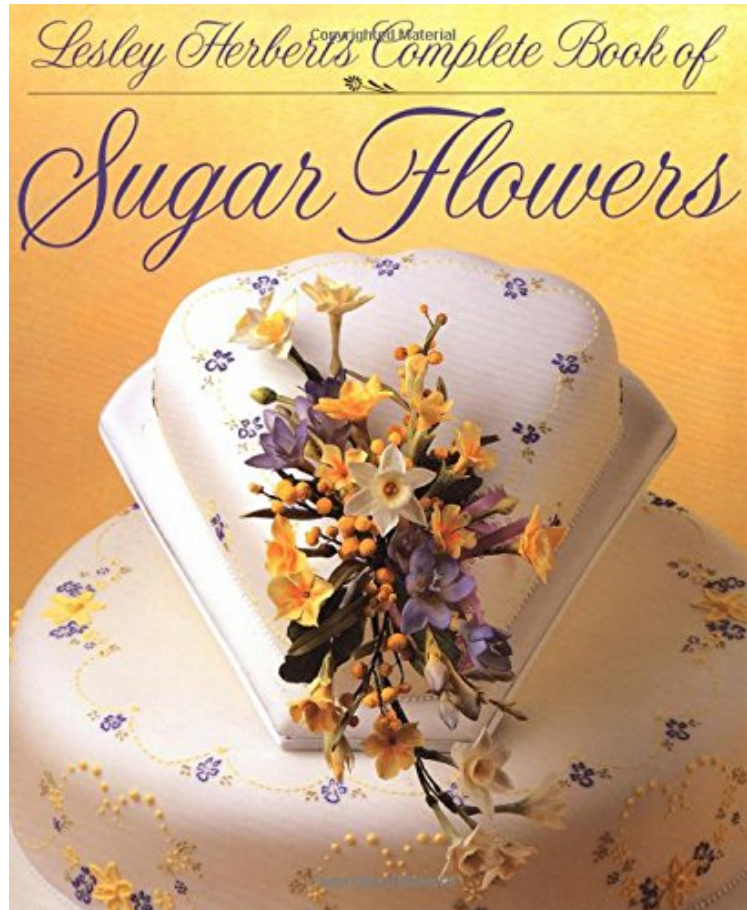


[Free download] Lesley Herbert's Complete Book of Sugar Flowers

Lesley Herbert's Complete Book of Sugar Flowers

Lesley Herbert

**Download PDF | ePub | DOC | audiobook | ebooks*



DOWNLOAD



READ ONLINE

#1030281 in Books Merehurst Limited 1992-09-01 1992-09-01 Original language: English PDF # 1 10.75 x 1.00 x 9.00l, 2.03 #File Name: 1853913561144 pages | File size: 66.Mb

Lesley Herbert : Lesley Herbert's Complete Book of Sugar Flowers before purchasing it in order to gauge whether or not it would be worth my time, and all praised Lesley Herbert's Complete Book of Sugar Flowers:

34 of 35 people found the following review helpful. Glorious Sugar Flowers By A Customer If you have any experience of gum paste flowers you will love this book. Excellent clear step by step colour pictures and good explanatory text. Glorious pictures of finished cakes and flower bouquets. Not for the beginner though as some of the techniques are quite complex. Buy this book if you are looking for inspiration and a challenge .6 of 6 people found the following review helpful. Leslie Herbert's Complete Book of Sugar Flowers By Jauquetta This is a very lovely book. Full of great information for the more advanced decorator. It is a fine one to add to your permanent library, especially if you really enjoy making fondant/gumpaste flowers. She offers some of the more interesting and unusual flowers. She is from the U.K. so some of the flowers are not ones we get in the U.S.A. Most of these flowers require cutters, but she does include some that do not. There are good step by step directions, provided you do have some knowledge of this medium. The only flower that I can't find a cutter for here is the carnation and it looks as though it would be a great

way to make it, too. 0 of 0 people found the following review helpful. Great book, very ugly and dated book cover
By Helena
Great book, very ugly and dated book cover, but the it has very good detailed info on how to create each flower. Missing some classic flowers, though.

Lesley Herbert's Complete Book of Sugar Flowers explains and illustrates the methods of making sugar flowers in more depth than has ever been attempted before. This cake decorating book concentrates on the techniques involved in creating and arranging thirty types of flowers and foliage. In addition, there are fourteen arrangements, each displayed on a finished cake. For the complete beginner, the first steps in making and handling flower paste are shown in the opening chapter, along with photographs of how to use the essential equipment, colors, glazes and finishes. Once the basic skills of handling flower paste are understood, the blooms can be made from start to finish. Every stage for each flower is clearly laid out in the order in which it is prepared, leading you step-by-step from molding the first tiny ball of paste to applying the final dusting of color. The completed sugar flower is shown with its leaves, where suitable, and a photograph of the fresh flowers used for reference is also included. Many of the neat sprays of blossom are ideal for decorating a simple cake but when you have mastered the knack of making flowers, you will definitely feel inspired to progress to creating stunning arrangements. Grouping complementary flowers, working out the shape of the design, wiring and securing the centerpieces are all illustrated alongside each finished arrangement. The information is completed by showing a cake with the floral decoration displayed to full advantage. By setting out her work in such detail, Lesley Herbert offers a real insight into the professional approach which gives immaculate results. Her book is the perfect individual tutor and worktop companion—follow her instructions, practice the techniques and study the photographs of the beautiful flowers for successful results. From buds to bouquets, Lesley Herbert's Complete Book of Sugar Flowers is the ultimate source of inspiration for sugarcraft artists. This cake decoration book includes: Basic instructions to fill beginners with confidence
Templates of cutters to save buying dozens of shapes
Fabulous displays of flowers to inspire experienced cake decorators

About the Author
Lesley Herbert is well-known for her creative and adaptable approach to cake decorating, but one of her outstanding skills is her ability to create sugar flowers that are almost indistinguishable from the real thing. As well as her many distinguished qualifications as a baker and lecturer in further education, Lesley has studied floristry at City and Guilds level.