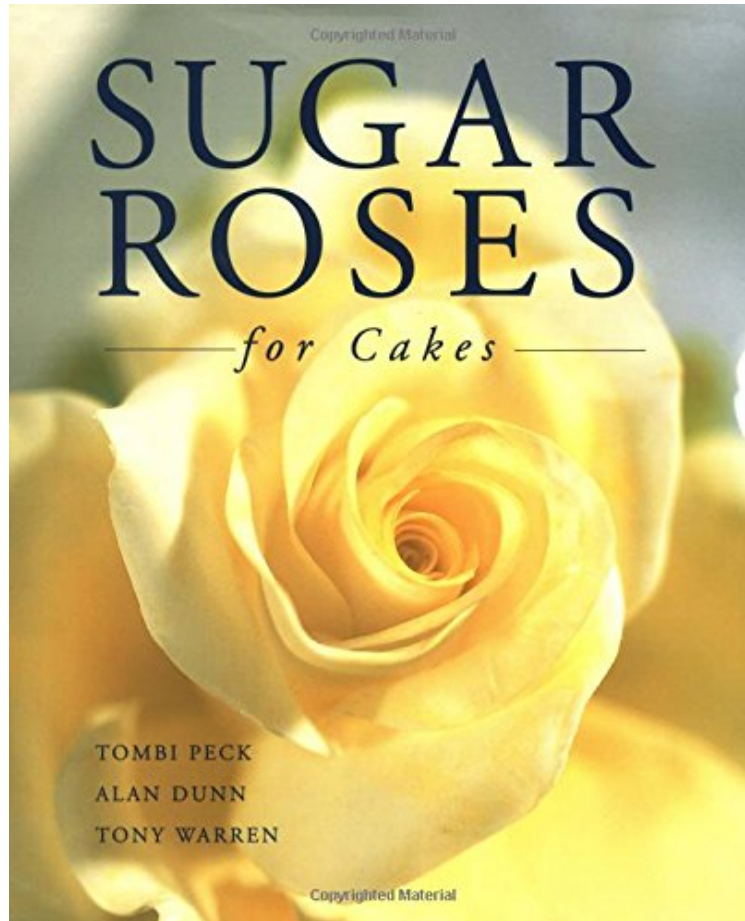


Sugar Roses for Cakes

Tombi Peck, Alan Dunn, Tony Warren

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

5 of 5 people found the following review helpful. Sugar RosesBy JauquettaThis book is really for the advanced sugar artist and there isn't anything wrong with that! Not all books can meet all needs and they shouldn't have too. I love this book as I love to make roses. These people are great detailed artist and make flowers that defy being called "not real"! For instance, one rose has 6 caylix pieces instead of the usual 5 and they go to the lengths to cut one extra and attach it! If this were a cook book, it would be "Mastering the Art of French Cooking" by Julia Child, volume one. The flowers are awsome and the photos are beautiful, just don't expect it to be for beginners. It is for the advanced rose maker. There are other flowers in the book, but roses dominate.1 of 1 people found the following review helpful. another wonderful design book....By CaligirI have several of Alan Dunn's books as well as another book by these same authors. I like the realism in their designs. I give this a four mainly because I wish there were a few more explanations in the making of the flowers. There are lots of beautiful pictures of the completed designs. There are some photos of the in-process project. The photo of the in-process are kind of the same through-out the book though.

The individual parts of each project that are different are not specifically photographed and included in the photos. I am not an expert at gumpaste making or design, but I am not new to it either. Sometimes its a bit hard to understand. Thats why I think the other photos would help. All in all a beautiful design book. I have page-marked some designs and just plan on making them however I can lol.0 of 0 people found the following review helpful. A great bookBy Sam's MomThis is a beautiful book with many fine examples of kinds of roses. It is well photographed and the directions are clear and easy to follow. It should provide instruction and inspiration!

Known as the flower of romance, the rose is the most popular of all flowers. And roses are the flowers most requested by brides to decorate wedding cakes and to carry in their bouquets.Sugar Roses for Cakes includes a collection of all the different kind of roses: wild, climber, rambler, traditional varieties, and the various modern rosesmdash;from pretty, delicate, five-petaled wild roses to the huge full-blown modern blooms.Each section in this cake decorating book covers one of these rose types, and the authors have displayed them in both traditional and modern settings on cakes as well as in bouquets, sprays, posies, and table arrangements. There is also a large selection of beautiful celebration cakes, which includes a spectacular array of wedding designs and various other cake decorations.Sugar Roses for Cakes reveals many innovative ways to display roses on cakes and as arrangements, too. From recognized authors who are experts in the field of sugarcrafting, this book reveals unique techniques that will make rose creation a reality for your own cakes. Including templates and nearly 200 full-color photographs, this cake book is the perfect one for brides and wedding planners as it explores and reveals many innovative ways to display and compliment the true beauty of sugar roses.Cake recipes and Roses include: Wild at Heart: Dog RoseDanish Romance: 'Queen of Denmark'Blue Peter Rose Cake; 'Blue Peter'Summer Solstice: 'Chicago', Dog's-Tooth Violet, RuscusWinter Wedding: 'Massai', Oriental Climbing Bittersweet

"Roses are the flowers of romance, and are therefore perfect for weddings. With 130+ pages of floral design, Sugar Roses for Cakes by Tombi Peck, Alan Dunn, and Tony Warren will have your perfect rose waiting between its pages. The three sections of this book, Traditional Roses, Climber and Rambler Roses, and Modern Roses, hold not only roses, but also different arrangements for you to create for a special day." mdash;Madison Bowes, AllFreeDIYWedding.comAbout the AuthorTombi Peck is a founding member of the British Sugarcraft Guild and the author of Decorative Touches.Alan Dunnis a leading sugarcraft designer whose books include Wild Flowers Sugar Inspirations, Floral Wedding Cakes Sprays, and Exotic Sugar Flowers for Cakes.Tony Warren, known for his delicate extension and filigree work, teaches sugarcraft and works for a large sugarcraft company.