

A syllabus including date, time and what to bring will be provided at time of registration for your course/class.

## Courses

### **Decorating Basics**

Learn how to frost, torte, fill and frost your cake as well as basic cake decorating techniques.

### **Flowers & Cake Design**

Learn to work with gum paste, fondant & royal icing

### **Gumpaste & Fondant**

Learn how to work with fondant and Gumpaste flower and how to cover a cake in fondant.

## Project Classes

Wilton course discounts, and Bounce In/Back coupons do not apply to the project classes listed below.

### **Advanced Gumpaste Flowers** (\$45.00)

4 week class

Learn to make gum paste flowers.

### **Brownie Fun** (\$15.00), 2 hour Class

Learn how to add decorative touches to brownies.

### **Candy Making** (\$15.00), 2 hour Class

Learn how to melt, mold, color and more

### **Cookie Blossom** (\$25.00) 2 week class

Learn how to make a cookie bouquet

### **Cupcakes and More** (\$15.00) 2 hour Class

Learn to fill and decorate cupcakes

### **Kakes for Kids:** (\$15.00) 2 hour Class

Best for ages 8-15

Children will learn the "fun-damentals" of cake decorating. **Parents must remain in the store for the duration of the class. Seating at the tables for the parent can be provided. For parent to participate in the class additional paid registration is required.**

## Register now for July & August

Registration is now open for July (50% off) and August (40% off).

	July Course dates:	August Course dates:
<b>Decorating Basics</b>	8 <sup>th</sup> 6:30 – 8:30 10 <sup>th</sup> 9:30 – 10:30	4 <sup>th</sup> 6:30 – 8:30 6 <sup>th</sup> 6:30 – 8:30 7 <sup>th</sup> 12:00 – 2:00
<b>Flowers &amp; Cake Design</b>	6 <sup>th</sup> 6:30 – 8:30 7 <sup>th</sup> 2:00 – 4:00 8 <sup>th</sup> 10:00 – 12:00 10 <sup>th</sup> 12:00 – 2:00	7 <sup>th</sup> 9:30 – 11:30
<b>Gumpaste &amp; Fondant</b>	7 <sup>th</sup> 6:30 – 8:30 10 <sup>th</sup> 2:30 – 4:30	3 <sup>rd</sup> 6:30 – 8:30 4 <sup>th</sup> 2:00 – 4:00 5 <sup>th</sup> 10:00 – 2:00

*The project class "Advanced Gumpaste Flowers" is being offered in June starting on June 10<sup>th</sup> (Thursday) and July starting on July 5<sup>th</sup> (Monday).*

*Tri fold flyer created by Carolyn Alexander April 2010*

## Other Information

Michael's policy is that all courses and classes must have a minimum of four (4) or more students registered 24 hours prior to the start of your class/course. You will be notified if this requirement is not met.

The recommended age for the Wilton courses is 16 years of age and older. Any student under the age of 16 **must** have a paid adult in attendance.

## Contacting An Instructor

For more information about classes please visit the student website of our instructor, Carolyn Alexander at [www.mycakeclass.com](http://www.mycakeclass.com).

To reach one of our instructors directly for questions that our sales associates cannot answer please e-mail them at [inquiries@mycakeclass.com](mailto:inquiries@mycakeclass.com)

# Wilton Courses



*The Wilton Method*  
OF CAKE DECORATING

## Store Instructors

**Carolyn Alexander  
&  
Sally Dammen**

JOIN US IN JUNE AND BE ONE OF THE FIRST TAKE A COURSE BASED ON WILTON'S REFRESHED CURRICULUM

June Registration is only \$22.50 plus a free 2011 Yearbook



# July 2010

## Wilton Cake Decorating Courses

Course Registration: \$45.00
Wilton Discount: 50% Off Registration
Cost of Course: \$22.50

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1	2	3
Lesson 1 of 4	4 <b>Independence Day</b> Store Closes at 6pm 	5	6 <b>Decorating Basics</b> 10:00 – 12:00 (Sally) <b>0 REGISTERED</b>  <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn) <b>5 REGISTERED: Course Confirmed</b>	7 <b>Decorating Basics</b> 2:00 – 4:00 (Sally)  <b>Gumpaste &amp; Fondant</b> 6:30 – 8:30 (Carolyn) <b>CANCELLED</b>	8 <b>Flowers &amp; Cake Design</b> 10:00 – 12:00 (Sally) <b>3 REGISTERED</b>  <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn) <b>7 REGISTERED: Course Confirmed</b>	9	10 (Carolyn) <b>Decorating Basics</b> 9:30 – 11:30 <b>3 REGISTERED</b>  <b>Flowers &amp; Cake Design</b> 12:00 – 2:00 <b>0 REGISTERED</b>  <b>Gumpaste &amp; Fondant</b> 2:30 – 4:30 <b>3 REGISTERED</b>
Lesson 2 of 4	11	12	13 <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn)	14 <b>Decorating Basics</b> 2:00 – 4:00 (Sally)  <b>Gumpaste &amp; Fondant</b> 6:30 – 8:30 (Carolyn)	15 <b>Flowers &amp; Cake Design</b> 10:00 – 12:00 (Sally)  <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn)	16	17 (Carolyn) <b>Decorating Basics</b> 9:30 – 11:30 <b>Flowers &amp; Cake Design</b> 12:00 – 2:00 <b>Gumpaste &amp; Fondant</b> 2:30 – 4:30
Lesson 3 of 4	18	19	20 <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn)	21 <b>Decorating Basics</b> 2:00 – 4:00 (Sally)  <b>Gumpaste &amp; Fondant</b> 6:30 – 8:30 (Carolyn)	22 <b>Flowers &amp; Cake Design</b> 10:00 – 12:00 (Sally)  <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn)	23	24(Carolyn) <b>Decorating Basics</b> 9:30 – 11:30 <b>Flowers &amp; Cake Design</b> 12:00 – 2:00 <b>Gumpaste &amp; Fondant</b> 2:30 – 4:30
Lesson 4 of 4	25	26	27 <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn)	28 <b>Decorating Basics</b> 2:00 – 4:00 (Sally)  <b>Gumpaste &amp; Fondant</b> 6:30 – 8:30 (Carolyn)	29 <b>Flowers &amp; Cake Design</b> 10:00 – 12:00 (Sally)  <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn)	30	31(Carolyn) <b>Decorating Basics</b> 9:30 – 11:30 <b>Flowers &amp; Cake Design</b> 12:00 – 2:00 <b>Gumpaste &amp; Fondant</b> 2:30 – 4:30

### REMINDER

**Courses must have a minimum of 4 for the course to be held. You will be called EITHER WAY to confirm/be notified of a course cancellation the night before class.**



# August 2010

## Wilton Cake Decorating Courses

Course Registration: \$45.00

Wilton Discount: 40% Off Registration

Cost of Course: \$27.00

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Lesson 1 of 4	1	2 <b>Cupcake Fun</b> 6:30 – 8:30 (Carolyn)	3 <b>Gumpaste &amp; Fondant</b> 6:30 – 8:30 (Carolyn)	4 <b>Gumpaste &amp; Fondant</b> 2:00 – 4:00 (Sally)  <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn)	5 <b>Gumpaste &amp; Fondant</b> 10:00 – 12:00 (Sally)  <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn)	6 <b>Cookie Bouquet</b> 6:30 – 7:30 (Carolyn)	7 (Carolyn) <b>Flowers &amp; Cake Design</b> 9:30 – 11:30  <b>Decorating Basics</b> 12:00 – 2:00  <b>Gumpaste &amp; Fondant</b> 2:30 – 4:30
Lesson 2 of 4	8	9 <b>Brownie Fun</b> 6:30 – 8:30 (Carolyn)	10 <b>Gumpaste &amp; Fondant</b> 6:30 – 8:30 (Carolyn)	11 <b>Gumpaste &amp; Fondant</b> 2:00 – 4:00 (Sally)  <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn)	12 <b>Gumpaste &amp; Fondant</b> 10:00 – 12:00 (Sally)  <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn)	13 <b>Cookie Bouquet</b> 6:00 – 8:30 (Carolyn)	14 (Carolyn) <b>Flowers &amp; Cake Design</b> 9:30 – 11:30  <b>Decorating Basics</b> 12:00 – 2:00  <b>Gumpaste &amp; Fondant</b> 2:30 – 4:30
Lesson 3 of 4	15	16	17 <b>Gumpaste &amp; Fondant</b> 6:30 – 8:30 (Carolyn)	18 <b>Gumpaste &amp; Fondant</b> 2:00 – 4:00 (Sally)  <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn)	19 <b>Gumpaste &amp; Fondant</b> 10:00 – 12:00 (Sally)  <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn)	20 <b>Candy Making</b> 6:30 – 8:30 (Carolyn)	21 (Carolyn) <b>Flowers &amp; Cake Design</b> 9:30 – 11:30  <b>Decorating Basics</b> 12:00 – 2:00  <b>Gumpaste &amp; Fondant</b> 2:30 – 4:30
Lesson 4 of 4	22	23	24 <b>Gumpaste &amp; Fondant</b> 6:30 – 8:30 (Carolyn)	25 <b>Gumpaste &amp; Fondant</b> 2:00 – 4:00 (Sally)  <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn)	26 <b>Gumpaste &amp; Fondant</b> 10:00 – 12:00 (Sally)  <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn)	27	28 (Carolyn) <b>Flowers &amp; Cake Design</b> 9:30 – 11:30  <b>Decorating Basics</b> 12:00 – 2:00  <b>Gumpaste &amp; Fondant</b> 2:30 – 4:30
	29	30 <b>Adv. Gumpaste Flowers</b> 6:30 – 8:30 (Carolyn)  Lesson 1 of 4	31 <b>Adv. Gumpaste Flowers</b> 6:30 – 8:30 (Carolyn)  Lesson 2 of 4	1 <b>Adv. Gumpaste Flowers</b> 6:30 – 8:30 (Carolyn)  Lesson 3 of 4	2 <b>Adv. Gumpaste Flowers</b> 6:30 – 8:30 (Carolyn)  Lesson 4 of 4	3	4



Dates from this point forward are tentative and are subject to change up until July 15<sup>th</sup>. September - December will be available at the store for registration July 31<sup>st</sup>.

## September 2010 Wilton Cake Decorating Courses

Course Registration: \$45.00

Wilton Discount: 50% Off Registration

Cost of Course: \$22.50

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2	3	4
Lesson 1 of 4	5	6 <b>Labor Day</b>	7 <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn)	8 <b>Decorating Basics</b> 2:00 – 4:00 (Sally) <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn)	9 <b>Decorating Basics</b> 10:00 – 12:00 (Sally) <b>Gumpaste &amp; Fondant</b> 6:30 – 8:30 (Carolyn)	10 <b>Cupcake Fun</b> 6:30 – 8:30 (Carolyn)	11 (Carolyn) <b>Gumpaste &amp; Fondant</b> 9:30 – 11:30 <b>Flowers &amp; Cake Design</b> 12:00 – 2:00 <b>Decorating Basics</b> 2:30 – 4:30
Lesson 2 of 4	12	13	14 <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn)	15 <b>Decorating Basics</b> 2:00 – 4:00 (Sally) <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn)	16 <b>Decorating Basics</b> 10:00 – 12:00 (Sally) <b>Gumpaste &amp; Fondant</b> 6:30 – 8:30 (Carolyn)	17 <b>Brownie Fun</b> 6:30 – 8:30 (Carolyn)	18 (Carolyn) <b>Gumpaste &amp; Fondant</b> 9:30 – 11:30 <b>Flowers &amp; Cake Design</b> 12:00 – 2:00 <b>Decorating Basics</b> 2:30 – 4:30
Lesson 3 of 4	19	20	21 <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn)	22 <b>Decorating Basics</b> 2:00 – 4:00 (Sally) <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn)	23 <b>Decorating Basics</b> 10:00 – 12:00 (Sally) <b>Gumpaste &amp; Fondant</b> 6:30 – 8:30 (Carolyn)	24 <b>Cookie Bouquet</b> 6:30 – 7:30 (Carolyn)	25 (Carolyn) <b>Gumpaste &amp; Fondant</b> 9:30 – 11:30 <b>Flowers &amp; Cake Design</b> 12:00 – 2:00 <b>Decorating Basics</b> 2:30 – 4:30
Lesson 4 of 4	26	27	28 <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn)	29 <b>Decorating Basics</b> 2:00 – 4:00 (Sally) <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn)	30 <b>Decorating Basics</b> 10:00 – 12:00 (Sally) <b>Gumpaste &amp; Fondant</b> 6:30 – 8:30 (Carolyn)	1 <b>Cookie Bouquet</b> 6:00 – 8:30 (Carolyn)	2 (Carolyn) <b>Gumpaste &amp; Fondant</b> 9:30 – 11:30 <b>Flowers &amp; Cake Design</b> 12:00 – 2:00 <b>Decorating Basics</b> 2:30 – 4:30




# October 2010

## Wilton Cake Decorating Courses

Course Registration: \$45.00

Wilton Discount: 50% Off Registration

Cost of Course: \$22.50

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1	2
Lesson 1 of 4	3	4	5 <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn)	6 <b>Flowers &amp; Cake Design</b> 2:00 – 4:00 (Sally) <b>Gumpaste &amp; Fondant</b> 6:30 – 8:30 (Carolyn)	7 <b>Flowers &amp; Cake Design</b> 10:00 – 12:00 (Sally)	8 <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn)	9(Carolyn) <b>Decorating Basics</b> 9:30 – 11:30 <b>Flowers &amp; Cake Design</b> 12:00 – 2:00 <b>Gumpaste &amp; Fondant</b> 2:30 – 4:30
Lesson 2 of 4	10	11	12 <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn)	13 <b>Flowers &amp; Cake Design</b> 2:00 – 4:00 (Sally) <b>Gumpaste &amp; Fondant</b> 6:30 – 8:30 (Carolyn)	14 <b>Flowers &amp; Cake Design</b> 10:00 – 12:00 (Sally)	15 <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn)	16(Carolyn) <b>Decorating Basics</b> 9:30 – 11:30 <b>Flowers &amp; Cake Design</b> 12:00 – 2:00 <b>Gumpaste &amp; Fondant</b> 2:30 – 4:30
Lesson 3 of 4	17	18	19 <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn)	20 <b>Flowers &amp; Cake Design</b> 2:00 – 4:00 (Sally) <b>Gumpaste &amp; Fondant</b> 6:30 – 8:30 (Carolyn)	21 <b>Flowers &amp; Cake Design</b> 10:00 – 12:00 (Sally)	22 <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn)	23(Carolyn) <b>Decorating Basics</b> 9:30 – 11:30 <b>Flowers &amp; Cake Design</b> 12:00 – 2:00 <b>Gumpaste &amp; Fondant</b> 2:30 – 4:30
Lesson 4 of 4	24	25	26 <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn)	27 <b>Flowers &amp; Cake Design</b> 2:00 – 4:00 (Sally) <b>Gumpaste &amp; Fondant</b> 6:30 – 8:30 (Carolyn)	28 <b>Flowers &amp; Cake Design</b> 10:00 – 12:00 (Sally)	29 <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn)	30(Carolyn) <b>Decorating Basics</b> 9:30 – 11:30 <b>Flowers &amp; Cake Design</b> 12:00 – 2:00 <b>Gumpaste &amp; Fondant</b> 2:30 – 4:30
	31 Halloween 						



# November 2010

## Wilton Cake Decorating Courses

Cost of Course: \$27.00

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Lesson 1 of 4		1	2 <b>Gumpaste &amp; Fondant</b> 6:30 – 8:30 (Carolyn)	3 <b>Gumpaste &amp; Fondant</b> 2:00 – 4:00 (Sally)  <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn)	4 <b>Gumpaste &amp; Fondant</b> 10:00 – 12:00 (Sally)	5 <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn)	6 (Carolyn) <b>Flowers &amp; Cake Design</b> 9:30 – 11:30  <b>Decorating Basics</b> 12:00 – 2:00  <b>Gumpaste &amp; Fondant</b> 2:30 – 4:30
Lesson 2 of 4	7	8	9 <b>Gumpaste &amp; Fondant</b> 6:30 – 8:30 (Carolyn)	10 <b>Gumpaste &amp; Fondant</b> 2:00 – 4:00 (Sally)  <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn)	11 <b>Gumpaste &amp; Fondant</b> 10:00 – 12:00 (Sally)	12 <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn)	13 (Carolyn) <b>Flowers &amp; Cake Design</b> 9:30 – 11:30  <b>Decorating Basics</b> 12:00 – 2:00  <b>Gumpaste &amp; Fondant</b> 2:30 – 4:30
Lesson 3 of 4	14	15	16 <b>Gumpaste &amp; Fondant</b> 6:30 – 8:30 (Carolyn)	17 <b>Gumpaste &amp; Fondant</b> 2:00 – 4:00 (Sally)  <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn)	18 <b>Gumpaste &amp; Fondant</b> 10:00 – 12:00 (Sally)	19 <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn)	20(Carolyn) <b>Flowers &amp; Cake Design</b> 9:30 – 11:30  <b>Decorating Basics</b> 12:00 – 2:00  <b>Gumpaste &amp; Fondant</b> 2:30 – 4:30
	21	22	23	24	25 <b>Thanksgiving</b>	26	27
Lesson 4 of 4	28	29	30 <b>Gumpaste &amp; Fondant</b> 6:30 – 8:30 (Carolyn)	1 <b>Gumpaste &amp; Fondant</b> 2:00 – 4:00 (Sally)  <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn)	2 <b>Gumpaste &amp; Fondant</b> 10:00 – 12:00 (Sally)	3 <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn)	4 (Carolyn) <b>Flowers &amp; Cake Design</b> 9:30 – 11:30  <b>Decorating Basics</b> 12:00 – 2:00  <b>Gumpaste &amp; Fondant</b> 2:30 – 4:30



# December 2010

## Wilton Cake Decorating Courses

st of Course: \$22.50

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2	3	4
Lesson 1 of 4	5	6	7 <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn)	8 <b>Decorating Basics</b> 2:00 – 4:00 (Sally) <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn)	9 <b>Decorating Basics</b> 10:00 – 12:00 (Sally)	10 <b>Cupcake Fun</b> 6:30 – 8:30 (Carolyn)  Christmas Themed Class	11 <b>Gingerbread Fun</b> 10:00 – 12:00 (Carolyn)
Lesson 2 of 4	12	13	14 <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn)	15 <b>Decorating Basics</b> 2:00 – 4:00 (Sally) <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn)	16 <b>Decorating Basics</b> 10:00 – 12:00 (Sally)	17 <b>Gingerbread House</b> 6:30 – 8:30 (Carolyn)	18 <b>Cupcake Fun</b> 10:00 – 12:00 (Carolyn)  Winter Themed
Lesson 3 of 4	19	20	21 <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn)	22 <b>Decorating Basics</b> 2:00 – 4:00 (Sally) <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn)	23 <b>Decorating Basics</b> 10:00 – 12:00 (Sally)	24 <b>Christmas Eve</b>  Store closes at 6:00 pm	25 <b>Christmas</b>  Store Closed
Lesson 4 of 4	26	27	28 <b>Decorating Basics</b> 6:30 – 8:30 (Carolyn)	29 <b>Decorating Basics</b> 2:00 – 4:00 (Sally) <b>Flowers &amp; Cake Design</b> 6:30 – 8:30 (Carolyn)	30 <b>Decorating Basics</b> 10:00 – 12:00 (Sally)	31 <b>New Years Eve</b> Store closes at 6:00 pm	1 <b>New Years Day</b> Store closes at 6:00 pm