

ICES

THE
CAKE
EXPO
2021

FT WORTH TX

EDITION

EXPO WRAP UP
HALL OF FAME INDUCTEES
WILBUR BRAND WINNERS
RUNWAY FASHION SHOW
GENERAL MEMBERSHIP
MEETING
2021 SHOW CAKE
AND SO MUCH MORE!



The ICES newsletter is published 11 (eleven) months of the year to our entire ICES membership. Each edition includes important information pertinent to our members as well as ideas, tutorials, hints, tips, recipes and other topics related to the sugar arts. Members are encouraged to submit information, news, tutorials, and photographs of their work. To contact the Newsletter Committee or to submit an article or photograph please contact us at newsletter@ices.org. Please do not submit digitally altered images as originals for publication. Please credit any professional photographs with the name of the Photographer. Digital issues are available for purchase at \$2.00 per issue and \$20.00 for 11 issues (1 year). To order back issues, mail check or money order (payable to ICES) to Helen Osteen, 2502 Esther Ave, Pasadena, Texas 77502-3239. US funds only. Please indicate which issue(s).

Table of Contents

President's Letter	3	Expo Vendor and Sponsor Thank you	16
Carta de nuestra presidenta	4	Representative Spotlight - Karen Garbeck	17
Expo 2021!	5	Recipe Round Up	18
From the Expo Coordinator	6	Know your Stuff — Wafer Paper	18
Committee Members Thank you!	6	Dear Bonnie — How was Cake Expo?	19
Hall of Fame Inductees	7	Kids Korner — Cake Shows and Kids	20
Scholarship Awardees	7	Teacher Tributes — Barb Evans	21
Wilbur Brand Winners	8	It's Cupcake Time! — Papaya/Mango Cupcakes	22
The Panther City Cake Walk	9	Tutorial — Summer Corn on the Cob in isomalt	23
2021 Fort Worth Show Cake	10	Board of Directors Meeting Recap	24-30
Photos from the Expo	11-12	In our Next Issue	31
General Membership Meeting Recap	13	Our Partners	31
2021-2022 Board of Directors	13	Upcoming Events	31
Meet your new Board Member	13		
and Caring. . .	14-15		

ICES Membership

Regular (Digital) Membership: \$55 (Available for US and International memberships)

Charter Membership: \$20 per year (Joined by 9-1-1977 and membership has not lapsed more than thirty-six (36) months.)

Gold Key Membership: \$45 per year (US or International members who are not Charter Members and are over the age of 60, who have been ICES Members for at least fifteen (15) continuous years. *(Proof of age required)*)

Student Membership: \$25 per year (All full-time students. Proof of enrollment must be provided if the student is over the age of 18.)

Prices and terms of membership subject to change without notice.

New or Renewal Memberships, Name and address changes, or membership questions and pins, please contact the Membership Coordinator: Helen Osteen, 2502 Esther Ave, Pasadena, Texas 77502-3239. PH: 713-204-3218. email: icesmembership@ices.org

The mission of the International Cake Exploration Soci  t   (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.

Material published in the ICES newsletter does not necessarily reflect the opinions of ICES and/or the Newsletter Editor. All submitted material becomes the property of ICES and may be edited. Exception: Those members running for the Board or officer positions must submit a biography that is NOT to be edited. (Board action 3-2011) ICES and/or the Newsletter Editor cannot be held responsible for the results from the use of such material. Class, Show and Day of Sharing notices are published as a public service.

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From our President

Tina Crews

Fellow ICES members,

First and foremost, I would like to thank each of you who attended the Cake Expo 2021 in Fort Worth, TX. As you may have heard, it was a much smaller show than in the past, but it was great. If you were not able to attend, we missed you, and you missed a wonderful time.

I would also like to send out a huge thank you to all of our vendors and sponsors. Without you all, we would not have been able to have such a great show.

Jennifer Noble, there is no way we could ever repay you or thank you enough for all of your hard work in pulling off the very 1st in-person Cake Expo. You have gone above and beyond what's expected of you, and we are forever grateful!

The Expo Team did a phenomenal job with the show; you all rocked it!! Sadly, not many members stepped up to volunteer to be a part of the team. Our entire board, except for myself, filled several of the manager positions while continuing to perform their board job duties. We had several other members that stepped up to serve both manager and lead volunteer positions. This year's team was exceptional, and everyone worked so well together. We did have a few volunteers that donated their time on-site in the different areas, and without each of you, we would not have been able to pull off a fantastic show. I want to thank each of you for a job well done!

This year we had two retiring board members; Elizabeth Dickson (LA) (Chairman of the Board) and Sherri Randell (OK) (Newsletter Chairman and Editor, Technology Committee Chairman, and Secretary). Two new board members were elected to the board at the GMM, and they are Carol Bersch (WA) and Carmela B Fitch (MD).

Appointed to the board as Technology Committee Chairman is Sherri Randell (OK) and as Chairman of the Board, Mary Jo Dowling (PA).

Liz, I want to thank you so much for your dedication to ICES over the years but especially over the last three years as I worked so close beside you. You are a wonderful person but, most importantly, an amazing friend.

I look forward to serving as your ICES President for the next year and working with our new board and all of our members.

I read a statement from the ICES BOD at the General Membership Meeting and would like to share that with you all at this time. I was hoping to have had the final accounting information for you by now, but we are still waiting on a few checks to come back through the bank to give you the financial standing of ICES. As soon as we get this information, Helen will be sending out a letter to each of you, and

we would like your input on how we need to proceed moving forward. This decision will not be up to the board but you all as a member.

Statement from GMM July 22, 2021:

“Our love of sugar art and dedication to this organization has brought us together for 46 years. Although love can do many things, it can only get us so far.

As you may be aware, ICES, as an organization, is struggling. Membership has been on a steady decline, and our operating budget has taken some major hits in the past five years. In its current model, ICES will not be able to sustain its annual operating costs beyond the 2022 Cake Expo and perhaps even sooner.

In a few weeks, an email will be sent to all members outlining the current financial status. The final decision regarding the future of this organization will be made by you, the members. Your decision will guide the board on the direction of the organization moving forward.

We want to encourage you to remain positive and open-minded as we work together to plan the future of our sugar family.”

Sincerely,


Tina



Carta de nuestra presidenta

Tina Crews

Compañeros miembros del ICES,

En primer lugar, me gustaría agradecer a todos los que asistieron a Cake Expo 2021 en Fort Worth, TX. Como habrás escuchado, fue una convención mucho más pequeña que en el pasado, pero fue genial. Si no pudiste asistir, te extrañamos y te perdiste un tiempo maravilloso.

También me gustaría enviar un gran agradecimiento a todos nuestros proveedores y patrocinadores. Sin todos ustedes, no hubiéramos podido tener una convención tan grandiosa.

Jennifer Noble, no hay forma de que podamos recompensarte o agradecerte lo suficiente por todo tu arduo trabajo para llevar a cabo la primera Cake Expo en persona. ¡Has ido más allá de lo que se esperaba de ti, y estaremos eternamente agradecidos!

El equipo de la Expo hizo un trabajo fenomenal con el programa; todos ustedes lo sacudieron !! Lamentablemente, no muchos miembros se ofrecieron como voluntarios para ser parte del equipo. Toda nuestra junta, a excepción de mí, ocupó varios de los puestos de gerente mientras continuaba desempeñando sus funciones en la junta. Tuvimos varios otros miembros que dieron un paso al frente para servir tanto en puestos de gerente como de voluntarios principales. El equipo de este año fue excepcional y todos trabajaron muy bien juntos. Tuvimos algunos voluntarios que donaron su tiempo en el sitio en las diferentes áreas, y sin cada uno de ustedes, no hubiéramos podido realizar una convención tan fantástica. ¡Quiero agradecerles a cada uno de ustedes por un trabajo bien hecho!

Este año tuvimos dos miembros de la junta que se jubilaron; Elizabeth Dickson (LA) (Presidenta de la Junta) y Sherri Randell (OK) (Presidenta y editora del boletín, presidenta y secretaria del Comité de Tecnología). Dos nuevos miembros de la junta fueron elegidos para la junta de GMM, y son Carol Bersch (WA) y Carmela B Fitch (MD). Sherri Randell (OK) ha sido nombrada para la junta como Presidenta del Comité de Tecnología y Mary Jo Dowling (PA) como Presidenta de la Junta.

Liz, quiero agradecerle mucho por su dedicación al ICES a lo largo de los años, pero especialmente durante los últimos tres años, ya que trabajé tan cerca de usted. Eres una persona maravillosa pero, lo más importante, una amiga increíble.

Espero servir como su presidente de ICES durante el próximo año y trabajar con nuestra nueva junta y todos nuestros miembros.

Leí una declaración de la Junta Directiva del CIEM en la Reunión General de Miembros y me gustaría compartirla con todos ustedes en este momento. Esperaba haber tenido la información contable final para usted a estas alturas, pero todavía estamos esperando que algunos cheques regresen a través del banco para darles la situación financiera de ICES.

Tan pronto como obtengamos esta información, Helen les enviará una carta a cada uno de ustedes y nos gustaría conocer su opinión sobre cómo debemos seguir adelante. Esta decisión no dependerá de la junta, sino de todos ustedes como miembros.

Declaración de GMM el 22 de julio de 2021:

Nuestro amor por el arte del azúcar y la dedicación a esta organización nos ha unido durante 46 años. Aunque el amor puede hacer muchas cosas, solo nos puede llevar hasta cierto punto.

Como ya sabrán, el ICES, como organización, está luchando. La membresía ha disminuido constantemente y nuestro presupuesto operativo ha sufrido algunos golpes importantes en los últimos cinco años. En su modelo actual, ICES no podrá sostener sus costos operativos anuales más allá de la Cake Expo 2022 y quizás incluso antes.

En unas pocas semanas, se enviará un correo electrónico a todos los miembros describiendo el estado financiero actual. La decisión final con respecto al futuro de esta organización la tomarán ustedes, los miembros. Su decisión guiará a la junta en la dirección de la organización en el futuro.

Queremos animarles a que sigan siendo positivos y de mente abierta mientras trabajamos juntos para planificar el futuro de nuestra familia azucarera.

Atentamente,



Tina



Translation via Google Translate



CAKE EXPO 2021



FT WORTH TX



Cake Expo 2021

Strength & Hope were Abundant in Fort Worth!

By Jennifer Noble, Convention Chairman

Strength & Hope was our theme this year since it's something we all could use after the last year and a half.

ICES and the Cake Expo Committees were finally able to bring you the Cake Expo we've been working on since 2019! After so much loss within our community since the beginning of the pandemic, it was nice to see our sugar family again while taking necessary precautions to keep everyone safe. Some of the changes we made were necessary and something we are considering continuing for future Cake Expos. Some of those changes included classroom setup with tables and chairs in each of the demonstrations to help maintain physical distancing, hand sanitizer and masks available for the vendors and instructors in their lounges, temperature checks twice daily, and so much more. We were thrilled to see each other again, and we wanted to make sure we did so safely.

Left/Right Productions was on-site filming the entire week for an upcoming series they are working on for *Food Network* and *Discovery +*. It was exciting to see them filming at our different events. I can't wait to see what smiling faces we see when it airs next Spring. We will keep you up to date on when and where it will air.

We had 3 Competitions this year. There were 14 beautiful entries for the Garden of Love Wedding Cake Competition. Emma Lane placed first in the Beginner/Intermediate division with her Succulent Overflow cake and Cassandra Fairbanks placed first in the Professional division with her Ever After cake. For the Panther City Cake Walk Runway

Competition, Karen Lozano Bonilla placed first for her beautiful Holly Cat Lovers headdress piece. Anastasia Conyers took home the prize for the Julia Fedorova Sugar Flower Competition.

The Live Relay Challenge was so much fun! Our Cake Expo emcee, Reva Alexander Hawk, really kept the teams hopping...and laughing. Our teams were made up of one celebrity and one attendee on each of the 5 teams. Kathy Scott and Alisha Gill, Mark Lie and Angela Steen, Jose Barajas and Meeghan Burnevik, Tammy Varela and Kimberly Mowry, and Brian Fishman and Maythe Del Angel kept the crowd in stitches with their banter back and forth. Kathy and Alisha took First Place (decided by People's Choice) for the BBQ themed cake. Each of the teams got to take home all of their tools provided by Ateco and Chef Rubber.

Our Saturday Awards Banquet was a little different this year with a delicious buffet prepared by the Omni Fort Worth Banquets department. We presented the Hall of Fame, Wilbur Brand Awards, Scholarships, and the Hospitality and Sugar Art Gallery Entry Drawings. The Challenge Awards took place in the Exhibition Hall Sunday afternoon.

While we didn't have the strength in numbers of shows in the past, we did have a lot of fun and hope to gather again safely in Reno. On a personal note, I feel the show was an overall success and everyone that was there enjoyed their time. I can't wait to travel to Reno and see all my sugar family from around the world!

Thank you to All our Volunteers!

Expo Chairman

Jennifer Noble, MS

ICES Treasurer

Jan Wolfe, CO

Pre-Expo Registration Manager

Helen Osteen, TX

Pre-Expo Registration Lead

Sue Blume, TX

On-Site Registration Manager

Irene Hackbarth, TX

On-Site Registration Lead

LeeAnn Hagel, MN

Exhibitors/Sponsorship Manager

Bonnie Brown, FL

Exhibitors/Sponsorship Lead

Susan Clippinger, FL

Souvenirs Manager

Bonnie Fazio Richards, FL

Souvenirs Lead

Merrie Lee Reese, FL

Cake Hospital Manager

Amy Marsh, ID

Cake Hospital Lead

Chuck Marsh, ID

Printed Publicity Manager

Kyla Myers, TX

Printed Publicity Lead

Chrissie Boon, Canada

Expo Teller Manager

Rebecca McGreal, IL

Expo Teller Lead

Sharon Bilenki, MD

Audio Visual Manager

Cliff Sullivan, AL

Audio Visual Lead

Barb Sullivan, AL

The Stats:

Registered Attendees: 170

One Day Passes: 28

Weekend Passes: 15

Hands on Classes: 28

Demonstrations: 20

Vendors: 16

Security Manager

Rhonda Morrison, NC

Security Lead

Cherryl Kemp, SC

Sugar Art Gallery Manager

Meeghan Burnevik, MN

Challenges, Competitions

Sherri Randell, OK

Guest Services Manager

Anjail Belton, MS

Show Cake Manager

Elizabeth Dickson, LA

Educational Experiences Manager

Barb Sullivan, AL

Educational Experiences

(Hands on Classes) Lead

Omalara Ikpen, Nigeria

Educational Experiences

(Demonstrations) Lead

Jennifer McRoberts, NM

Expo Book

Mary Jo Dowling, PA

2021 Hall of Fame Inductees

The Board of Directors is happy to announce our two Hall of Fame Inductees for 2021.

Our first Hall of Fame Inductee is **Ceri Griffiths**, who is an internationally recognized expert in his field of royal icing. He firmly believes that sharing knowledge and skills is the only way in which cake decorating and design can grow. He has five books including: *Squires Kitchen Guide to making Iced Flowers and Border Inspirations 1st and 2nd edition*, which won the Golden Tiers Literary award in New York in 2017.

He co-created the Creative Cake System with Katy Sue molds to allow cake decorators to use sugar paste or fondant to achieve a professional Royal Iced look to their cakes.

He has provided numerous videos on *YouTube*, *Facebook Live*, *Katy Sue*, and now is a regular on *Create and Craft TV, UK*. He has also done numerous blogs and videos to encourage decorators and competitors helping them to know what judges are looking for.

He won the British Blamey cup for cake decoration and design as well as winning gold and silver medals at numerous baking and decorating competitions. He taught classes in royal, over piping, gumpaste and fondant around the world including Great Britain, Australia and in the United States.

He always encourages new and longtime decorators to try new skills as well as join ICES for education and fellowship. He has been a member of ICES for 10 years.

He has been instrumental in bringing a resurgence of interest to over piping and design as well as working with the creative cake system that continues to grow bringing the look of piped borders to the ease of using molds. His passion to share his knowledge and skills about bakery, confectionery, cake decorating and design is evident in all he does.



Our second inductee is **Sharon Zambito**. She is a pioneer in the industry for video instruction for cake decorating. She started an online school and community so that sugar enthusiasts all over the world can connect and have access to all the educational resources the school provides.

Through hands on classes, DVDs and the online school, she has taught tens of thousands of cake decorators (across the world) the basics of baking, icing, stacking, buttercream and fondant techniques for beginners, as well as innumerable other techniques for intermediate and advanced decorators. She has over 195 videos that she produced and are available online.

She developed/invented techniques for the following which are now ubiquitous in the industry: Smooth buttercream recipe and mixing method, developed the stiffened dam technique to prevent bulging, and perfected a unique smoothing buttercream technique. She is a wonderful teacher herself but she is very supportive of other teachers.

She works hard to bring teachers in by arranging classes for them and in many cases making videos with other teachers. Her online following is huge and she is an outstanding role model for the industry. She was a member of ICES for over 15 years. She was nominated for Best Learning Experience by *Cake Masters Competition Awards* and won two episodes of *TLC's Ultimate Cake Off*.

A leader in the cake industry and yet she is never too busy to answer a question for anyone. For many of us she changed the way we worked by teaching us the method of overfilling the icing bowl to create a vacuum to make a super smooth icing. SugarEd Productions brought her and numerous instructors to us in our home and strengthened our sugar art community.

Congratulations to both our Hall of Fame Awardees!

2021 Scholarships

ICES' stated purpose is to share the art of sugar art, as well as to encourage and help in the education of those who wish to learn this art. One of the ways our organization tries to fulfill this is through the awarding of scholarships.

This year we placed an emphasis on Memorial Scholarships to remember these decorators who shared their talents with us and encouraged education in the sugar arts, and to remind everyone these Memorial Scholarships exist. Donations to these scholarships can be made just by clicking a few buttons on the ICES website. I encourage everyone to donate at least a few dollars to this worthy cause.

This year we awarded four \$500 Scholarships.

Lourdes Reyes Memorial Scholarship and Rena Will Memorial Scholarship:

Escarlata Catherine Varga Bolivar from Venezuela

Frances Snodgrass Memorial Scholarship:

Melanie Judge from Florida

Lourdes Reyes Memorial Scholarship:

Delores Caspe from Venezuela

Rena Will Memorial Scholarship:

Sammy Chrysler from Michigan

Congratulations to our winners!

2021 Wilbur Brand Service Award Winners

In 1989, the ICES Board of Directors established the Wilbur Brand Memorial Service Award to honor people who have given exceptional service to ICES, but would not necessarily be candidates for the Hall of Fame.

The name of the Award, unanimously chosen by the Board, gives special recognition to Wilbur Brand. He worked in many capacities on behalf of ICES from the time of its inception and at the time of his death, he was a member of the ICES Board of Directors.

Although nominees do not have to be ICES members, they must be living and must have contributed exceptional service to ICES for an extended period of time – three or more years. They cannot be currently serving on the ICES Board of Directors.

This year we gave out two Wilbur Brand Memorial Service Awards.

Our first award goes to Kyla Myers, who has been and continues to be a strong supporter of ICES. She has been a member of ICES for over 13 years. She stepped up to be a Board member, Vice President and continues to keep an eye on our websites. She is our “go-to” “for anything technology related, including our social media.

She spent over a year giving our websites a complete overhaul to ensure ICES had a fresh new look and continues to be eye catching. Even our Cake Expo page has a new face with easy to find content. She continues to be on the “back side” of ICES websites.

Shnugie Doing Vaccinations

Sugar art display by the Iowa Chapter Member

Gretchen Cluff—Covid germ

Kathy Escher— medical table, sharpie box

Linda Harmon— Shungie assist 1-2-3 w/vaccine helper

Mari Mahler— Shnugie giving vaccine

Maureen Mossse— Band Aid Boxes

Karin Woods— Miniature tired cake



The second Wilbur Brand Memorial Service Award goes to Judy Ryal.

She has been a member of ICES for over 15 years. She has volunteered for many years in a variety of positions including 2016 and 2017 as the Cake Hospital Chairman for conventions. She made sure there was ample product for any needs that arose.

She carried water miles for all the demonstrators to use for clean-up, and provided a clean, well-organized work areas for all that needed the Cake Hospital. She is always ready with a sweet smile and words of encouragement for anyone she sees.

The Wilbur Brand Memorial Service Award is chosen by the ICES Board of Directors, but suggestions can be emailed to the Programs Chairman at programs@ices.org.

Winner, Kyla Myers, (center) with our President, Tina Crews (left) and Awards Chairman, Amy Marsh (right).



Judy Ryal as her name is called for her award.

Panther City Cake Walk 2021

Sugar Art Competition and Runway Show

ICES's 3rd annual sugar art fashion and runway show took place on Friday afternoon during the Expo. Our own Reeva Alexander Hawk hosted the Panther City Cake Walk 2021 Sugar Art Competition and Runway Show. Contestants were asked to make a wearable piece of art from sugar that would be judged not only on the way it fit the theme of "Panther City" — a nickname for Fort Worth, but also on their overall craftsmanship, and wearability during the runway show. While there were several formal entries, there were also a few surprise guest entires to the show and a few more "just for fun" entrants. Entries ranged from head wear, to jewelry, and even shoes! Contestants or their designated models got to strut their stuff before the judges and a live audience.

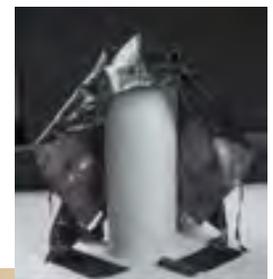
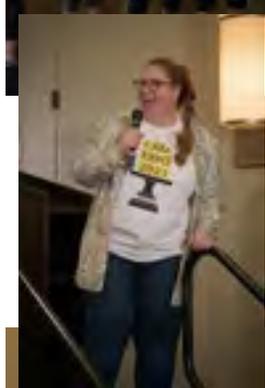
Karen Lozano Bonilla(Columbia) placed first for her beautiful Black Cat headdress piece. Which she later modeled with it's matching necklace and gown. Second place went to Jan Wolfe (CO) for her Pill Box panther hat, and third went to Bonnie Brown (FL) for her Flexique panther cap and cape. The competition was sponsored by Flexique and many of the contestants used this medium to make their creations.



1st place entry made with corn silk whiskers, wafer paper feathers, hand painted eyes, petal dust shadow, modeling fondant face and eveys, hand painted feathers



Jan Wolfe's entry reminiscent of Jackie O's classic style is a Flexique Pastillage pillbox hat with a 3d black panther covered in isomalt beads and a "black panther eye" rose (fondant slice technique) and flexique lace draping.



Bonnie Brown models her Flexique Panther Cape (Right) and Brooke Taylor shows off her edible shoes entitled "Walking in the Jungle"



Our Mystery "Panther Man" and host.(top) and our judges. (left)

Fort Worth Show Cake

This year ICES decided to offer a more inclusive approach to creating our annual show cake. We decided to offer it as a multi-day class where students would work with instructors to create the show cake while learning new techniques.

This year's instructors were Jesse Lesser from Jesse Lesser Cakes and Jean A. Schapowal from Cakes with Character. The following article was written by Jean, one of the instructors for the 2021 show cake.

Based on the success of this class, we have decided to offer this option again with a new instructor for the 2022 Reno show. Watch for more details on how you can sign up for this great opportunity.

Jesse and I were approached by the Cake Expo committee to come up with a class to create the show cake to be displayed out in front of the vendor hall for this year's Cake Expo 2021! It had to scream Texas and also Fort Worth as that was the site of this year's convention.

So, to the drawing board we went! But how do we come up with a cake design that is not only representative of Fort Worth and Texas, but also something that students, not knowing their skill levels, could help create?!

We wanted to use various mediums in the design but they had to be mediums that students could be able to work with and walk away from this class learning new skills and hopefully tips and tricks that both Jesse and I could pass on.

We decided to go with common images, like the longhorns, whiskey barrels, belt buckles, the Texas flag and the state flower; bluebonnets. Now we had to figure out what materials to use for each of those parts. Jesse and I decided it

would be great to split the students up to work in stations with the mediums that each of us were proficient in!

We decided on fondant and modeling chocolate for the bulk of the cake. We created individual fondant plaques with

images showcasing Fort Worth that the students could paint with edible markers and Cocoa butter paint.

Everyone worked on rolling out larger pieces of fondant and modeling chocolate we then cut into our various designs for the cake. The students used the modeling chocolate, to cut out

images and dusted them to create the various belt buckles displayed on the cake.

We took a break from the more intense work to sit down and create our bluebonnets by quilling wafer paper.

All the students had very hands on instruction. The best part was that most of our students had never worked with these materials so we were able to introduce them to these mediums with no preconceived notions about the right and wrong way to use them.

We were so proud of our students and all they created over the course of 2 1/2 days.



The time just flew by, but we accomplished so much, and ahead of schedule! They all worked so hard, and when we finally began to put it all together they were amazed at all they had accomplished! Jesse and I couldn't have asked for better students and the cake came out amazing!

Above: Jesse and Jean and their amazing class students



General Membership Meeting and Bylaw Changes

INTERNATIONAL CAKE EXPLORATION SOCIÉTÉ GENERAL MEMBERSHIP MEETING MEETING MINUTES July 22, 2021 Fort Worth, Texas

Executive Board

Elizabeth Dickson (LA) Chairman of the Board
Tina Crews (AL) President
Jennifer Noble (MS) Vice President
Jan Wolfe (CO) Treasurer
Sherri Randell (OK) Secretary

Board Members

Bonnie Brown (FL)
Meeghan Burnevik (MN)
Amy Marsh (ID)
Rhonda Morrison (NC)
Bonnie Fazio Richards (FL)

Meeting Called to Order: July 22, 2021 at 7:15 p.m. CST

OLD BUSINESS:

None

NEW BUSINESS:

Motion #1:

Barbara Reed, TN, moves to accept the previous GM minutes as presented.

Seconded by Carol Bersch, WA

Motion Carried

Motion #2:

Jan Wolfe, CO, moves for the adoption of the 2021-2022 budget.

Seconded by Amy Marsh, ID.

Motion Carried

Motion #3:

The Business Committee moves to accept the slate of board member nominees by acclamation.

Motion Carried

Motion #4:

The Business Committee moves to accept the secretary by acclamation.

Motion Carried

Motion #5:

The Business Committee moves to amend the ICES Bylaws, Article XIV, Section 4 of the ICES Bylaws. "Quorum Three percent (3%) of the membership, represented in person, by proxy or absentee ballot, shall constitute a quorum at any meeting of the membership. A quorum shall be required to call a membership meeting to order. The members at such a meeting may continue to do business until adjournment, even if the withdrawal of members should leave less than a quorum." To read: "Quorum Three percent (3%) of the membership or ten percent (10%) of the membership for a virtual meeting, represented in person, by proxy or absentee ballot, shall constitute a quorum at any meeting of the membership. A quorum shall be required to call a membership meeting to order. The members at such a meeting may continue to do business until adjournment, even if the withdrawal of members should leave less than a quorum."

Motion Carried

Motion #6:

The Business Committee moves to amend the ICES Bylaws, Article II, Section 1B of the ICES Bylaws. "To grant scholarships to persons to learn said art and to educate others as to said art;" To read: "To grant scholarships to members in good standing to learn said art and to educate others as to said art."

48 years - 28 days

Motion Carried

Motion #7:

Barbara Reed, TN, moves all future general membership meetings be changed to a virtual format.

Seconded by: Tracy Troutman, WA

Referred to Business Committee

Motion #8:

Barbara Reed, TN, moves that convention charities needs to promote ICES to their members/audience.

Seconded by: Rhoda Sheridan, OR

Motion Carried

Motion #9:

Barbara Reed, TN, moves that future conventions must charge a registration fee for all students regardless of membership status.

Seconded by: Jennifer McRoberts, NM

Motion Failed

Motion #10:

Sheila Miller, PA, moves to adjourn.

Seconded by: Mary Jo Dowling, PA

Motion Carried

Meeting adjourned July 22, 2021 at 9:12 p.m. CST



Reunión general de miembros y Cambios en los Estatutos

INTERNATIONAL CAKE EXPLORATION SOCIÉTÉ

REUNIÓN GENERAL DE MIEMBROS

ACTA DE LA REUNIÓN

22 de julio de 2021

Fort Worth, Texas

Junta Ejecutiva

Elizabeth Dickson (LA) Chairman of the Board

Tina Crews (AL) President

Jennifer Noble (MS) Vice President

Jan Wolfe (CO) Treasurer

Sherri Randell (OK) Secretary

Miembros de la Junta

Bonnie Brown (FL)

Meeghan Burnevik (MN)

Amy Marsh (ID)

Rhonda Morrison (NC)

Bonnie Fazio Richards (FL)

Reunión llamada al orden: 22 de julio de 2021 a las 7:15 p.m. CST

Asuntos Anteriores:

Nada

Nuevos Asuntos:

Moción #1:

Barbara Reed, TN, acepta las actas anteriores del GM tal como se presentaron.

Secundado por Carol Bersch, WA

La moción pasa

Moción #2:

Jan Wolfe, CO, se mueve para la adopción del presupuesto 2021-2022.

Secundado por Amy Marsh, ID.

La moción pasa

Moción #3:

El Comité de Negocios propone aceptar la lista de candidatos a miembros de la junta por aclamación.

La moción pasa

Moción #4:

El Comité Empresarial procede a aceptar al secretario por aclamación.

La moción pasa

Moción #5:

El Comité de Negocios propone enmendar los Estatutos del CIEM, Artículo XIV, Sección 4 de los Estatutos del CIEM. "Quórum El tres por ciento (3%) de la membresía, representada en persona, por poder o voto ausente, constituirá quórum en cualquier reunión de la membresía. Se requerirá quórum para convocar al orden una reunión de miembros. Los miembros de dicha reunión pueden seguir trabajando hasta la clausura, incluso si el retiro de los miembros deja menos del quórum ". Para leer: "Quórum El tres por ciento (3%) de la membresía o el diez por ciento (10%) de la membresía para una reunión virtual, representada en persona, por poder o voto ausente, constituirá quórum en cualquier reunión de la membresía. Se requerirá quórum para convocar al orden una reunión de miembros. Los miembros de dicha reunión pueden seguir trabajando hasta la clausura, incluso si el retiro de los miembros deja menos del quórum ".

La moción pasa

Moción #6:

El Comité de Negocios propone enmendar los Estatutos del CIEM, Artículo II, Sección 1B de los Estatutos del CIEM. "Otorgar becas a personas para que aprendan dicho arte y eduquen a otros en dicho arte"; Para leer: "Otorgar becas a miembros con buena reputación para aprender dicho arte y educar a otros sobre dicho arte".

48 sí - 28 no

La moción pasa

Moción #7:

Barbara Reed, TN, cambia todas las futuras reuniones generales de miembros a un formato virtual.

Secundado por Tracy Troutman, WA

Referido al Comité de Negocios

Moción #8:

Barbara Reed, TN, mueve que las organizaciones benéficas de la convención deben promover ICES entre sus miembros / audiencia.

Secundado por Rhoda Sheridan, OR

La moción pasa

Moción #9:

Barbara Reed, TN, propone que las convenciones futuras deban cobrar una tarifa de inscripción a todos los estudiantes, independientemente del estado de la membresía.

Secundado por Jennifer McRoberts, NM

La moción fallida

Moción #10:

Sheila Miller, PA, decide suspender la sesión.

Secundado por Mary Jo Dowling, PA

La moción pasa

Meeting adjourned July 22, 2021 at 9:12 p.m. CST



2021-22 Board of Directors

Executive Board

Mary Jo Dowling (PA)
Chairman of the Board
(Newsletter Editor, Ethics Committee)
Chairman@ices.org

Tina Crews (AL)
President
(All Committees)
president@ices.org

Jennifer Noble (MS)
Vice President
(Convention Chair, Ethics Committee, Technology)
vicepresident@ices.org, Cakeexpo@ices.org

Jan Wolfe (CO)
Treasurer
(Ethics Committee)
treasurer@ices.org

Meeghan Burnevik (MN)
Secretary — Representative Liaison
(Representation Chairman, Ethics, Technology, Newsletter,)
representation@ices.org

Board Members

Bonnie Brown (FL)
(Membership Chairman, Business, Programs, Representation)
membership@ices.org

Amy Marsh (ID)
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programs@ices.org

Rhonda Morrison (NC)
(Ethics Chairman, Business, Convention, Membership)
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Bonnie Fazio Richards (FL)
(Newsletter Chairman, Representation, Ethics)
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Sherri Randell (OK)
(Technology Chairman, Convention)
technology@ices.org

Carol Bersch (WA)
(Business Chairman, Ethics, Convention, Programs)
business@ices.org

Carmela B Fitch (MD)
(Business, Membership, Programs, Representation, Newsletter)

And Caring. . .

Our thoughts and prayers to Minnesota member, Margaret Lex. Margaret's husband of 59 years, Gust Lex, passed away on August 22nd. Margaret and Gust were married for 59 years, raised a family and enjoyed traveling together.

Welcome New Board Member

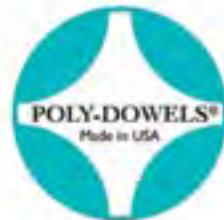
Carol Bersch, (WA)



Hi all, I am so excited and humbled to be on the ICES Board of Directors 2021-2024. I, like so many of you started my journey in cake decorating by taking a Wilton class in the late 1990's. I liked it so much that I took the classes all over again a couple of years later. My kids were too old for decorated cakes, but I didn't care, this was for me, something to do after I got off work. I then became a Wilton Instructor and loved teaching students. I was so excited when that 'ah ha' moment came, and their flowers looked like the flower they were making. In March 2006, I took two weeks off from work, drove up to Darien, IL and took the two-week Wilton Master class. That opened a whole new world of sugar mediums. My PASSION became sugar flowers. I left Illinois on a Friday night in a snowstorm, my car packed to the brim with my works of art and new toys back to Alabama. I got home and one of the ladies from my class called and asked me if I was going to convention. I didn't know what she was talking about, after she explained I went online to the ICES website and registered for my first convention in Grapevine, TX. I was amazed the minute I walked in, the number of people there, the demonstrations I attended and running to the vendor room purchasing everything from every demo I attended. Again, my car was packed to the brim. In 2008, my husband and I moved to Washington State and in 2011 I opened my little brick and mortar bakery, I was 57 years old at the time and loved what I was doing. I baked custom order cakes but most of all, I spent my days fulfilling my PASSION of making sugar flowers.

Cake Expo 2021 was certainly a different kind of convention this year in comparison to fifteen years ago and every year in between. Honestly, I hesitated about attending Cake Expo 2021 in Ft. Worth, TX. I knew so many of the people, instructors and vendors wouldn't be there, but I went anyway. I decided right before going that I would throw my hat in the ring and run for the board (endorsed by my husband 100%). I'm not going to tell you that I intend to make changes for the better etc. etc., I campaigned that platform when I was elected to City Council here in WA. The kind of changes needed for ICES is our members to keep your membership. I'm here to tell you that I want to BE THE CHANGE. I want everyone reading this to BE THE CHANGE. Stay with ICES and all of us can BE THE CHANGE. We can encourage all our friends to come back and BE THE CHANGE. If we work hard, really, really hard, we can get our membership numbers back up to a level of sustainability. And vendors and teachers need to join in the BE THE CHANGE campaign. At the end of my three-year tenure, I want everyone that said I will BE THE CHANGE to be able to say I AM THE CHANGE. Remember, we are family and it's all about the PASSION.

THANK YOU TO OUR Sponsors



THANK YOU TO OUR Vendors



Representatives Spotlight



This month we will be chatting with the Ohio Representative Karen Garback. Karen has served her state as a representative for over 10 years and was a convention and show director for 3 different shows. She has also served on the Board of Directors. She currently lives outside of Cleveland in North Olmsted, Ohio.

Where are you from?

Born in New Jersey. Resident of greater Cleveland, OH for the past 43 years.

How did you first learn about ICES?

Mail Box News in 1982

Can you tell me about your ICES path and what led you to become a representative?

Attended the 1983 KY Convention and joined. Over the years, I have been the rep a few times, a member of the ICES Board and a 3 time Show Director.

What do you enjoy most about being a representative?

Being able to help guide the members to think beyond the "usual".

What would you tell a new rep about being a representative?

In recent years, I would advise a new rep to find out the status of the Chapter when they take over, because you could be held responsible for the actions of others before you.

What is the most challenging part of being a representative?

Getting and keeping members.

How did you get started in the sugar arts?

I sold hand crafts in college for pocket money. I also liked to bake. After seeing some Wilton catalogs I gave it a try. I then took a course and test to become a Wilton teacher. Subsequently, I began to sell wedding cakes. I went to work as a pastry chef for several other bakers. I then opened a pastry shop with a partner. After 7 years, we sold the shop and I have my own cottage business now.

What is your favorite medium to work with and why?

Swiss meringue BC. I find it to be easy to use with better flavor than many other coverings. And, I have been working on several of my own techniques that take advantage of the butter in the icing to make the surface firm when chilled.



What are some projects you are working on now or that you've finished in the last few months? Do you have a picture?

With covid keeping many events from happening, work has been slow. So, I have been putting things together for ZOOM demos, based on SMBC techniques

Who is your sugar art 'hero' and why?

Ewald Notter - his sugar and chocolate pieces are incredible. More recently, Amaury Guichon - he does things with chocolate that are just insane.

What is your 'go to' tool that you can't live without?

I can LIVE without any of them, but I can't do a good job in the kitchen without so MANY of them... can't pick just one.

What are you 'known for' (a recipe, a cake design, etc.)?

My SMBC. My clients like the taste. Not too sweet and very creamy. And I get a lot of requests for my half n half sheet cake (choc/van) where the middle section is marble cake.

What do you find most challenging about working in the sugar arts?

People are surprised at the price of handwork. They also want things now, and think you can just whip up something for tomorrow.

What do you like best about working in the sugar arts?

Teaching something new that excites the students. And sometime, just eating the failures can be a benefit..

Do you have a 'day job' unrelated to sugar arts?

Nope... that's my job.

What is the most unusual cake you've ever been asked to make?

Not too many odd ones. The most intense was a full replica of a house on an estate. And no, I don't have the pictures.

If you could learn one new sugar art skill, what would it be?

That's hard to say. I have tried most everything, but not been great at them. I would like to fine tune my chocolate and sugar/isomalt skills. I don't get to do that specific type of show work very often and I wish that I had the opportunities.

What is your favorite dessert?

Creamy things... mousse, pudding, crème brûlée.

Do you have any special/secret/magical skills outside of being a sugar artist?

I like to dress up and go to Renaissance Faires.



Recipe Round up!

Fall is just around the corner and time for some great apple treats! **Judi Smith** from Nebraska is sharing her Apple Fritter Casserole recipe which is an easy breakfast treat that's made with crescent rolls, granny smith apples, brown sugar, and cinnamon topped with an easy glaze!

Apple Fritter Casserole Yield: 10 Servings

Ingredients

- 2 cans crescent dough sheets, (8 oz. cans) (1)
- 2 Granny Smith apples, cored and chopped (1)
- 3/4 cup brown sugar, packed (3/8 c.)
(3 Tbsp. is half of 3/8 c.)
- 1 tsp. cinnamon-divide in half (1/2 tsp.)
- 1 tablespoon flour (1/2 Tbsp.)
- 1/4 c. chopped pecans (2 Tbsp.)
- 1/4 cup unsalted butter, melted (2 Tbsp.)

Icing:

- 1 cup powdered sugar (1/2 c.)
- 1/4 cup whole milk (2Tbsp.)

Instructions

Preheat oven to 350° and spray 9x9 inch baking dish with baking spray.

Cut the crescent sheets into 1" cubes and toss with half the cinnamon and brown sugar in a medium bowl.

Put the other half in another bowl along with apples, flour and pecans and toss.

Combine the apples and crescent pieces together in a large bowl and put into your baking dish, then pour the melted butter over the mixture.

Bake for 40 to 45 minutes (30-35 min for 1/2) or until golden brown. Cool 10 minutes.

Make the glaze by whisking powdered sugar and milk together (microwave 15 seconds if too thick) and pour over your baked casserole just before serving.

Toppings: You can dust the top of the Apple Fritter Casserole with cinnamon sugar, brown sugar or confectioner's sugar to make it look fancy and taste even sweeter. Dressing up the top makes it look fancy so you don't have to worry about transferring it out of the casserole dish to serve it up.

Serve: You shouldn't leave your Apple Fritter Casserole out at room temperature for more than 2 hours or it will start to grow bacteria that can make you sick.

Store: Apple Fritter Casserole is good in the fridge for up to 4 days before it gets too squishy. Make sure to keep it in plastic wrap or in a sealable bag.

Freeze: Once it's frozen, Apple Fritter Casserole is good for about 2 months before it loses its flavor. Make sure that the casserole has completely cooled down to room temperature before you put it in the freezer or fridge to keep you from getting sick.



Welcome New Members

Paula Brothers, FL

Mojisola Aarinola Egbeyemi, Nigeria

Omole Cecilia Folasade, Nigeria

Judith Gaba, TX

Brenda Kirkland-Williams, AL

Alejandro Llanos, Peru

Monique Long, FL

Caroline Mugimu, TX

Susan Mugimu, Uganda

Akinola Olayemi, Nigeria

Chioma Sonia Oparah, Nigeria

Susan Sands, AL

Sheila Williamson, KS

Jhasiim Wiltshire, GA

Know Your Stuff!

How To Choose Wafer Paper

Number one question I get asked: What wafer paper should I buy? And, to be honest, I've been avoiding answering this question! Simply because I don't want you to hunt for a specific brand or type – I want you to use what YOU have.

However, I think it is important to understand the different grades and thicknesses of wafer paper. To answer your question, I made a video, where I show all the different grades and brands of wafer paper I have and how to use them. <https://www.youtube.com/watch?v=D-1bLHeVwxPc>

There are 3 main types of wafer paper:

0-grade (0.22 mm) – very thin and light. I use this type for multi-petal flowers and if I want to make something quick. My favorite brand in this category – [Oasis Supply 0-grade](#)

AD-grade (Premium or 0.27-0.35 mm) – the most common type of paper to make flowers, foliage, and decorations. Takes on texture beautifully and is very versatile. The downside for me – I need to apply conditioner to both sides.

My most used 0.27mm is [Saracino Wafer Paper](#) or [Oasis Supply AD-grade](#).

DD-grade (double-thickness or 0.6mm) – smooth on both sides and relatively thick. Great for printing designs or painting. I wouldn't recommend this type of wafer paper for making flowers. It may work for making foliage and structured decoration, but it is stiff and fragile.

I have Saracino Cardstock and [Icing Images](#) Double-thickness wafer paper, but you can also buy Oasis Supply DD-grade.

What is Wafer Paper?

Wafer paper is a sheet of edible paper, typically starch-based. Ingredients: potato starch, water and vegetable oil.

It's safe to eat and the flavor is very subtle — so it won't interfere with what's going on in your cake. You can manipulate wafer paper in all kinds of ways, another reason why it's so great for cake decorating.

Storing your Paper

Keep wafer paper in a clean Ziplock™ bag and store in a cool, dry place. Wafer paper can last quite some time (around 2 or 3 years on average), if stored correctly. If your wafer paper is dry and crackly, watch this tutorial on how to fix it.

Interested in Learning More?

For daily wafer paper ideas and inspiration, join me on [Instagram](#), [Pinterest](#), and [Facebook](#). Or check my [YouTube channel](#) for wafer paper video tutorials and other cake decorating projects.



Anna Astashkina is an award-winning Cake Artist and Wafer Paper Instructor, based in Chicago, Illinois. She is known for her modern wedding cakes and lifelike flowers featuring edible wafer paper (also known as rice paper).

She is an experienced tutor and demonstrator, and her cakes have been featured in magazines, TV commercials, and online publications worldwide.

Anna Astashkina dedicates most of her time teaching wafer paper classes and group workshops and sharing her passion for this delicate craft.



Dear Bonnie!

The question this month comes from our membership and it was: “How was Cake Expo?”

This answer comes from me, Bonnie Brown. It was great and I loved every minute of it. Our attendance was good considering many could not attend due to Covid-19. So many of our international members were unable to attend due to the inability to obtain visas because of the pandemic. The classes were wonderful, and I wish I was able to participate in each one. We had such great instructors who shared their wonderful techniques. We also had great vendors who were able to participate in person and others who graciously sent great items for our goodie bags and raffles. I held off buying my “toys” until I got into the vendor's room. WOW, I wanted to buy almost everything.

On Friday we had the Runway Challenge with a great display of wearable items. (I won third place!) Next, the Wedding Cake Challenge, OMG! Such beautiful cakes were on display, and in my opinion, each one a winner. The show cake was magnificent, and many of us participated in a 24 hour “Step Challenge”.

I don't want to leave out our most exciting challenge. Our cake decorators teamed up with “Celebrity” cake decorators for a Live Relay Cake Challenge. Each team had a limited amount of time to create a Texas themed cake, and all this was all being filmed for a program entitled “Who takes the cake?” which will appear on The Food Network.

There was so much to do and so little time. Don't forget to check out all the photos on the website and in this newsletter. I hope you will join us in Reno next year so that the fun can continue.



Kids Korner

Cake Shows and Kids!

Finally live in person cake shows are starting to pop up again! Yeah! But have you ever thought about having your child/grandchild/favorite little person enter a cake show? It can be a rewarding and exciting experience and also a great learning tool.

First check out your local area for upcoming shows and make sure they have a youth/child division. Next READ THE RULES and make sure to enter on time in insure your spot and a smooth check in the day of the show.

Next, READ THE RULES again and make a plan with plenty of time for it to be a relaxing fun experience. Depending on the age of the child or youth, the rules for how much help they can receive from an adult vary. What you can do for your entrant is ensure they have all the proper tools they need and a great foundation for their masterpiece and of course a safe way to transport it.

Most youth entries are made from real cake because, hey, what kid would not want to eat their final creation? So make sure to take lots of pictures with them and their final work to document it and make sure it is a flavor that is shelf stable.

The first step is to find out what they would like to create. Ask them to make a drawing of their cake and explain all the parts that make it special and how one might go about achieving that look. Have them indicate colors, and flavors to create a total picture of their idea. Next, help guide them to techniques you think they may be able to master and what steps would be necessary in what order to make it come together. It is ok to look at cakes on line, but judges love to see their unique creativity shine through in their entries.

Next, come up with a plan together and a time line when things need to get done — factor in baking time, assembly time, and drying time for figures and other details.

Time for a supplies list! Don't forget items like a proper base or cake board, a box, and any cool supplies needed for the final creation. Perhaps a trip to the local cake supply store might be in order to help spur on their creativity. But remember, once again, those judges love to see hand made edible decorations, not plastic.

Time to bake! Depending on the age group, adults may help with the baking and icing mixing, but overall your wee one will be on their own for assembling, frosting and decorating their own work. You may help by teaching proper techniques on another cake and encouraging practicing also off their piece until they feel confident in their skills to transfer over to their masterpiece. Supplying basic good tools such as a turntable, offset spatula, piping bags and tips, gumpaste and fondant or modeling chocolate, and basic modeling tools will also give them a good start. Edible markers, sprinkles and other kid friendly supplies

can also make for a fun time. And don't forget to add a nice ribbon trim to your cake board for extra points.

Once their creation is finished, make sure it is boxed up properly for safe travels and plan to arrive in plenty of time to hand in their work during registration and check in hours. Let them go through the process of proudly handing in their work and placing it in the display area.

Once the show begins, be sure to take them around to see the other cakes and show them proper cake etiquette by explaining that we do not touch the cakes since the other competitors put in just as much time and effort as their work and are just as proud and protective of it as they would be.

While at the show, attend any free demonstrations or perhaps a class specially organized just for children. Many more shows are offering classes just for kids these days. If your child is older and exhibits an interest in one of the adult classes, find out if the teacher might be willing to have your child in the class.

Judging time! Most shows are very supportive of the youth categories and almost everyone wins an award. Attend the awards ceremony if there is one, which is usually held at the end of the show day. Part of the fun is having your name called or receiving a ribbon for your efforts. So do not skip this part of the day! This is also a great photo opportunity! Soon afterward you will be able to pick up your child's entry once the show is over. No matter what award they receive, be sure to praise their efforts with lots of encouragement. If they are not pleased with their award, gently discuss suggestions for the next time. But most importantly, have fun and share this great adventure with them!

Upcoming shows which have youth and child divisions

[Sugar Artists of Utah Show](#) September 24-25, 2021. Salt Lake City Utah.

[Ultimate Sugar Art Show](#) September 24-26, 2021 Atlanta, Georgia.

[The National Capitol Cake Show](#) March 25-27, 2022. Sterling, VA



Teacher Tributes

By the Programs Committee

Welcome to Teacher's Tributes! Each month we will highlight one of our ICES Approved Teachers. Each teacher has been approved by the ICES Programs Committee and agreed to support the ICES Scholarship program. You can find more information about the teachers and the full list on the ICES website, Approved Teachers | International Cake Exploration Society (ices.org). We appreciate their dedication to promote the many forms of sugar artistry.



This month we are highlighting **Barbara Evans**, CMSA, ICJ, and owner of the [Wedding Cake Connection](#) and creator of the [Stable Mabel Cake Support System](#).

Barbara J. Evans of Metamora, IL, teaches these mediums: Buttercream, Rolled Fondant, Airbrush, Gum Paste, Chocolate and Royal Icing.

How long have you been teaching sugar art?

I started teaching in 1984.

How did you get started in Sugar Art?

There was a supply shop in my neighborhood that my Mom would go to often. I took a cake decorating class when I was 15, and I was hooked! Just a few months ago I ran into the lady that owned the shop and was able to share my appreciation.

Did you receive any formal training?

Although it would not be considered formal training, I have had the opportunity to take many week-long classes from some of the greats: Gloria Griffin, Helen Sembra, Geraldine Randlesome, Delores McCann, Betty Newman-May, Pat Ashby, Nicholas Lodge, Eddie Spence, Kim Morrison, Alan Dunn and many more. I am so grateful for what they were willing to share.

What is your favorite medium and why?

I enjoy challenging the limits of royal icing. I love the clean look it presents and the versatility it offers.

What is your favorite tool to work with?

I think my favorite tool would have to be my feather-weight scraper that I use with my buttercream. It has saved me so much time.

What is your inspiration for your sugar work?

I often take inspiration from textiles, artwork or architecture.

What is the one thing you would want to pass on to other sugar artists?

If at first you don't succeed, try, try again! If I am doing a competition cake I rarely get it on the first try.

What's been the key to your success?

I am always looking for a way to improve. I could be working on a tool, a method or a recipe. This spirit led me to the invention of [Stable Mabel](#).

What has been your most challenging project and would you do it again?

A cake that I made for the Oklahoma Sugar Art Show a few years ago may have been my greatest challenge. I had a lace, royal icing cage that was a 10"x8" barrel that was one piece. I had a nine-hour drive to the show and so I had to put the cage in place once I arrived. I made 7 cages, changing the process along the way. Prior to the show I had broken 5 of the 7 cages and one had a small hole. That left only one cage that was still in one piece, so it was all or nothing and I pulled it off! Not sure I would do it again.

What would you tell your younger self just starting out?

This is a hard question! The answer would likely fill a book but in short; be open to change, plan ahead and think outside the box.



It's Cupcake Time!

Because it's always time for a cupcake - with Diane Donahue (PA)



Papaya – Mango Cupcakes

Cupcakes – Yields 12 cupcakes

- 1 ½ cups all-purpose flour
- ¾ tsp baking powder
- ¼ tsp salt
- 6 Tbsp unsalted butter, softened
- ¾ cup granulated sugar
- 2 egg whites, large
- Juice of ½ lime
- 1 tsp Perfect Palate® Papaya Mango powdered flavoring
- 2/3 cup whole milk (I used almond milk)

Preheat oven to 350° F. Line cupcake pans with liners.

Measure milk into a 2-cup measuring cup and add the juice of half of a lime to the milk. Whisk to combine. Allow to sit for at least 5 minutes.

Sift together flour, salt, baking powder and the Papaya Mango flavoring. Set aside.

In the bowl of stand mixer fitted with a paddle attachment, cream butter and sugar until light and fluffy. Add eggs one at a time, mixing well and scraping between additions.

Add 1/3 of the mixture to the creamed butter. Then add ½ of the milk, ½ of the remaining flour, the rest of the milk, then the rest of the flour. Scrape the bowl after each addition. Mix until the batter is smooth – about 1 minute on medium low.

Fill cupcake liners 2/3 to ¾ full.

Bake 15-20 minutes depending on your oven. Check after 15 minutes.

Papaya Mango Curd Filling

- 3 large eggs
- 1 cup sugar
- ½ cup water
- ½ tsp Perfect Palate® Papaya Mango powdered flavoring
- ¼ cup unsalted butter, cubed

Add powdered flavoring to water and mix well.

In a small saucepan over medium heat, whisk together eggs, sugar and flavored water until blended. Add butter.

Cook, whisking constantly, until mixture is thickened. Strain if there are any lumps. Add orange food color if desired. Transfer to a small bowl and allow to cool. Refrigerate, covered until cold.

Fill cupcakes with Papaya Mango curd.

Topping

- 8 oz cream cheese, softened
- 16 oz Cool Whip or whipped cream
- 1 package (2.1 oz) More Than Cake® Finer Fillings Tropical Coconut mix

Beat cream cheese until smooth.

Add contents of Tropical Coconut mix package and beat 30 seconds.

Fold in Cool Whip or whipped cream.

Chill 30 minutes to thicken.

Pipe on cupcakes using a large star tip.

Garnish with toasted coconut.



Diane Donahue (PA) is the current Pennsylvania Representative and long time cupcake creator. She's a hobby baker from Lebanon, Pennsylvania who is mostly self-taught. She also serves as Vice President of White Rose Cake Decorators club in York, PA. She loves to enter cake shows, and also bakes for her family and enjoys making gourmet cupcakes. "I have been having fun trying out different cupcake recipes and submitting them for the cupcake articles in the ICES newsletter.

I am proud to be a member of ICES and look forward to many more years of decorating together!"

Summer Corn on the Cob

with Tammy Valera

One of my most favorite foods during the summer is a good ear of corn on the cob. Whether its grilled or boiled nothing says summer to me like a good piece of corn. I've seen them made out of cake before many times so why not make one out of isomalt??

Materials

- Life size realistic 3-D silicone corn mold (Make sure it will handle the extreme heat of poured isomalt)
- White isomalt pre-cooked nibs
- white, yellow, gold, green and brown food air brush coloring.
- small paint brush
- silicon mat for pouring isomalt on
- large vertical line leaf viener
- light green, forest green, and brown petal dusts
- vodka, dilution solution, or grain alcohol
- aluminum foil
- gloves for handling isomalt
- microwave safe bowl and microwave for melting isomalt nibs

Step 1: Use white isomalt with a small amount of yellow airbrush color. Melt it till bubbling. Melt enough for the cob and some husks. Then let it sit for about 2 minutes at room temperature. Once isomalt has settled pour into mold and be sure to move the mold around to distribute the isomalt evenly until you see it is hardening. Let it sit for about 20 minutes till it's complete cooled. Then gently take out of mold.



Step 2: Take extra melted isomalt and pour onto a thin silicone mat. For this you'll use the "pulling" method to create the corn husks. Once your isomalt is pulled and ready to use cut off a small piece and put the rest under a heating lamp. Stretch the small piece then flatten it before putting it on the bottom of the leaf veiner silicone mold. Then place the

top half of the leaf veiner on the isomalt and press. Then take the isomalt off the veiner and attach to the corn cob.

Step 3: Once everything is attached then it's time to add some detail. Paint the corn using gel colors mixed with dilution solution. Use a combination of 3 colors: white, gold, and brown. Start with lighter color then work your way to dark. Go very sparse with each color so you get the different color variations. This will give it a realistic look to it.



Step 4: Next paint the husks using petal dust. Using the dust vs the gel will give the husks a different texture than the corn. Use a mix of dilution solution and light green, forest green, and brown petal dust. Start with lighter color first then go darker.

Step 5: For the final touch, take some aluminum foil and gently push it around the entire corn/husks. Basically it'll cradle the isomalt corn.



July Board of Directors Meeting Recap

INTERNATIONAL CAKE EXPLORATION SOCIÉTÉ

BOARD OF DIRECTORS

MEETING MINUTES

July 6, 2021

Executive Board

Elizabeth Dickson (LA) Chairman of the Board
Tina Crews (AL) President
Jennifer Noble (MS) Vice President
Jan Wolfe (CO) Treasurer
Sherri Randell (OK) Secretary

Board Members

Bonnie Brown (FL)
Meeghan Burnevik (MN)
Amy Marsh (ID)
Rhonda Morrison (NC)
Bonnie Fazio Richards (FL)

Motion #1:

Moves to rescind motion 8-1986 that states "Appoint committees assuring continuity and division of workload. On-going committees should have three (3) Board Members on each committee - one (1) first year, one (1) second year and one (1) third year member."

Motion Carried

Motion #2:

Moves to require representatives and/or ambassadors to be fully registered attendees to qualify for the Annual Reps Meeting Attendance Reimbursement. Effective Expo 2022.

Motion Carried

Motion #3:

Moves to offer the Sugar Artists Certification Test at Cake Expo 2022 in Reno, Nevada.

Motion Carried

Motion #4:

Motion Withdrawn

Motion #5:

Moves to amend motion # 26 of 8-2012 that reads: A one-hour training/orientation session for newly elected Board of Director Officers and incoming Committee Chairmen will be held during a recess of the Sunday Closing Meeting of the seated Board of Directors. This transition of duties will be conducted by each outgoing Officer/Committee Chairman, under the guidance of the seated Chairman of the Board. To now read: Schedule a cloud training session to be held within two (2) weeks after the Expo for the newly elected Board of Director Officers and all Committee Chairmen of the seated Board of Directors. The transition of duties will be conducted by each outgoing Officer/Committee Chairman, under the guidance of the seated Chairman of the Board.

Motion Carried

Motion #6:

Moves to approve the updated Cake Expo Refund Policy to read: Anything after June 1, will be a 50% refund. All refund requests must be accompanied by a visa denial Consulate letter or a Doctor's note. (No refunds will be given after the close of online registration, with the exception of Registered Instructors.) Once they have received the final class count after the close of online registration, they will have seven (7) days to determine if the class will be canceled, then they can request a refund of 50%.

Motion Carried

Motion #7:

Moves to accept the 2021 updated job descriptions for Representatives Moderator, Representatives Secretary, Representation and Chairman of the Board as presented.

Motion Carried

Motion #8:

Moves to accept the 2021 updated President's job description as revised.

Motion Carried

Motion #9:

Moves to rescind Motion, 8/03; "If a check has to be voided because of an error, void the check and the copy and staple them together in the checkbook."

Motion Carried

Motion #10:

Moves accept Helen Osteen for the Membership Coordinator contract, effective September 1, 2021 through August 31, 2022.

Motion Carried

Motion #11:

Moves to reimburse Kathleen Lange 50% of her 2021 Registration in accordance with the current Cake Expo refund policy after she cancelled her classes.

Motion Carried

July Treasurer's Report

Treasurer – Jan Wolfe

From the month of June, 2021

Bank of America

Checking Account

Beginning Balance: \$ 1,078.83

Ending Balance: \$ 5,314.77

Income: \$ 14,340.00

Expenses: \$ 10,104.06

Savings Account

Beginning Balance: \$ 207,354.04

Ending Balance: \$ 211,121.75

Income: \$ 17,068.25

Expenses: \$ 13,300.54

Ameritrade account 1: \$ 102,225.48 (7/1/2021)
profit of \$ 978.94

Ameritrade account 2: \$ 17,420.00 (7/1/2021)
profit of \$ 0.14

Resumen de la reunión de la Junta Directiva de julio

INTERNATIONAL CAKE EXPLORATION SOCIÉTÉ JUNTA DIRECTIVA ACTA DE LA REUNIÓN 6 de julio de 2021

Junta Ejecutiva

Elizabeth Dickson (LA) Chairman of the Board
Tina Crews (AL) President
Jennifer Noble (MS) Vice President
Jan Wolfe (CO) Treasurer
Sherri Randell (OK) Secretary

Miembros de la Junta

Bonnie Brown (FL)
Meeghan Burnevik (MN)
Amy Marsh (ID)
Rhonda Morrison (NC)
Bonnie Fazio Richards (FL)

Moción #1:

Movimientos propone rescindir la moción 8-1986 que establece "Nombrar comités que aseguran la continuidad y la división de la carga de trabajo. Los comités en curso deben tener tres (3) miembros de la Junta en cada comité: un (1) primer año, un (1) segundo año y un (1) miembro de tercer año".

La moción pasa

Moción #2:

Propone requerir que los representantes y / o embajadores sean asistentes completamente registrados para calificar para el Reembolso anual de asistencia a la reunión de representantes. Expo Efectiva 2022.

La moción pasa

Moción #3:

Propone ofrecer la Prueba de Certificación de Artistas del Azúcar en cake expo 2022 en Reno, Nevada.

La moción pasa

Moción #4:

Moción retirada

Moción #5:

Propone enmendar la moción # 26 del 8-2012 que dice: Una sesión de capacitación / orientación de una hora para los recién elegidos Miembros de la Junta Directiva y los Presidentes de Comité entrantes se llevará a cabo durante un receso de la Reunión de Clausura dominical de la Junta Directiva sentada. Esta transición de funciones será llevada a cabo por cada oficial/presidente del Comité saliente, bajo la dirección del Presidente sentado de la Junta. Para leer ahora: Programe una sesión de capacitación en la nube que se llevará a cabo dentro de las dos (2) semanas posteriores a la Expo para los recién elegidos Miembros de la Junta Directiva y todos los Presidentes de Comité de la Junta Directiva sentada. La transición de funciones correrá a cargo de cada oficial/presidente saliente del Comité, bajo la dirección del Presidente sentado de la Junta.

La moción pasa

Moción #6:

Movimientos para aprobar la política de reembolso actualizada de Cake Expo para leer: Cualquier cosa después del 1 de junio, será un reembolso del 50%. Todas las solicitudes de reembolso deben ir acompañadas de una carta del Consulado de denegación de visa o una nota del médico. (No se darán reembolsos después del cierre de la inscripción en línea, con la excepción de los Instructores Registrados). Una vez que hayan recibido el conteo final de clases después del cierre de la inscripción en línea, tendrán siete (7) días para determinar si la clase será cancelada, entonces pueden solicitar un reembolso del 50%.

La moción pasa

Moción #7:

Propone aceptar las descripciones de funciones actualizadas de 2021 para Representantes Moderador, Secretario de Representantes, Representación y Presidente de la Junta tal como se presentaron.

La moción pasa

Moción #8:

Propone aceptar la descripción de la oficina del presidente actualizada de 2021 según lo revisado.

La moción pasa

Moción #9:

Propone rescindir la moción, 8/03; "Si un cheque tiene que ser anulado debido a un error, anule el cheque y la copia y grapándolos juntos en la chequera".

La moción pasa

Moción #10:

Propone aceptara Helen Osteen para el contrato de Coordinador de Membresía, efectivo del 1 de septiembre de 2021 al 31 de agosto de 2022.

La moción pasa

Moción #11:

Propone reembolsar a Kathleen Lange el 50% de su inscripción de 2021 de acuerdo con la política de reembolso actual de Cake Expo después de que canceló sus clases.

La moción pasa

July Treasurer's Report

Treasurer – Jan Wolfe

From the month of June, 2021

Bank of America

Checking Account

Beginning Balance: \$ 1,078.83
Ending Balance: \$ 5,314.77
Income: \$ 14,340.00
Expenses: \$ 10,104.06

Savings Account

Beginning Balance: \$ 207,354.04
Ending Balance: \$ 211,121.75
Income: \$ 17,068.25
Expenses: \$ 13,300.54

Ameritrade account 1: \$ 102,225.48 (7/1/2021)
profit of \$ 978.94

Ameritrade account 2: \$ 17,420.00 (7/1/2021)
profit of \$ 0.14

Cake Expo Board of Directors Meeting Recap

INTERNATIONAL CAKE EXPLORATION SOCIÉTÉ
BOARD OF DIRECTORS
MEETING MINUTES
July 20-25, 2021
Fort Worth, Texas

Executive Board

Elizabeth Dickson (LA) Chairman of the Board
Tina Crews (AL) President
Jennifer Noble (MS) Vice President
Jan Wolfe (CO) Treasurer
Sherri Randell (OK) Secretary

Board Members

Bonnie Brown (FL)
Meeghan Burnevik (MN)
Amy Marsh (ID)
Rhonda Morrison (NC)
Bonnie Fazio Richards (FL)

Meeting called to order at 8:30 a.m. CST

OLD BUSINESS:

Motion #1:

Moves to approve the minutes from the July 6, 2021 Board of Directors meeting as presented.

Motion Carried

NEW BUSINESS:

Motion #2:

Moves to approve the following job descriptions:

Membership

Technology

Secretary

Newsletter

Newsletter Editor

Motion Carried

Motion #3:

Moves to make Cake Expo 2023 a Virtual Event to give time to reassess the viability and financial obligations of an in-person Expo.

Motion Carried

Motion #4:

Moves that the Cake Expo Show Format dated 7/11/21 be accepted as the new Cake Expo show format for the Cake Expo 2022 and future on-site Cake Expos.

Motion Carried

Motion #5:

Motion Withdrawn

Motion #6:

Moves to accept the 2021-2022 budget.

Motion Carried

Motion #7:

Moves that "The Technology Committee and/or special committee appointed by the Technology Committee will be the only individuals to create and edit any/all online forms (all ICES websites, and any other site forms belonging to ICES). This includes all edits to the entries on these forms and any corrections to any of the ICES online forms."

Motion Carried

Motion #8:

Moves that after the final minutes are approved, the Execu-

tive Committee will decide and note which area or areas of the motion database, motions should be placed. Once decided and noted by the Executive Committee, the Secretary will update the motion database.

Motion Carried

Motion #9:

Moves to cease requiring all chapter audits, financial reports, and activity reports.

Motion Carried

Motion #10:

Moves to elect four (4) new Board members for the 2021-2022 fiscal year.

Motion Carried

Motion #11:

Moves to make scholarships nontransferable.

Motion Carried

Motion #12:

Moves to accept the Business Committee Job Description, as revised.

Motion Carried

Motion #13:

Moves to make a one-time \$100.00 payment to Flexique to offset the loss that occurred at Cake Expo 2021 due to theft.

Motion Carried

Motion #14:

Moves to discontinue the Meet the Candidates event before the General Membership Meeting.

Motion Carried

Motion #15:

Moves to form a financial committee to review the ICES financial records annually.

Motion Carried

Motion #16:

Moves to revise the section of all job descriptions referencing how to update your job description to read as follows:

How To Update Your Job Description (Revised 07/25/2021)

By May 1, update your Job Description and have it reviewed by your committee members. Once approved, before June 1st, upload to the Job Descriptions to be approved folder on the ICES cloud server.

After Cake Expo, make sure you have a Word copy of the latest approved Job Description in your committee folder. Label this your "Working Copy".

Updating your job description is a year-long process and essential to making sure the information is accurate. After every board meeting, you will need to make any additions and/or corrections necessary to the Job Description. You need to make the changes on your working copy in your committee folder by typing additions in RED and striking out & highlighting in yellow deletions.

Send a marked up copy with changes to your committee and the Executive Committee for approval, corrections or suggestions no later than May 15th. After this approval, delete any highlighted areas & turn remaining type to black. Send a clean

copy to the Business Committee Chairman and the President before June 1st, then upload the clean copy to the ICES cloud server.

Job Descriptions will be approved the month prior to Expo each year. The deadline for having your job descriptions uploaded to the folder is June 1st. They must be sent to the Business Committee Chairman before deadline.

It is your responsibility to look at ALL of the job descriptions and ask questions if needed, so you are prepared to approve them.

Motion Carried

Motion #17:

Moves to adjourn.

Motion Carried

Resumen de la reunión de la junta directiva de Cake Expo

INTERNATIONAL CAKE EXPLORATION SOCIÉTÉ JUNTA DIRECTIVA ACTA DE LA REUNIÓN 20-25 de julio de 2021 Fort Worth, Texas

Junta Ejecutiva

Elizabeth Dickson (LA) Chairman of the Board

Tina Crews (AL) President

Jennifer Noble (MS) Vice President

Jan Wolfe (CO) Treasurer

Sherri Randell (OK) Secretary

Miembros de la Junta

Bonnie Brown (FL)

Meeghan Burnevik (MN)

Amy Marsh (ID)

Rhonda Morrison (NC)

Bonnie Fazio Richards (FL)

Reunión llamada al orden a las 8:30 a.m. CST

Asuntos Anteriores:

Moción #1:

Propone aprobar las actas de la reunión de la Junta Directiva del 6 de julio de 2021 tal como se presentan.

La moción pasa

Nuevos Asuntos:

Moción #2:

Propone aprobar las siguientes descripciones de trabajo:

Membresía

Tecnología

Secretario

Boletín

Newsletter Editor

La moción pasa

Moción #3:

Propone hacer de Cake Expo 2023 un evento virtual para dar tiempo a reevaluar la viabilidad y las obligaciones financieras de una Expo en persona.

La moción pasa

Moción #4:

Se solicita que el formato Cake Expo Show con fecha 7/11/21 sea aceptado como el nuevo formato de cake expo para la Cake Expo 2022 y futuras Cake Expos en el lugar.

La moción pasa

Moción #5:

Moción retirada

Moción #6:

Movimientos para aceptar el presupuesto 2021-2022.

La moción pasa

Moción #7:

El Comité de Tecnología y/o el Comité Especial designado por el Comité de Tecnología serán las únicas personas que crearán y editarán todos los formularios en línea (todos los sitios web del CIME y cualquier otro formulario del sitio que pertenezca al CISE). Esto incluye todas las ediciones de las entradas en estos formularios y cualquier corrección a cualquiera de los formularios en línea del CIME".

La moción pasa

Moción #8:

Movimientos que después de que se aprueben las actas finales, el Comité Ejecutivo decidirá y anotará en qué área o áreas de la base de datos de mociones, dichas mociones deben colocarse. Una vez decidido y tomado nota por el Comité Ejecutivo, el Secretario actualizará la base de datos de mociones.

Moción transportado

Moción #9:

Se mueve para dejar de requerir todas las auditorías de capítulos, informes financieros e informes de actividad.

La moción pasa

Moción #10:

Propone elegir cuatro (4) nuevos miembros de la Junta para el año fiscal 2021-2022.

La moción pasa

Moción #11:

Propone hacer que las becas sean intransferibles.

La moción pasa

Moción #12:

Propone aceptar la Descripción del Trabajo del Comité de Negocios, según lo revisado.

La moción pasa

Moción #13:

Propone hacer un pago único de \$ 100.00 a Flexique para compensar la pérdida que ocurrió en Cake Expo 2021 debido al robo.

La moción pasa

Moción #14:

Propone suspender el evento Meet the Candidates antes de la Asamblea General de Membresía.

La moción pasa

Moción #15:

Propone formar un comité financiero para revisar los registros financieros del CIME anualmente.

La moción pasa

Moción #16:

Propone revisar la sección de todas las descripciones de trabajo que hacen referencia a cómo actualizar la descripción de su trabajo para que diga lo siguiente:

Cómo actualizar la descripción de su trabajo (revisado el 25/07/2021)

Antes del 1 de mayo, actualice su descripción de trabajo y haga que los miembros de su comité la revisen. Una vez aprobado, antes del 1 de junio, cárguelo en la carpeta Descripciones de puestos a aprobar en el servidor en la nube de ICES.

Después de Cake Expo, asegúrese de tener una copia de Word de la última descripción de trabajo aprobada en la carpeta de su comité. Etiquételo como su "Copia de trabajo".

Actualizar la descripción de su trabajo es un proceso de un año y esencial para asegurarse de que la información sea precisa.

Después de cada reunión de la junta, deberá hacer cualquier adición y/o corrección necesaria a la Descripción del trabajo.

Debe realizar los cambios en su copia de trabajo en su carpeta de comité escribiendo adiciones en ROJO y tachando y resaltando en eliminaciones amarillas.

Envíe una copia marcada con los cambios a su comité y al Comité Ejecutivo para su aprobación, correcciones o sugerencias a más tardar el 15 de mayo. Después de esta aprobación, elimine las áreas resaltadas y convierta el tipo restante a negro.

Envíe una copia limpia al Presidente del Comité de Negocios y al Presidente antes del 1 de junio, luego cargue la copia limpia en el servidor en la nube de ICES.

Las descripciones de trabajo se aprobarán el mes anterior a la Expo cada año. La fecha límite para que sus descripciones de trabajo se carguen en la carpeta es el 1 de junio. Deben enviarse al Presidente del Comité de Negocios antes de la fecha límite.

Es su responsabilidad mirar TODAS las descripciones de trabajo y hacer preguntas si es necesario, para que esté preparado para aprobarlas.

La moción pasa

Moción #17:

Propone que se aplace.

La moción pasa

August Board of Directors Meeting Recap

INTERNATIONAL CAKE EXPLORATION SOCIÉTÉ

BOARD OF DIRECTORS

MEETING MINUTES

August 10, 2021

Executive Board

Mary Jo Dowling (PA) Chairman of the Board

Tina Crews (AL) President

Jennifer Noble (MS) Vice President

Jan Wolfe (CO) Treasurer

Meeghan Burnevik (MN) Secretary

Board Members

Bonnie Brown (FL)

Amy Marsh (ID)

Rhonda Morrison (NC)

Bonnie Fazio Richards (FL)

Sherri Randell (OK)

Carol Bersch (WA)

Carmela B Fitch (MD)

Meeting called to order at 8:01p.m. EST

OLD BUSINESS:

Motion #1:

Moves to approve the minutes from the July 20, 2021 – July 25, 2021 BOD Meetings.

Motion: Carried

Motion #2:

Moves to approve the minutes from the New BOD Meeting on July 25, 2021.

Motion: Carried

New Business:

Motion #3:

Moves to refund \$100 to Illinois ICES for moving their booth at Cake Expo 2021 from a corner booth to a standard booth due to layout change.

Motion: Carried

Motion #4:

Moves that the President (Tina Crews) and Convention Chairman/Expo Coordinator (Jennifer Noble) be reimbursed for their

travel expenses for flights and hotel stay (not to exceed \$1500) to the Grand Sierra Resort at the end of August 2021 for a site visit for the newly contracted space.

Motion: Carried

Motion #5:

Moves the Cake Expo Committee Managers receive complimentary registration for Cake Expo 2022 and the Cake Expo Committee Lead Volunteers to register for Cake Expo 2022 at 50% off of the Early Bird Registration Price.

Motion: Carried

Motion #6:

Moves to approve the 2022 Cake Expo Tentative Committee Schedule as of 8/2/21.

Motion: Carried

Motion #7:

Moves to approve the Exhibition Hall Floor Plan dated 8/2/21 for Cake Expo 2022.

Motion: Carried

Motion #8:

Moves to approve the Cake Expo 2022 Color Map dated 8/2/21 for location of events, offices, classes, etc.

Motion: Carried

Motion #9:

Moves to approve the Instructor Application for Cake Expo 2022 as amended.

Motion: Carried

Motion #10:

Moves to approve the Exhibitor Contract for Cake Expo 2022 as amended.

Motion: Carried

Motion #11:

Moves to liquidate and close the Florence Schreiber TD Ameritrade account and the funds transferred to the Bank of America account.

Motion: Carried

Motion #12:

Moves to approve the 2021 RFP for Tax Preparation Service.

Motion: Carried

Aug 2021 Treasurers Report

From the month of July, 2021

Bank of America

Checking Account

Beginning Balance: \$ 5,314.77

Ending Balance: \$ 18,535.26

Income: \$ 58,711.53

Expenses: \$ 45,491.04

Savings Account

Beginning Balance: \$ 211,121.75

Ending Balance: \$ 52,105.00

Income: \$ 9,284.14

Expenses: \$ 168,300.89

Ameritrade account 1: \$ 103,244.13 (8/1/2021)
profit of \$ 1,018.65

Ameritrade account 2: \$ 17,420.15 (8/1/2021)
profit of \$ 0.15

Resumen de la reunión de la Junta Directiva de agosto

INTERNATIONAL CAKE EXPLORATION SOCIÉTÉ

JUNTA DIRECTIVA

ACTA DE LA REUNIÓN

August 10, 2021

Junta Ejecutiva

Mary Jo Dowling (PA) Chairman of the Board

Tina Crews (AL) President

Jennifer Noble (MS) Vice President

Jan Wolfe (CO) Treasurer

Meeghan Burnevik (MN) Secretary

Miembros de la Junta

Bonnie Brown (FL)

Amy Marsh (ID)

Rhonda Morrison (NC)

Bonnie Fazio Richards (FL)

Sherri Randell (OK)

Carol Bersch (WA)

Carmela B Fitch (MD)

Reunión convocada a las 8:01p.m. EST

Asuntos Anteriores: :

Moción #1:

Movimientos para aprobar las actas de las Reuniones del BOD del 20 de julio de 2021 al 25 de julio de 2021.

La moción pasa

Moción #2:

Se mueve para aprobar las actas de la Nueva Reunión del BOD el 25 de julio de 2021.

La moción pasa

Nuevos Negocios:

Moción #3:

Se mueve para reembolsar \$ 100 a Illinois ICES por mover su stand en Cake Expo 2021 de un stand de la esquina a un stand estándar debido al cambio de diseño.

La moción pasa

Moción #4:

Se mueve que el Presidente (Tina Crews) y la Presidenta de la Convención / Coordinadora de la Expo (Jennifer Noble) sean reembolsados por sus gastos de viaje para vuelos y estadía en el hotel (que no excedan los \$ 1500) al Grand Sierra Resort a fines de agosto de 2021 para una visita al sitio para el espacio recién contratado.

La moción pasa

Moción #5:

Los gerentes del Comité de Moves the Cake Expo reciben una inscripción gratuita para Cake Expo 2022 y los voluntarios principales del Comité de Cake Expo se registran para Cake Expo 2022 con un 50 % de descuento en el precio de inscripción de Early Bird.

La moción pasa

Moción #6:

Propone aprobar el Calendario provisional del Cake Expo 2022 a partir del 2/08/21.

La moción pasa

Moción #7:

Propone aprobar el Plano de Planta de la Sala de Exposiciones de fecha 2/08/21 para Cake Expo 2022.

La moción pasa

Moción #8:

Propone aprobar el Mapa de Colores de cake Expo 2022 de fecha 2/08/21 para la ubicación de eventos, oficinas, clases, etc.

La moción pasa

Moción #9:

Propone aprobar la Solicitud de Instructor para Cake Expo 2022 según enmendada.

La moción pasa

Moción #10:

Propone aprobar el Contrato de Expositor para la Expo torta 2022 según enmendada.

La moción pasa

Moción #11:

Propone liquidar y cerrar la cuenta florence schreiber TD Ameritrade y los fondos transferidos a la cuenta de Bank of America.

La moción pasa

Moción #12:

Propone aprobar la RFP 2021 para el Servicio de Preparación de Impuestos.

La moción pasa

Informe de tesoreros de agosto de 2021

A partir del mes de julio de 2021

Bank of America

Cuenta corriente

Saldo inicial: \$ 5,314.77

Saldo final:\$ 18,535.26

Renta: \$ 58,711.53

Expensas: \$ 45,491.04

Ahorros

Saldo inicial \$ 211,121.75

Saldo final: \$ 52,105.00

Renta: \$ 9,284.14

Expensas: \$ 168,300.89

Ameritrade account 1: \$ 103,244.13 (8/1/2021)
beneficio of \$ 1,018.65

Ameritrade account 2: \$ 17,420.15 (8/1/2021)
beneficio of \$ 0.15

*August Executive Board of Directors
Meeting Recap*

**INTERNATIONAL CAKE EXPLORATION SOCIÉTÉ
EXECUTIVE COMMITTEE
MEETING MINUTES**

August 16, 2021

Executive Board

Mary Jo Dowling (PA) Chairman of the Board

Tina Crews (AL) President

Jennifer Noble (MS) Vice President

Jan Wolfe (CO) Treasurer

Meeghan Burnevik (MN) Secretary

Meeting called to order at 8:03p.m. EST

NEW BUSINESS:

Motion #1:

Moves that the invited Showcase Instructors for Cake Expo 2022 be offered a 10' x10' standard vendor booth at no charge in exchange for teaching a 2-hour class. A maximum of 10 booths shall be allotted for this purpose with no more than 1 (one) complimentary booth per instructor. Complimentary booth spaces shall not be assigned, subletted or shared by the Showcase Instructor.

Motion: Carried

**INTERNATIONAL CAKE EXPLORATION SOCIÉTÉ
EXECUTIVE COMMITTEE
MEETING MINUTES**

August 16, 2021

Executive Board

Mary Jo Dowling (PA) Chairman of the Board

Tina Crews (AL) President

Jennifer Noble (MS) Vice President

Jan Wolfe (CO) Treasurer

Meeghan Burnevik (MN) Secretary

Reunión llamada al orden a las 8:03 p.m. est

Nuevos Negocios:

Moción #1:

Se pide que a los instructores invitados de Showcase Para Cake Expo 2022 se les ofrezca un stand de vendedor estándar de 10' x10' sin cargo a cambio de impartir una clase de 2 horas. Para ello se asignará un máximo de 10 cabinas con no más de 1 (una) cabina gratuita por instructor. Los espacios de cabina de cortesía no serán asignados, sublipados o compartidos por el Instructor de Showcase.

La moción pasa

In our Next Issue

How to host a Virtual Day of Sharing
The Gone but Not Forgotten Collaborative
Dark Toffee Angel Cake Recipe
How to Organize a Collaborative
The Certified Judges Program
Getting Ready for Certification 2022!
The Deets on the Cake Expo Relay Challenge
Member Cakes from the Expo!

Upcoming Events

The Sugar Artists of Utah Show will take place September 24-25 at the Miller Conference Center and SLCC Culinary Institute in Sandy, Utah. For more information on the show and offered classes please visit sugarartistsofutah.com/

The Ultimate Sugar Show will take place September 25-26, 2021 in Atlanta Georgia. For more information visit <https://ultimatesugarshow.com/>

The Sweet Retreat sponsored by the Oregon Chapter of ICES will be held October 21-24 at the Chinook Winds Casino Resort, Lincoln City, OR. For more information please visit <https://www.oregonices.org/sweet-retreat--2021>.

The Illinois Chapter of ICES will hold their fall Day of Sharing with guest instructor Mary Jo Dowling, CMSA, ICJ in Auora, IL at the Aurora Regional Fire Museum October 23-24th, 2021. For more information contact Rebeca McGreal at representative@illinoisices.com html#/

The Capitol Confectioners present That Takes The Cake Show, February 26-27, 2022, Round Rock, Texas. For more information please visit <https://thattakesthecake.org/>

The National Capitol Area Cake Show, March 25-27, 2022. Executive Conference and Training Center, Sterling, Virginia. Please visit <https://cakeshow.org/>

The Midwest Sugar Art Show April 1-2, 2022, Madison, WI. For more information please visit <http://midwestsugarart.com/>

Cake Expo 2022, Reno NV, July 28-31 Grand Sierra Resort and Casino. For more information please visit cakexpo.org

To have your event listed please submit your information to newsletter@ices.org

Our Partners



Thank you!

For information on becoming an ICES partner or for advertising rates and submissions, please contact the newsletter committee at newsletter@ices.org. Rates as low as \$25 per issue! Buy 10 issue ads and get the 11th free! Classified ads are also accepted.

Come back to Reno with us!



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Reno, Nevada

July 28-31, 2022

www.cakeexpo.org

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ICJ Class & Test

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