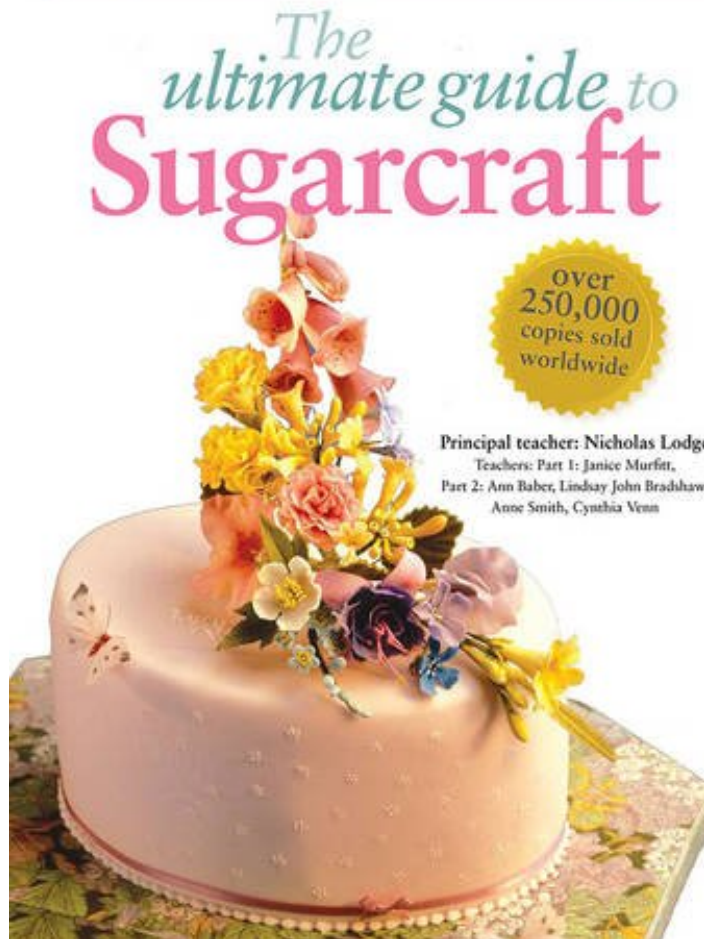


The Ultimate Guide to Sugarcraft

Janice Murfitt, Ann Baber, John Bradshaw, Anne Smith
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Janice Murfitt, Ann Baber, John Bradshaw, Anne Smith : The Ultimate Guide to Sugarcraft before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Ultimate Guide to Sugarcraft:

0 of 0 people found the following review helpful. I love the frosting and decorations part of the book By Customer I love the frosting and decorations part of the book. There is so much to learn and I am working my way through it slowly. I expect it to take quite a long time to get through it all. The section on cakes was a bit disappointing. I needed to make a sheet cake but couldn't work out the quantity of ingredients from any of the sponge cakes listed. Also, some family members are allergic to nuts so I couldn't use marzipan for a frosting base. So far I have not seen another easy frosting base in The Ultimate Guide to Sugarcraft. Maybe when I get further into the book. 0 of 0 people found the following review helpful. Five Stars By Xuxu Best book ever! 0 of 0 people found the following review helpful. great

bookBy Lmeast SlackaI am really glad I bought this book I has so much information, pictures, diagrams, practice pages and great directions.

Making a cake and decorating it beautifully for a special occasion deserves a round of applause, and with the Ultimate Guide to Sugarcraft, the praise will keep on coming! This book is divided into two parts, with each section comprised of a set of 20 lessons. Part One teaches how to make perfect cakes, icings and frostings, as well as master ribbonwork, frills, collars, lettering, modeling and piped decorations. It is the ideal foundation for people who have never decorated a cake before;and an excellent refresher for those who already have some basic skills. Part Two builds on that foundation, teaching the intricate skills of tube and brush embroidery, lace, figure modeling, sugar-flower sprays, bas relief, pastillage and filigree. Packed with ideas, each one illustrated with color photographs and accompanied by step-by-step instructions, this inspirational guide is written by six internationally acclaimed authors, each one chosen for their expertise in a particular field of sugarcraft. Written by six acclaimed sugarcraft artists, this is the most comprehensive course on sugarcraft ever published.

About the AuthorNicholas Lodge became interested in the art of sugarcraft at an early age, designing his first cake at the age of ten. In 1991, he moved to Atlanta, Georgia, where he set up the International Sugar Art Collection (ISAC). Nicholas is heavily involved in ICES, an American based international cake decorating convention that is held each year. In 2001 he was inducted into the Hall of Fame. He is the youngest person this honor has been bestowed upon.Janice Murfitt is the author of numerous cookbooks, and has always been keenly interested in all aspects of cookery, particularly cake decorating and icing. She works as a freelance creative home economist.Ann Baber's versatile sugarcraft skills are renowned in the cake decorating world. Ann is an expert cake decorator, who is particularly skilled in working with chocolate and marzipan. Ann contributed lessons on marzipan figure modeling, making chocolate eggs and figures and decorating with chocolate to this book.Lindsay John Bradshaw is a specialist in cake and confectionary design. He teaches and demonstrates throughout the United Kingdom. He contributed lessons on filigree, advanced figure piping and freestanding runouts to this volume.Anne Smith contributed the lessons on pastillage and sugar molding.Cynthia Venn is a teacher and contributor to magazines, where she established a following in the application of needlework techniques to cake decorating. Cynthia contributed the lessons on tube and brush embroidery, lace extension work, bas relief, applique and smocking.