough sets up quickly, don't kill your mixer! Place in a plastic bag & then in an airtight container. Gum paste is now ready for use, store in refrigerator for up to 4 weeks. After any length of time storing, gum paste will need to be reconditioned before using. Provided by Linda Moreno – Spun Sugar

Gum Paste Recipe 2

1 tablespoon glucose
1 tablespoon Gum-tex

4 tablespoons warm water
4 cups powered sugar

Place glucose & warm water in saucepan over low heat & mix until blended. Mix Gum-tex & sugar. Make a well in the center. Pour glucose-water mixture into well & mix. Knead. Add more sugar as needed. Put in airtight plastic bag & keep at room temperature overnight.

MM (Marshmallow) Fondant Recipe 1 - Peggy Weaver

16 ounces white mini marshmallows (use a good quality brand)
2 to 5 tablespoons water
2 pounds icing sugar (please use C&H Cane Powdered Sugar for the best results)
½ cup Crisco shortening (you will be digging into it so place in a very easily accessed bowl)



NOTE: Please be careful, this first stage can get hot.

Melt marshmallows and 2 tablespoons of water in a microwave or double boiler: Put the bowl in the microwave for 30 seconds, open microwave and

stir, back in microwave for 30 seconds more, open microwave and stir again, and continue doing this until melted. It usually takes about 2 ½ minutes total. Place ¾ of the powdered sugar on the top of the melted marshmallow mix.

Now grease your hands GENEROUSLY - palms, backs and in between fingers, then heavily grease the counter you will be using and dump the bowl of marshmallow/sugar mixture in the middle. (By the way, this recipe is also good for your hands. When I'm done, they are baby soft.)

Start kneading like you would bread dough. You will immediately see why you have greased your hands. If you have children in the room they will either laugh at you or look at you with a questioning expression. You might even hear a muttered, "What are you doing?"

Keep kneading, this stuff is sticky at this stage! Add the rest of the powdered sugar and knead some more. Re-grease your hands and counter when the fondant is sticking. If the mix is tearing easily, it is too dry, so add water (about ½ tablespoon at a time then knead it in). It usually takes me about 8 minutes to get a firm smooth elastic ball so that it will stretch without tearing when you apply it to the cake.

Its best if you can let it sit, double wrapped, overnight (but you can use it right away if there are no tiny bits of dry powdered sugar). If you do see them, you will need to knead and maybe add a few more drops of water.

Prepare the fondant for storing by coating it with a good layer of Crisco shortening, wrap in a plastic- type wrap product and then put it in a re-sealable or Ziploc bag. Squeeze out as much air as possible.

MM Fondant will hold very well in the refrigerator for weeks. If I know that I have a cake to decorate, I usually make 2 batches on a free night during the week so it is ready when I need it. Take advantage of the fact that this fondant can be prepared well in advance.



MM (Marshmallow) Fondant Recipe 2 - From the Wilton Web Site

1 cup mini marshmallows
1 1/2- 1 3/4 cup powder sugar

1 tbsp water

