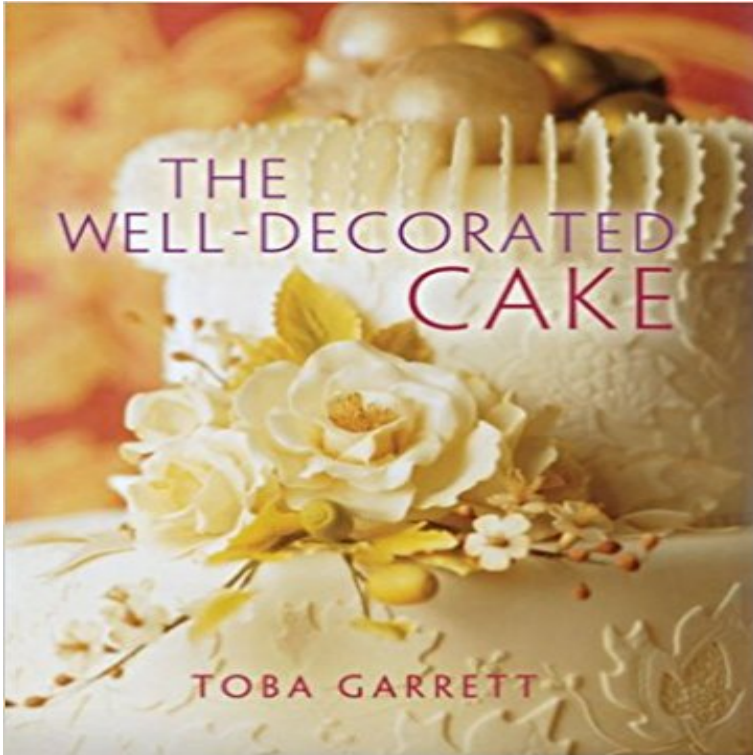


The Well-Decorated Cake



As a Master Cake Designer and featured instructor at the prestigious Institute of Culinary Education in New York City, Toba Garrett has taught top industry professionals her decorating secrets. Now, using the same easy-to-follow style that worked so well in her acclaimed book, *Creative Cookies*, she brings her artistic vision and professional tips to you in this fully illustrated home cake-decorating course. From selecting the proper equipment to the basics of buttercream, easy techniques for creating piping flowers and ornamentation to advanced drapery and border designs, everything you need to become a better cake designer is included. You'll find time-saving templates, a picture gallery of spectacular cakes, and a generous selection of Toba's own recipes. The author lives in New York, NY.

Green Artists League GALvanizing Eco-Responsibility Subscribe via RSS HOME ABOUT ALCHEMICAL GARDEN ECOVENTIONS Help Cultivate The Alchemical Garden: An Edible Garden and Art Park at Newburyport's Rail Trail Posted by erin on April 25, 2011 3 comments The Alchemical Garden site February 2010 GAL is turning a desolate field of weeds into a visually compelling garden that will educate and engage the community for years to come. Located on a 160 x 25 site near the south entrance of Newburyport's Clipper City Rail Trail, the Alchemical Garden is a richly layered evolving art and horticulture experience that is accessible on many different levels to the public. Alchemical Garden Plot plan Alchemical Garden is designed to become a model for a sustainable, interactive public garden through the use of symbiotic, low maintenance plantings and recycled materials. The ancient discipline of Alchemy marries art and science and is famously known for transforming a common material into gold. The Alchemical Garden will lead the community to transform on a number of levels: Alchemical Garden with Spring Wheat "Crop Circles" June, 2011 BUILD COMMUNITY: The Garden creates a gathering space for individuals to form a more intimate relationship with their community. The space is designed with visual features and seating areas to compel passers-by to pause, reflect, and have a multi-sensory interactive experience (sight, smell, touch, taste, smell) with the garden and the community. Read the rest of this entry Categories: Alchemical Garden, Articulture, Current Events, Projects. Tags: alchemy, art, bike, crucible, ecology, garden, green art, hedge, hyper-accumulating, industry, living structure, Newburyport, permaculture, rail, sculpture, soil remediation, trail, tree guilds.

The Well-Decorated Cake Facebook Cakes & Cake Decorating: Over 600 recipes for fabulous decorated cakes, with step-by-step techniques and more than 1250 photographs. Updated June 2012. **The Well-Decorated Cake - Google Docs** The Well-Decorated Cake. 3 likes. Master cake designer Toba Garrett brings her artistic vision and professional tips to everyone in this fully **The Well Decorated Cake - Get Suckered** Buy The Well-Decorated Cake at . ShippingPass. **Cake Decorating Skills: Techniques for Every Cake Maker and Every Kind of Cake.** \$27.61. **The Well-Decorated Cake -** As a Master Cake Designer and featured instructor at the prestigious Institute of Culinary Education in New York City, Toba Garrett has taught top industry **The Well-decorated Cake - Toba Garrett - Google Books** As an instructor and culinary artist specializing in cake and cookie design, I'm often asked for hints about creating the well-decorated cake. I believe that the true **store - t o b a g a r r e t t** Professional Cake Decorating Second Edition

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