



The Cake Column

S.C. ICES Representative, Donna Holman;
Upstate Representative, Pam Bergandi; First Alternate, Gwendolyn
Simons; Treasurer, Gail Hyatt; Newsletter Editor, Hayden Campbell;
Secretary, Terry Zammarrelli

November 2008

Day of Sharing

**Sunday, November 16
10 a.m. – 4 p.m.**

**Village at Sandhills Community Room
(next to J.C. Penney)
Clemson Road, Columbia, SC**

Our November meeting will be full of great demos from three fabulous demonstrators plus our great Thanksgiving luncheon.

Ruth Rickey, owner of Ruth's Sweete Justice Bakery & Sugar Art Shoppe in Oklahoma City, will be here to show us how to paint on cakes and do figure modeling. Don't forget to register for Ruth's flower class on Monday before it fills up.

Barb Sullivan, owner of Barb's Cakes, LLC and her husband Cliff will be joining us from Alabama. Barb will demonstrate some of her most popular wedding cake techniques. Barb and her husband Cliff will also share "Cliff's Ganache, Barb's Way" along with the easy recipe.

Cliff will also share his lighting techniques to enhance your cakes. This is definitely a day you won't want to miss.

See the attached registration form for all the details and registration information.

Notes from our SC Representative, Donna Holman

Fall has arrived and before you know it Christmas will be here. Where has the year gone? Looking back it's been a full year with a great convention, some great classes, and some awesome DOS. Next year will be even better!

Our cookbook committee is in full swing and I promise, this is going to be one awesome cookbook! Carol Gunter has experience in putting one together and the committee is doing a great job of gathering recipes and keeping the committee on track. Thanks again to all those who sent in recipes. The committee will provide an update at our November DOS.

Vicky Harlen and I have a meeting planned at the Columbia Place Mall to discuss a S.C. cake show at their mall next year. Vicky will provide an update at our November meeting.

Thanks to Vicky Harlen and Kathy Scott for their contribution to our newsletter. Read further for a Q&A section on their experience with the first ICES sugar artist certification.

We have plenty coming up in SC, with

Ruth Rickey and Barb Sullivan in November, Bronwen Weber in May, elections of officers next May, convention in St. Charles, plus plenty of learning opportunities at our DOS and other classes in the surrounding states.

My goal as your rep has always been to provide as many demos, resources, etc. to help everyone improve their skills or learn something new. I hope that I've been successful in that area. Along the way I've had great officers and other volunteers to help me achieve this. I know we all have a million things going on in our personal lives as well as baking and working outside the home. But the success of our organization depends on all of us. Your SC ICES team needs you so please help when asked to contribute. With that thought in mind, I'd like to pass along the story below as food for thought.

Everybody, Somebody, Anybody, and Nobody

This is a little story about four people named Everybody, Somebody, Anybody, and Nobody. There was an important job to be done and Everybody was sure that Somebody would do it. Anybody could have done it, but Nobody did it. Somebody got angry about that because it was Everybody's job. Everybody thought that Anybody could do it, but Nobody realized that Everybody wouldn't do it. It ended up that Everybody blamed Somebody when Nobody did what Anybody could have done.

In closing, Happy Halloween, and if I don't see you at our DOS in November

have a safe and blessed Thanksgiving, Christmas, and any other holiday that you may observe.

If there's anything you'd like to see in our newsletter, website or at our meetings don't hesitate to let me know. I'm available via phone 803-648-7910; by e-mail: bdsweets@bellsouth.net; or by mail: Donna Holman, 1681 Silver Bluff Rd., Aiken, SC 29803.

See you in November!

August 17, 2008 Meeting Minutes

Meeting was called to order at 11:50 a.m. with state rep., Donna Holman, residing. Last meeting minutes (May 18, 2008) were accepted as is by Vicky Harlen and seconded by Pam Bergandi. All agreed.

Treas. Report by Gail Hyatt as follows: \$5354.63 as of 8-1-08. Motion made by Cheryl Borowski and seconded by Cindy Moore. All agreed.

Old Bus.: Logo for NC ICES convention to Kathy Scott and Francie Snodgrass. Also, would the NC and SC ICES convention volunteers like to wear shirts or aprons? NC ICES will have their cake show aprons to sell at the 9-20-08 cake competition in Charlotte.

Ruth Rickey and Barb Sullivan will be the guest demonstrators at the SC ICES Nov. 16th meeting. Ruth's class fees will be \$115.00 for reg. members. It will be a one day class on Monday, Nov. 17, and will feature gumpaste peonies and clematis flowers.

New Bus.: Carol Gunter discussed SC ICES putting together a cookbook to sell as a fund raiser at convention and meetings. It will cost \$3.50 to print each book. She has checked out 3 different printing companies. Members and others can submit recipes and tips. Books could also be sold prepaid. Christine Schnee made the motion to form a committee to start the process for the SC ICES cookbook. Toi Lyons seconded. All agreed. Carol Gunter will be the lead, Christine Schnee, Gwen Simons, Toi Lyons, and Cindy Moore on committee. Monies raised could help offset cost of demonstrations. Cookbooks could also be sold at Kathy Scott and Christine Schnee's booths during ICES conventions.

Vicky Harlen discussed having a cake show by SC ICES in Columbia, SC in February of 2009. A motion was made by Dianna Tornow to form a committee to start the process for a SC ICES sponsored cake show in SC in Feb. of 2009. Seconded by Vicky Harlen. All agreed. Cake show committee volunteers are: Vicky Harlen, Carol Gunter, Donna Holman, Christine Schnee, and Cindy Moore.

Kathy Scott made the motion to adjourn the meeting. Seconded by Gail Hyatt. All agreed.

Pictures from our August DOS

Penny Cunningham's really cute sculpture.



Cheryl Borowski's beautiful ribbon roses.



Donna Holman's cake jewelry.



Treasurer's report

Beginning balance \$5629.69, total expenditures \$1626.37; total deposits \$1351.31; ending balance \$5354.63.

ICES Officers 2008 - 2009 ICES Officers

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New Members

Let's give a warm welcome to all our new members:

Jackie Bishop, Greenville, SC
Jennifer Saxon, North Augusta, SC

In our prayers

Please let me know if there is someone in your family we can keep in our prayers.

Internet tidbits

I've never been a big fan of blogs because I never really saw the purpose of them other than one unknown person voicing their opinion. However, I've changed my mind after discovering some great cake blogs. It's fun to see their pictures and read about what they've done, how they've done it, plus getting an interesting perspective from

around the world. Check these out:

From New Zealand
www.4goodnesscake.blogspot.com/

From Georgia
www.bakerella.blogspot.com/

From Denmark
<http://www.cakejournal.com/>

Beautiful cake pictures – unfortunately its written in Dutch bettyssugardreams-blog.blogspot.com/

From Scotland www.extra-icing.blogspot.com

Minette Rushing in Savannah
minetterushing.typepad.com/my_weblog

Here's one where you don't want to have your cake appear, but she writes a great commentary and provides some great humor cakewrecks.blogspot.com

If you've found any great blogs, or any other cake website, that the group would enjoy, please let me know.

Sugar Artistry Certification

As you know, ICES held its first sugar artistry certification at the ICES convention in Orlando. South Carolina had both an adjudicator, Vicky Harlen, and a successful participant, Certified Master Sugar Artist, Kathy Scott. I thought it would be nice to get their comments after this initial event. They were kind enough to answer some questions I thought would be beneficial for those of us who may wish to enter in the future. Many thanks to Vicky and

Kathy for their input.

Vicky Harlen:

You may want to start by stating what exactly your role was? I was the test administrator. This encompasses a wide range of responsibilities that start long before the testing, things like answering questions from both candidates and adjudicators, preparing the score sheets, and Excel spread sheet (for final scores). I created questionnaires for both candidates and adjudicators put together the equipment the adjudicators would need, worked with the Show Directors, was available the night before testing when the candidates set-up, held a meeting with both the candidates and the adjudicators. On test day, I "officially" started the testing, answered questions from the adjudicators and clarified what the rules stated, made sure that the audience did not bother either candidates or adjudicators, and made sure the adjudicators had everything they needed. During the day I let candidates know how much time was remaining and then announced the end of testing. At the end, I collected the score sheets and made sure the room had been cleared. I then recorded the scores into the spread sheets; the computer figured the final scores and I notified the Board Chairman of the results. On banquet night I announced those who had achieved certification. Score sheets were then given to the candidates. Of the questionnaires that were returned; I correlated the responses and submitted the results to the Board Chairman. This is just some of what I was responsible for.

Was each adjudicator looking at different aspects or were they all

scoring the same area? There were three adjudicators for every six candidates. Each of the adjudicators scored every skill a candidate did. Those scores were then combined and averaged to get the final score.

What was the biggest mistake that was made by the participants? I think the biggest mistake was underestimating how long it would take to complete each skill and the display pieces. While I did not discuss it with every candidate, I do know that at least two who did not make it admitted that they had not done a run-through of their plans. Having done their pieces at least once would have given them a better idea of if they would have enough time on test day.

What were the adjudicators specifically looking for while the competition was taking place? There are specific scoring elements for each skill. Adjudicators looked at how the candidates performed each of these elements. For example, on Gum Paste Flowers the scoring elements are 1. petal shapes/thickness, 2. flower construction, 3. coloring, 4. finishing and 5. incorporation into overall design. Adjudicators looked at how each of those elements was completed. Adjudicators also looked at the overall Artistic Impression of the completed pieces - each CMSA candidate had to complete a 3-tier cake, a non-tier cake and a non-cake piece. Adjudicators also looked at the work process of the candidate - this score assessed the candidate's neatness, cleanliness and adherence to generally accepted food handling practices. In other words - were the candidates work areas neat and clean as they worked.

What would be a big deduction in the work area space or cleanliness aspect? Obviously anything that would be considered unsafe food handling practices - don't pick it up off the floor and put it on the cake or put your icing tip in your mouth. Those would be big ones. The adjudicators did not expect spotless work areas, but didn't want to see a lot of mess and clutter either.

Were there any lessons learned from the adjudicators' aspect? The adjudicators were very positive about the testing procedure. There were some constructive suggestions to make it easier for both candidates and adjudicators. Suggestions included having to cover only one tier of cake with fondant or buttercream instead of having to do them all during testing, the same with coloring flowers.

Was there a minimum point value for each different skill that was used? If so, was it specifically spelled out what had to be done to get the minimum point value? Skills have from 3 to 6 elements depending on the skill level. Each element is worth up to 10 points. Elements for each skill are added together and then averaged on each of the three adjudicators score sheets. Those three scores are then averaged together to get the final skill score. In order to achieve certification, the final score on a skill must be a minimum of 6.0. Artistic Impression scores are up to 50 points for each of the 3 displays. These are averaged on each of the individual score sheets and then averaged on the final score sheet. Work Process scores are up to 50 points. All of the final Skill scores, final Artistic Impression, and Work Process scores are added together

for the final score. The maximum number of points possible is 180; a minimum of 135 points or 75% is required to achieve CMSA certification. CSA certification requirements are lower, six skills in six hours with a minimum score of 120 points to achieve. All of this information is in the Candidates Guidelines, along with what each of the Skills are and what elements are scored.

Do you have any suggestions to those considering taking the test?

I think the best thing I can suggest to anyone who is thinking about taking the certification is to really look carefully at what skills they do well and to PLAN, PLAN, PLAN! Once accepted into the testing, plan what you want to do, ask questions of the Administrator/Board Chairman to make sure what you're planning is correct and then do at least one run through. You don't necessarily need to do an 8 hour run through, but at least do each of the displays once or twice so you know what you are looking like on time. You do not want to not achieve certification because you don't get it all done. Look at as many books as you can on each of the skills you choose to be sure that what you are doing is what is generally considered correct. You may want to take refresher classes or demos. Unless you pick up a new skill very easily, don't try to do new things or at least do as few new techniques as possible.

Kathy Scott

What steps did you use to decide on a design?

I first read the rules several times. Then I looked at the categories. I had to pick one technique from each of the 4

categories (Category #1 =1 point , #2 = 2 points, etc.) that equaled 10 points, then I had to pick 4 more techniques that would equal 11 points. That would give me the 21 points to qualify to be allowed to take the test. While it was not required, I wanted to do completed cake displays. I picked the techniques that I felt I was best at. Sugar pulling, blowing and casting was not one of them, but I decided to learn this skill so even if I did not pass I would have gained something for the time committed to this project.

How did you plan your work area?

I mainly kept everything in the order that I was planning on using them. I had duplicates of small tools in the boxes where I needed them so I did not have to look for them.

Did you have a timeline done in advance?

I did not have a minute-by-minute plan, instead, for the 3 displays I had to make, I set a time to have each one completed. I also knew I had to get the wedding and sugar work out of the way before I started the sculpture and airbrushing of all those colors.

Did you have any backup ideas if something didn't work that day?

I planned more than I could have actually done so if something did not go as planned I could leave something off and it would not be missed. Like the frog on my sculptured piece. I had 2 chocolate modeled pieces to be graded and did not need a 3rd one, but I really wanted to do it.

What would you do differently if you had to do it again?

I would have made sure that the equipment I was using was the same as I

had practiced with. My microwave was my travel one that did not have the watts to melt the amount of sugar I needed for my sugar work. I lost a lot of time trying to get the sugar to melt and finally had to go to Norm's table to melt it. I also would have designed my work to include more pieces that could have been made ahead of time.

What was the hardest part that day?

Not talking.... Well not really, that was actually good because you could concentrate. I think the hardest part of the certification was realizing that everyone did not pass.

Did you learn anything just by watching the other competitors?

You really don't have time to look at any of the other competitors, but two things I observed was I would have rented or brought extra tables and some lighting.

About 2 hours into the test, the judges told me that they just realized I had no lights. I knew it was dark, but just thought that was what the whole room was dealing with. They did ask if I wanted to move, but I was afraid I would lose too much time.

Do you have any suggestions to those considering taking the test?

Realize there is a commitment of the time needed to plan and practice. I was never able to do a complete 8-hour run-through on the test, while others who took the test did 6 or 8 timed practice runs. While the title will probably not make you richer or more popular, it is nice to have your decorating abilities recognized by your peers.

SC ICES 2008/2009 Meeting Dates

Please mark these on your calendar!!!!

- November 16, 2008, Columbia, SC
- November 17, 2008, Hands-on class with Ruth Rickey, Columbia, SC
- March 15, 2009, Columbia, SC Change of city!
- May 17, 2009, Charleston, SC Change of city!
- May 18 & 19, 2009, Hands-on classes with Bronwen Weber, Charleston, SC
- August 16, 2009, Greenville, SC
November 15, 2009, Columbia, SC

Chapter Elections Coming in 2009!

According to ICES Chapter Bylaws, we must elect a new slate of officers and alternates every two years. Positions to be filled are state representative, two alternates, secretary, and treasurer.

To be eligible to run for an office, you must be an ICES member in good standing (meaning your dues are current), and you must have been an ICES member for one year or longer. Officers and alternates serve a two-year term.

If you think you might want to run for one of these positions, talk to the state rep or the person currently holding the job in which you're interested to learn more about it. These jobs are very important; they must be filled for us to

continue. This is a wonderful organization and we continue to grow and improve our programs.

Please consider running for an office. It's fun and a great learning experience with great opportunities to meet other wonderful people around the world.

Nominations for officers will be held at our March meeting in Columbia, and elections will be held in May in Charleston. Officers will be sworn in at the St. Charles convention (you don't need to be present).

Other Classes & Events

January 16-18, 2009 -- FL ICES is tentatively planning their mini-classes in the Orlando area. Check out www.flices.org/classes.asp for more details.

February 21-22, 2009 –Mike McCarey will be teaching a 2 day class on the use of modeling chocolate for 1-dimensional, 2-dimensional and 3-dimensional decorating. The class will take place at Nicholas Lodge's International Sugar Art Collection School in Norcross, GA. Go to www.NicholasLodge.com or contact the school - Phone: 800-662-8925 or 770-453-9449, or email: info@nicholaslodge.com for more information or to register.

March 21 & 22, 2009 – National Capitol Area Cake Show This is a cake show, demonstrations, and hands-on classes rolled into one. For more information go to www.cakeshow.org

April 8-9, 2009 – Maisie Parrish will be

teaching a class in the Orlando area. She does fantastic figure modeling. Go to www.piskypixie.com for more information or contact Caroline Barnett at carolinebarnett@hotmail.com. Cost is \$500.

ICES News

ICES has a new website – same address at www.ices.org. It has a new, updated design plus plenty of useful information on suppliers, classes, etc. Check it out!

SC ICES has a website!
it is www.scices.org

Go here for news concerning our chapter, to view past newsletters and links to other helpful information

Scholarships & Hall of Fame

ICES has a scholarship program available to its members. The total amount given away is now \$5000. If you are interested in applying for an ICES scholarship, you will find information and an application form at www.ices.org/education/scholarships.html The deadline for submitting your application for an ICES scholarship is January 15. Two ladies from GA won scholarships at the Orlando convention.

**A big part of ICES is
sharing.
Be a demonstrator at
the next SC ICES
meeting!**

We have half a year of meetings in 2008. Think about what you have to share with others. Speaking from my own experience, I have learned so much by watching others demonstrate at the SC ICES Days of Sharing.

If you have thought “I can do that! “, prove it by showing everyone at your next ICES meeting! Bring your suggestions and your enthusiasm to the next DOS!

If your membership has lapsed, please renew it!

Go to www.ices.org to renew, add an associate member, or sign up a friend. You may also send \$60 for a year or join for 3 years at a reduced rate of \$156.00 to: Gayle McMillan 4883 Camellia Lane, Bossier City, LA 71111-5424; phone 318-746-2812.

You may also send address changes, name changes or label corrections to this address.

Renew your ICES membership 3 months prior to the expiration date so you do not miss any copies of the ICES newsletters.

DOS in Neighboring States

October 26 – GA DOS, Atlanta Marriott Norcross, Norcross, GA, special guest Rebecca Sutterby. Cost \$65 – pre-registration is required.

October 27-28 – Rebecca Sutterby classes, Norcross, GA location

November 2 – Charlotte Area DOS

January 18 Lexington, KY

February 1 – Raleigh, NC
May 3 – Charlotte, NC
April 19 – Newport, KY

USING AMAZON.COM TO HELP ICES

If you are going to be ordering something from Amazon.com, please use the link from ICES’s website (www.ices.org) to place your order. ICES will receive a small portion of the sales to help our budget. Every little bit helps!

Designer’s Showcase

SC Winning Cakes for the Carolina Cake Show

This month we’re featuring the winning cakes from SC members and their families. There were some beautiful cakes and everyone did an outstanding job! Congratulations to our winners and all who entered. (Hopefully, no one was inadvertently left out.) Many thanks to Penny Cunningham, her committee, and NC ICES for a great show.

*Youth 8 and under
2nd place Madison Kutyla,
granddaughter of Teddie Kutyla*



Youth 9-12

2nd place TIE – Will Bristol, son of Linda Bristol



& Caroline Hendrix, granddaughter of Teddie Kutyla



1st place – Lydia Sinclair, daughter of Andi Sinclair



Youth 13-17

2nd place – Brittany Bristol, daughter of Linda Bristol



It's obvious we have some great talent in our youth!!

Professional Tiered
3rd place – Andi Sinclair



2nd place – Carol Gunter



2nd place – Vicky Harlen



Special Techniques

*Professional Non-Tiered
3rd place – Dianna Tornow*



3rd place – Peggy Reitz



*Novelty
3rd place – Andi Sinclair*



2nd place – Dianna Tornow



*Wedding – Buttercream
2nd place – Kathy Scott*



*For future editions of the newsletter,
send pictures to*

Hayden@ashleybakery.com

*I would also like to hear about any good
news or great things that happen to our
SC ICES members!*

**Things turn out the best for
those who make the best of how
things turn out.**

**Take notes for the
November DOS here**