

The Cake Box

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www.thecakeboxhampton.co.uk  TheCakeBoxHampton

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Classes and Workshops, Summer 2017

We are pleased to present our brochure with lots to do for all ages and abilities. In the first section of the brochure you find information about our popular parties and regular clubs. In the second section are classes that have been timetabled on specific days and times to suit requests received from our customers. In the third section you will find all our seasonal courses. In the fourth section "At your request" you will find a complete list of all our other courses, where you can choose the course you would like and let us know the date and time that suits you. We will then either try to put together a timetabled class or arrange a private workshop or a 1:1 session. The final section gives details of our 1:1, private workshops and collaborative sessions. We hope this unique approach gives you the maximum opportunity to find something to suit you exactly.

If you have any questions, we are always available to help and advise. We look forward to seeing you soon!

Jo, Philip, Nina, Sam, Janet, Jemima, Vin & Annette @ *The Cake Box*

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 party packages 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 our “Night’s Out” parties for adults, including hen parties and birthday parties, please contact us by email or phone or pop in for a chat.

Regular Clubs

“Sticky Fingers” – every Wednesday and Thursday at 10.00-10.45am OR 2.00-2.45pm, and 4.00 Wed or Thurs as an after school club for older children.



Designed for preschool children and their parents and carers, our 45 minute *Sticky Fingers* sessions are created around popular children's stories such as the *Hungry Caterpillar*. Joanna is an experienced early years 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 we finish 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 are 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 is required.

Wednesdays and Thursdays

- 5th & 6th July – The tiger who came to tea (C)
- 12th & 13th July – My Mum and Dad (B)
- 19th & 20th July – Emergency (C)
- 26th & 27th July – Little red hen (L)
- 2nd & 3rd August – Jasper's beanstalk (C)
- 9th & 10th August – The ladybird heard (C)
- 16th & 17th August – Handa's surprise (L)
- 23rd & 24th August – Over in the meadow (B)
- 30th & 31st August – Little white rabbit (C)



(C) cake (B) biscuit (L) lighter option

Can also be privately booked – why not come along with your friends?

Petals Club – every other Thursday, 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. Each week we focus on one seasonal flower, recreating it in sugar paste and petal paste, wired or unwired, suitable for informal use on cupcakes through to stunning statement flowers for celebration and wedding cakes.

£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!

Thursday 6th July – Daisies/Gerberas

Thursday 20th July – Carnations

Thursday 3rd August – Roses

Thursday 17th August – Anemones

Thursday 31st August – Ranunculus



Modelling Club – every other Thursday, 7.00-9.00pm

We get many requests for help with making models, so we have started 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 & models made to take home. Bring a friend to get a £5 discount!

Thursday 13th July – Faces and Figures

Thursday 27th July – Cats and Dogs

Thursday 10th August - Dinosaurs

Thursday 24th August – Rainbows and Unicorns

Timetabled Classes

6 week Beginner's Course

**Wednesday 12th July – Wednesday 16th August,
either 4.00-6.00pm or 7.00-9.00pm by arrangement** **£95**

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 and quick leaves

Week 2 – Making sugar-paste roses and cutter leaves

Week 3 – Make piping bags and practice piping with royal icing.
Piped embroidery work.

Week 4 – Basic modelling shapes and techniques and making modelled animals and figures

Week 5 – Covering a board and make petal paste butterflies and tappit lettering

Week 6 – Cover a sponge cake with butter-cream and sugarpaste and decorate with flowers and/or figures.

6 week Improvers Course

**Wednesday 23rd August – Wed 4th October, (Not Wed 13th Sept)
either 4.00-6.00pm or 7.00-9.00pm by arrangement** **£85**

You will 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 – Sugar-paste patterns using inlay, embossing, crimping and stencilling techniques

Week 3 – Flooding with royal icing including wet on wet and runouts

Week 4 – Piping with buttercream including Russian tips and clingfilm techniques

Week 5 – Royal icing piping techniques including inscriptions

Week 6 – Ribbons, Bows and lace

6 week Advanced Course

**Wednesday 11th October – Wednesday 15th November,
either 4.00-6.00pm or 7.00-9.00pm by arrangement **£85****

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

Week 3 – Pastillage tags and plaques with piped lettering and embroidery work

Week 4 – Piped royal icing flowers

Week 5 – Brush embroidery

Week 6 – Folk art painting

New! 5 week buttercream techniques

**Tuesday 1st August – Tuesday 29th August,
7.00-9.00pm **£90****

Week 1 – Making buttercream, American/Swiss/Italian, Tools and equipment, Flavourings, Sprinkles and Basic piping on cupcakes

Week 2 – Piping buttercream onto cupcakes including Russian tips and clingfilm techniques

Week 3 – Piping buttercream flowers. Flat coating on cake dummies

Week 4 – Piping techniques on cake dummies

Week 5 – Splitting, layering, coating and decorating a sponge cake with buttercream

New! 2-hour Russian Tips Workshop

**Running on: Saturday 29th July, Sat 19th August, 2.00-4.00pm,
Friday 4th August, and Friday 1st September, 7.00-9.00pm**



Come and learn how to use these wonderful new piping tips. We will share tips and techniques to achieve success and take home some stunning cupcakes to impress your friends and family

£25 with 4 cupcakes each and refreshments included.

Gift Cake Workshop: Saturday 12th July or Saturday 26th August 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 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.

**£65 per person to include tuition, refreshments
and your gift cake to take home.**

Maximum 4 students. Bring your own lunch or eat at Chinos.



Seasonal Workshops

A Present for your Teacher

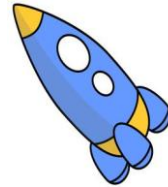
Wednesday 5th July OR Wednesday 19th July, 5.00-6.00pm

1-hr workshops – come and create a beautiful cupcake or cookie to give as a gift to your teacher at the end of term.

£8 per child, to include refreshments.

We will also be selling a range of ready-made gifts for your teacher - please see our web site for details.

Reading Rockets - Launchers



Mondays during the holidays –

45 minute sessions available between 10.30am and 12.30pm

Our once a week holiday drop-in session will introduce and prepare you and your child for their move into school in September. The sessions will focus on developing confidence and interest in early reading and writing and having 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, include two short 1:1 sessions with Jo based on early reading and writing skills, followed by some creative themed play ideas for you to enjoy with your child. You will learn alongside your child, picking up useful tips and techniques and asking questions along the way. You will also have access to a systematic beginner reading scheme if appropriate 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



Early Language and Literacy Information Workshops designed for parents and carers

Playing with Sounds

for parents/carers of pre-school age children

Linking Sounds

for parents/carers of pre-school moving into reception

Creating with Sounds

for parents/carers of reception or year 1 children

These workshops are crammed full of exciting ideas and useful information to help you to encourage your child's early language and literacy skills.

Joanna is an experienced early years teacher and is passionate about making learning fun for children and empowering parents.

The workshops will include lots of hands on activities, an opportunity to ask questions and a really useful information pack to take home, and of course there will be tea and homemade cake as well!

Please let us know if you are interested in these workshops. We can run them either in the daytime or in the evening.

£15 for a 2 hour session to include refreshments and a resource pack to take home.

Summer Holiday Family Cupcake Workshops

We have timetabled the following workshops but are also happy to arrange these at other times just for you and your family and to a theme of your choice.

Tuesday 25th July 11.00am-12.30pm – Jungle Animals

Monday 31st July 3.00pm-4.30pm – Underwater World

Monday 7th August 3.00am-4.30pm – Mini-beasts

Friday 11th August 3.00pm-4.30pm – Owls and Hedgehogs

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.

Bake and Decorate workshops

Designed for teenagers (11 years and over) to attend with friends (but without parents!)

Monday 24th July 2.00-4.30 £30 – Decorated Cookies

Learn how to mix, roll, cut, bake and decorate a selection of pretty cookies.

Tuesday 1st August 11.00-1.30 £30 – Decorated Cupcakes

Learn how to mix, bake, fill and decorate a selection of pretty cupcakes.

Tuesday 8th August 11.00-1.30 £20 – Teddy Bears picnic cake topper
(Please note – this workshop does not include baking)

Learn lots of techniques for modelling and create a lovely cake topper.

“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 to suit you. We will then try to put a class together for teenagers or adults or run them as a private workshop.

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.

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

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.

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.

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.

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.

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.

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

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

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.

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.

Edible Lace Cookies – 2 hours

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

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

Edible Lace Workshop – 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.

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.

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.

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.

£35 per person to include tuition, refreshments and your creations to take home.

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 and make buttercream. Blossoms and leaves

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

Week 3 – More butter-cream piping including Russian tips

Week 4 – 2D novelty effects and edible lace

Week 5 – 3D novelty effects

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/novelty sugarpaste techniques

Week 4 – Flooding and wet on wet with royal icing

Week 5 – Over-piping and stencilling

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.

Night out!

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

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.

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

Did you know?

- We hire vintage china, linen napkins, pretty bunting plus much more for your summer afternoon tea party.
- We have a wide range of hand-made edible items for you to decorate your own cakes with.

We will also be at the **Screen on the Green** for a **Beauty and the Beast Children's Workshop** on Monday 28th August and will have cupcakes for sale to eat with your picnic.

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

www.thecakeboxhampton.co.uk