



## Kathleen Lange 2-Day Lambeth Crash Course 101/201

February 16 and 17, 2013

9am - 5pm each day

Tuition: \$345

During Lambeth 101, Kathleen will be teaching the Old-World Joseph Lambeth Method, while modernizing with her own techniques. Students will be increasing their knowledge, learning more advance levels each day. Basic Lambeth Techniques will be covered during the two day boot camp; students will be working with special royal icing recipes, provided by Kathleen. This class is the pre-requisite for Lambeth 301/401 Boot Camp that will be offered in Austin for That Takes the Cake.

Students attending Intro Lambeth 101/201- 2 Day Crash Course, will be learning the following:

- How to hold the bag and tips properly,
- To be exact with every squeeze of their decorating bag,
- How to start the correct foundation for Lambeth,
- How to master the perfect zigzag shell, scroll, swag and puff & elongated puff borders,
- 3 dimensional over-piping techniques,
- Bead/pearl borders,
- Embellishing Techniques
- Stringwork; how to pipe and apply stringwork,
- How to pipe advanced stringwork, lace heart pieces and how to apply to your cakes,
- All of which will be added to students cakes!

Each student will be completing at least four sections on their individual cake dummy, learning six to eight different borders /designs or more - full completion of everything taught during the class time will depend on your speed and prior decorating experience. Students may not finish everything, but will have a chance to try everything and learn the proper techniques and methods for creating their own designs.

To Register Contact

Suzy Zimmermann frostingcreatorspr@gmail.com

or (210) 826-3498

*Class Size is Limited*



### Kathleen Lange Bio & Background -



Kathleen Lange, Cake Design Artist from San Diego, California and Sandpoint, Idaho, has been decorating and teaching confectionery arts, since 1980. She is a highly regarded innovator and is known internationally for the foreign technique, "The Lambeth Method." She has brought back an Old School Technique by adding her own techniques as well as a contemporary, romanticized and modernized flair. She has become very well known for her Lange/Lambeth Boot Camps, skills in sugar art and also the quality of her demonstrations and classes, Kathleen inspires enthusiasm in everyone who attends.

She shares her love for confectionery arts; traveling as a guest instructor, demonstrator and judge for confectionary clubs, shows and culinary art schools throughout the country. All classes are designed for the hobbyist, as well as the professional. Check out her website: [www.confectionarychalet.com](http://www.confectionarychalet.com)

***Don't Miss This Class***

***Kathleen's enthusiasm for confectionary arts is contagious!***