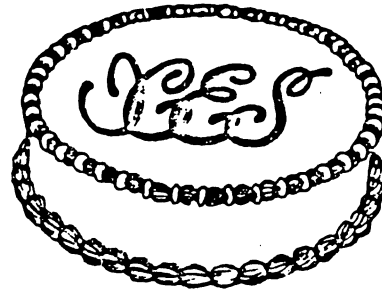


INTERNATIONAL CAKE EXPLORATION SOCIETY



Newsletter

March, 1979

FROM THE DESK OF THE PRESIDENT:

I am deeply concerned by letters that have reached my desk from ICES members and state representatives informing me that they have received many complaints from fellow decorators that they feel this organization is catering more to shop owners, wholesalers and well-known decorators.

The goal of ICES is to bring all facets of cake decorating together -- the home decorator, the shop owner, the wholesaler and the well-known instructors are all equally important in this Pandora's Box we opened when we first discovered the beautiful art of cake decorating.

Please let me assure you that as a home decorator, you are not only important, you are ICES! I am a home decorator myself, and believe me, I am fighting every inch of the way to make sure that all of your complaints, requests and suggestions are totally considered. I am for you, with you, one of you! It isn't always easy to change things, but I have dedicated myself to doing everything in my power to make this organization the loving, sharing experience it was meant to be.

Whatever your problems, big or small, they must be brought to my attention before I can continue in my fight for your rights and concerns as members of ICES, and you can count on me to help in every way. You do have a voice - a big voice - and, as president, I will see that it is heard.

Please feel free to write to me personally, or to your state representative, who, in turn, will relate your problems or suggestions to me.

Most sincerely,

Diane Paglia

MEMO TO STATE REPRESENTATIVES AND ALTERNATES:

The mid-term state representative meeting will be held on Sunday, May 6, 1979, at 11:00 a.m.

Please accept my apology for cancelling the March meeting. It was pointed out to me that a March meeting was illegal according to our by-laws, and I was forced to change it to May. I hope that this hasn't caused any inconvenience for you.

If you plan on attending, please bring any concerns or complaints from your area with you, and if you cannot attend, please send all suggestions to me before or by May 1st.

The meeting will be held at Howard Johnson's Motor Lodge, 20 Jefferson Blvd., Warwick, R. I. Please contact Joe Waldrone for your reservations by April 20th at (401)467-9800. The best time to call Mr. Waldrone is Monday thru Friday between 9:00 a.m. and 5:00 p.m. EST.

Room rates are:

1 person	- 1 bed	\$26.00
2 persons	- 2 beds	\$34.00
2 persons	- 1 bed	\$30.00

Above prices are plus 6% state tax. Limited cots are available at \$5.00 additional.

FROM THE EDITOR'S DESK:

It has come to my attention that some of our members are not receiving their newsletters. PLEASE PLEASE, if you know of anyone not receiving their copy, send their correct name and address to me as soon as possible. If your dues are up to date, you should be receiving a monthly issue of this newsletter.

We appreciate all the letters, ideas, patterns, etc. that you have been sending in. Please continue to send them, as your ideas are interesting and informative to all our readers. If you don't see your idea printed immediately, it's a matter of space, not disinterest, and all will be printed in a later issue. Remember, cut-off date for new material is the 15th of each month.

We are sorry your newsletter is a little late this month, but Ruth LaChance resigned unexpectedly as editor and some fast shuffling had to be done. We'd like to commend Ruth for undertaking such a big job, and doing it so well.

FROM THE MEMBERSHIP CHAIRMAN:

Marge Kehoe wishes to repeat her request that all state representatives and alternates send their correct names, addresses and phone numbers to her to update her records.

IMPORTANT - Because of the cost of postage, your checks are being receipted on the back -- be sure to keep them for your records as proof of payment.

FINANCIAL REPORT - HAWAII SHOW:

RECEIPTS:

Registration	\$ 6,535.00
Ticket Sales	4,068.00
Book Sales	1,023.50
Donations	1,015.00
Advance from ICES Hdqrs.	1,000.00
Booth Rental	525.00
Food Sales	272.17
Miscellaneous	20.00
TOTAL RECEIPTS	<u>\$ 14,458.67</u>

DISBURSEMENTS:

Reception Banquet	\$ 3,996.04
Awards Banquet	3,442.76
Music & Entertainment	670.25
Flowers & Leis	542.02
Postage	520.86
Program Books	362.60
Prizes & Awards	328.50
Food & Supplies	302.29
Advertising	236.10
State Taxes	237.15
Decorations	255.22
Car Rental	90.46
Tickets	68.83
Telephone	43.10
Miscellaneous	30.00
Convention Workers Expenses:	
Hotel Room Charges	732.16
Food & Refreshments	332.47
TOTAL DISBURSEMENTS	<u>\$ 12,190.81</u>

NET RECEIPTS \$ 2,267.86

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Have a problem? Write us! Maybe one of our readers has your solution!

Nancy Waldman of New Orleans writes: "What am I doing wrong? My wafer paper curls up on me. Is there a right and wrong side to it? Does one coat the side on the cake? If so, with what? Is the cake dry when applying? Help!"

From D-Ann Berry of Liberty, Texas, we hear, "I would appreciate any information you might be able to give me concerning the making of 'mints'. I have the rubber molds and a recipe, but have been very dissatisfied with my results. I would like to know how long they will keep and how they should be stored for the best results."

We still have no answer on the problem of gum paste blowing up. Someone must have the answer -- Help!

Anyone with solutions to these problems, please write us and we will print your response. Your help will be greatly appreciated by decorators who are looking for answers.

LETTERS TO THE EDITOR:

We received a most interesting letter from Dora Curfman of The Oven Door in Fargo, North Dakota, who, last fall spent six weeks on the road giving 57 workshops in candy making and traveling many thousands of miles. Her escapades in her van, lovingly dubbed "The Prairie Schooner", with her sidekick, "Grandma Doris", made for great reading. Unfortunately, space will not allow us to reprint Dora's letter at this time, however she does wish to share her new original recipe for frosting with her ICES friends.

DORA'S SATIN SMOOTH FROSTING

1 lb. powdered sugar
3/4 cup high ratio shortening
1 egg white
1/2 tsp. vanilla (white)
1/4 tsp. salt
1 tsp. lemon juice
1 drop each pineapple, rum and butter flavor
1/4 cup Rich's Freeze Flo Bettercreme
2 tbsp. white corn syrup (Karo)

Combine first eight ingredients in bowl and blend at low speed for five minutes. Then turn mixer to medium and slowly pour in 2 tbsp. white corn syrup that has been heated to the boiling point and continue beating five minutes.

Dora informs us that Rich's freeze Flo Bettercreme is not available at grocery stores and that you should check with your cake decorating supply shop or your local wholesale suppliers.

Elinor Craig, 1208 Grove St., Greensboro, N. C., 27403, writes us that she is interested in getting a group together for a bus trip to the Providence, Rhode Island show in September. Elinor can be contacted by telephone at (919)275-7574.

A good point was brought up in the February issue of Florida's Frosting on the Cake Newsletter. They tell their readers that exhibits for the Rhode Island show should be planned now, and your state representative should be contacted if you plan to display a cake at the national show. They also have reminded their readers that you do not have to be a member of ICES to enter or attend the show, and beginner decorators are as welcome as the well-seasoned decorator.

Shari Jenson, Colorado alternate, has put her thoughts on the ICES cake show into words as follows: "This show is a sharing show, where we can participate in workshops and attend demonstrations in the oldest and newest techniques of our art. You, as a member, will have an opportunity to display your work along with others from your state

at this, the most beautiful of all cake shows. There are many commercial booths for you to see and collect the newest of offerings in the way of materials to work with. Meet the authors of your favorite books, meet local and national teachers and shop owners, as well as housewives who decorate for family and friends only. ICES is for everyone, no matter what skill level."

RHODE ISLAND SHOW UPDATE:

There is much enthusiasm building in anticipation of the 1979 ICES show in September. Our base hotel will be the Holiday Inn, adjacent to the Providence Civic Center where the show will be held. We have blocked off 200 rooms at this hotel. We have also blocked off 250 rooms at our brand new Biltmore Plaza Hotel, which is one block away, as well as rooms at both the Marriott and Howard Johnson's Motor Lodge, which are a short drive from the Civic Center. We have been informed by the Holiday Inn that they have new rates and they have promised to send them to me within the next few weeks. A housing form will be sent out in your newsletter that will include rates and all other pertinent information.

Rhode Island can boast of many things -- from the birthplace of George M. Cohan to the Rhode Island Red Hen. America's Industrial Revolution began in Rhode Island, and the Old Slater Mill, built in 1793, stands as a museum and a monument to Samuel Slater, the founder of the American textile industry.

Our State House has the second largest unsupported marble dome in the world. The First Baptist Church in America, which was built in 1775 still stands as a historic shrine in the middle of a busy city.

Rhode Island is also the costume jewelry capitol of the world. Newport, in addition to its many other charms, is also an authentic colonial city. A trip to Newport is a "must" when you visit Rhode Island, with its beautiful seascapes and mansions.

There is something for everyone here, and we will try to give you a little more of a picture of New England in each newsletter between now and September.

ATTENTION INSTRUCTORS AND RETAIL/WHOLESALE SUPPLIERS:

Anyone interested in demonstrating or renting an author's table, please contact Diane Paglia, 64 Amherst Rd., Warwick, R. I. 02889.

Information on renting commercial booths may be obtained by contacting Betty Newman May, 6005 Howell Dr., La Mesa, California, 92041.

We have had people request a list of Hall of Fame Decorators, who have been given lifetime memberships to ICES. They include the following: Peg Seeger, Edith Gates, Richard Snyder, Senora Marithe -de Alvarado, Eunice Borchers, Margie Smuts, Gladiola Botha, and Josefa Barloc

CAKE SHOWS:

Arlene Smith informs us there will be a show on Saturday, May 12th at Enfield Mall (Woolco/Sage Allen stores) on Rte. 190, Hazard Ave. in Enfield, Connecticut. For information you can contact Arlene at Cake Craft Corner, Bassdale Plaza, Rte. 140, North Rd., East Windsor, Connecticut, 06088.

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Cake Campus, Inc., will present its second annual cake show on May 3rd, 4th and 5th at Southland Mall in Kalamazoo Michigan. For information, write to Jan Lewis, Cake Campus, Inc., 249 13th Street, Plainwell, Michigan, 49080 or phone (616)685-9507.

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The American Cancer Society will benefit from a show to be held on May 19th and 20th at the Holiday Inn, 100 Davis St. So., Bradford, Pennsylvania, 16701. For information, please send a self-addressed stamped envelope to Frances Cannon, Fran's Cake Decorating & Hobby Supplies, 11 Mechanic St., Bradford, Pennsylvania, 16701.

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The fifth annual Mid Hudson Valley Cake Show will be held on April 28, 1979 at the Arlington Jr. High School, Poughkeepsie, New York from 10:00 a.m. to 5:00 p.m. Any questions or for entry blanks, please send a self-addressed stamped envelope to Dolores Michaloski, Route 82, Stanfordville, N. Y. 12581.

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The Enticing Icing Confectionery and Culinary Club will hold their annual cake show May 10, 11, and 12 at the Cumberland Mall, Atlanta, Georgia. For more information contact Nancy Poole, president, 2252 Brookfield Drive, Lawrenceville, Georgia, 30245.

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CLASSES:

Josefa Barloco will be teaching gum paste (by the Wilton book) June 18 - 22 and June 25 -29 (different flowers). For information contact Elinor Craig, 1208 Grove St., Greensboro, North Carolina, 27403, or phone (919)275-7574.

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Shirley Jackson will be holding fall classes in Fostoria, Ohio, Dansville, Illinois, and in Tennessee, Maryland and Connecticut. In February of 1980, she will be teaching a class in Anchorage, Alaska. Join Shirley for the Fur Rendezvous Show, dog sled races, and so forth. Contact Shirley for further information at 2214 South Dietz Road, Williamston, Michigan, 48895.

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McCall's School of Cake Decorating Ltd., "Professional Decorating Courses For The Enthusiast" is offering two week full time classes for the beginner or master cake decorator. Foreign methods includes classes in color calligraphy, marzipan and design. Courses are offered for the commercial decorator in training, and, as well, they present their very popular European Pastry and chocolate making course. Their modern classroom facilities are operated in conjunction with McCall's Cake Shop, Toronto's finest speciality cake shop. Write to McCall's School of Cake Decorating Ltd., 3860 Bloor St. W., Islington, Ontario, Canada for schedule and course outlines.

WHERE TO BUY IT:

CAKE PATTERNS---Lots of original cake designs and many new borders. Some titles: "Housewarming", "Friendship", "Book Cakes", and "Critters". "Critters" uses animals to bring messages to recipient and covers 10 occasions. "Book Cakes" also covers several categories. There are 10 or more cakes in each book--each design has sketch of finished cake, list of equipment needed, patterns and procedure. Send check or money order and ask for book by name. Mailed 3rd class at \$2.95 per book (4 for \$11.00). Mable Williamson, 235 E.19th St., Costa Mesa, California, 92627.

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SWEET CONFECTIONS, "Art in Icing" by Barb McCann. This is a series of cake decorating books, each dedicated to a particular facet of the art. Vol 1 is a 33 page booklet of designs and instructions for sheet and book cakes. Retail price is \$3.50 or \$4.30 by mail. Vol 2 is 38 pages of detailed instructions on how to model Marzipan Animals. This book retails for \$3.95 or \$4.75 by mail. Order from Barb at "The Cake Shoppe" 116 West Chicago Blvd., Tecumseh, Michigan, 49286.

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NEW BOOKLET BY BILLIE FREDERICK NOW AVAILABLE: "FIGURE PIPED HOLIDAY COOKIES" 3 pgs. general instructions, 7 cookie recipes, 68 cookie patterns for 8 holidays \$4.00. Other booklets still available: UNBELL PEOPLE CAKES \$5.00, UNBELL ANIMAL CAKE \$4.50, DOLLS, STENCILS & SHAGGY \$2.50, FALL CONE AND CANDY FIGURES \$2.00, TIERED CAKE GUIDE \$2.50 and ARTISTRY IN ICING PATTERNS \$4.50. Special price all 7 booklets \$20.00. Add 50¢ postage for one booklet or \$1.00 for all. California residents add 6 1/2% sales tax. Shops write for discount prices on quantity orders. Checks to Billie Frederick, 35973 Cherry St., Newark, Calif. 94560.

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BYRNES & KIEFER COMPANY - Manufacturers of Redi Candy Easter Centers:
REDI FONDANT MAPLE WALNUT REDI CHERRY CHERRY NUT
FRUIT & NUT CHOCOLATE BUTTERCREAM CHERRY COCONUT
COCONUT EASTER PEANUT BUTTER REDI COCONUT VANILLA MELTAWAY
1127 Penn Ave., Pittsburgh, Pa. 15222 -- 500 lbs. min. order.

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COUNTRY KITCHEN WHOLESAL: 3710 North Clinton, Fort Wayne, Ind. 46805. A very complete line of cake decorating and candy making supplies for the shop owner. We urge you to visit us for your first order. Many of our customers find it profitable to pay us a visit every few weeks to stock up on supplies We also ship UPS each day. We have a complete line of aluminum foil, many colors and designs. Excellent prices on good quality aluminum round wedding cake pans, sizes 4" through 20", including the odd sizes except 19". A full line of good quality tubes. Wilbur and Mildred Brand..... Orlie and Kathe Brand.

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"CONFECTIONATELY YOURS", a comprehensive guide to CHOCOLATE PAINTING on different surfaces. Covers four techniques, 20 pages of instructions, recipes and patterns. \$6.00 includes tax and mailing. Write to Jayne Watyka, 842 Tenner Street, Johnstown, Pa. 15904.

APOLLO MOLD CO., INC.: ATTENTION: SHOPOWNERS... Write for our NEW FREE CATALOG AND WHOLESALE PRICE LIST of a complete line of clear plastic CANDY MOLDS for CHOCOLATE and SUGAR. We have over 250 different molds to choose from such as Halloween, Thanksgiving, Easter, Christmas, Showers, Graduation, and of course many all season molds. Bon Bons, candybars, mints, flowers, suckers, strawberry, scouts, etc. Every mold is made of RDA Approved material of the highest quality available. No thick spots, no thin spots, guaranteed performance. OUR LOWER WHOLESALE PRICE MEANS MORE PROFIT FOR YOU. (This is not a distributor -- this is the manufacturer.) Write to APOLLO MOLD CO., INC., 5546 S. Columbia Ave., Tulsa, Oklahoma 74105.

MARDI GRAS SUPPLY, INC.: ATTENTION: SHOPOWNERS... Write for our NEW FREE CATALOG and WHOLESALE PRICE LIST of a complete line of FANTASTIC CAKE DECORATING AND DYNAMIC CANDY MAKING SUPPLIES. We specialize in our own FABULOUS MARDI MOLDS including wonderful holiday molds and all occasion molds. A marvelous mold catalog will be sent upon your request. We also offer FREE instruction pamphlets with our MARDI MOLDS. Every unique mold is made of top quality material with guaranteed performance. Our great LOW WHOLESALE PRICES on both cake decorating and candy making supplies make it exciting, fun and easy to buy from us. We offer one-stop shopping for all your chocolate candy making supplies. Write to: MARDI GRAS SUPPLY, INC. P.O. BOX 30060, CLEVELAND, OHIO 44130.

WHERE TO SEND:

President: Diane Paglia, 64 Amherst Rd., Warwick, R. I. 02889
 Membership: Marge Kehoe, 77 Gralia Dr., Springfield, Ms. 01128
 Cookbooks, Shop Directories & suppliments:

Carol Lundin, 209 Edgehill Rd., Warwick, R. I. 02889.

Newsletter: Diane Paglia or Carol Lundin, addresses above.

Advertisement Rates - Classes & Products:

\$1.00 per line to 9 lines - \$20.00 1/4 page (10 lines)

- \$40.00 1/2 page (20 lines) - \$75.00 full page (40 lines)

Local cake shows will be printed free of charge as a service to our members.

I.C.E.S. Newsletter
 Diane Paglia, Editor
 64 Amherst Road
 Warwick, R.I. 02889

Bulk Rate U.S. Postage PAID Warwick, R.I. Permit No. 275
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