

## \*\*\* Upcoming Events \*\*\*

MSU Museum Choc Party - Feb 28, 1:30-3:30

Michigan ICES Spring DOS - March 19-20

Ohio ICES Spring DOS - April 24

ICES Int'l Convention - Mobile, AL - Aug 4-7

Michigan ICES Fall DOS - Nov 5-6 (Bay City)



## SPRING DOS LOCATION & HOTEL INFORMATION

**Okemos Conference Center**  
2187 University Park Dr  
Okemos, MI 48864

**Hotel: Comfort Inn**  
Front desk - (517) 347-6690  
Group rate: \$96/night

**\* MUST RESERVE ROOM BY  
MAR 1, 2016 FOR GROUP RATE \***

# Spring DOS 2016 Agenda

### SATURDAY CLASSES

9:00-12:00 AM:

- 3-d Easter Rabbit by Carol Lowe
- Wafer Paper Flowers by Diane Simmons

1:00-4:00 PM -

- Cake Lace Flowera by Loretta Juskiw
- GP Rose & more by Dianne Gruenberg

### SATURDAY EVENING DOS EVENTS

6:00 - 6:15 : Social

6:15pm DEMO - Icing a Cake w/ Stacking Tips/Tricks (Cindy Patrick)

7:15 pm DEMO - Sugar Lace Embellishments (Loretta Juskiw)

8:15 pm DEMO - Isomalt Silhouette Cake Topper (Carol Lowe)

9:00 pm - LIVE COMP - Blind Tag Team

### SUNDAY, March 20

8:30 am - REGISTRATION & VENDORS OPEN

9:00 am - BUSINESS MEETING

10:00 am - DEMO, Chocolate Treats (Joan Link / Gretel Steckler)

11:00 am - DEMO, Mini Pastry Bites (Karen Garback)

12:00 (noon) - LUNCH (PROVIDED)

1:00 pm - DEMO, Table Snacks (Connie Kurczewski)

2:00 pm - DEMO - Pops... Cake and more! (Diane Simmons)

2:45 pm - Cake Competition Winners Announced

3:00 pm - DEMO, Dessert Table Arranging (Kristina Baroff)

3:30 pm - SNACKS ; -)

4:00 pm - RAFFLES

4:15 pm - Safe travels home!

## \* DOS Cake Competition \*

### *Back to Basics... The Beauty of Buttercream*

- Open division - all skill levels welcome

\*Note - if there are enough cakes for both, we will award separate prizes for both beginner/intermediate and professional/masters.

- Buttercream or royal icing only - NO fondant, gumpaste, cake lace, etc.

- 3 or 4 tiers - max base board size 20"

- Cake dummies are acceptable

- This will be judged

- Grand Prize will include a Kitchen Aid mixer!

- \$10 entry fee, limit 2 entries per person

- Set up Saturday eve anytime, or by 10am Sunday

Please direct any questions to Diane Simmons -  
diane@cakeconnection.com or 517-990-0880



\*Actual mixer has NOT been purchased yet...  
may vary from photo! :)