



## ANNUAL FL ICES MINI CLASS WEEKEND

**JANUARY 15-17, 2010**  
**ORLANDO, FL**

Hosted by: ICES – FL CHAPTER  
[www.flices.org](http://www.flices.org)

### **WELCOME:**

Join us for the Annual Florida ICES Mini Classes to be held on January 15-17, 2010 at the Holiday Inn Select at the Orlando International Airport. This is a 3-day event packed full of hands on classes, demonstrations, sugar and lots of fun. Our teachers come from all over the world and have so many different talents and techniques to share with you. Classes are available for all levels of interest -- from beginner to advanced

Read the registration and class schedules carefully and **hurry** to make your arrangements. Space is limited. You can register on line or you can request a complete registration package be sent to you via regular mail. There is a \$5.00 fee required to cover printing and postage. Contact Susan Clippinger at 407-247-0830 or write 2190 Granada Blvd, Kissimmee, Florida 34746

Our host hotel is the Holiday Inn Select, at the Orlando International Airport. Mention FL ICES MINI CLASSES when you make your reservation. They are offering a special room rate of \$99.00 per night.

**REFUND POLICY:** A full refund, less \$25.00, can be made, with written notification of cancellation, postmarked no later than January 4, 2010. There will be **NO REFUNDS** for cancellations postmarked after January 4, 2010. Class cancellations by Instructors due to lack of enrollment will be completely refunded. All refunds will be processed immediately following the completion of the Mini Class event.

### **SCHEDULE OF EVENTS:**

Mini Class Check-in/Registration will be open on **Thursday, January 14, from 4:00 PM to 8:00 PM and Friday through Sunday, January 15-17, from 8:00 AM to 4:00 PM.** Classes will run each day from 8:30 AM to 5:30 PM. When planning your schedule, please make sure you are **not overlapping** one class into another. You will not be allowed to schedule your day with overlapping classes.

### **FRIDAY NIGHT CAKE DECORATOR'S FLEA MARKET and AFTER DINNER SOCIAL:**

After you have settled into your room and eaten dinner, come back to the hotel to shop at the Flea Market, socialize and have some fun getting together with your fellow sugar artists. If you would like to participate in the Flea Market, you may reserve a table in advance for the cost of \$20.00 per table. Shop Owners and Vendors are welcome to clear out some of their oldie but goodie inventory. The rest of us sugar artists will be there looking for a good bargain.

### **SATURDAY NIGHT DINNER & NIGHT OF SHARING:**

The Saturday night banquet will be a perfect way to relax after you complete your classes for the day. Extra family members are welcome. Right after the dinner will be the Night of Sharing. Please feel free to bring any little idea, trick, tool, etc. that you would like to share. The Night of Sharing is **NOT just for the teachers** to show their stuff, it's for EVERYBODY to share. There will also be a Raffle for some great prizes throughout the evening.

## **MINI CLASS WEEKEND RULES & GENERAL INFORMATION:**

Video taping or photographs will not be allowed in any class or demonstration, unless you have specific permission from the instructor.

**NO pre-registered class exchanges will be allowed. You may exchange with a fellow student if it is mutually agreed upon. It will be your responsibility to make this type exchange.**

NO overlapping of classes will be allowed.

Be courteous of others. Arrive to class on time.

The **addition** of a class can be made at any time **prior** to that class at the Registration table.

All classes are 2 or 3 hours in length.

No refunds for classes after January 4, 2010.

## **COMMON QUESTIONS:**

**Can I come for just one class?** Yes, you may. However, you must pay the Registration Fee.

**Where do I park?** The hotel has plenty of free parking all the way around the facility.

**What do I wear?** Dress for comfort. Comfortable shoes and feel free to wear shorts!

**How will I know if I'm registered and what classes I got?** If you register on-line at our web site, [www.flices.org](http://www.flices.org), you will be sent a confirmation via the email address you provide. If you register via mail or fax, a confirmation letter will be mailed to the address you provide.

**Helpful Hint:** Read the class supply lists closely. Arrange your supplies for each class you are taking in separate kits so you do not need to dig through everything to find what you need for a certain class.

**On-Site Supplies:** Please read the supply list for each of your classes carefully. Prepare to bring all the supplies you will need with you. In the event that you forget something or run short, we will have a small amount of supplies available for purchase. We will do our best to accommodate you.

Sincerely,

YOUR MINI CLASS EVENT TEAM



INTERNATIONAL CAKE EXPLORATION SOCIETE  
FLORIDA CHAPTER

**STUDENT MINI CLASS REGISTRATION FORM**  
**JANUARY 15-17, 2010**  
**ORLANDO, FL**

**PLEASE PRINT CLEARLY**

Name \_\_\_\_\_  
 Address: \_\_\_\_\_  
 \_\_\_\_\_

Phone: Day: \_\_\_\_\_  
 Evening: \_\_\_\_\_  
 Email: \_\_\_\_\_

**REGISTRATION FEES:**

**Early Bird DISCOUNT** Registration (Postmarked by December 01, 2009) \$35.00  
**Registration** (after December 01, 2009) \$40.00  
 Web site Registration ends January 04, 2010- **NO REFUNDS** after this date  
**On-Site Registration** (January 14-17, 2010) \$45.00

Friday Night Flea Market and After Dinner Social (dinner on your own) no charge  
 Saturday Night Buffet (Cash bar, Night of Sharing to follow - per person) \$35.00  
 Saturday Night Flea Market Table Reservation \$20.00

**CLASS REGISTRATION:**

<u>Name of Classes</u>	<u>Teacher</u>	<u>Time</u>	<u>Fee</u>
<b>FRIDAY</b>			
1) _____	_____	_____	_____
2) _____	_____	_____	_____
3) _____	_____	_____	_____
<b>SATURDAY</b>			
1) _____	_____	_____	_____
2) _____	_____	_____	_____
3) _____	_____	_____	_____
<b>SUNDAY</b>			
1) _____	_____	_____	_____
2) _____	_____	_____	_____
3) _____	_____	_____	_____

Registration Fee \_\_\_\_\_  
 Class Total \_\_\_\_\_  
 Saturday Night Total \_\_\_\_\_  
**TOTAL AMOUNT DUE** \_\_\_\_\_

Please make checks payable to \*\*\*\*\***FL ICES**\*\*\*\*\*.

Charge cards accepted: Visa or MasterCard only

Card Number: \_\_\_\_\_ Expiration Date: \_\_\_\_\_

Card Holder's Signature \_\_\_\_\_

Card Mailing Address (if different from above): \_\_\_\_\_  
 \_\_\_\_\_

**MAIL TO:** Susan Clippinger 2190 Granada Blvd. Kissimmee, FL 34746. Email- flminiclass@earthlink.net

## **2010 FL ICES Mini Class**

### **TEACHER'S PROFILE**

#### **Zane Beg:**

Zane is a shining star in cake decorating with no formal training, but with an unlimited creative sense. He has worked on cakes for sixteen years and shown no sign of slowing down. He loves to create cakes that have great movement and flow to them. In addition to decorating cakes, Zane enjoys traveling to teach and demonstrate. He specializes in detailed, hand-painted cakes and molded chocolate. He also creates beautiful bows and accessories with Choco-Pan Fondant.

Zane is a real estate broker in Virginia and has worked with The Sweet Life for last sixteen years. He is married to Shazia and has two girls, Malayka who is 6 and enjoys working with fondant (it is never too early to get children started), and Haaniah who is three.

Zane has participated in ten Food Network Challenges; on his first solo challenge, he took 2nd place and is now filming with TLC/Discovery. He has demonstrated at ICES conventions and Cake & Sugar Artists of Northern Virginia meetings. His work has also appeared in American Cake Decorating Magazine. He designed the detailed painting, food styling, layout and editing of the book, Wedding Cake Ensembles. Look for his work in the upcoming book that he is co-authoring with Norman R. Davis, Cakes on the Cutting Edge. Autographed copies will be available for purchase through The Sweet Life.

For more information on Zane Beg or The Sweet Life along with class information, please visit [www.thesweetlife.com](http://www.thesweetlife.com)

#### **Susan Carberry:**

Susan has been in the business for over 11 years now. Eight of those years were spent working as the lead designer for an Orange County bakery before opening her own shop, The Cake Cottage which is located in Murrieta, California. Susan helps create instructional videos for YummyArts.com and has given "Sugar Art" instruction and demonstrations across the nation. Her work has been featured in America Cake Decorator as well as on the Food Network and TLC's show "Ultimate Cake Off". Susan enjoys what she does and strives to make her classes fun as well as informative!

#### **Norm Davis:**

Norman, an award-winning Chocolatier/ Pastry Chef and is the owner of The Sweet Life, Inc., a custom cakery in Annandale, Virginia. He is famous for his White Chocolate Curl Cake and his three-dimensional chocolate figurines. Norman is a member of ICES, GWACC, and is a charter member of CASANOVA. In addition to being a former Virginia ICES representative and former cake club president for CASANOVA, Norman was the Show Cake Chairman for the 2004 ICES Convention in Washington, DC. He is currently a committee member of the annual National Capital Area Cake

Show. Norman is an ICES Hall of Fame inductee and a Certified Master Sugar Artist, one of only eleven in the USA.

Norman has demonstrated at the Smithsonian, and taught at Stratford College School of Culinary Arts. He is often featured on the TV show Historic Tours and Recipes, and has appeared on Fox 5 News. He has competed in ten Food Network Challenges and is now filming with TLC/Discovery. He participated in a Celebrity Cake Decorating Competition event with the T.J. Martell Foundation benefiting Leukemia, Cancer and AIDS research and helped raise \$16,000. During the event, he was paired up with Country Music celebrities Aaron Tippin and his wife, Thea Tippin. They were given 3 hours to create a cake using one of Aaron songs, "There Ain't Nothin' Wrong With The Radio", as an inspiration. They received the People's Choice Award and took 2nd place with the judges.

Norman co-authored Wedding Cake Ensembles, Cakes for All Seasons and was commissioned by the Washington Post to create a cake for President Clinton. He has also been featured in Cakes & Sugarcraft, Cake Craft & Decoration, Food Art, The Washington Post, Washingtonian, Pastry Art & Design Magazine, People Magazine (A Cake From Every State where he was chosen to represent VA), and has been frequently featured in American Cake Decorating Magazine. Norman is working on a new book, Cakes on the Cutting Edge, with Zane Beg. The book and the Rose Chocolate Curler are available from The Sweet Life.

For more information on Norman R. Davis or The Sweet Life along with class information, please visit [www.thesweetlife.com](http://www.thesweetlife.com)

#### Lucinda Larson:

Lucinda Larson is known for her fine buttercream work, lovely gumpaste flowers, and wonderful use of color. Lucinda owned and operated a custom order bakery, for 14 years and has worked in retail bakeries over the years. She started cake decorating at age 14 and has been teaching since 1981. She has been a demonstrator at the ICES Conventions since 1989.

Lucinda has a Bachelors degree in Visual Technology, and Graphic Design. Lucinda teaches at the Art Institute of Seattle, as a Patisserie Chef Instructor, specializing Wedding Cakes and Portfolio. She also teaches classes and workshops throughout the US incorporating her graphic design background. Lucinda was the senior staff member at Lake Washington Technical College for many years, a graphic designer for the Boeing Company, and Art Director for *Just Desserts*, Magazine. In addition to her 24 years as an instructor, Lucinda has received many awards and best of shows, and has been featured in many magazines, TV and on the cover many times of American Cake Magazine.

Lucinda is also the Past Show Director for the ICES 1990 Show held in Seattle, WA, and author of Multidimensional Flood work, and several pattern books. Lucinda is a mother to her two boys, Michael age 21 and David age 18.

Nick Lodge:

Nicholas Lodge is internationally known for his fun, exciting and motivational classes teaching sugar art with gumpaste and techniques with rolled fondant covered cakes. Nicholas is best known for his gumpaste flower creations and has been teaching his style and techniques for over a quarter of a century. It is his easy and relaxed manner and casual teaching style that has students from around the globe seeking out and taking classes with Nicholas.

Nicholas was commissioned to write his first book in 1985. Currently Nicholas has authored and co-authored over a dozen books and has acted as a consultant to several publishers. Nicholas was inducted into the ICES Hall of Fame in 2001, being the youngest person to receive this honor.

Nicholas currently lives in Atlanta GA, where his sugar art school, offices and product distribution are located. Nicholas has a sister school in Tokyo, Japan and he spends part of his year teaching and traveling between the two locations, as well as special classes held at other schools throughout the U. S. and around the world. Visit his website at [www.nicholaslodge.com](http://www.nicholaslodge.com).

Geraldine Randlesome:

Renowned cake decorator Geraldine Randlesome began her career 25 years ago as a hobby. During one of her classes in 1981, she was invited to be one of the team members to assist in decorating the Canadian wedding cake for Prince Charles and Lady Diana. This wonderful but challenging experience sparked her professional career.

In the early 1980s, her own original technique for a "Floating Collar" was featured at the International Cake Exploration Society (I.C.E.S.) show in Lexington, KY as well as a class in Cape Town, South Africa. She has shared her skills numerous times to cake decorators in Australia, New Zealand, The United Kingdom, the United States, South Africa, Zimbabwe, Argentina, and throughout Canada. Geraldine has won numerous national and international awards for her decorating skills and styles, most notably was her win at the 1985 British Sugarcraft Guild show. Geraldine won the St. Martin's Trophy for the most artistic cake on display. This was the first time a foreigner had ever won this prestigious award. Geraldine was inducted into the International Cake Exploration Society's Hall of Fame in 1999.

Many notable people and companies include, the Prince of Japan, Francis Ford Coppola, the Walt Disney Company, Toyota F1 Racing and the recent movie 16 Blocks have sought out Geraldine to make one a kind creations.

As an author, Geraldine has published five books on cake decorating. As a result of her passionate involvement in the industry, Geraldine is continuously sought as a speaker, teacher, and writer - for television, radio, and magazines. Her business, Geraldine's Creative Cutters, was started in the early 1980s. Her website is <http://www.creativecutters.com>.

Ruth Rickey

Ruth is a former practicing attorney who now owns Oklahoma City's premier cake & sugar art shop. She has degrees in English Education and Speech & Drama Education, plus a law degree from the University of Oklahoma College of Law. She was the 1999 International Bakery Manager for IGA stores worldwide (3200 stores in 31 countries). She opened Ruth's Sweete Justice Bakery & Sugar Art Shoppe in April of 2000.

Ruth has been featured on three Food Network specials and will be featured in the first Wedding Cake Wars special on WE TV on September 20, 2009. Her cakes have appeared in numerous local and international publications including *Elegant Bride Magazine*, *American Cake Decorating Magazine*, *Cakes & Sugarcraft*, *The Washington Post*, 2008 Sugarcraft calendar and *The Oklahoman*. Ruth has demonstrated or taught in Oklahoma, Louisiana, Kansas, Missouri, Texas, Maryland, Arkansas, Nevada and South Carolina. She owns and operates the Oklahoma Sugar Art Academy in Oklahoma City.

Ruth has been honored to design the wedding cakes for the daughters of Country Music Entertainer of the Year Toby Keith and two Oklahoma Governors. She has created edible works of art for NFL and NBA players. She is also the only bakery to provide sweets for Mark Harmon's charity events in Oklahoma City each year.

Ruth regularly competes at the Oklahoma State Sugar Art show, the That Takes the Cake sugar art show, the National Capitol Area Cake Show and other cake shows across the US as her schedule permits. She has won over 250 awards for decorating excellence including three Gold medals in the National Wedding Competition at the OSSAS (and top ten finishes) and over 100 first place ribbons. Ruth was first runner up in the National Wedding Competition held at the Inaugural National Capitol Area Cake Show in Virginia in March, 2009.

Keith Ryder:

B. Keith Ryder has been decorating cakes since 1996. Prior to that, he worked in both professional and amateur theatre for over 20 years. He is a shop owner, cake show judge, two-term ICES President, former ICES representative and cake club president, and occasional contributor to *American Cake Decorating Magazine*. He was the cake room chairman for the 2004 ICES Convention in Washington, DC; Keith was the co-director of the annual Mid-Atlantic Cake Show and Wedding Cake Competition for 3 years, and is now the director of the National Capital Area Cake Show in Virginia. He has won numerous awards for his unique designs; he placed in the top 10 in the Wedding Cake Competition at the Oklahoma Sugar Art Show in 2005, and can be seen featured in the Food Network Special that was filmed during that event. Keith's work has been featured in both the *Washington Post* and the *Washington Times*, and he is an internationally recognized instructor in the sugar arts.

Kathy Scott:

Kathy is the owner of Sweet Expressions, which is an independent custom bakery in Abbeville, SC. She has over 20 years of baking and decorating experience. She is an internationally known decorator, demonstrator, teacher and sugar art judge. She has developed her own line of Mini wedding cake and Petit four kits, Bling kits as well as mats for Side Designs. Kathy is a member of the Retailer's Bakery Association (RBA), the Southeastern Bakery Association (SRBA) and the International Cake Exploration Society (ICES). She is a RBA Certified Cake Decorator and an ICES Certified Master Sugar Artist. Kathy has served three terms on the Board of directors, where she has been President twice and Chairman of the Board 5 times. She is currently the co-show director for the 2011 North Carolina ICES Convention and Show.

# CLASS DESCRIPTION & MATERIALS LIST

## \*\*\*\*\*FRIDAY\*\*\*\*\*

### **Class Code: FR101**

**Susan Carberry**

DESIGNER FASHION SUGAR COOKIES

Friday, 8:30-11:30 a.m.

Hands-On

3 hours

\$55.00

Learn how to create fabulous & fashionable sugar cookies that are perfect for birthdays, bridal shows and weddings. The cookie designs will include a purse and a dress, as well as an actual 3-dimensional sugar cookie shoe. Rolled fondant and royal icing will be used to decorate the cookies.

Materials: ¼ sheet box to take home cookies. *Teacher will provide all supplies.*

### **Class Code: FR102**

**Norman Davis**

LOTS OF CHOCOLATE-TRUFFLES, TRANSFER SHEETS

CHOCOLATE GANACHE, ETC

Friday, 8:30-10:30 a.m.

**DEMO ONLY**

2 hours

\$50.00

In this demo, Norman will teach you different ways to use chocolate. He will teach you how to make truffles, working with chocolate ganache, working with transfer sheets, and using the Klear Kake Band (using this to cover a mini cake), using simple (cheap) molds to using the Magnetic molds (this type of mold is expensive, but worth the money). What to do with your top mounds of your cake? Norm will show you!!!!

Materials: Pen and notepad. After class, you will get to eat some chocolate.  
*Teacher will provide instructions and recipes.*

### **Class Code: FR103**

**Lucinda Larson**

BUTTERCREAM FLOWERS & FOLIAGE

Friday, 8:30-11:30 a.m.

Hands-On

3 hours

\$45.00

Because not ever cake can be decorated and covered with those lovely, timely and costly gumpaste flowers, Lucinda will be teaching buttercream flowers and foliage for everyday. You will be learning flowers that are easy, quick, fun, unusual, and/or fancy. She will cover special color techniques and tricks. You can still cover your cakes with lovely flowers, without the hundreds of hours of work!

Materials: Covered cake boards (we will do as many sprays as we can), decorating bags (parchment paper is best), all the tips you have, box to take flower boards home in, spatulas, flower nail, wash clothe, small pair of scissors (at least 4 in. in length).  
*Teacher will provide buttercream icing for making flowers, paper and pen for notes*

**Class Code: FR104****Nicholas Lodge**

GUMPASTE FILLER FLOWERS

Friday, 8:30-5:00 p.m.

Hands-On

**ALL DAY**

\$130.00

During this fun class on gum paste filler flowers, you will be making small flowers that can be used mixed with larger flowers or on their own. Flowers included will be Hydrangea, Violets, Orchid, Lily of the Valley, Pansy and appropriate leaves. Don't miss this great class!

**NOTE: This class is an all day class, starting at 8:30 am with a lunch break between 12:30-1:30pm, then continuing until 5:00 pm.**

Materials: Pen and note pad. *Teacher will provide all supplies, instructions and certificate.*

**Class Code: FR105****Ruth Rickey**

MODELING WILD ANIMALS IN ROLLED FONDANT

Friday, 8:30-11:30 a.m. 3 hours

Hands On

\$70.00

Students will learn to use rolled fondant to model various wild animals, including a lion, tiger, elephant, giraffe, etc. Number of animals will depend on the speed of the class. They will learn at least 4 animals, but possibly as many as 7 or 8 figures, depending on the speed of the class.

Materials: *Teacher will provide all supplies*

**Class Code: FR106****Keith Ryder**

SUGAR I-INTRODUCTION TO PULLED SUGAR

Friday, 8:30-11:30 a.m.

Hands-On

3 hours

\$70.00

Class will cover cooking sugar, coloring and flavoring, pulling, creation of a rose, leaves and bow, and proper storage of pieces.

Materials apron (if desired), 10" foil-covered cardboard circle and 10" box for finished piece. *Teacher will provide sugar, Isomalt, warming boxes and other equipment for student use.*

**Class Code: FR107****Geraldine Randlesome**

SILHOUETTE PAINTING

Friday, 9:30-11:30 a.m.

Hands-On

2 hours

\$50.00

Learn how to create a silhouette painting out of sugar.

Materials: #00 Paint Brush  
#10 Round Paint Brush  
#6 Flat Paint Brush  
Spatula  
Box for finished cakes  
*Teacher will provide board, sugarpaste, black food coloring, & pattern*

**Class Code: FR108****Kathy Scott**BLING! BLING! THE ART OF MAKING  
EDIBLE GEMS

Friday, 9:30-11:30 a.m.

2 hours

Hands-On

\$55.00

Everyone wants BLING these days. This class will show you how to give it to them. Kathy has developed some great looks using gems and made it so easy that you will love making them. Also included will be gem studded bands and glass (sugar) butterflies. Please understand this class uses HOT sugar.

Materials: 8" round dummy secured on a board, covered with fondant.  
Tips 2, 4, 13, decorating bags, paintbrush, box for your project.  
*Teacher will provide sugar, tools to use in class, royal icing, and certificates*

**Class Code: FR109****Zane Beg**

WHIMSY CAKE - FLOWERS &amp; BOWS

Friday, 10:30-12:30 p.m.

2 hours

Hands-On

\$60.00

In this class, you will learn how to stack the Whimsy Cake/Topsy Turvey Cake (this part is a demo). Zane will show you how to cut and stack a real cake. Learn how to embellish your cake with fun whimsical decorations that are easy and quick to make. You will learn how to add dazzle with a variety of tassels, large and small feathers, just to name a few. Students will make daisies, ribbon roses, leaves, and many fantasy flowers. Zane will show you how to create these flowers in the class. You will also make several styles of bows using various textured rolling pins. You will decorate one tier of a whimsy cake.

Materials: 4" or 6" dummy (cut at a angle), covered in rolled fondant on a cake drum, have the rolled fondant come to the edge of the cake drum (this can be a bright color if you wish)  
(4) small amount of gumpaste in bright colors, about 6 oz each color  
Plastic wrap  
Fluffy brushes  
Non-stick mat  
Cutting wheel  
Dusting bag with powdered sugar  
Diamond, circle (dot) cutters  
(2) 12" pastry bags with couplers  
Turntable (if you need this)  
One piece flower cutters (i.e. rose calyx, primrose, daphne, carnation, dogwood, flower plungers, gerbera daisy, five petal daisy -- any cutters you wish), veiners, and flower formers  
Pearls pre-rolled in various large to medium gumball sizes down to pea size  
Small textured rolling pins (or you can use the teachers)  
*Teacher will provide remaining supplies*

Luster dusts in bright colors  
Rolling pin  
Small paint brush  
Cel pad  
Designer wheel (tracing wheel)  
Tip #1.5 or #2 PME  
Ball tool (gumpaste tools)  
FMM Tappits (if you wish)

**Class Code: FR110****Susan Carberry**

EXTREME CAKE STRUCTURES

Friday, 12:00-2:00 p.m.

**DEMO ONLY**

2 hours

\$50.00

Have you ever wondered how some of the cakes you've seen on TV stay standing? Well, this is your opportunity to learn different ways to construct and support extreme cakes.

Materials: Pen and note pad.

**Class Code: FR111****Lucinda Larson**STENCILS, THEY'RE NOT JUST FOR  
SCRAPBOOKING!

Friday, 12:00-2:00 p.m.

Hands-On

2 hours

\$35.00

Looking for a way to create lovely professional looking cakes and cookies that don't take much time, great skills and abilities? Look to your craft room for the answers. We will be pulling out our stencils and looking at them in a whole new light. Lucinda will have ideas for everything from sports cakes, to wedding cakes using your stencils.

Materials: Covered cake boards (we will do as many pieces as we can)  
decorating bags (parchment paper are best),  
artist brushes that you have, box to take finished pieces home in,  
spatulas, Exacto knife, a place mat you can cut on,  
wash clothe, small pair of scissors ( at least 4" in length),  
powered colors and dust that you own, stencils you would like to try.  
*Teacher will provide the stencil paste, paper and pen for notes!*

**Class Code: FR112****Ruth Rickey**PAINTING-WATERCOLOR, OIL PEN & INK  
STYLES ON SUGAR

Friday, 12:00-2:00 p.m.

Hands On

2 hours

\$55.00

Students will learn how to paint on sugar (fondant or gumpaste) to achieve the look of a watercolor painting, an oil painting and a pen & ink drawing. If time permits, you will learn to do silhouettes, as well.

Materials: *Teacher will provide all supplies*

**Class Code: FR113****Kathy Scott**

QUICK AND EASY SIDE DESIGNS

Friday, 12:00-2:00 p.m.

Hands-On

2 hours

\$45.00

One of the newest and most popular designs now are the scrolls, lily of the valley and cornelli lace. How many times have you started on one side to realize when you meet back together your design has changed? Kathy has found a way to eliminate this and make every design perfect! She will also include quilting and tailored swags. Let her show you how to make your cakes look perfect but with a lot less stress.

Materials: 8" round dummy secured on a board – or ¼ sheet board, box for your project, tips #2, 4, 13, 18, decorating bags and spatula.  
*Teacher will provide icing, tools to use in class, ¼ sheet boards, handouts, and certificates*

**Class Code: FR114****Norman Davis**

WORKING WITH CHOCO-PAN FONDANT

Friday, 1:00-3:00 p.m.

Hands-On

2 hours

\$50.00

In this class, you will learn how simple it is to work with Choco-Pan Fondant. Choco-Pan has such great stretch and you can take your time working with it. You will NOT get the cracked look that you get with most fondants. Norman will show you how to cover a round and square cake and bring the fondant down and on the cake drum, (this gives a great look and now you do not need any type of border). Learn to crimp, emboss, drape, paint, cut out a flower and place another color in the same spot, and border a cake. He will do string work with Choco-Pan and make simple flowers. Don't believe the rumors - rolled fondant can be fast, easy and tasty. The student will then have a chance to work with Choco-Pan Fondant and see how easy it is to work with. You will cover a dummy cake and the cake drum at the same time in class with what Norman taught you!

Materials: 4" or 6" dummy  
 Rolling pin  
 (2) 12" Pastry bag with coupler  
 Exacto knife  
 Dusting bag/puff with powder sugar in it  
 Cake drum 2" larger than your dummy  
 Sugar Craft gun/Clay gun/Klay gun (we will have the Klay Guns to buy if you wish)  
**however, you DO NOT need this or any of the guns**  
 Box to take home project  
*Teacher will provide Choco-Pan Fondant*

Cutting wheel  
 Non stick mat  
 (2) PME #1.5 tip  
 Gumpaste tools

**Class Code: FR115****Susan Carberry**  
3-D CUPCAKE COOKIEFriday, 2:30-5:30 p.m.  
Hands On3 hours  
\$55.00

Learn how to form cookie dough into shapes that you never thought would be possible. Students will make an actual 3-dimensional cookie that resembles a festive cupcake, filled with a sweet candy surprise & adorned with a cute fondant figure.

Materials: 8" cake box to take home project. *Teacher will provide all supplies.*

**Class Code: FR116****Geraldine Randlesome**  
BASIC AUSTRALIAN STRINGWORKFriday, 2:30-5:30 p.m.  
Hands-On3 hours  
\$65.00

Learn to create fine detailed extension work on your cakes.

Materials: 6" Square, covered in fondant or similar – must be dry & ready to work on  
Bekenal Piping Tips #0, 1.5, and 2 (these will be available to purchase)  
Piping bags  
1 x 10" Round Cake Board  
Palette Knife  
Saran Wrap  
Box for finished cakes  
Food Color (Students Choice)  
Small Paintbrush  
Calculator paper  
Cello Basket Wrap  
*Teacher will provide royal icing*

**Class Code: FR117****Keith Ryder**  
SUGAR II-FURTHER STEPS WITH PULLED  
AND BLOWN SUGARFriday, 2:30-5:30 p.m.  
Hands-On3 hours  
\$70.00

Class will cover more pulling techniques including multicolor ribbons and additional flowers. The blowing tube will be introduced, and basic blown shapes will be addressed. Prerequisite: Sugar I (or equivalent experience).

Materials apron (if desired), 10" foil-covered cardboard circle and 10" box for finished piece.  
*Teacher will provide sugar, Isomalt, warming boxes and other equipment for student use.*

**Class Code: FR118****Kathy Scott**PETIT FOUR & MINI WEDDING CAKES  
COMBO CLASS

Friday, 2:30-5:30 p.m.

3 hours

Hands-On

\$85.00

Do you want to hide when someone asks, "Do you make Petit Fours?" Well, hide no more! Kathy has developed an easy and profitable way to make petit fours. These are absolutely breathtaking and will be the hit of your next party. They look very complicated, but with a few tools, you will look like a pro. Kathy will demonstrate how the basic petit four is made and then each student will be able to design and decorate some to carry home. Also included will be the miniature wedding cake. Come and learn a fast way to make the tiers, decorate and market these little marvels. Presenting exclusive molds and cutters that will cut your time to a minimum. Tiny beautifully designed molds will make decorating these little cakes simple. Each student will take home a decorated 2 tier wedding cake.

Materials: A small box for your miniature wedding cake  
Apron, rolling pin, cornstarch in a stocking, plastic placemat, pizza cutter, scissors, ruler, (2) Ziploc bags, decorating bag.  
*Teacher will provide fondant, icing, molds for use in class, cake, boards, chocolate, handouts and certificates*

**Class Code: FR119****Zane Beg**

WHIMISICAL FLOWERS AND A FUN BUG

Friday, 3:00-5:00 p.m.

2 hours

Hands-On

\$50.00

In this class, you will take simple cutters and turn them into FUN, SIMPLE, WHIMISICAL flowers. Zane will teach you how simple it is to use cutters that you already have at home and turn them into bold flowers for cakes, cookies, and cupcakes. You will also get to make ONE Fun Bug to go with the flowers. The wings will be gumpaste/rice mash that you will need to paint and assemble the wings to the bodies. The items you make in this class look great on any cake, from a wedding to a birthday. Zane will show you the bold flowers in black on a wedding cake.

Materials: PME #1 tip Pastry bag with coupler  
2 lbs. of fondant Non-stick mat  
Angular tweezers Exacto knife  
Cutting wheel Balltool (gumpaste tools)  
Small rolling pin Bamboo skewers/tooth picks  
(6) small amount of fondant in bright colors, about 6 oz each color  
Dusting bag/puff with powdered sugar  
Box to take home project  
*Teacher will provide patterns/instructions & remaining supplies*

**Class Code: FR120****Lucinda Larson**  
BASIC AIRBRUSHFriday, 3:00-5:00 p.m.  
Hands-On2 hours  
\$35.00

You either have an airbrush or have been thinking about getting one. BUT! you don't know how to use it!! Or you are just afraid of it!! Learn the basics of airbrush, how to shop for, care for, and clean. We will then learn to do basic backgrounds, and some other fun tricks, and some tricks you can do with your airbrush to save you time.

Materials: Cake boards or a pad of news print paper, an airbrush and compressor if you have one, if not we will share, wash clothe, paper and pen for notes.

**Class Code: FR121****Ruth Rickey**  
ANGEL BABIESFriday, 3:00-5:00 p.m.  
Hands On2 hours  
\$60.00

Students will learn to make a gumpaste baby face and to model a body free hand from rolled fondant. Student will learn to dress the angel baby and paint facial details. Student will learn how to make wings through gelatin or gumpaste to finish the figurine.

Materials: Teacher will provide all supplies

# CLASS DESCRIPTION & MATERIALS LIST

## \*\*\*\*\*SATURDAY\*\*\*\*\*

**Class Code: SA101**

**Susan Carberry**

MINI BRIDAL DRESS CAKES

Saturday, 8:30-11:30 a.m.

Hands-On

3 hours

\$60.00

If you liked Susan's previous mini bride & groom cakes, then you will love these new additions to this popular concept. These designs will be constructed on mini Styrofoam forms using rolled fondant and adorned with sugar pearls, edible jewels and beautiful lace patterns.

Materials: ¼ sheet box to take project home. *Teacher will provide all supplies.*

**Class Code: SA102**

**Norman Davis**

FUN BOLD COOKIES

Saturday, 8:30-10:30 a.m.

Hands-On

2 hours

\$50.00

In this class, you will see how simple it is to take cutters that you have now and turn them into a bold design that will look great on any type of cookies, cakes, or cupcakes. These bold designs can be done on cookies, cakes, or cupcakes. Norm will show you how to use the new Grex Airbrush to save time on your cookies (even your cakes). The nice thing about cookies is that you can do a lot of the work ahead of time. You can also match the design on the cake/cup cakes, make extra money by selling the cookies/cup cakes to go the with the cake.

Materials: (2) tip #1.5 or #2 PME (mix and match, what you like to work with)  
(2) 12" pastry bags with couplers  
Non-stick mat  
2lb of fondant  
Exacto knife  
Ball tool (gumpaste tools)  
Dusting bag/puff with powdered sugar  
(4) small amounts of gumpaste in bright colors, about 6 oz each color  
Flower cutter/leaves of your choice  
*Teacher will provide remaining supplies*

Small spatula  
Small rolling pin  
Angular tweezers  
Cutting wheel  
Box to take home project

**Class Code: SA103**

Nicholas Lodge Saturday, 8:30-5:00 p.m. ALL DAY  
GUMPASTE BRIDAL & WEDDING FLOWERS Hands-On \$130.00

During this great class, you will create many gum paste flowers suitable to decorate a wedding cake or any other cake. Flowers include Roses, Calla Lily, Stephanotis, Dendrobium Orchid, Berries and Rose leaves.

**NOTE: This class is an all day class, starting at 8:30 am with a lunch break between 12:30-1:30pm, then continuing until 5:00 pm.**

Materials: Pen and note pad. *Teacher will provide all supplies, instructions and certificate.*

**Class Code: SA104**

**Geraldine Randlesome** Saturday, 8:30-11:30 a.m. 3 hours  
DECORATING WITH PLEATERS Hands-On \$95.00

Learn how to create a beautiful cake with elegant pleats.

Materials: 4" and 6" Round Styrofoam Dummy \*\* Must be covered and dry, ready to work on  
8" or 9" Cake Board Tissue  
Small rolling pin and board Palette Knife  
Cornstarch Powdered Sugar  
Small paint brush for water (a waterbrush works great!)  
Colors, of any choice (Geraldine recommends powder)  
Pleater GIVEN to each Student by Geraldine  
*Teacher to provide sugarpaste and gums*

**Class Code: SA105**

**Keith Ryder** Saturday, 8:30-11:30 a.m. 3 hours  
SUGAR I-INTRODUCTION TO PULLED SUGAR Hands-On \$70.00

Class will cover cooking sugar, coloring and flavoring, pulling, creation of a rose, leaves and bow, and proper storage of pieces.

Materials apron (if desired), 10" foil-covered cardboard circle and 10" box for finished piece.  
*Teacher will provide sugar, Isomalt, warming boxes and other equipment for student use.*

**Class Code: SA106**

**Lucinda Larson** Saturday, 9:30-11:30 a.m. 2 hours  
ICING THE CAKE **DEMO ONLY** \$25.00

Still can't seem to get that smooth iced buttercream cake? There are many tricks and methods that can be used to get that smooth finish. Lucinda will cover several methods for quick icing, perfect buttercream icing for wedding cakes, preparing your cakes, and how to ice a buttercream cake to look like rolled fondant or a hamburger bun.

Materials: Bring paper and pen for notes.

**Class Code: SA107**

<b>Ruth Rickey</b>	Saturday, 9:30-11:30 a.m.	2 hours
PAINTING-COCOA BUTTER, COLORFUL COCOA BUTTER & BACKGROUND DESIGNS	Hands On	\$55.00

Students will learn to paint with cocoa, melted cocoa butter, and paint with petal dust mixed with melted cocoa butter for both a sheer and opaque finish to the paint. If time permits, student will learn to do background designs for use with flower arrangements. You will take home 3 to 4 plaques depending on the speed of the class.

Materials: *Teacher will provide all supplies*

**Class Code: SA108**

<b>Kathy Scott</b>	Saturday, 9:30-11:30 a.m.	2 hours
COMMERCIAL AUSTRALIAN STRINGWORK	Hands-On	\$70.00

As you know, the title Commercial Australian is an oxymoron. Australian stringwork, embroidery and curtain work is fine and special type decorating techniques but very time consuming. Kathy has realized through her bakery that most customers really love the technique without her having to use #00 and #0 tips. She has developed some tools to speed up the process. This is a great class for those wanting to make these special looking cakes or wanting to learn about this type decorating. Curtain, stringwork and embroidery will be covered in this session.

Materials: 8" round dummy secured on a board and covered with fondant.  
 PME tips #1.5 and 2 (These can be purchased in the class)  
 tips #2, 4, 13, decorating bags, paintbrush,  
 small (very clean) container with lid for your royal icing and spatula  
 box for your project.  
*Teacher will provide icing, tools to use in class, royal icing and certificates*

**Class Code: SA109**

<b>Zane Beg</b>	Saturday, 10:30-12:30 p.m.	2 hours
WINTER/CHRISTMAS CAKE	Hands-On	\$55.00

In this class, you will learn how to paint trees on the side of your cake and how to make snow out of dried royal icing and buttercream. Zane will show you how to make two cakes for a winter theme. See how nice it is to see snow flakes on a bear, a cake that is painted with trees and snow with a pond for the bear.

Materials: 4" or 6" dummy covered in rolled fondant on a cake drum, have the rolled fondant come to the edge of the cake drum  
 (4) small amount of gumpaste, about 6 oz  
 Luster dust in bright blue, green, brown  
 Plastic wrap (2) Fluffy brushes  
 Non-stick mat Dusting bag with powdered sugar  
 Paste color green and brown (3) small paint brushes  
 Tip #1.5 or 2 PME (2) 12" pastry bags with couplers

Ball tool (gum paste tools)      Turntable (if you need this)  
*Teacher will provide patterns/instructions and remaining supplies*

**Class Code: SA110**

**Susan Carberry**  
ALL ABOUT FONDANT

Saturday, 12:00-2:00 p.m.  
**DEMO ONLY**

2 hours  
\$45.00

In this two-hour demonstration, students will learn basic to advanced techniques with fondant. Basic covering of round and square cakes to crimping, quilting, swags, bows and drapes, as well as coloring & texturing of fondant will be covered.

Materials:    pen and notepad.

**Class Code: SA111**

**Lucinda Larson**  
BEAUTIFUL BORDERS

Saturday, 12:00-2:00 p.m.  
Hands-On

2 hours  
\$35.00

Take the basic piping skills you already have and turn them into new, beautiful, and fun borders. Come get the new ideas to dress up your cakes and think outside of the box. These ideas are easier to do than you think! Make borders that fit the cake design and enhance them. Lucinda will also teach how to get more money for each cake, without doing a whole lot!

Materials:    8" by 4" square cake or 10" dummy. Please have cakes iced (icing of your choice) and on a covered cake board, that is at least 4" larger than the cake.  
A recipe of buttercream that you like to work with, decorating bags of your choice, every decorating tip you can bring (we will use what you have and have fun, if you are shopping look for tip #'s 17, 15, 14, 12, 3, 2, 1, 101, 47, and 103)  
Spatula, wash clothe, scissors, box to take your finished cake home in  
Paper and pen for notes

**Class Code: SA112**

**Ruth Rickey**  
MODELING DOMESTIC ANIMALS IN  
ROLLED FONDANT

Saturday, 12:00-2:00 p.m.  
Hands On

2 hours  
\$60.00

Students will learn to model cats, dogs, fish during this class. You will model at least 3, but as many as 5 or 6 figures during class, depending on the speed of the class.

Materials:    *Teacher will provide all supplies*

**Class Code: SA113****Kathy Scott**

TIFFANY BOX PETIT FOURS

Saturday, 12:00-2:00 p.m.

Hands-On

2 hours

\$50.00

Do you want to hide when someone asks, "Do you make Petit Fours?" Well, hide no more. Kathy has developed an easy and profitable way to make petit fours. These are absolutely breathtaking and will be the hit of your next party. They look very complicated, but with a few tools, you will look like a pro. Kathy will demonstrate how the basic petit four is made and then each student will be able to design and decorate some to carry home.

Materials: Apron, rolling pin, cornstarch in a stocking, plastic placemat, pizza cutter, scissors, ruler, (2) Ziploc bags, small box for your project.  
*Teacher will provide fondant, icing, molds for use in class, chocolate, handouts, and certificates*

**Class Code: SA114****Norman Davis**

USING THE CRICUT CUTTER

Saturday, 1:00-3:00 p.m.

**DEMO ONLY**

2 hours

\$50.00

Norman will show how to cut out fondant/gum paste by using the electronic Cricut cutter. You will see how simple it is to cut out intricate lace pieces, characters, flowers and numbers and place them on your cake. This method is so quick and easy. Now, what you can do for scrap booking you can also do on cake.

Materials: Pen and notepad.

**Class Code: SA115****Susan Carberry**

GARDEN CRITTERS

Saturday, 2:30-5:30 p.m.

Hands-On

3 hours

\$60.00

Student will create a small garden scene, which will include a few critters that both crawl and fly. Rolled fondant and royal icing will be used to create this project.

Materials: 10" cake box to take project home. *Teacher will provide all supplies.*

**Class Code: SA116****Lucinda Larson**

CUPCAKES! THEY ARE HOT!

Saturday, 2:30-5:30 p.m.

Hands-On

3 hours

\$45.00

Cupcakes aren't just for the classroom party anymore. They are now a HOT party item, taking the place of wedding and anniversary cake, served at baby and bride showers, and yes, they are still being the party favor of choice at sport team's award events. We will cover as many ideas as time will allow!!! Lucinda will cover several presentation ideas and pricing.

Materials: Covered cake boards, 2 dozen cupcakes un-iced (we will do as many as we can), decorating bags, colors, all the decorating tips you have boxes to take cupcakes home in, spatulas, flower nail, wash clothe



**Class Code: SA120****Kathy Scott**BLING! BLING! THE ART OF MAKING  
EDIBLE GEMS

Saturday, 2:30-4:30 p.m.

2 hours

Hands-On

\$55.00

Everyone wants BLING these days. This class will show you how to give it to them. Kathy has developed some great looks using gems and made it so easy that you will love making them. Also included will be gem studded bands and glass (sugar) butterflies. Please understand this class uses HOT sugar.

Materials: 8" round dummy secured on a board, covered with fondant.  
tips #2, 4, 13, decorating bags, paintbrush, box for your project.  
*Teacher will provide sugar, tools to use in class, royal icing, certificates*

**Class Code: SA121****Zane Beg**

FUN DRAGON IN MY CAKE!

Saturday, 3:00-5:00 p.m.

2 hours

Hands-On

\$55.00

In this class, you will make a gum paste Dragon coming out of the cake. This fun cake is great for birthdays, baby showers and many other events. You can also adapt this method into cup cakes. You will fall in love with him and the dragon too.

Materials: 4" x4" Square dummy  
8" or 10" cake drum this can be round or square  
(4) small amount of gumpaste in bright colors, about 6 oz each color your choice of colors  
Luster dusts in bright colors your choice of colors to match your gumpaste  
Small textured rolling pins (or you can use ours)  
2lbs. of fondant Plastic wrap  
Fluffy brushes Rolling pin  
Non-stick mat Dusting bag with powdered sugar  
Small paint brush Cutting wheel  
Cel pad Designer wheel (tracing wheel)  
Tip #1.5 or 2 PME (2) 12" pastry bags with couplers  
Ball tool (gumpaste tools) Turntable (if you need this)  
*Teacher to provide pattern and remaining supplies*

# CLASS DESCRIPTION & MATERIALS LIST

## \*\*\*\*\*SUNDAY\*\*\*\*\*

**Class Code: SU101**

**Susan Carberry**

SPRING BUSHEL BASKET

Sunday, 8:30-11:30 a.m.

Hands-On

3 hours

\$60.00

Students will create a small version of a 2-tiered bushel basket cake using rolled fondant. Fondant spring flowers will adorn the bushel basket.

Materials: 8" cake box to take project home. *Teacher will provide all supplies.*

**Class Code: SU102**

**Norman Davis**

LADIES PURSE (not standard design)

Sunday, 8:30-10:30 a.m.

Hands-On

2 hours

\$55.00

Norman will explain how to cut and prepare a real cake at home using a ladies purse as the model. You will be working on a dummy cake during the class.

Materials: Rolling Pin  
(3) PME 1.5 tip  
Dusting bag with powdered sugar  
Exacto knife  
Box to take home project  
*Teacher will provide remaining supplies*

Non stick mat  
(3) Pastry bag with coupler  
Cutting wheel  
Gumpaste tools

**Class Code: SU103**

**Lucinda Larson**

BUTTERCREAM ROSES

Sunday, 8:30-11:30 a.m.

Hands-On

3 hours

\$45.00

Learn how to make BEAUTIFUL buttercream roses. The rose can be the most difficult flower to make, and there are tricks to make them look real and lovely. We will do full rose,  $\frac{3}{4}$ , and bud. We will cover how to prepare and make ahead, or put the roses directly on your cake. Coloring techniques, fine details and unique ideas will be yours. Say good bye to those little pink swishies of the past, your roses and foliage have arrived. No special tools or fancy cutters needed.

Materials: Covered cake boards (we will do as many sprays as we can), decorating bags (parchment paper is best), all the tips you have, box to take flower boards home in, spatulas, flower nail, wash clothe, small pair of scissors ( at least 4" in length), *Teacher will provide buttercream icing for making flowers, paper and pen for notes.*

**Class Code: SU104**Nicholas Lodge  
TEDDY BEAR PICNIC CAKESunday, 8:30-5:00 p.m.  
Hands-On**ALL DAY**  
\$140.00

Create a delightful cake decorated with a teddy bear picnic theme. During this class you will learn about using Patchwork cutters, painting and creating lots of different textures and effects.

**NOTE: This class is an all day class, starting at 8:30 am with a lunch break between 12:30-1:30pm, then continuing until 5:00 pm.**

Materials: Pen and note pad. *Teacher will provide all supplies, instructions and certificate.*

**Class Code: SU105**Geraldine Randlesome  
FILET CROCHETSunday, 8:30-11:30 a.m.  
Hands-On3 hours  
\$65.00

Learn the technique created by Betty Van Norstrand in the early 1980's of creating edible sewing patterns.

Materials: Piping Bags Piping Tips #1, 1.5 and 2  
Spatula Box for finished cakes  
*Teacher will provide royal icing, pins, patterns, pattern board*

**Class Code: SU106**Ruth Rickey  
DOUBLE TULIPS IN GUMPASTESunday, 8:30-11:30 a.m.  
Hands-On3 hours  
\$75.00

Students will learn to work with Platinum Paste gumpaste to make individually wired tulip petals and tulip centers. Students will learn to vein the petals and how to form them to dry in the proper position. Students will learn to dust the tulips for realistic color and will learn to make complimentary leaves.

Materials: *Teacher will provide all supplies*

**Class Code: SU107**Keith Ryder  
SUGAR IV – MARINE-THEMED SHOW PIECESunday, 8:30-11:30 a.m.  
Hands-On3 hours  
\$70.00

Create a show piece using pulled, blown, cast, rock, and bubble sugar. Students will create fish, shells, seaweed and coral and combine them into a stunning work of art. Prerequisite: Sugar II (or equivalent experience).

Materials: apron (if desired), 12" foil-covered cardboard circle or cake drum and 12" box for finished piece. *Teacher will provide sugar, Isomalt, warming boxes and other equipment for student use.*

**Class Code: SU108****Kathy Scott**

BOWS, BOWS, BOWS &amp; THE SQUARE CAKE

Sunday, 9:30-11:30 a.m.

Hands-On

2 hours

\$55.00

Students will have hands-on experience on how many bow types are formed. As an added bonus, Kathy will demonstrate how to handle those corners on a square cake and the placement of bows. There will not be enough time in the class for your bows to dry to form a complete bow.

Materials: Apron, rolling pin, cornstarch in a stocking, plastic placemat, pizza cutter, scissors, ruler, (2) Ziploc bags, and container for your bow parts (approx. 10" x 15" box).  
*Teacher will provide fondant, icing, bow hangers, handouts, and certificates*

**Class Code: SU109****Zane Beg**

EASY CAKE PAINTING, COLORING FALL LEAVES

&amp; BOLD SUNFLOWER

Sunday, 10:30-12:30 p.m.

Hands-On

2 hours

\$50.00

In this class, Zane will teach you how simple it is to paint on fondant cakes. You will learn how to make flowers look like they are in the foreground, with just some simple shading and brush strokes. Coloring fall leaves is so simple, by using a few colors and blending them all together. He will show you blending dry colors and wet colors.

Materials: 4" or 6" dummy covered in rolled fondant on a cake drum, have the rolled fondant come to the edge of the cake drum  
Dusting bag/puff with powdered sugar  
Small paint brushes in a few sizes  
Fall colors (red/yellow/brown/orange/green) this will be dry/powdered colors  
(2) tip #1.5, or 2 PME (mix and match, what do you like to work with)  
(2) 12" pastry bags with couplers  
Non-stick mat                      Rolling pin  
Exacto knife                      Cutting wheel  
Small spatula                      Box to take home project  
*Teacher will provide patterns/instructions and remaining supplies*

**Class Code: SU110****Susan Carberry**

EXTREME CAKE STRUCTURES

Sunday, 12:00-2:00 p.m.

**DEMO ONLY**

2 hours

\$50.00

Have you ever wondered how some of the cakes you've seen on TV stay standing? Well, this is your opportunity to learn different ways to construct and support extreme cakes.

Materials: Pen and note pad.

**Class Code: SU111****Lucinda Larson**  
WRITING ON CAKESSunday, 12:00-2:00 p.m.  
Hands-On2 hours  
\$30.00

OK! So you can make those beautiful flower decorations, borders and smooth iced cakes, but you still are writing like a 3<sup>rd</sup> grader!!! This class includes step-by-step writing and printing basics that no one has ever shared with you, some graphic trade tricks decorators can use, special color techniques, and tricks to give each cake that professional look. Writing will be easier and look better!!!

Materials: Cake boards or a practice board (better if covered with contact paper or waxed covered cake boards, but not required), decorating bags (parchment paper is best), tips #3, 2, & 101, buttercream icing, spatula, wash clothe, scissors, paper and pen for notes.

**Class Code: SU112****Kathy Scott**  
FAST FLOWERS, SHELLS & BUTTERFLIESSunday, 12:00-2:00 p.m.  
Hands-On2 hours  
\$45.00

Kathy has developed some beautiful, realistic shell molds. This class gives you insight on how to use the molds and tips in creating beautiful cakes. She will also show you quick and easy coloring techniques with what we think is magical. Butterflies will also be included in this session, as well as some newly developed molds that can be used for groom's cakes and birthday cakes.

Materials: (4) ¼ sheet boards or bring a round dummy on a board, spatula, cornstarch in a stocking, decorating bags, leaf tip, scissors, plastic placemat, (2) Ziploc bags  
*Teacher will provide fondant, icing, chocolate molds to use in class, handouts and certificates.*

**Class Code: SU113****Norman Davis**  
HENNA SCROLLS & USING RUBBER STAMPS  
AS A SIDE DESIGNSunday, 1:00-3:00 p.m.  
Hands-On2 hours  
\$50.00

Part 1: Henna Scrolls - Learn to pipe simple design (BOLD look of the Henna-like scroll work) and other BOLD quick designs that can be piped on a buttercream or rolled fondant cake.

Part 2: Using Rubber Stamps as a side design - In this part of the class you will learn how to use rubber stamps on either a rolled fondant cake or a butter cream cake (this is so simple you just need to be able to pipe simple designs).

Materials: 4" or 6" dummy covered rolled fondant, attached to a cake drum, have the rolled fondant come to the edge of the cake drum. (You can use 1/2 of the dummy for both parts of this class or bring another 4" or 6" dummy for the 2nd part of this class.)  
(2) Tip #1.5 or 2 PME (or mix and match, bring the size you like to work with)  
(2) 12" bag with coupler

16 oz. can of milk chocolate frosting, ready to spread (Betty Crocker, Pillsbury, Duncan Hines) (do NOT bring Fudge and do NOT leave your icing in the heat/car).

Spatula

Box to take home project

*Teacher will provide patterns, instructions and remaining supplies*

**Class Code: SU114**

**Geraldine Randlesome**

Sunday, 1:00-3:00 p.m.

2 hours

EDIBLE JEWELS MADE IN MICROWAVE

**DEMO ONLY**

\$35.00

Learn how to make, color, and pipe edible jewels. Learn how to apply to your favorite cakes

Materials: pen and notepad

**Class Code: SU115**

**Ruth Rickey**

Sunday, 1:00-3:00 p.m.

2 hours

MODELING GARDEN CRITTERS IN  
ROLLED FONDANT

Hands On

\$60.00

Students will learn to model various figures free hand, including snail, ladybug, butterfly, caterpillar and turtle. Students will make at least 3 to 5 figures depending on the speed of the class.

Materials: *Teacher will provide all supplies*

**Class Code: SU116**

**Susan Carberry**

Sunday, 2:30-5:30 p.m.

3 hours

3-D CUPCAKE COOKIE

Hands On

\$55.00

Learn how to form cookie dough into shapes that you never thought would be possible. Students will make an actual 3-dimensional cookie that resembles a festive cupcake, filled with a sweet candy surprise & adorned with a cute fondant figure.

Materials: 8" cake box to take home project. *Teacher will provide all supplies.*

**Class Code: SU117**

**Lucinda Larson**

Sunday, 2:30-5:30 p.m.

3 hours

BUTTERCREAM FLOWERS & FOLIAGE

Hands-On

\$45.00

Because not every cake can be decorated and covered with those lovely, timely and costly gumpaste flowers, Lucinda will be teaching buttercream flowers and foliage for everyday. You will be learning flowers that are easy, quick, fun, unusual, and/or fancy. She will cover special color techniques and tricks. You can still cover your cakes with lovely flowers, without the hundreds of hours of work!

Materials: Covered cake boards (we will do as many sprays as we can), decorating bags

(parchment paper is best), all the tips you have, box to take flower boards home in, spatulas, flower nail, wash clothe, small pair of scissors (at least 4" in length).  
*Teacher will provide buttercream icing for making flowers, paper and pen for notes*

**Class Code: SU118**

**Keith Ryder**

PAINTED GUM PASTE FLOWERS

Sunday, 2:30-5:30 p.m.

Hands On

3 hours

\$55.00

Traditional gumpaste flowers – with a twist! Petals are painted with the One-Stroke method rather than dusted.

Materials: Typical gumpaste tools (ball/bone tool, foam pad, rolling board and pin), foam block for petal storage. *Teacher will provide gum paste, cutters, paintbrushes, color and veiners.*

**Class Code: SU119**

**Kathy Scott**

TOPSY TURVY CAKE

Sunday, 2:30-4:30 p.m.

**DEMO ONLY**

2 hours

\$50.00

Is the Topsy Turvy cake and whimsical cakes confusing for you? Do your customers not understand having Styrofoam in your display. Let Kathy show you an easy way to make these cakes. She will show solid layers and fill layers. She will use real cake for the top two tiers showing 2 different stacking and carving method. She will show the safest way to stack these cakes and having the safest delivery. She will also demonstrate how to use this method for regular Birthday cakes for an unusual but dramatic look.

Materials: Pen and notepad.

**Class Code: SU120**

**Zane Beg**

FUN FONDANT ANIMALS - BABY ELEPHANT, CUTE  
 PANDA, AND MORE

Sunday, 3:00-5:00 p.m.

Hands-On

2 hours

\$55.00

Students in this class will learn how to hand mold small, detailed animals. You will start out by using rice treats for most of the bodies, and then covering the rice treats with rolled fondant. Then you will assemble the body parts to make the animals. The items you make in this class will look great for all occasions and children's cakes.

Materials: PME 1 tip  
 2lbs. of fondant  
 Angular tweezers  
 Ball tool (gumpaste tools)  
 Bamboo skewers/tooth picks  
 Fine and medium brushes  
 (4) small amount of gumpaste in bright colors, about 6 oz each color  
 Box to take home project  
*Teacher will provide patterns/instructions and remaining supplies*

Pastry bag with coupler  
 Non-stick mat  
 Exacto knife  
 Small rolling pin  
 Dusting bag with powdered sugar