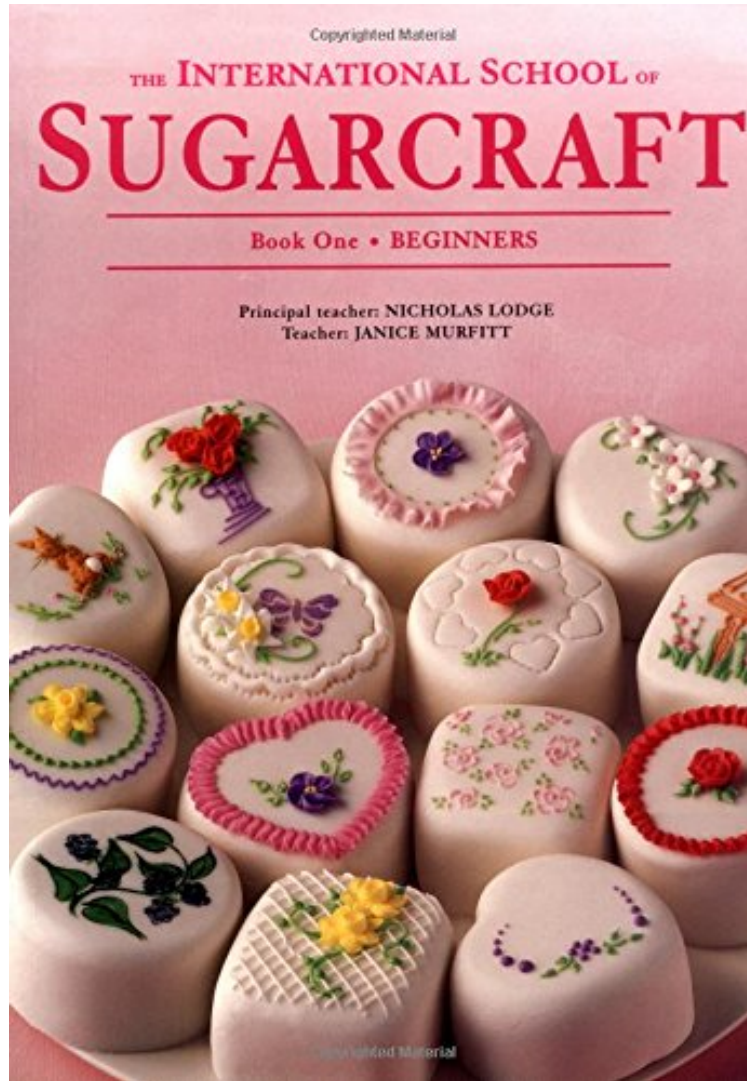


[E-BOOK] The International School of Sugarcraft Book One (Bk.1)

The International School of Sugarcraft Book One (Bk.1)

Nicholas Lodge, Janice Murfitt
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Nicholas Lodge, Janice Murfitt : The International School of Sugarcraft Book One (Bk.1) before purchasing it in order to gage whether or not it would be worth my time, and all praised The International School of Sugarcraft Book One (Bk.1):

3 of 3 people found the following review helpful. Unusual, a bit dated, but unique and idea-packed. By tachi I'd had this book on my wish list for a long time and, finally, decided to order. It wasn't anything like what I was expecting and my initial reaction wasn't positive. But on subsequent revisits, I've concluded that no cake decorating library can be complete without it (and the second book, which I got at the same time). There is absolutely nothing in this book that a contemporary American cake decorator will use as is. This is a collection of classy and classical heirloom

designs and techniques that can add a touch of charm, interest, and uniqueness to modern cakes. The emphasis is on the small details. There are sections in this book that I hadn't seen anywhere else. There are so many ways in which ribbons can be used to fill or supplement an otherwise staid design; the concept of less-is-more in which a small repeated element is more powerful than a single large element. I had never seen something called a 'cake collar.' I don't think it's something I will ever do, but I found the concept very interesting and the look it produces extremely interesting. The demonstration as to how to produce small royal icing flowers to cluster here and there is very tempting and delicate. Techniques such as crimping, cornelli work, plaques, sugar molds, frills, and incorporating tulle as a design element all work to inspire ways to think beyond the box, even in modern designs. There are many templates provided, including lovely alphabets. This is really a book worth getting, owning, and reviewing for inspiration, how-to-tips, and unusual approaches that will make your design and implementation different and better than all the rest. 0 of 0 people found the following review helpful. Good looking book. By S. B. I just got this book and read through it and it's really clear and easy to follow. I'm excited to use it. The photos make sense with the instructions and help to clarify given instructions, and my only complaint, having not made anything using the book yet, is that it ends somewhat abruptly. (No Index/reference section/etc.) It has some neat ideas as well if you're floundering on what exactly you want to make. 0 of 0 people found the following review helpful. Excellent for the beginning cake decorator!!! By SmithPros:- Very detailed instruction (both verbal and photo)- Directions/recipes are very clear to the newest beginner- Tell you clearly what tools you need for each project/skill- Good range of skills to begin with (20 full lessons)- Measurements in both standard and metric units Cons:- Written with the British terms, which are slightly different than the American (I recommend learning both so this isn't a huge con, just something to be aware of)- Some of the techniques are a bit outdated (originally written in 1988, this was published 1998); the majority are still very relevant.- Some of the techniques may be a little more British in taste (i.e. fruit cake, etc.) Overall, a worthwhile tool and very well constructed book. I would recommend it for people who are interested in learning sugar and cake decorating techniques/recipes and who are just starting out.

Arranged as a twenty-lesson coursebook, *The International School of Sugarcraft, Book One* teaches how to make perfect cakes, icings, frostings, runouts, ribbon work, frills, collars, lettering, modelling, and piped decorations.

About the Author Nicholas Lodge has achieved a great deal in his career with a fine list of credits behind him and experience working in several distinguished cake decorating companies schools. He now lectures and demonstrates all over the world while continuing to run his own cake decorating school in the USA. Janice Murfitt is the author of a whole library of cookery books, and has always been keenly interested in cake decorating and icing. An enthusiastic traveller, Janice has combined this interest with her love of cookery and is an avid collector of local recipes from a wide range of countries. For several years Janice worked in the cookery department of a well known magazine, writing features and creating recipes. She now works as a freelance creative home economist and her skills are in great demand.