



**Indiana ICES Fall 2012 Days of Sharing
October 28 - 29, 2012
Crowne Plaza Hotel & Conference Center
Indianapolis, IN**



Class Offerings and Information

Sunday, October 28, 2012-

8:00 to 8:30

Indiana ICES Meeting

9:00 to 12:00

Susan Carberry - Baby Buggy: In this class students are sure to have an amazing time learning how to create a whimsical baby buggy out of fondant. **Class fee: \$95**

Ruth Rickey - Costume Babies: Students will learn to use a gum paste baby face mold to create baby heads, to paint the facial details and then to create costumes for the babies. The babies can be dressed in holiday costumes or as various animals. Every student leaves with at least two babies, but usually 3. Students will receive instructions for 6 different costume babies. **Class fee: \$85**

Norm Davis & Zane Beg - 2- Tier Billowing and String Work: 2-Tier Wedding Cake (The latest trends with string work and

billowing/puffs)

Students will learn:

- covering a cake with no cracking on the ends, great stretch and working time
- fondant string work (yes fondant NOT royal icing)
- fondant **billowing/puffs**
- proper way of filling a mold
- piping as a side design (demo)
- dry coloring on flowers (demo)

Students are required to bring the following to class:

Rolling pin, matt, molding tools, cutting wheel, x-acto knife or similar craft knife, ruler, (FMM Ribbon Cutter Multiple if you have) 6" dummy, 8" cake drum

If you bring in pre made gum paste flowers we will dust them and place them on your wedding cake! **Class fee: \$125**

10:00 to 12:00

Autumn Carpenter - Holiday Cookie Decorating: The most classic cookie icing is run sugar. For years, this icing has adorned the covers of many magazines. Along with the basics of run sugar, learn to create accents, brush embroidery on cookies, marble patterns in contrasting colors as well as painting on run sugar. If you are new to cookie decorating, this class will have you decorating cookies like a professional in no time. If you have decorated cookies before, use this class to brush up on what you've already learned and pick up some great new tips. A basic decorating kit is included - no other supplies are required. Take home over a half dozen decorated cookies and a small cookie bouquet. **Class fee: \$70**

12:30 to 2:30

Norm Davis & Zane Beg -Snowflakes in Motion: 1-Tier Wedding Cake

Students will learn:

- the proper way to use a texture rolling pin with out loosing the design
- how to wrap a fondant cake
- piping just to accent the design
- using Lucks transfer sheets New snow flakes designed by The Sweet Life (Norm @ Zane are the only cake artist working with Lucks in developing and designing new products)
- making 3-D snowflakes

Students are required to bring the following to class:

Rolling pin, matt, molding tools, cutting wheel, x-acto knife or similar craft knife, ruler, PME # 1.5 or # 2 tip, bag and coupler set, 6" dummy, 8" cake drum, A 8" x 8" box to take home project.

Teachers will supply remaining items.

Class fee: \$105

1:00 to 5:00

Susan Carberry - Fall Bushel Basket: Students will learn to make a bushel basket complete will fall adornments such as beautiful leaves and apples that look so realistic that you will want to pick it up a take a bite. **Class fee: \$95**

Ruth Rickey - Beyond the Bridge: Students will learn to pipe bridgeless extension work and oriental stringwork during the class. They will also receive instruction and demonstration on how to create some unique types of extension work. No prior experience with extension work is necessary, but it is helpful to have piped some form of icing before. They will learn Ruth's tips and tricks for making easy royal icing and to take the stress out of this technique. Additionally, they will learn how to take a gumpaste plaque and have it float on the top of a cake with only royal icing string to support it! All students will receive a set of support blocks to keep! **Class fee: \$110**

3:00 to 5:00

Norm Davis & Zane Beg - 2-tier wedding cake fondant wrapping chocolate roses and NEW butterflies:

2-Tier Wedding Cake (how not to lose the design of a textured rolling pin)

Students will learn:

- how to use a textured rolling pin with out losing the design
- making chocolate roses with out cutters
- a little bit of glitter goes a long way (how did you do that)
- using Lucks transfer sheets New butterflies designed by The Sweet Life (Norm @ Zane are the only cake artist working with Lucks in developing and designing new products)
- using molding chocolate

Students are required to bring the following to class:

Rolling pin, matt, molding tools, small scissors, cutting wheel, x-acto knife or similar craft knife, ruler, 6" dummy, 8" cake drum, A 8" x 8" box to take home project.

Teachers will supply remaining items.

Class fee: \$110

7:00 to 8:00

Susan Carberry - Reindeer in Chocolate Demo: In this demo, students will learn how to make a reindeer completely out of chocolate utilizing a special technique. **Class fee: \$20**

Monday, October 29, 2012-

9:00 to 12:00

Susan Carberry - Blinged up Butterfly: Learn how to create a fun butterfly lounging on a flower. Rolled fondant will be used for the butterfly and gelatin will be used for the wings. All supplies and handouts will be provided. **Class fee: \$95**

Ruth Rickey - Fondant Figure Modeling: Students will work with modeling chocolate to create pumpkins, a witch, ghosts, Frankenstein, a mummy and a black cat. Students will leave with at least 4 figures but instructions for a minimum of 7. Ruth will explain tricks for working with modeling chocolate and what changes you would need to make to do the same figures in rolled fondant. All supplies provided. **Class fee: \$85**

Norm Davis & Zane Beg - The Art of Shoe Making: Zane has designed this shoe class with no drying time.

You will make it all, we do not need to make anything for you ahead of time for this class (You will learn it all)!

Students will learn:

- how to make patterns for new shoe designs
- cutting out the accents of the shoes without any drying time
- using texture rolling pins

- using transfer sheets Lucks (Norm @ Zane are the only cake artist working with Lucks in developing and designing new products)
- using special supports and gluing the shoe together (Zane has invented this)

The support system is made ONLY for The Sweet Life.

No other shoe class is like this.

Students are required to bring the following to class:

10" Cake Drum or Board, rolling pin, pizza wheel cutter, powder sugar in a ladies stocking, modeling tools/basic gum paste tools, stitching wheel, cutting wheel, x-acto knife or similar craft knife, ruler, box to take home project.

Teacher will supply remaining supplies

Students will make one shoe using Lucks designer prints.

Included in this class is the butterfly rolling pin, silicone heel mold, formers, and 3 patterns (\$97.00 value). **Class fee: \$185**

12:30 to 2:30

Norm Davis & Zane Beg - Fun and Bold Fantasy Flowers: Make a statement on your cakes with Bold Fun Flowers and Bows

Students will learn:

- shaping bows
- bold flower making
- how to make glitter/luster dust/disco dust adhere with less effort and less mess
- piping
- transfer sheets using Lucks prints, designed by The Sweet Life (Norm @ Zane are the only cake artist working with Lucks in developing and designing new products)

Students are required to bring the following to class:

rolling pin, pizza wheel cutter, powder sugar in a ladies stocking, modeling tools/basic gum paste tools, stitching wheel, cutting wheel, x-acto knife or similar craft knife, ruler, round cutters/cookie cutters set, tier drop cutters/cookies cutter set, small paint brush, ruler, box to take home project.

Students will be working on a cake circle

Teacher will supply remaining supplies.

1:00 to 5:00

Susan Carberry - Sweet 16: Students will learn to make a whimsical Sweet 16 cake that is sure to dazzle any young woman. This class will utilize fondant, creativity, and a lot of fun! **Class fee: \$100**

Ruth Rickey - Zari Embroidery and Gumpaste Peony: Students will learn to simulate the beautiful Indian embroidery method called Zari. They will decorate a round cake 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. Additionally, students will learn to make an open peony to accent the cake. The peony will be made using Platinum Paste. Ruth makes it easy to make petals and will teach you her signature coloring tricks, as

well.

Class fee: \$110

3:00 to 5:00

Norm Davis & Zane Beg - Folk Art Two Ways: In this class you will learn how to Paint bold designs for this fun looking cake.

Students will learn:

- how to take simple cutters to mark your fondant cake
- with dry colors you will make a paste to paint with
- the best way to accent the design
- using Lucks transfer sheets designed by The Sweet Life (Norm @ Zane are the only cake artist working with Lucks in developing and designing new products)
- what product works best with transfer sheets

Students are required to bring the following to class:

rolling pin, pizza wheel cutter, powder sugar in a ladies stocking, modeling tools/basic gum paste tools, stitching wheel, cutting wheel, x-acto knife or similar craft knife, ruler, 4 small paint brushes (one very fine brush for details), box to take home project.

Students will be working on a cake circle

Teacher will supply remaining supplies.

Location information: This year's event will take place at the Crowne Plaza Hotel and Conference Center. The hotel is located at 2501 S High School Road in Indianapolis, IN. The hotel can be reached by calling (317) 244-6861.



Can't wait to see you in October!!

