

# ICES

International Cake Exploration Societé

August 2016 / Volume 37, Issue 11 / 2,326 members



## *Australian Extension Work*

*Bridge and Bridgeless*



**Foliage with  
Yellow Spots**

---

**Contemporary Textile  
Effects in Fondant**

---

**Fantasy Flower Tutorial**

---

**Scrapcookies®**

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

# Letter from the President



Hello ICES Family,

This has been a very eventful year for ICES. I thank you for allowing me to be your President during this time. As many of you read this final message, many of us will be in Mobile, AL celebrating the 41st ICES Convention and Show and electing your new Board for the 2016-2017 term of office.

We had some challenging times this past year, but it has always been worthwhile. With the Board working together we have accomplished a lot this year in making ICES more noticeable in the sugar art world. I could list everything we have done this year to improve every aspect of ICES, but hopefully you have been reading your Newsletters and the monthly Minute Recaps that have been printed to keep you aware of all the Board's actions over this past year.

At this time I want to thank all the Board members who have worked hard towards all our goals. I also sincerely thank our contractors, show directors, advisers, and members who have worked with us throughout the year. Your continued support and enthusiasm has been appreciated and the hours and effort given to ICES is a never ending gift.

I have enjoyed being your president this past year and am honored that you, our members, gave me this opportunity.

Sincerely,

A handwritten signature in cursive that reads "Fran".

Fran Wheat  
President, ICES

Querida familia de ICES:

Este ha sido un año lleno de acontecimientos para ICES, les agradezco por haberme permitido de ser su Presidenta durante este tiempo. Como muchos de ustedes, cuando lean este mensaje final, muchos de nosotros estaremos en Mobile AL. celebrando el 41 Convención y Show y eligiendo a su nueva Junta Directiva para el periodo 2016-2017.

Hemos tenido este año algunos momentos difíciles, pero ha valido la pena. Con la Junta Directiva trabajando juntos hemos logrado mucho este año haciendo que ICES sea más visible en el mundo del arte del azúcar. Podría enumerar todo lo que hemos hecho este año para mejorar todos los aspectos de ICES, pero espero que ustedes han estado leyendo los Boletines de noticias y otros resúmenes mensuales que se han impreso para mantenerles al tanto de todas las acciones de la Junta durante el año pasado.

En este momento quiero agradecer a todos los miembros de la Junta que han trabajado arduamente hacia nuestros objetivos también agradecer sinceramente a nuestros contratistas, directores de los shows, asesores, y miembros que han trabajado con nosotros durante todo el año. Su continuo apoyo y el entusiasmo se les ha apreciado y las horas y esfuerzos dado a ICES es un regalo sin fin.

He disfrutado siendo su Presidenta el año pasado, y ha sido un honor, que ustedes, nuestros miembros me hayan dado esa oportunidad.

Sinceramente,

A handwritten signature in cursive that reads "Fran".

Fran Wheat  
President, ICES

# ICES

International Cake Exploration Societé



August 2016 / Volume 37, Issue 11 / 2,326 members

## Table of Contents

Letter from the President _____	2
Australian Extension Work – Bridge and Bridgeless __	4
Meet Tina Jones, ICES Board Of Directors –	
Webinar – Motion Recap – June 7, 2016, and ICES	
Junta Directiva – Reunión Webinar – Junio 7, 2016 __	7
Foliage with Yellow Spots _____	8
Contemporary Textile Effects in Fondant _____	10
Convention Cakes _____	12
Fantasy Flower Tutorial _____	16
Scrapcookies® _____	20
RL Clement and Meet Chef Jan Lewandowski ____	23
Upcoming Events and Happenings, Correction,	
...And Caring, and Welcome New Members _____	25
Executive Committee and Board of Directors _____	26
Contact Information _____	27



## ICES Mission Statement

The mission of the International Cake Exploration Societé (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.



Bridgeless Stringwork



Foliage with  
Yellow Spots



Convention Cakes

# Australian Extension Work

## Bridge and Bridgeless

Julia Miller Cullen, Sarasota, FL

*Australian Extension Work, both the Bridge and Bridgeless styles, require patience, practice and precision. Many of the steps are the same when creating extension work, both bridge and bridgeless, but as you will see they have different looks.*



*Bridge Extension Work*



*Bridgeless Extension Work*

### Supplies

- 6" Hexagon Cake or Dummy Covered in Fondant
- Royal Icing
- PME® Tips #0, #1, #2
- Straight Pins (Quilting Pins are a little longer and preferred)
- Parchment or Disposable Bags
- Small or Fine Paint Brush
- Small Glass of Water
- Damp Cloth
- Parchment Strips (Adding machine tape can also be used)
- Small Ruler
- Scissors
- Vegetable Shortening

### Template:

1. Wrap parchment strip around cake to determine circumference and mark where the edges meet. This must be done for each cake as there will be slight variations in thickness of icing/fondant. Precision is the key.
2. Cut parchment strip to appropriate length. Divide into six sections by folding the strip in half, then into thirds (using a trifold or by measuring and marking). When measuring keep in mind that using metric measurements may be easier to divide and may be more exact.
3. The top edge may be left straight or curved. If left straight, determine the length of strings desired and adjust the width of the strip accordingly. Average length is 1" to 1½" — keep in mind the longer the string, the more difficult the technique. For a curved top, use a round object (small cutter or bowl) to trace around and then trim along the line drawn. My strip was 1" tall with sections 1¼" wide.



# Australian Extension Work

## Bridge and Bridgeless

Julia Miller Cullen, Sarasota, FL

*Australian Extension Work, both the Bridge and Bridgeless styles, require patience, practice and precision. Many of the steps are the same when creating extension work, both bridge and bridgeless, but as you will see they have different looks.*



*Bridge Extension Work*



*Bridgeless Extension Work*

### Supplies

- 6" Hexagon Cake or Dummy Covered in Fondant
- Royal Icing
- PME® Tips #0, #1, #2
- Straight Pins (Quilting Pins are a little longer and preferred)
- Parchment or Disposable Bags
- Small or Fine Paint Brush
- Small Glass of Water
- Damp Cloth
- Parchment Strips (Adding machine tape can also be used)
- Small Ruler
- Scissors
- Vegetable Shortening

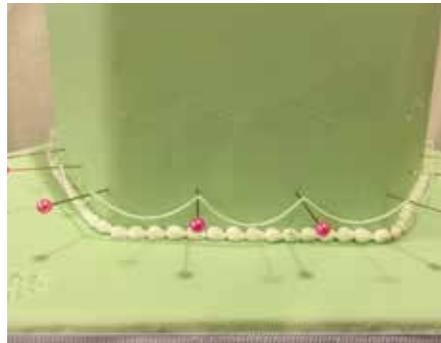
### Template:

1. Wrap parchment strip around cake to determine circumference and mark where the edges meet. This must be done for each cake as there will be slight variations in thickness of icing/fondant. Precision is the key.
2. Cut parchment strip to appropriate length. Divide into six sections by folding the strip in half, then into thirds (using a trifold or by measuring and marking). When measuring keep in mind that using metric measurements may be easier to divide and may be more exact.
3. The top edge may be left straight or curved. If left straight, determine the length of strings desired and adjust the width of the strip accordingly. Average length is 1" to 1½" — keep in mind the longer the string, the more difficult the technique. For a curved top, use a round object (small cutter or bowl) to trace around and then trim along the line drawn. My strip was 1" tall with sections 1¼" wide.



## Marking the Cake:

1. Wrap the template around the cake being sure to secure the ends at the back of the cake. Watch to keep the paper sitting level on the board at the base of the cake.
2. For Bridgeless Extension work lightly greased pins and place a pin at each crease at the height the arch should begin and end. For Bridge Extension work do not grease the pins, just place a pin at each crease at the height the bridges should begin and end. My pins, for both styles, were placed  $\frac{3}{4}$ " above the board. The pins will hold the template securely in place while you complete step 3.
3. Carefully scribe a line along the top edge of the strip using short motions. Trying to do the whole curve in one motion can cause extra markings you may have to disguise later, as the scribe tool sometimes has a mind of its own!
4. Carefully remove the template and pins. As you are removing the template, be sure the scribed lines can be seen. A border may now be added, if desired. Waiting until after the cake is marked makes it easier to keep the template level. If you are doing Bridgeless Extensions replace the greased pins as they will be what the arches are laid on.



2. Continue around the cake. Allow to dry thoroughly, several hours or overnight.

## Bridges:

1. Tilt the cake slightly away from you. Using tip #2 (see Note below), pipe a line from one pin hole to the next in a gentle arc, staying slightly above the border, allowing gravity to help drop the line and attach it to the cake. Do this all the way around the cake. Allow to dry for a few minutes.
2. Using a tip #1, pipe a second line that rests against the first. Each line of the bridge should touch the previous line, creating a shelf that stands 90 degrees out horizontally from the cake. No drooping! (Imagine not wanting your cake books to fall off the front of your book shelf!) Pipe a total of two #1 lines. Allow to dry about 10 minutes between each line. This helps prevent breakage and/or drooping of the bridge. Neaten ends and close gaps with a damp brush.
3. Using a tip #0, pipe another two lines as described above. (Note: A standard of 5-7 lines is recommended. For competition pieces, other sources cite six #1 lines or ten #0 lines be used for bridges.)
4. Allow to dry several hours or overnight. Using thinned royal icing, gently flood bridges using a small paint brush. This will help to fill small gaps, smooth your lines, and strengthen your bridges. This may be done in the same color or a contrasting color. Allow to dry thoroughly.



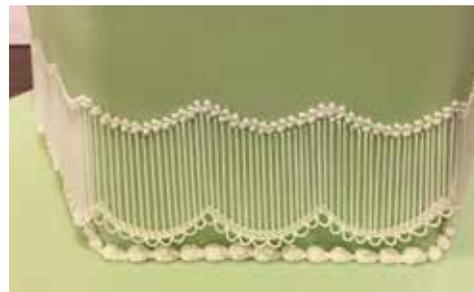
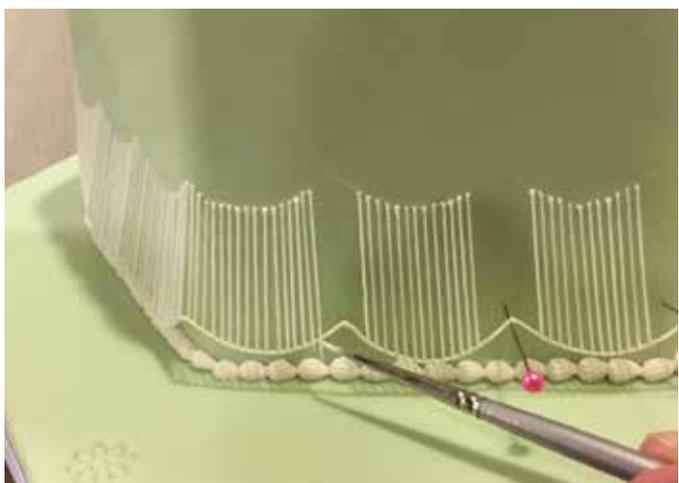
Article continues on next page.

## Strings:

1. For both styles the cake should be tilted slightly towards you to aid gravity and using a #0 tip, attach icing to the cake at the scribe mark and pipe string out and down, allowing the string to extend past the bridge slightly. Don't hesitate as you attach the string to cake or a small ball will form. Assume the icing will attach and continue the motion, watching the icing and not the tip. Do not touch the arch with the tip, as this could cause breakage. Remove any excess string with a damp brush. I do this after approximately 2-3 strings, depending on my luck that day. A slow, careful rhythm is best, allowing strings to dry slightly as you go. Strings should be spaced evenly such that only one string would fit in between strings.
2. For the Bridge style continue around the cake until finished. For the Bridgeless style continue around the cake, leaving a small area to each side of the pins open (without strings). Remove any breakage carefully, while fresh if possible. If already dry, chip off carefully with scribe or dental tool.



4. Before filling in the spaces, the pin holes must be filled in or hidden. To fill the holes, thin a very small amount of your fondant with water to use as a spackle (much like filling nail holes in the wall, only a thinner consistency) and apply with a damp brush. Another alternative is to carefully attach a small flower, pearl, or other decoration (depending on your design) to cover the hole.
5. After the holes are covered or hidden, pipe the remaining strings as before.
6. Once all the strings are dry, further decorative piping may be added, such as a snail trail, lace points, loops, or hail spotting (small dots of icing on the individual strings).



3. Carefully remove the pins by rotating slightly then pressing the head of the pin down (towards the board) with your finger and pulling out. Don't let your finger slip off, or the pin will rebound and break your work! The shortening applied to the pin earlier should help it release from the icing. If an arch breaks, replace the pin and repair it, allowing it to dry before removing the pin again.

*Julia Cullen, CMSA, started in the sugarcraft work in 2006. She became addicted to cake decorating after taking her first Wilton course, later teaching as a Wilton Method Instructor for several years. She earned her title of ICES Certified Master Sugar Artist in 2011.*

*Julia has taught at the International Sugar Art Collection (ISAC) in Atlanta, GA; and continues to enjoy learning and instructing. Her passions include Nirvana, string work, and gumpaste flowers. Julia lives with her husband in Sarasota, FL. 🍰*

