

Cake Decorating Classes

Introduction to Cake Decorating

\$ 175.00

This class is for the beginner. Learn the basics of cake decorating. Instructions will include how to decorate cupcakes and birthday cakes, how to mask and fill cakes, piping flowers and writing on cakes. Take home your own personally decorated cake and cupcakes.

Tools Required: Apron, pencil, scissors, 13 inch palette knife (straight or offset) and a dish towel, large zip lock bag.

Prerequisite: None

Four, 3 hours classes - one each week



- 676 2019 February 2 - 23 9:30 am - 12:30 pm Saturday
 638 2019 February 5 - 26 6:30 pm - 9:30 pm Tuesday
 709 2019 March 28 - April 18 6:30 pm - 9:30 pm Thursday
 616 2019 May 2 - 23 6:30 pm - 9:30 pm Thursday

Intermediate Cake Decorating

\$ 175.00

Learning more control of your piping bag, you will create a string work cake covered in rolled fondant and topped with a bouquet of assorted sugar flowers.

Tools Required: 8" palette knife, fondant smoother, paring knife, crimper, tweezers, embosser, apron, dish towel, scissors, pencil, dress maker measuring tape, large zip lock bag plus the supplies from Introduction to Cake Decorating.

Prerequisite: A strong knowledge of piping skills or McCall's Introduction to Cake Decorating.

Four, 3 hours classes - one each week



- 648 2019 March 5 - Apr 2 6:30 pm - 9:30 pm Tuesday

Wedding Cakes

\$ 250.00

"Design your very own" 3-tier wedding cake using rolled fondant. Demonstrations and instructions will include styling, covering cakes, construction and transportation.

Tools Required: Supplies from Introduction and Intermediate Cake Decorating and a dish towel.

Prerequisite: A strong knowledge of cake decorating and rolled fondant or Introduction and Intermediate Cake Decorating.

Two, 7 hours classes - one class each week.



- 10546 2019 June 1, 8 9:30 am - 4:30 pm Saturday

Fondant and Lace

\$ 160.00

Create a 2-tiered cake with ruffles, puffs, and bows. Finish off with lace pieces, using lace mats. Having trouble with your lace mat, please bring it in.

Tools Required: tip #4, flat brush #3, small offset spatula 9", non-stick rolling pin, 6" or 12" ruler, dress making tape, pizza cutter, small paring knife, scissors, apron, tea towel, pen/pencil.

Four, 3 hours classes



- 689 2019 April 30 & May 1, 7, 8 6:30 pm - 9:30 pm Tuesday and Wednesday

Cake Decorating Classes Continued

Figure Modelling & Pastillage Applique

\$ 175.00

Students learn how to create a 3-D Modeling Figure and make a Pastillage Gazebo.

Tools Required: Pizza cutter, paring knife, non-stick rolling pin, X-acto knife, piping bag, tips, #1, #2, #3, #13, brushes #1, #2, #3, 6" ruler; cutters: 3 sizes calla Lily cutter, small butterfly or small flower cutter, embroidery scissors, people mold, textured rolling pin, veiner tool and gum paste or Modelling tools.

Prerequisite: Intermediate Cake Decorating and Gum Paste I.

Four, 3 hours classes - one class each week.



690 2019 February 7 - 28 6:30 pm - 9:30 pm Thursday

Australian Lambeth

\$ 160.00

Bring back the charm of English Piping on your next masterpiece. Join us in this class and master the technique of over-piping, scallops, barrels and stringwork extensions.

Tools Required: #8 or 10" piping bag with coupler, tips - #101s/261, #1 to #5 plain, #13 to #16, #349, #362, small palette knife, scissors, paring knife, ruler, tape measure, dish towel, #2 round brush.

Prerequisite: McCall's introduction & Intermediate or a strong working knowledge of piping and rolled fondant work is essential.

Four, 3 hours classes



15287 2019 May 27, 28 & Jun 3, 4 6:30 pm - 9:30 pm Monday, Tuesday

Cake Decorating Workshops

Fondant Seasonal

\$ 90.00

Love is falling from above, join us in the one-night workshop and create your own Valentine's Day themed cake. Students will work on a 6" soft cake adding the finishing touches to this little masterpiece.



Tools Required: Apron, Pen, Pencil, Large Zip-lock bag for dirty tools, 2 dish towels, 6" ruler, Dressmaker tape measure, Scissors, 8" pallet knife, 2 disposable decorating bag, Standard coupler, Decorating tip # 2,3,10, 18, #3 round brush

Prerequisite: knowledge of fondant
One, 3 hours class

10568 2019 February 11 6:30 pm - 9:30 pm Monday

Cupcakes Fit for the Czar

\$ 90.00

Students will learn the secrets of how to use and make beautiful cupcakes with the "famous Russian tips." Each person will take home elaborately decorated cupcakes, that even the Czar would be impressed with!

Tools Required: 1 Set of Russian Tips, 6 Russian Ball Tips (optional), Tip #352, Small Pallet Knife, Scissors, Russian Tip Coupler, 3 Tri-colour Russian Tip Coupler (optional), 3 Tri-colour Russian Ball Tip Coupler (optional), 15 of 12" Disposable Piping Bags, 3 of 18" Disposable Piping Bags (#5529), Tea Towels, Apron, Pen/Pencil, Note book to take notes, Ziploc bag to take tools home

Prerequisite: None
One, 3 hours class



2110 2019 March 21 6:30 pm - 9:30 pm Thursday

Seasonal Cupcakes - Just In Time for Easter

\$ 90.00

Students learn the paring of fillings to the cupcake. You will take home cupcakes to enjoy and share.



Tools Required: Pastry tips : 1 of each #1M, #2D, #4 plain, #352, #12, #103 or #104, 6 disposable bags, small spatula, apron, tea towel, pen/pencil, Ziploc bag

Prerequisite: None
One, 3 hours class



25015 2019 April 17 6:30 pm - 9:30 pm Wednesday

Cookie Decorating "101" Plus

\$ 125.00

During this 2 night class, students will learn the fundamentals of cookie decorating by learning the different consistencies of fondant coverage. Students will also learn more advanced techniques such as, cookie painting, and stenciling. Students will take home all of their cookie works of art.

Tools Required : Small pallet knife, 10 disposable piping bags, one of each of the following tips #1, #261, #2, #102 and two of #3, non-stick 9" rolling pin, paint brush #2 round, apron, dish towel, coupler and pencil.

Prerequisite: None
Two, 3 hours classes



1068 2019 May 14-15 6:30 pm - 9:30 pm Tuesday and Wednesday

Cake Decorating Workshops Continued

Cookie Decorating "102"

\$ 125.00



Bring your cookie decorating to the next level but don't be surprised if you hear your friends say "It's just too beautiful to eat". Techniques that will be covered include working with different royal icing consistencies, piping and flooding, incorporating fondant accent pieces, working with metallic highlighters, luster sprays and edible images and much more.

Tools Required : Apron, pen, pencil, large zip-lock bag for dirty tools, 2 dish towels, 8" pallet knife, 8-10 disposable bags, 2-3 standard couplers – optional, decorating tips # 1, 2, 3, #3 flat brush and #3 round brush, paring knife, 6" ruler, dark colour edible marker, 9" rolling pin, scissors, food grade artist pallet
Two, 3 hours classes

11069 2019 May 21 & 22 6:30 pm - 9:30 pm Tuesday and Wednesday

Gravity

\$ 135.00



Amaze your friends and family with this optional illusion, in this full day workshop students will learn the tips and tricks on creating a gravity defying cake on a real cake. Techniques covered in this workshop will be covering an 8" soft cake with fondant, working with gum paste, structure assembly and making your own edible accents. A light lunch is provided with this all day workshop.

Tools Required : Apron, pen, pencil, large Zip-lock bag for dirty tools, 2 dish towels, 6" ruler, fondant smoother, dressmaker measuring tape, pizza cutter, scissors, 8" pallet knife, disposable decorating bag, decorating tip # 3, 1 1/2" round circle cookie cutter or medium size rose petal cutter

Prerequisite: None
One, 7 hours class

10560 2019 May 25, 9:30 am - 4:30 pm Saturday

Artistic Gelatin Flowers

\$ 90.00



Learn how to transform simple ingredients into shimmering, edible 3-D floral designs that will amaze your guests! Create vividly coloured flowers and leaves suspended in clear gelatin. All materials for this class are supplied.

Tools Required: apron, tea towel, Ziploc bag, pen/pencil and notebook for notes.
Prerequisite: None
One, 3 hour class

15386 2019 May 28 6:30 pm - 9:30 pm Tuesday

Sugar Craft Classes

Gum Paste Flowers

\$ 175.00

In these 4 nights of making gum paste flowers, you will learn how to make a variety of life size florals such as: Peony, Magnolia, Tulip and Iris with their correspondent foliage. All flowers will be made into an arrangement for you to take home.

Tools Required: Ridge board, non-stick rolling pin, a gem veiner tool, a firm former, a set of modelling tools and the following cutters: Peony, Magnolia, Tulip and Iris.

Prerequisite: None

Four, 3 hours classes.



10539 2019 April 2 - 23 6:30 pm - 9:30 pm Tuesday

Sugar Works

\$ 250.00

This 2 day class will introduce you to the art of creating, casting, pulling and blowing sugar.

Tools Required: Cotton gloves, scissors (not embroidery), paring knife, dish towels, medical tight fitting gloves (at least 10 pairs) and needle nose pliers. Bring along a lot of liquids to keep hydrated. Must wear long sleeves & closed shoes.

Prerequisite: None

Two, 7 hours classes.



20220 2019 January 5, 12 9:30 am - 4:30 pm Saturday

Chocolate Workshops

Pure Chocolate

\$ 90.00

You will learn how to temper pure chocolate, do hollow molding, make chocolate curls and a variety of fillings. You'll take home a delicious variety of chocolates made in this workshop!

All materials for this class is supplied however you may wish to bring an apron and a pen.

Tools Required: None

Prerequisite: None

One, 3 hour class



662 2019 January 26 9:30 am - 12:30 pm Saturday

Traditional Truffles

\$ 90.00

Join our truffle workshop and make the "Great Chocolate Truffle".

Students will learn how to make truffle ganache, how to hand roll truffles then finish off by dipping your truffle in fine Belgian chocolate. Work with 3 different truffle recipes to create and take home a dozen to share or indulge all for yourself.

All materials for this class is supplied however you may wish to bring an apron and a pen.

Tools Required: None

Prerequisite: None

One, 3 hour class



718 2019 January 29 6:30 pm - 9:30 pm Tuesday

Gourmet Truffles

\$ 90.00

Bringing more exotic flavors to this truffles class, Chili truffle, Manhattan, Salted Caramel and more. Using pure Belgian chocolate and fresh cream. Students take home their wonderful and delicious creations made in this workshop!

All materials for this class is supplied however you may wish to bring an apron and a pen.

Tools Required: None

Prerequisite: None

One, 3 hour class



647 2019 January 30 6:30 pm - 9:30 pm Wednesday

Baking Workshops - "All Hands On"

Gluten Free

\$ 160.00

More and more people today are trying to reduce or eliminate gluten from their diet. In this hands-on workshop, we show you the basics of gluten-free baking. All recipes provided in this class are all from scratch, using gluten-free flour (no pre-mixes). Students will make and take home their own delicious gluten-free treats. A light lunch is provided in this all day baking workshop. All materials for this class is supplied however you may wish to bring an apron and a pen.



Tools Required: None

Prerequisite: None

One, 7 hours class. *May run over time

2111 2019 February 2 9:30 am - 4:30 pm Saturday

12111 2019 May 4 9:30 am - 4:30 pm Saturday

Fancy Pastries and Petit Fours

\$ 160.00

In this hands on workshop learn to make Petite Fours, Lemon Rolls, and Tartlet's. These beautiful mini pastries will be a hit at any dinner party or afternoon tea. Students will make and take home their own delicious gluten-free treats. A light lunch is provided in this all day baking workshop. All materials for the class are supplied. Students are required to bring an apron and a pen.



One, 7 hours class. *May run over time

634 2019 February 9 9:30 am - 4:30 pm Saturday

Macarons

\$ 95.00

Create an array of traditional macarons with an assortment of flavors and fillings. Students will take home a variety of macarons to enjoy. All materials for the class are supplied however you may wish to bring an apron and a pen.



Tools Required: None

Prerequisite: None

One, 3 hours class. *May run over time.

2429 2019 February 13 6:30 pm - 9:30 pm Wednesday

2808 2019 March 20 6:30 pm - 9:30 pm Wednesday

14904 2019 May 8 6:30 pm - 9:30 pm Wednesday

Cream Puff & Eclairs

\$ 90.00

Bringing back a time honored "Choux" pastry tradition. Students will make the Choux Pastry and three different fillings: Salted Caramel, Raspberry and Lime. All materials for the class are supplied however you may wish to bring an apron and a pen. Students take home their own baked goods.

NEW

Prerequisite: None

One, 3 hours class

10566 2019 February 23 1:30 pm - 4:30 pm Saturday

Donuts

\$ 90.00

Skip the store bought donuts, join this hands on class and make your own fresh cake donuts. In this class students will make and take home a variety of sweet and savory donuts.

NEW

Tools Required: Apron, Pen, Pencil

Prerequisite: None

One, 3 hour class

10564 2019 February 23 9:30 am - 12:30 pm Saturday

Baking Workshops Continued - "All Hands On"

Puff Pastry One

\$ 160.00

Learn to make delicious cream horns, cheese straws, turnovers, palm leaves, sausage rolls and Napoleon slices! A light lunch is provided with this all day baking workshop. All materials for the class are supplied. Students are required to bring an apron and a pen.

One, 7 hours class. *May run over time



673 2019 March 2 9:30 am - 4:30 pm Saturday

Croissants

\$ 90.00

Make these delicious but simple rich, buttery Croissants. Selection include, almond, chocolate and plain. Students take home their own baked goods. All materials for the class are supplied however you may wish to bring an apron and a pen.

Tools Required: None

Prerequisite: None

One, 4 hours class. *May run over time.



18100 2019 March 9 9:30 am - 1:30 pm Saturday

Handmade Bagels and Pretzels

\$ 90.00

Let McCall's teach you the secrets to traditional style soft pretzel and how to make your own great bagels at home! You'll mix your doughs from scratch, knead them all by hand and learn to shape them. Students will be making a variety of plain and savory goods to take home and share. All materials for the class are supplied however you may wish to bring an apron and a pen.

Tools Required: None

Prerequisite: None

One, 4 hours class. *May run over time.



3634 2019 March 23 9:30 am - 1:30 pm Saturday

Danish Pastries

\$ 90.00

Join us for a delightful time making the envy of every baker, delicious authentic Danish pastries. An assortment of custard, strawberry, apple and lemon danish, pockets and twists will be made. Students take home the goodies made in class. All materials for the class are supplied however you may wish to bring an apron and a pen.

Tools Required: None

Prerequisite: None

One, 4 hours class. * May run over time.



637 2019 March 30 9:30 am - 1:30 pm Saturday

Bread

\$ 160.00

Ever thought of making your own bread? Join us for this one day bread making class; start by making your own dough, then progress into a variety of Cheese & Herb, Onion, French and Braided breads. We will make our own lunch by making fresh pizza. Students take home their own baked goods.

All materials for the class are supplied. Students are required to bring an apron and a pen.

One, 7 hour class. *May run over time



687 2019 April 6 9:30 am - 4:30 pm Saturday

Baking Workshops Continued - "All Hands On"

Artisan Bread

\$ 160.00

Create a tempting range of European inspired rustic artisan bread. Focus on mixing, kneading, folding & shaping techniques. From sandwich bread, to everyday breads, to festive grain breads. In addition we will make our own lunch, a fresh Rosemary Focaccia. Students take home their own baked goods.

All materials for the class are supplied. Students are required to bring an apron and a pen.

Prerequisite: None

One, 7 hours class. *May run over time.



20406 2019 April 27 9:30 am - 4:30 pm Saturday

Easter Baking

\$ 160.00

There is more than chocolate to enjoy at Easter. Come join us and discover some traditional Easter baking treats. Learn to make a European Paskas, delicious Hot Cross Buns, an impressive Simnel Battenberg Cake and a modern day Italian Easter Panattone Cake.

Students take home their own baked goods.

All materials for the class are supplied.

One, 7 hours class. *May run over time



2112 2019 April 13 9:30 am - 4:30 pm Saturday

Professional Courses

PME Module I - Royal Icing & Piping

\$ 475.00

This course, taught by Kay Wong a registered and approved PME Instructor, is suited for the beginner, the enthusiasts as well as the professional. Students will learn the fundamentals of cake decorating, icings, assembly, balance, presentation, portion sizing and transportation. You will learn the techniques of coating cakes, cake templates, basic and advanced piping techniques, piped flowers, inscriptions techniques, colour flow and run-outs borders techniques, collar and extension borders, lace patterns techniques, Australian string-work and again the all important control of the piping bag.

Tools Required : 2 tea towels, apron, pen and notepad

All other materials, tools and equipment are included in the cost of the class

Prerequisite: None

Four, 7 hour classes



559 2019 May 13 - 16 9:00 am - 4:00 pm Monday - Thursday

4042 2019 September 9 - 12 9:00 am - 4:00 pm Monday - Thursday

PME Module II - Sugar Paste

\$ 475.00

This course, taught by Kay Wong a registered and certified PME Instructor, is suited for the beginner, the enthusiasts as well as the professional. In this course students learn the techniques needed to cover a cake with rolled fondant, how to colour rolled fondant, crimping, embossing, fabric effects, textured drapes, frill ribbon and bows, modeling fun figures, smocking, inlays, and appliques. You will also be shown the various ways of stacking and supporting multi-tiered cakes. The easy way to use rolled fondant for cupcakes. Additional topic that will be discussed are colour balance and presentation, cake portions, pricing guidelines, taking cake orders, rentals, deposits and payments, copyright and license agreements.

Tools Required : 2 tea towels, apron, pen and notepad

All other materials, tools and equipment are included in this class.

Prerequisite: None

Four, 7 hours classes



560 2019 May 21 - 24 9:00 am - 4:00 pm Tuesday - Friday

4046 2019 September 16 - 19 9:00 am - 4:00 pm Monday - Thursday

Professional Courses Continued

PME Module III - Sugar Flowers

\$ 500.00

This course, taught by Kay Wong a registered and approved PME Instructor, is suited for the beginner, the enthusiasts as well as the professional. Students will learn how to capture the botanical look of life like flowers. The different techniques used with wired and unwired flowers and sprays. Roses, gerbera daisies, calla lilies, and blossoms will be taught followed by the more complex line of flowers, the carnations, a variety of orchids, sweet peas, hibiscus, petunias and sunflowers. Additional topics that will be discussed is how to enhance the use of sugar flowers in arrangements and bouquets, cake knives and stands, the use of sugar flowers vs the use of silk or fresh flowers, costing and pricing.



Tools Required : 2 tea towels, apron, pen and notepad

Optional : Gum paste ridged board. All other materials, tools and equipment are included in this class.

Prerequisite: None

Four, 7 hours classes

561 2019 May 27 - 30 9:00 am - 4:00 pm Monday - Thursday

4049 2019 September 23 - 26 9:00 am - 4:00 pm Monday - Thursday

Swiss Chocolate Techniques

\$ 650.00

Learn tempering of pure chocolate, hand dipping, cooking fondant and corn starch molding. Make delicious centers from nougats, nuts, marzipan and fondant. Liqueur chocolates, truffles and hollow molding of small and large pieces are also taught. In addition you will cut-out and form a box out of chocolate pieces while using chocolate modeling paste to decorate. Be prepared to take home some delicious creations. All recipes and patterns will be provided.



Tools Required: None

Prerequisite: None

Five, 7 hours classes

17045 2019 January 21 - 25 9:00 am - 4:00 pm Monday - Friday

Advanced Swiss Chocolate Techniques

\$ 400.00

For those who have mastered tempering chocolate. This advanced course shows various ways to make chocolate fillings using a food processor, microwave and marble slab. Colored cocoa butter and chocolate transfer techniques are also covered. Learn to make Jellies and Nougats. Create your own showpiece! Everything made is taken home.

Tools Required: None

Prerequisite : Working knowledge of tempering chocolate or Swiss Chocolate Techniques

Three, 7 hours classes



17043 2019 January 28 - 30 9:00 am - 4:00 pm Monday - Wednesday

Professional Courses Continued

Advanced Techniques (5 Days) with Kay Wong

\$ 650.00

Students wishing to enhance their Cake Decorating skills on a full time basis, this class is for you. You will learn Advanced Techniques including Flood work, Pastillage, Cocoa Painting and Gum Paste Flowers.

Tools required : 2226 - Ball Tool, #5560 - Ruffling Stick, #6972 - Embroidery Scissors, #2230 - X-Acto Knife (Pointed blade), #2018 - Non-Stick Rolling Pin & Board, #4142 - Palette Tray, #8600 - Firm Foam Former, Scissors (Regular), Needle Nose Pliers, #2880 - Veining Mat (Cream One), #2224 - Dog Bone Tool, Flower Veiner / Petal Veiner Tool, Knife & Scriber Tool

Tips Required : One of each of the following #0, #1S or #261, #1, #2, #3, #9, #10, #11, #12, #13

Cutters required : Pansy Cutter Set / Astromeria Cutter, Rose Cutter Set, Ivy Leaves Cutter Set, Calyx, 3 Mini heart shape cutters not more than 1", Mylar 3mm, Medium Strip Cutter, Multi Ribbon Cutter, Pizza Cutter, Paring Knife, 2 or 3 10" piping bags with coupler.

Brushes required : 1 of each, not nylon. #3/0, #1/0, #1, #2, #3, #3 Flat

Prerequisite : Strong working knowledge of sugar paste (fondant) and piping skills Five, 7 hours classes



10809 2019 June 3 - 7 9:00 am - 4:00 pm Monday - Friday

Advanced Wedding Cakes (3 Days)

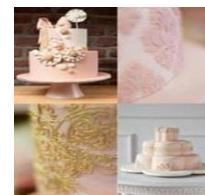
\$ 395.00

If you want to learn more about working with rolled fondant, gum paste plus the latest techniques and trends for wedding cakes, then this is the class for you. This course will allow you to try out the newest tools, cutters and molds available. Cake designing will be discussed on the first day of class.

Tools Required : Non-stick 9" rolling pin, non-stick board, 8" palette knife, 12" piping bag, tips, scissors, dress makers tape or 12" ruler, dish cloth and a pencil.

Prerequisite : McCall's Wedding Cakes or a strong working knowledge of piping, fondant and wedding cakes is required.

Three, 7 hours classes



10545 2019 June 10 - 12 9:00 am - 4:00 pm Monday - Wednesday

Basic Baking One

\$ 395.00

Learn how to mix, bake and finish a variety of baked goods, including cakes, cookies, pies, icings and fillings. Understand why, when and how to use different ingredients. This course is hands-on. All products made in the class will be taken home to be enjoyed!

Tools Required : All materials for the class are supplied however you may wish to bring an apron and a pen.

Prerequisite : None

Three, 7 hours classes



13674 2019 June 17 - 19 9:00 am - 4:00 pm Monday - Wednesday

Professional Courses Continued

Basic Baking Two

\$ 395.00

An extension to Basic Baking One. Kay takes you to a more in depth understanding of ingredient usage. Student will make Croissants, Coffee Cakes & Breads, Puff Pastry with a savory twist, Cream Brulee and Salted Caramel Chocolate Cake. This course is hands on. All products made in the class will be taken home to be enjoyed!

Tools Required : All materials for the class are supplied however you may wish to being an apron and a pen.

Prerequisite : None
Three, 7 hours classes



20232 2019 June 24 - 26 9:00 am - 4:00 pm Monday - Wednesday

Kid's Corner

Tweens One - Basic Cake Decorating

\$ 125.00

For the beginner, you will build the skills you need for all types of cake decorating projects, from cakes and cupcakes to sweet treats. Discuss the steps used to get your idea from your creative imagination and the guidelines to a successful finished product. Topics covered in this hands on class include: Learn how to level, torte, fill, mask and cover your cake for decorating using buttercream icing. Learn how to fill a piping bag correctly, techniques of bag striping with a brush or spatula. You will pipe numerous different decorations using the same tip. Using the supplied decorating tips: Star, round, petal, drop flower, leaf and other specialty tubes. Learn to write on your cake, as well as how to use cookie cutters as templates.

Tools Required : Apron, pencil, scissors, and a smile. Everything else is provided.

Prerequisite : None
Three, 3 hours classes



15432 2019 April 27 - May 11 1:30 pm - 4:30 pm Saturday

Tweens Two - Flowers & Cake Design - REVISED

\$ 125.00

After completing The Tweens One Basic Cake Decorating :Royal icing and sugar paste (fondant) are the ideal mediums to use when creating flowers or decorating your cakes. In this class you will discuss the basic principles of cake design, flower arrangements and colors. You will discover the core skills required to work with royal icing, fondant, and the best way to display them on your cakes and sweet treats. You will learn basics of the following flowers : Pansies, Lilies, Apple Blossoms, Daffodil and Violet. You will learn the piping skill of Cornelli Lace, and Brush Embroidery.

Tools Required : All materials for the class are supplied however you may wish to being an apron and a pen.

Prerequisite : None
Three, 3 hours classes



13675 2019 May 25 - June 8 1:30 pm - 4:30 pm Saturday