

## Fante's Courses

Held in our store, at 1006 S 9<sup>th</sup> Street.

### Basic Cake Decorating

No previous experience required. This course introduces the fundamentals of cake decorating, including preparation of cakes for decorating, several types of decorator icing, preparation of several types of decorating bags, and instruction in skills needed to prepare a variety of flowers, including the full rose, and special techniques used for floral spray cakes, writing and figure piping. The first session is a working session. Students bring prepared cakes for decorating for the second and third sessions. Supplies may be purchased during the first session.

Course fee: \$50 plus supplies  
Supplies: Approx. \$60-\$100, average \$70 (less if you already own some equipment)  
Sessions in course: 3 consecutive Saturdays  
: May 5, 12, and 26: 9:30 to 12:30  
: Jun 9, 16, and 23: 9:30 to 12:30

### Intermediate Cake Decorating: More Flowers and Fun

This course prepares the student for more advanced techniques in cake preparation, such as tiered cakes, and introduces such specialty techniques as Run Sugar, string work, and introduction to working with unbreakable gel. Extensive use of the flower nail and lily nail are featured in addition to preparation of a variety of flowers, such as the lily of the valley. Students will complete a final tiered-cake project during the third session utilizing skills acquired in both the beginner and intermediate classes. Students entering this course should have the basic skills of preparing decorator icings and the use and preparation of several types of decorating bag. Please bring all basic supplies to first class session.

Course fee: \$50 plus supplies  
Supplies: Approx. \$50-\$100 (less if you already own some equipment)  
Sessions in course: 3 consecutive Saturdays  
: Jun 9, 16, and 23: 1:30 to 4:30

### Rolled Fondant & Gum Paste

No previous gum paste experience required. Students learn to prepare and use rolled fondant to cover cakes and make simple borders. Flowers utilizing cutters, such as the daffodil, daisy and rose, as well as free formed flowers such as the petunia and drop flowers. Utilizing the plunger cutters, the student will, on the third-session, create a fondant-covered cake.

Course fee: \$75 plus supplies (approx. \$150; less if you already own some of the tools)  
Sessions in course: 3 consecutive Saturdays  
: May 5, 12, and 26: 1:30 to 4:30

### Chocolate Technique

No previous experience required. This course prepares the student for working with chocolate, learning the different kinds, how to select it, melt and temper it, molding, dipping, and working with chocolate leather to make roses, baskets, and more.  
Course fee: \$50  
Sessions in course: 1 Saturday (to be announced)

### Gingerbread

This is a demonstration class. You will learn how to make templates for house parts, the recipe to bake them, how to assemble the house, and a variety of decoration styles you can use.  
Course fee: \$20  
Sessions in course: 1 Saturday (to be announced)

### INSTRUCTOR

Deborah DiCintio Lang is a professional baker, caterer, Master Decorator, and winner of many awards. She brings to you her extensive training and experience, with answers to your questions, not only in cake decorating, but also in cooking and baking.

### DISCOUNTS

10% Discount during the course on baking and cake decorating equipment and supplies. (Note: Discounts do not apply to items on sale and to electrical appliances.)

### RESERVATIONS:

Please complete the application below, and return it with your fee. Must be of high school age or older to enroll in most courses. We will confirm your reservation by telephone.

### CANCELLATIONS:

You will receive a complete refund if we cancel the course or if you cancel at least 10 days before it begins. Two-thirds of the fee will be refunded if you cancel within the 10 days before it begins. No refund if you cancel during the course

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(PLEASE PRINT)

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_

State \_\_\_\_\_ Zip Code \_\_\_\_\_

Day \_\_\_\_\_

Phone \_\_\_\_\_

Evening \_\_\_\_\_

Phone \_\_\_\_\_

Course:

Basic

Intermediate

\_\_\_\_\_

Start

Date \_\_\_\_\_ Time \_\_\_\_\_

Enclosed Fee \$ \_\_\_\_\_

## FANTE'S

### Kitchen Wares Shop

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