

'All Things Sprinkled' has a cake for every occasion

■ by BRENT HARM
IDA COUNTY COURIER

Ryssa Todd of Holstein has run her own cake decorating business since 2008. Todd enjoys seeing happy customers, especially children. She listed some of the main cakes that she makes.

"The majority of what I bake is birthday cakes, graduation cakes, wedding cakes, and cupcakes," said Todd. I had a few graduation orders this year that were for over 300 cupcakes."

Todd explained how she became a cake decorator.

"I started back in 2008," she said. "I took a cake decorating class at the Michael's store in Sioux City and it just took off from there. I also worked at a bakery in Sioux City for just under a year, where I learned a lot of different techniques too."

Todd operates her business from her home just west of Holstein, where she can be reached at 712-371-2437.

"I'm a home-based business,

so I usually deliver cakes or meet people somewhere. I also get a lot of orders through my 'All Things Sprinkled' Facebook page."

She likes to get out and about with her goods as well.

"I'm trying to get back into the farmers markets after COVID, when everything stopped for a while. I usually do a couple vendor fairs here in Holstein, in fall and winter."

Todd enjoys getting creative with her cakes.

"Honestly, I like the decorating aspect of it," she stated. "The baking is fun, but the decorating is definitely my favorite part. Especially when people give me an idea or a color scheme, and I get to run with it and use my creativity to come up with something, it's a lot of fun for me."

Todd discussed the most difficult part of cake baking and decorating.

"It took me a while to be able to write nice and smooth on a cake. A lot of people when they start, their hands are just shaking. It took some time to learn the decorating techniques. I'm still learning new ones, because there's always new techniques and new styles that are becoming the trend. Even the baking, learning your oven, learning your mixer, and following instructions to a tee can be tricky. Knowing your equipment and how to bake is key, because if your oven temperature is not where it's supposed to be, your cake is not going to come out at the right height."

Todd shared the most rewarding aspect of her work.

"My favorite part is definitely the decorating. It's also seeing kids' faces when they see their birthday cake for the first time. You can't top it, when their eyes light up and they get that big grin on their face, it makes you feel pretty happy to be able to add to their special day."

My favorite part is definitely the decorating. It's also seeing kids' faces when they see their birthday cake for the first time.

- Ryssa Todd



Photo submitted

Showing off her work: Ryssa Todd of Holstein has run her own cake decorating business, "All Things Sprinkled," since 2008.



Photos submitted



Photo submitted

Ida Grove Class of '57: l to r: Janice (Monroe) McGuire, Bob Crane, Lois (Bumann) Skinner, Duane Ernst and Ron Landen.



Photo submitted

Ida Grove Class of '58: Front row: Francis (Teko) Woods, Ardis (Jensen) Weber, Roger Spotts and Marvin Still. Back Row: Mason Ridlen, Mark Pullen, Shirley (Tuet) Ridenour, Lloyd Brown, Sanda (Lee) Drury, Virginia (Godbersen) Vinkemeir, Jim Hilker and Allan Rauch. Not in picture: Kathy (Sweet) Spotts, Bob Mein and Wallace Worth.



Photo submitted

Ida Grove Class of '59: Front row: Karen (Streck) Frank and Marjorie (Hurd) Freeburg. Second row: Carol (Bumann) Clausen, Leona (Lansink) Breaman, Reta (Fletcher) Campbell, Betty (Rohwedder) Peters and Jane (Moeller) Burns. Back row: Lois (Burk) Wendel, Bernie Krager, Scott Hinrich, Sharon (Sacquety) Cranston, Nancy (Bugge) TenCate.



BLUEPRINT TARGETED NUTRITION

A program to strengthen AgState's feed commitment with cow/calf producers.

Blueprint is targeted nutrition, without excess, for peak performance.

★★★★★

EARLY AREA PRODUCER

"After using the Hubbard Blueprint program for the last year my cow herd has made a dramatic improvement."



CRYSTALYX BRAND SUPPLEMENTS

Why Crystalyx? This is the highest quality manufacturing specific formulas for specific situations and profitable return on your investment. The brand with consistent intake.

AgState offers a Crystalyx tub for your specific situation.

★★★★★

ALTA AREA PRODUCER

"Crystalyx Blueprint 6 mineral tubs have been a game changer in our operation. Calf vigor this spring was outstanding. The heats have been outstanding this season."

AGSTATE'S BEEF PROGRAMS DELIVER QUALITY SOLUTIONS TO OUR CUSTOMERS.

CALL MARC HINNERS AT 712.229.9038 FOR MORE INFORMATION