



Contra Costa Cake & Sugar Art Society (CCCSAS)

Vol. 2, Issue 1, January 2007

Using Fondant on Cookies with Jan Loomis

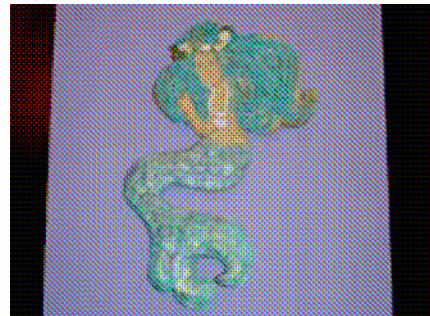
**Join us for our first meeting of
2007!!**

We are starting off 2007 with a bang. CCCSAS member Jan Loomis will demonstrate her secrets for working with fondant on cookies.

Jan's creations have earned her top honors in many competitions. Her designs are so amazing you'll find it hard to believe they are cookies!

Join us in the upstairs meeting room at Fuddruckers in Concord. Come early and order some food to support Fuddruckers who allow us to use their room for free just for buying their food & drinks.

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



Meeting Info

WHEN: Thursday January 11, 2007 . 7:00
pm to 9:00 pm

This is the second Thursday due to the New
Years Holiday.

WHERE: Fuddruckers 1975 Diamond Blvd.
Concord, CA (925) 825-1443

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

Board Members

President – Tracy Wirta
First Vice President - Ellie Constant
Second Vice President – Patti Rivard
Secretary – Cindy Variz
Treasurer – Kenia Alfaro
Historian – Patti Rivard and Shirley Wilson

Newsletter – Patti Rivard
Web Master – Jeff Clark
CCCSAS Cake Show Chairperson – Sandy Burns



A Message From Your President Tracy Wirta

Happy New Year!

2007 is shaping up to be an exciting year for us. We are starting out with a double whammy in January. First is our general meeting on Thursday, January 11th at Fuddrucker's in Concord. CCCSAS member, Jan Loomis, will be on hand to share her secrets for working with Fondant on cookies. Jan's cookies have won awards and are simply amazing. We are so fortunate to have Jan as a member. She is a true sugar artist.

Due to illness and low RSVPs our December Holiday Get Together was cancelled, so I will have a couple of end-of-year awards to give out at the January meeting. I will be showing the photo presentation of my Cake Decorating Mission to Honduras at a later date. There is an article in the works at the Contra Costa Times about my trip and of course our club. I'll let you know the expected run date for the article as soon as I know what it is.

The second half of our January whammy is our much anticipated field trip on Saturday January 20th. Our own Lisa Mascaro is working hard on the details for this outing. By the way, Lisa is a professional event planner and is available to plan your next party, wedding or event. Here is what we know so far...

CCCSAS-Members Only Field Trip Saturday January 20th 9:00 am to 5:00 pm

A private luxury mini-bus will whisk us away for a day of fun. Our first stop will be a tour of Grand Ave Chocolates in Concord. We will see their factory and visit their store. Then we head to Spun Sugar in Berkeley to see CCCSAS member Linda Moreno and her store. Of course there will be time for shopping so wear comfy shoes and clothes. We will make a stop for lunch – included in the tour price. Our last stop will be at Cake Art in Marin. We will

receive a demo and you guessed it, shop. Our mini-bus will drop us off at our pick-up point. Light snacks and drinks will also be provided.

The cost is \$50.00 per person including transportation, snacks and lunch.

This is a members-only field trip which we will open to guests and the general public if there are seats available after the members reservation cut off date. Once the details are confirmed in the first week of January, each CCCSAS member will receive their invitation. Pre-paid reservations will be required in order to reserve your seat on the luxury mini-bus we are renting. We will accept members reservation payments at the January 11th meeting in cash or by check. We will also accept mail-in reservations with checks attached. Your invitation will have all the details on how to make your advanced reservation and all of the details of the day, such as the pick-up point and lunch location. We have 27 seats available so you will want to make your reservation promptly upon receiving your invitation.

We are planning more outings for CCCSAS, as well as wonderful demos for 2007. We would love to find a central Contra Costa location to hold our monthly meetings in 2007, such as a church hall, at minimal or no cost. If you know of any place please contact me or a Board member. Fuddrucker's has been great to us; however the lack of handicapped access to the up-stairs is becoming a problem. I am hoping we can find a location that is easily accessible to everyone and I really need your help.

I am looking forward to sharing 2007 with all of you and to continuing our quest to promote cake decorating and the sugar arts.

Happy New Year!

Spotlight on our members

Memorable Moments - Event Planning

Lisa Mascaro - Owner

(925) 917-0952

"I base my business from my home in Pleasant Hill, but do all events throughout the Bay Area.

I specialize in weddings, but plan all sorts of events from grand openings, parties, tours, showers, holiday parties, etc." - Lisa Mascaro

regions, rice is a lucky food that is eaten on New Year's Day.

New Year Facts

"Happy New Year!" That greeting will be said and heard for at least the first couple of weeks as a new year gets under way. But the day celebrated as New Year's Day in modern America was not always January 1.

ANCIENT NEW YEARS

The celebration of the New Year is the oldest of all holidays. It was first observed in ancient Babylon about 4000 years ago. In the years around 2000 BC, the Babylonian New Year began with the first New Moon (actually the first visible crescent) after the Vernal Equinox (first day of spring).

Other traditions of the season include the making of New Year's resolutions. That tradition also dates back to the early Babylonians. Popular modern resolutions might include the promise to lose weight or quit smoking. The early Babylonian's most popular resolution was to return borrowed farm equipment.

The Tournament of Roses Parade dates back to 1886. In that year, members of the Valley Hunt Club decorated their carriages with flowers. It celebrated the ripening of the orange crop in California.

Although the Rose Bowl football game was first played as a part of the Tournament of Roses in 1902, it was replaced by Roman chariot races the following year. In 1916, the football game returned as the sports centerpiece of the festival.

Many parts of the U.S. celebrate the New Year by consuming black-eyed peas. These legumes are typically accompanied by either hog jowls or ham. Black-eyed peas and other legumes have been considered good luck in many cultures. The hog, and thus its meat, is considered lucky because it symbolizes prosperity. Cabbage is another "good luck" vegetable that is consumed on New Year's Day by many. Cabbage leaves are also considered a sign of prosperity, being representative of paper currency. In some

Probably the most famous tradition in the United States is the dropping of the New Year ball in Times Square, New York City, at 11:59 P.M. Thousands gather to watch the ball make its one-minute descent, arriving exactly at midnight. The tradition first began in 1907. The original ball was made of iron and wood; the current ball is made of Waterford Crystal, weighs 1,070 pounds, and is six feet in diameter.



Kitchen & Baking tips

- Don't crowd the oven. The pans should never touch each other or the sides of the oven, or be placed over or under each other on the racks.
- To test for doneness in cakes, quick breads and bar cookies, use a toothpick inserted in the center. The toothpick should come out clean and dry, or have only a few crumbs clinging. Yeast breads, rolls and loaves should be golden brown on top, sides and bottom.
- Do not use spreads to replace butter, margarine or shortening one for one in a recipe. Spreads contain less fat and more water, so they will not perform like butter or margarine.
- Grease pans using a piece of paper towel, rub a small amount of shortening, butter or margarine evenly over the bottom and on sides of pans, if directed. A small amount of pan spray may be used and spread over the pan, also using the paper towel technique.
- Prevent sharp edges on muffins, bar cookies or quick breads by greasing the muffin cups or pans only on the bottom and halfway up the sides so the batter is higher than the greaseline. This is one time you might not want to use a pan spray.

Recipes

Kentucky Bourbon Fruit Cake

From: To Market to Market
by The Junior League of Owensboro,
Kentucky, Inc.

Cookbook Heaven @ recipelink.com

Best made 6 weeks before serving.

Servings: 12-15

Temperature: 250 degrees F

Time: 3 1/2

- * 1 pound candied cherries, halved
 - * 1/2 pound chopped dates
 - * 2 cups of Kentucky bourbon
 - * 1 1/2 cups butter, softened
 - * 2 cups sugar
 - * 1 cup brown sugar
 - * 6 eggs, separated
 - * 5 cups flour
 - * 1 pound pecans, chopped
 - * 2 teaspoons ground nutmeg
 - * 1 teaspoon baking powder
1. Soak cherries and dates in bourbon overnight.
 2. Line greased 10-inch tube pan or 3 greased 4 1/2 x 8 1/2 x 2 1/2-inch loaf pans with greased brown paper.
 3. Cream butter and sugars until fluffy; add egg yolks and beat well.
 4. Stir in soaked fruit and bourbon.
 5. Mix 1/2 cup flour with pecans.
 6. Add remaining flour, nutmeg, and baking powder to creamed mixture. Mix thoroughly.
 7. Beat egg whites until stiff peaks form, and fold into batter. Gently mix in floured pecans.

8. Spoon batter into prepared pans and bake in a 250 degree F oven for 3 1/2 hours.
9. Cool in pans, then peel off paper and wrap in bourbon-soaked cheesecloth. Wrap tightly in foil and store in refrigerator.



Surprise Meringues

PREP TIME **15 Min**

COOK TIME **40 Min**

READY IN **55 Min**

INGREDIENTS

- 3 egg whites
- 1 teaspoon vanilla extract
- 1/8 teaspoon cream of tartar
- 1/8 teaspoon salt
- 3/4 cup sugar
- 1 cup miniature semisweet chocolate chips
- 1/4 cup chopped pecans or walnuts

DIRECTIONS

1. Place egg whites in a large mixing bowl; let stand for 30 minutes. Add vanilla, cream of tartar and salt on medium speed until soft peaks form. Gradually add sugar, 1 tablespoon at a time, beating on high until stiff glossy peaks form and sugar is dissolved, about 6 minutes. Fold in chocolate chips and nuts.
2. Drop by rounded teaspoonfuls 2 in. apart onto parchment paper-lined baking sheets. Bake at 250 degrees F for 40-45 minutes or until firm to

the touch. Turn oven off; leave meringues in oven for 1-1/2 hours. Remove to wire racks. Store in an airtight container.

Cherry Spice Cake

INGREDIENTS:

1 1/2 cups canned cherry pie filling
1/2 cup butter, softened
2 cups white sugar
2 eggs
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
1 1/2 teaspoons ground nutmeg
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
2 (8 ounce) packages cream cheese, softened
1 cup butter, softened
3 tablespoons milk
1 tablespoon vanilla extract
8 cups sifted confectioners' sugar

DIRECTIONS:

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch round cake pans. Place the cherry pie filling into the container of a food processor. Pulse until roughly chopped.
2. In a large bowl, mix butter and white sugar until light and fluffy. Add eggs one at a time, mixing well after each one. In a separate bowl, sift together the flour, baking soda, nutmeg, cinnamon, cloves and allspice. Alternate stirring in the dry ingredients and cherry pie filling. Stir just until blended. Divide the batter evenly between the three pans.
3. Bake for 30 to 35 minutes in the preheated oven, or until a toothpick inserted into the center of the cake comes out clean. Cool in the pans on a wire rack. When the cakes have cooled

enough to handle, tap them out of the pans and allow them to cool completely on the wire rack.

4. To make the frosting, combine the cream cheese, 1 cup butter, milk and vanilla in a large mixing bowl. Beat with an electric mixer until blended. Gradually mix in the sugar, stirring until smooth. Spread frosting between the layers and onto the sides and top of the cake



Cranberry Pistachio Biscotti

INGREDIENTS

- 1/4 cup light olive oil
- 3/4 cup white sugar
- 2 teaspoons vanilla extract
- 1/2 teaspoon almond extract
- 2 eggs
- 1 3/4 cups all-purpose flour
- 1/4 teaspoon salt
- 1 teaspoon baking powder
- 1/2 cup dried cranberries
- 1 1/2 cups pistachio nuts

DIRECTIONS

1. Preheat the oven to 300 degrees F (150 degrees C).

2. In a large bowl, mix together oil and sugar until well blended. Mix in the vanilla and almond extracts, then beat in the eggs. Combine flour, salt, and baking powder; gradually stir into egg mixture. Mix in cranberries and nuts by hand.
3. Divide dough in half. Form two logs (12x2 inches) on a cookie sheet that has been lined with parchment paper. Dough may be sticky; wet hands with cool water to handle dough more easily.
4. Bake for 35 minutes in the preheated oven, or until logs are light brown. Remove from oven, and set aside to cool for 10 minutes. Reduce oven heat to 275 degrees F (135 degrees C).
5. Cut logs on diagonal into 3/4 inch thick slices. Lay on sides on parchment covered cookie sheet. Bake approximately 8 to 10 minutes, or until dry; cool.



Upcoming events and contests

San Francisco Fancy Food Show -
January 21-23, 2007
Since 1955, the National Association for the Specialty Food Trade's Fancy Food Shows have been the premier marketplace for specialty foods...where specialty food retailers, restaurateurs, supermarket and department store buyers, gift shop owners and others discover distinctive,

profitable new food products to grow their businesses.

More Information:

<http://www.specialtyfood.com/do/fancyFoodShow/Attending>

Festive Holiday Baking

Your most "prized" treats could win!

Many of you are probably elbow-deep in baking this time of year. So it's a perfect time to announce our new contest, "Holiday Baking Bonanza." We'd like you to enter recipes for those goodies coming from your oven this season.

For this contest, we're looking for recipes that are a little more festive than your everyday confections.

- * Which eye-catching Christmas cookie gets rave reviews at the cookie exchange?
- * Is there a traditional holiday stollen you love to serve?
- * Do you bake a fancy quick bread that makes a great gift?
- * Have you an outstanding torte or cake that makes people go wild with anticipation?

Spark our attention with delectables that take a little extra time, but are well worth the effort. Our judges have visions of sampling special puddings, eye-catching cookies, luscious tortes, fruited scones, decorated cakes, crunchy biscotti, tempting tea breads, butter horn rolls, mouth-watering pies and more!

Be sure to include directions for icings and glazes. Also mention any

preparation, decorating or packaging tips—a simple technique you discovered might be new to other *TOH* readers.

The “Holiday Baking Bonanza” contest will close on *February 15, 2007*. Winners will be featured in the Oct/Nov '07 issue.

GREAT PRIZES! The Grand Prize winner will receive a KitchenAid stand mixer and food processor, together valued at \$650.00, or \$500.00 in cash.

The second-place prize is dinner for four at the restaurant of the winner’s choice.

Each runner-up will receive a free copy of our Contest Winning Annual Recipes 2006 cookbook.

CONTEST RULES: You may enter more than one recipe. Be sure to include the contest topic and your name, address and phone number on each recipe.

Type or print each recipe on one side of an 8-1/2- x 11-inch sheet of paper. Be specific with directions, measurements and sizes of cans, packages and pans.

Please include a few words about the recipe and a bit about yourself.

All entries become the property of Reiman Publications. Recipes that are not among the winners may be published in a future issue, in a cookbook or on our Web site (www.tasteofhome.com).

* <http://www.tasteofhome.com>

THE 2006 WILTON GINGERBREAD HOUSE CONTEST

It’s that time of year. Get creative! Have fun!

Enter for a chance to win a family trip for 4 to Walt Disney World in Florida and other great prizes from Wilton!

It’s simple, just decorate your gingerbread house, submit a photo, and invite your friends to **vote!** You can begin submitting your gingerbread house entries on November 5, 2006.

Visit www.gingerbreadcontest.com for more details, official contest rules and information.

January 27 – 28, 2007 California Cake Club’s Winter Meeting at A&J Cake Shop in Glendora, CA.
See www.cacakeclub.org for information

March 23-25, 2007 San Diego Cake Club’s “Confections on Parade” Cake Show – San Diego, CA.

July 26 – 29, 2007 ICES Convention Omaha, NE www.ices.org

September 2, 2007 – California Cake Club’s Cake Cruise 2007 to Alaska on the MS Noordam from Seattle, WA. See www.cacakeclub.org for information

ICES Midyear Meeting
February 15-18, 2007 Orlando, FL

<http://www.ices.org/events/events.htm>



Classes held locally

Spun Sugar, 1611 University Ave.,
Berkeley, CA 94703

Classes for the month of January

Chocolate Modeling - \$70.00

Jan 11 6pm - 9pm

American Cake Decorating I - \$130.00

Jan 16 - Feb 6 6:30pm - 9pm

Gum Paste Figures & Plaques - \$90.00

Jan 13 9am - 1pm

A Layer Cake To Die For - \$70.00

Jan 22: Lemon Drop Cake 6pm - 9pm

Cheesecake - \$70.00

Jan 18 6pm - 9pm

Croissants - \$70.00

Jan 20 9am - 11am

Eclairs & Cream Puffs - \$70.00

Jan 25 6pm - 9pm

Tempering Chocolate - \$70.00

Jan 27 9am - 12pm

Candy I - \$70.00

Jan 29 6pm - 9pm

Classes for the month of February

American Cake Decorating I - \$130.00

Feb 28 - Mar 21 6:30pm - 9pm

Rolled Fondant & Gum Paste Flowers - \$170.00

Feb 24 (lunch included) 9am-4pm

C is for Cookie I : Bars & the Basics - \$70.00

Feb 26 6pm-9pm

Gift-Wrapped Novelty Cake - \$90.00

Feb 22 6pm-9pm

Whimsical Cupcakes - \$70.00

Feb 17 9am - 12pm

A Layer Cake To Die For - \$70.00

Feb 10 : Red Velvet 9am - 12pm

Petit Fours - \$70.00

Feb 8 6pm - 9pm

Chocolate Box & Truffles - \$70.00

Feb 3 9am - 12pm

Candy II - \$70.00

Feb 5 6pm - 9pm

Candy III - \$70.00

Feb 12 6pm - 9pm



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