

## **"Just Enough" Basic Cake Decorating**

**Perfect Timing for the Fall/Winter Holiday Season**

**Sunday, October 4; 1-4 pm**

**\$75**

Do you enjoy making cakes and cupcakes for dinners, events, and parties and want to take them to the next level with some very simple but beautiful decorative techniques? This three hour workshop is for you! The only thing you will need to bring is a plain cake, your choice of flavor and size (with no filling or frosting). That's it – all of the supplies will be provided for you.

By the end of this workshop, you will be able to:

- Fill the middle of a layer cake using a special technique
- Ice a cake with a smooth coat and virtually no crumbs showing
- Edge a cake with a decorative border
- Use different techniques (candy, flowers, ribbon, icing) to add decorative touches to your cake
- Store your cake to maintain freshness
- Transport your cake with minimal risk of damage

You will learn all of these skills, along with more tips and techniques, during one three hour session – no need to overwhelm your schedule with attending multiple sessions or your wallet with purchasing endless supplies!

**Bonus:** Time tested, beloved recipes will be shared! Take home treats!

## **Simple, Systematic Weekly Meal Planning**

**Perfect for Busy Families and Any Diet/Food Preference**

**Sunday, November 8; 1-4 pm**

**\$100**

Need help figuring out what to make for dinner and how to efficiently get it on the table? Tired of leftovers? Want to learn strategies, tips and techniques to simplify the meal preparation process and create nutritious, fresh, and delicious meals? This three hour workshop is for you! The only thing you will need to bring are your helping hands and taste buds. That's it - all of the supplies will be provided for you.

By the end of this workshop, you will learn to:

- Customize a weekly meal planning strategy that fits your family's budget, diet and food preferences
- Cook in larger quantities and prep food ahead without spending a whole day doing it
- Repurpose basic foods into creative new meals so you never have to serve the same meal twice in a week
- Take advantage of sales at the grocery store to plan your meals
- Use your freezer to your advantage

You will learn all of these skills, along with more tips and techniques, during one three hour session!

**Bonus:** Time tested, beloved recipes will be shared! Take home treats!