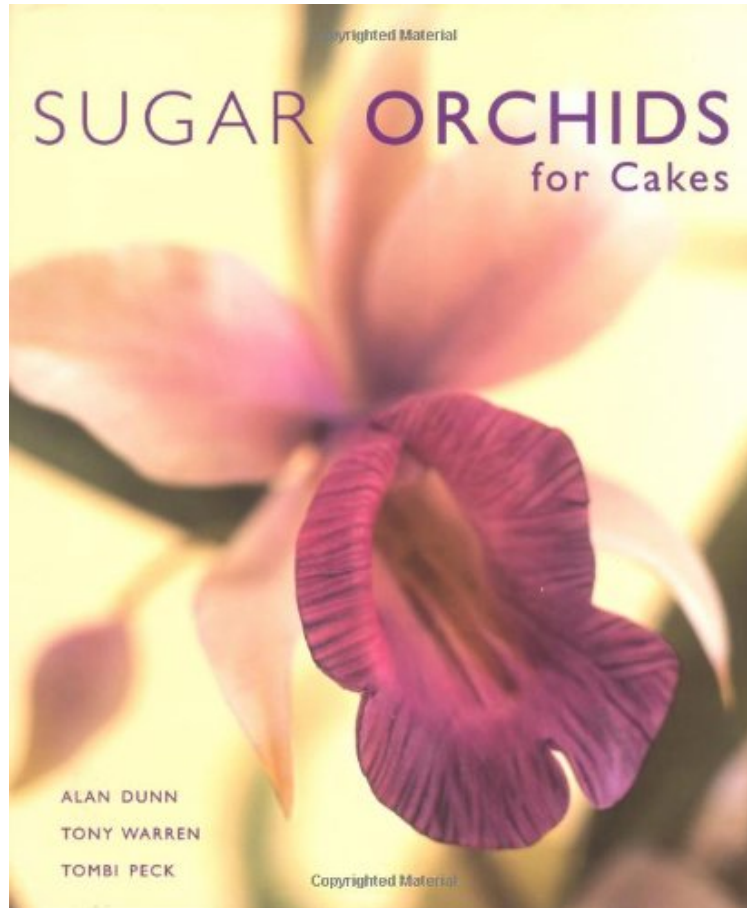


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Sugar Orchids for Cakes (Sugarcraft and Cakes for All Occasions)

Alan Dunn, Tony Warren, Tombi Peck
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Alan Dunn, Tony Warren, Tombi Peck : Sugar Orchids for Cakes (Sugarcraft and Cakes for All Occasions)
before purchasing it in order to gage whether or not it would be worth my time, and all praised Sugar Orchids for Cakes (Sugarcraft and Cakes for All Occasions):

1 of 1 people found the following review helpful. ... that I haven't seen in real life so it's nice. Also has a couple of roses By T. LeBook contains so many different orchids that I haven't seen in real life so it's nice. Also has a couple of roses. Back of book also have templates. List of equipments and materials has page or template reference which is very helpful. Photos aren't step by step as I'd hope, doesn't have pictures next to written instructions. Pictures are laid out across middle of book with instructions on top and lower part of book. Looks a bit too advance for me but with a bit of practice, I'm sure it'll make me look like a pro. :) 1 of 1 people found the following review helpful. Perfect item. Carefully packed By Brujita 22 Thank you for being a positive transaction partner. Well done ! Perfect item. Carefully packed. Just what i wanted. Thank you. 2 of 2 people found the following review helpful. Five Stars By mayra donate Excellent Book, very good price and fast delivery thanksthis Book is a great Source for sugar Craft that wants to learn make an extraordinary GUMPASTE orchids. Allan Dunn is my favorite Author, his Creations looks Like real.

Very satisfied

Exotic, beautiful, delicate orchids capture the imagination and provide simple style. Inspired by the wide range of blooms now available, three sugarcraft experts now show you how to recreate these lovely, ethereal flowers as cake decorations. Celebrating the diversity of orchids from around the world, the flowers vary from vibrant red to subtle pink and the most striking pure white. Familiar favorites are combined with unusual, lesser known orchid varieties to provide a wealth of choice for every occasion. Inside this cake decorating book are over 20 projects that provide ideas for sprays, bouquets, pots, and table arrangements. The orchids decorate a range of celebration cakes from the traditional and contemporary wedding cakes to christening cakes, anniversary cakes and seasonal projects, such as Christmas and springtime. Complementary blooms, such as lace-cap hydrangea, spiky leucadendron, Mexican blue flower, glorious passionflower and pink gaura flowers, are included to enhance the orchid displays. *Sugar Orchids for Cakes* is a stunning book with beautiful images and clear detailed instructions, making it a must-have for all sugar flower makers looking for up-to-the-minute ideas on creating and displaying fashionable orchids. *Cake recipes and Orchids* include: Star of Bethlehem Cake with Star of Bethlehem Orchids, Oriental Delight Cake with Bamboo Orchids and Hydrangeas, Sunburst Splendor Cake with *Comparettia Speciosa* Orchids and Passionflower, Tropical Scent Cake with Vanilla Orchids

About the Author Alan Dunn is a leading sugarcraft designer and author. His highly realistic sugar flowers are simply stunning and he has a wonderfully uninhibited style of his own. Alan has demonstrated his skills all over the world and his list of instructive books is extensive. Tony Warren works for a large sugarcraft company and teaches sugarcraft in Adult Education. In addition to his amazing flowers, he is known for his delicate extension and filigree work. He is extremely talented and demonstrates on a regular basis around the UK and at all the major sugarcraft exhibitions. South African born, Tombi Peck is well known throughout the cake decorating world for her beautiful, lifelike sugar flowers. She was responsible for reintroducing this craft to Britain and is a founding member of the British Sugarcraft Guild.