

# All in One Bake Shop

Volume 5 Issue 1  
March, 2006

There is so much going on right now. Less than a month until the Capital Confectioners Cake and Sugar Art Competition and Show on April 1st and 2nd. Easter is just around the corner after that. Wedding season will be in full swing before we know it. Oh, then school will be out and it will be the summer. Time just seems to fly by for all of us - seeming to go faster and faster with each year!

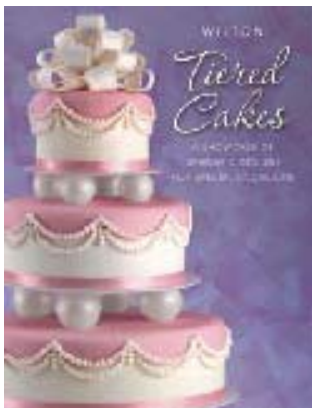
I encourage you to take some time, slow down and relax by entering a cake or sugar art piece in the upcoming competition. Making a cake for competition is much different than the cakes that we all produce for birthdays, weddings or other events. This is a cake where you get to decide on the design! Use a styrofoam cake dummy (don't worry about dry cake) so you can take your time with the decorations - a little today, tomorrow and each day, and your masterpiece will be complete. Challenge yourself with new techniques, it's a great opportunity to try new things. The rules and entry form are included right in this newsletter. I hope all of you will enter!



Look over the schedule for the show on the enclosed insert, there is something for everyone. All of the events on Saturday are free and advance registration is not required. Come and look at the competition entries, attend some demonstrations and shop from the vendors. The Showcase Demonstrations on Sunday are being conducted by some of the best in the business. Look at the schedule, read their bios and use the enclosed form to register!

An exciting opportunity arose out of helping to coordinate the show. I was able to schedule some very special classes for Marco Antonio Lopez and Sonia Escobar to teach here in the store. They are considered to be "the ambassadors in the art of cake decorating."

They teach the most advanced and fascinating techniques, teaching in the U.S., Mexico, Brazil, Colombia and 25 other countries. You can see them at the show conducting some of the demonstrations, selling their book *Fantasy, Art and Sugar* and their special line of tools. He makes the most beautiful gumpaste flowers just using a ball of gumpaste and a long metal veining tool. You will be amazed! Look at the schedule for classes and register early. These classes are sure to fill-up.



Just in time for wedding season, there's a new Wilton wedding book that we are carrying in the store. There are also some new plate and pillar sets - even new smooth edge separator plates! Don't forget that we carry cake pans in a variety of graduated shapes and sizes for stacked and tiered wedding cakes.

Hope to see all of you at the cake show, at a class or in the store!

## In this Issue

### Cake Show

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- Schedule of Events
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- Classes with Marco and Sonia
- Cake Pictures from 2005 Show

## MONTHLY ONLINE NEWSLETTER

Our new online newsletter comes out monthly, has lots of pictures, recipes, class updates, links to a color version of this quarterly newsletter and much more.

If you would like to get the online newsletter, email us at [info@allinonebakeshop.com](mailto:info@allinonebakeshop.com) with your name, mailing address and email address.

# Classes

*Register early - classes fill-up fast!  
Payment is required to register.  
Refundable up to 2 weeks before class.*



## **WILTON CAKE DECORATING COURSE 1 with AIOBS Instructor, Michelle Hilliker**

Learn the fundamentals of cake decorating with a hands on approach. The class covers decorating tools, icing consistencies, use of piping bags and tips. Create flowers, shell borders, stars and more. Use a flower nail to make a rose and learn to pipe leaves and stems. \$35 plus \$25-\$40 for supplies.

April Class: Thursdays - 4/6, 4/13, 4/20, 4/27 - 6:00 pm to 8:00 pm

May Class: Wednesdays - 5/3, 5/10, 5/17, 5/24 - 6:00 pm to 8:00 pm

June Class: Wednesdays - 6/7, 6/14, 6/21, 6/28 - 6:00 pm to 8:00 pm



## **WILTON CAKE DECORATING COURSE 2 with AIOBS Instructor, Sallia Bandy**

Requires Course 1 knowledge. Build on the fundamentals with a concentration on flowers. Learn how to make rosebuds, lily of the valley, chrysanthemums, daisies, daffodils, pansies and primroses. Decorate a cake with basket weave, rope and fern. \$35 plus \$25-\$40 for supplies.

April Class: Mondays - 4/10, 4/17, 4/24, 5/1 - 6:00 pm to 8:00 pm

June Class: Mondays - 6/5, 6/12, 6/19, 6/26 - 6:00 pm to 8:00 pm



## **WILTON CAKE DECORATING COURSE 3 with AIOBS Instructor, Michelle Hilliker**

Requires Course 1 knowledge. This class covers fondant icing techniques and tiered cake construction. Learn additional borders, embroidery and lace, string work, ruffle and ruffled garland with fluted edges. Make a present cake with fondant. Learn additional flowers including Easter lily, poinsettia, petunia, forget-me-not. Complete the course with a 2-tiered cake. \$35 plus \$25-\$40 for supplies.

May Class: Thursdays - 5/4, 5/11, 5/18, 5/25 - 6:00 pm to 8:00 pm

## **FONDANT PROJECT CLASSES: with AIOBS Instructor, Sallia Bandy**

Cover cake dummy and board in ready-made fondant, learn basic and specialized fondant techniques with each project.

\$45 each class. No supplies needed.

Groom's Cake: Monday 3/20 - 6:00 pm to 9:00 pm

Easter Bonnet: Saturday 4/8 - 10:00 am to 1:00 pm

Baby Theme: Tuesday 5/2 - 6:00 pm to 9:00 pm

Wedding Cake: Saturday 5/20 - 10:00 am to 1:00 pm

## **COOKIE DECORATING with Jennifer Bartos**

Learn cookie baking and decorating techniques in this one day class. Students leave with their own decorated cookie bouquet.

\$40 no supplies needed.

March Class: Monday 3/27 - 6:00 pm to 9:00 pm

## **CANDY MAKING with Jennifer Bartos**

Work with melt and mold type chocolate candies. Learn to use candy molds, dip pretzels and cookies, make filled candies and truffles. Students leave with their own box of candy that they make. \$40 no supplies needed.

March Class: Tuesday 3/28 - 6:00 pm to 9:00 pm

## **PANORAMIC EGG with Jennifer Bartos**

Learn to create a classic panoramic egg made from pressed sugar. Take home the egg you make in class. \$30 no supplies needed

April Class: Wednesday 4/12 - 6:00 pm to 8:00 pm

## **BASIC CAKE DECORATING BEYOND THE STARS with Guest Instructor, Susie Rasmussen**

A full day of basic buttercream techniques from icing the cake to borders to flowers. \$90 plus a few supplies

April Class: Saturday 4/29 - 10:00 am to 3:00 pm

## **GUMPASTE FLOWERS with AIOBS Instructor, Sallia Bandy**

Learn gumpaste techniques while making a variety of flowers including a rose, and other seasonal flowers.

\$40 no supplies needed

May Class: Mondays 5/8 and 5/15 - 6:00 pm to 9:00 pm

## **SPECIAL CLASSES WITH MARCO ANTONIO LOPEZ AND SONIA ESCOBAR**

A hands-on opportunity to learn from true sugar art masters.

Registration is limited to 16 students per class, allowing for very individualized instruction.

The cost for each class is \$75. All supplies for use during class are included in the class fee.

Monday 4/3 – 9 am to 12 pm

Learn to make fascinating decorations for cakes using rollers, laces and silicone molds

Monday 4/3 – 1 pm to 4 pm

Learn to embellish cakes with drapes, appliqués and elaborate crochet type decorations

Monday 4/3 – 6 pm to 9 pm

Learn to make beautiful gumpaste flowers right in your hands without using cutters

Tuesday 4/4 – 6 pm to 9 pm

Learn to make fascinating decorations for cakes using rollers, laces and silicone molds





# Capital Confectioners Cake and Sugar Art Competition & Show Registration Form

Name (individual only): \_\_\_\_\_

Street Address: \_\_\_\_\_

City, State, Zip Code: \_\_\_\_\_

Phone Number (include area code): \_\_\_\_\_ E-mail: \_\_\_\_\_

**Competition Entry - Please check the division and enter number of entries in each category**

Division/Category	Special Occasion	Sculpted Cakes	Novelty Tiered Cakes	Wedding Tiered Cakes	Special Techniques	Confections
Children						
Junior						
Teen						
Culinary Student						
Adult Beginner						
Adult Intermediate						
Adult Advanced						
Professional						
Masters						
Special Tasting Competition			Italian Cream Cake		Chocolate Cake	
Open to all Divisions						

**COMPETITION REGISTRATION – registration fee covers multiple entries**

- \_\_\_\_\_ General Registration – received by 3/15/2006 \$20.00
- \_\_\_\_\_ Late and Onsite Registration – after 3/15/2006 \$25.00
- \_\_\_\_\_ Student Registration – no fee for culinary students
- \_\_\_\_\_ Children/Junior Registration – no fee for entrants 12 years old and under

**SHOWCASE DEMONSTRATION REGISTRATION**

- \_\_\_\_\_ Sunday April 2nd - \$40 advance registration until March 15th, \$50 late registration and at the door
- \_\_\_\_\_ Current TCA Student - \$20 advance, late and at the door registration

**LUNCH**

- \_\_\_\_\_ Boxed lunch for Saturday \$7 \_\_\_\_\_ Boxed lunch for Sunday \$7

**PAYMENT**

- \_\_\_\_\_ Check Enclosed (payable to Capital Confectioners)
- \_\_\_\_\_ Charge Credit Card \_\_\_\_\_ Expiration Date \_\_\_\_\_

**Send completed form to: All in One Bake Shop • 8566 Research Blvd • Austin, TX 78758**

**Release: Required for credit card charges and for competition entries.**

By signing this form, I understand that my entry(ies) may be photographed and published by the press for the promotion of Capital Confectioners and the Cake and Sugar Arts Show. I hereby agree to abide by the rules and regulations of the show. I understand that neither Capital Confectioners or the Texas Culinary Academy assumes any responsibility for loss, theft or damage to displays or personal items at the Show. I agree to indemnify and hold harmless Capital Confectioners, Texas Culinary Academy and All in One Bake Shop, along with all sponsors from and against all claims, demands, costs, loss, damage, expense, attorney's fees and liabilities growing out of, or arising from, caused or occasioned by my activities in the Capital Confectioners Cake and Sugar Art Show. If paying by credit card, you agree to charge the card as indicated.

**Signature:** \_\_\_\_\_

# All in One Bake Shop

The source for cake, cookie and candy  
tools and supplies  
for home and professional bakers  
and custom cakery

8566 Research Blvd  
Austin, TX 78758

(512) 371-3401 - phone  
(866) 371-3401 - toll-free  
(512) 302-9743 - fax

[www.allinonebakeshop.com](http://www.allinonebakeshop.com)  
[info@allinonebakeshop.com](mailto:info@allinonebakeshop.com)

HOURS:  
Monday through Friday  
10 am to 6 pm  
Saturday  
10 am to 5 pm

## 2005 Competition Entries

Examples of cake and sugar art from the 2005 Show



# Capital Confectioners Cake & Sugar Art Competition & Show

April 1 and 2, 2006  
Texas Culinary Academy, 11400 Burnet Road, Austin

## THE COMPETITION Open to all ages and skill levels

### ABOUT THE COMPETITION

Sugar artists of all levels bring their completed projects to the Texas Culinary Academy on Saturday April 1st. The entries are on display for the public, reviewed by judges and viewed by other sugar artists eager to see new ideas and techniques. The entries are judged on appearance not taste. Judging is based on neatness, originality, creativity, skill, color, design, difficulty, number of techniques used and overall eye appeal.

### COMPETITION DIVISIONS

Child, Junior, Teen, Culinary Student, Adult Beginner, Adult Intermediate, Adult Advanced, Professional and Masters

### COMPETITION CATEGORIES

Special Occasion, Sculpted Cakes, Novelty Tiered Cakes, Wedding Tiered Cakes, Special Techniques, Confections

### SPECIAL TASTING COMPETITION

Italian Cream and Chocolate cakes

### REAL-TIME COMPETITIONS

Registered competitors compete in front of a viewing audience. The completed cakes will be reviewed by the judges.

**1 Tip** - decorators use only 1 pastry tip to decorate a cake

**Mystery Cake** - the theme is announced at the beginning of the competition

**Wedding Cake** - decorators bring their own cake, icing, tools, etc. and have 2 hours to complete their masterpiece

## THE SHOW

*Filled with opportunities for cake decorators and sugar art enthusiasts of all skill levels to practice and enhance their skills, network with others who share the same interests and learn new techniques. All events on Saturday are free and open to the public. View competition entries. Attend free decorating and sugar art demonstrations and more. Sunday events include viewing the competition entries and Showcase Demonstrations which require paid registration.*

### Saturday April 1, 2006

All events free and open to the public 10 am to 7 pm

**VIEW COMPETITION ENTRIES** - See the cakes and sugar art

### FREE DEMONSTRATIONS

Fondant Basics	10:00 am to 10:45 am
Baking Basics	10:30 am to 11:15 am
Cookie Decorating	11:00 am to 11:45 am
Chocolate Showpiece	11:30 am to 12:15 pm
Airbrush Techniques	12:00 pm to 12:45 pm
Pulled Sugar	12:30 pm to 1:15 pm
Buttercream Piping	1:00 pm to 1:45 pm
Gumpaste Flowers	1:30 pm to 2:30 pm
Cupcake Decorating	2:00 pm to 2:45 pm
Entremet: Mousse Cake	2:30 pm to 3:15 pm
Fondant Figure Modeling	3:00 pm to 3:34 pm
Plated Desserts	3:30 pm to 4:15 pm
Tiered Cake Building	4:00 pm to 4:45 pm

**VENDORS** will be selling hard to find decorating tools and supplies

### REAL-TIME CONTESTS

**1 Tip** - 10:30 am to 11:00 am

**Mystery Cake** - 12:30 pm to 1:30 pm

**Wedding Cake** - 2:30 pm to 4:30 pm

**AWARDS CEREMONY** - 5pm to 7pm

Announcement of competition winners followed by a reception

### Sunday April 2, 2006

### VIEW COMPETITION ENTRIES

Free and open to the public 10 am to 4 pm

**SHOWCASE DEMONSTRATIONS** - Paid Registration Required

**Fondant Techniques** – 10:00 am to 11:00 am

Susan O'Boyle-Jacobson, traveling instructor for The Art Institutes International Minnesota and the Kitchen Window culinary schools. She has more than 30 years of decorating experience, twice been president of ICES and frequently judges and demonstrates at cake shows.

**3D Relief in Fondant** – 11:15 am to 12:15 pm

Marco Antonio & Sonia Escobar, authors of Fantasy, Art and Sugar, they are considered "the ambassadors in the art of cake decorating." They teach the most advanced and fascinating techniques, teaching in the U.S., Mexico, Brazil, Chile, Colombia and 25 other countries.

**Buttercream Techniques** – 1:00 pm to 2:00 pm

Steven Stellingwerf, author of Muffins (Perfectly Simple), The Gingerbread Book and A Little Muffin Cookbook. He lives in Sioux Falls, South Dakota.

**Gumpaste Flowers** – 2:15 pm to 3:00 pm

Elizabeth McMillan Dickson, chef instructor at the Bossier Parish Community College Culinary Arts School in Bossier City, La. She is a former ICES president. She conducts demonstrations on many sugar art topics.

**Sculpted Cake Techniques** – 3:15 pm to 4:00 pm

Bronwen Weber, chef instructor at the Texas Culinary Academy. She has appeared many times on the Food Network and was the winner of the National Wedding Cake Competition at the Oklahoma Sugar Art Show in 2005.

# Capital Confectioners Cake and Sugar Art Competition and Show 2006

## COMPETITION RULES AND REGULATIONS

- ◆ The Capital Confectioners Cake and Sugar Art Show is open to all cake decorating enthusiasts.
- ◆ Mail entry form and fee to All in One Bake Shop, 8566 Research Blvd, Austin, TX 78758. For more information call All in One Bake Shop at (512) 371-3401. Fax or email entries and/or questions to: (512) 302-9743 or info@allinonebakeshop.com.
- ◆ Entry Fees: Entries received before March 15 are \$20.00. Late and onsite registration is \$25.00. The registration fee includes any number of entries for each participant. There will be no refunds of entry fees. No fee for entrants 12 years and younger or current culinary school students.
- ◆ Entries should arrive and be set up on Saturday, April 1 between 7:00 a.m. and 10:00 a.m. Entries after 10:00 a.m. will not be allowed in the competition and may be put on the display table.
- ◆ Each person may enter only one division, but as many categories in that division as they choose.
- ◆ PLEASE READ DIVISION QUALIFICATIONS VERY CAREFULLY to determine the best division to enter. Any adult may enter a higher division, but not a lower division. You may enter only one division.
- ◆ Unless specified, you may use real cake or a Styrofoam dummy. If a dummy is used, you must be able to duplicate with real cake. Sculpted cake category must be made with real cake.
- ◆ Other than as specified above, all entries must be completely edible except for plastic items such as columns and cake toppers to be used on tiered cakes only. Ribbons, tulle, etc. may be used to carry out a design. Don't use non-edible items in place of sugar mediums; for example, pearls. Cold Porcelain will not be allowed. "Edible Images" will be judged as if it was plastic. Any other substance will cause entry to be disqualified.
- ◆ Entries must be solely the work of the entrant. The only exception is that an adult can assist in baking the cake for youth entries. The child must then complete all carving (if necessary), icing and decorating themselves.
- ◆ Entries will be judged on appearance only, not taste. Points will be given on neatness, originality, creativity, skill, color, design, difficulty, number of techniques used and overall eye appeal. The decision of the judges will be final.
- ◆ Sponsors will not be responsible for theft or damage, although all precautions will be taken.
- ◆ Entries must fit in a space 24" x 24" or smaller. Electricity is not available.
- ◆ Each entry must have your name, address, phone number, division and category on the underside of the display board. No personal or business identifying marks, advertisements, special backdrops, photos, etc. will be allowed.
- ◆ The judges and show committee shall enforce policy and procedures. Any entry deemed in poor taste will be disqualified and removed. Judges and/or Show Committee have the right to re-categorize an entry if necessary. Placement and disqualification will be final.
- ◆ Entries may be put under plexi-glass or other such cover, but judges must be able to view the entries without interference. The covering must be able to be easily removed.
- ◆ Entries may be photographed and used by the cake show sponsors.
- ◆ 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place ribbons will be awarded in all divisions. One Best of Division will be awarded in each division. All entries will qualify for Best of Show. One Best of Show entry will be chosen by the Judges. "People's Choice" will be determined by voting at each entry. If there are less than 3 entries per category, ribbon placement will only be awarded if so deserving.
- ◆ People's Choice collection will be donated to a charity chosen by the Capital Confectioners Cake Club.
- ◆ After judging, identifying cards will be turned over displaying the entrant's name. Placement ribbons will be attached beside the entry on Sunday and will be on display until the close of the show.
- ◆ For each competing entry you will receive one entry for the drawing of donated gifts. First place entries will receive one extra entry for the drawing. The names will be drawn after the awards ceremony. You must be present to win or make arrangements to have someone pick them up for you. Any ribbons, awards, or prizes not claimed by close of show will be forfeited.

Entries may be removed after 4:00 pm and until 5:00 pm on Sunday, April 2nd. Please make arrangements for removal of entries, if you are not going to be present. Any entries left after 5:00 pm without prior arrangements for late pick-up will be considered to be forfeited

## DIVISIONS

**CHILDREN** - 6 years and under. One category any style cake. Children may have an adult assist with baking the cake. Each child must ice and decorate their own entry.

**JUNIOR** - 7 to 12 years. One category any style cake.

**TEEN** - 13 years to 17 years. Open to all categories.

**CULINARY STUDENT** - Current culinary school students. Open to all categories

**ADULT BEGINNER** - Decorating experience of 2 years or less. Self-taught or less than 30 hours of instruction in cake decorating or sugar art. Open to all categories.

**ADULT INTERMEDIATE** - Reasonably skilled with 2 - 4 years actual cake decorating experience. More than 30 hours, but less than 60 hours of cake decorating or sugar art instruction. Open to all categories.

**ADULT ADVANCED** - More advanced skills with 4 - 6 years actual cake decorating experience. More than 60 hours of cake decorating or sugar art instruction. Open to all categories.

**PROFESSIONAL** - High level of skill. More than 6 years actual decorating experience. More than 90 hours of hours of cake decorating or sugar art instruction. May be decorating for profit or working as a decorator. Open to all categories.

**MASTERS** - Expert in sugar art. Is known to have mastered specific mediums and techniques. May be an author, instructor, or work in the sugar art business. Has had more than 120 hours of instruction. Open to all categories.

## CATEGORIES

**SPECIAL OCCASION/HOLIDAY** - Any non-tiered cake with a theme such a Birthday, Anniversary, Christmas, Easter, etc. Any sugar medium or technique may be used.

**SCULPTURED CAKES** - Shaped or carved cakes, cut out cakes, 2-D or 3-D cakes and sculptures. Entries must be REAL CAKE. Minimal use of Styrofoam to complete entry. Any sugar medium may be used. Submit 3 in-progress pictures.

**NOVELTY TIERED CAKES** - Cakes with two or more tiers. Can be stacked or separated. Should be designed for novelty/special occasion, not including wedding or anniversary. Any sugar medium or technique may be used.

**WEDDING TIERED CAKES** - Cake tiers decorated for weddings or anniversaries. Any technique or sugar medium may be used.

Includes entries of fondant, gumpaste, sugar molding, color flow, royal icing, etc. Displayed as an individual cake. A combination of techniques and mediums may be used, but it must be presented alone and not as part of another entry.

Includes cookies, candy, chocolate, etc. Any technique or sugar medium may be used. These can be anything you would like to contribute.

## **Cream and Chocolate Cakes**

Includes entries of cream, crumb, texture and density and appearance. You may enter any Italian cream cake or any other cream cake. The recipe must accompany the entry on a separate sheet of paper. The cake should be decorated with nuts, coconut, chocolate chunks, etc. Cake will be cut for judging. Cake should be presented as a whole cake. The recipe must accompany the entry on a separate sheet of paper. Identification as to the entrant. Ribbons will be awarded for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place for the Italian cream and chocolate cake divisions. You must have one ticket entry for the prize drawing.