

Julie Bashore's

School of Cake Decorating and Confectionery Art

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Julie Bashore, Master Confectioner, is a native of England who has an award winning, twenty-five -year background in Culinary and Confectionery Arts. She has taught courses and demonstrated at expositions in England and Ireland, France, Germany, Switzerland, Mexico, USA, and Zimbabwe and Nigeria. She studied at Le Cordon Bleu in Salisbury Rhodesia, studied and taught at Fabilo International School of Confection in Lucerne Switzerland and taught at Butler's Wharf Chef's School in London England. She is accredited to the Swiss Chef's Association. Julie has worked extensively throughout the United States creating cake programmes and training cake decorators at in-store, retail and specialised bakeries. She has written numerous articles for Modern Baking, American Cake Decorating and for the

Retail Bakers Association of America

Julie Bashore founded Epicurean Cuisine a catering business and culinary arts school in Harare Zimbabwe. She catered for Embassies and High Commissions and functions up to 3000 people. She also founded The House of Clarendon in Lancaster Pa. a bakery specialising in custom designed Rolled Fondant wedding and special occasion cakes using traditional, contemporary and lovingly funky designs. In addition to the bakery, she hosted a traditional English Tea Parlour serving a wide variety of eclectic savouries, pastries and miniature desserts.

Combining her artistic skills and business acumen, Julie Bashore's teaching focuses on melding together artistic cake decorating and sugar-art skills and simplified, time-saving techniques essential for successful production and profitability. She will share her secrets of success taking these artistic skills to a professional level for starting a successful and profitable business. She will share successful advertising and marketing trends and will discuss organizational skills including instituting streamlined systems.

All\* courses are designed for professional production and business success. (\*Excluding kids classes)

**Whether you are the most experienced of decorators, or new to the "game," these courses will improve your skills, creativity, productivity and profitability. They are designed for all levels of aspiring cake and sugar artists.**

**WE CONSTANTLY SIMPLIFY AND IMPROVE ON OUR COURSES, WORKING WITH THE MOST UP-TO-DATE EQUIPMENT AND APPLYING NEW TECHNIQUES; SO REFRESH YOUR ARTISTIC TALENT, KEEP UP TO DATE TO BE COMPETITIVE!**

### 2010 COURSE SCHEDULE

**Personal attention will ensure your success. Onsite classes are small and personal for individual attention to ensure your success (Max 15 students) Please register early.**

**Complimentary morning and afternoon tea & coffee/soda/bottled water & snacks will be provided.**

**A complimentary *delicious luncheon* will be served daily.**

***Please advise on registration if you are vegetarian***

**(Children attending KIDS CAMP should bring a bagged lunch)**

### **CREATIVE WEDDING & SPECIAL OCCASION CAKES IN ROLLED FONDANT**

**\*\*ALL TOOLS AND SUPPLIES WILL BE PROVIDED UNLESS SPECIFIED \*\***

**5 days course - 9.30 am–4.30 pm - Jan 04-08, Aug 9-13, Oct 18-22 Jan 3-7 2011**

**Registration Fee \$250 Tuition Fee \$695**

This exciting, intensive course will take you through efficiently covering cakes, to making swags, drapes and bows. Embossing, ruffles, lace and frills. New easy techniques in brush embroidery, side designs and crimping panels. Broderie Anglaise, double quilting, quick pearls, ribbon insertion, 3D stencilling, hand-moulded flowers and bas-relief.

Work to be done on both dummies and baked cakes. You will learn to stack a wedding cake stabilized to withstand long distance deliveries. Learn tricks-of-the-trade for starting or improving your own business to include advertising, marketing and pricing, incorporating systems, contracts, consultations, deliveries and customer services. **This course is suitable for the novice and experienced decorator.**

**\*\*STUDENTS TO PROVIDE THE FOLLOWING:**

1. 10" round x 4" high cake dummy and 12" round cake board
2. 10" square x 4" high cake dummy and a 12" square cake board.
3. 6" and 10" round x 4" high baked cakes covered with white butter-cream icing.
4. Above cakes to be placed on a firm 12" round cake board
5. 2 lbs. white butter-cream

Please advise if you wish us to provide the dummies, boards, cakes and butter-cream at an additional cost:

Dummies and Boards - \$14.00 Cakes and Butter-cream - \$36.00

### **AMAZING SUGARVEIL - VERSATILE EDIBLE FABRIC, LACE AND VEILING**

**3 day course–9.30 am - 4.30 pm – Feb 15-17, \*Jun 21-24, \*Sep 13-15**

**(\*Airbrush course follows on Friday) Registration Fee \$125.00 Tuition Fee \$475.00**

Work with this amazingly versatile product. Sugarveil allows confectionery artists to create spectacular decorations and cake adornments; a definite enhancement to your wedding and special occasion cakes, desserts and tortes. Effortlessly create amazing lace, bows, flowers, ribbons, pearls, monograms, lace, string-work and so much more!

**Adorn your wedding cakes with sensational bridal trains to match the bridal gown, effortlessly made in Sugarveil!** And we will make fun seasonal decorations.

**THE CREATIVE ART OF AIRBRUSHING – 1 day course - 9.30 am-4.00 pm Mar 5 Jun 25 Sep 16**

**Registration Fee \$75 Tuition \$125**

*(Immediately follows Sugarveil course)*

Create a masterpiece, an edible canvas on rolled fondant. Use the newest, most innovative equipment on the market to easily create contemporary 3 D patterns, special effects with stencils, texturing and easy landscapes. Achieve the master's touch in minutes. Allow your creativity to flow through the airbrush onto your cakes. Amaze your customers!

**3D SCULPTED NOVELTY CAKES – SEASONAL CREATIONS**

**4 day course 9.30 am-4.30 pm March 1- 4 \*Aug 23-26 \*(Cocoa Painting Class follows) Nov 2-4**

**Registration Fee \$205 Tuition Fee \$685**

Customers love 3D sculpted cakes, a true display of creative cake artistry. Learn to create 3D sculpted cakes with stable supports, armatures and tricks of the trade to engineer three-dimensional cakes that withstand delivery and presentation. Sculpt, carve and assemble these cakes, then decorate with an artistic flair. Designs will be seasonal and guaranteed to create oohs and aahs!

**Students to bring 6 x ½ sheet cakes and 6, 10” x 4”cakes - If flying by air, please ship frozen cakes to school location. 201A West Walnut Street, Lancaster Pa 17603. We will freeze your cakes. Buttercream and additional cakes, all supports are included**

**COCOA PAINTING ON PASTILLAGE PLAQUES**

**1 Day class – Aug 27 - Registration Fee \$75 Tuition \$125**

This is an awesome technique in sepia colour to create portraits, animals and landscapes. Work with cocoa butter and cocoa to provide realistic pictures. This is an unusual and effective technique to add to your repertoire!

**DELICATE GELATINE & GUM-PASTE FLOWERS - PASTILLAGE WEDDING FAVOURS**

**5 day Course – 9.30 am-4.30 pm Apr 26-30 Oct 4-8 Nov 2-6**

**Registration Fee \$205 Tuition Fee \$675**

Flower making can be so time-consuming. Learn the short cuts to produce these life-like flowers in **GUM PASTE and GELATINE**. I will share techniques that will save you hours of work, whilst producing exceptional botanical flowers and foliage. They will be brought to life with quick airbrushing and colour dusting techniques. Produce roses and carnations that are assembled on JELLY BEANS, seasonal flowers, leaves and foliage. Learn to make pulled flowers just using little scissors. Assemble a corsage and bouquet.

**MAKE PASTILLAGE DECORATIONS** with our own special recipe to create an assortment of Bridal Favours to charm your customers creating additional sales and revenues for your business.

**FASCINATING ROYAL ICING TO MAKE FILIGREE AND LACE - FANCY LETTERING AND BORDERS, CAKE CARTOONING IN BUTTER-CREAM – ANIMAL MODELING IN FONDANT**

**3 Day course - 9.30-4.30 May 17-19 Registration Fee \$105 Tuition Fee \$475**

Enhance your cakes with Oriental string work, Royal Iced Filigree and Lace. Built-up and graduated line piping, trellis piping, raised decorated lettering and monograms. Decorative piped borders, over-piping, dual piping, and pressure piping. Also take your butter-cream piping techniques to a new level to create comical dimensional pressure piped cartoon figures. These techniques are sure to please the man of the house and are a fun approach to children's cakes. It's quick and easy when you know how. Guaranteed to charm your customers. Model animals in fondant,

great for children's cakes...

### **KIDS CAMP – WORKSHOPS 19-23 July**

#### **CAKE-CAMP FOR KIDS - 2 age groups 6-9 and 10-13**

**July 9-13 Registration Fee \$50 Tuition Fee \$250**

This fun CAKE-CAMP for kids who are artistic and love to be creative. Your child will learn how to decorate cookies, cupcakes, candy treats and confections perfect for presentation at their own birthday parties or as creative gifts. This course will open their minds to creativity in food art. All supplies will be provided. Please bring a bagged lunch. Beverage and snacks will be provided.

#### **2010 COURSE SCHEDULE BY MONTH see above for details:**

**JANUARY 4-8 Wedding and Special Occasion Cakes in Rolled Fondant**

**FEBRUARY 15-17 Sugarveil**

**MARCH 1-4 3D cake sculpturing, 5<sup>th</sup> Airbrush, 8-12 Blown and Pulled Sugar**

**APRIL 26-30 Gelatine and Gum Paste Flowers and Wedding Favours**

**MAY 17-19 Royal Icing Filigree and Lace, Fancy Lettering and Borders, Cake Cartooning and**

**Animal Modelling in fondant**

**JUNE 21-24 Sugarveil 25<sup>th</sup> Airbrush**

**JULY 12-16 Blown and Pulled Sugar**

**19-23 KIDS CAKE CAMP**

**AUGUST 9-13 Wedding and Special Occasion Cakes in Rolled Fondant**

**23-26 3D Cake Sculpturing 27<sup>th</sup> Cocoa Painting**

**SEPTEMBER 13-15 Sugarveil 16<sup>th</sup> Airbrush 21-23 Royal Icing Filigree and Lace, Fancy Lettering and Borders, Animal modelling in fondant**

**OCTOBER 4-8 Gelatine and Gum Paste Flowers and Wedding Favours**

**18-22 Wedding and Special Occasion Cakes in Rolled Fondant**

**NOVEMBER 2-4 3D cake sculpturing (Christmas)**

**8-10 Chocolate**

**DECEMBER 6-10 Blown and Pulled Sugar (Christmas Decorations)**

**JANUARY 2011 3-7 Wedding and Special Occasion Cakes in Rolled Fondant**

**JULIE BASHORE'S SCHOOL OF CONFECTIONERY ARTS**

Courses and seminars on sight or at your venue.

[www.CakeDecoratingAndConfectioneryClasses.com](http://www.CakeDecoratingAndConfectioneryClasses.com)

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We offer private classes. We will teach at our school on site, or at your venue.