



INTERNATIONAL CAKE EXPLORATION SOCIETE
FLORIDA CHAPTER

FL ICES MINI CLASS WEEKEND

JANUARY 13-15, 2012
ORLANDO, FL

Hosted by: ICES – FL CHAPTER
www.flices.org

WELCOME:

Join us for the Florida ICES Mini Classes to be held on January 13-15, 2012 at the Sheraton Orlando North hotel. 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 Sheraton Orlando North. 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 6, 2012. There will be **NO REFUNDS** for cancellations postmarked after January 6, 2012. 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:

On-site registration will be open on **Thursday, January 12, from 4:00 PM to 8:00 PM and Friday through Sunday, January 13-15, from 8:00 AM to 4:00 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.

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 6, 2012.

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, 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 13-15, 2012
ORLANDO, FL

PLEASE PRINT CLEARLY

Name _____
 Address: _____

Phone: Day: _____
 Evening: _____
 Email: _____

REGISTRATION FEES:

Early Bird DISCOUNT for weekend (Postmarked by December 15, 2011)	\$35.00 ICES members \$45.00 non-ICES members
Registration Fee (If mailed, Postmarked by December 16, 2011)	\$45.00 ICES members \$55.00 non-ICES members
On-line Registration ends: January 6, 2012	
On-Site Registration for weekend (January 13-15, 2012)	\$55.00 ICES members \$65.00 non-ICES members

Saturday Night Buffet (Cash bar, Night of Sharing to follow - per person) \$35.00

CLASS REGISTRATION:

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

Registration Fee	_____
Class Total	_____
Saturday Night Total	_____
TOTAL AMOUNT DUE	_____

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

Charge cards excepted: 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

2012 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

Susan Carberry:

Susan enrolled in her first class over 12 years ago and after that the "Game Was On!" She just couldn't get enough of this wonderful world of "Sugar Art". She then began entering cake shows, joining local cake clubs and proceeded to start teaching cake decorating classes just one year later. Another year after that she began working as the Lead Cake Designer for a bakery in Dana Point, California, helping it to become one of the most sought out bakeries in Orange County. During that time, she was also privileged and experienced enough to start giving "Sugar Art" instruction and demonstrations across the USA.

Susan's "Edible Works of Art" have won numerous awards and have been featured in magazines such as "American Cake Decorator" and "Here Comes the Cake." She has appeared on the Food Networks show "Top Five" and won 1st place with her unique "3 Dimensional Cookies." She has also competed on TLC's "Ultimate Cake Off" twice. On season one (The Pirate Episode) placing 2nd and on season two (The Roller Derby Episode) winning the competition and a check for \$10,000. In 2010 she was selected to make the centerpiece cake for the ICES Show in San Diego, California. The cake base alone was an 8 ft by 8 ft platform and the cake stood over 13 ft tall. It featured all the sights and attractions of San Diego which included, a spinning surfboard and palm trees as the topper, a rotating Lego Land helicopter, lights and even a water squirting seal that worked by remote control, so when unsuspecting victims would come in close to get a good look at the cute little guy....."POW!", the next thing they knew they were soaked and everyone around then got a big laugh! (A big hit with the hotel staff) Susan even had the famous San Diego Trolley running through the center of the cake and through the various cities of the region.

These days when she is not at her shop "The Cake Cottage" in Murrieta, she is on the road teaching "Sugar Art" classes across the country. Susan is also an International Cake Exploration Societe (ICES) instructor. Susan strives to make her classes fun with a stress free work environment for her students, yet at the same time making sure that they grasp not only the concept but the actually physical techniques needed to become a top notch decorator. She looks forward to meeting many more aspiring cake decorators and passing on some of the knowledge that she has amassed over the years as well as making her

shop "The Cake Cottage" a truly unique experience and a much desired destination for her clientele.

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

Mary Jo Dowling:

Previously an Art Director for a major university, Mary Jo Dowling CMSA holds a degree in illustration from Carnegie Mellon University. After relocating to Eastern Massachusetts, she started to explore other art-related fields and took up cake decorating after taking a local course in the subject. Since then she has attended major international conventions on sugar art and taken classes with prominent artists in the field. She also demonstrates her techniques at cake shows and sugar arts meetings. She has recently begun judging cake shows. Her work has appeared in American Cake Decorating Magazine. In 2009 she achieved the high honor ranking of Certified Master Sugar Artist from the International Cake Exploration Soci t , ICES. In the spring of 2010 she was part of the green team competing in TLC's Ultimate Cake Off show and in February 2011 she was featured on TLC's Fabulous Cakes. She is the owner of MjDesigns, LLC which also operates as Elegant Edibles her licensed Residential Commercial Kitchen.

Since her first competition cake show in 2006 she has earned 6 Best of Show titles, 3 Decorator's Choice Awards, a People's Choice Award, A Special Artistic Award, two - "Most Artistic piece in the Salon" Awards, a "Most Novel Piece in the Salon" award, an ACF Gold medal with Citation & Bronze medal, and a Wilton Award. She has garnered over 24 division titles, 41 first place ribbons, 18 second place ribbons, and 6 third place ribbons. At the 2010 Great American Cake Show and Wedding Cake Competition, her wedding cake entry placed 3rd from all the entries. In 2010 she and fellow Master Sugar Artist Barb Evans collaborated on a piece that placed in the top ten at the Grove Park National Gingerbread Competition and earned the 2nd place overall prize.

She is currently the president of ICES, the International Cake Decorating Society, an

international member of the British Sugar Craft Guild, and a member of the American Culinary Federation ACF. Currently she holds the position of ICES President and Certification Chairman and is a member of their Board of Directors.

Barb Evans:

Barbara Evans has owned and operated the Wedding Cake Connection since 1981. The business is located in the Peoria, Illinois area and offers custom designed wedding cakes. Barbara is a past Show Director, Board Member & State Representative for ICES. She earned the title of ICES Certified Master Sugar Artist and has served as a Certification Adjudicator.

In 2010 she competed on a TLC's Ultimate Cake Off team. She was instrumental in the product development and design of the new Wilton Gumpaste Kit. Barb has had her work in several publications including: ICES, American Cake Decorating, British Sugarcraft, Chicago Brides & Florist Review. She is a teacher and judge and has taught a variety of classes including fondant, gumpaste flowers, quilling, stenciling, chocolate, gingerbread, string work and run sugar.

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.

Geraldine Randlesome:

Renowned cake decorator Geraldine Randlesome began her career 25 years ago as a hobby. During one of her classes in 1981, she fondly remembers when her instructor invited her 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. Since then, she has been in demand all over the world as a demonstrator and teacher. 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. In the years that followed, she has won many other honours, most recently was her induction into the International Cake Exploration Society's Hall of Fame in 1999. In April 2011, Dessert Professionals Magazine, named Geraldine as one of the TOP TEN CAKE DESIGNERS in North America.

Many notable people and companies including, 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.

Geraldine's Creative Cutters was started in the early 1980s, when Geraldine discovered the lack of quality cake decorating tools in the marketplace. She has gone on to create many new tools herself, including the "impression mat," which has helped to change the way cakes are decorated and the amount of time they take. To see the complete supply list go to www.creativecutters.com.

As an author, Geraldine has published 5 books on cake decorating. The Art of Gumpaste Flower Making, Techniques in Cake Design (now considered a collector's item), Simply Elegant, Portfolio, and Unforgettable Wedding Cakes: A Collection of Cold Porcelain Flowers and Impression Mats.

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. Currently, Geraldine is working on her sixth book title, "Memories of Favourite Recipes."

Ruth Rickey

Ruth is a former attorney and administrative law judge, who now owns Oklahoma City's premier bake shop, called Ruth's Sweete Justice Bakery. She made the switch to cakes in 1994 and quickly fell in love with the creativity decorating cakes offered. After being named the top bakery manager in the world for all the IGA stores, Ruth opened her shop in 1999.

Ruth has been seen on all 3 networks that have cake programming. She and her partner won WE tv's Wedding Cake Wars, she assisted Pat Jacoby's team in their victory on TLC's Ultimate Cake Off and she has been featured in 3 different Food Network specials about the Oklahoma State Sugar Art Show. Her cakes have graced the pages of national and international publications for years.

Ruth travels the country teaching and demonstrating numerous techniques in the world of sugarcraft. Ruth operates the Oklahoma Sugar Art Academy, which brings in instructors from around the world to teach in Oklahoma City. You will find Ruth at several cake competitions each year, where she regularly takes home lots of ribbons. Ruth has placed in the top 10 a half a dozen times at various wedding competitions from the east coast to the prestigious Oklahoma Sugar Art Show. She is also one of only 13 ICES Certified Master Sugar Artists!

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, current ICES treasurer, 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 25 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 Cake decorating equipment that is sold under her name. Kathy

is a member of the Retailer's Bakery Association (RBA), the Southeastern Bakery Association (SRBA) and the International Cake Exploration Society (ICES) where she has been President twice and Chairman of the Board 5 times and the Show Director for the 2011 Carolina ICES Convention.

Kathy is an RBA Certified Cake Decorator and an ICES Certified Master Sugar Artist. She recently won the American Cancer Society Cakes for a Cure Celebrity Chefs Challenge. Kathy has been on TLC's Ultimate Cake Off as the "Southern Firecracker" and was recently the 2011 inductee to the ICES Hall of Fame.

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.

CLASS DESCRIPTION & MATERIALS LIST

*****FRIDAY*****

Class Code: FR101

Norman Davis & Zane Beg FRIDAY, 8:00-11:00 a.m. 3 hours
THE ART OF FLOWERS- THE LILY (THE SOFT METHOD) Hands On \$90.00

Students will learn the innovative “soft method” technique in gum paste flowers. Students will make a Lily, Lily bud and a leaf. No more broken petals or ones that do not fit together. This method is the way to go. You will make the flowers all in one step. You will fall in love with this method.

Students will learn:

- to cut, wire and color the petals;
- to enhance and layer colors the most effective way
- learn the art of veining petals and using the ball tool effectively
- learn to tape petals and shape petals collectively

Materials: small rolling pin board
Foam pad ball tool
Small box to take home project
Teacher will provide all remaining supplies needed for class.

Class Code: FR102

Susan Carberry FRIDAY, 8:00-11:00 a.m. 3 hours
BABY BUGGY Hands On \$65.00

Create a small version of Susan’s original Baby Buggy cake. Instructions will include proper support and assembly for a larger sized cake.

Materials: 8” box. *Teacher will provide all supplies and handouts.*

Class Code: FR103

Mary Jo Dowling FRIDAY, 8:00-11:00 a.m. 3 hours
COOKIE MASTERPIECES- PICTURE PAINTING ON COOKIES AND
FONDANT Hands On \$80.00

Watch how a cookie masterpiece is made. Learn how to cover the cookie in fondant, form the frame and embellish it, then gild and trim out the basic cookie. Students will primarily be working on different techniques for painting on fondant on pre-made cookies. Finding your designs and transferring them to your work, achieving different looks with different painting techniques, finding the style that works best for you. Learn wet and dry brush techniques, pastel work and working with luster dusts. This is a great class to learn the basics of working with food colorings as paint.

Materials: Apron, pen and notepad. *Teacher will provide all materials supplied including embellished cookie to work on.*

Class Code: FR130

Lucinda Larson

ART IN PIPING CAKE TOPS

FRIDAY, 8:00-11:00 a.m.

Hands On

3 hours

\$60.00

Using the rules and theory from 1922 English cake decorators, we will use a pattern to create an ornamental cake top. This method is called "ornament" decorating. It involves ornamental lines, scallop, scroll work, running scroll, foundation lines, and star tube ornamenting. Lucinda will share other patterns and ideas with you. These elaborate designs will awe your customers, and fill some of the certification requirements.

Materials: wash cloth, pen for notes, 2 small spatulas,
turntable, round tips # 1, 2, 3, 4, 5,
star tip #14, 16, 18, 21, 199, rose tip #102, 104;
2 recipes of royal icing, a box to take home
10 inch cake board.

Teacher will provide all remaining supplies needed for class

Class Code: FR104

Ruth Rickey

DIMENSIONAL BRUSH EMBROIDERY

FRIDAY, 8:00-10:00 a.m.

Hands On

2 hours

\$60.00

Students will learn to embellish a plaque with a distinctive painted background design, to cut and assemble flowers, to do brush embroidery on the petals and leaves, to paint those and to assemble a stunning display. This method was developed by Betty Van Norstrand, who taught it to me. This was a huge hit at the California Cake Camp!

Materials: pen, notepad and 8x8x4 box (or larger) to take home work.
Teacher will provide all supplies needed for class.

Class Code: FR105

Kathy Scott

BREATH TAKING PETIT FOURS

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

Hands On

2 hours

\$55.00

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 and white chocolate, 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

Teacher will provide all other supplies needed for class.

Class Code: FR106

Barb Evans

ORIENTAL STRINGWORK -BASIC

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

Hands-On

2 hours

\$65.00

Take the mystery out of oriental stringwork. You will go home with a finished piece learning the tricks to the method including frosting preparation, marking techniques and successful methods of stringwork. Some experience with piping strings is suggested, however everyone is welcome

Materials: Pen and paper. *Teacher will provide all supplies.*

Class Code: FR107

Kathleen Lange

WEDDING GOWN/EMBELLISHING TECHNIQUES

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

Hands-On

2 hours

\$80.00

Students will be learning a new technique Kathleen started using in the 90's to resemble the stitching and design work of a wedding gown. Students will shown how to make an embellishing transfer press for Victorian scrolls and designs from any wedding gown to resemble the gown design. This technique is very easy, inexpensive and impressive way to make your wedding cakes a one of a kind, original design.

Materials: decorating tips – (2) each #1 & #2, clear Disposable bags,
(2) couplers, (2) #5 or #6 soft round art/painting brush
Small palette tray apron small trash bag
small tapered and regular metal spatula damp dish towel/cloth
1-Super Pearl Luster Dust & Pixie Dust or extra fine Disco Dust,
(1) #4 flat or firmer round/art painting brush
Small container 80 proof Vodka for painting luster dust
Teacher will provide all other supplies. Some supplies will be available for sale in class- piping gel, gold, silver & other luster dusts.

Class Code: FR108

Nicholas Lodge

GUM PASTE ORCHIDS

FRIDAY, 9:30-4:30 p.m.

Hands On

ALL DAY

\$155.00

PLEASE NOTE: THIS IS A 1 DAY CLASS. Orchids are amongst the most popular flowers. Come learn how to create realistic creations in gum paste. You will create the following popular orchids, moth, cymbidium, cattleya, oncidum and mini orchid. Appropriate buds will be included. Class will break at 12:30 pm for a 1 hour lunch.

Materials: ¼ sheet box with toilet paper or Styrofoam block to take flowers home in
Teacher will provide all supplies needed for class. A certificate will be issued at the end of class, handouts/photographs.

This class will be a discussion of the following:

- managing your phone log
- management of appointments and schedules
- client meetings and relationships
- how to conduct a tasting
- PRICING!
- managing the order from start to finish
- non-wedding cakes and what to charge
- obtaining fees and retainers
- the order process
- organization of the multiple orders
- advertising, marketing your business and social networking

Materials: pen and notepad.

Teacher will supply copies of all paperwork/forms used during discussion.

Class Code: FR113

Susan Carberry

FRIDAY, 11:30-2:30 p.m.

3 hours

ROLLED FONDANT-QUILTING, DRAPES, BOWS & SWAGS Hands On

\$75.00

Students will decorate a small cake using several different techniques including quilting, drapes, bows and swags. Borders, crimping and embossing will also be covered.

Materials: 12" box rolling pin

Teacher will provide all other supplies and handouts.

Class Code: FR114

Mary Jo Dowling

FRIDAY, 11:30-2:30 p.m.

3 hours

DESIGNING & RUNNING COLLARS

Hands On

\$70.00

Learn how to design and layout a royal icing collar, mix the appropriate icings, prepare the surface, outline, fill, and dry the collars properly. We'll go over removal of the pieces and [proper handling as well as embellishing them. These skills can also be applied to colorflow work and wings.

Materials: (2) 12" plastic icing bags with couplers tips #1, 2, 3, 5, 8, 10
(6) parchment bags small detail paint brush
wash cloth apron corsage or quilting pin

Teacher will provide all remaining supplies needed for class.

Class Code: FR131

Lucinda Larson

FRIDAY, 11:30-1:30 p.m.

2 hours

BRUSH EMBROIDERY

Hands On

\$50.00

This special technique is one that is needed to get your certifications. This is a technique in which piping and brush work are used to create very lovely pattern, usually flowers directly onto rolled fondant. You can also use this technique for plaques as well as directly on a fondant or

firm covered cake. We will be doing at least one plaque to learn the basics, more if time permits.

Materials: tips-plain #'s 1.5, 2, & 103, spatulas,
wash cloth pen and notepad
Teacher will provide all remaining supplies needed for class.

Class Code: FR115

Kathy Scott FRIDAY, 11:30-1:30 p.m. 2 hours
HAPPY AS A DUCK IN WATER Hands On \$80.00

This is a great introduction to sculptured cakes for the beginner and a great idea for the professional decorator. Even you can learn how to create a sculptured duck. Kathy will show you how to sculpture from real cake, students will use a form so they can keep it as a display. Kathy has spent years perfecting this sculpture so it would be easy for anyone. With the use of a mold for the head, wings and tail that Kathy had made exclusively, you will see how fast this beautiful sculpture can be. Kathy will show you a new, easy method for making very realistic cattails and ferns with very little effort of skill. Class handouts include patterns.

Materials: Apron rolling pin
Cornstarch in a stocking plastic placemat
Pizza cutter scissors
(2) Ziploc bags
Teacher will provide all remaining supplies needed for class.

Class Code: FR116

Norman Davis & Zane Beg FRIDAY, 2:30-5:30 p.m. 3 hours
CHOCOLATE CURLS (THE ROSE) Hands On \$150

Students will learn how to make chocolate curls. You will make curls, curls, curls and make them again. (it is okay to eat one or two in this class). Class price includes Chocolate curler and Corian board (valued over \$50).

Students will learn:

- how to make the White Chocolate Curls (The Rose)
- when the chocolate is ready to curl
- the right way to swipe the chocolate with our curler
- to practice chocolate curls on a cake dummy

Materials: Small box to take home project
Teacher will provide all remaining supplies needed for class.

Class Code: FR117

Barb Evans FRIDAY, 2:30-4:30 p.m. 2 hours
ORIENTAL STRINGWORK -INTERMEDIATE Hands-On \$65.00

Take Oriental Stringwork to the next level with new designs and more advanced techniques.

Challenge yourself to come up with a unique design in this fun class. The Basic class is not a prerequisite however some experience with stringwork is recommended.

Materials: Pen and paper. *Teacher will provide all supplies needed for class.*

Class Code: FR118

Kathleen Lange

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

3 hours

ROYAL ICING FROSTING FLOWERS

Hands-On

\$70.00

Kathleen is offering this flower class; due to popular demand. Do you want to learn the proper way of making sugar flowers? Or do you just want the common knowledge of making sugar flowers? This is the class for you!!!

In this condensed class, students learn to make several different types of frosting flowers, using different cake decorating tips. (A lost art). Students will be working with Royal Icing; learning how to make toothpick Roses, Wild Roses, Apple Blossoms, Violets, Pansies, Chrysanthemums, Bachelor Buttons, Daisies, Primroses, Petunias and more, as time allows.

Learn to work with different color tones; so your flowers are not just a color out of a jar and how to match/blend your flowers with your leaves and arrange on a cake.

Materials: Apron, Damp Dish Towel/ Cloth,
Small trash bag ¼ cup Corn Starch
¼ cup Crisco Scissors Toothpicks – Round
Metal Spatulas, 2 Recipes Royal Icing Recipe.
Pre-sifted confectioners' sugar (in case frosting is too thin)
Wax Paper- 2x2 squares & Foil 4x4 squares,
Plastic Containers to store and mix different colored icing,
Pastry Bags 10"-12"(or) Parchment or Clear Disposable decorating bags
(2-4) Regular Size Couplers –used for changing tips
Tips #1, 2, 3, 4, 7, 12, 14, 16,47 or 48, *59s,67, (79,80 or 81) 101s, 101, 103, 104,
233, 352 *(Note: left handed decorators, use 101s)
Flower formers (or) empty paper towel rolls, cut in half –to shape flowers,
Gel or Paste Cake Decorating Colors (Optional),
#7 Flower Nail or Larger, Lily Nail Set or Metal Lily Nail
Teacher will provide all remaining supplies needed for class.

Class Code: FR119

Geraldine Randlesome

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

2 hours

HOW TO AIRBRUSH USING THE IMPRESSION MAT

DEMO ONLY

\$35.00

Using the airbrush, Geraldine will show you how to use the impression mats. She will also show you how to dust, using pearl dust and the mat.

Materials: pen and notepad.

Class Code: FR120**Ruth Rickey**
CYMBIDIUM ORCHIDFRIDAY, 2:30-5:30 p.m.
Hands On3 hours
\$80.00

Students will learn to make a cymbidium orchid in remarkably little time. You will learn how to “twiddle”, about Platinum Paste, how to achieve full control over the petals, to dust and shade them, to add painted details and to tape the flower together. Whether you have done gum paste work before or not, Ruth will show tips to make it easy!!

Materials: pen, notepad and 6x6x4 box to take home work.
Teacher will provide all supplies needed for class.

Class Code: FR121**Keith Ryder**
SUGAR I: INTRODUCTIONFRIDAY, 2:30-5:30 p.m.
Hands-On3 hours
\$70.00

Class will cover cooking sugar, coloring and flavoring, and pulling basic shapes (flowers, leaves, bow, ribbons, etc.) and proper storage of pieces. Students will work with both sugar.

Materials: Pen and paper. *Teacher will provide all supplies.*

Class Code: FR122**Susan Carberry**
VACTIONING SHARKFRIDAY, 3:00-6:00 p.m.
Hands On3 hours
\$75.00

Students will create a small version of Susan’s “Vacationing Shark”. This version will be approximately 8” tall and will be created using, cereal treats, rolled fondant and chocolate.

Materials: 8” box
Teacher will provide all supplies and handouts.

Class Code: FR123**Mary Jo Dowling**
SHELLS ON THE BEACHFRIDAY, 3:00-6:00 p.m.
Hands On3 hours
\$90.00

Learn how to make realistic looking shells using both molds and freehand from gumpaste. Learn how to apply proper coloring for a realistic look and how different materials can be used as sand, rocks, and coral. Each student will take home a multi cavity shell mold to keep.

Materials: dresen tool ball tool 10” box to take home work
*Teacher will provide gumpaste, dusts and coloring, “sand”, molds.
Royal icing, cake drums.*

Class Code: FR132**Lucinda Larson**

BUTTERCREAM ORCHIDS

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

Hands On

2 hours

\$45.00

Yes! You can pipe an orchid in buttercream, right onto the cake! This was featured in Cake Central Magazine! If time permits we will do a few other flowers, and leaves.

Materials: wash cloth paper and pen for notes spatulas
 box to take project home 8 inch board,
 tips rose #127, 104, and 103.

Teacher will provide all remaining supplies needed for class.

Class Code: FR124**Kathy Scott**

BLING! BLING! THE ART OF MAKING EDIBLE GEMS Hands On

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

2 hours

\$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 hanging beads and poured sugar butterflies, a simple sugar topper. Kathy will also demo how to make glass eyes and sugar tires and sugar candles. Please understand this class uses HOT sugar.

Materials: Pen, notepad and apron

Teacher will provide all supplies for this class.

Class Code: FR125**Norman Davis & Zane Beg**

CRICUT CAKE DEMO

FRIDAY, 7:00-9:00 p.m.

DEMO

2 hours

\$60

Not sure how to use the Cricut Cake? Want to buy one? Zane will show you how to use the setting, and what product works the best with Cricut Cake. If you have a Cricut Cake, bring it to the demo so you can work along with Zane.

Students will learn:

- how to use the Cricuit Cake machine
- use products that work best with this machine
- use gum paste and frosting sheets with the Cricuit Cake machine
- adhere the gum paste or sheets to the mat
- use the mat correctly including uploading the mat
- use the variety of settings for cutting your chosen design

Materials: Pen and notepad.

Class Code: FR126**Mary Jo Dowling**

FRIDAY, 7:00-8:30 p.m.

1.5 hours

COLOR 101: MIXING, MATCHING & MANIPULATING HANDS ON/DEMO

\$40.00

If you think you know everything about color, think again! Part Lecture, part Hands on Class, we'll go over working with different types of color to get the ideal results you are looking for in frosting. Basic color theory, color matching, types of colorants, and color styles will be discussed. Everything will be geared toward the cake artist. Learn how to push colors in the direction you would like them to go, and what the best colorants are for each application.

Materials: Pen and notepad. *Teacher will provide instructions and recipes.*

Class Code: FR127**Barb Evans**

FRIDAY, 7:00-9:00 p.m.

2 hours

QUICK & EASY GUMPASTE FLOWERS

Hands-On

\$65.00

Gumpaste flowers can be quick and easy! Come away from the class with a gumpaste flower garden; Hydrangea, Apple blossoms, Daisy, Briar Rose, Dogwood & Ivy.

Materials: Pen and paper. *Teacher will provide all supplies.*

Class Code: FR133**Lucinda Larson**

FRIDAY, 7:00-9:00 p.m.

2 hours

WRITING ON CAKES

Hands On

\$45.00

Are you tired of working for hours on making great flowers, smooth cakes, fabulous leaves and borders, only to be totally afraid of wrecking the whole thing with your writing? Are you working on ways to not write at all on a cake? And when you do, it looks like your small child could have done it?? You need this class. There are some special methods to use to write on cakes. It is not like writing on paper. We will learn those methods and some tricks to make the writing on your cakes look as good as the rest of work.

Materials: Decorating tips plain #2 rose tip # 101 wash cloth
Pen and notepad small box to take plaque home.
Teacher will provide all remaining supplies needed for class.

Class Code: FR128**Ruth Rickey**

FRIDAY, 7:00-9:00 p.m.

2 hours

MODELING CHOCOLATE FIGURE MODELING –

HOLIDAY FIGURES

Hands On

\$70.00

Students will learn to work with modeling chocolate to model assorted holiday figures. Students will learn how to color modeling chocolate, get several recipes, will work with Choco Pan modeling chocolate, will learn how to compensate for hot hands and will leave with several figurines.

Materials: pen, notepad and 6x6x4 box to take home work.
Teacher will provide all other supplies needed for class.

Class Code: FR129

Kathy Scott

SWEET LITTLE CAKES

FRIDAY, 7:00-9:00 p.m.

Hands On

2 hours

\$55.00

Dennis and Kathy have developed these cake squares in the beginning of their business. They decided this was the time to share this great moneymaker. These are small bite size treats that are only iced on the top. Very inexpensive to make, so they are very affordable for your customers and a great repeat business. Kathy has developed a marker that makes cutting these quick and perfect. Kathy will show you how to decorate them for all Holidays, weddings and baby showers. She will also show you the unique packaging that makes these a success.

Materials: Apron (4) parchment bags
Tips: 1, 2, 3, 4, 13 or 16 & 104 and a leaf tip (tips available for purchase)
Teacher will provide all other supplies needed for this class.

Class Code: SA203

Mary Jo Dowling
FAUXVANA- Part 1 of 2

SATURDAY, 8:00-10:00 a.m.
Hands On

2 Hours
\$90.00

PART 1 OF 2 – NOTE: THIS IS A 2-PART CLASS. Based on the Nirvana principles of constructing cakes with wings and collar made from royal icing run outs, this new 21st century technique uses gumpaste to simplify and speed up the process. You'll learn how to draft the patterns, cut the pieces and embellish them, and finally assemble the final cake. This new technique updates an old classic with some new twists not previously possible with run out sugar work. It makes for a striking final product that is sure to impress. This technique was introduced at the 2010 Great American Cake Show where it won the Masters Division.

Materials: (1) 8" fondant covered round cake (should be a color) No other shapes or sizes PLEASE!
 (1) 12" cake drum or board to attach finished piece to. DO NOT ATTACH BEFORE HAND
 1 lb. white gumpaste or white fondant with 2 tsp. of CMC or tylose added.
 1 cup — White royal icing in a bag with tip #5 and tip#2
 1/2 cup — Colored (should match color of fondant covering your cake) royal icing in a bag with tip #2
 2 small cutters no more than 1"x1" : can be leaf, petal, abstract, or round shaped
 Work Board to roll out fondant with rolling pin or cel pin
 (1) 14"x19" cake board to work on, must be very flat with no flaws, cake drums or foamcore are preferred (you will be placing the finished pieces to dry on this board)
 (2) 12" round cake boards to work on, must be very flat with no flaws, cake drums or foamcore are preferred (you will be placing the finished pieces to dry on this board)
 cornstarch/powdered sugar poof/duster,
 cake spatula or palette knife, apron, wash cloth, towel, 12" box to take home finished piece.
Teacher will provide Patterns, pattern cutter, embellishments, limited cutters for accents.

Class Code: SA204a

Kathleen Lange
LAMBETH BOOT CAMP 101/201- 2 DAY CLASS

SATURDAY/SUNDAY,
Hands-On

8:30-5:30 p.m.
\$345

PLEASE NOTE: THIS IS A 2 DAY CLASS. The Lambeth Method; an English method, is one of the most distinguished forms of cake decorating in the world and has been used since the late 1800's. The exacting nature of this intricate 3 dimensional over-piping and other Lambeth Method techniques provides the ultimate challenge for even the most dedicated cake design artist.

During Lambeth 101 & 201, Kathleen will be teaching the Old-World Joseph Lambeth Method, while modernizing with her own techniques. Students will be increasing their knowledge, learning more advance levels each day. Basic Lambeth Techniques will be covered during the first day of the boot camp; students will be working with special royal icing recipes, provided by Kathleen. Intermediate techniques and many more details in Lambeth Techniques will be

covered during the 2nd day of the boot camp.

Students attending Lambeth 101/201 will be learning the following

- How to hold the bag and tips properly,
- To be exact with every squeeze of their decorating bag
- How to master the perfect zigzag shell, scroll, swag and puffs borders,
- 3 dimensional over-piping techniques,
- Bead/pearl borders,
- Stringwork,
- How to apply stringwork,
- All of which will be added to their cakes!

Materials: Supplies required for the Lambeth Boot Camps, are basic decorating supplies; most students already have many of the supplies required. A detailed supply list will be sent to student upon request. **NOTE: A discount of \$25 will be given to each student who supplies their own Kitchen Aid mixer (or similar) in order to re-beat the Royal icing recipe as needed during class.**

Class Code: SA204b

Kathleen Lange

SATURDAY, 8:30-5:30 p.m.

ALL DAY

LAMBETH BOOT CAMP 101- 1 DAY CLASS

Hands-On

\$185

PLEASE NOTE: THIS IS A 1 DAY CLASS. The Lambeth Method; an English method, is one of the most distinguished forms of cake decorating in the world and has been used since the late 1800's. The exacting nature of this intricate 3 dimensional over-piping and other Lambeth Method techniques provides the ultimate challenge for even the most dedicated cake design artist.

During Lambeth 101, Kathleen will be teaching the Old-World Joseph Lambeth Method, while modernizing with her own techniques. Students will be increasing their knowledge, learning more advance levels each day. Basic Lambeth Techniques will be covered during the one day boot camp; students will be working with special royal icing recipes, provided by Kathleen.

Students attending Lambeth 101 will be learning the following

- How to hold the bag and tips properly,
- To be exact with every squeeze of their decorating bag
- How to master the perfect zigzag shell, scroll, swag and puffs borders,
- 3 dimensional over-piping techniques,
- Bead/pearl borders,
- Stringwork,
- How to apply stringwork,
- All of which will be added to their cakes!

Materials: Supplies required for the Lambeth Boot Camps, are basic decorating supplies; most students already have many of the supplies required. A detailed supply list will be sent to student upon request. **NOTE: A discount of \$25 will be given to each student who supplies their own Kitchen Aid mixer (or similar) in order to re-beat the Royal icing recipe as needed during class.**

Class Code: SA224**Lucinda Larson**

BASIC BUTTERCREAM FLOWERS

SATURDAY, 8:00-11:00 a.m.

Hands On

3 hours

\$60.00

These are the basic flowers everyone should know how to do in buttercream. They may not be the easiest flowers to make, but they are the ones people ask for. They should be fast and easy to do, for those quick & easy cake orders or events. We will start with the rose, done the right way so it looks good, then on to carnations and mums. Then let's do a daisy, right on the cake! Let's add some filler flowers and foliage. We will do more if time permits.

Materials: (4) foil covered 8 or 10 –inch cake rounds,
 a box to take home completed displays,
 wash cloth paper and pen for notes,
 several small spatulas, decorating tips rose # 104, 127, 126, star #14, 16,
 plain #2, bring as many as you have of these tips as we will use with more than
 one color of icing. turntable
Teacher will provide all remaining supplies needed for class.

Class Code: SA205**Ruth Rickey**

SAFARI BABY

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

Hands On

2 hours

\$75.00

Students will learn to paint a baby face and to freehand mold a body for the safari baby. The Students will make one safari baby in class, but will receive instructions on how to make 5 different babies.

Materials: pen, notepad and 6x6x4 box to take home work.
Teacher will provide all supplies needed for class.

Class Code: SA206**Kathy Scott**

SOMETHING FISHY

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

Hands On

2 hours

\$90.00

Kathy has developed an exclusive mold that makes a 15" fish complete with scales, tails and fins. With instruction, it will be very easy for beginner to the professional decorator to create this cake. Kathy will also demo how to use the finished fish to look that he is coming out of the water and how many ways you can use the fish for different effects. The price of the class includes the \$45.00 fish mold.

Materials: Apron rolling pin
 Cornstarch in a stocking plastic placemat
 Pizza cutter scissors
 (2) Ziploc bags
Teacher will provide all other supplies needed for this class.

Class Code: SA207

Barb Evans	SATURDAY, 9:30-11:30 a.m.	2 hours
FILIGREE BUTTERFLY WITH BRUSH EMBROIDERY PLAQUE	Hands-On	\$65.00

Make a delicate filigree butterfly, piped with royal icing and then perch your little beauty on top of a brush embroidery plaque.

Materials: Pen and notepad. *Teacher will provide all supplies needed for class.*

Class Code: SA208

Nicholas Lodge	SATURDAY, 9:30-4:30 p.m.	ALL DAY
GUM PASTE SUMMER FLOWERS	Hands On	\$155.00

PLEASE NOTE: THIS IS A 1 DAY CLASS. Come learn some great new summer gum paste flowers including the popular Ranunculus, Cosmos, Yellow Jasmine, Morning Glory, including flowers, buds and leaves. Don't miss this great class! Class will break at 12:30 pm for a 1 hour lunch.

Materials: ¼ sheet box with toilet paper or Styrofoam block to take flowers home in
Teacher will provide all supplies needed for class. A certificate will be issued at the end of class, handouts/photographs

Class Code: SA209

Geraldine Randlesome	SATURDAY, 9:30-11:30 a.m.	2 hours
PASTILLAGE MUSIC BOX-Part 1 of 2	Hands On	\$85.00

PART 1 OF 2 - NOTE THIS IS A 2 PART CLASS. Learn how to make Pastillage, roll out and cut the music box and inserting a music box to play and turn around.

Materials: Food colors of choice #1 tip
Piping bag small amount of corn starch
Small amount of sanding paper
Flat board to dry pieces on
Teacher will provide Pastillage paste, music box insert and royal icing.

Class Code: SA210

Keith Ryder	SATURDAY, 9:30-12:30 a.m.	3 hours
SUGAR II: NEXT STEPS	Hands-On	\$70.00

Students will pick up where Sugar I leaves off. Introduction of Isomalt and the blowing tube to form additional flowers, striped ribbons, and blown shapes. Prerequisite: Sugar I or equivalent experience

Materials: Pen and paper. *Teacher will provide all supplies.*

Class Code: SA225**Lucinda Larson**

ADVANCED BUTTERCREAM FLOWERS

SATURDAY, 11:30-2:30 p.m.

Hands On

3 hours

\$60.00

We are going to do some very different flower in buttercream, let's start with a hydrangea, there are some new colors, and shapes of hydrangeas this year. Then let's do a peony in buttercream, right on the cake! How cool is that? I think we should also do an Iris, and a tulip. We will finish with some filler flowers and foliage. You know we will do more if time permits. Having the basics is a must for taking this class.

Materials: (6) foil covered 8 or 10 –inch cake rounds,
 a box to take home completed displays, wash clothe,
 paper and pen for notes, several small spatulas,
 decorating tips rose # 102, 104, 127, 126, star #14, 16, 21 or 2D or 855 plain #2,
 drop flower #190; bring as many as you have of these tips as we will use with

more

than one color of icing. A turntable will be useful also.

Teacher will provide remaining supplies needed for class.

Class Code: SA214**Ruth Rickey**

MODERN ZARI EMBROIDERY

SATURDAY, 11:30-1:30 p.m.

Hands On

2 hours

\$60.00

Students will learn to simulate the beautiful Indian embroidery method called Zari. They will decorate a plaque with designs, learn to pipe the stitches and will then paint their designs to create a stunning look for a wedding or birthday cake. This method was taught to me by Dahlia Weinman, who originated it in sugar.

Materials: 8x8x4 or 8x8x5" box. *Teacher will provide all other supplies needed for class.*

Class Code: SA215**Kathy Scott**

INCREDIBLE EDIBLE JEWELRY

SATURDAY, 11:30-1:30 p.m.

Hands On

2 hours

\$80.00

Learn to make stunning brooches and custom pieces for your cakes from Fondant. This class will give you the creative inspiration to make wonderful pieces using molds you already have. These pieces will be formed using parts of molds and creating parts by hand and cutters. Learn to paint the pieces to give the most dramatic looks. Price includes 4 silicone molds (\$28.00 value).

Materials: Apron rolling pin
 Cornstarch in a stocking plastic placemat

Teacher will provide all other supplies needed for this class.

Class Code: SA216**Norman Davis & Zane Beg**
ALL THAT GLITTERS & BLINGSSATURDAY, 2:30-5:30 p.m.
Hands On3 hours
\$100

Make your cakes simply sparkle. It's about the Bling! We will work with fondant, gum paste, royal icing, confectioners glaze, isomalt, sugar pearls, dragees, luster dust, and disco dust. Techniques will include draping, brooches, ribbons, bows, piping, hand painting and dry brushing. Leave a dazzling finished show piece.

Students will learn:

- how to make edible jewels from sugar
- about a variety of edible accessories (brooches, ribbons or flowers)
- various techniques and mediums available
- how to translate top trends into fabulous sparkling edible art

Materials: Rolling pin, fondant smoother
 Mat modeling tools
 Cutting wheel x-acto knife or similar craft knife
 Basic gum paste tools scissors
 Tweezers various size paint brushes
 Small box to take home project
Teacher will provide all remaining supplies needed for class.

Class Code: SA217**Mary Jo Dowling**
SHELLS ON THE BEACHSATURDAY, 2:30-5:30 p.m.
Hands On3 hours
\$90.00

Learn how to make realistic looking shells using both molds and freehand from gumpaste. Learn how to apply proper coloring for a realistic look and how different materials can be used as sand, rocks, and coral. Each student will take home a multi cavity shell mold to keep.

Materials: dresen tool, ball tool, 10" box to take home work. *Teacher will provide gumpaste, dusts and coloring, "sand", molds, royal icing, cake drums.*

Class Code: SA218**Barb Evans**
FLOATING COLLARSATURDAY, 2:30-5:30 p.m.
Hands-On3 hours
\$75.00

Using royal icing, learn to make a run sugar collar. Next, decorate a gumpaste plaque with a stencil and then watch in amazement as you make it float on a set of tiny strings.

Materials: Pen and notepad. *Teacher will provide all supplies.*

Class Code: SA226a

Lucinda Larson

BASIC AIRBRUSH (AIRBRUSH PROVIDED)

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

Hands On

2 hours

\$195.00

PLEASE NOTE: IF YOU WANT THE TEACHER TO SUPPLY THE AIRBRUSH, SIGN UP FOR THIS CLASS.

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!! This class includes your airbrush and small compressor, perfect for cake decorating and other small craft projects. Learn the basics of airbrush, how to care for, and clean your airbrush. We will then learn how to hold and use your airbrush to do basic backgrounds, use stencils, color flowers, and some other fun tricks, and some things you can do with your airbrush to save you time.

Materials: Cake boards or a pad of news print paper,
small little squeeze bottle for water,
wash cloth pen and notepad
. *Teacher will provide remaining supplies needed for class.*

Class Code: SA226b

Lucinda Larson

BASIC AIRBRUSH

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

Hands On

2 hours

\$50.00

PLEASE NOTE: IF YOU ALREADY HAVE AN AIRBRUSH, SIGN UP FOR THIS CLASS.

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!! This class includes your airbrush and small compressor, perfect for cake decorating and other small craft projects. Learn the basics of airbrush, how to care for, and clean your airbrush. We will then learn how to hold and use your airbrush to do basic backgrounds, use stencils, color flowers, and some other fun tricks, and some things you can do with your airbrush to save you time.

Materials: Cake boards or a pad of news print paper,
small little squeeze bottle for water,
Airbrush & airbrush colors
wash cloth pen and notepad
. *Teacher will provide remaining supplies needed for class.*

Class Code: SA223

Kathy Scott

HAPPY AS A DUCK IN WATER

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

Hands On

2 hours

\$80.00

This is a great introduction to sculptured cakes for the beginner and a great idea for the professional decorator. Even you can learn how to create a sculptured duck. Kathy will show you how to sculpture from real cake, students will use a form so they can keep it as a display. Kathy has spent years perfecting this sculpture so it would be easy for anyone. With the use of a mold for the head, wings and tail that Kathy had made exclusively, you will see how fast this beautiful sculpture can be. Kathy will show you a new, easy method for making very realistic cattails and ferns with very little effort of skill. Class handouts include patterns.

Materials: Apron rolling pin
Cornstarch in a stocking plastic placemat
Pizza cutter scissors
(2) Ziploc bags
Teacher will provide fondant, icing, molds for use in class, chocolate, boards, boxes, forms, handouts and certificates.

CLASS DESCRIPTION & MATERIALS LIST

*****SUNDAY*****

Class Code: SU301

Norman Davis & Zane Beg

BRIDAL HENNA WITH THE SWEET LIFE

SUNDAY, 8:00-10:00 a.m.

Hands On

2 hours

\$80

You will learn the art of Bridal Henna piping design. The bold look of the Henna Side design is still the hot topic. The Henna design and the Rubber stamps can be used on either a rolled fondant or a butter cream cake. This is so simple you just need to know how to pipe. This is a quick money maker.

Students will learn:

- learn to pipe this simple ancient design style and the gem that goes with Bridal Henna
- observe demo on how to use Rubber Stamps as a side design
- observe demo on piping designs that are great for a man's cake

Materials: 6" cake dummy covered in rolled fondant & attached to an 8" cake drum or cake board (have the rolled fondant come to the edge of the drum/board)
Covering the cake dummy and board at the same time so you do not have
A seam where the dummy and cake drum/board meets)
Tip #1.5 or 2 (PME is best)
12" bag with coupler
8" box to take home project
Teacher will provide all remaining supplies needed for class.

Class Code: SU302

Mary Jo Dowling

FAUXVANA- Part 2 of 2

SUNDAY, 8:00-10:00 a.m.

Hands On

2 Hours

\$0.00

PART 2 OF 2: YOU MUST TAKE PART 1 FIRST BEFORE SIGNING UP FOR PART 2. This is a continuation to the Fauxvana class. Based on the Nirvana principles of constructing cakes with wings and collar made from royal icing run outs, this new 21st century technique uses gumpaste to simplify and speed up the process. You'll learn how to draft the patterns, cut the pieces and embellish them, and finally assemble the final cake. This new technique updates an old classic with some new twists not previously possible with run out sugar work. It makes for a striking final product that is sure to impress. This technique was introduced at the 2010 Great American Cake Show where it won the Masters Division. This is a 2 part class.

Materials: See Part 1 class list.

Class Code: SA204b

Kathleen Lange

LAMBETH BOOT CAMP 201-Part 2 of 2

SUNDAY, 8:30-5:30 p.m.

Hands-On

ALL DAY

\$0

PART 2 OF 2: YOU MUST TAKE PART 1 FIRST BEFORE SIGNING UP FOR PART 2. The Lambeth Method; an English method, is one of the most distinguished forms of cake decorating in the world and has been used since the late 1800's. The exacting nature of this intricate 3 dimensional over-piping and other Lambeth Method techniques provides the ultimate challenge for even the most dedicated cake design artist.

During Lambeth 101, Kathleen will be teaching the Old-World Joseph Lambeth Method, while modernizing with her own techniques. Students will be increasing their knowledge, learning more advance levels each day. Basic Lambeth Techniques will be covered during the two day boot camp; students will be working with special royal icing recipes, provided by Kathleen.

Students attending Lambeth 101 will be learning the following:

- How to hold the bag and tips properly,
- To be exact with every squeeze of their decorating bag
- How to master the perfect zigzag shell, scroll, swag and puffs borders,
- 3 dimensional over-piping techniques,
- Bead/pearl borders,
- Stringwork,
- How to apply stringwork,
- All of which will be added to their cakes!

Materials: Supplies required for the Lambeth Boot Camps, are basic decorating supplies; most students already have many of the supplies required. A detailed supply list will be sent to student upon request. **NOTE: A discount of \$25 will be given to each student who supplies their own Kitchen Aid mixer (or similar) in order to re-beat the Royal icing recipe as needed during class.**

Class Code: SU324

Lucinda Larson

FUN FONDANT FIGURES

SUNDAY, 8:00-11:00 a.m.

Hands On

3 hours

\$70.00

This is a fun class to learn how to create fun figures. There will be a cross between cartoon and life like. Great for filling those strange requests from our customers, friends and family. Learn some tricks to creating the shapes and putting it all together to great little characters.

Materials: wash cloth pen and notepad spatula
small sharp knife like an exacto,
work surface like a placemat or cel board.
Teacher will provide remaining supplies needed for class.

Class Code: SU304**Ruth Rickey**
BEYOND THE BRIDGESUNDAY, 8:00-10:00 a.m.
Hands On2 hours
\$75.00

Students will learn to pipe bridgeless extension work and 3 other types of extension work during the class. No prior experience with extension work is necessary, but it is helpful to have royal icing experience. They will learn Ruth's tips and tricks for making easy royal icing and to take the stress out of this technique. Students will leave with a small cake with 4 piped designs on it.

Materials: pen, notepad and 6x6x4 box to take home work.
Teacher will provide all supplies needed for class.

Class Code: SU305**Kathy Scott**
SWEET LITTLE CAKESSUNDAY, 8:30-10:30 a.m.
Hands On2 hours
\$55.00

Dennis and Kathy have developed these cake squares in the beginning of their business. They decided this was the time to share this great moneymaker. These are small bite size treats that are only iced on the top. Very inexpensive to make, so they are very affordable for your customers and a great repeat business. Kathy has developed a marker that makes cutting these quick and perfect. Kathy will show you how to decorate them for all Holidays, weddings and baby showers. She will also show you the unique packaging that makes these a success.

Materials: Apron (4) parchment bags
Tips: 1, 2, 3, 4, 13 or 16 & 104 and a leaf tip (tips available for purchase)
Teacher will provide all other supplies needed for this class.

Class Code: SU306**Susan Carberry**
3-D TURTLE COOKIESUNDAY, 8:00-11:00 a.m.
Hands On3 hours
\$70.00

Students will learn how to form cookie dough into shapes that you never thought would be possible. Fondant will be used to create this 3-D cookie that is filled with a candy surprise!

Materials: 8" box
Teacher will provide all supplies and handouts.

Class Code: SU307**Barb Evans**
MINIATURE GUMPASTE FLOWERSSUNDAY, 9:30-12:30 p.m.
Hands-On3 hours
\$75.00

Have fun making your favorite gumpaste flowers in miniature. Flowers include; rose, cala lily, daisy, carnation, sunflower, tulip.

Materials: Pen and paper. *Teacher will provide all supplies.*

Class Code: SU308**Nicholas Lodge**

SUNDAY, 9:30-4:30 p.m.

ALL DAY

LETTERING & MONOGRAMS FOR WEDDING CAKES, CELEBRATION
CAKES, COOKIES & CUPCAKES Hands On

\$155.00

PLEASE NOTE: THIS IS A 1 DAY CLASS. During this class we will cover lots of techniques and methods of creating lettering and monograms to include freehand, pressure piped, stenciled, cut out using tap its and Patchwork cutters, piping and painting with Metallic, bling your letters. If you want to master of art of perfect lettering, don't miss this great class! Class will break at 12:30 pm for a 1 hour lunch.

Materials: ¼ sheet box to take plaques/boards home in.
Teacher will provide all supplies needed for class. A certificate will be issued at the end of class, handouts/photographs

Class Code: SU309**Geraldine Randlesome**

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

2 hours

PASTILLAGE MUSIC BOX-Part 2 of 2

Hands On

\$0.00

PART 2 OF 2: YOU MUST TAKE PART 1 FIRST BEFORE SIGNING UP FOR PART 2

Learn how to make Pastillage, roll out and cut the music box and inserting a music box to play and turn around. NOTE: This is a 2 Part class.

Materials: See Part 1 material list.

Class Code: SU310**Keith Ryder**

SUNDAY 9:30-12:30 p.m.

3 hours

SUGAR III: BRANCHING OUT

Hands-On

\$75.00

Students will work with Isomalt to create a display piece building on techniques learned in Sugar I and Sugar II. Finished project will be a basket of blown fruit.

Materials: Pen and paper. *Teacher will provide all supplies.*

Class Code: SU327**Mercedes Strachwsky**

SUNDAY, 9:30-12:30 p.m.

3 hours

FUN CUPCAKES

Hands-On

\$80.00

Students will learn how to make different designs on cupcakes. Let Mercedes teach you how to liven up your cupcakes for your customers. They are easy and fun to do! If you would like to do your cupcakes on Styrofoam, please bring them to class. Real cupcakes will be provided.

Materials: Students may bring their favorite tools, a pen and notepaper. *Teacher will provide all supplies including cupcakes.*

Class Code: SU325**Lucinda Larson**
CAKE SIDE DESIGNSSUNDAY, 11:30-1:30 p.m.
DEMO2 hours
\$40.00

We will use several different ideas and methods to create elegant, space filling, and fun ideas for cake side designs. All students will go home with instructions, patterns, and many ideas!

Materials: paper and pen.
Teacher will provide remaining supplies needed for class.

Class Code: SU317**Mary Jo Dowling**
DESIGNING & RUNNING COLLARSSUNDAY, 2:30-5:30 p.m.
Hands On3 hours
\$70.00

Learn how to design and layout a royal icing collar, mix the appropriate icings, prepare the surface, outline, fill, and dry the collars properly. We'll go over removal of the pieces and [proper handling as well as embellishing them. These skills can also be applied to colorflow work and wings.

Materials: (2)-12" plastic icing bags with couplers, a number 1, 2, 3, 5, 8, 10 tips,
(6)- parchment bags, small detail paint brush, wash cloth, apron,
corsage or quilting pin.
Teacher will provide patterns, workboards, icing.

Class Code: SU318**Barb Evans**
QUICK & EASY GUMPASTE FLOWERSSUNDAY, 2:30-4:30 p.m.
Hands-On2 hours
\$65.00

Gumpaste flowers can be quick and easy! Come away from the class with a gumpaste flower garden; Hydrangea, Apple blossoms, Daisy, Briar Rose, Dogwood & Ivy.

Materials: Pen and paper. Teacher will provide all supplies.

Class Code: SU319**Geraldine Randlesome**
NEW IDEAS IN ORIENTAL STRINGWORKSUNDAY, 2:30-5:30 a.m.
Hands On3 hours
\$70.00

Geraldine will teach some new ideas with Oriental stringwork.

Materials: 6" square dummy cake, covered in fondant (must be dry for turning)
#1 or #1.5 tip bag for piping
Color of choice
Teacher will provide royal icing, small styro for turning.

Class Code: SU320

Ruth Rickey	SUNDAY, 2:30-4:30 p.m.	2 hours
DUSTING 301: THE BUTTERFLY CLASS	Hands On	\$60.00

Students will take butterfly wings that I provide and will learn how to layer colors to achieve realism. They will learn how to use non-toxic markers and paint to add accents. Every student will leave with 1 or 2 butterflies, depending on their speed. They will work with petal dusts, luster dusts and markers to create brilliant butterflies.

Materials: pen, notepad and 6x6x4 box to take home work.
Teacher will provide all supplies needed for class.

Class Code: SU321

Keith Ryder	SUNDAY 2:30-5:30 p.m.	3 hours
HOT SUGAR CAKE TOPPER	Hands-On	\$70.00

Students will work with cast sugar (Isomalt) to create an innovative cake topper suitable for a wedding cake.

Materials: Pen and notepad. *Teacher will provide all supplies.*

Class Code: SU322

Kathy Scott	SUNDAY, 3:00-5:00 p.m.	2 hours
INCREDIBLE EDIBLE JEWELRY	Hands On	\$80.00

Learn to make stunning brooches and custom pieces for your cakes from Fondant. This class will give you the creative inspiration to make wonderful pieces using molds you already have. These pieces will be formed using parts of molds and creating parts by hand and cutters. Learn to paint the pieces to give the most dramatic looks. Price includes 4 silicone molds (\$28.00 value).

Materials: Apron rolling pin
 Cornstarch in a stocking plastic placemat
Teacher will provide all other supplies needed for this class.

Class Code: SU223

Susan Carberry	SUNDAY, 3:00-5:30 p.m.	2.5 hours
SURPRISE "IT'S A BOY"	Hands On	\$70.00

Students will make an adorable little baby boy bursting out of a small package cake. Covering a square cake, bow making and hand modeling will be covered in this class.

Materials: 6" box
Teacher will provide all supplies and handouts.

Class Code: SU326
Lucinda Larson
CREATIVE BORDERS

SUNDAY, 3:00-5:00 p.m.
Hands On

2 hours
\$45.00

We are going to get creative with our thinking, and make at least 6 new borders for you to use to dress up your cakes, add value to the bottom line, and make a name for your cakes!! We will brush up on your 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, that are way easier to do then 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-inch by 4-inch cake or dummy. Please have cakes iced (icing of your choice) and on a covered cake board that is at least 4-inch larger than the cake.
(1) recipe of buttercream icing 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 tips plain # 1, 2, 3, 4, 5, 12 star #14, 16, 17 or 18, 21, 199, rose tip #102, 104, 127 or a basket weave tip # 898, we will use what ever tips you bring;
a turntable, spatula, wash clothe,
box to take your finished cake home in,
pen and notepad
Teacher will provide remaining supplies needed for class.