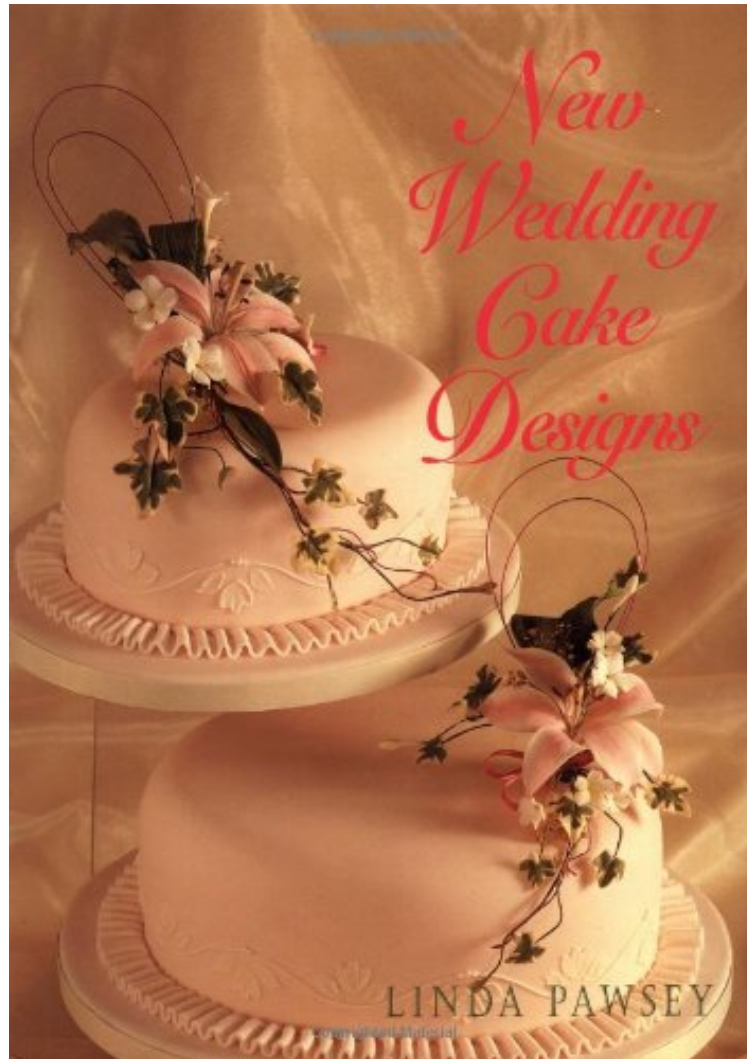


New Wedding Cake Designs

Linda Pawsey

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Linda Pawsey : New Wedding Cake Designs before purchasing it in order to gauge whether or not it would be worth my time, and all praised New Wedding Cake Designs:

2 of 2 people found the following review helpful. Inspiring!! By lvngwell Linda Pawsey is a talented cake decorator from England who has a very clean yet totally elegant style which is reminiscent of the lambeth method of cake decorating. She uses several techniques not widely used in American cake decorating like stenciling and cutting out flowers and lattice pieces to draping the edges instead of piping them. Tiny elegant flowers done with a #1 writing tip add the most interesting yet delicate and unexpected touches. She even makes realistic looking tassels and braids from sugar paste! She loves to use unusual shapes in her cakes like kidney beans, rounds cut in half and placed on their

sides, and rectangles with beveled edges. She makes use of every opportunity to add to the cakes presentation by covering the boards with sugar paste and embossing their edges with complimentary flowers and ribbons. Then she offsets the cakes and places generous sprays of sugar flowers at the base for the most interesting presentation! She shows you how to make cake toppers from sugar paste and demonstrates a delicate patchwork collar technique I am just dying to try! While a lot of the products she uses can only be bought in England her book is nothing short of one of the most inspiring idea books I have seen in a long time! One note though - don't pay \$55 for this book! It only originally cost \$15! Buy the book - just not from someone trying to rip you off an extra \$40! I originally checked it out of the library and will purchase it as soon as I find someone selling it at a realistic price! 0 of 0 people found the following review helpful. Recommend it to my friend. By Kim Osborne She says it is very beautiful. Very comfortable and very fine. They are not for me, they do not ride, they are not too tight I like the feeling of these! Arrive on time. Recommend it to my friend. 10 of 12 people found the following review helpful. Almost Good Enough To Eat By A Customer When looking for wedding cake ideas for your upcoming nuptials like I am, it is really difficult to find a book or magazine which has many different ideas and designs. This book has a lot of traditional looking designs as well as some more modern and unique designs. It is definitely worth taking a look at if you are in need of wedding cake help.

This is a portfolio of projects for brides-to-be and cake decorators alike, offering a selection of 25 ideas for that all-important day. Whatever the style of wedding - simple, formal, fun, traditional or modern - there is something in this book for all brides and every level of decorating skill, including one-, two-, and three-tier cakes. There are special sections on making and wiring flowers, cake-top ornaments and ribbons.

About the Author Linda Pawsey has won numerous awards for her work including gold and silver awards on both Salon Culinaire and British Sugarcraft Guild. Linda's other books include Christmas Figurines and Folds and Frills in the Merehurst Sugar Inspiration Series.