

Instructor: **Lourdes Reyes**
Title: 3D Gelatin Dessert Poinsettia
Date: Sunday, September 19, 2010
Time: 8:30-9:30am
Class Description: Attendants will learn to make a beautiful poinsettia using the 3D gelatin dessert technique and recipe. The final result is a 100% edible encased flower that will not only be beautiful but also delicious.

Instructor: **Nancy Robinson**
Title: Baby shoes and more Baby Shoes
Date: Sunday, September 19, 2010
Time: 10:30am- 11:30am
Class Description: You will see how to create boy & girl Rebocks, baby dress shoes, patent leather, polka dot and hand painted.

Instructor: **Linda McClure**
Title: Creative Designs: Using electronic cutters for gum paste
Date: Sunday, September 19, 2010 or Monday, September 20, 2010
Time: Sunday from 10:30-11:30am or Monday from 10:30-11:30am
Class Description: will be demonstrating several techniques, including printing on gum paste, cutting with an electronic cutter (the method works for all cutters, not just the Cricut), and developing designs from different inspirations

Instructor: **Diane Gruenberg**
Title: Christmas Arrangement
Date: Sunday, September 19, 2010
Time: 12:30pm - 1:30pm
Class Description: Lifelike pine, quick pine cones, berries and lifelike paper thin Christmas rose

Instructor: **Jing Palasigue**
Title: Lace and Bridge/Extension Work
Date: Sunday, September 19, 2010
Time: 12:30-1:30pm
Class Description: Will show and learn how to prepare the basic step of piping finest string work and lace pieces in royal icing using tip number 0 in a right consistency for a successful

Instructor: **Mary Gavenda**
Title: A Simply Delicious Ganache Cake
Date: Sunday, September 19, 2010
Time: 2:30pm - 3:30pm
Class Description: Demonstrate how to make ganache and show how to cover a cake in it. Show chocolate accents to embellish the cake

Instructor: **Michaelle Stidham**
Title: Fancy Gelatin Bow
Date: Sunday, September 19, 2010
Time: 2:30pm - 3:30pm
Class Description: Learn to make gelatin bow to adorn your cakes.

Instructor: **Deb Hennen**

Title: Cookie Bouquet
Date: Sunday, September 19, 2010
Time: Sunday from 4:30pm - 5:30pm or Monday from 2:30-3:30pm
Class Description: Learn to make a cookie bouquet including cutting out and baking the cookies, 4 different decorating techniques, and assembly of the bouquet.

Instructor: Lorena Hernandez
Title: Cookie Design with a Flair
Date: Sunday, September 19, 2010
Time: 4:30pm - 5:30pm
Class Description: You will see how a cookie cutter can be used to create different forms and colors.

Instructor: Debbie Friedman
Title: Mini Cake Ideas
Date: Sunday, September 19, 2010
Time: 4:30pm - 5:30pm
Class Description:

Instructor: Linda Malek
Title: Understanding Gluten Free Baking and Decorating
Date: Monday, September 20, 2010
Time: 8:30am - 9:30am
Class Description: What is gluten? Questions answered about gluten intolerance. Identifying safe ingredients. Baking and decorating using alternative flours. A sample menu using ingredients you have in your home. Handouts with reliable sources for truthful information. See and feel the weight and texture of a gluten free cake. Avoiding cross contamination. Decorated cake dummies using gluten free materials

Instructor: Michelle Boyd
Title: Airbrushing Tips and Tricks
Date: Monday, September 20, 2010
Time: 8:30am - 9:30am
Class Description: Learn airbrushing basics including control, how to use stencils and masks, and practical applications.

Instructor: Barb Evans
Title: Croquembouche
Date: Monday, September 20, 2010
Time: 10:30am - 11:30am
Class Description: Learn to make a french style wedding cake. The cake is made of stacked profiteroles (small cream puffs) held together with caramel. The demo will take the process from start to finish

Instructor: Bob Brougham
Title: Cake Sculpting and Cut outs in Buttercream
Date: Monday, September 20, 2010
Time: 12:30-1:30pm

Class Description: We will be learning tips and tricks for doing a sculpted cakes in buttercream and how to accent them. We will do a car, dinosaur, and a cutout fish if time allows. Learn from my years of mistakes and triumphs

Instructor: Beth Parvu

Title: Simple Flower Techniques

Date: Monday, September 20, 2010

Time: 12:30-1:30pm

Class Description: Learn to make beautiful gumpaste flowers with little equipment and little time

Instructor: Pat Jacoby

Title: How to Bring Patchwork Cutters to Life

Date: Monday, September 20, 2010

Time: 2:30-3:30pm

Class Description: We will demonstrate the proper use of patchwork cutters, how to layer them, color them, and how to make them 2 dimensional.

Instructor: Ximena Sempertegui

Title: Sweet Dreams

Date: Monday, September 20, 2010

Time: Monday from 2:30-3:30pm

Class Description: Learn how to make a beautiful rocking crib using a 7x11" cake with a baby and a few decorations. Suitable for a baby shower or baptism.