

The Cake Box

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Classes and Workshops, Autumn Term 2015

We are pleased to present our next brochure with lots of new courses for all ages and abilities, including our **5-week cake decorating courses**.

At the Cake Box we like to help, so if you don't see a class on a day or time that you can make, please talk to us and we will see what we can do.

Don't forget that we also offer **parties for all ages** and an **increasing range of tools and consumables in the shop**, plus **cake stands and small tools for hire**. We make **cakes to order**, from **cupcakes to wedding cakes** and can sell **Cake Box gift tokens** to give as presents to your cake making friends and family.

We are always available for advice and are here to help you make your cakes with confidence. We look forward to seeing you soon!

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

The Cake Box

Edible Lace workshop – Monday 14th September, 12.00-2.00pm or 7.00-9.00 pm

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

£30 per person to include tuition, refreshments and 4 decorated cupcakes to take home. Additional cakes £1 each.

Piping with Royal Icing – Monday 21st September, 12.00-2.00pm or 7.00-9.00pm

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 cookies to take home.

£30 per person to include tuition, refreshments and 4 decorated biscuits to take home. Additional biscuits £1 each.

Gift Cake Workshop – Monday 28th September or Monday 2nd November, 10.00am-4.00pm

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 sugar paste, decorate with a selection of beautiful flowers, leaves and butterflies, then complete with an inscription and matching ribbon.

£50 per person, to include tuition, refreshments and your gift cake to take home. Maximum 4 students. Bring your own lunch or eat at Chinos.



Ribbons and Bows – Monday 28th September, 7.00-9.00pm

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

£30 per person to include tuition, refreshments and 4 decorated cupcakes to take home. Additional cupcakes £1 each.

Cupcake Techniques – Monday 5th October, 12.00-2.00pm

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

£30 per person to include tuition, refreshments and 4 decorated cupcakes to take home. Additional cupcakes £1 each.

Rose Cookies – Monday 12th October, 12.00-2.00pm

Learn how to make pretty-as-a-picture iced cookies using the ribbon rose technique and creating spotted and striped backgrounds to arrange them on.

£30 per person to include tuition, refreshments and 4 decorated cupcakes to take home. Additional cupcakes £1 each.

“Sticky Fingers” every Wednesday and Thursday and now NEW – also running as an after school club.

9.15-10.00am or 2.00-2.45pm or 4.00-4.45pm.

Designed for preschool children and their parents and carers, our new 45 min sessions are created around popular children’s stories such as the *Hungry Caterpillar*. Joanna is an experienced early year’s teacher and has lots of ideas to share with you. After a brief introduction using a puppet or a prop to bring our story to life, we will enjoy an activity based around food, both cake and biscuit and more healthy alternatives. Then a milk/juice and cookie break with game or song session led by Joanna. Finally finishing off with a craft activity. Babies and toddlers welcome too. Jo will support older children when parents need to support younger ones. Toys and books available to share. A great chance to meet other local parents and carers in a friendly and inspiring environment. Idea sheets to take home to develop the theme we have begun in the session.

£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 required but payment only on attendance.

NB. for our children’s safety, no hot drinks will be offered in this session.

Wednesdays

16/9/15 Owl Babies (C)
23/9/15 Oliver’s vegetables (L)
30/9/15 Gingerbread Man (B)
7/10/15 Prickly Hedgehog (C)
14/10/15 Handa’s surprise (L)

Thursdays

17/9/15 The Tiny Seed (C)
24/9/15 Super senses (L)
1/10/15 Oliver’s milk shake (L)
8/10/15 Lighthouse keeper’s lunch (L)
15/10/15 Oliver’s fruit salad (L)

C = cupcake B = biscuit L = lighter options

Family Cupcake Workshops

1 hour 30 minute workshops specially designed for families. We run these regularly in the school holidays, but are happy to make a booking at a time to suit you if necessary. Why not team up with friends as discount applies for more than one family? We have a wide variety of themes or can tailor make to you.

Come and learn how to model in sugar paste 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.

Here are some ideas for you to choose from. Some of these ideas are best suited to cupcakes, some to cookies and some to both. If you want something slightly different we are happy to discuss your ideas.

Teddy bears - Jungle animals - Cars and boats - Underwater world - Ballet - Mini-beasts - Dogs and cats - Robots - Snowy Princesses - Flowers and butterflies - Owls - Hedgehogs

5 week Courses

Book early for our popular 5-week classes. We are so local you can walk to your evening class! Course fees are payable in advance for all 5 weeks or pay as you go if you are dipping in, on courses where this is an option. Students can make use of a 5% discount in the shop whilst on the course!

5 week Beginner's Evening Course

Tues. 15th September – Tues. 13th October 7.00-9.00pm £80

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

Week 1 – Introductions to each other and materials and tools, colour sugar paste, make blossoms.

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

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

Week 4 – Making sugar paste roses, covering a board and making modelled animals and figures.

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

Price includes cake, board, box and all pastes and decorations.

5 week Fine Sugar Flower Courses – “Petals Club”

You will learn how to use a variety of tools and techniques to create beautiful flowers to add the finishing touch to your celebration cakes. Classes can be attended as a block of 5, or you can dip in and pay as you go. £75 for all 5 classes, or £20 per class with a £5 discount if you bring a friend!

**Thurs. 17th Sept. – Thurs. 15th Oct., 7.00-9.00pm £75 or
£20 per class**

Week 1 – Freesias

Week 2 – Sweet peas

Week 3 – Longiflorum lilies

Week 4 – Cala lilies

Week 5 – Eucalyptus leaves. Wiring and arranging flowers

**Thurs. 22nd Oct. – Thurs. 19th Nov., 7.00-9.00pm £75 or
£20 per class**

Week 1 – Gerberas

Week 2 – Peonies

Week 3 – Roses

Week 4 – Anemones

Week 5 – Ranunculas

4 week Christmas Floral Spray Course

**Thurs. 26th Nov. – Thurs 17th Dec., 7.00-9.00pm £60 or
£20 per class**

This course will enable you to make a beautiful Christmas spray to decorate your Christmas cake. £60 for all 4 weeks, or £20 per class with a £5 discount if you bring a friend.

Week 1 – Holly leaves and berries. Winter jasmine.

Week 2 – Christmas roses and variegated ivy.

Week 3 – Mistletoe and Poinsettia part 1.

Week 4 – Golden berries, Poinsettia part 2 and wiring up and arranging.

5 week Modelling Course

Tues. 20th October – Tues. 17th November, 7.00-9.00pm £70

You will learn to use a variety of tools and techniques to create 2D and 3D sugar models. The suggested content is open to adaptation by request

Week 1 – Introductions to each other and materials and tools; basic modelling techniques.

Week 2 – Teddies

Week 3 – People

Week 4 – Animals

Week 5 – Buildings and objects

5 week Decorate Your Own Christmas Cake Course

Tues. 24th November – Tues. 15th December, 7.00-9.00pm £60

You will learn how to cover and decorate a fruit cake with a Christmas/seasonal theme.

NB. Cost of Christmas cake course does not include your fruit cake or marzipan or covering sugarpaste, but Jo can provide a cake, marzipan and sugarpaste for you if you wish, priced according to size and shape of your required cake. All boards, boxes, ribbons and pastes used for decorations are included in the price of the course.

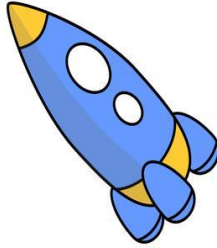
Week 1 – Introductions to each other, materials and tools. Plan our cake design. Make simple Christmas flowers, leaves and berries

Week 2 – Basic modelling techniques. Novelty items such as snowflakes and sugar bells

Week 3 – Marzipan cake. Model Christmas figures

Week 4 – Cover cake with sugar paste. Decorate cake with flowers or figures to finish

Reading Rockets



Monday 3.45-6.00 by appointment

A once-a-week drop-in session to boost your child's reading and writing skills and have fun at the same time. Joanna is an experienced early year's teacher and is passionate about giving young children a secure start with their literacy. The 45 minute sessions, designed for reception and year 1 children, include two short 1:1 sessions with Jo, one reading and one writing, followed by some creative themed play ideas for you to enjoy with your child. You will join your child during the 1:1 sessions so that you can pick up useful tips and techniques and ask questions. You will have access to a systematic beginner reading scheme and other useful resources which you can borrow.

£15 per session to include tuition, resources and refreshments for you and your child. A free assessment session will help Joanna to tailor-make the 1:1 sessions to your child's needs.

Empowering parents, Engaging children

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 whilst the shop is open, and from £20 per hour after closing time. 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.

Photo printing with edible ink

We can print your photos onto edible sugar paper! Most digital formats accepted, or we can scan in your prints.

Cake toppers

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

**Please see our website for more details on
all that we have to offer**

Booking and Payment

You can reserve a place on a workshop in person,

by phone: 020 8941 8333

or email: joanna@thecakeboxhampton.co.uk

Payment in advance to confirm booking for courses that request this, by card, cash, cheque (subject to clearance) or online banking:

Account name: The Cake Box (Hampton) Ltd

Account number: 23 98 32 42

Sort code: 20 38 83

Please put the workshop date or course start date as the reference. Please check availability before paying!