



METROPOLITAN SUGAR ART GUILD

NEWSLETTER

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Officers for 2007-2008: President Jeannie Gearrin

Vice President: Nancy Robinson

Secretary: Sheila Simon

Treasurer: Laura White

Demonstration Chair: Pat Jacoby

Hospitality Chair: Sandy Hounsom

Special Events Chair: Position currently open

Welcome to the first issue of our Newsletter. Since many of our members aren't able to attend *every* meeting, we thought a newsletter would help keep our members "in the know" between meetings.

Some of us may not be aware of how this group came to be. According to our first President, Cindy Sciaroni:

Back in 2002, Karen Copper and I talked about how nice it would be to have a local club for cake decorators (sort of inspired by ICES, with demonstrations and the opportunity for cake decorators to learn from each other). I made phone calls to my cake decorating friends to see who would be interested in getting together to brainstorm. We met several times. Our meetings included Joyce Moran, Barb Bergfeld, Deb Hennen, Peggy Sciaroni, Debbie Reichert, Sheila Simon, Karen Copper, and myself. Our intention was to have a club meeting four times a year. I put a notice in the Post Dispatch, and flyers at our local cake decorating stores and we held our first general meeting in January, 2003 at the Buder Branch Library on Hampton Ave. We had 30 people show up! For the first year and a half, Karen and I took turns planning the meetings, which included arranging the location, demonstrations, and refreshments. We tried different locations as a way to draw in a wider audience. Karen began working on a set of "By-Laws", which would include the election of officers. The By-Laws were ready by October, 2004, at which time nominations were made for officers and board members. Our first election was held at the January, 2005 meeting. Officers would serve for a two year period.

The first officers were:

President: Cindy Sciaroni

V. President: Jeannie Gearrin

Secretary: Barb Bergfeld

Treasurer: Laura White

Other board positions were:
Demonstration Chair: Sandy Hounsom
Hospitality Chair: Deb Hennen
Special Events: Karen Copper

MEET OUR MEMBERS

Our group has members of all skill levels, and we'd like to get to know each other a little better. So, one feature of our newsletter will be "Meet Our Members", with cake decorating history and interesting facts about our members. This month we are featuring our first President, Cindy Sciaroni.

"I started cake decorating in 1978, just making our children's birthday and celebration cakes. For several years I honed my skills as my passion for the art took off! I began working professionally as a decorator at the old Forest Park Hotel in the central West End in 1987 when our youngest daughter started school. Also around then, I began teaching cake decorating for the St. Louis Public Schools Adult Education program. I taught at Bevo-Long, Nottingham, Fanning, Shaw, and Carondelet/Blow. I also taught classes for the Thomas Dunn Adult Education Program and The Kitchen Conservatory. I loved teaching cake decorating as much as actually DOING cake decorating! In 1990 I became a Wilton Instructor. About 15 years ago, I was hired by St. Louis Community College to teach cake decorating, candy classes, gingerbread, etc. at the Forest Park and Meramec campuses. I also teach a cake decorating and a cookie decorating class for the Missouri Botanical Garden. The Forest Park Hotel closed many years ago, but I found decorating work at Mary's Pastries in Webster Groves and at Karen's Ann's (the cake section, not the supply store). After having been "retired" for several years, I have recently starting working again (part-time) at The Cakery Bakery in Dogtown. I joined ICES several years ago and currently serve as the secretary for the Missouri Chapter. I have done demonstrations at several of the Days of Sharing. I attended my first ICES Convention this year. Quite an experience!! I really love cake decorating and enjoy getting to know many of the fine cake decorators in our area."

Thanks, Cindy

NOTES FROM THE AUG. 7, 2007 MEETING:

24 members and first-time attendees met at the Watson Trail Activity Center in Sunset Hills. Refreshments were provided by Geraldine Doss and Geri Stahre. Erika Robertson Frank from The Cakery Bakery also brought cookies for the evening. Thanks for the "goodies".

Future dates to put on your calendar: Fall Day of Sharing – Sept. 23 in Columbia
Our next meeting will be Oct. 23 at Laclede Gas Home Services Office in Shrewsbury.
Our meeting dates for 2008 are:

January 22 April 22 July 29 October 28
MARK YOUR CALENDARS!! AND BE SURE TO ATTEND!!

Thanks to Laura White, our Treasurer for providing permanent name tags for us.

Sheila Simon, Secretary, asked for news of members, so she can send cards. If you know of someone in our group who is ill, hospitalized, or might like a “thinking of you” card, call Sheila, (314-638-4004).

We may have the opportunity to make and take “goodies” (cakes, cookies, brownies) to the USO at the airport. We are looking for places, such as schools with Home Economics rooms to make these treats. If you know of some place we could meet to bake these goodies, contact President Jeannie Gearin, phone: (314)-842-4026 or via email: jmgearin@juno.com.

Pat and Leah Jacoby, from Pat-t-Cakes in Highland, Ill. were our demonstrators at the meeting. They used melted white “chocolate” (candy melts) to make fantasy flowers. They also demonstrated how to make a little girl’s purse using a rice krispy bar as the base and covered it with textured fondant. Nancy Robinson also showed a fondant covered (dummy) cake in the shape of a baby’s diaper bag, complete with fondant baby powder bottles, fondant bib, and everything baby needs. Great job, Nancy!

CAKE DECORATING TIPS (aka...why didn’t I think of that??)

1. For easy placement of flowers you made on wire stems or toothpicks, use needle-nose pliers. Easier to get into small spaces, than with your fingers.
2. When using patchwork cutters, rub a small amount of solid shortening, such as Crisco over the cutter, so the fondant/gumpaste won’t stick to the cutter.
3. Want to make a solid fondant animal or figure? To make it lighter in weight and not have to use so much fondant, roll the fondant around small Styrofoam balls or a gumball.

ASK THE DECORATOR:

Have a question about cake decorating or anything concerning the sugar arts? Send your questions to your editor, Sandy Hounsom, email: s.hounsom@netzero.com, or phone, 314-638-6625, or by mail: 10125 Grant Meadow Lane, St. Louis, MO 63123.

Our first question: What are Paramount Crystals?

They are solidified coconut oil flakes which you add to melted chocolate, to give the chocolate a softer texture. When you bite into chocolate without the Paramount Crystals, the chocolate is “harder” and crunches when you bite it. It was suggested at our Aug. meeting that you use ¼ cup of Paramount Crystals to 1 Pound of chocolate/candy melts.

“FOR SALE”

Do you have extra cake decorating items you want to get rid of? Pans you're not using any more? Bring them to the next meeting, with a price on them and we'll have tables for your sale items.

GINGERBREAD HOUSES....build one....

...from Gail Reissen

Gingerbread Exhibit Information

The Saint Louis Zoo is having its 3rd Annual Gingerbread House contest on September 29 and September 30, 2007.

3 categories for registration

- Adults
- High School (grades 9-12)
- Children (grades K-8)

*Please note that groups are also welcome to enter any of the categories.

The prizes for each category are as follows:

1st place - Behind the Scenes Tour for (4) guests

2nd place - River Otter Adoption

3rd place - (5) Safari Passes

For more information contact:

Gail Reissen, Gingerbread Exhibit Committee Co-Chair, at (314) 457-1490 or e-mail gailreis@swbell.net

Suzanne Bossung, Gingerbread Exhibit Committee Co-Chair, at (314) 353-5040

Nadia Hurley, Events Coordinator with Saint Louis Zoo, at (314) 781-0900, ext. 298 or e-mail at hurley@stlzoo.org.

RULES FOR GINGERBREAD HOUSE CONTEST

Everything visible must be edible in the GINGERBREAD creation.

Supports, if needed, can be something other than edible food. All supports must be covered with edible food. If extra visible support is necessary, do not use toothpicks.

Opt instead for uncooked spaghetti, pretzel sticks, etc.

Remove candy wrappers, paper stuffers or foil wrappers from all decorative candies used.

Creation must be placed on a sturdy decorated base of ½" plywood or 1" foam board not to exceed 24" X 24", depending upon weight of creation.

Except for minor repairs, on-site construction, decoration or assembling will not be permitted.

Entries may be delivered between 8 a.m. and 9 a.m. on Saturday, September 29, 2007, to the Lower Rotunda of the Living World, Monsanto Room.

All entries must be picked up by 4 p.m. on Sunday September 30, 2007.

Entrants agree that their name, photograph and photo of entry may be used for publicity or advertisement without compensation to the entrant.

LOOKING AHEAD:

Again this year we are going to have a display of gingerbread creations at the Missouri Botanical Gardens. Save these dates – December 8 and 9 from 1-5 pm. Plan to make something and come to the gardens. Contact President Jeannie Gearin for more information: jmgearin@juno.com. We should have more information at the October meeting.

FUTURE NEWSLETTERS: Do you wish to receive future Newsletters? Please contact Sandy Hounsom if you do **NOT** wish to receive any future Newsletters. Use email – s.hounsom@netzero.com
regular mail – 10125 Grant Meadow Lane, St. Louis, MO 63123
phone – 314-638-6625

NAME _____

ADDRESS _____

EMAIL ADDRESS _____

OCTOBER 23, 2007 MEETING

PLACE: Laclede Gas Home Services Office
4118 Shrewsbury
Ph. 314-768-7730

TIME: 7:00 pm

DEMO(S): TBA, but always interesting
and informative!

REFRESHMENTS: Will be provided by
Samantha Blankenship
and Sharon Vineyard

DIRECTIONS: From **Illinois:** Take I-70 West and merge onto I-55 South. Merge onto I-44 West (exit 207/290C). Continue West on I-44 to the Shrewsbury exit (283). As you take the exit, you will turn LEFT onto Shrewsbury. Laclede Gas will be on your right as you go under the railroad bridge.

From the **North** area: Take I-270 East to the Innerbelt (I-170) South. Merge onto I-64 East. Take the Eager Rd/Hanley Rd (exit 32A) SOUTH. Go South on Hanley. Hanley Rd becomes Laclede Station Rd. Continue to Marshall Rd. Turn LEFT on Marshall. Marshall becomes Key West Ave., which becomes Shrewsbury. Cross Big Bend and Laclede Gas will be on your left.

From the **South** area: Take Gravois Rd to Laclede Station Rd. Go NORTH on Laclede Station Rd about 2.6 miles to Murdoch. You will take a slight right onto Murdoch. Go to Shrewsbury and turn LEFT. Cross over I-44 and Laclede Gas will be on your right as you go under the railroad bridge.

REMINDER: DON'T FORGET TO BRING ITEMS TO SELL!!