



## AGENDA FOR CAKES FOR A CURE - SATURDAY, APRIL 24, 2010

- 5:00 am – 5:00 pm:** IHOP (482 South Carolina 72 Bypass; Greenwood, SC 29649-1404) - Order a “short stack” and IHOP gives that \$ value as a donation to the American Cancer Society
- 10:00 am – 3:00 pm:** Greenwood Mall (420 South Carolina 72 Bypass; Greenwood, SC 29649-1465) - Cake baking and decorating competition. 20 categories. Medals/trophies awarded at 3:00 p.m. \$10 to enter - No charge to view
- 10:00 am – 4:00 pm:** Federal Building (120 Main Street; Greenwood, SC 29646) - Craft Fair and Silent Auction  
No admission charge

**Each event below requires a ticket: \$10 per Adult (18+) and \$5 per Child (5-17)**

- 10:00 am - 11:30 am:** Greenwood Country Club (607 Cambridge Ave. West; Greenwood, SC 29646) - Mayoral Challenge: “Cake Decorating for Dummies” 5 local mayors compete to decorate the best birthday cake! Limited Seating
- 10:00 am - 11:30 am:** Federal Building (120 Main Street; Greenwood, SC 29646) - Ashley Vicos demonstrates “Airbrushing”
- 10:00 am - 11:30 am:** Main Street United Methodist Church/Gym (211 Main Street North; Greenwood, SC 29646) Anna Featherston demonstrates “Fondant Flowers and Buttercream Frosting”
- 10:00 am - 11:30 am:** First Presbyterian Church of Greenwood/Alexander Hall (108 Cambridge Ave. East ; Greenwood, SC 29646)- Penny Cunningham demonstrates “A Glamour Girl” Cake - Sculpted shoe, purse and make up – all done in cake!
- 1:00 p.m.- 2:30 pm:** Main Street United Methodist Church/Gym (211 Main Street North; Greenwood, SC 29646) Christine Schnee demonstrates “Chocolate Transfers on Rolled Fondant”
- 1:00 p.m. - 3:30 pm:** Federal Building(120 Main Street; Greenwood, SC 29646) - Norm Davis and Zane Beg sculpt and decorate a 3-ft. tall dress form with cancer ribbons
- 1:30 p.m.- 4:30 pm:** Greenwood Country Club (607 Cambridge Ave. West; Greenwood, SC 29646) - Celebrity Chef Mini-Challenge between Food Network and TLC Ultimate Cake-Off cake chefs Kathy Scott and Dana Herbert and Michelle Fountain.
- 2:00 pm - 3:30 pm:** - First Presbyterian Church of Greenwood, SC/Alexander Hall (108 Cambridge Ave. East; Greenwood, SC 29646) - Jeannie McCallum of Cake Decor demonstrates “Wedding Cake Construction”
- 3:30 p.m. -4:30 pm:** Countybank - Joe Trull of Grits and Groceries demonstrates Lemon Blackberry Cake
- 5:00 p.m. - 7:30 pm:** Countybank - Aramark/Bruster’s Ice Cream Social - Donation for slice of cake/ice cream scoop
- 6:00 p.m. - 9:00 pm:** Countybank/Plaza - Celebration Concert: “The Fabulous Expressions” - Free admission

**For more information go to <http://www.relayforlife.org/greewoodsc> or contact Patti Gagstetter, (864) 543-2121, [pqaagstetter@gmail.com](mailto:pqaagstetter@gmail.com) or Valerie Hofstetter (864) 543-1569, [vstetter@embarqmail.com](mailto:vstetter@embarqmail.com)**

## Hotel Information - Special Pricing

The following hotels are offering discounted prices for the nights of **April 23, 2010** (the evening prior to *Cakes for a Cure Relay and Fundraiser* ), **April 24, 2010** (day of the event) and for **April 25 – 26, 2010** (SC ICES Day of Sharing and classes. The code for all hotels is **CFC**. (Tax additional to all rates quoted below.)

### Fairfield Inn

527 By Pass 72, NW  
(864) 330-3300  
Double: \$99.00

### Holiday Inn Express

110 Birchtree Drive  
(864) 223-2296  
Double or SQ: \$95.00

### Hampton Inn

1624 Bypass 72 NE (864) 388-9595  
King: \$89.00  
Double: \$99.00

### Jameson Inn

109 Enterprise Court  
(864) 942-0002  
King or Double: \$66.99

### Other Hotels in Greenwood, SC:

**(no special pricing/arrangements have been made)**

Best Western: 1-800-528-1234  
Comfort Inn: (864) 223-2838  
Days Inn: (864) 223-1818  
Extended Stay: (864) 223-3979  
Grace Place B & B: (864) 229-0053

### Information regarding the following can be found at:

[http://main.acsevents.org/site/TR/RelayForLife/RFLFY10SA?sid=84424&type=fr\\_informational&pg=informational&fr\\_id=24549](http://main.acsevents.org/site/TR/RelayForLife/RFLFY10SA?sid=84424&type=fr_informational&pg=informational&fr_id=24549)

- ✚ Overview of Cakes for a Cure Challenge
  - ✚ CFC Division Categories
  - ✚ CFC rules
  - ✚ CFC Hotel info
  - ✚ CFC Retail Baker
- ✚ CFC t-shirt/apron order form
  - ✚ CFC TEAM t-shirt/apron order form
- ✚ Flyer 2/10... Entry form 2/10... Schedule 2/10
  - ✚ Golf Flyer 2/10





## THE SC ICES CHAPTER DAY OF SHARING

**SUNDAY, APRIL 25, 2010**

**Arts Center at the Federal Building  
120 Main Street  
Greenwood, SC 29646**



In conjunction with the Cakes for a Cure Relay for Life Fundraiser and Concert on Saturday, April 24, 2010, the SC ICES Chapter is planning a special day as we welcome Ashley Vicos of Sweet Ashley's in Atlanta, GA and Norm Davis and Zane Beg of The Sweet Life in Annandale, VA. What a "sweet" time we're going to have!

During the morning, Ashley will be demonstrating *airbrushing techniques* along with her "*sparkly*" effects. After a catered lunch, Norm will demonstrate *Gumpaste Flowers* followed by Zane demonstrating *White Chocolate Curls*.

Come join the fun and don't forget to bring any cake decorating items you can no longer use to add to the raffle table. Remember - "*One man's (cake decorator's in this case) trash is another's treasure.*" Hope to see you there!



**REGISTRATION MUST BE RECEIVED  
BY APRIL 10, 2010**

**SPACE IS LIMITED SO DON'T DELAY**



**For driving directions from your location, please visit the following website:**

**<http://www.discoversouthcarolina.com/plan-your-trip/mapLocation.aspx?productID=26865#directions>**

**\* Door Prizes \* Raffle items \* Door Prizes \* Raffle Items \* Door Prizes \***



**ASHLEY VICOS - Sweet Ashley's; Atlanta, GA**

<http://www.sweet-ashleys.com/Home.html>

An easy-bake oven at the age of 5 and a creative mom started Ashley's life-long passion for cake decorating that has blossomed into a career specializing in sculpted and custom cake work. She's the owner of Sweet Ashley's, a private studio in Atlanta, GA and has competed in Ultimate Cake Off Challenges on The Learning Channel as well as Food Network Cake Challenges. She has been seen on CBS and NBC and her work has been featured in several publications including the cover of American Cake Decorating Magazine.



**NORMAN R. DAVIS - The Sweet Life; Annandale, VA**

<http://www.thesweetlife.com/frames.htm>

Norm is the owner of *The Sweet Life*, a custom-design cakery in Annandale, VA, is one of seven Master Sugar Artists certified by ICES in 2008, and is an inductee into the ICES Hall of Fame. He is the designer of extraordinary, one-of-a-kind wedding cakes, a pastry chef, a chocolatier, and is famous for his custom-made molds and the Rose Chocolate Curler. Among his many accomplishments, he has appeared in **The Washington Post** and twice on the front cover of **American Cake Decorating Magazine**. He has recently been commissioned by **Sugarcraft**, a British cake decorating magazine to make two of his original designs - an honor only a few Americans have ever been awarded. Norm has competed in Ultimate Cake Off Challenges on The Learning Channel and Food Network Cake Challenges.



**ZANE BEG - The Sweet Life; Annandale, VA**

<http://www.thesweetlife.com/frames.htm>

Although a real estate broker with no formal training in cake decorating, with his creative sense, Zane is the co-owner of The Sweet Life. There he creates beautiful bows and accessories with Choco-Pan and specializes in detailed hand-painted cakes and chocolate molds. He loves to create cakes that have great movement and flow to them. Zane has also competed in Ultimate Cake Off Challenges on The Learning Channel and Food Network Cake Challenges.

## **SPECIAL CLASSES BEING SPONSORED BY THE SC ICES CHAPTER**



The cake decorating fun continues as the SC ICES Chapter will be sponsoring a full-day of classes by Norm Davis and Zane Beg on Monday, April 26, 2010. Four two-hour classes will be offered and one fee entitles you to all four classes - with lunch included. The day will begin at 7:15 am with registration and coffee and the classes will run from 8:00 am to 5:30 pm.

**Class size is limited for this special day so be sure to register early.**

**Registration must be received by April 10, 2010.**

# **AGENDA FOR MONDAY, APRIL 26, 2010**

**7:15 am**

## **Registration and Coffee**



**8:00 am - 10:00 am**

## **Ladies Purses Class (hands-on)**

Norman and Zane will explain how to cut and prepare a real cake at home using ladies purses as the model. You will be working on a dummy cake during the class.

### **What You'll Need to Bring:**

- Rolling Pin,
- Non-stick mat
- Textured rolling pin or mat... design of your choice
- (3) PME tips 1.5 or PME tips 2
- (3) Pastry bags with couplers
- Dusting bag with powdered sugar
- Cutting wheel
- Exacto knife
- Gumpaste tools
- 2 lbs. fondant (Choco-Pan is the best for this class)
- 1 (16-oz.) Betty Crocker, Duncan Hines, or any ready-to-spread vanilla frosting
- 10" cake drum
- 10" box to take project home

Instructors will provide remaining supplies

**10: 15 am - 12: 15 pm**

## **Henna Scrolls (hands-on)**

### **and Using Rubber Stamps as a Side Design (demo only)**

Learn to pipe simple designs (BOLD look of the Henna-like scroll work) and other BOLD quick designs that can be piped on a buttercream or rolled fondant cake (This is so simple you just need to be able to pipe simple designs.)



### **What You'll Need to Bring:**

- 4" or 6" dummy covered in rolled fondant, attached to a cake drum (have the rolled fondant come to the edge of the cake drum)
- (1) PME Tip 1.5 or 2 PME (or mix and match, bring the size you like to work with)
- (1) 12" bag with coupler
- (1) 16-oz. can of milk chocolate ready-to-spread frosting (Betty Crocker, Pillsbury, Duncan Hines) **DO NOT** bring fudge and **DO NOT** leave your icing in the heat/car.)
- Spatula
- Box to take project home

Instructors will provide patterns/instructions and remaining supplies

**12:30 pm - 1:00 pm**

**Lunch**



### **1:15 pm - 3:15 pm** **Fun Dragon in My Cake**

In this class, you will make a gumpaste dragon coming out of the cake. This fun cake is great for birthdays, baby showers and many other events. You can also adapt this method into cupcakes.

#### **What You Will Need to Bring:**

- 4" x4" Square dummy or a 5" round ball
- 8" or 10" cake drum this can be round or square
- (4) small amounts of gumpaste in bright colors (about 6 oz. of each color - your choice of colors)
- Luster dusts in bright colors (your choice of colors to match your gum-paste)
- Small textured rolling pins
- 2 lbs. of fondant
- Plastic wrap
- Fluffy brushes
- Rolling pin
- Non-stick mat
- Dusting bag with powdered sugar
- Small paint brush
- Cutting wheel
- Cel pad
- Designer wheel (tracing wheel)
- Ball tool (gum paste tools)
- Turntable (if you need this)

Instructors to provide pattern and remaining supplies



### **3:30 pm - 5:30 pm** **Easy Cake Painting**

In this class, Zane and Norman will teach you how simple it is to paint on fondant cakes. You will learn how to make flowers look like they are in the foreground, with just some simple shading and brush strokes. They will also show blending dry colors and wet colors.

#### **What you will need to bring:**

- 4" or 6" dummy covered in rolled fondant on a cake drum (have the rolled fondant come to the edge of the cake drum)
- Non-stick mat
- Dusting bag/puff with powdered sugar
- Rolling pin
- Small paint brushes in a few sizes
- One fan brush
- Bright colors - dry/powdered (red/yellow/pink/purple/green)
- (2) tip # 1.5, or # 2 PME (or mix and match what you like to work with)
- (2) 12" pastry bags with couplers
- (1) 16-oz. Betty Crocker, Duncan Hines, or any ready-to-spread vanilla frosting
- Small spatula
- Box to take project home

Instructors to provide pattern and remaining supplies

