

Versailles Class 15th September 2017 10am – 4.30



A pretty classical style.

- The class will teach the basics of how to paint on cakes, how to prepare the fondant, how to water down the paint, which brushes to use and the process of applying the paint to the cake.
- How to lay out a design, and how to correct mistakes. Also what reference to use and how to transpose your chosen image into a painted design.
- I will be sharing lots of painting tips and techniques that will help give movement and depth to the design.

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- I will be specifically teaching how to paint:
 - Roses and rose buds
 - Dahlias
 - Blossoms
 - Classical elements
 - Ferns and other greenery
 - Birds and butterflies

Venue;

57 Egerton Road

Berkhamsted

Herts

HP4 1DU

If you are coming by train it is a fifteen minute walk from the station.

Come out of the back entrance of the station and turn left at the roundabout up Bridgewater Road. Towards the end of the road take a right turn up Dellfield Avenue. Turn right at the top of Dellfield onto Egerton Road. We are on the left at the top of the hill on the close.

There is a taxi rank just outside the front entrance of the station.

If you are driving you can park on the road near the venue.

My mobile is 07986 534746 please let me know if you are running late.

Lunch and drinks will be provided, please let me know if you have any dietary requirements.

You will need to bring your own covered dummy. You can create this cake using an 8" diameter, 3" high straight edged round dummy covered with a cream or ivory sugarpaste (you can use other colours if you wish, but I would suggest a pale tone. You can purchase a covered dummy for the class for £25.

Everything else will be provided for you except for an apron, please bring your own if you would like one, but it's not essential. Some previous students have mentioned that they would find a tilting turntable helpful so feel free to bring your own but it is also not essential.

You will be able to purchase paintbrushes, books and paints after the class, we can take cards, cash or cheques

Cancellation Policy:

Cancellation of course by Nevie-Pie Cakes

In the unfortunate event that a class is cancelled **by Nevie-Pie Cakes then** all attendees can either have any paid fees fully returned, or agree to an alternative date.

Cancellation of attendance by Attendees

Cancellations must be made in writing (though email is acceptable) and are only effective upon confirmation by Nevie-Pie Cakes. To receive a full refund, cancellations must be at least one calendar month prior to the class date Cancellations received less than 1 month prior to the class date will only be refunded if a replacement can be found for your place. (this is because beyond this point the event will have been confirmed and is non-refundable)

Cancellation because of extreme weather

Nevie-Pie Cakes will reschedule the class.