

Welcome

Sweet Beginnings Cake Club is pleased to invite you to another action packed weekend of fun for decorators of all calibers. Join us for the *Volusia County Confectionary Art Classes*, January 15 -16, 2011 at the Volusia County Fair Grounds, DeLand, Florida. This is a 2 day event with many hands on classes and lots of fun!! Our teachers come to us from throughout the U.S. And Canada and have many talents and experiences to share with us. Classes are available for all levels of interest from beginner to advanced. There is something for everyone so be sure to come out and join the fun!!

Class size is limited and will be handled on a first come, first serve basis, so please read the registration information carefully and make your selections early to ensure your spot with your favorite teacher! You can get registration information and class schedules at www.sweetbeginningscakeclub.com or by calling or emailing Kelly Benge at 386-295-1988 ~ cakekween@gmail.com

Our Host Hotel for the weekend will be the Howard Johnson Inn, 2801 East New York Ave, DeLand, FL 32724. The hotel has recently been remodeled offering updated rooms and a refurbished pool area as well as rooms that will offer a safe, hairdryers and you may also request a microwave and refrigerator. The rate for the classes will be \$49.99 per room, double occupancy with either 2 beds or 1 kings size bed. This is the closest hotel to the Fair Grounds (less than 2 miles away) and is only ¼ mile off I-4 at exit 118. Rooms are also being held at the Holiday Inn Express, 1330 Saxon Blvd, Orange City, FL 32763 at a rate of \$79 per room, double occupancy. This will offer you another selection, but keep in mind the hotel is approximately 10 miles from the Fair Grounds where the classes are being held.

Registration will be open on Friday evening, January 14th from 5p-8p in the hotel lobby of the Howard Johnson Inn. Registration packets can also be picked up on Saturday and Sunday mornings after 8am at the Fairgrounds.

Saturday Night Dinner: There is NO FORMAL BANQUET on Saturday night, however, there is a restaurant inside the Howard Johnson Inn should you choose to dine on property. If not, the city of DeLand offers a wide range of restaurants downtown.

Class Weekend Rules & General Information:

1. No Video taping or photography will be allowed in any class or demonstration unless you have permission from the instructor.
2. 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 of change.
3. No overlapping of classes will be allowed. All classes will run either morning or afternoon.
4. Be courteous of other students and instructors and arrive on time & prepared for class.
5. If available, the addition of a class may be made at the registration table **before** the class begins.
6. Cancellations for classes will be accepted through December 29, 2010 and refunds for class fees will be issued in the form of a check after January 18, 2011

Common Questions:

Can I come for just 1 class? Yes, you may, however you will still have to pay the registration fee.

What do I wear? Dress for comfort - comfortable shoes and feel free to wear shorts.

How will I know that I'm registered and what classes I got into? You will be sent a confirmation via email to the address provided. You may also request a copy via USPS if you don't have email access.

Helpful Hint: Read the class supply list very closely and carefully check that you bring all supplies needed. A small supply store will be available but we cannot guarantee they will have what you need. Don't forget to bring a fondant work mat or place mat to roll fondant on. The tables are a mat finish and will require something underneath to roll on.

If you have any questions, please don't hesitate to call or email Kelly Benge at: 386-295-1988 or cakekween@gmail.com

We look forward to seeing everyone for a great weekend of fun ~ Sweet Beginnings Cake Club

****Volusia County Confectionary Art Classes Registration Form****

January 15 & 16, 2011

Volusia County Fair Grounds, Deland, Florida

Name: _____ Phone: _____

Address: _____ City: _____ State: _____ Zip: _____

Email: _____

Registration Fees

Registration for classes (if postmarked **before** December 31, 2010) \$35.00
 Registration for classes (if postmarked **after** January 01, 2011) \$40.00
 On Site Registration (if available) \$45.00

For your convenience, Continental Breakfast, Lunch and Beverage Service (water, soda, coffee & tea) will be available throughout the day for the following prices: **** Please check which you would like to order ****

Saturday (food and beverage) \$15.00 _____
 Sunday (food & beverage) \$15.00 _____
 Beverage Service Only (no meal) Saturday \$5.00 _____
 Beverage Service Only (no meal) Sunday \$5.00 _____

The closest restaurant is about 7 mi. away – This way we can all enjoy a nice breakfast or lunch without being rushed to get back in time for our next class!

Class Registration

	<u>Name of Class</u>	<u>Teacher</u>	<u>Time</u>	<u>Fee</u>
<u>SATURDAY</u>				
1.	_____	_____	_____	_____
2.	_____	_____	_____	_____
3.	_____	_____	_____	_____
4.	_____	_____	_____	_____
<u>SUNDAY</u>				
1.	_____	_____	_____	_____
2.	_____	_____	_____	_____
3.	_____	_____	_____	_____

Total Classes \$ _____
 Total Registration \$ _____
 Total Food \$ _____
 Total Amount Enclosed \$ _____

Please Mail To:
 Kelly Bengé
 1628 Blue Grass Blvd
 DeLand, FL 32724
 386-295-1988
 cakekween@gmail.com
 Please call or email with any questions!

Please make all checks payable to **Sweet Beginnings Cake Club**
 Credit Cards are accepted: **VISA & Master Card Only:**

Card Number : _____ Exp Date: _____
 Please note: All credit card payments will be processed by A Wedding By Kathy and charges on your statement will appear by that name.

2011 Volusia County Confectionery Art Classes Teacher Profiles

Edna De la Cruz



Edna De la Cruz was born in Santurce, Puerto Rico, where she first fell in love with cake decorating while walking around a grocery's bakery department. She was fascinated by the way milk, eggs, sugar, and flour could combine to make such bright colors and fanciful flowers.

Initially, she found an outlet for her creativity by designing and sewing clothes, a craft she learned from her mother. As a teenager, she began a three-year haute couture course with world-famous Puerto Rican fashion designer, Carlota Alfaro. In 1990 she and her husband, Tony, moved to Orlando, Florida where she continued designing and participating in fashion shows.

However, she never forgot her love of cake decorating. At the insistence of a friend, she took a Wilton class and was hooked. She took the same enthusiasm she showed for fashion and directed it to cake decorating, educating herself in this culinary art. Soon, she began work as a full-time cake decorator in a prestigious custom cake shop where she quickly rose to be the official wedding cake designer. Soon, she became a certified Wilton instructor, allowing her to share her talents with others.

Edna has become well-known for her realistic gumpaste flowers, which amaze everyone with their realistic look. She achieved this realism by studying countless photographs and live flowers, experimenting until the perfect texture and color was achieved.

More recently, Edna has begun using the Internet to share her knowledge with others. She has taken advantage of YouTube's potential by creating videos where she provides detailed instructions on such subjects as stacking and icing a cake, coloring icing, and how to create gumpaste flowers. These videos have been received enthusiastically by hundreds of thousands of viewers from around the world, who are sending Edna hundreds of e-mails a day.

However, YouTube limits videos to less than 10 minutes, meaning there are details that must be overlooked in these brief tutorials. As a result, Edna began filming her own instructional DVDs. The first of a planned series of videos on gumpaste flowers, *How to Make a Stargazer Lilly*, debuted in 2009. This was then followed by *How to Make a Poinsettia* and *Blooms and Vines*. She is presently working on the fourth DVD in the series, *Roses*. These videos are available on Edna's website, Designmeacake.com.

Edna continues to make YouTube videos for her eager fans. Photos of her work and instructional articles have been featured in various issues of the national magazine, *Cake Central* and she is a proud member of ICES.

Lisa Menz



Lisa Menz is the owner of Cakes By Lisa in Ocala, Florida. She is a professional cake decorator with 18 years of experience. She has received training in many types of sugar arts, including fondant, gumpaste, isomalt, gelatin, royal icing and buttercream, from many of the top sugar artists in the country. She has been a member of ICES since 1992.

Lisa loves to teach others and share her passion for the sugar arts. She has taught at colleges throughout Central Florida, and has been featured in *Style* magazine for her cake art. She loves to compete in cake competitions and in 2009, a panel of top recognized culinary judges awarded her the most "Beautiful and Creative Design" in the professional division. Her business motto is "Let Your Sweet Dreams Become a Reality"

Lisa is a representative of the PhotoFrost system, which enables cake artists to produce high quality pictures on cakes, cookies, cupcakes, chocolates and a variety of other edible mediums. These edible photo images merge completely with frosting to create personalized desserts for every occasion.

Lucinda Larson Olds



Lucinda Larson is known for her fine buttercream work, lovely gumpaste flowers, and her wonderful use of color. Lucinda owned and operated a custom order bakery for over 14 years. She has worked in the retail bakery and wholesale end of the business since 1981.

Lucinda has a Bachelor's Degree in Visual Communication Technology and Graphic Design, which she once used as a graphic designer for the Boeing Company and as Art Director for *Just Desserts* magazine. Today, she is able to incorporate those skills into her cake decorating.

Lucinda has been teaching and sharing those skills for 29 years. Once a Chef Instructor at the Art Institute of Seattle, and a senior staff member at Lake Washington Technical College, Lucinda now teaches classes and workshops throughout the US and Canada, including courses at Le Cordon Bleu Culinary School of Seattle, where she is a pastry chef instructor. She specializes in Wedding Cakes, Center Pieces, Advanced Cake Decorating, and Portfolio.

Lucinda is very active in ICES, having demonstrated at the ICES Conventions and Shows since 1989. She is the Past Show Director of the Seattle 1990 Show, Past Committee Chair of the Portland 2001 Show, Past & Present Washington State ICES Representative, and the Past & Present Washington State Sweet Creators President.

Lucinda has received many awards and best of shows, has been featured on TV and in many national and international magazines, appearing on the cover of *American Cake Magazine* several times.

She is the author of Multidimensional Floodwork, and several pattern books. She currently has her first DVD out on her borders. Lucinda calls the Seattle area home, is married to her husband Steve, they have 7 children, 4 girls and 3 boys, ranging in age from 32 to 17 years of age.

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 ICES show in Lexington, Kentucky, as well as in 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 have sought out Geraldine to make one a kind creations, including the Prince of Japan, Francis Ford Coppola, the Walt Disney Company, Toyota F1 Racing and the recent movie *16 Blocks*. 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>.

George Reese



George is the husband of Merrie Lee Axtell Reese, owner of Cakes, Etc. in West Palm Beach, Florida and member of the Wilton Hall of Fame and President's Club.

George retired from Pratt & Whitney Aircraft after 39 years of service in Data Processing where he held many positions working with computers. George holds a Bachelor's Degree in Human Resource Management and a Master's Degree in Human Resource Development. He taught computer and management courses at the college level for several years as an Adjunct Professor and Instructional Technology Program Specialist.

George watched the Cricut Cake Machine introduction on the Home Shopping Network and immediately bought his first machine. He felt that the Cricut would be a good tool for Merrie Lee's shop. Since the Cricut machine can communicate with a computer, he saw an opportunity to apply his knowledge and skills by teaching Cricut classes. George recently attended training classes in New Orleans, Louisiana, taught by Linda McClure, who developed the method of using the Cricut machines for Cake Decorating.

Judi Smith



Courtney and Judi getting ready to do Christmas Cupcakes!

Judi Smith has been decorating cakes and teaching classes for over 35 years, having started as a Wilton teacher. She is now on the President's Club List for the amount of teachers she has taught. For most of that time, she has been teaching classes at David M. Mangelsen's craft store in Omaha, Nebraska, which has the biggest cake department in the Midwest.

She teaches the advanced and specialty classes at Mangelsen's, which cover such topics as fondant and gumpaste, candy, airbrushing, gingerbread and gelatin flowers. She has also showcased her talents by filming a series of TV spots for the KPTM morning show.

Judi is the past ICES State Rep for Nebraska, and will be the new one in 2011. She regularly agrees to teach classes at ICES events throughout the Midwest, with recent appearances before the Nebraska, Missouri, Kansas, South Dakota, and Iowa Chapters. She regularly serves as a judge in Nebraska and Iowa State Fairs.

For the 2007 ICES Convention in Omaha, Judi was the Chair for the Decorations Committee, and created the 4'x8' *Heartland Village* display which was featured in the Omaha World Herald. She has taught two hands-on classes at the last two ICES Conventions, and is now bringing those classes to Florida. In addition to the Couture Fondant Designs and the Beyond Ribbon Roses classes, she has a few other classes that she regularly travels to teach.

Judi has taken classes from such esteemed teachers as Nicholas Lodge, Carol Webb, Carol Faxon, Laurel Silverberg, Gloria Griffen, Geraldine Randlesome, and Betty Van Nordstrand. She is currently working towards becoming an ICES Approved Teacher, and is planning on doing a regular demo at the Charlotte, North Carolina Convention.

Mercedes Strachwsky



Mercedes Strachwsky, a self-taught cake designer, was born in Popayan, Colombia and came to reside in the United States in 1980. She has been married to architect & pastry chef Alex Strachwsky for 37 years and has three children: Andy, David and Michael.

Mercedes has always been fascinated with art, but she discovered cakes when she ordered a birthday cake for her son and was not happy with the results. She began decorating cakes as a hobby, but her interest continued to grow. Her passion for cake decorating and her joy in sharing it with others led to her teaching classes locally and internationally. As an active committee member of ICES, Mercedes was asked to create the 1997 ICES Convention show cake. This show cake, which was 9 feet in diameter and contained over 600 pounds of fondant, proved to be a masterpiece. Deemed to be a true representation of Florida's natural beauty, it was recognized as a work of art and was transferred to the Orlando Science Center to be displayed as a permanent exhibition.



2009 Grand National Wedding Cake Competition Winner, "Of Sea and Shore" (courtesy of foodnetwork.com)

In 2001, her husband's dream of opening a small pastry shop dovetailed with Mercedes' passion for decorating cakes. Together, they opened the Bake Me A Cake pastry shop in Altamonte Springs, Florida. Despite spending many hours a week at the bakery, Mercedes still teaches whenever the opportunity presents itself.

In 2009, her son Michael thought it was time for the world to see her works of art, and he entered her in the Grand National Wedding Cake Competition, the most prestigious wedding cake competition in the United States. On October 1, Mercedes drove a massive wedding cake from Florida to Tulsa, Oklahoma and was announced as the Grand Prize Winner. Kerry Vincent, Show Director, said these fine words, "Nothing was left to chance. Every detail was pretty much perfect, even to the embellishment on the edge of her cake board. Truly worthy of being in a museum."

Mercedes credits her husband with much of her success, saying, "He has always been my biggest supporter and critic."

Carol Webb



Carol has been the owner and operator of The Cakery in Albany, Oregon for over 30 years. The Cakery is known for its award-winning desserts and wedding cakes. She is also the owner and creator of Elegant Lace Impressions. She has also been an international judge, a demonstrator, and a teacher with a reputation for taking tedious, complicated techniques and making them simple for production minded bakers and decorators. Her work has been featured in *American Cake Magazine*, *Here Comes The Cake* and the *ICES Newsletter*. She was a contestant on the Kathy Scott Team for TLC Ultimate Cake Off.

Carol is a Lifetime member of ICES and has served as the Oregon State Representative, Treasurer, and Secretary. She was the Co-Show Director for the ICES Portland, Oregon Convention in 2001. Carol was inducted into The Pacific Northwest Sugar Artist Hall of Fame in 2010.

Carol Webb

****Petit Fours: HANDS ON CLASS - Saturday - 9a-12p - \$40.00 per student**

Wrapped & Chocolate covered Petit Fours with decorations

Supplies:

Rolling pin

Corn starch stocking

Mat to work on

Bent spatula

Tip #104

Box to take project home

****Single Serving Cakes: DEMO – Saturday – 1p-3p - \$35.00 per student**

Learn to make single serving cakes for all occasions and how to do these great cakes in record time!

No Supplies Needed – Demo only

****Lace Embossed Buttercream, Side Flowers Baskets & Side Design: DEMO**

Saturday – 3:30p-5:30p - \$35.00 per student

Learn how to put a lace embossed design on your buttercream cakes and to create your own flower basket to hang from the sides of the cake

No Supplies Needed – Demo only

****Red Neck Cake: DEMO – Saturday Night – 7pm - \$25.00 per student**

See a hands on demonstration of the new Tire Tread Mold as Carol makes this Red Neck Retirement Cake!

No Supplies Needed – Demo only



****Fast Flowers: HANDS ON CLASS – Sunday – 9a-12p - \$40.00 per student**

Use molds, cutters, veiners etc. to speed up flower making for commercial bakeries and home decorators alike. Learn how to use cutters and formers to create flowers like Hydrangea, Day Lilies, Lilacs & Calla Lilly to name a few

Supplies:

Rolling Pin

Corn starch stocking

Mat to work on
Bent spatula
Apple crate from produce department
Tube from center of a roll of foil
2 egg crates
Cell formers - if you have them

****Buttercream to look like fondant - Lace Wraps: DEMO – Sunday – 1p-3p - \$35.00 per student**
Learn to make buttercream look like fondant adding fondant lace wraps to give the cake a finished look
No Supplies Needed – Demo only

****Pearls: HANDS ON CLASS -Sunday – 3:30p-5:30p - \$40.00 per student**
Learn to make individual and strings of pearls, fondant string work and 3 fold drapes
Supplies:
Rolling pin
Corn starch stocking
Pallet knife
Tip #'s 6,8,10,12,1A,2A
Dummy cake - 8in or larger covered in fondant before class starts
Box to take project home

Mercedes Strachwsky

****Easy Bows: DEMO – Saturday – 9a-12p - \$55.00 per student**
No Supplies Needed – Demo only

****Under The Sea Cake – HANDS ON CLASS – Saturday – 1p-5p - \$105.00 per student**
Teacher will furnish all supplies

****Valentines Day Cakes & Bows: DEMO – Sunday – 9a-12p - \$55.00 per student**
No Supplies Needed – Demo only

****Mermaids Cake – HANDS ON CLASS – Sunday – 1p-5p - \$105.00 per student**
Teacher will furnish all supplies

George Reese

****Cricut Cake Machine – HANDS ON CLASS – Saturday – 1p-5p - \$105.00 per student -OR-
Sunday – 1p-5p - \$105.00 per student**

Topics included in this class:

Cricut Family of Machines Comparison

Gumpaste Recipe

Hands-on: Preparation of Gumpaste Using a Pasta Machine

Storage of Gumpaste

Hands-on: Cricut Cake Machine Functional Overview

Hands-on: Cutting out designs on gumpaste using Basic Cake Cartridge

Converting the Cricut Color Pens to Food Safe Colors.

Hands-on: Outlining and Cutting Animals for Children's Cakes using the Animals Cartridge.

Hands-on: Cutting Icing Sheets

Hands-on: Cutting Paper

Demonstration of the Cricut Design Studio Software Using a PC Attached to the Cricut Cake

Demonstration of the Make the Cut Software Using a PC Attached to the Cricut Cake

ALL SUPPLIES INCLUDED

Lucinda Larson Olds

****A Basket of Buttercream Flowers on Cup Cakes: HANDS ON CLASS
Saturday – 9a-12p - \$55.00 per student**

Cup cakes are hot!!! Buttercream flowers are fast and easy!! We are putting the two together to create a basket full of flowers!! We will be making pansys, daffodils, dogwood, hibiscus, peonys and more if time permits. They will all go into a basket to finish the presentation!

Supplies:

Parchment paper triangles

Decorating tips – we will be using many rose tips in many sizes

Spatula

Flower nail

Wash cloth

Small pair of scissors (at least 4 inches in length)

Paper & pen

Instructor will provide buttercream icing

****Bas Relief: HANDS ON CLASS – Saturday – 1p-4p - \$50.00 per student**

This is a technique in which figures are molded out of sugar paste so that, when they are placed on a cake, they stand out slightly from the back. We will be doing a plaque with a very fun clown to learn the basics.

Supplies:

Modeling or gum paste tools
Small spatula
Small paint brushes
Small sharp knife or extacto knife
Wash Cloth
Small pair of scissors (at least 4 inches in length)
Paper & pen
Box to take finished work home

****Basic Airbrush – HANDS ON CLASS – Sunday – 9a-12p**

\$50.00 if you bring your own airbrush - \$195.00 includes an airbrush to take home

You either have an airbrush or have been thinking about getting one, BUT – you don't know how to use it or are just afraid of t!!! this class includes your airbrush and small compressor, perfect for cake decorating and other small craft projects. Learn the basics of the airbrush, how to care for and clean your airbrush. We will then learn how to hold and use your airbrush to do the basic backgrounds, use stencils, color flowers and some other fun tricks. We will also go over some things you can do with your airbrush to help you save time. Each student will go home with a new stencil!!

Supplies:

Airbrush & compressor if you have one
Cake boards or a pad of news print paper
Any airbrush colors you may have
Small little squeeze bottle
Paper & pen
Wash Cloth

****Painting on & for Cakes – HANDS ON CLASS – Sunday – 1p-4p - \$45.00 per student**

Painting on the cake or on a plaque ahead of time is a wonderful way to add a very special touch to your sugar arts. It is also a skill many decorators do not have. In this class you will be working on plaques. Lucinda will teach you how to use the right brushes and care for them, get your surface ready and how to paint on sugar.

Supplies:

Wash cloth
Any art paint brushes you may have
Paper & pen

Geraldine Randlesome

****Cattleya Orchid: HANDS ON CLASS – Saturday – 9a-12p - \$60.00 per student**

This class will teach you how to make a cattleya orchid in gum paste and also a gum paste peony. You will color and assemble your flowers.

ALL SUPPLIES INCLUDED

****More About Fondant: DEMO – Saturday – 1p-3p - \$35.00 per student**

Want to learn more about fondant and what you can do with it besides covering cakes, then this is the class to take. How to drape, make flowers and bows

No Supplies Needed – Demo only

****How to Make Truffles: DEMO – Saturday – 3:30p-5:30p - \$45.00 per student**

This demo will show you how to chocolate, orange, lemon and almond truffles. There will be some hands on if students would like to help! Tasting after truffles are completed.

No Supplies Needed – Demo only

****Uncooked Cheesecake: DEMO – Sunday – 9a-12p - \$45.00 per student**

make an uncooked cheesecake then cover it in fondant for a wedding cake. Tasting after so that the students can see the results.

No supplies Needed – Demo only

****Embroidery Cutters: DEMO – Sunday – 1p-3p - \$35.00 per student**

Looking for new and different ideas, then try the new embroidery cutters. See how easy they are to decorate a cake with lace pieces.

No Supplies Needed – Demo only

****Edible Jewelry: DEMO – Sunday – 3:30p-5:30p - \$35.00 per student**

Students will learn how to make, color and pipe edible jewels in the microwave

No Supplies Needed – Demo only

Judi Smith

****Beyond Ribbon Roses: HANDS ON CLASS – Saturday – 9a-12p – \$45.00 per student**

Judi shows several different styles of the very popular Fondant Ribbon Flowers. Learn a more realistic ribbon rose, a pansy and other lovely flowers, plus leaves to be used on buttercream & fondant cakes! A class for all skill levels of decorators.

Supplies:

Fondant-pink, white, yellow, violet, green

Tapered spatula

Texture mats – I bring for sale

Paper ruler

Stamens - yellow

Icing spatula

Decorating brush/sm. container for water or a water brush works great! I will bring water brushes for sale

Practice board or Fun foam and plastic cover

Small disposable cup for water

Fondant Rolling pin with rings

Foil squares-4-6"

Cake box to take home flowers

Dusting puff-made with a pair ladies Knee-Hi stockings that have been washed/dried-then put one inside the other for strength (fill- ½ c. powdered sugar) tied with twistie-**make at home**

Scissors

Plastic wrap

Plastic food storage bags

Paper towels

Toothpicks-round

White solid vegetable shortening (i.e. Crisco) about ¼- ½ c.

Tweezers

Optional: apple crate dividers for formers, etc.

****Fancy Icing Borders – HANDS ON CLASS – Saturday – 1p-3p - \$45.00**

Judi will teach some new fun and fancy borders for the decorators that are tired of doing the same old shell borders. String work and over-piping included! Not a beginner class.

FYI: Please choose whether to work all in buttercream or all in royal depending on how long you wish to keep your cake dummy as a reminder. FYI-royal lasts longer.

Supplies:

8" cake dummy (on 12" board) pre-frosted in buttercream or royal icing; and 12" cake box.

Tips: 2, 3, 4, 8, 14, 16, 32, 101, 103, 199, 349, 352

3-bags w/couplers

Icing spatula

Paper towels

Practice board or similar

Turntable-optional, but very helpful

Powdered sugar-to adjust icing if needed

Ziplock plastic bags to keep tips moist as we work.

CLASS ICING: Royal or buttercream- 3 c. white-**medium** consistency buttercream **or** 3 c. royal icing- must be **firm consistency** as it has a different texture when piping. Plus, 1 c. any color for contrast/embellishment, and ½ c. green.

****Cake Climbers – HANDS ON CLASS – Saturday – 3:30p-5:30p - \$45.00 per student**

Judi will show you how to pipe seriously fun royal icing characters on candy sticks. These make great party favors. We will do babies, Santa and his elves plus animals!

Supplies:

Large LifeSavers-white / individually wrapped

Pink or blue Jelly Belly Jelly Beans

Cake decorating bags with couplers

Tips: 1/3/8/349

½ c. firm royal icing -pick your favorite baby color

2 c. medium royal icing-white

½ c. medium skintone (or lt. pink or lt. brown) royal icing

1 c. red royal

1 c. green royal

½ c. pink royal

A styrofoam block to hold your wet candy stick upright

Box to take home finished projects

Paper towels

Ziplock bag w/damp paper towels

****Couture Fondant Designs – HANDS ON CLASS – Sunday – 9a-12p - \$45.00 per student**

Fashion is the passion in this fun fondant class. The lovely dresses Judi will show you how to do will work on cakes and cookies. Perfect for wedding showers, princess parties and there is even a 50's dress!

Supplies:

Here is a list of items you will need to bring to class, and you will notice that there are several "optional" items on the list. I used these items myself, but some of the designs can be altered to make a close look-alike style. These designs were put on cookies originally, but we will just be using fondant for the class designs to keep down the costs.

Items for students to bring:

1 pkg. fondant- separate and make into the following colors: white-largest piece; blue-golf ball size; 1-2 Tbsp. green; pink-golf ball size + small piece darker pink; walnut sized pieces of black and brown.

After coloring the fondant cover with a bit of Crisco and cover with plastic wrap .Place fondant into a Ziplock bag.

Practice board or similar for rolling fondant

9x13" cake foil covered cake board for your designs

Wilton's Foam Shaping Set or a washed and dried piece of Craft Fun Foam

Ball tool

Angled tapered spatula for lifting designs.

Fondant rolling pin with rings

Angled tapered spatula

Round toothpicks

Pizza cutter or similar rolling/cutting tool for cutting a neat edge-PME has a rolling cutter

#3 + a #8 decorating tip-(to cut holes for lace)

Paper towels

2 Tbsp. Crisco

A box to take home your couture designs w/packing for the ride home

Optional Items:

- Optional: 5 petal easy rose cutter or any small single rose petal cutter or Judi will have scalloped cookie cutter
- Optional: Angled tweezers-(for adding texture)
- Optional-Patchwork Quilting Embosser cutter
- Optional-pearl luster dust
- Optional-FMM Frill cutters-set 1
- Optional-JEM strip cutters-size #1

Items Judi will bring to purchase:

- 6-Cookie cutters needed to do the designs and so you can do the cookies at home or just use the designs on a cake. One cutter will be a scalloped round for doing frills. \$1.50 each

Others items to consider purchasing:

- Texture sheets -\$4.00 each set of 4
- Water Brushes-a quick way to adhere fondant-about \$10 depending on size

****Fascinating Quilled Flowers – HANDS ON CLASS – Sunday – 1p-3p - \$45.00 per student**

Turn your cake into a flower garden!! The fascinating art of quilling with paper is given a new twist by Judi in this class for making gumpaste quilled flowers.

Supplies:

- CK Gumpaste-use Ready Made - (or 1 recipe of CK Gumpaste Mix-make 24 hrs ahead-package recipe makes 1 cup) or similar gumpaste
- Wilton tapered spatula
- Wilton Fondant Cutout Leaf Set or similar leaf cookies cutter-2 sizes or any 2-3” leaf cutters
- Wilton Practice Board or similar with flap to keep gumpaste moist while working
- Ruler
- Pizza cutter wheel or PME plastic cutting wheel tool
- Water brush or similar
- 8” Sucker sticks
- Tips 1A, 2A & 3
- Yellow Edible glitter
- Fondant rolling pin
- Gel Icing Colors -yellow, pink, violet, & green
- Pearl dust- optional
- Box to take home flowers
- 1 ½” heart cookie cutter
- Green floral tape

Items from your kitchen:

- Powdered sugar/corn starch dusting puff
- Plastic wrap
- Handiwipe in gallon plastic Ziplock bag
- Ziplock Plastic food storage bags-small
- Paper towels
- White solid vegetable shortening (i.e. Crisco) about ¼- ½ c.
- Scissors

****3-D Pressure Piping: HANDS ON CLASS - Sunday - 3:30p-5:30p - \$45.00 per student**

After this class, star cakes will be a thing of the past. Let Judi show you how to pressure pipe 3-D designs with frosting. This is a fun and fast way to add a picture to a cake, plus gives you height and texture like bas relief.

Supplies:

8 inch square cake board covered with parchment paper, then iced pale blue for sky

Box to take project home in

White butter cream - medium consistency, divided into 12 in disposable bags with couplers - each bag should hold ½ c icing. See tips used per bag:

1 pink or your favorite princess dress color - tip 12

1 flesh tone - tip 1, 4, 12

1 brown - tip 2, 10

1 golden yellow - tip 3

1 white - tip 1, 6, 101s

1 leaf green - tip 1, 233

1 lite blue - tip 2

1 pale pink (or your choice of color for mini roses) - tip 101

Extra disposable decorating bags

Fan brush - art department of a craft store and a 0 or 00 pointed paint brush

Bowl for cleaning fan brush

Red icing color - for painting lips

Round toothpicks

Angled spatulas - regular and tapered

Bottle of water - like you would drink

Ziplock bags

Practice board or similar

Paper towels

Small pair of scissors

Apron

Lisa Menz

****Wallpapering & Creating Cakes with Edible Photo Images: HANDS ON CLASS**

Saturday - 7p-9p - \$35.00 per student

Learn how to cover your cake in edible icing images. Lisa will also show you how to take your cakes to the next artistic level the creative and easy way. If time permits, she will also go over other ways to use this medium with other sugar arts

Supplies:

6 inch covered cake dummy in fondant ready to decorate

10 inch covered cake dummy in fondant ready to decorate

1lb of fondant

1lb of buttercream

Spatula's

A small container of water (tight lid)

Several sizes of nice soft artist brushes

Dry small hand towel

Viva towels
Pizza cutter or xacto knife
Mat for rolling out fondant
Rolling pin
Scissors
Tips, 14, 16, 18 or any of your choice for border work.
Piping bags and couplers
Straight edge ruler
Any molds of your choice (if you chose to do finished borders with this medium)
Box for finished product
Writing pen or edible food pens
Food coloring
Luster dust

Edna De la Cruz

**** THIS IS A 2 DAY CLASS** Gumpaste Roses and Horizontal Swags – Saturday & Sunday
9a-12p both days - \$140.00 per student total for both days**

During this **2 day class**, students will begin by making gumpaste roses and end on day 2 with decorating a tiered cake using the flowers and also horizontal swags and either a bow or a broach to complete the elegant look.

Supplies:

Gumpaste (enough for flowers and swags)
Ball tools
Celboard or area to work the gumpaste.
Rolling pin
Thick and Thin foam (wilton company)
Vegetable Shortening
Cornstarch
Needle tool or toothpicks
6 inch dummy covered in fondant
8 inch dummy covered in fondant
12 inch cake board covered in fondant.
Piping bag and tip #4 Or #5
Pizza cutter
Ruler
Box to place flowers
Brush for glue
Brushes for dusting

Teacher will supply, wire, florist tape, paint dusts, royal Icing and gum glue.

SUNDAY

	C. Webb	M. Strachwsky	L. Larson-Olds	G. Randlesome	G. Reese	J. Smith	E. De la Cruz	L. Menz
9:00	Fast	Valentines	Basic	Uncooked	X	Couture	Gumpaste	X
9:30	Flowers	Day	Airbrush	Cheesecake	X	Fondant	Rose &	X
10:00		Cakes &			X	Designs	Swags	X
10:30		Bows			X		PART 2	X
11:00					X		**2 day**	X
11:30					X		**class**	X
12:00	Lunch							
12:30	Lunch							
1:00	Lace	Mermaid	Painting on	Embroidery	Cricut	Quilled	X	X
1:30	Wraps	Cake	Cakes	Cutters	Cake	Flowers	X	X
2:00					Machine		X	X
2:30							X	X
3:00							X	X
3:30	Pearls			Edible Jewelry		3-D	X	X
4:00						Pressure	X	X
4:30			X			Piping	X	X
5:00			X				X	X