



**ANNOUNCING CT ICES
EVENING OF SHARING**
SATURDAY, FEBRUARY 18TH
HARTFORD MARRIOTT
200 COLUMBUS BLVD, HARTFORD CT 06103

Registrations
must be
postmarked by
Feb. 4th, 2012

FUN FILLED AFTERNOON AND EVENING WITH BURTON FARNSWORTH AND VANESSA GREELEY

SCHEDULE

- 4:00 TO 6:00 LIVE MINI CAKE CHALLENGE
- 6:30 TO 7:30 BANQUET DINNER
- 7:30 TO 8:20 FACES DEMO WITH BURTON FARNSWORTH
- 8:20 TO 9:15 DEMO WITH VANESSA GREELEY
- 9:20 TO 9:30 DOOR PRIZE DRAWINGS (INCLUDING AN AIRBRUSH)

CONNECTICUT ICES IS LOOKING FOR TEAMS TO ENTER OUR LIVE MINI CHALLENGE

NO ENTRY FEE!
\$250 FIRST PRIZE
\$125 SECOND PRIZE
\$75 THIRD PRIZE

- 2 TO 3 PERSON TEAMS
- ANYTHING GOES THEME
- 1 ½ HOUR TIMED EVENT
- 50% OF DECORATIONS MAY BE BROUGHT IN

REGISTRATION FORM – CONNECTICUT ICES EVENING OF SHARING
SATURDAY FEBRUARY 18TH, 2012



BURTON FARNSWORTH'S DEMO



VANESSA GREELEY'S DEMO

REGISTRATION FEE ~ \$70.00 FOR ICES MEMBERS/ \$75.00 FOR NON-MEMBERS

INCLUDES:

MENU
GARDEN SALAD
WINE MARINATED CHICKEN
OR
VEGETABLE STRUDEL
CHOCOLATE TRUFFLE CAKE
COFFEE AND TEA

- MINI LIVE CAKE CHALLENGE VIEWING
- FABULOUS BANQUET DINNER BY THE MARRIOTT
- TWO - 55 MINUTE DEMONSTRATIONS
- 1 FREE RAFFLE TICKET
- FANTASTIC GOODIE BAG

CAKE CHALLENGE VIEWING ONLY \$10 (BANQUET AND EOS NOT INCLUDED)

Name _____

Address _____

City _____ State _____ Zip _____

Phone _____ Email _____

Meal Choice : ___ Chicken ___ Vegetarian

ICES Membership or renewal for \$60.00/year and take advantage of our member price.

EVENING OF SHARING REGISTRATION (\$70/\$75 PER PERSON) \$ _____

LIVE CAKE CHALLENGE VIEWING ONLY (\$10 PER PERSON) \$ _____

ICES MEMBERSHIP (RENEWAL \$60 SEPARATE CHECK PAYABLE TO ICES) \$ _____

TOTAL ENCLOSED \$ _____

(MAKE CHECKS PAYABLE TO: CT CHAPTER OF ICES)

REGISTRATIONS MUST BE MAILED TO JOANNE BEAUVAIS 11 LAKE ROAD, DAYVILLE, CT 06241-1507

CONNECTICUT ICES Live Mini Challenge Rules and Registration

NO Registration Fee!!!!

- Teams may be 2 or 3 people
- Cakes may be 1 or 2 tiers and may be pre-covered with fondant if desired
- Theme: Anything Goes
- Up to 50% of decorations made be made ahead of time
- Must make one of each item used at challenge (ex: flowers)
- Must cover dummies onsite
- No cold porcelain or plastic (excluding plates and pillars)
- Flowers can be wired
- All work has to be sole work of competitors
- Contestants must provide own materials
- Electrical outlets are available
- Schedule: 3:30 P.M. set-up
4:00 - 5:30 P.M. work time
5:45 P.M. award presentation

First Prize \$250.00 Second Prize \$125.00 Third Prize \$75.00
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Entries must be postmarked by Feb 4, 2012

Team Leader _____

Member _____

Member _____

Address _____

City _____ State _____ Zip _____

Phone _____ Email _____

ENTRIES MUST BE MAILED TO JOANNE BEAUVAIS 11 LAKE ROAD, DAVILLE, CT 06241-1507



BURTON FARNSWORTH

Burton Farnsworth is an award winning sugar artist whose work has been described as comical, cartoonish, and whimsical. His work has appeared in the pages of American Cake Decorating Magazine and Burton competed on Food Network Challenge. Burton entered the sugar arts world as a cake sculptor but quickly gained notoriety for his hand modeled figures. Burton has a mild-mannered secret identity as an illustrator and graphic artist. He designed the packaging for several fragrances commissioned by Lucas Films for their Star Wars Celebration V convention held in Orlando Florida .

Burton 's demo will involve a basic head made from modeling chocolate with a rice cereal treat base and construct a caricature face with exaggerated features to make the technique more obvious. Burton likes to do faces with a lot of detail because he feels they are fun to build. He also will give ample opportunity to show the things about making faces that are fun, and show some techniques to impress judges and clients. His intention is to create a head with expression, not just a "head at rest" so to speak. The face will be smiling or sneering requiring the use of folds and wrinkles to communicate the emotion of the face. Burton's comical faces are only eclipsed by his comical delivery. This demo promises to be a fun filled experience.



VANESSA GREELEY

Vanessa was born in Lima, Peru and immigrated to the US to study and graduate from French Culinary Institute in NY. Vanessa's work can be seen at some of the most prestigious cake competitions including gold medals, first places and best in shows at many national challenges. Vanessa's work has also been seen on network television and in the Chocolate Fashion show in NYC. Vanessa also consults for Dove Chocolate. Vanessa would like to represent Peru in the World Pastry Championship.

During Vanessa's demo, students will learn different techniques such as stencil coloring, flooding with edible gold color, texturing, brush embroidery, hand modeling techniques to make whimsical flowers and leaves without the use of molds, etc. Chef Greeley will also discuss the use of inexpensive items such as doilies, shelf liners, and takeout food plastic containers and the use of tools found around your home to create unique and interesting decorations for your cakes, cupcakes and cookies. This demo is open to all levels and it's a favorite among students that wish to learn many different tricks and techniques on a budget and in one single class.