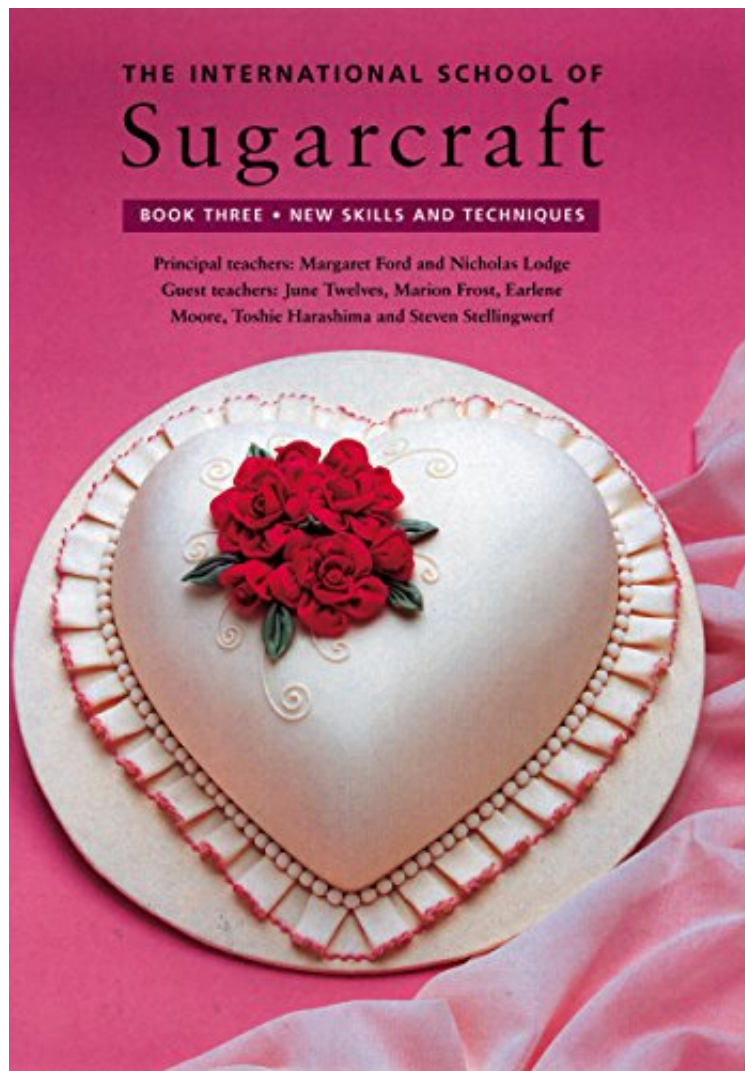


[E-BOOK] International School of Sugarcraft: New Skills and Techniques (International School of Sugarcrafts), Vol. 3

International School of Sugarcraft: New Skills and Techniques (International School of Sugarcrafts), Vol. 3

Nicholas Lodge, Margaret Ford
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Nicholas Lodge, Margaret Ford : International School of Sugarcraft: New Skills and Techniques (International School of Sugarcrafts), Vol. 3 before purchasing it in order to gauge whether or not it would be worth my time, and all praised International School of Sugarcraft: New Skills and Techniques (International School of Sugarcrafts), Vol. 3:

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following review helpful. Five StarsBy CindyFantastic book!6 of 6 people found the following review helpful. great instructionBy JustRunthis book has wonderful instructions. It is pretty advanced and requires some equipment hunting but that is what I wanted. this would make a good textbook for a cake decorating class. It didn't have quite as many techniques as I was hoping for but i still learned alot.

The International School of Sugarcraft is the most comprehensive course on sugarcraft ever published. The much-awaited International School of Sugarcraft Book 3 mdash; New Skills and Techniques covers all the latest style changes in sugarcraft and the various new equipment and products that have become available since Books 1 and 2 were published. Written by leading sugarcraft experts, Margaret Ford in the UK and Nicholas Lodge in the US, this brand new sugarcraft reference, resource, and cake decorating book also includes new techniques and cake designs by five guest sugarcrafters from around the world ndash; with innovative from June Twelves (modelling), Marion Frost (cutters), Toshie Harashima (royal icing), and Earlene Moore and Steven Stellingwerf (American cake styles, icing mediums and techniques). Together, Margaret and Nichols have organised the book into five main sections mdash; using moulds and cutters for quick, impressive results; creating beautiful fabric effects; an update on modelling; producing stunning needlework in sugar; and the latest information on amazing sugar flower making. In this exciting new volume, there are impressive ideas, techniques and cake designs to appeal to anyone who enjoys sugarcraft and cake decoration.

About the AuthorMargaret Ford discovered her interest in cake decorating at catering college in Aberdeen. She designs original and innovative equipment and created the CelCakes specialist range of products for cake decorators.In 1991, Nicholas Lodge set up the International Sugar Art Collection (ISAC) in Atlanta, Georgia. He also operates a school of confectionery and sugar arts, a retail cake decorating store and a mail order and internet business.