

Eastern ID State Fair: Classes Aug. 29 & 30, 2013

Mtn. View Middle School Rm. 503 6-8:30pm \$55

Norman R. Davis and Zane Beg of *Norm & Zane The Sweet Life LLC.*

Norman and Zane are co owners of Norm & Zane The Sweet Life LLC., a custom cakery in Annandale, Virginia., They are an award-winning Chocolatier, Pastry Chefs and they are famous for their White Chocolate Curl Cake, three-dimensional chocolate figurines, painting on cakes, along with their high heel shoes and jewelry designing in sugar. This is just to a few of their sugar tenants. They are working with some major cake companies such as Choco-Pan™, Lucks™, The Sugar Art™ ClearViewMolds™ in developing tools and edible product.

They have demonstrated and taught at the Smithsonian in Washington DC, ICES Conventions, Stratford College School of Culinary Arts, Canada, Dubai, Africa and many other events in the cake world. They are often featured on many TV shows: Historic Tours and Recipes, Fox 5 News, Channel 10 news, A & E TV, Dubai TV, they have competed in twelve Food Network Challenges and four with TLC/Discovery, CMT network, and A & E TV. They also have been seen on the Oprah Show.

Some of the cakes that they have design; were for: President Clinton, the Washington Post, Rosie O'Donnell, T. Boone Pickens, Patti Labelle just to name a few. They have been featured in many publications such as: Cakes & Sugarcraft, Cake Craft & Decoration, Food Art, The Washington Post, Washingtonian, Pastry Art & Design Magazine, Edible Artist Network, People Magazine (A Cake From Every State where their cake was chosen to represent VA), and they have been frequently featured in American Cake Decorating Magazine. Some of Norman's titles bestowed to him are ICES Hall of Fame inductee, Northern Cambria Hall of Fame Inductee, Pastry Chef, Certified Master Sugar Artist, Top Ten Cake Artist. Zane was also named by Dessert Professional Magazine as one of the Top Ten Cake Artist of the USA. For more information on Norman R. Davis, Zane Beg or Norm & Zane The Sweet Life LLC. along with class information and other events please visit

www.thesweetlife.com or shop on line
at www.shop.thesweetliferiesonline.com

If you have any questions please let us know norman@thesweetlife.com
or call 1-703-750-3266

Like us on FaceBook:

**Norman R. Davis (is full) but like Zane Beg & our page
Norm & Zane The Sweet Life LLC.**

**Take Four
classes
and get a
15%
discount
along with
(1) 2 lb
rolled
fondant,
(2) Lucks
packages,
(4) Elite
Color's (1)
small
negative &
positive
rolling pin.**



By Taking FOUR classes you will get a 15% discount on the class fee along with: (1) 2lb rolled fondant, (3) Lucks packages, (4) Elite Color's (1) small negative & positive rolling pin.

Thursday, August 29th, 2013 from 6:00pm-8:30pm Cost: **\$55.00**

Adorable Baby Shoe and High Cut Sneaker

You will learn 3 different designs/techniques and take home 3 different patterns

Description:

Students will leave with a one Baby Shoe design and one High Top Sneaker. This is perfect for any baby cake or young's ones cake. Once you learn the technique you will be able to make one shoe in less than 1/2 hour time!

There are hundreds of designs to do with the shoes!

Students will keep 3 patterns a \$30.00 value



Student will learn:

- how to make patterns for new shoe designs
- cutting out the design
- the correct way using a texture rolling pin
- using Lucks prints (Norm & Zane are the only cake artist working with **Lucks** in developing and designing new products) www.lucks.com
- accents for the shoe
- a little bit of glitter goes a long way see how to apply glitter, make it stick with less mess and waste

This is one of those aaaaaaaah moments!

Included in this class is three patterns A \$30.00 value



Students needs to bring:

- rolling pin
- matt
- modeling tools/basic gum paste tools
- stitching wheel
- small cutting wheel
- x-acto knife or similar craft knife
- tip # 6
- tip # 12
- ruler
- 8" cake drum
- 8" x 8" box to take home project.

Teacher will supply remaining supplies.



WARNING:

All classes with Norm & Zane The Sweet Life LLC., are incredibly fun and have often been described as hilarious! You will leave with a variety of techniques and a great time.

PLEASE do NOT ask for any hand outs unless you have taken the class or pay the class fee!

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Friday, August 30th, 2013 from 9:00am-11:30pm Cost: \$55.00

Billowing 2-Tier Wedding Cake & Billowing/Puffs with Lucks™ Prints and the new Star of Charra! (billowing/puffs and string work all with fondant)

Description:

Learn the newest trend of billowing/puffs; learn how to fold the billowing/puffs and adhere them to the cake. This is one of the newest trends and very simple to do. Once you learn how to do the billowing/puffs you will then choose one of the three looks to complete your cake.

The Star of Charra is new and such a great look! Sorry no photo yet.

Now you can do string work and yes it is with fondant! There are so many ways to use the fondant string work and you will find it is so much easier than Royal Icing for many reasons come learn why. See why fondant string work is so simple, with less breakage (99% less breakage and repair work). This is such a great wedding cake, so simple to do but we will not tell the Bride that!

This is a good money maker!

Students Will Learn:

- covering a cake with no cracking (by using the right fondant)
- learn how to fold fondant billowing/puffs
- learn string work with fondant
- proper way of filling a mold
- bow making/folding
- billowing with **Lucks™** prints, Norm & Zane are the only cake artist working with **Lucks™** in developing and designing new products.

Supply List:

- rolling pin
- molding tools/basic gum paste tools
- cutting wheel
- FMM™ Sugarcraft Multi-Ribbon Cutter or from Wilton™
- ruler
- PME Medium or Large Flower Blossom Plunger Cutter
- 6" x 4" cake dummy
- 10" cake drum
- 10" x 10" box to take home project

Teacher will supply remaining supplies.

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**Billowing with
Lucks™ Edible
Prints!**

*You will see how
simple but stunning
this cake can be with
the many choices
from Lucks™ Prints!*

*We will show you
two ways to use
Lucks™ prints*

By Taking Four classes you will get a 15% discount on the class fee along with: (1) 2lb rolled fondant, (3) Lucks packages, (4) Elite Color's (1) small negative & positive rolling pin.

Friday, August 30th, 2013 from 12:00pm-2:00pm Cost: \$55.00

Quick Ladies Purse

Description:

We will explain and show how to cut and prepare a real cake for this quick purse. Learn simple cuts/carving, how to cover a cake from the bottom up to get the great folds for this purse, and then accents to finish this simple great cake.

This is a quick money maker.

Students will learn:

- covering a cake with no cracking (by using the right fondant)
- the proper way to use a texture rolling pin for most rolling pin designs
- the proper way to fill a mold
- how to use a textured rolling pin without losing the design
- making rosette flowers and or other flowers to finish the look of the purse
- the best way to apply glitter to items with less waste and mess. A little bit of glitter goes a long way. This is one of those aaaaaaaah moments!
- piping to accent the cake
- painting gold or silver and not lose the shine or take off color
- learn about a custom design rolling pin (how does this help you out)?



Supply List:

- rolling pin
- matt
- molding tools /basic gum paste tools
- cutting wheel
- stitching wheel
- proper way of filling a mold
- ruler
- x-acto knife or similar small craft knife
- 10" cake drum
- 10" x 10" box to take home project



Teachers will provide the remaining supplies.

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Friday, August 30th, 2013 from 3:00pm- 5:30pm Cost: \$65.00

2-Tier Rosette Flower Wedding Cake

Description:

Learn the newest trend of the Rosette

This is a perfect wedding cake in the bold color of the year lime green or wedding white; we will be using the Malayks texture rolling pin embossed on the fondant.

Students will learn:

- covering a cake with no cracking (by using the right fondant)
- the proper way to use a texture rolling pin for most rolling pin designs **(this is The Sweet Life exclusive design, Malayka)**
- the proper way to fill a mold
- how to use a textured rolling pin without losing the design
- making rosette flowers
- the best way to apply glitter to items with less waste and mess. A little bit of glitter goes a long way. This is one of those aaaaaaaah moments!
- learn about a custom design rolling pin (how does this help you out)?

Supply List:

- rolling pin
- buttercream spatula (large one)
- matt
- molding tools /basic gum paste tools
- cutting wheel
- stitching wheel
- proper way of filling a mold
- ruler
- x-acto knife or similar small craft knife
- 6" cake board
- 8" cake board
- 10" cake board
- 6" x 4" cake dummy
- 10" cake drum
- 10" x 10" box to take home project

Teachers will provide the remaining supplies.

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Friday, August 30th 2013 from 6:00pm – 8:30 Cost \$55.00

Fun Fabric Flowers

Description:

Students will learn many different techniques to create these wonderful flowers. These flowers will look like fabric and so easy to make. You will make as many flowers in 2 hours and then place them on to your cake dummy.

We will also show you the newest cake design!

This is one of the hottest trend in the USA

Students will learn:

- covering a cake with no cracking (by using the right fondant)
- using molding tools/basic gum paste tools for the fondant design on the cake dummy
- making a wide variety of fabric flowers
- the proper way if using a texture rolling pin
- how to fold the petals
- the proper way to use a mold

Supply List:

- rolling pin
- matt
- molding tools/basic gum paste tools
- cutting wheel
- stitching wheel
- 4oz of tinted gumpaste, your choice of colors (3 to 5 colors)
- 6" x 4" cake dummy covered in fondant on a 8" cake drum
- 8" x 8" box to take home project

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Saturday, August 31st, 2013 from 9:00am- 11:00am Cost: \$65.00

Fun Fondant/Gumpaste Animals - Zebra and Giraffe

Description:

Learn how to hand mold Two adorable baby animals. You will start out by using gumpaste or rice treats for the bodies. Then you will assemble the body parts to make the animals. Learn how to paint and most important painting the eyes! The adorable animals will look great for any occasion's baby shower/children's cakes. This is a great money maker! The size of the animals is the about the size of your fist.

Students Will Learn:

- using the right fondant without having any cracking (by using the right fondant)
- hand molding the animals
- painting
- making eyes/what expressions to use
- painting eyes
- supports for the animals

Supply List:

- two 6" cake drums
- molding tools/basic gum paste tools
- 2 small paint brushes, 2 medium paint brushes

Teachers will provide the remaining supplies.

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