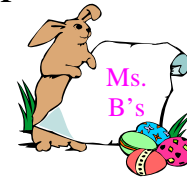


Class Description and Newsletter



M-F 9:30 – 6:00
Sa 9:30 – 2:30

Ms. B's
6124 W. 25th Street
Speedway, IN 46224
(317) 347-9604



The following classes and workshops are being offered this year. Classes are subject to change based on interest. You must be pre-registered to attend. Please call (317) 347-9604 to register today. Check our website often for the most current changes – www.msbsweetsupplies.com

Join ICES today!

Next Indiana ICES meeting will be held in South Bend on Sunday, April 18, 2010.

If interested ask us for further details.

Nicholas Lodge is coming to Indy!

Nicholas Lodge is scheduled to be here, October 3rd & October 4th, 2010

More information will be made available as Spring approaches.

Cake Decorating Course I – Here you'll learn the basics. Easy step-by-step techniques include leveling, torting and frosting the perfect cake. Beautiful star and shell borders, writing and printing. An introduction to flower making including the most popular flower of them all – the rose. Skills taught in this class can also be used in other types of food decorating such as cookies, appetizers, and other party foods. 4 sessions, 2 hours each. Class Fee: \$35.00, supplies extra. (Course I Kit with book is \$25.49.)

Cake Decorating Course II – Your flower making talents will grow. You'll make mums, daisies, violets, daffodils, pansies, and many more. We'll polish up skills learned in Course I plus expand them to include such specialty techniques as the basketweave and lavish scrollwork. 4 sessions, 2 hours each. Class Fee: \$35.00, supplies extra. (Course II Kit with book is \$27.99.)

Cake Decorating Course III – You'll learn how to create the lavish cakes that turn heads. This course puts the focus on tiered cake assembly. Your decorating skills will be broadened to include handsome curved shells with overpiping, reverse scrolls, garlands, advanced flower-making techniques and complete a fondant cake topper. 4 sessions, 2 hours each. Class Fee: \$35.00, supplies extra. (Course III Kit with book is \$27.99.)

Easy Gumpaste Flowers – Class is two sessions, 2 hours. Class fee: \$50.00

Learn to Quill – Learn the quilling technique. Class is two sessions. Class fee: \$40.00

Gelatin Flowers – Learn the art of gelatin flowers and leaves. Class is one session. Class fee: \$40.00

Rolled Buttercrème & Fondant – Recipes and techniques of covering cakes with rolled buttercreme and fondant will be demonstrated to this class. Students will actually cover a cake, crimp border designs and insert decorative ribbons. Students will need to bring a rolling pin. One session, 2 hours. Class fee: \$30.00

Petite Fours – One session, 2 hours. Class fee: \$30.00

Sugar Egg Workshop – All supplies furnished. One session, 2 hours. Class fee: \$25.00.

Children's Cake Decorating – Everything furnished. One session, 2 hours. Class fee: \$25.00

Gingerbread Houses – Go home with a completed gingerbread project. Class fee: \$30.00

Edible Potpourri - All supplies furnished. Class fee: \$35.00

Let's Do Truffles – All supplies furnished. Class fee: \$30.00

Let's Do Candy – This candy class features the basics of making fondant cream centers, fudge, crunch candies, hard candy, cherry cordials, dipped cream centers, some old favorites and some new ones. All supplies included. Students take home an assorted box of candies. Class is one session, 3 hours. Class fee: \$50.00

Let's Play with Gumballs – Be creative with gumballs and see what you can do. Everything furnished. Class is one session. Class fee: \$30.00

All Kinds of Pies – In this class you will learn methods for savory and dessert pies, some hands on. Taste samples, supplies and recipes provided. Class fee: \$30.00

Cupcakes – All supplies included. Class is one session. Class fee: \$35.00

Cookies, Cookies – Everything furnished. Class is one session, 2 hours. Class fee: \$35.00.

Topsey Turvy Cake – Come in and learn something new and different. Demo is one session, 2 hours. Class fee: \$35.00

Desserts & Appetizers – In this class you will learn easy methods to beautiful, elegant desserts and appetizers. Taste samples, supplies and recipes provided. Class is one session, 2 hours. Class fee: \$35.00

Stacked and Tiered Cakes – Learn separator set assembly, tier sizes, number of servings, fountain setup and basic designs in this class. This is a good place to start if you would like to learn about tiered cakes. Students bring paper and pen. One session, 2 hours. Class fee: \$35.00

Surprise Cake – Come and try something new. You will go home with a finished cake. One session, 2 hours. Class fee: \$35.00

4H Work Day – Let us **help** you with your projects.

We also offer private classes.

Classes are subject to change based on interests and registration.

Class Registration and Cancellation Policy – Class fee is due with your registration. **ONE WEEK ADVANCE REGISTRATION IS REQUIRED TO INSURE CLASS IS HELD.** Please include complete address and two phone numbers (home, cell or work). If sufficient advance registration is not received one week before class date, we will cancel the class and refund the class fee. If you must cancel – give us at least 48 hours before the start of the class and we will refund or transfer your class fee. If your cancellation is less than 48 hours, we will refund the total only if we can fill your place.

REMINDER: The mailbox, Floating Tier Stand, Acrylic Stand, Janke Stand, Silver square and round pedestals, fountain and 18” separator plates and pillar set-up are always available for rental. Also check out our new cupcake stands now available for rent.