

CAKE CRUMBS

November 2020



Sheet Cakes

Don't Have to be

Boring.

Let's Have Some Fun!



Illinois ICES' goal is to have presence in the Sugar Art Gallery at the 2021 Cake Expo in Fort Worth, TX.

Rebecca Stewart is spear heading this goal. There will be 12 submissions from Illinois, one for each month. The cakes may have a monthly theme or holiday design. These cakes will be eligible for ICES Cake Expo prizes.

- You may work as an individual or a team. If your cake wins an Expo prize, team members will have to determine how to share the prize.
- Supplies provided to you: cake board, cake box, dummy cake, & perhaps a few other accessories.
- Cake size: must be a single layer "sheet cake" style cake that fits in a Wilton 10x14x4 box. The box must fully close.
- Royal icing or fondant covered, royal is preferred.
- All elements must be permanently attached to the cake.
- You can use a different shape than a rectangle, an oval for example.
- Please no gory, vulgar, or potentially offensive images or wording and no copyrighted material.
- Cakes will be transported by Rebecca McGreal to the Cake Expo. Pick up/delivery to Rebecca will be TBD.
- Finish Date: June 2021 Day of Sharing
- Contact Rebecca Stewart with questions, rebacake@gmail.com
- Use Sign UP Genius to Sign Up for your month!

Sheet Cake Project Sign Up Genius Link



November 18, 2020 - Representative's Webinar, open to all members.

January 15, 2021 - Application deadline for Cake Expo Hands-on Class Instructors and Demonstrators. Apply on line at www.ices.org and use the Expo link in the upper right corner of the home page.

February 21, 2021 Illinois ICES DOS, hosted by Sue Matusiak (Virtual vs In Person TBD)

June 2021 - (date still TBD), Illinois ICES DOS, hosted by Kathleen Cherie (planning for in person event)

July 20 - 25, 2021 - Cake Expo, Fort Worth, Texas - Fort Worth Convention Center and Omni Fort Worth Hotel.

SOCIAL MEDIA & WEBSITES

www.illinoisices.com & www.ices.org



Instagram
@Illinois_ices

REP'S REMARKS

BY REBECCA MCGREAL, CHAPTER REPRESENTATIVE

Hello Illinois ICES members,

Thank you to all who attended our virtual Day of Sharing on October 18th. We had a great attendance list with approximately 25 Illinois members and 17 out of state or non-members in attendance. I use the word approximately because several people had device or system complications throughout the afternoon, which made it difficult at times to take digital attendance. I apologize to those who could not get logged in or stay logged in. I'll be looking into that on the Zoom site.

We moved through our business meeting agenda quickly but covered a lot of "to be continued" information. Check out the special committee needs in this issue to get an idea of how you can be involved with our success. Minutes of the meeting will be emailed to all Illinois members soon.

Our Day of Sharing demonstrators, Kathleen and Anna were patient and kind when I unintentionally re-arranged their demo times at the last minute. Anna shared her knowledge about the differences between wafer paper and rice paper. She showed us how easy it is to make both types of "paper" beautiful and shared several finished project samples with us.

Kathleen shared her thoughts about edible sugar lace. She was happy to share her experiences of success and not so much success with various products. As cake decorators, it's always helpful to get an honest and open opinion about various products, as it helps us save time and often money, too! Kathleen's basketball cake

with the net crafted of sugar lace looks like it was so much fun to create!

Kathleen also connected our attendees with Beth Kregor, a lawyer at the University of Chicago School of Law, director of the Institute for Justice Clinic on Entrepreneurship. Beth is currently working on a project to help home food producers navigate state and county laws that regulate the Cottage Food Industry. Beth can be contacted at bkregor@ij.org.

As shown in the October newsletter and included in an email to all Illinois members on September 7th, Illinois ICES will be getting a new logo. Considering I have not received any submissions from our members I will be working on a few designs to move forward with, according to the Chapter Bylaws.

Our sheet cake project is under way! We hope you will join in this fun and creative effort to ensure Illinois ICES is well represented on the tables in the Cake Expo Sugar Art Gallery next year. Details are on the front page of this newsletter.

Wishing you sweet days in November,
Rebecca

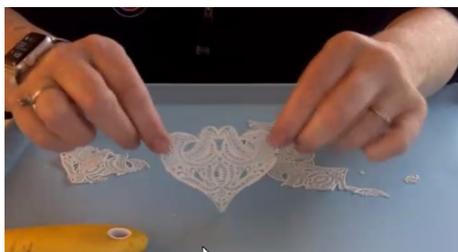
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OCTOBER DOS PHOTOS



More photos on page 4

Kathy Cherie showed us some great ideas for sugar lace including how to make netting for basketball or fishing.



CHAPTER WEBSITE UPDATE

If you have suggestions for content to be included in the redesigned website please share that with Rebecca McGreal and Ellen Pomes at website@illinoisices.com. The new look is scheduled for unveiling in early 2020.

SPECIAL COMMITTEE NEEDS

Illinois ICES will be developing Operational Guidelines for our Chapter. We would appreciate input from our members. Contact Rebecca McGreal at representative@illinoisices.com to find out how you can get involved with this very important effort.

It's time to review our scholarship process to ensure we are providing the best opportunities to our members as we can. Input from our members is vital to this review. Contact Rebecca McGreal at representative@illinoisices.com to find out how you can help with this review process.

Support our Vendors*

The below vendors have purchased booth space for the 2021 Cake Expo in Fort Worth. Let's make it worth their booth price to do business with ICES. Use the links below to get some shopping done!

APEX FLAVORS, INC.



<https://www.apexflavors.com/>



<https://avenuessweetchoices.com/>



<https://cakesbyximena.com/>



COMMITTEE MEMBERS

Position	Name	E-mail	Phone
Illinois Chapter Representative	Rebecca McGreal	representative@illinoisices.com	630-927-1827
Northern Illinois Alternate	Pam Eggum	peggum1@hotmail.com	847-741-3819
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Chicago South Alternate & Secretary	Susan Matusiak	sumat59@sbcglobal.net	708-479-7604
Treasurer & Website Coordinator	Ellen Pomes	treasurer@illinoisices.com	847-767-4762
E-mail/Membership Coordinator	Debbie Friedman	membership@illinoisices.com	847-291-9355
Newsletter Coordinator	Mary Buscemi	newsletter@illinoisices.com	708-417-1902
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LET'S HELP A *cake friend*

BY PAM EGGUM

Each month we will share questions & answers from our members. Pam Eggum is monitoring all questions and answers.

Please submit any questions to Pam at peggum1@hotmail.com.

*We need your questions!
Please submit any question
to Pam for next month's issue.*

Last issue, Ellen asked; "How do our members with limited space for cake decorating supplies make the best use of it?"

Here's an answer that may help answer Ellen's question.

Ellen, I am a home based baker and decorator. I have found life is much easier with my cake orders if I keep techniques and items that I offer my customers to a minimum. For example, if a customer asks for gum paste flowers, I direct them to the internet to select the gum paste flowers that they might want on their cake. I do not enjoy working with gum paste so I do not put myself through the ordeal of working with it.

I am happy to order the flowers after they have decided what they want and add that cost to the total I charge them. This helps in several ways; they realize the expense of various qualities of gum paste flowers, I don't have to spend numerous hours looking for what I think they might like, the flowers get shipped directly to me and I don't have to use storage space for the "just in case" flowers or products to make them.

Another tip is to dedicate one day per quarter to re-organize and re-discover what you have in inventory. I have collected an assortment of powdered food colors through the years and had them stashed in a variety of places in my cake room. I had not used any of them for a long time so I finally decided I needed to get them under control.

I chose one drawer in my small storage cabinet to organize the colors. I glued some old plastic flower formers (found those during a quarterly re-discover day) to a piece of a cake box, set that in the drawer and placed the containers of powdered food color on their side in the flower formers. This way I am able to easily see the color of each one without having to sift through a bin of disorganized food color. I find I use more of them, more often since I have them all in one place. Hope this helps! ~ Rebecca McGreal



MORE OCTOBER DOS PHOTOS



Anna Astashkina made some beautiful flowers and leaves from wafer paper & rice paper.