

# ***LINDA'S KITCHEN***

## ***CAKE DECORATING Level III CLASSES***

Either Judy Pierce or Beth Crane will be teaching the Level III cake decorating class.

Level III – Requirements are completion of the Level II class.

You will review Course I & II basics and learn detail work such as cornelli lace, stringwork, and ruffles.

You will be introduced to basic fondant techniques and the final will be a tiered cake.

Cost: \$55.00

Get **20%** off all cake decorating and other bakeware supplies and pastry during these classes.

Minimum of 4 people to hold the class with a maximum of 8 people.

Call or stop in or e-mail to reserve your spot in one of our classes.

Linda's Kitchen, 137 East Ave., Ste. 40, Tallmadge, OH 44278  
(330) 630-8117

I would like to register for the following ***Cake Decorating Class:***

\_\_\_\_ **Level III**- Dates: Thursday Sept. 9, 16, 23, 30      6:00 – 8:00 pm

Name \_\_\_\_\_ Daytime Phone# \_\_\_\_\_

Address \_\_\_\_\_

E-Mail address: \_\_\_\_\_

Payment Enclosed: Check# \_\_\_\_\_ Credit Card# \_\_\_\_\_

VISA, Mastercard, Discover, American Express      Expiration Date: \_\_\_\_\_

**Materials needed for Course 3:**

Tips – (1,2,3,18,352 from other classes), 127, 86, 68  
Fondant  
Rose bouquet flower cutters (3 flower, 1 calyx, 1 leaf)  
Thin and thick foam squares (1 each)  
Lily nail  
Ball and veining tool  
Paint brush  
Fondant rolling pin (small)  
Cake dividing wheel (optional)  
Cake sparkles (optional)  
Dusting bag (optional – part of Student Kit)  
Flower formers (from previous classes)  
Styrofoam block or bowl to hold flower nail  
Wilton Course book Level III  
Student Kit (optional)