



GE News

Women talk Sci Fi



INSIDE THIS ISSUE

All I want for
Christmas!!

THINGS TO KEEP YOURSELF BUSY THIS
CHRISTMAS

*Some thing to read, something to
listen to and something to watch!*

All I want for Christmas!!

Looking for that sticky note to write your must dos for 2012. Then these are great! Click on picture to find out more!



Hans Solo Ice Blocks, what drink would not taste better! Click on the picture to find out more!

Want to feel all Super Hero and warm too, how about a snuggly? Click on the picture to find out more!



For those that that know that they should have been picked instead of Hal Jordan just click on the picture!

Need some Crafts over the Holidays???



Always wanted Princess Leia's hair well now you can have it by knitting it for yourself? Click on the hair to find out how!

How about making a Doctor Who carry bag for the Geek who is also Green. Designed by April Draven (folts). Checkout her website for this and many more. Click on the picture to go there!



Wii CAKE RECIPE

WHITE CAKE
6 oz unsalted butter (room temperature)
2 1/2 cups granulated sugar
1 1/2 tsp salt
3 1/2 cup cake flour
1 1/2 tsp baking powder
1 1/2 cup milk
1/2 tsp vanilla
7 oz egg whites

****Note:** Recipe multiplied approximately 24 times to create the Wii cake. The baking powder was omitted from this recipe to create an extremely dense consistency.

HOW TO: BAKE
Preheat oven to 350 degrees.
Grease and flour two 8x2" pans.
In a large bowl, sift together cake flour, baking powder and salt.
Combine the milk and vanilla. Set aside.
Using a standing mixer with the paddle attachment, cream together butter and 2 cups granulated sugar until light and fluffy. Scrape down bowl.
On low speed add cake flour mixture alternating with the milk to the creamed butter- (begin and end with the flour.) Mix only until combined.
In a separate mixing bowl, using a whisk attachment, beat egg whites on high speed until soft peak forms. Continuing at a high speed, add 1/2 cup granulated sugar in a slow, steady stream. Continue beating until medium/stiff, glossy peaks form. You have just created a meringue.
Fold meringue into the cake batter in 3 additions, being careful not to over mix.
Spread the batter into the prepared pan and bake until a skewer inserted in the middle comes out clean, about 40 minutes.

SWISS MERINGUE BUTTERCREAM
10 oz egg whites
20 oz granulated sugar
2 lbs unsalted butter, softened (cubed)
2 Tbsp vanilla extract

****Note:** Recipe multiplied 18 times to create the Wii cake.

HOW TO: BAKE
In a large bowl, combine egg whites and sugar.
Set over a pot of boiling water- bain marie.
Using a whisk, mix the whites until hot to the touch and the sugar has dissolved, approximately 140 degrees.
Using a standing mixer with the whisk attachment, beat the white mixture on high until glossy peaks have formed and mixture has cooled.
Lower the speed of the mixer to low and add the cubed butter a little at a time.
After all the butter has been added, put the mixer on medium/high speed. Mix until soft and fluffy.
Add vanilla. Mix until combined.

WIRED
How To:
A guide to the latest in technology, from the Wii to the iPhone. Includes: How to build a Wii cake, How to build a Wii cake, How to build a Wii cake.

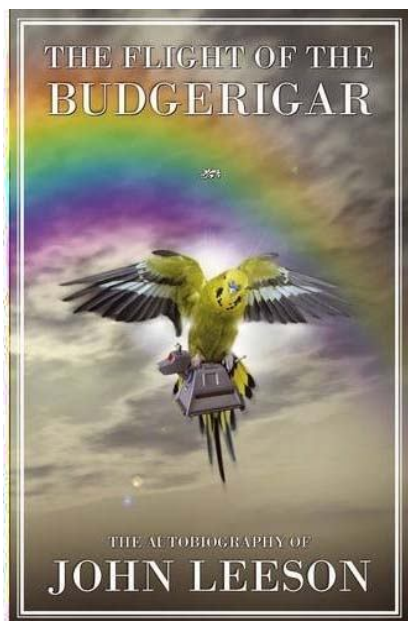
HOW TO: CONSTRUCT CAKE
For the large Wii cake for WIRED magazine, I multiplied the above cake recipe 24 times. I filled a 16" x 3" square pan and a 14"x3" square pan. The 16" cake was for the main part of Wii and the 14" cake was for the silver bottom base and the remote. Once the cake layers finished baking, I set them aside to cool. I chilled them overnight in the refrigerator so that they would be extra firm to work with. I cut cardboard bases for each part of Wii: the main console, the silver base and the remote.

TOP PART OF WII / MAIN PART
To create the top part of Wii, I cut the 16" cake to form: 13" height sloping down to 11" height. I kept the width of the cake to 3". The bottom length was cut to 14". After I cut these dimensions, I put the cake in the fridge to chill.

CRUMB COAT
I put an initial coat of Buttercream frosting on the cake. Once my crumb coat was finished, I set the cake in the freezer to harden. After the cake was well chilled in the freezer, approximately 1 hour, I repeated the frosting another 2 times, again freezing in between both coats.

Need a Wii that you can eat too!!
How about this Wired magazine cake from Martha Stewart!!

Click on the picture for the link!!



Something to Read

How about John Leeson's
Autobiography ?

Click on the image to go
to the book site.

Something to Listen To!

The Minister of Chance

New audio series in the world
of Dr Who.
Available on iTunes



Something to Watch!

Watch Tim Vinning's amazing animated film set in the Star
Trek Universe. All episodes are now complete!
(And it's free too!)



WOMEN TALK SCI FI

Just some of the Interviews we did in
2011!



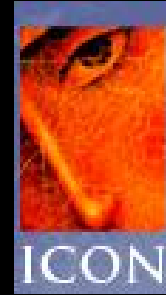
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Recommends



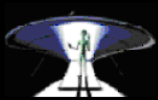
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