

**Instructor:****Diane Gruenberg**

Title: Peonies  
Date: Monday, September 20, 2010  
Time: 8:30am-12:30pm (4 hours)  
Class Description: Life like double peony made the soft quick method using the original Platinum gumpaste that rolls paper thin  
Class Fee: \$65.00  
Supplies provided by instructor: All other supplies will be provided by instructor  
Additional supplies required: Apron, box to carry project home, 4 pieces of paper towel (not wrinkled), block of floral foam (the soft wet oasis-not the hard foam for dried flowers)

**Instructor:****Lorena Hernandez**

Title: Easy and Beautiful Figure modeling  
Date: Saturday, September 18, 2010  
Time: 5:30pm - 8:30pm (3 hours)  
Class Fee: \$60.00  
Class Description: Learn an easy way to make beautiful baby girls using fondant and cookie cutters  
Supplies provided by instructor: All other supplies to be provided by instructor  
Additional supplies required: Edible markers, modeling tools and 8" cake box

**Instructor:****Pat Jacoby**

Title: From Miss to Mrs. - gum paste shoes and purse  
Date: Monday, September 20, 2010  
Time: 7:30am -10:30 am (3 hours)  
Class Fee: \$65.00  
Class Description: Student will take home finished fondant covered display bridal shower cake. We will cover a cake and board with fondant and learn how to properly apply an edible image. We will also paint on gumpaste, make high heel shoe, and gumpaste purse. We will also learn the best way to use the "tappits" for wording on cakes.  
Supplies provided by instructor: All other supplies to be provided by instructor  
Additional supplies required: large mat for rolling fondant, rolling pin, scissors

**Instructor:****Linda McClure**

Title: Creative Designs: Using electronic cutters for gum paste  
Date: Saturday, September 18, 2010  
Time: 5:30pm -9:30pm (4 hour class)  
Class Fee: \$100  
Class Description: Participants will learn how to develop and prepare designs to be used with electronic cutters like the Cricut, Gazelle, WishBlade, etc. They will also learn how to properly work with gum paste to prepare it for electronic cutters. Each student will have access to a computer and electronic cutter to cut out the designs they have developed  
Supplies provided by instructor: All to be supplied by instructor  
Additional supplies required: Something to carry project home

**Instructor:****Jing Palasique**

Title: Chocolate Roses and Modeling chocolate in many ways

Date: Monday, September 20, 2010  
Time: 1:30pm - 4:30pm (3 hours)  
Class Fee: \$65.00  
Class Description: Learn how to make modeling chocolate and flowers to include the rose, stargazer, and cymbidium. Also, ribbons, loopy bows and swags.  
Supplies provided by instructor: All other supplies to be provided by instructor  
Additional supplies required: 8 inch x 4 inch round cake covered in white or pastel fondant on a 12inch board

**Instructor:** **Beth Parvu**  
Title: Cattleya Orchid  
Date: Sunday, September 19, 2010  
Time: 11:30am - 1:30pm (2 hours)  
Class Fee: \$55.00  
Class Description: Learn to make beautiful gumpaste flowers with little equipment and little time.  
Supplies provided by instructor: All other supplies to be provided by instructor  
Additional supplies required: Something to carry project home