

MICHIGAN ICES



NEWSLETTER

October 2020

International Cake Exploration
Soci t 



To preserve, advance and
encourage exploration of the
sugar arts

<https://ices.org/>
<https://ices.org/membership/>

MI ICES Officers: Board 2020- 2022:

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Committees:

• **Media & Newsletter
Coordinator - Sarah Williams**

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Fall DOS (Day of Sharing)

Date: Sunday, October 25, 2020

Time: 1pm-5pm

Location: Virtual via Zoom

Zoom link will be provided upon registration

Cost: + **FREE** registration for **ACTIVE** ICES Chapter Members

+ **\$10.00** for General Public

+ The first 50 **ACTIVE** MI ICES registrants includes a treat box worth over \$40 which includes supplies to create the cookie Timbo will be demonstrating

+ Any boxes unclaimed by October 18 will be sold to US registrants with **ACTIVE** ICES memberships for \$20.

+ General Public may purchase any unclaimed boxes for \$30

Registration: Registration must be received by October 23, 2020

Go to <http://www.michiganices.org/2020-fall-dos-registration.html> to register

Agenda

All times are listed in Eastern Standard Time

1:00 – 1:05..... Login/ Introduction

1:05 – 1:45..... Business meeting (The Secretary's and Treasurer's reports will be emailed to active members)

15 min chat, meet/greet, break

2:00 – 2:45..... Dianne Gruenberg Christmas Flower Arrangement

15 min chat, break, clean/set up

3:00 – 4:00..... Timbo Demo Mini Realistic Heart

15 min chat, break, clean/set up

4:15 – 4:45..... Beth Meyer Russian Tip Ombre Flowers

4:45 – 5:00..... Sarah Williams Making Scribe Tools

5:00 – 5:15..... Wrap-Up & Giveaways/ Drawings

+ Dress in costume- vote for winner

+ new member

+ returning member

+ active member





Active Michigan ICES members receive special perks for all of our events. We have some additional treats planned for returning and new members

About ICES

An organization for Cake Decorators/Stylists, Pastry Chefs, Confectioners and all those who Love, Appreciate or Practice the Sugar Arts.

Days of Sharing

The Michigan Chapter of ICES holds two official Days of Sharing (DOS) each year. Historically, these meetings are held on the first Sunday of April and the first Sunday of November. Additional events, including Master Class

opportunities and Social events are held throughout the year. Michigan ICES DOS feature a full schedule of activities, including demonstrations, vendors, new techniques, ideas, and a relaxing luncheon, where attendees can network and build new

friendships.

Often the DOS will be paired with hands-on classes offered the day before as an optional learning opportunity. These classes can be registered for separately or in conjunction with the Sunday event.

Upcoming Events

Our next event will be:

Spring DOS

March 7, 2021

Location: Michigan/
Possible Virtual

As we plan the upcoming DOS for early 2021 we are researching options for both virtual and physical depending on what the conditions may be at that time.



For additional upcoming events, including many of the major Cake/ Cookie/

Sugar Arts events in the United States go to our events page at <http://www.michiganices.org/events.html>

If you have any suggestions for instructors or techniques for any future DOS events, please email us at Michiganices@gmail.com.

Special Thanks to our Sponsor

Dianne Gruenberg of Avenue Sweet Choices will be demonstrating how to create a Christmas flower arrangement with sugar flowers.

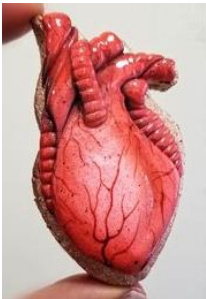
Sweet Choices
CAKE DECORATING & SUGAR ART SCHOOL
GIFT BOUTIQUE
Cake, cookie, cupcake & candy making & decorating supplies
Basic to advanced classes
Certified PME Masters Diploma Courses
All occasion gifts
108 4TH ST DOWNTOWN BAY CITY 48708 (989)860-2393

Timbo Sullivan



Tim (Timbo) Sullivan is an award winning cake artist & TV personality, based in the United States. He is the owner and head decorator of 'Cakes By Timbo' in Columbus Ohio. Timbo specializes in sculpted cake art and is most known for his colorful, bold and hyper realistic edible creations.

Timbo has had cakes featured in multiple cake decorating Magazines such as Cake Masters and Cake Central Mag, and has won a number of awards, ribbons and certificates from cake competitions and contests around the world.



Mini Realistic Heart Cookie

fresh baked cookies and basic fondant tools (or toothpicks and other common kitchen items).

This class is perfect for beginner cookiers and cake decorators.

Timbo will demonstrate how to achieve the texture, color and shine that makes these cookies so realistic.

He will discuss sculpting, carving, airbrushing, shine, coloring, and more.

For those of you who will be receiving the treat box, a supply kit for decorating the cookies will be in the box so that you can decorate along with Timbo. The only thing you need to supply will be your own



Beth Meyer



Beth Meyer is PME Certified in the Sugar Arts, a Certified Professional Chocolatier- graduating with honors from the prestigious Ecole Chocolate School of Chocolate Arts, an award winning Cake and Gingerbread Cookie Artist, Member of FIPGC, Member of ACF, Certified Pastry Chef – graduating summa cum laude, Owner of The Cake Boutique, an ICES Teacher and ICES Judge. She teaches and demos across the US the art of sugar craft.

Prior to her sugar arts career, Beth was a Humanities and IT professor who taught at a two-year college and a four-year college in the state of Michigan. She is also a published author. She has lived and traveled to over forty-five countries and made cakes for the US Ambassador of Angola while living in Africa for three years.

Russian Piping Tips

Beth will be demonstrating how to use Russian Piping Tips. Today's demo will be focusing on Ateco Tips 241 Tulip Rose, 243 Rose, and 244 Tulip. These Russian tips plus large piping bags are included in the Treat Box.



Sarah Williams

Sarah began her career as a French and English teacher in the Michigan School systems. This background has translated well into her role as a cake and cookie instructor.

She worked as an independent, trained Wilton Method® Instructor from 2009 through 2015. She currently teaches classes at Sarah's Cake and Candy Supply in Troy, MI. She opened As You Wish Sweets in 2015, which brought the amazing opportunity to make a cake for the Warner Brothers "Batman v Superman" movie.



Scribe Tools

Sarah will be demonstrating how to make your own scribe tool. This demo will include what supplies can be used, where to purchase and how to assemble. The supplies to make your own scribe tool are included in the Treat Box.

How to register

Advanced Registration is required to receive the Zoom link to the meeting.

- Registration must be received by October 23, 2020
- To register go to: <http://www.michiganices.org/2020-fall-dos-registration.html>
- You should receive an email (to the email on your registration form)
- confirming your registration within 24 hours. Active MI ICES members will not be receiving a Paypal invoice.
- If you are only purchasing registration, you will receive an invoice through Paypal within 24 hours. If you are also purchasing a Treat Box, the invoice will be sent on October 18.
- You do not need a Paypal account. The

invoice will direct you on how to proceed with your payment.

- No registration is complete until the payment is received.
- If you will be paying for another registrant or another registrant will be paying for you, please indicate "Yes" on the registration form.
- All registrants are required to register individually.

How to attend the Zoom Meeting

- You will receive an email (to the email on your registration form) on **Saturday, October 24, 2020** with the invitation to the Zoom event.
- **You do not need a Zoom account** to attend the event. You can ignore the request for you to "sign up" or "sign in", this is for those who are hosting the meeting.
- Even though you do not need a Zoom account to attend, **you do need to install the Zoom App**. Your device (computer, tablet, smart phone....) must be able to open the link.
- Please check the correct time for your location. All times have been presented in Eastern Daylight Time.
- If you are new to ZOOM, please go to www.zoom.us/test in advance of the session to prepare your device. If you do not already have the ZOOM app installed on your device, you will be prompted to download it.
- **Please login on time.** We will start the meeting and demos on schedule since some instructors have other commitments later in the day.



If you have any questions or concerns about your device or about joining the meeting, email

Michiganices@gmail.com,

before Sunday.

We look forward to

"seeing" all of you!



Michigan International
Cake Exploration Society

We're on the Web!

See us at:
www.facebook.com/MichiganICES
or
www.michiganices.org