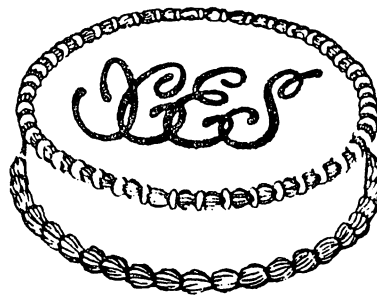


INTERNATIONAL CAKE EXPLORATION SOCIETY



Newsletter

August 1978

Editor-ICES Newsletter:

Ruth, you are doing a fine job as editor of our newspaper. I do hope the membership will help by sending news items. Hopefully, as we grow we can get some personal news incorporated on our decorators. I'm sure we could all share something.

As Co-chairman of the Hawaii Show, I would like to encourage all of you to attend our convention in Hawaii. Let us support our Hosts, Carol and Jerry Santos, by sharing our skill of our beautiful art of cake decorating by attending and bringing cakes. Carol and Jerry were so loving and giving in Michigan and Texas. Now it is our turn to share with them. Let's make this the biggest and best ever.

As Founder, I have planted a beautiful seed; full of love and sharing of our Art of Cake Decorating. Now it is up to YOU, the membership, to see that it grows. I must step aside, being close to ICES as I am, this is very hard. My family needs more of my time now, so as of September 18, 1978 I will resign as Chairman of the Board of Directors. However, I will remain on the Board for the remainder of my term. I have asked Mel Lopez to fill in the remainder of my term as Chairman, on approval of the membership.

I have a little reminder for those attending our show. Make a special effort to say "Thank You" to our President Do Hunt and all our Board members. Let them know you appreciate the work they have done for ICES. These people have a tremendous job to do. They give up so much of themselves, time from their family, money, sleep and much, much more.

At our May meeting in St. Louis, so many of you shared my joy of the birth of my first grandchild, a BOY! Tommy is a very special baby and will need a lot of special care. My family and I would like to express our sincere thanks to all of you for prayers, love and concern. He's beautiful!! What a wonderful institution being a Grandmother.

See you in Hawaii!!!
With much ICES love,
Betty Jo Steinman

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3RD ANNUAL INTERNATIONAL CAKE EXPLORATION SOCIETE
CAKE DECORATORS CONVENTION

SHOW CO-ORDINATORS: Carol Santos, Hawaii Representative and
Betty Jo Steinman, Michigan Representative

PLACE: Kauai Surf Convention Center

Date: Friday, September 15th to Sunday, September 17th
1978

Purpose: To share our art of cake decorating.

RULES AND REGULATIONS

1. After registration, all cake entries must be assembled and assigned inside the Convention Center from 9:00 a.m. to 5:00 p.m.
2. Either real cakes or dummies may be used; however, dummies must be of design that can be re-created on a real cake. This "sharing show" is not a contest, it is a show to exhibit and share our skills in our beautiful art.
3. Cakes will be placed with your State or Country for whom you represent. All awards will be chosen from your State or Country table, except PEOPLE'S CHOICE for the BEST OF SHOW, only one cake can win this award. All other awards go to your State or Country table.
4. All entries must be picked up after the show between 5:00 and 7:00 p.m. on Sunday, September 17th. NO entries can be picked up prior to that time. Any entries left after 7:00 p.m. on Sunday will be disposed of.
5. I.C.E.S. will not be responsible for theft or damage to entries or prizes. However, every precaution will be taken to avoid such hazards.
6. Our "sharing show" is open to all cake decorators who want to share in the art.
7. First Place: Trophy; Second Place: Prizes; Third Place: Prizes; Best of Show Trophy; Peoples Choice Trophy and cash prize. Award ribbons.
8. Show Committee reserves the right to remove any entry.

Please note entry form enclosed in this Newsletter to bring with you to Hawaii. You should have already mailed the form of intention to go to the Show from the July Newsletter.

THANK YOU FOR SHARING
SHOW COMMITTEE FOR 1978 HAWAII

Additional State Alternates named:

Wilma Payne, P.O. Box 333, Ignacio, Colorado, named by State Rep Joanne Misener.

Esther G. Lyon, 18 Settlers La., Sandy Hook, Conn. 06482, named by State Rep Ruth LaChance. Congratulations and welcome, girls!

FOOD & FANCY

We have a special request from Karen Cummings of Houston, Texas. She has asked for a good white cake recipe as well as an icing recipe that doesn't taste like shortening. Hope the following will help you out, Karen, as well as others who may have been looking, too.

White Eggless Cake

from Janice Seery (ICES Cookbook)

2 C. cake flour	1 C. sugar
1 tsp. baking powder	1/3 C. butter or margarine
1/2 tsp soda	1 C. buttermilk
1/2 tsp salt	1 tsp vanilla

Cream butter and sugar. Add buttermilk and vanilla with sifted dry ingredients and mix. Pour into 2 prepared 8" round pans. Bake at 375 degrees 25-30 min.

White Cake

Josefa Barlocco, Author/Instructor
Texas
(ICES Cookbook)

Large Batch = 18 Cups batter.

4 lbs. 8 oz. cake flour	1 lb. Crisco
5 lbs. sugar	1 3/4 qts. milk
2 tsp salt	3/4 qt. or 3 C. whole eggs
3 1/2 oz. Royal baking powder	1 C. egg whites
1 lb. butter	1 T. vanilla

1. Sift all dry ingredients twice.
2. Add butter, Crisco and 1 1/2 qts of milk.
3. Mix well at low speed, then at high speed until fluffy.
4. Add whole eggs, egg whites and vanilla, that has been added to the 1/2 qt. of milk that is left. Add to other mixture, a little at a time, alternating eggs and milk, and continue beating at high speed until very fluffy. Bake in appropriate pans at 350 degrees. (Length of time depending on pan size.)

These are excellent recipes from our own Cookbook. If you do not already have a Cookbook, there will be some available at the Hawaii Show. The recipes in this Cookbook are excellent and would heartily recommend it.

The Lemon Delight Pie from the last Newsletter was similar to that of one in the I.C.E.S. Cookbook, also. It appears to be famous country wide!

BUTTERCREAM ICING FOR HIGH HUMIDITY AREAS

Cream together and then whip until light:

1 1/2 C. shortening, 3 T. Dream Whip, 1 tsp. salt, 1 tsp. almond flavor, 3/4 tsp. butter flavor, 1 T. vanilla flavor. Add:
1 lb. powdered sugar and 1/4 C. of water, Whip. Then add:
1 more lb. powdered sugar and 1/4 c. more water. Whip until light then cream on low speed until very smooth.

(This is from Dolores Reeves, Akron, Ohio)

CUTE IDEA FOR BABY SHOWER

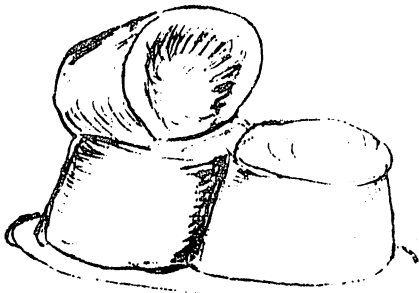
Using three cup cakes. Cut 2"X4" thin cardboard for base.. Trim corners to make an oval. Place small amount of icing on cardboard.. Then place two cup cakes, beside each other. Trim third cup cake to have a flat side. With scissors, trim top of cup cake to make an indentation to form hood. This will complete basic shape.

Place on center of any size cake.

To Decorate;

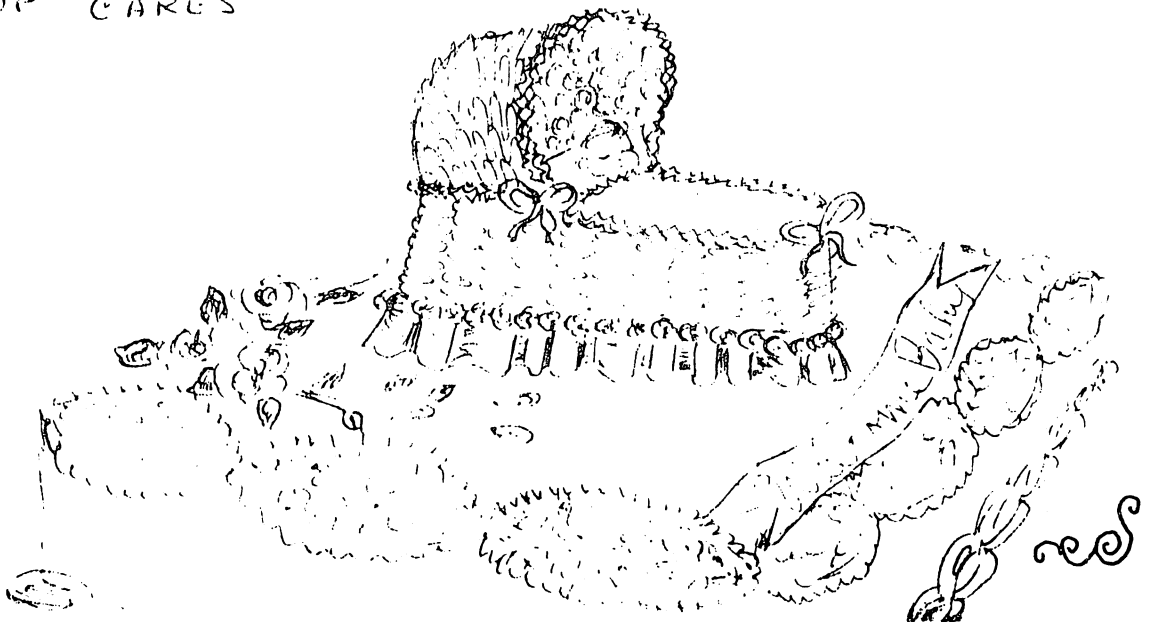
Make stars to fill inside hood with #16 tube.(Star fill in method.) Using #104 tube make a pillow. Place plastic baby on pillow.(or pipe a baby face.) Extend a mound of icing to foot of bassinet.

Hold #104 flat, moving from side to side to form a baby blanket. Using #6 tube (any color) Zig Zag motion short strokes, from top to bottom. Apply icing till complete shape is covered. Finish complete edge of bassinet, with #16 star. Zig Zag motion. To finish bottom of bassinet. Use #104 .Make a ruffle around bottom edge. Finish top of ruffle with small stars. Make small bows for trim with #4 tube.



3 CUP CAKES

*Created by
Frances Kuypers
Good Will Ambassador to I.C.E.S.*



**BETTY CROCKER
FOOD & NUTRITION CENTER**

General Mills, Inc.
P.O. Box 1113
Minneapolis, Minnesota 55440
612 540-2311

June 1978

SPECIAL TO BAKERS OF WEDDING CAKES

When you bake cakes for weddings and other special occasions, do you use Betty Crocker® white layer cake mix in 18.5-ounce packages?

Then you should know that this cake mix and all other flavors in the Betty Crocker line have been replaced on supermarket shelves by new SuperMoist™ cake mixes from Betty Crocker.

These new mixes contain pudding to make moister cakes that many consumers request today. Our tests show that they make excellent, moist wedding cakes as well as layer cakes.

For best results with this new white cake mix, we recommend a new recipe which you will find on the reverse side of this page. It calls for adding water instead of milk and for adding 4 egg whites. Baking times are also slightly different from before. And to assure standard height of layers, be sure to measure batter in each pan. It should be 3/4 inch deep.

So please follow this new recipe exactly for satisfactory results whenever you bake a wedding cake from SuperMoist cake mix.

Cordially,

THE BETTY CROCKER KITCHENS

We have been given permission from Claudia Regan of General Mills, Inc. to reprint this letter for our readers.

SPECIAL NOTE: Claudia advises us that this recipe has not been tested with the Super Moist Cake Mixes sold in Canada.

General Mills, Inc. also has a Wedding Cake brochure available on request for decorators. You may obtain yours at the above address.

SEE RECIPE ON OTHER SIDE

6
WEDDING CAKE

1 package SuperMoist™ white cake mix*
1 1/3 cups water
4 egg whites (about 1/2 cup)

Fluffy Wedding Cake Frosting or
Creamy Wedding Cake Frosting
(below)

Heat oven to 325°. Grease sides of pans; dust with flour. Line bottoms of pans with heavy brown paper or cake pan liners (do not grease and flour). Beat cake mix, water and egg whites in large mixer bowl on low speed, scraping bowl constantly, until moistened. Beat on medium speed, scraping bowl frequently, 2 minutes (do not overbeat). Pour batter into pans. (Batter should be 3/4 inch deep.)

Bake as directed below. Cake is done if it springs back when touched lightly in center and when it pulls away from sides of pans. Cool small layers 15 minutes, large layers 20 to 25 minutes. Remove from pans; cool completely. Prepare frosting as needed, one recipe at a time. Assemble cake on tray or serving plate, spreading frosting between layers; frost side and top of cake.

Fluffy Wedding Cake Frosting: Prepare 1 package Betty Crocker® fluffy white frosting mix except--use large mixer bowl. Stir in 1/2 teaspoon almond extract if desired. Mix in 2 cups powdered sugar, 1 cup at a time. About 3 1/2 cups frosting.

Creamy Wedding Cake Frosting: Prepare 1 package Betty Crocker creamy white frosting mix as directed except--substitute shortening for the butter. Stir in 1/2 teaspoon almond extract if desired. About 2 cups frosting.

*1 package SuperMoist yellow cake mix, 1 cup water, 1/3 cup vegetable oil and 3 eggs can be substituted for the white cake mix, 1 1/3 cups water and 4 egg whites. (Batter should be 1/2 inch deep.)

<u>Pan Size</u>	<u>Amount of Batter</u>	<u>Baking Time</u>
6-inch round	1 3/4 cups	35 minutes
7-inch round	2 1/4 cups	40 to 45 minutes
8-inch round	2 1/2 cups	40 to 45 minutes
9-inch round	3 cups	40 to 45 minutes
10-inch round	4 1/3 cups	40 to 45 minutes
12-inch round	5 1/2 cups	45 to 50 minutes
14-inch round	9 cups	55 minutes
6-inch square	2 cups	35 to 40 minutes
8-inch square	3 1/2 cups	40 to 45 minutes
9-inch square	4 cups	40 to 45 minutes
10-inch square	5 1/2 cups	45 to 50 minutes
12-inch square	8 1/2 cups	50 to 55 minutes
14-inch square	10 cups	55 to 60 minutes

Note: 1 package cake mix yields about 4 1/2 cups batter.

HELPFUL HINTS

Sides of pans do not necessarily have to be greased and floured (loosen warm layers with spatula to remove from pans).

Measure batter in pans with a ruler for exact measurement.

Two packages cake mix can be prepared at one time (be sure mixer bowl is large enough; do not prepare more than 2 packages at one time and do not increase beating time).

Outsides of pans can be wrapped with 2-inch strips of dampened terry cloth to prevent edges of layers from baking too quickly.