



Demo	Date	Start Time	End Time	Trans-lator	Demonstrator Last Name	First Name	Demonstration Title	Description of Demo	Skill Level	Demo Medium
<b>THURSDAY, JULY 17, 2008</b>										
A-1		8:00am	9:00am		Jones	Charmaine	Giant-sized 3-D Cake	Live cake sculpturing and icing with buttercream and fondant, then airbrushing and detail painting for a finishing touch, all done in 1/2 hour.	D	AB, BC, F
A-2		8:00am	9:00am		Vincent	Kerry	Stylish Applications for Romantic Wedding Cakes	Kerry Vincent has her own signature design ideas, which she translates into fantasy decorations for wedding and celebration cakes. These renditions are modeled in gum-paste and/or rolled fondant. Expect side applications, fantasy flowers and foliage. The work will be detailed and suitable for all skill levels of decorator, but not for the impatient. Kerry is a high end custom designer and does not specialize in production work -- that being said Vincent's designs can be modified to suit those in time-driven environments.	D	F, GP
A-3		8:00am	9:00am	S-E	Morana	Cecilia	Modeling Princesses	Easy modeling of various Princesses.	B & I	F, GP
A-4		8:30am	9:30am		Robinson	Giesela	Gerbera Daisies in Cold Porcelain	Different varieties of daisies, cutters to use, methods of display, cold porcelain.	I	CP
A-5		8:30am	9:30am		Wanke Mangold	Carolyn	Basic Lambeth Techniques	Basic Lambeth, dividing, marking, overpiping, cushion techniques, useful tools.	A, I	RI
A-6		8:30am	9:30am		Low	Sharon	Enchanting Mini Cakes for Princesses	Mini cakes decorated to be mini castles, crowns and princesses with gum paste heads.	D	F, GP
A-7		8:30am	9:30am		Terry	Mike	New and Forgotten Fancy Flowers	New flowers using buttercream and Bettercreme, including color composition.	D	AB, BC, F
B-1		10:00am	11:00am		Benison	Stephen	Fondant Shoes and Handbags	Gum paste shoes and 7 different styles of handbags.	I	GP,P, RI
B-2		10:00am	11:00am		Carberry	Susan	3-D Cookies, with a Florida Theme	These are "not" the typical 3-D cookies that are baked flat and then stood up to create the 3-D effect. Learn how to form cookie dough into shapes that you never thought would be possible. Yes, they are actually 3 Dimensional cookies with a hollow center that is filled with a sweet candy surprise!	D	CK,F
B-3		10:00am	11:00am	S-E	de Ortega Viacava	Rosa	Commercial Flowers and New Ideas	Roses, tulips, with details; new ideas with lace and textures.	D	F, GP
B-4		10:30am	11:30am		Evers	Janet	Figure Piping with Piping Gel	Using a piping bag and no tips make a variety of designs on cakes.	D	GEL
B-5		10:30am	11:30am		Dowling	Mary Jo	Easy and Beautiful Fall Leaves and Acorns in Chocolate	Creating colorful fall leaves in chocolate using fresh leaves and molds, and modeling acorns from chocolate clay to complete the fall theme.	D	C
B-6		10:30am	11:30am	S-E	Acosta	Kayta Lys Alva	Wedding Cake with Textured and Gorgeous Orchid Accents	How to make, ice, use rolled fondant, gum paste and textured rollers.	D	F, GP, V
B-7		10:30am	11:30am		Hartman	Toni	Foliage and Flowers	A fusion of unique foliage and colors; tumbled stones, seeds, reeds, and orchids.	I	F, GP, RI
CC-1		11:00am	1:00pm		Carpenter	Autumn	Run Sugar Cookies	Complete decorated cookies; some will be painted using a "watercolor method" on run sugar, while others will be piped using colored run sugar. Achieve perfect lettering. All useful on cakes as well as cookies.	D	CF, CK
CC-2		11:00am	1:00pm		Randlesome	Geraldine	Edible Snow Globe with Poinsettia	Create an edible snow globe containing a poinsettia.	D	CP, V
D-1		1:00pm	2:00pm	S-E	Leach	Irene (Cuqui)	Church for 1st Communion		D	F, P
D-2		1:00pm	2:00pm		Webb	Carol	Fast Fabulous Bows and Side Designs	Pearl-edged bows and vintage designs for sides of cakes.	D	AB, BC, F
D-3		1:00pm	2:00pm		Trunkfield	Pat	Inspiration for the Holidays	Ideas for wedding and celebration cakes using new cutters and techniques.	D	F,GP
D-4		1:30pm	2:30pm		Ornes	Jackie	Easy Chocolate Paste Flowers	Roses and blossoms made with chocolate paste.	D	C
D-5		1:30pm	2:30pm		Biggers	Carrie	White Chocolate Stacked Boxes	Learn the special techniques to box cakes.	B & I	C, F, GP, RI
D-6		1:30pm	2:30pm	S-E	de Perez	Nelly	Santa in Bas Relief	A Christmas design with modeled Santa, airbrush, houses and leaves.	D	BR, GP, P, RI
D-7		1:30pm	2:30pm		Simon	Jo Ellen	Quilling in Sugar	How to do paper art quilling in sugar.	D	GP

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EE-1		2:00pm	4:00pm		Kidwell	Geraldine	Clowning Around	Create an adorable little hand molded clown by modeling fondant over gumballs or suckers. Complete a clown and a pet, if time allows.	D	F,RI,V
EE-2		2:00pm	4:00pm		Scott	Kathy	Breathtaking Petit Fours	Want to hide when asked if you make petit fours? Hide no more. Kathy has developed an easy and profitable way to make them. They look very complicated, but with a few tools, you will look like a pro. Design and decorate some to carry home.	D	F,C
F-1		3:00pm	5:00pm		Fab 5: Norman Davis, Zane Beg, Dominic Palazzolo, Linda Shonk and Mike Terry		Baby Blocks - 2 hours	Using piping, modeling, mold making, to make a 3-D baby block.	D	F, C,CO
F-2		3:00pm	4:00pm		Ford	Margaret	Established Ideas for Flowers and Cake Surfaces	Ideas for flowers and cake surfaces.	D	F, GP
F-3		3:00pm	4:00pm	S-E	Sanchez	Marcela	Sugar Silk Paste Princess	Make a beautiful princess with sugar silk paste.	A, I	P,SP
F-4		3:30pm	4:30pm		Hall	Edith	Small Flowers and Designs for Sides of Cakes	Small flowers and designs for sides of cakes.	D	F, GP
F-5		3:30pm	4:30pm		Moore	Earlene	Shotgun Shells and Turkey Feathers	Step-by-step process of making realistic gum paste shotgun shells and rice paper turkey feathers.	D	GP
F-6		3:30pm	4:30pm		Brooks	Sheila	Spectacular Orchids in Gum Paste	Unusual orchids in gum paste.	D	GP
F-7		3:30pm	4:30pm		Lance	Kelly	Fun, Fun, Fun with Flamingos	Make a fun beach scene with flamingos, crab, starfish, palm trees and more; hand molded in gum paste.	D	F, GP
										
<b>FRIDAY, JULY 18, 2008</b>										
G-1		1:00pm	2:00pm		Randlesome	Geraldine	Oriental Stringwork	Also referred to as upside down stringwork. Geraldine will show you how to pipe stringwork so that it stands up on the cake.	D	RI
G-2		1:00pm	2:00pm	S-E	Ortega Viacava	Mariella	Mariella's Secret Bra	3-D brassiere with textures in real size!	B	GP, F
G-3		1:00pm	2:00pm		Stellingwerf	Steven	Miniature Fondant Party Purses	Adorable party purses made completely of fondant.	I	F, RI
G-4		1:30pm	2:30pm		Pohlman	Janette	Edible Standing Turkey	3-D standing turkey carved of cake, piped feathers, chocolate airbrushed head.	D	AB, BC, C
G-5		1:30pm	2:30pm		Snow	Lida	Wafer Paper Magic	Types of wafer paper, how to use; peacock feather mask.	D	F, RI, WP
G-6		1:30pm	2:30pm	S-E	Ospina	Raul	New Textures in Rolling Pins	New techniques with rolling pins.	D	F
G-7		1:30pm	2:30pm	S-E	Capo	Marcela	Baby Room	Pastillage quilts, toys, pictures, and gum paste molded baby.	D	GP,P,RI
HH-1		2:00pm	4:00pm		Salisbury	Jaci	Filet Crochet Plaque	Dots of Royal Icing create an open crochet stitch on a sugar plaque using a cross stitch pattern. The plaque can be placed on a cake and then saved when the cake is cut.	D	P,RI
HH-2		2:00pm	4:00pm		Palazzolo	Dominic	How to Make a 2-Sided , 3-D Bottle Mold and More!	Make an ever popular bottle mold which can be used with sugar, chocolate and fondant. It is profitable for groom's cakes. In addition, students will learn to make molds from jewelry and how to pour liquid silicone molds.	D	C, F, V
J-1		3:00pm	4:00pm		Hebert and Guidry	Martha and Becky	Par for the Course	Golf bag, stacked cake, iced and covered with fondant, 22" tall. Sure to WOW!	I	GP,F,BC,RI
J-2		3:00pm	4:00pm		Kidwell	Geraldine	Fairytale Carriage Cake	A fairytale carriage made from bowl shaped cakes accented with royal scrolls.	D	F,BC,RI
J-3		3:00pm	4:00pm		Carpenter	Autumn	Cake with Contemporary Flavors and Designs	Enhance cake mixes with flavors and contemporary designs.	D	F,BC,C
J-4		3:30pm	4:30pm		Pohlman	Tim	Fish Out of Water	3-D sculpted cake completely edible, carved from cake, chocolate airbrushed head and fins.	D	AB, C, P
J-5		3:30pm	4:30pm	S-E	Sempertegui	Ximena	Baby Shoes	A very versatile baby cake.	D	GP,P
J-6		3:30pm	4:30pm	S-E	Muñante	Mónica	Princess of Roses	Molding and modeling a doll, fancy applications of rose petals.	D	GP,P,RI
J-7		3:30pm	4:30pm	S-E	Jimenez	Américo Soto	Gum Paste Flowers for Decorating Almonds	Hand made flowers in gum paste for decorating almonds.	D	GP

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KK-1		6:00pm	8:00pm		Ford	Margaret	Wired Gum Paste Lilies	Each flower petal has a fine wire inserted through its entire length so it can be assembled while the petals are still soft. A lily bud and flower will be completed in class.	D	GP
KK-2		6:00pm	8:00pm		Harlen	Vicky	Brush Embroidery - More than Just Flowers	Learn to take brush embroidery to the next step by doing more than just flowers.	D	F,RI
										
<b>SATURDAY, JULY 19, 2008</b>										
L-1		8:00am	9:00am		Lodge	Nicholas	Exotic and Tropical Flowers in Gum Paste	Nicholas demonstrates his new and quick method of creating tropical and exotic flowers in gum paste. Don't miss this information-packed demonstration by one of ICES' most popular demonstrators. Regardless of your level of experience, everyone will learn something new.	D	GP
L-2		8:00am	9:00am		Smith	Lindy	Intro to Cake Jewelry	Decorate your cakes with cake jewelry.	D	V
L-3		8:00am	9:00am		McCarey	Mike	Food Network Q and A	Discussion of Food Network challenges as a participant Q & A.	D	LEC
L-4		8:30am	9:30am		Randlesome	Alan	Basic Fondant with Draping	Basic fondant with draping.	B	F
L-5		8:30am	9:30am		Churnick	Lew and Tricia	PhotoFrost Edible Photo Printing	Use of PhotoFrost printing system on cakes, cookies and chocolates.	D	BC,C,WP
L-6		8:30am	9:30am		Mustatea	Luci	Stained Glass Lamp Cake	Presentation of materials used to shape and assemble cake, techniques for decorating.	D	F,RI,C,CP,G EL
L-7		8:30am	9:30am		Harvey	Carolyn	Christening Layette on a Plaque	Plaque having baby blanket, booties, bib, jacket and smocked christening gown.	I	GP,F,RI
MM-1		10:00am	12:00pm		Parvu	Beth	Pastillage Sugar Castles	Put together and decorate a sugar castle using a new castle cutter set to make several different designed castles. Pieces will be ready to assemble in class with notes for different designs.	D	P,C, RI
MM-2		10:00am	12:00pm		Maytham	Jill	Gerbera Daisies the Easy Way	Students will make the Gerbera Daisy, large and small, using six new Jem Cutters.	D	GP
N-1		10:00am	11:00am		Banner	Christina	Happy Birthday Gingerbread	How to make, shape gingerbread dough and construct a gingerbread house.	D	CO, G, RI, V
N-2		10:00am	11:00am		Rielander	Eleanor	Sugar Paste Flowers and Foliage	Learn how to make Eleanor's intriguing gum paste flowers.	D	GP
N-3		10:00am	11:00am		Fong	"Alex"	Animals, Flowers, Piping, Painting and Other Designs	Variety of techniques: figure piping, flowers, painting and chocolate.	D	BC,C
N-4		10:30am	11:30am		Padyachee and Dube	Vanessa and Pride	Summer Holidays	This summer holiday themed demo will feature a 3-D yacht sailing on the sea, as well as deck chairs and an umbrella on the beach.	D	GP
N-5		10:30am	11:30am		Mintz	Emilia	Build a Complete Baby Dream Room	Build baby dream room with premade pastillage pieces and modeling of figures.	D	GP,P,RI
N-6		10:30am	11:30am		Schnee	Christine	Two demonstrations in one: Chocolate Transfers Directly on Rolled Fondant; Easy Way to Apply Rolled Fondant to All Cake Shapes	Create one of a kind cakes using chocolate transfers, no melted chocolate required. Learn how to apply fondant to all cakes using the cake wheel method.	D	F, V
N-7		10:30am	11:30am		Johnson	Klara	Fancy Gift Box with Patterned Paste Technique	Adapted from crafts this technique has endless possibilities for colorful patterns.	D	GP,F,RI
P-1		1:00pm	2:00pm		Beg	Zane	Chocolate Transfers, Spraying Transfer Sheets	Techniques in chocolate; transfers, curls, spray with air gun.	B	C
P-2		1:00pm	2:00pm		Morrison	Kim	Mexican Paste Jewel Box with Drawer	Lovely oval jewel box with removable lid and working drawer.	D	GP,P,RI
P-3		1:00pm	2:00pm		Van Norstrand	Betty	Victorian Ribbon Flowers in Gum Paste	Lavish textured ribbon flowers all in sugar.	D	GP
P-4		1:30pm	2:30pm	S-E	Ruiz	Anna Laura	Art of Painting with Fondant	Making plaques and drawing on plaques, plus painting with pastels.	I	F
P-5		1:30pm	2:30pm		Chan	Rosalind	Southeast Asia Meets West	Life-size floral theme techniques will be shown using cold porcelain, gum paste and fondant. Flowers demonstrated will be a combination of the Brassia and Cymbidium Orchids from Southeast Asia, Hibiscus from the islands of South Pacific and the Dutch Iris from the West.	I	AB, CP, F, GP, V

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P-6		1:30pm	2:30pm		Gruenberg	Dianne	More Iris Folding Ideas	Taking the paper art of Iris folding and working this in gum paste.	D	GP,F,P,RI
P-7		1:30pm	2:30pm	S-E	Reyes	Lourdes	3-D Wild Rose Encased in Transparent Jelly	How to make a 3-D wild rose encased in transparent jelly.	D	GEL
QQ-1		2:00pm	4:00pm		Gavenda	Mary	Easy to Do Gum Paste Roses	Students learn the basics of a gum paste rose making 3 various sizes of roses. Be amazed how easy it is to create life-like roses, just by learning basic gum paste techniques. All supplies will be included and are yours to take home.	B	GP
QQ-2		2:00pm	4:00pm		Silverberg	Laurel	Sugar Folk "Maggie"	Laurel has a cast of characters called "Sugar Folk®" - Bringing Characters to Life with Sugar. Learn basic sculpting using sugar mediums. Her new techniques, tools and shortcuts will tickle you pink, and so will Maggie!	D	F, GP, V
R-1		3:00pm	4:00pm		Davis	Norman	Wedding Cake with Inlaid Bow	3-D look by placing bow under fondant.	B	F
R-2		3:00pm	4:00pm		Scott	Kathy	Commercial Australian Stringwork	Great demo for those wanting special looking cakes but have neither the time or skill to work with the small tips.	A, I	F,BC,RI
R-3		3:00pm	4:00pm		Palazzolo	Dominic	Make Your Own Molds- It's Easier Than You Think!	Learn how to make your own food grade, silicone molds using materials that are easy to work with.	D	CO, F, GP, RI, V
R-4		3:30pm	4:30pm		Lewis	Cynthia	Stringwork	Basics of good stringwork, upside down stringwork, oriental lace and curtain work.	A, I	RI
R-5		3:30pm	4:30pm	S-E	Facchini	Pina	Funny Carousel for Kids Party	Learn how to make a pastillage carousel with hand modeled figures such as a lion, elephant and cute animals.	D	GP, P
R-6		3:30pm	4:30pm		Niranjalee	Shanika	Puppies in a Basket		D	F, RI, V
R-7		3:30pm	4:30pm		Schaefer	Mary	Cakes and Desserts for Guests with Special Dietary Needs	Learn how to make cakes and desserts for those with special dietary needs.	D	F,RI
<b>SUNDAY, JULY 20, 2008</b>										
SS-1		10:00am	12:00pm		Stellingwerf	Steven	Elegant Lace Heart Box	Create this beautiful gum paste heart-shaped box. It will be decorated with various Victorian themes. Fondant molding will be included.	D	F, GP, RI
SS-2		10:00am	12:00pm		Wanke Mangold	Carolyn	Horn of Plenty- Marzipan Fruits and Vegetables	You will form a chocolate fondant horn of plenty and then fill it with a variety of hand molded marzipan fruits and vegetables including apples, bananas, oranges, pears, grapes, peas, carrots, onions, potatoes, cabbage, and more!	D	C,F,M
T-1		10:00am	11:00am		Strachwsky	Mercedes	Under the Sea Cake	Hand molded shells, corals, and more, all adaptable to wedding or celebration cakes.	D	F,V
T-2		10:00am	11:00am		Bashore	Julie	Cake Decorations with Isomalt	Use Isomalt to mold babies, pets and fun things.	D	GP,F,P,RI,P S
T-3		10:00am	11:00am		Clement	R.L.	Wedding Cake with Gelatin Butterfly	Two-tier wedding cake covered with fondant, adorned with exquisite gelatin butterflies, wild flowers and berries. Great idea for a wedding theme of "butterflies."	D	F,Gel,RI
T-4		10:30am	11:30am		Rushing and Tornow	Minette and Dianna	How to Cover a Large, Square, or Hex cake	Learn how to cover large and irregular shaped cakes using upholstery method.	B	F
T-5		10:30am	11:30am		Cato	Lonnie	Art of Pulled and Blown Sugar	Use pulled sugar for ribbons, roses, bubbles, stone, leaves, and stems.	D	GP,PS
T-6		10:30am	11:30am		Benson	Jacque	Sugar Paste "China" Cups and Saucers	Use of patterns for molding china and assembling teacup.	D	GP, SP
T-7		10:30am	11:30am		Talbot and Dontz	Denise and Jennifer	Painted Seashells in Chocolate	Dusting and painting chocolate seashells, corals and pearls.	D	C
UU-1		1:00pm	3:00pm		Davis	Norman	Henna Scrolls and Painting on Cakes	You will discover how easy the bold look of Henna Scrolls on a cake can be. Painting can also be simple. Both techniques will give your cakes a high end look.	D	F,C
UU-2		1:00pm	3:00pm		Carberry	Susan	"Florida-Themed" Fondant Scene	Create a scene on a cake circle that will include a pink flamingo, a gator, and other items that reflect the beautiful state of Florida.	D	F, RI

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V-1		1:00pm	2:00pm		Bova	Carol	Easy Elegance with Stencils	Using stencils with different mediums on cakes, cookies and chocolate.	D	F,BC,RI,C,S
V-2		1:00pm	2:00pm		Senega	Mari	Tropical Chocolate Flowers	Tropical flowers made with chocolate clay.	I	C
V-3		1:00pm	2:00pm		Caron	Andrew	Sunflower with Fruit and Nuts	Make a sunflower with fruit and nuts for a man's cake.	D	GP,WP
V-4		1:30pm	2:30pm		Bloomquist	Cheri	Gum Paste Flowers Starting Simple and Growing	Gum paste flowers using basic cutters or no cutters.	B	GP
V-5		1:30pm	2:30pm		Davis	Dawn	Easy Florida Treasure Chest	Construct a treasure chest using easy available items.	I, B	GP,F,BC,C
V-6		1:30pm	2:30pm		Simmons	Terri	Enameling on Cakes	Fun and interesting way to bring color and life to a cake using royal icing.	D	F,RI
V-7		1:30pm	2:30pm		Weston	Pam	Forest Meets the Sea Wedding Cake	Bring together elements of forest and sea; fondant birch bark, sand, pine, berries and roses.	D	GP,F,C
W-1		3:00pm	4:00pm		Sempertegui	Ximena	Fairy Babies	A very colorful and fun cake to make.	D	GP, P
W-2		3:00pm	4:00pm		Jacoby	Pat	Tips and Shortcuts	Fast and easy shortcuts for decorating, make your own side design rollers.	D	GP,F,BC
W-3		3:00pm	4:00pm		Rasmussen	Susie	Airbrush	All about airbrush.	D	AB
W-4		3:30pm	4:30pm		Amano	Yuichi	Poured Sugar Tiara	Make a tiara by piping with poured sugar with new materials.	D	PS
W-5		3:30pm	4:30pm		Malinowsky	Kathy	Royal Icing Flowers	Use flower nails to make royal icing flowers.	I	RI
W-6		3:30pm	4:30pm	S-E	Rojas	Pilar	Clowns	Model a clown with accessories.	D	GP
W-7		3:30pm	4:30pm		Cunningham	Joan	Sculpting Foam	Use styro-foam to make unique designs for custom cakes	D	CO, V