

Oregon ICES

Spring 2016 Newsletter



Gumpaste Peony
by Shaile

March Day of Sharing

March 20, 2016

Registration Begins at 9:30 am

The DOS will be held at the Tigard Decorette Shop: 11945 SW Pacific Hwy #109. We will have a potluck lunch at noon, so bring a tasty dish to share. Suggestions? Concerns? Come to the Oregon ICES Business Meeting after lunch. Cost for the day is \$15.00.

Competition Seminar Begins at 10:00 am

Come join our discussion on entering competitions. Learn what the judges are looking for and some tips and tricks to help as you enter your next competition. This is your chance to have your questions answered by qualified judges!

Hand-molded Owl Begins at 1:00pm

Titia McLuckie

Learn to make this adorable gumpaste owl. It's quick, easy and fun!

Gumpaste Peony Begins at 2:00 pm

Shaile Socher

Come join Shaile as she teaches us how to make this beautiful, and popular flower.

Upcoming Events

ICES Midyear Meeting

Spokane, WA

March 3-6, 2016

Summer Day of Sharing

July 17, 2016

ICES Convention

Mobile, AL

August 4-7, 2016

Fall Day of Sharing

October 16, 2016

ICES Midyear Meeting

Cincinnati, OH

February 23-26, 2017

Spring Day of Sharing

March 19, 2017

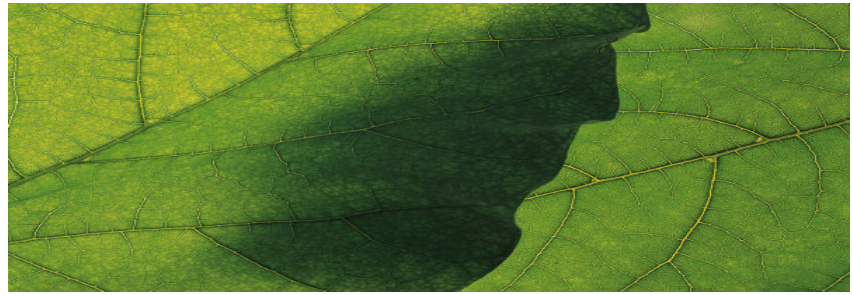
Summer Day of Sharing

July 16, 2017

ICES Convention

Spokane, WA

August 3-6, 2017



Easy Chocolate Ganache Recipe

Great for covering cakes, making borders and truffle as filling.

1 lb. Dark or Semi-sweet Chocolate, chopped

1 ½ cups Heavy Cream

Place the chopped chocolate into a large bowl. Heat the cream until it just reaches a boil. Pour the cream over the chocolate and stir until all the chocolate is melted.

To flavor the ganache replace a portion of the heavy cream with an equal amount of a flavored liqueur. (1/3 - 1/2 a cup)

To use for covering cakes just pour the liquid ganache over a crumbcoated cake.

To use for borders or icing cake pour out onto a sheet pan and allow to cool until just firm, but not fully set.

Form truffle centers allow the ganache to set fully and scoop small amounts of ganache and roll into balls allow to set until firm. Cover the firm truffle centers in tempered chocolate or roll in cocoa powder, toasted chopped nuts or toasted coconut.

Oregon ICES Officers:

Representative: Titia McLuckie oricesrep@gmail.com

Alternate Representative: Kelly Lance

Treasurer: Dawn Libby

Secretary: Rachel Ferrante