

Massachusetts ICES Fall Hands On Classes

International Master Cake Design Artist
Kathleen Lange

All classes to be held at Holiday Inn Boston/Dedham Hotel and Conference Center
55 Ariadne Rd
Dedham, MA 02026
781- 329-1000



Title: **Victorian Fall Gingerbread Cookies**
Date: **Saturday, October 5, 2019**
Time: **9:00 am to 12:00 pm (3 hour class)**
Price: **ICES members: \$115; Non- ICES Members: \$135**
Deadline Date: **September 21, 2019**

Level: All levels welcome
Min/Max: Min. 6 students Max. 12 students

Description: Kathleen designed these cookie designs to use several piping techniques and skills

- Royal Icing /proper consistencies, toothpick roses, grapes and Fall flowers, English and Lambeth style overpiping, floodwork, pressure control and correct angles
- All cookies decorated with More Than Cake "A Royal Mix" flavored with Perfect Palate Flavors-finally a cookie that tastes as good as it looks.
- Students will learn assorted borders and techniques to use on each cookie design, 3 cookies completed during class.

STUDENT SUPPLIES: Apron, small turntable, 2 cake boards or trays to hold cookies to decorate. Basic decorating tools; small metal spatula, wet cloths for hands and tips, scissors, four 4-oz. and two 8-oz. empty containers with lids, grease-free. Container to take home projects.

Note: if you have PME decorating tips# 0,1,1.5,2,2.5,42,ST50,Wilton #13,101,101s, please bring.

SUPPLIES PROVIDED BY INSTRUCTOR: All other tools/supplies provided to complete project: cookies, powder colors, and highlighter, parchment triangles, royal icing, handouts.



Title: **Victorian Lambeth Style Cookies**
Date: **Saturday, October 5, 2019**
Time: **2:00 pm to 6:00 pm (4 hour class)**
Price: **ICES members: \$130; Non-ICES Members; \$150**
Deadline Date: **September 21, 2019**

Level: All Levels Welcome
Min/Max: Min. 6 students Max. 12 students

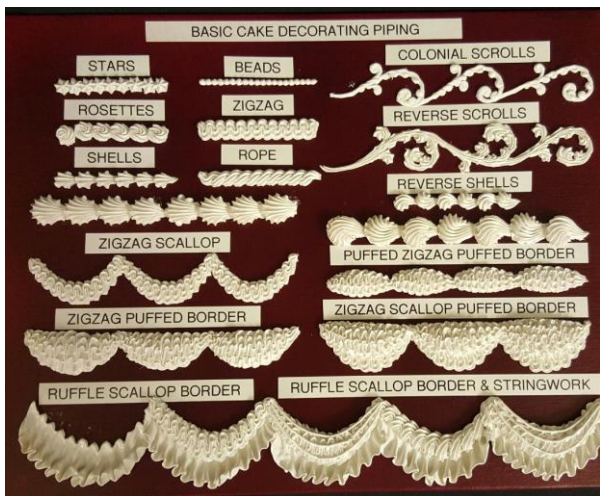
Description: Kathleen designed these cookie designs to use several piping techniques and skills.

- *Royal Icing/ Proper Consistencies, *Toothpick Roses, *Latticework, *English & Lambeth Style Overpiping *Lacework, *Floodwork, *Pressure control & correct angles
- All cookies decorated with More Than Cake "A Royal Mix" flavored with Perfect Palate Flavors- Finally cookies taste as good as they look!
- All piped, no molds used!
- Students will be learning assorted borders and techniques to use on each cookie design; 3 cookies completed during class.

STUDENT SUPPLIES: Apron, small turntable, 2 cake boards or trays to hold cookies to decorate. Basic decorating tools; small metal spatula, wet cloths for hands and tips, disposable bags, scissors, couplers, four 4-oz. and two 8-oz. empty containers with lids, grease-free. Container to take home projects.

Note: if you have PME decorating tips# 0,1,1.5,2,2.5,42,ST50,Wilton #13,101,101s, please bring.

SUPPLIES PROVIDED BY INSTRUCTOR: All other tool/supplies provided to complete project: cookies, powder colors, and highlighter, parchment triangles, royal icing, handouts.



Title: **Buttercream/Royal Icing Border Piping Skills**
 Date: **Sunday, October 6, 2019**
 Time: **8:30 am to 11:30 am (3 hour class)**
 Price: **ICES members: \$115; Non-Member \$135**
 Deadline Date: **September 21, 2019**
 Level: **All Levels Welcome**
 Min/Max: **Min. 6 students Max. 12 students**
 Description: **Kathleen will be teaching several different piping skills to be used on any celebration cakes or wedding cakes. This session examines popular wedding cake piped borders and the types of frostings, which work best for wedding cake designs.**

- *Royal Icing/ Icing Consistencies* *Latticework
- *Dividing Cakes
- *English & Lambeth Style Overpiping* *Pressure control, correct angles
- Kathleen will explain non-dairy, whip cream, different buttercreams and royal icing.
- Students will be learning and practicing different types of borders on cake boards; how to apply to your cakes. All piped borders.
- All techniques covered in class, completion of project all depends on student's skill levels, as time permits.

STUDENTS SUPPLIES – Apron, Turntable, 10" Dummy Cake covered or uncovered; placed on 12- 14" Drum to practice borders and stringwork or a round cake pan to practice, two 1/4 sheet decorating display boards, picture stand to hold boards upright. Basic decorating tools; metal small spatulas & tapered, wet clothes for hands and tips, disposable bags, scissors, couplers, two 16 oz. empty containers with lids and container or boxes to take completed projects. Note: If you have any decorating tips you would like to try or understand how they work, please bring them.

SUPPLIES PROVIDED BY INSTRUCTOR

Supplies provided to complete project; decorating tips, parchment triangles, royal icing and handouts.

In consideration of your fellow classmates and your instructor, plan to arrive at least 10 minutes before the scheduled class start time.



International Master Cake Design Artist Kathleen Lange

Kathleen started her teaching career at the age of 16, for Wilton Industries; youngest instructor to have taught for Wilton; total 21 years. Kathleen received numerous awards from Wilton; Hall of Fame and Imperial Club Awards; as a top instructor, teaching at the highest volume stores; teaching over 10,000 students as last recorded by Wilton, the year 2000.

She worked in area high end bakeries; consulting and training area bakery owners and employees; owned and operated her own high end wedding cake bakery & supply store in the 90's. She has taught since the beginning of her career and is now highly regarded innovator and is internationally known for royal icing, foreign techniques and the revival of the Lambeth Method of English Overpiping; adding her own modernized flair.

Most recently, October 2017; Kathleen Coached Michelle Sohan and competed as Team Trinidad & Tobago in the Milan, Italy Cake Designers' World Championship FIPGC 2017, winning "The Best Cake Taste in the World 2017" and placed 7th; competing against 19 other countries.

Kathleen is an active member, instructor and demonstrator of the ICES- Int'l Cake Exploration Societe/ICES Approved and USA Division Representative & Int'l Excellence Team Cake Designer of (FIPGC) International Federation of Pastry Gelato & Chocolate – Italy

For more information visit Kathleen's website at www.confectionarychalet.com

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NOTE: Advance registration is mandatory for all events! Your registration may be reassigned to another person with approval from the Mass Ices Rep 24 hours prior to the start of class, and any applicable fees paid (i.e. Difference between member and non-member price where it applies.) Classes may be cancelled in the event that the minimum number of students are not met to hold the class. You will receive an e-mail confirmation for class registrations only. Should you have any questions regarding your registration for the classes please contact us at massicesrep@gmail.com. Any checks returned for any reason from the bank will incur a \$25 processing fee payable to Mass ICES. In the event of Student Cancellation, Class Registration Fees are Refundable only up until the registration deadline.

Please detach lower portion and mail with check

Registration

Please make checks payable to: Mass ICES and mail them with this form before September 21st to: Mass ICES, Karen Siegel, 269 America Blvd., Ashland, MA 01721.

Please register me for the following class(es). I have read and agree to the above refund policy.

- Class 1 Victorian Fall Gingerbread Cookies: \$115.00 ICES Members, \$135.00 Non-Members.
- Class 2 Victorian Lambeth Style Cookies: \$130.00 ICES Members, \$150.00 Non-Members.
- Class 3 Buttercream/ Royal Icing Border Piping Techniques: \$115.00 ICES Members, \$135.00 Non-Members.

Name: _____

Address: _____

Telephone: _____

e-mail: _____

Total Amount enclosed: _____ I am a current ICES member YES NO
In the event your class choice is filled, you will be informed promptly and all monies will be returned to you.

Credit Card Payments: All credit card payments are subject to a processing fee. If you cancel before September 28th, the class fee minus the processing fee will be returned to you.

Anyone who cancels their payment directly through their credit card company after the event because they did not attend, or had an issue with the class(es), will be subject to fraud and will be asked not to attend classes or a DOS in the future.

- Class 1 Victorian Fall Gingerbread Cookies: \$118.65 ICES Members, \$139.25 Non-Members.
- Class 2 Victorian Lambeth Style Cookies: \$136.80 ICES Members, \$154.65 Non-Members.
- Class 3 Buttercream/ Royal Icing Border Piping Techniques: \$118.65 ICES Members, \$139.25 Non-Members.

Name on Card: _____ Card Number: _____

Expiration Date: _____ Security Code: _____ Billing Zip Code: _____ Total Amount Charged: _____

Go to <http://massices.org/> and pay with a credit card through PayPal.

Inquiries should be to Karen at ksiegel@yahoo.com