



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!



BOBIC-PSBIM

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 1/4 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.



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" x 3" square pan. The 16" cake was for the main/top 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

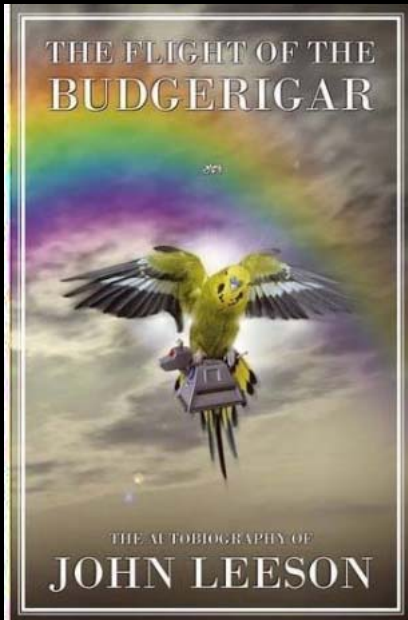
To create the top part of Wii, I cut the 16" cake to form: 13" height sloping down to 11" height. I kept the width of the cake to 3". The bottom length was cut to 14". After I cut these dimensions, I put the cake in the fridge to chill.

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

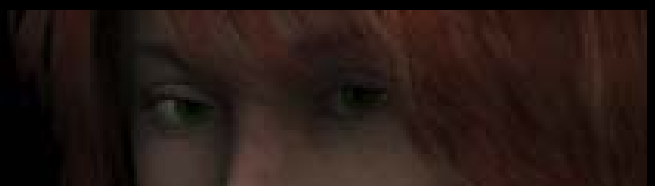
New audio series in the world
of Dr Who.
Available on iTunes



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!)

Star Trek **AURORA**





WOMEN TALK SCI FI

Just some of the Interviews we did in 2011!



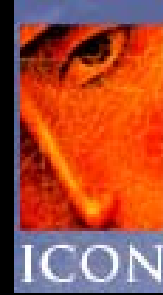
Click on any picture to go there!



GE News and Women Talk Sci Fi ~ Podcast
Recommends



www.madman.com.au



www.iconmovies.com.au

Click on the banner below to find out what is happening at a convention near you!

ARMAGEDDON
EXPO



FIRST CONTACT CONVENTIONS
SCIENCE FICTION CONVENTIONS
ABN - 57 86065 4501

OZ
COMIC
CON



GIFTS FOR THE GEEK



© 2008 ~ 2011 by GE News. All rights reserved
Images are from the private collections of GE or contributors who hold all ©

Stargate, Dr Who, Star Trek and any other shows mentioned here are registered trademarks and GE News does not intend to infringe on the legal copy right or profit of owners of the content contained in this e-zine. [Contact us at: contact@genews-ezine.com](mailto:contact@genews-ezine.com)