



International Cake Exploration Soci  t  



Missouri Chapter Newsletter

Message from your State Rep

Hello everyone,

This is my first Newsletter as your 2010-2012 State Rep. I'm a little out of practice. The last time I wrote a Missouri ICES letter as State rep was 20 years ago. My, how time flies.

Our Fall Day of Sharing was held on September 26 in Columbia. We had great demonstrations, wonderful food and lots of fun. The attendance was phenomenal. Thanks so much to Annette Molitor and Janette Pohlman as well as all who helped to make this day such a success.

The next Missouri Day of Sharing will be held at the Hilton Garden Inn, Independence, Missouri on May 1, 2011. Glenda Stockwell, our 1st Alternate Rep is heading up the planning. She's in the process of securing some great demonstrations. I'll have more information about that in the next Newsletter. In the meantime, mark your calendars and plan to attend.

Since we are spread all over the state and have so little contact with each other throughout the year, (Newsletters go out only four times a year, and we see each other at Days of Sharing only twice a year) I plan to send a short email update once a month to just let you know I am here and what's going on. Please be sure you email me if you change your email address so you receive all the updates.

During this season of Thankfulness, as I reflect on the many things I have to be thankful for, I am reminded of how thankful I am for all my ICES friends. Thank you for being you.

Confectionately yours,
Cora

Missouri ICES Chapter Information

Representative:

Cora Smith
kaketime@kc.rr.com
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Secretary:

Deb Hennen
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Alternate Rep:

Glenda Stockwell
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Treasurer:

Annette Molitor
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(H) 573-445-0690

2nd Alternate Rep:

Jeannie Gearin
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(H) 314-842-4026

Website:

www.MOICES.org

Facebook:

Missouri ICES

ICES Scholarships

ICES Scholarships are awarded each year at Convention. You need not be an ICES member to apply. Detailed information and applications can be found at <http://www.ices.org/education/scholarships.html>

Those interested in applying for a scholarship should send your application to the Scholarship Chairman. All applications must be postmarked by January 15th.

Hall of Fame Nominations

January 15th, 2011 is the deadline for the 2011 ICES Hall of Fame nominations. This award is one of the most prestigious awards that ICES bestows each year. It is awarded solely on merit and accomplishment in the sugar arts and contributions to ICES. Any ICES member can nominate someone for this award. The nominees do not have to be ICES members.

More information and a copy of the nomination form can be found at <http://www.ices.org/about.html>

Midyear 2011

Did you know that any ICES member can go and participate in the Midyear meeting? You do not have to be a rep or acting rep to sit in on the Reps Meeting and see how the business of ICES is conducted. It's also a great time to get to know other ICES members since there is more time to visit than there is at convention. So why not treat yourself to a great time in March by attending the Midyear meeting in Reno, NV? More information can be found at <http://www.ices.org/events/midyear.html>

Dates to Remember

November 1, 2010	Fancy Frosters Cake Club – Kansas City, MO
November 14, 2010	Kansas Day of Sharing – Great Mall of the Great Plains – contact Cathy Hansen for information - cathyhansen@kc.rr.com
November 15, 2010	Fancy Food Arts Club – Columbia, MO
Nov. 19-Jan.1	St. Louis Sugar Art Guild – Gingerbread Village Display – Macy's Downtown, St. Louis
November 29, 2010	Fancy Frosters Christmas Party – Kansas City, MO
December 11-12, 2010	St. Louis Sugar Art Guild – Gingerbread Displays at the MO Botanical Gardens – 1-5 pm each day
January 17, 2011	Fancy Food Arts Club – Columbia, MO
January 25, 2011	St. Louis Sugar Art Guild – St. Louis
February 7, 2011	Fancy Frosters Cake Club – Kansas City, MO
February 21, 2011	Fancy Food Arts Club – Columbia, MO
March 10-13, 2011	ICES Mid-year Meeting, Reno, Nevada
May 1, 2011	Missouri ICES Chapter Spring Day of Sharing, Kansas City, MO
August 4-7, 2011	ICES Convention – Charlotte, NC
August 2-5, 2012	ICES Convention – Reno, Nevada
August 8-11, 2013	ICES Convention – Lexington Kentucky

For information:

Fancy Frosters Cake Club - JoAnn Gannon, gannon3@sunflower.com or Facebook.com, Fancy Frosters

Saint Louis Sugar Art Guild - Sandy Hounsom, shounsom@hotmail.com, 314-638-6625 or www.SugarArtGuild.org

Fancy Food Arts Club - Janette Pohlman, kake4u@gmail.com, 660-839-2231

Day of Sharing Treats Recipes

The treats at our Day of Share were *sooo*... good that many of you asked for the recipes. Here are a few of them. Thanks to all of you who brought them and shared your recipes.

Pumpkin Bread (muffins) – JoAnn Gannon, Kansas

3 cups sugar	2 teaspoons baking soda
1 cup vegetable oil	1 teaspoons baking powder
4 eggs, lightly beaten	1 teaspoon cinnamon
16 ounce can unsweetened pumpkin	1 teaspoon pumpkin pie spice
3 ½ cups flour	² / ₃ cup water
2 teaspoons salt	

Topping

1.cup crushed hazelnuts	3 Tablespoons brown sugar
3 Tablespoons butter	

Preheat oven to 350°F. Butter and flour two 9x5 loaf pans (JoAnn made mini-muffins). Stir together sugar and oil. Stir in eggs and pumpkin. Combine dry ingredients in a separate bowl. Blend dry ingredients and water into we mixer, alternating. Divide batter between two loaf pans. Sprinkle on topping. Bake for 40 to 50 minutes or until cake tester comes out clean. Let stand for 10 minutes. Remove from pans and cool. For mini muffins, bake 20 minutes.

Lemon Cranberry Quick Bread – Dianna Schilf

¹ / ₃ cup shortening	1 ¹ / ₄ cup flour
³ / ₄ cup sugar	³ / ₄ teaspoon baking powder
2 eggs	¹ / ₂ teaspoon salt
¹ / ₄ cup sour cream	¹ / ₂ cup buttermilk
3 Tablespoons lemon juice	¹ / ₂ cup dried cranberries
1 Tablespoon grated lemon peel	

Heat oven to 350°F. Grease and flour pan and set aside. In a large bowl, mix shortening, sugar and eggs until well blended.

Stir in sour cream, lemon juice and lemon peel. In a medium bowl, stir together flour, baking powder and salt. Add in flour mixture, alternating with buttermilk, until all ingredients are incorporated. Fold in cranberries. Spoon batter into prepared pan. Bake for 40-50 minutes, until a toothpick inserted comes out clean. Remove from oven and cool 10 minutes in pan; invert onto cooling rack and cool completely. Makes 1 loaf.

Rhubarb Streusel Bread– from Robin Carroll

1 1/2 cups packed brown sugar	2 1/2 cups all-purpose flour
1/2 cup vegetable oil	1 teaspoon baking soda
1 egg	1 teaspoon salt
1 cup buttermilk	1 1/2 cups chopped fresh or sliced frozen rhubarb
1 teaspoon vanilla extract	1/2 cup chopped walnuts or pecans

Topping

1/2 cup sugar	1 tablespoon cold butter
1/4 teaspoon ground cinnamon	

Directions

1. In a mixing bowl, combine brown sugar and oil. Add egg, mix well. Beat in buttermilk and vanilla. Combine the flour, baking soda and salt; stir into brown sugar mixture just until combined. Fold in the rhubarb and nuts. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans.

2. For topping, in a bowl, combine sugar, cinnamon and butter until crumbly; sprinkle over batter. Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks. Cut with a serrated knife.

Zucchini with Chocolate Chips from Robin Carroll

3 cups all-purpose flour	2 cups sugar
1/2 teaspoon baking powder	1 cup canola or vegetable oil
1 teaspoon salt	2 1/2 teaspoons vanilla
1/2 teaspoon ground cinnamon	2 cups grated zucchini
1/2 teaspoon ground nutmeg	1 cup semisweet chocolate chips, tossed in flour to coat
1 teaspoon baking soda	1 t. orange zest
3 eggs	

Directions

Preheat oven at 350 degrees F. Grease (2) 9 by 5-inch loaf pans. Sift together flour, baking powder, salt, spices and baking soda. In a large bowl, beat eggs until light and fluffy. Add sugar, and continue beating until well blended. Stir in oil, vanilla, zucchini, pecans, chocolate chips, and orange zest. Stir in sifted ingredients. Pour into prepared loaf pans. Bake for 50 minutes, or until a skewer inserted in the middle comes out clean. Remove loaves from pans and cool. Chill before slicing. Serve with whipped cream and ribbons of zucchini.

Sopaipilla Cheesecake from Annette Molitor

2 cans crescent rolls	1 tsp vanilla
3 8oz packages of cream cheese, softened	1 stick butter
1 cup sugar	1/2 cup sugar
1 Tbls cinnamon	2 Tbls cinnamon

Preheat oven to 350. Layer 1 can of crescent rolls in bottom of a 9x13 pan. Beat cream cheese, 1 cup sugar, 1 Tbls cinnamon and vanilla together. Pour on top of crescent roll. Layer other can of crescent rolls on top of cream cheese mixture. Melt butter, add 1/2 cup sugar and 2 Tbls cinnamon - mix and pour over top. Bake for 30 minutes until bottom crescent rolls are brown. Cool and chill. Best when chilled for 24 hours.

Additional recipes will be published upon receipt in the next Newsletter. If you brought a treat and would like to share your recipe, Please send it to me, Cora Smith.

Day of Sharing Pictures - Below is a picture of Deb receiving her plaque and a few pictures from the Sharing Table. Sorry I could include all of them.



Day of Sharing Demonstration Pictures
Thanks to all our demonstrators. The demos were great!



Edith Hall



Edith's Quick Gum Paste Tiger Lily



Linda McClure
Use of the Silhouette Cutting Machine



Rita Aust
Sugar Veil



Barb Oakley
One Stroke Painting on Cake



Mike Elder
Cake Sculpting

Missouri ICES Day of Sharing – September 26, 2010

Cora Smith called the meeting to order at 3:30 p.m. The meeting was held at the Columbia, MO Regional Hospital Community Center.

Introductions were made of the Missouri ICES Board and those in attendance.

The secretary's report was approved and filed.

The treasurer's report showed a balance of \$3832.29. The report was approved and filed.

A thank you plaque was presented to Deb Hennen for her service as Representative for Missouri ICES.

Old Business: None.

New business:

Cora explained ICES Scholarships and how to apply. She has the application forms which are due by January 15, 2011.

The list of instructors for which scholarships can be used is available on the ICES.org website.

Cora also has Hall of Fame nomination forms available. These are also due January 15, 2011.

Cora mentioned if anyone has interest in running for the Board of Directors the deadline is March 15, 2011. She recommended attending Midyear as this is a requirement for running.

Midyear will be held in Reno, NV, March 10-13, 2011. This is also the site of the 2012 convention. Rooms at the Grand Sierra Hotel are \$89 per night for 1 to 4 people in the room.

Convention will be August 4 – 7, 2011, in Charlotte, NC. There will be a special area in the cake room for displays using foreign techniques. The banquet will be a New Years Eve Gala and people are encouraged to wear outfits unique to their country and/or heritage.

Certification slots for 2011 are full. Applications are being accepted for the 2012 Certification process.

Oleta asked for everyone going to convention to please bring displays so there are enough pictures for the ICES newsletter for the year. Remember plaques work for easier traveling.

Comments suggested that conventions in the middle of the country are easier to drive and bring displays than on the coasts where most attendees need to fly.

Century Club procedures may need to be modified so more people get gifts.

Cora reminded everyone that she can bring up thoughts and concerns at Midyear.

All board members are listed in the ICES newsletter along with their responsibilities and contact information.

Cora intends to send an email out to Missouri members about once per month in addition to the MO ICES newsletter.

Cora's email address is: kaketime@kc.rr.com

Our Spring Day of Sharing falls on Easter weekend so we will meet on May 1 instead. This weekend was a football weekend in Columbia. In the future we may need to be flexible enough to swap cities, St. Louis to Columbia to Kansas City, if needed to assure hotel room availability.

Spring Day of Sharing will be May 1, 2011 in Kansas City. It will have a "May Day" theme. Let Glenda Stockwell know if you have ideas for demos. Glenda's email address is: gjstockwell@gmail.com.

The committee for the Day of Sharing is looking at the Hilton Garden Inn and the Embassy Suites. Discussion followed. All in attendance agreed that both are good choices.

There was discussion about adding an item to the registration form: Are you interested in sharing a room? Carpooling? Do we have your permission to share your information in an email?

Janette Pohlman made a motion to give the two alternate representatives the responsibility of taking care of the auction. Oleta Edwards seconded. Motion carried.

Annette Molitor and Janette Pohlman and their committee were thanked for a great Day of Sharing.

Cora requested all who brought "goodies" send her the recipes for the newsletter.

Mark Hennen motioned for the meeting to adjourn at 4:10pm. Robin Carroll seconded. Motion carried.

Respectfully Submitted,

Deb Hennen, Secretary

Semiannual Financial Report for ICES Chapters

Name of state/area/province/country Chapter: Missouri Year 2010

Please check appropriate dates for which this information applies

____ September 1 - the end of February, Due March 31st
X March 1 - August 31, Due September 30th

Instructions:
 On line # 1 list the total amount you have in cash and checking at the beginning of the reporting period
 In the Income section, list all money taken in, and list the total on line #2
 In the Expense section, list all money spent, list the total on line # 3.
 Add line 1 and 2, subtract line 3, and put this number in line #4.

**This report is due to the ICES Treasurer within 30 days after each reporting period.
 All current Financial Reports must be on file in order to receive your Communication Fund or Reps Travel Reimbursement Request.**

Cash + Checking Balance at the Beginning of Reporting Period	1	\$4,042.57
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Income:		
ICES communication fund reimbursement:		
Class fees:		
Admission fees: DOS 04/10	\$1,875.00	
Raffle: Silent Auction	\$218.25	
Newsletter advertising:		
Silent auction: Refund start up money	\$50.00	
Total Income		\$2,143.25

Expenses		
April DOS		
Auction Set up money	\$50.00	
Annette Molitor (Storage Box & Postage)	\$26.46	
Deb Hennen (MO Comm Fund, April DOS Drinks, Plant for Carolyn)	\$127.15	
Jeannie Gearin (April DOS paper products)	\$21.19	
LeGrand's Catering	\$949.00	
St. Louis Community College (use of room)	\$120.00	
ICES Membership (Lisa Sisley-Blinn)	\$60.00	
ICES Membership (Tom Pohlman-Drawing Winner)	\$60.00	
Rep Breakfast - CA ICES (Glenda & Cora)	\$70.00	
Glenda Stockwell - Auction / Convention	\$222.75	
Cora Smith - Auction / Convention	\$222.75	
Deb Hennen - Auction / Convention	\$222.75	
Oleta Edwards - Convention - Board Member	\$150.00	
Mary Kreeger - Web Site (Hosting of MO ICES)	\$51.48	
Total Expenses		\$2,363.53

Cash + Checking Balance at End of Reporting Period	4	\$3,832.29
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I certify that the information on this form is to the best of my knowledge and belief, true, correct and complete and that any payments made to individuals are documented by receipts for legitimate business expenses.

Signed: _____
 Chapter Representative
 Print Name: Cora Smith
 Address: 9821 North Highland Ave
 Kansas City, MO 64155
 Phone: 846-734-2785
 Email: kaketime@kc.rr.com

Signed: _____
 Chapter Treasurer
 Print Name: Annette Molitor
 Address: 2612 Gabrianna Ct
 Columbia, MO 65203
 Phone: 573-445-0690
 Email: urbmolitor@aol.com

Bank Information (if different from file information)
Name of Bank
Location of Bank (city & state)
Name of Bank Account
Tax ID on Bank Account
Currency (example US, Canadian etc)

Revised 02/09