



# International Cake Exploration Soci  t  



## Missouri Chapter Newsletter

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### *Message from your State Rep*

Hello everyone,

As I sit here and write this Newsletter snow is covering the ground and the icicles are dripping from the roof. Is it true? Can Spring be just a few weeks away? I SURE HOPE SO! We're planning on it.

Our next Missouri Day of Sharing will be held May 1<sup>st</sup> at the Hilton Garden Inn, Independence, Missouri. We will be following a May Day theme so you can expect spring-like decorations and such.

Wouldn't it be fun if we dressed for the theme? Perhaps you could pretend you are going to a garden party or maybe just working in the garden. I know you can come up with some cute ideas in keeping with our theme.

As always, we will have a sharing table so plan to bring a display or two. Something with a May Day or Spring theme perhaps? I'll bring my camera to take pictures so we can share them in the next Newsletter.

Registration information is at the end of this newsletter. I'll look forward to seeing all of you there.

*Confectionately yours,*  
Cora




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### *Missouri ICES Chapter Information*

**Representative:**

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**Website:**

[www.MOICES.org](http://www.MOICES.org)

**Facebook:**

Missouri ICES

## *Upcoming Events*

### *2011 Mizzou Cake Challenge*

March 16<sup>th</sup>

Chef Duff Goldman, The Ace of Cakes, will be in Columbia for this event.

Information about this event may be found at:

<http://cakechallenge.missouri.edu>

You won't want to miss it!

### *The Icing on the Cake*

Charity Cake Show and Challenge

April 17th

Mike Elder, one of our own Missouri ICES Members, is organizing this event to benefit Newhouse Women's Shelter.

Information about this event may be found at: <http://www.mikeelderonline.com/>

This sounds like great fun!

### *Minnesota ICES WOS and Mini-classes*

Minnesota ICES is hosting a Weekend of Sharing and mini-classes April 8, 9 & 10, in Bloomington, MN. Information about this event may be found at: [www.mnices.org](http://www.mnices.org)

### *ICES Mid-year Meeting*

I will be attending the ICES Midyear Meeting, March 11-13. If you have any questions or issues you would like me to raise, please email them to me by March 6.

#### Dates to Remember

<b>March 1, 2011</b>	<b>ICES Convention Registration opens 11:00 am eastern standard time</b>
March 7, 2011	Fancy Frosters Cake Club – Kansas City, MO
March 10-13, 2011	ICES Mid-year Meeting, Reno, Nevada
March 21, 2011	Fancy Food Arts Club – Columbia, MO
April 4, 2011	Fancy Frosters Cake Club – Kansas City, MO
April 18, 2011	Fancy Food Arts Club – Columbia, MO
April 26, 2011	St. Louis Sugar Art Guild – St. Louis
May 1, 2011	Missouri ICES Chapter Spring Day of Sharing, Kansas City, MO
May 2, 2011	Fancy Frosters Cake Club – Kansas City, MO
May 16, 2011	Fancy Food Arts Club – Columbia, MO
June 6, 2011	Fancy Frosters Cake Club – Kansas City, MO
June 20, 2011	Fancy Food Arts Club – Columbia, MO
July 26, 2011	St. Louis Sugar Art Guild – St. Louis
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** -, Shawnie Koeppen, [shawnie11@yahoo.com](mailto:shawnie11@yahoo.com) or Facebook.com, Fancy Frosters

**Saint Louis Sugar Art Guild** – Samona Walker, [samona1999@hotmail.com](mailto:samona1999@hotmail.com) or [www.SugarArtGuild.org](http://www.SugarArtGuild.org)

**Fancy Food Arts Club** - Janette Pohlman, [kake4u@gmail.com](mailto:kake4u@gmail.com), 660-839-2231



Fill your Easter Baskets with these  
**Recipes**  
 from our ICES members

### *Coloring Easter Eggs*

Mix the following:

1 cup water  
 2 tablespoons vinegar  
 Icing Color as desired

So easy and so pretty!

#### **Cookie Dough Truffles**

Glenda Stockwell

1/2 c butter, softened  
 3/4 c packed brown sugar  
 2 cups all-purpose flour  
 1 can (14 ounces) sweetened  
 condensed milk  
 1 teaspoon vanilla extract  
 1/2 cup miniature semisweet  
 chocolate chips  
 1/2 cup chopped nuts (optional)  
 1 1/2 pounds semisweet chocolate  
 candy coating

In a mixing bowl, cream the butter and brown sugar until light and fluffy. Add the flour, milk and vanilla; mix well. Stir in the chocolate chips and nuts. Shape into 1 inch balls; place on waxed paper lined baking sheets. Dip in chocolate

#### **Peanut Butter Truffles**

(my sweetie said these were heavenly)

Glenda Stockwell

8 oz milk chocolate  
 1/2 cup butter  
 1/2 cup peanut butter

Melt chocolate.

Add butter and peanut butter and whisk until blended. Be careful not to over mix. Refrigerate for at least 1 hour. Roll into balls and dip in milk chocolate.

#### **Wedding Mints**

Judi Smedra

1/4 c. egg whites  
 1/4 c. milk  
 1 stick real butter  
 1/2 tsp salt  
 1/2 tsp mint flavoring  
 1/4 tsp vanilla  
 2 lbs powdered sugar

Using #199 tube, pipe on wax paper– let air dry for approx 3 days then decorate with flower bud and leaf. Makes approximately 150 mints depending upon your desire/pressure.

#### **Turtle Truffles**

Glenda Stockwell

8 oz milk chocolate  
 1/2 cup butter  
 1/2 cup caramel topping (I used  
 Smuckers ice cream topping)  
 Pecans

Melt chocolate.

Add butter and caramel topping and whisk until blended. Be careful not to over mix. Refrigerate for at least 1 hour. Roll into balls and dip in milk chocolate and sprinkle with chopped pecans.  
 \*\* you could also put the pecans in the center.



## May Day Kansas City

Missouri ICES Day of Sharing

Sunday, May 1, 2011

8:00 AM to 5:00 PM

Hilton Garden Inn

19677 East Jackson Drive

Independence, MO

816.350.3000

**Registration begins 8:00 am**

**Continental Breakfast and Lunch included.**

### **Demonstrations**

- ☼ Shadow Brush Embroidery by Deb Hennen  
(This will be hands-on, see supply list below)
- ☼ Chocolate Wood-grained Flower Cart – Mary Gavenda
- ☼ Lambeth Borders – Cora Smith
- ☼ Sculpture w/ internal support – Pat Jacoby and Eric Woller

### **Missouri Chapter Business Meeting**

#### **Representatives Auction**

Your new or used items may be someone else's treasure. Bring new or gently used items for our auction table, or buy tickets to bid on some of these treasures.

#### **Supply List for hands on Demo**

- ✓ Decorating tip #'s 1 and 3
- ✓ 2 small flat artist brushes
- ✓ Dampened Handi-wipe® or another type of dampened cloth
- ✓ Scissors



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Hilton Garden Inn  
19677 East Jackson Drive  
Independence, MO  
816.350.3000

## Registration Form

*Please use a separate form for each person registering.*

Name: \_\_\_\_\_

Street Address: \_\_\_\_\_

City: \_\_\_\_\_

State: \_\_\_\_\_

Zip Code: \_\_\_\_\_

Phone Number: \_\_\_\_\_

E-Mail Address: \_\_\_\_\_



## Registration Fees:

- ICES Member (Early Bird)                      \*\*\$30.00
- Non-ICES Member (Early Bird)                      \*\*\$35.00
- Not an ICES member? If you would like  
to join, send a separate check for \$60  
payable to ICES and register for the                      \$60.00  
DOS at the member price.
- I plan to bring a Display item.

**\*\* Registrations postmarked after April 10th or for on-site registration,  
include an additional \$5.00**

Make DOS Registration checks payable to **Missouri ICES**

Send this completed form and your check(s) by **Saturday, April 10, 2011** to:

Annette Molitor  
2612 Gabrianna Ct  
Columbia, MO 65203-7262  
573-445-0690  
[urbmolitor@aol.com](mailto:urbmolitor@aol.com)

Questions - Please contact: Cora Smith: [kaketime@kc.rr.com](mailto:kaketime@kc.rr.com) or Glenda Stockwell: [gjstockwell@gmail.com](mailto:gjstockwell@gmail.com)