

Illinois ICES Presents *Hands-on Classes with Mary Jo Dowling, CMSA, ICJ*

Saturday, October 23, 2021

Masks are required during all classes.

PME USA

35 N. Broadway St.

Aurora, IL 60505

SOUTH AFRICAN LACE WINGS

9:00 am – 11:30 am (2 1/2 hour session)

\$90.00 per student



Learn to make these delicate looking pieces from royal icing. Get a basic overview of designing, creating and using South African Lace Wings. This classically beautiful technique will add new dimension to your cake decorating. Students will work on four different patterns which can be easily transported home flat. Attaching the wings will be shown in class but not completed by students.

Mary Jo will provide many of the supplies needed for this class. Student supply list: Tips: round #0, #1, #2 (PME or Beckel preferred), reading or magnification glasses if needed.

OIL PAINTING ON CAKES



12:30 pm – 2:30 pm (2-hour session)

\$90 per student

Students will learn how to prep and mark the designs on their fondant, choose the best designs for this type of work, learn to work with the colors by mixing and applying to a fondant surface to achieve the desired texture and blending of the colors. Final discussion will be on sealing and finishing the images. Mary Jo will provide all supplies needed for this class.

WORKING WITH FRESH FLOWERS ON YOUR CAKES

3:30 pm – 5:30 pm (2-hour session)

\$100 per student



Have fun working with fresh flowers and learn how to make sure your clients are not only happy with the results, but remain healthy from your efforts. We will be going over how to properly handle and prepare flowers for use on cakes, the various methods to help protect your cake creation and a bit about the flower industry. Next, we will work with actual flowers and real cake (supplied by you) to safely create a floral masterpiece. Flowers are included, but you supply the frosted and ready to decorate 6" - 8" cake and a sharp pair of scissors or pruning shears. We have a refrigerator available to store cakes if you are attending another class

Mary Jo will provide fresh flowers and most of the other materials needed for this project. Students will need to supply 1 6"- 8" layer cake filled and frosted, left plain on a cake board. Any flavor or frosting of your choice. Can be covered in buttercream, fondant, chocolate, ganache or royal. Your choice, we will learn with each new type of cake brought in. Students will also need to bring 1 pair of shears or scissors capable of cutting flower stems and parchment paper. We recommend Joyce Chen's Unlimited scissors. Item # J51-0220.

They are awesome! <https://www.amazon.com/Joyce-Chen-51-0220-Unlimited-Scissor/dp/B0000CFLH7>

About the Instructor

Mary Jo Dowling is the owner of frosting and crumbs, a custom cake studio in Pittsburgh, PA. She is an ICES Certified Master Sugar Artist, and Certified Sugar Art Judge. She was a 2018 RBA Pillsbury Baker's Plus Grand Decorating Competition winner. She has been working in the sugar arts for more than a decade and was featured on TLC's Ultimate Cake Off and Fabulous Cakes. She was also featured on programs on HGTV, the Travel Channel and Yahoo TV. Her work has appeared in numerous cake related publications over the years. She is an ICES Approved Teacher and past chairman and president of the International Cake Exploration Society, and member of the American Culinary Federation, Retail Bakers of America, and the British Sugar Craft Guild. She has taught students from around the globe in her travels.



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Lunch will be included for students taking two or three classes.
 Students will have an opportunity to shop throughout the day!

DAY OF SHARING & CLASS REGISTRATION

Registration deadline for classes is October 10th. Seating is limited. Register at www.illinoisices.com.

If you prefer you may mail in your completed registration form and check made payable to Illinois ICES to: Ellen Pomes, 4203 N. Kedvale Ave, Unit 2S, Chicago, IL 60641-2686

Please note that cancellation refund amounts will reflect a deduction of applicable credit card processing fees for online registrations.

Questions—contact Rebecca McGreal 630-927-1827

Name _____ ICES Member _____ Non-member _____

Phone _____ E-mail _____ ICES Member # _____

_____ South African Lace Wings	Saturday, Oct. 23	9:00 am- 11:30 am	\$90.00	_____
_____ Oil Painting on Cakes	Saturday, Oct. 23	12:30 pm – 2:30 pm	\$90.00	_____
_____ Working with Fresh Flowers	Saturday, Oct. 23	3:30 pm–5:30 pm	\$100.00	_____
_____ Day of Sharing	Sunday, Oct. 24	Member	\$30.00	_____
_____ Day of Sharing	Sunday, Oct. 24	Non-member	\$40.00	_____
			Total Due	_____

