

Gardenias – Parrot Tulips – Sweet Peas

Workshop by Petalsweet @ Baking Arts



A two-day class featuring the impeccable sugar flowers of Jacqueline Butler of Petalsweet.

December 3/4, 2011

## Jacqueline Butler

Jacqueline's Butler of Petalsweet is an award winning sugar artist and cake designer based in San Diego, California Her unique style of sugar flowers is recognizable anywhere in the world for their fresh, modern, contemporary design. She is a highly sought after instructor who teaches her methods throughout the US and internationally. She has a true artists eye for color and balance in her floral compositions and we couldn't be more thrilled to have her here at Baking Arts. Her warm, open teaching style engages her students to create stunning floral arrangements you will be proud to have topping your cakes.



## What to Expect

Class starts at 9am and runs until approximately 5pm each day.

Daily: Coffee and Morning Pastries  
Lunch and Beverages  
Afternoon Coffee and Treats

In this two-day class, students will learn how to make three different Spring favorites in sugar, including gardenias, parrot tulips and sweet peas. The first part of class will cover modeling flower centers and buds, as well as putting together the gardenia flower and sweet peas in various stages of bloom. Students will also learn how to make wired petals for the parrot tulip and corresponding leaves. The second part of class will cover all of the appropriate coloring and dusting techniques to bring the flowers and leaves to life, as well as assembly and finishing touches.

Instructor will provide tools and supplies needed for class – and will have some cutters available for sale.

Class size limited to 10 students.

Class Fees: \$595/person, all inclusive

A completed registration form is required for this class and can be obtained by calling Baking Arts at +1 (415) 706-7112 or emailing us at [info@bakingarts.net](mailto:info@bakingarts.net).

## Class Policies and Information

A completed and signed class registration form is required for this class and can be obtained by calling Baking Arts at +1 (415) 706-7112 or emailing [info@bakingarts.net](mailto:info@bakingarts.net)

Classes taught by out of town and celebrity instructors must be paid for in full at time of registration and are non-refundable. If you are unable to attend the class once you have registered, you may send another person in your place.

Only students who have paid for the class are allowed to attend.

In the unlikely event the class is cancelled, all class fees will be returned. Baking Arts cannot accept liability for airline fees, hotel bookings and other travel related expenses.

Classes start promptly at the stated time. End times each day are approximate. Please allow a bit of extra time in your schedule if the class runs over on any particular day. Doors open at 8:30am.

Jacqueline recommends avoiding dark or fuzzy clothing to avoid the appearance of fibers in your gum paste creations.

Morning coffee and pastries, lunch and afternoon snacks are provided. If you have special dietary needs, please bring your lunch with you.

## Travel Info

San Francisco International Airport  
Oakland International Airport

## Hotels

San Francisco Marriott Marquis  
55 Fourth Street, San Francisco (415) 896-1600

Marriott Courtyard  
299 Second Street, San Francisco (415) 947-0700