

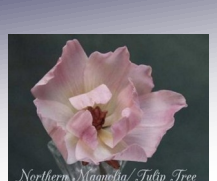


Class Information ~

Class fees must be paid in advance. **No refunds on class fees.**
Seating in some classes may be limited. We will do our best to fill every request.

Saturday, February 18th ~

NAVY Class: 8:00 a.m. to 10:00 a.m. Instructor: Beth Parvu (IN) FEE: \$ 70.00



How To Color Gumpaste Flowers

Color blending is what gives your gumpaste flowers that realistic look. Using *Crystal Colors*, combine accent colors and blend shades for blossoms that will “pop”.



YELLOW Class: 8:00 a.m. to 10:00 a.m. Instructor: Becky Rink (OH) FEE: \$ 70.00



First Time Fondant

Have you ever wanted to try covering a cake in fondant, but just weren't sure how? Students will learn the techniques and tricks of covering any shape cake with fondant; rounding edges, covering corners, and keeping the smooth finish that creates a creative pallet for your designs.

MAROON Class: 8:00 a.m. ~ 11:00 a.m. Instructor: B. Keith Ryder (VA) FEE: \$ 75.00



Pulled Sugar II

Move beyond the basics of pulling ribbons and roses. This class will introduce Isomalt and basic sugar blowing. Students will create additional flowers, striped ribbons, and sugar bubbles.



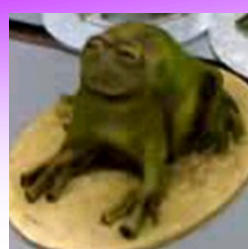
RED Class: 10:00 a.m. to 11:00 a.m. Instructor: Angie Vargas (NY) FEE: \$ 30.00



Cupcake Decorating Made Easy (Children's Class)

Young students will be using mold appliques and textured rolling pins with fondant to decorate cupcakes the *Sweet Connections Way!*

LAVENDER Class: 10:30 a.m. to 12:30 p.m. Instructor: Charmaine Jones (NY) FEE: \$ 75.00



“Ribbit” - A Quick and Easy Frog

Students will enjoy this technique of manipulating fondant over a sculpted cake to create this fun-loving frog. You will also learn the art of airbrushing for coloring and creativity.

GREEN Class: 10:30 a.m. to 12:30 p.m. Instructor: Ruth Rickey (OK) FEE: \$ 70.00



Zari Embroidery

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. Everything needed for class is provided by instructor.

PEACH Class: 1:00 p.m. to 3:00 p.m. Instructor: Sheila Miller (PA) FEE: \$ 60.00



Lambeth Method of Decorating

Discover the Old World Joseph Lambeth Method of using intricate, dimensional overpiping of borders on a covered cake. Overpipe scrolls, scallops and stringwork plus other decorations for the layer-upon-layer look characteristic of the Lambeth Method.

PURPLE Class: 1:00 p.m. ~ 3:00 p.m. Instructor: Betty Van Norstrand (NY) FEE: \$ 65.00



Detailed Feathers

These beautiful and intricate feathers are very easy to create. Betty will show you the simple steps it takes to make realistic feathers from a cake decorating medium.

BLUE Class: 1:00 p.m. ~ 3:00 p.m. Instructor: Gloria Griffin (Canada) FEE: \$ 65.00



Battenburg Lace

Using gumpaste or fondant, and royal icing, students will cut and pipe details creating the fabric look of Battenburg Lace. Gloria will show you the steps to this technique and share the patterns to develop this elegant decorating design.



Saturday ~ Midnight Madness ~

GRAY Class: 11:00 p.m. to 1:00 a.m. Instructor: Ruth Rickey (OK) FEE: \$ 60.00



Facial Features & Painting Eyes

Learn how to take a basic shaped face and alter it by adding features: nose shapes, facial hair, etc. Also learn how to use a face from a head mold and to paint the eyes. Leave with several faces and instructions to create a number of eye and facial expressions for both men and women figures.



ORANGE Class: 11:00 p.m. to 1:00 a.m. Instructor: Dianna Lopez (NJ) FEE: \$ 70.00



Hand Painting on Fondant

Learn painting techniques and helpful hints when hand painting on your fondant cakes. These techniques have been recognized by master cake artists. Use gels, color dust and airbrushing throughout the class, and take the fear out of creating a beautiful hand painted cake.

PINK Class: 11:00 p.m. to 1:00 a.m. Instructor: Candy Knappenberger (PA) FEE: \$ 60.00

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“Shotgun” Wedding Groom’s Cake

The perfect groom's cake or novelty accent, students will create a “shotgun” display perfect for any hunter. Made of crisped rice, learn hand molding techniques, as well as covering in fondant and proper coloring for that realistic appearance.

Sunday, February 19th ~

CHERRY Class: 8:00 am ~ 10:00 a.m. Instructor: Burton Farnsworth (VA) FEE: \$ 90.00



One Tough Turtle!

Participants will construct their own tough looking, cartoonish turtle (who longs to be featured on the TV show, “Pond Stars”), sitting in his own little pond. Mediums will include modeling chocolate, gum paste and fondant. Instructor prepares and provides all the materials.

BROWN Class: 12:30 p.m. ~ 2:30 p.m. Instructor: Carol Murdock (CT) FEE: \$ 70.00



MOLDED WINE BOTTLE

Perfect for any anniversary or New Year's celebration cake, students will work in several mediums to make this “Wine Bottle in a Crate”. Learn the tricks of “molded” shapes and how to accent a finished design.

IVORY Class: 1:00 pm ~ 2:00 pm Instructor: Linda Lee Hill (CT) FEE: \$ 30.00



Cookies~ Edible Works of Art! (Children's Class)

Young students will enjoy decorating fancy cookies they can bring home to share and enjoy! Decorative designs are created by piping buttercream icing and making gumpaste cutouts. All supplies and cookies will be provided.

