

The Cake Box

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Classes and Workshops, Summer 2015: Part 3

We are pleased to present our summer 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, Annette, Nina, Sam, Vin, Janet & Jemima @

The Cake Box

Beautiful Butterflies – Wednesday 15th July, 7.00-9.00pm.

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.

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

Edible Lace Workshop – Wednesday 22nd July, 7.00-9.00pm

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 cupcakes: £1 each.

Tappit Lettering – Wednesday 29th July, 7.00-8.30pm

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.

Rose Cookies – Wednesday 5th August, 7.00-8.30pm

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.

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

Gift Cake Workshop – Saturday 15th August 10.00am-3.00pm

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.

£45 per person to include tuition, refreshments and your gift cake to take home.

Maximum 6 students.

Bring your own lunch or eat at Chinos.



**“Sticky Fingers” every Wednesday and now on Thursdays
at 9.15-10.00am or 2.00-2.45pm.
Running through the school holidays.**



Designed for preschool children and their parents and carers, our 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.

£7 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.

Wednesday 12th August – The Tiny Seed

Wednesday 19th August – Super Senses (L)

Wednesday 26th August – Oliver’s Milk Shake (L)

Wednesday 2nd Sept – Lighthouse Keeper’s Lunch (L)

Wednesday 9th September – Oliver’s Fruit Salad

Thursday 13th August – Emergency!

Thursday 20th August – The Tiger Who Came To Tea

Thursday 27th August – We’re going on a Bear Hunt

Thursday 3rd September – Over in the Meadow

Thursday 10th September – Animal Boogie



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? 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.

Tuesday 14th July, 11.00-12.30 – Teddy bears

Wednesday 15th July, 11.00-12.30 – Jungle animals

Wednesday 22nd July, 11.00-12.30 – Cars and boats

Wednesday 29th July, 11.00-12.30 – Underwater world

Monday 3rd August, 11.00-12.30 or 2.00-3.30 – Ballet

Monday 10th August, 11.00-12.30 or 2.00-3.30 – Mini-beasts

Monday 17th August, 11.00-12.30 or 2.00-3.30 – Dogs and Cats

Monday 24th August, 11.00-12.30 or 2.00-3.30 – Robots

Monday 31st August, 11.00-12.30 or 2.00-3.30 – Snowy princesses

Petals Club – first Sunday of each month, 3.00-5.00pm



Fine sugar flowers made from petal paste are a popular choice for wedding cakes, either wired in sprays or single unwired blooms carefully placed, they really make a statement. Making these 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 monthly basis. You need only pay when you attend, no advanced booking, just let us know so we can keep a check on numbers. We have tried to choose a day

and time to suit most people, namely monthly Sundays from 3.00-5.00pm, but are willing to reschedule or put on additional club meetings according to demand.

£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!

Sunday 2nd August – Peony

Sunday 6th September – Longiflorum lily

Sunday 4th October – Gerbera

Sunday 1st November – Poinsettia

Sunday 6th December – Christmas leaves,
berries and flowers



5 week Cake Decorating 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 on booking. The price includes all consumables, board and box, use of all tools, handout pack and refreshments. Minimum number to run is 5, maximum 8. Students can make use of a 5% discount in the shop whilst on the course!

5 week Fine Sugar Flower Evening Course

Thursday 9th July – Thursday 6th August, 7.00-9.00pm. Price: £70

You will learn how to use a variety of tools and techniques to create beautiful statement flowers to add the finishing touch to your celebration cakes.

Week 1 – Introductions to each other, materials and tools; Gerbera

Week 2 – Peony

Week 3 – Rose

Week 4 – Anemone

Week 5 – Ranunculas

5 week Beginner's Evening Course

Monday 20th July – Monday 17th August, 7.00-9.00pm. Price: £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.

5 week Cupcake Twilight Course

Tuesday 21st July – Tuesday 18th August, 6.00-8.00pm. Price: £75

Designed for all ages and timetabled to allow both adults and teenagers to take part.

Week 1 – Baking cupcakes & cookies

Week 2 – Filling & capping cupcakes & cookies

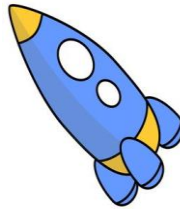
Week 3 – Making and Piping butter-cream onto cupcakes

Week 4 – Blossoms and butterflies

Week 5 – Roses & leaves

New!

Reading Rockets



Tuesdays during the holidays – 45 minute sessions available between 10.00am and 4.00pm

A once-a-week holiday 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. 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.

Mobile Workshops!

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

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 small, ready-to-print images on rice paper.

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 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

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