

# 2017 Summer Course Schedule

148 Broadway,  
Hanover MA, 02339  
Since 1977

*Lorraine's*, Inc.  
Cake & Candy Supplies

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## Teen Class

### Teen Cupcake Basics **\$25.00**



Learn the skills and techniques needed to ice and decorate great cupcakes. Learn baking and coloring skills, how to prepare decorating bags and pressure control. *Supplies needed. (No experience necessary)*

**One 1½ -hour class, 10:30-12 noon:**

\*Sat. July 15

## Adult Classes

### COURSE 1

### Building Buttercream Skills **\$45.00**



Create Sunflowers, Zinnias, Daisies, Rosettes, Drop Flowers, Zigzags, Leaves, Grass, Shell Borders, Ribbon Roses, Easy Ruffles, Pulled Dots, Stars, Writing and Pattern Transfer. Learn Icing Prep., Baking, Torting & Icing cakes, and Filling & Decorating

Cupcakes. Includes book. *Supplies needed. (No experience necessary)*

***This is a 2-day fast-paced condensed class.***

**Two 3-hour classes, 6-9pm.:**

\*Tues. & Thurs. July 18 & 20

### COURSE 2

### Flowers & Cake Design **\$45.00**



Build on Course 1 skills. Use Royal Icing to pipe the Rose, Half Rose, Blossom, Rosebud, Pansy, Violet, Lily & Poinsettia. Learn to pipe the Basket Weave, Rope Border, Classic Ruffles, Reverse Shell, Cornelli Lace, Royal Icing Appliques & Brush

Embroidery. Includes book. *Supplies needed.*

*(Prerequisite: Course 1)* ***This is a 2-week class.***

**Four 2-hour classes, 6-8pm.:**

\*Tues. & Thurs. July 25, 27, Aug. 1, & 3