

# The Cake Box

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www.thecakeboxhampton.co.uk  TheCakeBoxHampton

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## Christmas 2016

We are pleased to present our Christmas brochure with plenty to do for all ages and abilities. If you see a class or workshop you like but would prefer it on a different day or time, please ask.

We are unique in the range of goods and services that we offer. Do look through the brochure and view our website to see all that we do. In the shop we stock a good range of cake boards, boxes, sugarpaste, tools, equipment and other items for all your cake decorating and sugarcraft needs. Don't forget you can buy *Cake Box Gift Vouchers* which can be exchanged for any goods, services or workshops.

We are always available to help and advise and we look forward to seeing you soon!

**Jo, Philip, Nina, Sam, Annette, Janet & Jemima @**

*The Cake Box*

## “Sticky Fingers” – every Wednesday and Thursday right up to Christmas, at 10.00-10.45am or 2.00-2.45pm

Designed for preschool children and their parents and carers, our 45 min *Sticky Fingers* sessions are created around popular and seasonal children’s stories such as *Spot’s First Christmas*. Joanna is an experienced early year’s teacher and has lots of ideas to share with you.



### Wednesdays

- 16<sup>th</sup> Nov Carrot Soup (L)
- 23<sup>rd</sup> Nov The Duck’s Winter Tale (C)
- 30<sup>th</sup> Nov Letter to Santa (C)
- 7<sup>th</sup> Dec The Little Fir Tree (B)
- 14<sup>th</sup> Dec The Night before Christmas (B)
- 21<sup>st</sup> Dec On this special Night (C\*)

### Thursdays

- 17<sup>th</sup> Nov Carrot Soup (L)
- 24<sup>th</sup> Nov One Snowy Night (C)
- 1<sup>st</sup> Dec Get Busy this Christmas (B)
- 8<sup>th</sup> Dec Down the Hill (C)
- 15<sup>th</sup> Dec Spot’s First Christmas (C)
- 22<sup>nd</sup> Dec The Christmas Story (C\*)

C = cupcake B = biscuit L = Lighter option \* = Christian/Christmas Story

**£8 per child taking part in activities. Younger siblings free of charge. Price includes refreshments and whatever you make in the activity to take home plus activity ideas sheet for parents. Places limited to 6 children per session. Booking is required.**

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## Christmas Petals Club – Thursdays, 7.00-9.00pm



Making sugar flowers is both relaxing and addictive! This is why we have designed Petals Club, where you can meet up with others who enjoy this craft on a regular or drop in basis. From 24<sup>th</sup> November, we will focus on winter and Christmas flowers - ideal for decorating your Christmas cake.

- Thursday 24th November – Holly & Ivy
- Thursday 1st December – Mistletoe & Snowflakes
- Thursday 8th December – Winter Jasmine and Fir Cones
- Thursday 15th December – Poinsettia
- Thursday 22nd December – Christmas Roses

**£20 per person, to include tuition, use of all tools during class, refreshments and flowers made to take home. If you bring a friend you get a £5 discount!**

## Stir Up Sunday – Sunday 20<sup>th</sup> November, 10.00-11.30am

The Cake Box is reviving the old tradition of Stir Up Sunday, a special day to make a traditional Christmas pudding ready for your family Christmas celebrations in December. This workshop is suitable for families.

**£35 per family for the 1.5 hour workshop, which includes your 1 pint (4-5 portion) pudding, 8-10 brandy butter swirls to take home and all refreshments.**

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## Christmas Party Workshops

Meet up with your friends or family at the shop or in your own home for an evening of fun decorating cupcakes or cookies with Jo, making chocolates with Holger of *Just One Chocolate* or making seasonal bags and tags with Suriya of *Stampin' Up!*

**Bring your own drinks. £20 per person**

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## Make your own Christmas cake topper

**Tue 22nd Nov, 2-4pm** Snowmen, snowball, snowflakes & Christmas trees

**Wed 30th Nov, 2-4pm** Rudolph and his sleigh with presents

**Tue 6th Dec, 12-2pm** Penguins skating on a frozen lake

**Tue 13th Dec, 7-9pm** Father Christmas and his sack with presents

You will create a lovely novelty topper to go on your shop-bought or home-made cake to make a stunning centrepiece for your Christmas table.

**£25 per person. Designed for adults or teenagers.**

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## 5 Week Decorate your own Christmas Cake Course

**Wednesday 23<sup>rd</sup> November – Wednesday 21<sup>st</sup> December, 7.00-9.00pm**

Design and make your own Christmas cake with a floral or novelty theme.

Week 1 – Flowers, leaves and berries in sugar paste

Week 2 – 2-D modelling and cutouts

Week 3 – 3-D modelling

Week 4 – Marzipan and sugar paste cake

Week 5 – Christmas cupcakes and cookies

**£80 per person.** Boards, boxes and decorations included in the price. Cake, marzipan and icing not included, but can be supplied, priced according to size.

## Hampton Village Christmas Evening – Sunday 4<sup>th</sup> December, 4-7pm

We are pleased to be taking part in the 7<sup>th</sup> Hampton Village Christmas evening. This year we will be running our popular biscuit and cupcake decorating sessions **from 3pm**. There will also be sugarcraft demonstrations, a guess the weight of the cake competition, plus seasonal tools, pastes and Cake Box gift vouchers for sale.

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## Christmas Papercraft – Friday 9<sup>th</sup> December, 7.00-9.00pm

Come and make some seasonal hand-made bags, tags and cards for Christmas with Suriya from *Stampin' Up!* Jo's mince pies at 'half time'  
**£25 per person, to include tuition, refreshments and your papercraft creations. Suitable for adults and teenagers.**

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## Chocs in a Box – Saturday 17<sup>th</sup> December, 2.00-4.30pm

Come and join local Chocolatier Holger Marsen will show you how to make delicious hand-made chocolates to give us a gift this Christmas.

**£40 per person to include tuition, refreshments and your gift wrapped chocolates to take home. Suitable for adults. Places limited to 8.**

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## A Present for your Teacher – Sunday 18<sup>th</sup> December, 2-4.30pm

Come and make your teacher a hand-decorated, gift-wrapped cupcake or cookie as an end of term present.

**£15 per child, to include cupcake/cookie, tuition and refreshments. 30 minute slots between 2 and 4pm.**

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## Christmas Cookies – Tue 20<sup>th</sup> December – 7.00pm-9.00pm

Learn how to make beautifully decorated cookies to give as gifts or hang on your tree.

**£25 per person, to include tuition, refreshments and 4 decorated biscuits to take home. Additional biscuits, £1 each.**



## Christmas Family workshops – 1½ hrs

Come and decorate festive cupcakes to give as gifts or enjoy at Christmas time.

<b>Wed 21st Dec</b> - Father Christmas and Rudolph	11.30-1.00 or 4.00-5.30
<b>Thur 22nd Dec</b> - Christmas pudding & candy canes	11.30-1.00 or 4.00-5.30
<b>Fri 23rd Dec</b> - Elf and presents	11.30-1.00 or 4.00-5.30
<b>Sat 24th Dec</b> - Nativity - baby and donkey	11.30-1.00 or 2.00-3.30
<b>Thur 29th Dec</b> - Let it snow! - snowballs, snowmen & snowflakes	11.30-1 or 4-5.30
<b>Fri 30th Dec</b> - Holly & ivy – seasonal flowers, leaves & berries	11.30-1 or 4-5.30
<b>Sat 31st Dec</b> - Snowy princes & princesses	11.30-1 or 2-3.30

## Christmas Opening Times

24<sup>th</sup> December open until 4.30  
25<sup>th</sup>, 26<sup>th</sup>, 27<sup>th</sup> & 28<sup>th</sup> December – CLOSED  
29<sup>th</sup> 30<sup>th</sup> & 31<sup>st</sup> December – OPEN  
1<sup>st</sup>, 2<sup>nd</sup> & 3<sup>rd</sup> January – CLOSED

# *“At Your Request”*

These classes are available as dateless classes so they can be tailor-made to you. Please ask if you are interested and give us the best days and times for you. We will then try to put a class together or run them as private workshops in the new year.

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## Family Cupcake Workshops

1 hour 30 minute workshops specially designed for families. Why not team up with friends as discount applies for more than one family? Come and learn how to model in sugarpaste and create a variety of easy but effective cupcake toppers. Use these toppers to decorate cupcakes provided by the Cake Box to take home and enjoy for your tea.

**£30 per family (1 adult and up to 2 children) to include 1 hour 30 mins of tuition and 2 cupcakes per person.**

**£25 per family if you book 2 families together.**

**Additional cupcakes: £1 each. Additional children/adults: £5 with 2 cupcakes each. Refreshments included.**



## Gift Cake Workshop

Decorate a sponge cake to give as a gift to someone special. You will learn how to layer and cover a small sponge cake with a smooth coat of sugarpaste, decorate with a selection of beautiful flowers, leaves and butterflies, then complete with an inscription and matching ribbon. All this is done in one day for those of you who are not able to attend our weekly courses.

**£55 per person to include tuition, refreshments and your gift cake to take home. Maximum 4 students. Bring your own lunch or eat at Chinos.**

If these days do not suit, please ask and we will see if we can arrange another date.

## Parties at *The Cake Box*

**We offer a range of party options for adults and children, in our shop, in your home or at a venue of your choice.**

Our children's parties are particularly popular. You can download detailed information about these from our website, come in to the shop for our party



brochure - or collect it from the pouch at the window if we are closed.

Your children will learn how to decorate cupcakes or cookies using a wide range of skills and techniques. The party will be in two sessions with a short break for a drink and homemade cookie in between. We can provide tea and a birthday cake if required.

**And for details of personalised parties for adults, including hen parties and birthday parties, please contact us by email or phone or pop in for a chat.**

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## **Modelling Club – normally every other Thursday, 7-9pm**

We get many requests for help with making models, so we are starting a modelling club where you can learn to use a variety of tools and techniques to create 2D and 3D sugar models. You can meet up with others who enjoy this craft on a regular or drop in basis.

Models will include teddies, figures, animals, buildings and other objects. Your suggestions for other models are also welcome!

**£20 per person per session to include tuition, use of all tools during class, refreshments and models made to take home. If you introduce a friend you get a £5 discount on that night.**

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## **Simply Roses – 2 hours**

Roses are so often the focus of celebration cakes. Come and learn how to make a variety of simple but stunning roses to decorate some pretty iced cupcakes and cookies to take home for tea. Techniques include the classic rose, quick rose and ribbon rose techniques, plus a variety of rose leaves.

**£25 per person to include tuition, refreshments and 2 decorated cupcakes and 2 decorated cookies to take home. Additional biscuits/cakes £1 each.**

## Sugarpaste Inlay – 2 hours

Learn how to make pretty-as-a-picture iced cookies using the sugarpaste inlay technique and creating spotted and striped backgrounds

**£25 per person to include tuition, refreshments and 4 decorated biscuits to take home. Additional biscuits: £1 each.**

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## Flat Coating with Royal Icing – 2 hours

We will practice flat coating in royal icing on round and square cake dummies, using a straight edge and a side scraper. Jo will show you how to make a good royal icing and to match consistency to use. You will also learn how to pipe snails trail and shell borders.

**£25 per person to include tuition and refreshments**

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## Cupcake Techniques – 2 hours

Learn how to fill and cover cupcakes with buttercream swirls and sugarpaste caps, and then decorate with quick roses and blossoms.

**£25 per person to include tuition, refreshments and 4 decorated cupcakes to take home. Additional cupcakes: £1 each.**

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## Ribbons and Bows – 2 hours

Learn how to make a variety of edible ribbons and bows and use them to create some beautiful cupcakes.

**£25 per person to include tuition, refreshments and 4 decorated cupcakes to take home. Additional cupcakes: £1 each.**

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## Royal Icing Runouts – 2 hours

Learn how to create runout images and letters to add a professional touch to your cakes.

**£25 per person to include tuition, refreshments and 4 decorated biscuits to take home. Additional biscuits: £1 each.**



## Piped Embroidery Work – 2 hours

Learn how to pressure-pipe and create lovely floral effects in royal icing.

**£25 per person to include tuition, refreshments and 4 decorated biscuits to take home. Additional biscuits: £1 each.**

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## Crimping and Embossing – 2 hours

Learn how to use a variety of tools to create textures on sugarpaste.

**£25 per person to include tuition, refreshments & 2 decorated biscuits and 2 cupcakes to take home. Additional biscuits/cupcakes: £1 each.**

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## Folk Art Painting – 2 hours

Learn how to paint on cookies using this traditional narrow boat technique.

**£25 per person to include tuition, refreshments and 4 decorated biscuits to take home. Additional biscuits: £1 each.**

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## Fantasy Flowers – 2 hours

Sugarpaste flowers with an original twist to impress your friends and family.

**£25 per person to include tuition, refreshments and 4 decorated cupcakes to take home. Additional cupcakes: £1 each.**

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## Broderie Anglaise – 2 hours

Combining cutter work and piping with royal icing to create this pretty technique.

**£25 per person to include tuition, refreshments and 2 decorated biscuits and 2 cupcakes to take home. Additional biscuits/cupcakes: £1 each.**

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## Smocking – 2 hours

Learn how to recreate this lovely traditional technique with a modern twist.

**£25 per person to include tuition, refreshments and 2 decorated biscuits and 2 cupcakes to take home. Additional biscuits/cupcakes: £1 each.**

## Piping with Royal Icing – 2 hours

Get to grips with royal icing, one of our most requested workshops. Jo will show you how to match pressure and speed to allow you to be in control of your piping bag and apply what you have learnt to create some pretty piped cookies to take home.

**£25 per person to include tuition, refreshments and 4 decorated cookies to take home. Additional biscuits: £1 each.**

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## Beautiful Butterflies – 2 hours

Butterflies are so delicate and always add the finishing touch to a cake. Jo will show you a variety of ways to create them, including lace, petal paste, chocolate and royal icing techniques.

**£25 per person to include tuition, refreshments and 4 decorated cupcakes to take home. Additional cupcakes: £1 each.**

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## Edible Lace – 2 hours

Learn how to use this beautiful new technique to make a set of 4 beautifully decorated cupcakes.

**£25 per person to include tuition, refreshments and 4 decorated cupcakes to take home. Additional cupcakes: £1 each.**

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## Tappit Lettering and Numerals – 2 hours

Learn how to use these tools to give a professional finish to your cakes.

**£25 per person, to include tuition, refreshments and 4 decorated biscuits to take home. Additional biscuits: £1 each.**

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## Brush Embroidery Cookies – 2 hours

Learn how to paint with royal icing to produce amazing results that will impress your friends and family.

**£25 per person to include tuition, refreshments and 4 decorated biscuits to take home. Additional biscuits: £1 each.**

## Hand-made Chocolates – 2½ hours

Come and join local Chocolatier Holger Marsen from *Just One Chocolate* to find out what chocolate is and how to handle it easily. Holger will show you how to make his delicious passion and caramel-filled chocolates and some chocolate truffles which you can then gift wrap to take home.

**£40 per person to include tuition, refreshments and your gift wrapped chocolates to take home.**

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## Bags, Tags, Cards and Boxes – 2 hours

Suriya is a paper-crafter with over 20 years' experience who likes to share enjoyable and useful craft. No matter what level you are she will help you create something truly special.

**£25 per person to include tuition, refreshments and your creations to take home.**

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## Nights out! – 2 hours

Meet up with your friends at the shop or in your own home for an evening of fun decorating cupcakes or cookies. Bring your own drinks.

**£20 per person**

# 5 week Cake Decorating Courses

## 5 week Beginner's Course

£85

Tuesday 4<sup>th</sup> October – Tuesday 1<sup>st</sup> November, 7.00-9.00pm

**You will learn to cover and decorate a sponge cake with confidence.**

Week 1 – Introductions to each other and materials and tools, colour sugarpaste, make blossoms

Week 2 – Make petal paste butterflies and lettering and sugarpaste leaves. Make piping bags and practice piping with royal icing.

Week 3 – Piped embroidery work. Basic modelling shapes and techniques

Week 4 – Making sugarpaste roses, covering a board and making modelled animals and figures

Week 5 – Cover a sponge cake with butter-cream and sugarpaste and decorate with flowers and/or figures.

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## 5 week Improvers Course

£80

Tuesday 8<sup>th</sup> November – Tuesday 6<sup>th</sup> December, 7.00-9.00pm

**You will learn to build on the basics and learn a new range of decorative techniques, using them on biscuits and cupcakes to take home each week.**

Week 1 – Fantasy flowers using cutters, clay-gun and modelling techniques

Week 2 – Sugarpaste patterns such as spots and stripes

Week 3 – Piping and flooding with royal icing

Week 4 – Embossing, crimping and stencilling techniques

Week 5 – Ribbons, Bows and swags

## 5 week Advanced Course

£75

**You will learn to extend your skills particularly with royal icing to create impressive effects to use on your cakes.**

Week 1 – Smocking techniques and royal icing piping revision

Week 2 – Runout motifs and mini collars

Week 3 – Pastillage tags and plaques and piped lettering

Week 4 – Piped royal icing flowers

Week 5 – Brush embroidery and folk art painting

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## 5 week Cupcake Baking and Decorating Course £80

**You will learn how to bake and decorate a variety of cupcakes using both floral and novelty techniques.**

Week 1 – Mix and bake cupcakes. Blossoms and leaves

Week 2 – Full caps, half caps and swirls. Quick roses

Week 3 – More buttercream piping. Full roses, leaves and butterflies

Week 4 – 2D novelty effects and edible lace

Week 5 – 3D novelty effects

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## 5 week Cookie Baking and Decorating Course £80

**You will learn how to bake and decorate a variety of cookies using both floral and novelty techniques.**

Week 1 – Mix, roll, cut and bake cookies

Week 2 – Inlay sugarpaste techniques

Week 3 – Appliqué sugarpaste techniques

Week 4 – Flooding and wet on wet with royal icing

Week 5 – Over-piping and stencilling

## Other Services We Offer

### Private Tuition

Jo is very happy to teach on a 1:1 basis or to small groups and to tailor the content to your needs. The rate for this is from £15 per hour. Family workshops can also be arranged privately at a time to suit you for £30 for 1.5 hours for 1 adult and 2 children.

Please ask for details if you are interested in these options.

### Collaborative Workshops

If you like making cakes but want a little support for a challenging project like a wedding cake, then we can help you. Please ask us for details.

### Demonstrations

We are happy to come to your home or club and give a demonstration or run a workshop for you. Please ask for details.

### Vouchers

Why not buy a Cake Box voucher as a gift for a friend or family member? They can be exchanged for anything we offer.

### Photo Printing with Edible Ink

We can print your photos onto edible sugar or rice paper! Most digital formats accepted, or we can scan in your prints. Prices start as low as £2.50 for ready-to-print images on rice paper.

### Cake Toppers and Edible Decorations

If you are a good baker but need help with edible decorations and lettering we can make cake toppers and lettering for you to put the finishing touch to your cakes.

### Cake Tin & Stand, Small Tool and Vintage China & Linen Hire.

We have a good selection of cake tins for hire, including number tins. You can also hire a range of small cake decorating tools, and for that special tea party or other occasion we have vintage china and linen for hire. Please see our website for more details or pop in to the shop.

### Fundraising Workshops

Designed for schools and clubs – let us help you to raise money and have fun at the same time!

**Please see our website for more details**

## **Booking and Payment**

**You can reserve a place on a workshop in person at the shop,  
by phone: 020 8941 8333 or email:  
joanna@thecakeboxhampton.co.uk**

Payment is required in advance for 5 week courses and is also advisable to secure a place on some other classes. Please check when enquiring. We accept payments by card (including Amex), cash, cheque, or online banking:

Account name: The Cake Box (Hampton) Ltd

Account number: 23 98 32 42

Sort code: 20 38 83

## **Christmas Opening Times**

24<sup>th</sup> December open until 4.30

25<sup>th</sup>, 26<sup>th</sup>, 27<sup>th</sup> & 28<sup>th</sup> December – CLOSED

29<sup>th</sup> 30<sup>th</sup> & 31<sup>st</sup> December – OPEN

1<sup>st</sup>, 2<sup>nd</sup> & 3<sup>rd</sup> January – CLOSED

A very Happy Christmas and New Year

from us all @ *The Cake Box*