



Contra Costa Cake & Sugar Art Society (CCCSAS)

Vol. 2, Issue 5, May 2007

!! HAPPY FIRST ANNIVERSARY !!

Contra Costa Cake & Sugar Art Society

Fremont Frosters President Laurie Clark is the owner of "Sweet Celebrations" In Gilroy, CA. She will be demonstrating how to ice a butter cream cake perfectly smooth!

Come learn the tricks of the trade! Laurie will also be one our esteemed Judges for our first cake show. Laurie will be joined by Cake Show Judge Billie Fredrick, also from the Fremont Frosters. Billie is a legend in Bay Area Cake Decorating. She has judged many cake shows in the past and is a Charter Member of the Fremont Frosters.

We are extremely fortunate to have two such notable decorators agree to be our judges.

NOW, WE NEED YOUR ENTRIES TO GIVE THEM SOMETHING TO JUDGE!

ATTENTION: THE ENTRY TABLE WILL OPEN AT 6:00 with food available then.

It is our first anniversary, so we want time to celebrate and enjoy your show entries. DEMO will be at 6:45 & Judging will begin at 7:30 while we hold our annual meeting.

Food will be available FREE to all members. Member's entries to the show are FREE. NON-MEMEBRS pay \$5.00 per person for food and \$5.00 per entry for the show.

Meeting Info

WHEN: Thurs May 3, 2007 - 6:00 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

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

Here we are one year after that first meeting in May 2006. We met at Round Table pizza in Concord and had 12 people in attendance. We had a single tip challenge and way too much fun! We now average 27 people per meeting, have 51 paid members and are still having way too much fun!

Let me recap our first year. We had 11 meetings and 2 field trips! Our meeting demos showed us... The Lambeth method – Shirley Wilson, Individual Cheesecakes & modeling chocolate competition – Mitchell Hughes, Amazing Cookies – Linda Moreno, Petite Fours – Tracy Wirta, Haunted House creations – Linda Moreno, Gum Paste Shoes – Shirley Wilson, Fondant on Cookies – Jan Loomis, Fondant Roses & Cake Decorating in Honduras – Tracy Wirta, Panoramic Sugar Eggs – Linda Moreno, Gum Paste “All in One Rose” – Shirley Wilson.

Field trips took us to Grand Ave Chocolates in Concord, Spun Sugar in Berkeley, Cake Art Supply in San Rafael and Scharffen Berger Chocolate in Berkeley.

We went from \$0.00 in our treasury to more than \$1,500.00!

Some of us joined the Fremont Froster's for their 40th anniversary bash and now we are having our first anniversary and the some of the Fremont Froster's are join us. Their President, Laurie Clarke, will be one of the Judges for our first Cake and Sugar Art show at our May meeting. Laurie will also demonstrate how to ice a butter cream cake and get it perfectly smooth. Billie Fredrick will be our second Judge. Billie is an icon of Bay Area Cake Decorating and we are extremely fortunate to have her as a judge! There are very few experienced cake show Judges in our area and Billie is one. She is also a Fremont Froster Charter member!

Speaking of Charter Members, I would like to take this opportunity to recognize our Charter

Members. These are members who founded the club or joined within our first two months...

Tracy Wirta – Founder & President,
Ellie Constant - Co-Founder & 1st Vice President
Kit Carter – Co-Founder & 2nd Vice President
(resigned)

Cindy Variz – Secretary
Kenia Alfaro – Co-Founder & Treasurer
Patti Rivard – Co-Founder, Newsletter Editor,
Historian & acting 2nd Vice President
Jeff Clark – Web Master
Shirley Wilson – Club Advisor

CHARTER MEMBERS - Linda Moreno, Canny Moreno-Travis, Sandy Burns, Ruth Steiner, Rowena Masiglat-Valerio, Lena Foggiato-Bish, Natasha Lage, Jan Loomis, Stacy Lopez, Shundon Anderson and Raelene Variz.

The outlook for CCCSAS is bright! We have big plans for 2007. There will be more demos and hands-on sessions at our meeting. We will do more field trips. We hope to increase our charitable support of the Court Appointed Special Advocates (CASA) with monetary donations and the “Cakes for Kids” program. Our largest goal for 2007 or early 2008 is hosting an International Cake Exploration Society (ICES) Day of Sharing meeting for California, in conjunction with the California Cake Club's quarterly meeting. These quarterly meetings are held alternately in Northern and Southern California and are open to members of ICES, California Cake Club and all local clubs.

Our long term goal is to host a Judged Cake Show in the Bay Area. Currently the only Judged show in California is put on by the San Diego Cake Club each March. There are County and State Fair cake shows, however they limit entrants to “non-professionals” so many of us can't participate. We plan to include everyone from children and beginners to the top decorators the world has to offer. Of course it will take time and people to get us to that point, but I am confident we are on our way.

Welcome to year two with the Contra Costa Cake and Sugar Art Society!

**1st
Birthday**

Thank You Notes From CASA...

CCCSAS Member and Children's Advocate Sandy Burns received the following notes from her CASA colleagues. We thought you would enjoy seeing them...

Sandy, I want to thank you for the cake you made for Jordan. You did such a wonderful job and Jordan will love it. The ball and bat looks so good and it smells great. I will be giving the cake to Jordan tomorrow so I'll get back to you with his reaction.

Thanks again,
Jackie

Sandy
Nick really liked having a cake made especially for him. His first cake in years! He kept pawing at it trying hard not to eat it so he could take it with him on his visit with his mother. I spent the day with him yesterday. I wanted the day to be a positive, leave your troubles behind day but when I went to pick him up Suzy the clinician at Cherry Lane went on and on about how he doesn't do this and that and that his school will be switched probably to Olympic since Nick keeps cutting class. I reminded her that any other time was fine but today we are celebrating his birthday. Anyway, 45 minutes later we were on our way to a better day (picking up the cake) He really seemed to like his name on the chain. The cake helped turned the day around to a positive start. We spend a

great day in Santa Cruz where I saw the old Nick begin to surface. I could tell that he felt special. Thanks again for help making it possible
Carmen

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



Gum paste tips & tricks

- ❖ Place in the refrigerator for 24 hours if possible before using to mature the paste.
- ❖ Before use, remove from refrigerator and allow the paste to come to room temperature. Take a small amount of shortening on the end of your finger and knead this into the paste. If you are coloring the paste, add the paste color at this stage.
- ❖ Always store the paste in the zip-top bags and return to the refrigerator when you are not using the paste. Will keep under refrigeration for approximately 6 months. You can keep the paste longer by freezing. Be sure to use zip-top freezer bags. If you will be freezing a batch of paste, allow it to mature for 24 hours in the refrigerator first before placing into the freezer.

BUBBLE GUM ROSES

by Robin Douthit



1. Pasta machine
2. chewing gum of choice
3. suckers
4. rose petal cutters
5. corn starch
6. Crisco
7. water & small paint brush
8. ball tool
9. circle cutter
10. foam pad (I use a mouse pad)
11. scissors (food only)
12. leaf cutter
13. leaf veiner
14. calyx or star cutter
15. green powder coloring



READY, SET, GO...

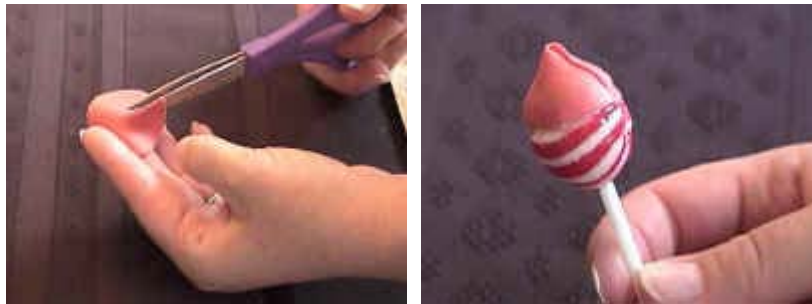
Roll out the bubble gum thru the pasta machine to create a large sheet.



Use the cutters to cut out 1 circle, 6 small, 5 medium and 7 large rose petals.



Cut the circle half way thru and roll around the top of the sucker, using water for glue, to create a point.



Roll the top and side of each petal with ball tool to soften.

You can rub a little Crisco on sides to keep from sticking



Brush water on the sucker for glue and place the first 3 petals around the point.



Add the next 3 small petals the same way.



Add the 5 medium sized petals



Add the 7 large petals.

You can add another row of 9 petals if you want a fuller flower.



You can color the gum using powdered color and then roll thru the pasta machine several times and then cut the calyx and leaves. Slip the calyx over the sucker stick and then the leaves.



Here is your completed rose!!



from http://home.attbi.com/~robinscakes/bubble_gum_roses.htm



Recipes

Margarita Party Cheesecake

Crust:

1 1/4 cup graham cracker crumbs
1/4 cup unsalted butter, melted

Position rack in center of oven and preheat to 350°. Spray 9-inch springform pan with 2 1/2-inch sides with vegetable oil spray. Mix graham cracker crumbs and butter until blended. Press crumbs over bottom and 1-inch up sides of prepared pan. Refrigerate crust.

Filling:

3 (8 Oz) pkgs cream cheese, room temperature
1 1/4 cups sour cream
3/4 cup plus 2 Tbsp sugar
2 1/2 Tbsp triple sec
2 1/2 Tbsp tequila
2 1/2 Tbsp fresh squeezed lime juice
4 large eggs

Using electric mixer, beat cheese in large bowl until fluffy. Beat in sour cream, then sugar, triple sec, tequila and lime juice. Beat in eggs. Pour filling into crust. Bake until outside 2-inches are set and center moves only slightly when pan is shaken, about 50 min. Remove from oven; turn off oven.

Topping:

3/4 cup light sour cream
1 Tbsp fresh lime juice
1 Tbsp sugar

Whisk all ingredients in bowl to blend. Spread evenly over cheesecake. Return to hot oven; let stand in oven 45 min. (Cake will look soft but will set up when chilled.) Refrigerate cake until well chilled, at least 24 hours.

Run knife around pan sides; remove sides. Place cake on platter. Decorate with thin lime slices if desired.

From: Anonymous E-mail Files



Orange Pound Cake

1 lb butter
1 lb powdered sugar
2 T grated orange rind
6 large eggs
3 1/2 cups sifted all purpose flour
1/2 tsp mace
1/4 tsp salt
1/4 cup orange juice
1 cup apricot jam, strained
2 T shredded orange peel

Preheat oven to 350. Cream butter until light and fluffy. Gradually add sifted sugar and rind. Cream thoroughly. Add eggs, one at a time, mixing well after each addition. Sift the flour before measuring, then combine the dry ingredients. Sift. Gradually add sifted dry ingredients to butter mixture. Add orange juice and combine thoroughly. Turn into buttered and floured 10-inch tube pan. Bake at 350 for 50-60 minutes or until toothpick inserted in center comes out clean and cake is golden brown. Cool for 5 minutes. Turn into wire rack and cool thoroughly. Brush with jam and top with orange peel.

If you try to make a pound cake with margarine or shortening you will end up with a tasteless mess. Butter is the major taste in a pound cake; even if it weren't, butter and margarine have different properties in baking, and this recipe is adjusted for butter. Don't make this cake if you don't have an electric mixer or very strong wrists. I figure I spend nearly half an

hour beating butter and such when I make this cake. Also, this cake is easier to handle if you have a tube pan that comes apart into two pieces. Time: 30-40 minutes preparation, 1 hour baking.



Hot Fudge Sundae Cake

1 cup Gold Medal all-purpose flour*
3/4 cup granulated sugar
2 tablespoons baking cocoa
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup milk
2 tablespoons vegetable oil
1 teaspoon vanilla
1 cup chopped nuts, if desired
1 cup packed brown sugar
1/4 cup baking cocoa
1 3/4 cups very hot water
Ice cream, if desired

Heat oven to 350 F.

Mix flour, granulated sugar, 2 tablespoons cocoa, the baking powder and salt in ungreased square pan, 9x9x2 inches. Mix in milk, oil and vanilla with fork until smooth. Stir in nuts. Spread in pan.

Sprinkle brown sugar and 1/4 cup cocoa over batter. Pour water over batter.

Bake 40 minutes or until top is dry.

Spoon warm cake into dessert dishes. Top with ice cream. Spoon sauce from pan onto each serving.

* If using self-rising flour, omit baking powder and salt.

Makes 9 servings

Upcoming events and contests

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



Classes held locally

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

Gum Paste Flowers I ~ Linda

\$90

May 5

9am - 1pm

Cake Art Supplies, 1512 5th
Avenue, San Rafael, CA 94901
415-456-7773

Classes April 2007-May 2007

Cookie Decorating Basics

Easter/Spring Theme

Friday, May 18 6pm-8pm

Celebrations!

Instructor: Kathy Collins \$45

All Aboard The Bunny Train

Saturday, April 7 10am-12 noon

Instructor: Susan Benson \$45

Beginning Fondant

Saturday May 5 9:30am-12 noon

Instructor: Kathy Collins \$50

Mother's Day Cookie Bouquet

Saturday May 12 10:30 am-12:30 pm

Instructor: Alice Long \$45

CCCSAS Contact Information:

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