

Texas ICES
www.TexasICES.org

April 2014 Texas ICES News

SPRING 2014

March 23 Day of Sharing

As Interim Rep, I worked with the other officers to begin planning for the future of Texas ICES. Our first DOS of 2014 was held at College Station High School. We had 88 registered attendees, 10 Vendors, and 5 Demonstrators. Over \$3000 in prizes were raffled. Lunch was provided by the School's Culinary Students directed by Chef Catherine Parsi. I'm now thrilled and honored to be the new Texas ICES Representative. We are off to a great start and I am looking forward to a FantasticYear! —*Suzy Zimmermann*

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- Area III: Juanita Rone
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- Area IV: Kathy Brinkley
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Business Meeting & Special Election Minutes (abridged)

Call to Order/Opening remarks – Suzy Zimmerman, Interim Texas Representative

Minutes – read by Lisa Fitch

Motion to accept: Irene Hackbarth Second: Kathy Brinkley Minutes approved

Treasurer's report: - Jan Morris

Current bank balance: \$7058.25, Paypal balance: \$150

Expected +/- : Expenditures - DOS expenses / Income - DOS raffle sales

Motion to accept: Kathy Brinkley Second: Dawn Parrott Approved

Representative's report: - Suzy Zimmermann ICES MidYear Report (see Page 3)

Special Election – moderated by Lisa Fitch

State Representative – Jessica Marshall and Suzy Zimmerman

Area 2 Alternate – Jacque Benson, Donna Doyle, and Mary Jones

All were present except Jessica Marshall.

Motion made by Jackie Osteen to have member name and/or number on ballot for verification of eligibility which would be removed before final counting.

Second: Dawn Parrott Motion carried

New Business - Suzy Zimmermann

The Officers are working on Texas ICES Standing Rules and Job Descriptions to be finished in time to vote on at the June 29th DOS in Lubbock.

Motion by Irene Hackbarth to table voting of any changes to the standing rules and job descriptions until the Area 3 DOS on November 9, 2014 due to higher probability of attendance by general membership. Second: Patty Eberhart. Motion Carried. We will discuss at July DOS, but vote at Nov DOS.

Announcements - (Dates to Remember) - see Page 4

Election Results - Lisa Fitch.

Area 2 Alternate - Donna Doyle. State Representative – Suzy Zimmermann

Motion by Kathy Brinkley to add Suzy Zimmermann, Representative, to the Texas ICES checking account. Second: Carol Ann Hughes. Motion Carried.

Adjournment:

Motion to adjourn by Patty Eberhart Second: Donna Doyle Motion Carried

Treasurer's Report - Jan Morris

After the successful Day of Sharing at College Station on March 23, 2014, our finances have improved greatly. With all revenue and expenses accounted for, the account balance is slightly over \$8,800. We made a profit of \$2,350.05 We appreciate all that attended the DOS and continued support.

Area I-Mandy Popejoy



Mark your calendars for June 29 and plan on coming to Lubbock for some Sugar Art Fun!

About your Alternate, Mandy: I am a stay at home mom of 3 who got into this field because, like most, I wanted to make my daughters first birthday special. I knew I could

bake, but decorate was daunting. So I took the Wilton courses and fell in love with decorating. I have been doing cakes now for almost 10 years. I love seeing the reaction from people when I deliver their dream cake. I met Earlene and have pretty much stayed in her hip pocket! She has been my mentor, opening my eyes to the world of

sugar and ICES. I will be eternally grateful at how wonderful she is about sharing her knowledge. I hope that I can eventually be able to pass on even a smidgen of what she has shared with me.

I am excited to fulfill the duties of being Area 1 representative and I look forward to meeting existing and potential ICES members.

Area II-Donna Doyle



Tyler, TX, home of Azalea's and Roses will be the site of Area II DOS in October.

About Donna: Hello, I'm happy to say I have been elected the Alternate Representative for Area 2. I don't really know what I've gotten myself into but I'm happy to be here and learn the job as I go. I do not have a cake business but I love trying to make all my friends and family gain more weight than me by using them as taste testers for all my baking and decorating

experiments. I am also a certified Professional Chocolatier and hope to get my Master Chocolatier next year in Switzerland. To support my sugar habit, I work full time at East Texas Medical Center RHS as Director of IT Administration and Compliance.

I am planning to have the Area 2 DOS in Tyler in the fall, probably in October. I thought it would be nice to have it in conjunction with the Tyler Rose Festival so you take in the beautiful roses and some of the festivities

while in the area. I am on the hunt for a location and will keep everyone updated as the search continues.

I would like to thank everyone who voted for me and put their faith in me to serve in this position. I have a lot to learn but will do everything I can to live up to your expectations. I look forward to meeting more members in my area and maybe discuss the possibility of forming an East Texas Cake Club someday. Thanks again and have a wonderful summer!

Area III-Juanita Rone



Area III is actively scouting locations for a Nov. 9th DOS. If you have a suggestion for a location in Area III, please email TexasICES@gmail.com.

Area IV DOS Facebook Comments

Just wanted to say "THANKS" to everyone who was involved in putting on the DOS yesterday!! I am so glad that I took the drive down. -Jessica Thompson

I was so excited to go to my first ICES DOS in College Station. Thank you everyone who put this event on. It was simply beyond anything I could have imagined. After the first demo I thought to myself okay this is like home. Thank you so very much! -Retta Pryor



Dawn Parrott-Choc. Roses

Area IV-Kathy Brinkley



Area IV hosted our first DOS of 2014 and is now preparing for 2015! Sunday, February 1, 2015, Area IV DOS will welcome James Rosselle to Conroe, TX. He will also be teaching at Cake Craft Shoppe, in Sugarland.

About Kathy: I was born and raised in Houston and retired 9 years ago from the City of Houston with 30 years of service. I do not know where the time went! I have been married to my hus-

band Gary for 25 years. I have 2 boys from a previous marriage, 3 granddaughters, 1 grandson and 2 great granddaughters.

My Mother always made cakes. After she passed away from ovarian cancer about 19 years ago, my sisters and I decided to take a Wilton Cake Decorating class at the mall. At the end of the first course, it was not for them, but I continued. I cannot believe were I am today. Mother would be so proud.

I am Vice-President of the Houston Cake Club, a member of Frost-A-Tiers and of the Pearland Cake Club. I have been honored to help serve you all as the Alternate for Area 4 for the past 3 years. I am so happy to know so many wonderful Cake Friends over the years, how lucky I am.

We had fun on March 23, in College Station and have so much more to look forward to. So, come on and let's have fun in the great State of Texas.

MidYear Report by Suzy Zimmermann

I was honored to be able to attend the ICES Midyear in Omaha at the site of the 2015 Convention. This was also the convention site in 2007.

Hilton, our host hotel, was very welcoming. It is conveniently located across the street from the Century Link and is connected by a Skylink walkway. We toured the Century Link and saw the different areas where our convention will be set up.

The space looks like it will be perfect for our event. Our ICES Convention Committee is working very closely with the hotel and the Century Link to make sure that there are plenty of food options available to us at the times that we will need

them. The hotel offers free airport shuttle service, as well as shuttle service within a 3 mile radius from the hotel.

As a first-time attendee, I found Midyear to be very informative and quite entertaining! I met so many wonderful ICES members from across the US and even from as far away as Puerto Rico and Nigeria! I gained a new respect for the work of the many dedicated volunteers who make ICES so special. We met with each member of the ICES Board, as well as the Show Director's for 2014 Albuquerque, 2015 Omaha, and

2016 Mobile. We helped make ICES policy by sending a motion to the

Board that all DOS events be held at ADA compliant facilities whenever possible.

We talked about this year's convention and it is going to be great! I hope we will have a large

delegation from Texas this summer in Albuquerque.

If you have not visited the ICES.org or ICESConvention.org site in a while, please take some time to do that. Check out the members only section and the ICES members discounts available.



ICES Reps Cupcake Painting

Welcome New Texas ICES Members

Christi Abbey
Terri Adams
Esther Allen*
Elaine Gibson
Marcia Gonzalez*
Cathy Hegwood*
Jackie Olsen*
Retta Pryor
Consuela Evans Rivera

Olivia Robinson*
Jennifer Roundreaux*
Leeann Sessom*
Janett Spivey
Martha Tackett*
Gary Tyler
Leeann Wells
*Joined at the
March 23 DOS



The mission of the International Cake Exploration Soci  t   (ICES) is to preserve, advance and encourage exploration of the sugar arts. ICES promotes and provides opportunities for continuing education, development of future sugar artists, and enjoyment of the art form in a caring and sharing environment.

Who's Going to ALBUQUERQUE?



I am so excited, registration is right around the corner for the 2014 Convention in Albuquerque is.

Online registration begins at 11 AM EST (that's 10AM our time) on Tuesday, April 1st.

Are you going? Have you picked your demos and hands-on classes? Are you looking for a roommate? Do you need a ride? Do you have questions about the convention? Do not hesitate to contact me or your Area Alternate. We are here to help you and

I can assure you that everyone going to Albuquerque will have a great time!

Take time to visit the convention website www.ICESConvention.org. It has a lot of information and will answer many of your questions. And then be ready on April 1st to login and register.

Register April 1st

This is YOUR Newsletter

This is YOUR ICES

Email your Decorating Tips, Recipes, Suggestions, Stories, Comments, Ideas, Pictures

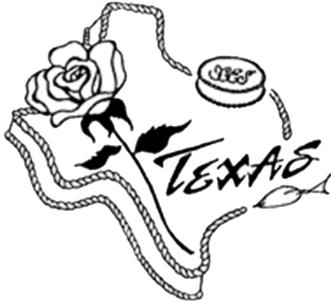
to

TexasICES@gmail.com

In the next issue:

Navigating Albuquerque, Officer Bios, DOS updates, and much more!

Texas ICES



www.TexasICES.org

Facebook: Texas ICES

Twitter: @TexasICES

Upcoming Texas ICES DOS

June 29 - Area I - Lubbock, TX

October TBA - Area II - Tyler, TX

November 9 - Area III - Location TBA

February 1, 2015 - Area IV— Conroe, TX

Contact US

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Lauren Kitchens Modeling Chocolate Recipe, used by Dawn Parrott

Recipe has been edited, for original, visit: www.craftsy.com/recipe/modeling-chocolate

Ingredients

2 lbs. white chocolate (in any form, block, chunks or chips)

1 cup light (clear) Karo corn syrup

Directions

Melt chocolate in a microwave-safe bowl in 30-second intervals on High (100%), stirring between heating. The bowl should be almost cool to the touch. Overheating will quickly cause chocolate to burn.

Heat corn syrup in a separate bowl on High (100%) for 45 seconds.

Pour syrup into melted chocolate and stir with a rubber spatula until completely blended, scraping bowl and spatula. If any chocolate has not made contact with corn syrup, you will have lumps in your finished product. Watch

for white chocolate streaks while you stir. Mix until the streaks are gone.

Do not over-mix. Your chocolate will become crumbly and fall apart.

Line a quarter-sheet (9 x 13 in) cake pan with a large sheet of plastic wrap, making sure there is plenty of over-hang. Pour chocolate mixture into pan and wrap the over-hanging plastic wrap around the chocolate. Pull the plastic wrap straight and tight over chocolate. If the plastic gathers and pokes into the chocolate, you will have trouble pulling it out of the modeling chocolate after it hardens. Set aside at room temperature overnight.

The next day, cut the block of modeling chocolate into knead-able sections. The block will be greasy. If chocolate is sticky, dust a little cornstarch on the table to knead. If too hard for you to knead, heat in microwave 5 seconds at a time until you can begin to easily

press your fingers into the block. The block changes into a silky and pliable clay-like ball, a light ivory color. This is now Modeling Chocolate.

Cover with plastic wrap (Press-n-Seal is best) and drop in a resealable plastic bag for storage. Store at room temperature for 3-4 months or in the freezer for up to 2 years.

To color: Knead in gel paste or liquid paste color. To make white, you must use white (titanium dioxide) powder or liquid color made for chocolate.

You can use pre-colored candy melts to make modeling chocolate or pre-color your melted white chocolate before adding corn syrup. The same recipe, minus 1/4 cup corn syrup, works for milk/dark chocolate and does not have as many issues as white chocolate. However, you're stuck with brown and have no color options other than black.