



I hear you had a productive Midyear Meeting! Thank you to all those who wrote to me, telling me you missed me and reporting on what you learned at the meeting. While my new job is exciting and I'm enjoying it very much, I must say that I missed you, too.

Board Members also wrote to me, expressing their feelings that the demos and presentations were attentively received and appreciated. Thank you for that.

Now that Midyear is over and spring is quickly approaching, I'm sure many of you are making plans for local Days of Sharing and perhaps gearing up for spring elections. Please refer to your Reps Handbooks for local election procedures; they can be found in section B, on pages 5a through 5e. Probably the most important thing to remember at this point is that notification must go to the entire local ICES membership 20 to 60 days before the election can be held. The notification should include an invitation for willing, eligible candidates to respond within a 10-day deadline, a list of all known vacant positions, the date and location of the upcoming meeting, a clear outline of the election procedures and the proxy format. The office of Representative is a term of two (2) years, for a maximum of four (4) consecutive terms (two two-year terms).

Please note, too, that chapter status and benefits are dependant upon the existence of a legally elected or appointed Rep, so election times and meetings are not something that can be ignored.

Your membership will be interested to hear what you learned at the Midyear Meeting. You might want to consider addressing them at the Day of Sharing, or if one is not immediately scheduled, perhaps you would consider sending your members a newsletter.

March 31 is the deadline for submitting the Financial Report for the period ending February 28. Maureen tells me that Financial Reports are required, along with Activity Reports (the deadline for Activity Reports was February 15) before Reps' reimbursements will be distributed. Financial Reports should be submitted directly to Maureen Cleveland (see contact information on the Reps' web site, or on page 2 of this newsletter). Financial reporting forms may be found on form B2 of section B.

Ruth Rickey, Bylaws Chair, has a special notice to Reps on page 2; you'll want to be sure and read that information so you can pass it on to your members. I believe the notice will also be published in the next issue of the ICES Newsletter.

If you have any concerns or questions, or if I can help you better serve your ICES members, please do not hesitate to contact me by e-mail at IcesEditor@aol.com, or by phone at 405-282-3003.

Don't Forget

- If you would like to order brochures for advertising ICES at your next Day of Sharing, please contact Felicia Pritchett to let her know how many you'd like. You may e-mail Felicia at pastrylace@aol.com or call 704-392-4033.
- Internationals: check the ICES Reps web site (www.icesreps.com) and click on "Internationals" for updated information.
- Sign and return the Rep's contract to Grace McMillan, 324 W. Seward Rd., Guthrie, OK 73044. Funds will not be reimbursed until a signed contract is on file.
- Fill out and return the Rep's Questionnaire to Grace McMillan, 324 W. Seward Rd., Guthrie, OK 73044.

Critical Election-Related Bylaw Changes

ICES CONTACTS

President

B. Keith Ryder
Ph 703-538-6222
E-mail bkeith@bcakes.com

Reps Liaison/Newsletter

Grace McMillan
Ph or Fax 405-282-3003
E-mail IcesEditor@aol.com

ICES Treasurer

Maureen Cleveland
Ph 518-877-5697
E-mail cclevela@nycap.rr.com

Address Changes: Membership Coordinator

Gayle McMillan
Ph 318-746-2812
E-mail gvmcmillan@aol.com

REPS SUPPORT

Reps Moderator

Beth Lee Spinner
Ph 860-228-8595
E-mail blspinner@sbcglobal.net

Reps Secretary

Bonnie Blackburn
Ph 519-922-2713
E-mail truckncake@georgian.net

International Liaison

JoAnne Beauvais
Ph 860-774-0930
E-mail jbeauvaiscakes@yahoo.com

During our Midyear Meeting, the Board identified two potential problems facing our election procedures. We therefore passed two proposed Bylaw amendments that will be brought before the membership as the first item on the agenda at the General Membership Meeting during Convention. The election of officers and directors will occur after the membership votes on these two proposed amend-

ments. A 2/3 majority vote by those members present (or represented by Proxy or Absentee voting methods) is required to amend the Bylaws. On behalf of the Board, we hope you will support these amendments.

The first topic relates to an amendment to the Bylaws in 2004. Article VI, Section 6, sentence 5 of the Bylaws currently reads: "To run for re-election to the Board of Directors, a former member of the Board of Directors must be off the Board for at least two (2) years." There might be an issue with the use of the word "former," which means "no longer serving" for this context. This might be misconstrued to mean that a sitting Board member can run for reelection while still serving a term. This was not the intent of the membership when the amendment was made. The Board proposes to amend the sentence by striking the words "a former" and replacing them with the words "an outgoing". This will eliminate all confusion and definitively cause all Board members to be off the Board for two years before seeking reelection, unless appointed by the Board to fill a vacancy.

The second proposed amendment relates to how we determine election winners. Our Bylaws and Robert's Rules require us to elect someone by a majority vote. That means that if we have seven spots open on the Board, only those people who achieve a majority vote (meaning more than 50%) of the votes cast will be elected on the first ballot. We are then supposed to re-ballot as many times as it takes to get seven people over the majority vote requirement. In the

past, we have simply awarded the Director spots to the seven candidates with the most votes. We can continue to do it this way, but only if we specify it in our Bylaws. It also looks as though we may have several people running for a single office this year. The same voting situation would apply. If someone doesn't get a majority approval vote, then we will have to re-ballot, re-ballot, re-ballot until we have one person holding the majority required. This means the meeting cannot end, the vendor room doesn't open, demos don't begin, and the cake room doesn't open until we have a majority. Clearly, this is not what our members want.

We propose to amend Article XIV, Section 8A, which currently reads: "The act of the majority of the members present at a meeting of the membership at which there is a quorum shall be the act of the membership," by striking the period, inserting a comma and adding the following words: "except that only a plurality vote of the membership is required for elections to the Board of Directors and of Officers." A plurality vote means that the person with the most votes wins whether or not that's a majority of the votes cast. In the case of the seven spots on the Board, the seven people with the most votes win. We think this is what the membership truly wants and ask for your support in passing this amendment so that we can continue to elect our Officers and Board Members in an efficient manner. If you should have any questions about either proposed Bylaw Amendment, e-mail Bylaws Chair, Ruth Rickey, at SweeteJstc@aol.com.



Petits Fours

—Submitted by Fran Tripp, LA

Cake Preparation

- Bake a firm cake mix as directed.
- Bake a white cake for almond fondant; bake a chocolate or yellow cake for chocolate fondant.
- Bake in a sheet cake 1" pan (11" x 15" or 10" x 16") lined with wax paper.
- Allow cake to cool completely with a sheet of wax paper on top.
- Once cool, peel off all wax paper sheets, top and bottom.
- Cake is best if used on second or third day (or frozen or chilled in refrigerator).
- Cut with dental floss. If frozen, use a serrated knife to cut, or cut with cookie cutters.
- Cake may be in small shapes, or you may torte cake and fill.
- Cake should be cut small – about 1" high and about 1¼" wide for bite-size pieces (square, round, diamond, rectangle, or any shape desired).

Icing Petits Fours

- If desired, cake may be iced with buttercream icing (ice top of cake before cutting) or glazed with apricot preserves and let stand until completely dry.
- Use poured fondant mix or make from scratch. This may be kept warm with a double boiler so fondant stays at a constant pouring consistency.
- Poured fondant should be the consistency of corn syrup.
- Color poured fondant with cake colors if desired.
- Place cake shapes on a wire rack resting over a shallow pan and pour fondant over cake.
- OR place a small cake shape on a large angled spatula over the fondant. Generously pour fondant over cake in a circular motion using a ladle. Remove excess fondant from the bottom of the large spatula with a tapered angled spatula. Place cake on cooling rack. (Place tapered angled spatula on large spatula at the base of the freshly covered cake, which is sitting on the cooling rack. Slide large spatula out from under cake. Drop tapered angled spatula down through the grid of the cooling rack and remove so as not to disturb wet fondant on the cake).
- Fondant, which has dripped in pan below, may be scraped and reused.
- After fondant starts to harden, lift covered cake from wire rack and place on plate or in party cups.
- Allow the fondant to dry about 30 minutes before decorating.

Decorations

Buttercream Piping

Royal Icing Flow In

Fondant or Gum Paste Decorations: Molds, Cut-outs or Tap-its

Piping Ideas and Tip Numbers

New Year — Fireworks 1

Valentine — Heart 4

Mardi Gras — Mask 2, 4

St. Patrick's Day — Shamrock 3

Easter — Grass and Egg 233, 4

Memorial Day — Banner 352

Fourth of July — Hot Dog 80, 5, 2

Back to School — Pencil and Apple 2, 6

Labor Day — Pink and Blue 47; 4-Swimming 2

Halloween — Ghost 7, 1

Thanksgiving — Pumpkin 21, 2

Hanukkah — Dreidel 44, 2

Christmas — Wreath 136, 1; Tree 14, 1

Baby — Diaper Pins 2; Bootie 3

Wedding — Rings 2

Spring — Flower 16, 103, 33

Summer — Sun 2, 349

Fall — Leaves 352, 67

Winter — Snowflake 2 or 77

Rose 101, 349

Drop Flower 33, 2

Rosettes 16

Dots 1

Lace 1

Poured Fondant

7/8 c. milk

1/8 tsp. salt

2 ½ tbsp. shortening

Put ingredients in double boiler. Heat until shortening melts. Take double boiler off stove, but keep over hot water. Add a teaspoon vanilla and butter extract and ½ teaspoon almond extract or extract of your choice. Gradually add 2 pounds powdered sugar. Use an egg-beater or mixer to mix. Let sit a few minutes, so bubbles will come to the surface. Stir & Pour.

Poured Fondant 2 - Wilton

4 ½ oz. water

2 tbsp. corn syrup

6 c. confectioners sugar

1 tsp. almond flavor

Mix, heat and stir. Let sit a few minutes covered, stir, and pour. Reheat as needed in the microwave (or place in a double boiler).

OR use buttercream icing heated in the microwave to pouring consistency.



REMINDERS

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UPCOMING EVENTS

ICES Rack Cards

If you need ICES rack cards to hand out at Days of Sharing or to potential new members, contact Felicia Pritchett. Please let her know how many rack cards you need.

Letters of Invitation

International members and family who need Letters of Invitation for their visas, please know that applications are still available until April 15, 2008.

Send requests to JoAnne Beauvais by e-mailing her at jbeauvaiscakes@yahoo.com. She will be happy to send them out.

2008 Convention

Now that Midyear is over, we're anticipating travel to Orlando, Florida for the 33rd Annual Convention and Show.

Convention Dates:

July 17-20, 2008

Please note that there are still rooms available at the Contemporary (host hotel) for the convention dates, though earlier check-in dates are sold out.

ICES also holds a block of rooms at the Polynesian Resort, which is also convenient to the convention via the Walt Disney Monorail.

Show Directors:

Grace Jones: cakestore@aol.com

Pam Hummell: phummell@surgicalgrouporlando.com

For more convention-related information, please visit the ICES web site at www.ices.org.