

see reverse side for  
exact dates & times

Instructor  
Claudia Lowe of  
Claudia Marie Design  
a Paul Bradford student and a  
certified Wilton Method  
Instructor



*Wilton Buttercream Skills\**  
1st & 3rd Friday 4:30pm-6:30pm

*Candy Making*  
3rd Friday 12:30pm-2:30pm

*Cookie Hacks*  
1st Friday 2:30pm-4:30pm

*Cupcake Hacks*  
3rd Friday 2:30pm-4:30pm

*Cake Hacks*  
3rd Friday 2:30pm-4:30pm

*Colorful Cupcakes\**  
1st Friday 12:30pm-4:30pm

### To Register:

Fee for classes are per person per  
class with pre-registration

Register by phone (530-746-2283)  
or email  
ClaudiaMarieDesign@gmail.com

Supply list provided upon paid  
registration as course fees do not  
include supplies

These classes are held at Hobby  
Lobby Arden Way but not offered by  
Hobby Lobby; please register directly  
with the Instructor.

# Food Crafting Classes

## Cake, Cupcake, Candy

**Colorful Cupcakes\***—learn easy buttercream decorating techniques that you can combine to create unique designs; decorate irresistible cupcakes using rosettes, drop flowers, and other buttercream basics. a Wilton Method class  
ages 13+ all skill levels 22.50/person

**Wilton Buttercream Skills\*—Condensed Course I**—easy to learn techniques for decorating cakes, cupcakes, cookies, as well as sandwiches, fruit, and crudité  
ages 13+ 27.50/person 2 session series all skills levels

**Candy Making**—discover the fun of candy making with confectionary melts and tools; learn how to dip, drizzle, and mold to make your own candy treats for parties, snacking, gift giving. ages 16+ all skill levels 22.50/person

**Party Cake Hacks**—with some simple decorating techniques learn how to take a store bought cake and personalize them for the person, theme, event, or occasion.  
Free demo ages 13+ all skill levels

**Party Cupcake Hacks**—with some simple decorating techniques learn how to take store bought cupcakes and personalize them for person, theme, event, or occasion.  
Free demo ages 13+ all skill levels

**Party Cookie Hacks**—with some simple decorating techniques learn how to take store bought or homemade cookies and personalize them for the person, theme, event, or occasion. Free demo ages 13+ all skill levels



### July 2016

- July 1 Colorful Cupcakes\*  
12:30pm-2:30pm
- July 1 Cookie Hacks (free)  
2:30pm-4:30pm
- July 1 Buttercream Skills\*  
(session 1 of 2) 4:30pm-6:30pm
- (please note July 29th is 4th Friday)
- July 29 Candy Making  
12:30pm-2:30pm
- July 29 Cake Hacks (free)  
2:30pm-4:30pm
- July 29 Buttercream Skills\*  
(session 2 of 2) 4:30pm-6:30pm

### August 2016

- August 5 Colorful Cupcakes\*  
12:30pm-2:30pm
- August 5 Cookie Hacks (free)  
2:30pm-4:30pm
- August 5 Buttercream Skills\*  
(session 1 of 2) 4:30pm-6:30pm
- August 19 Candy Making  
12:30pm-2:30pm
- August 19 Cupcake Hacks (free)  
2:30pm-4:30pm
- August 19 Buttercream Skills\*  
(session 2 of 2) 4:30pm-6:30pm

### Proposed Fall Schedule

### September 2016

- September 2 Tall Cakes\*  
12:30pm-2:30pm
- September 2 Appetizer Hacks (free)  
2:30pm-4:30pm
- September 2 Buttercream Roses & Leaves  
4:30pm-6:30pm
- September 16 Cake Pops!\*  
12:30pm-2:30pm
- September 16 Cake Hacks (free)  
2:30pm-4:30pm
- September 16 Fondant Roses & Leaves  
4:30pm-6:30pm

### October 2016

- October 7 Tall Cakes\*  
12:30pm-2:30pm
- October 7 Cookie Hacks (free)  
2:30pm-4:30pm
- October 7 Buttercream Skills\*  
(session 1 of 2) 4:30pm-6:30pm
- October 21 Cake Pops!\*  
12:30pm-2:30pm
- October 21 Cupcake Hacks (free)  
2:30pm-4:30pm
- October 21 Buttercream Skills\*  
(session 2 of 2) 4:30pm-6:30pm

certain restrictions and conditions apply for all classes      dates and times and classes subject to change  
please visit our website for more information [www.ClaudiaMarieDesign.com](http://www.ClaudiaMarieDesign.com)

\*Wilton Method Classes

## Class and Course Policy

**Registration** – We recommend registering at least seven days before a class is scheduled to begin. This allows us more time to prepare for the number of attendees and for participants to acquire their supplies. It is necessary to pre-register for the free demo classes. Of course, we will accept registrations up to 24 hours in advance of the class or course, however, the earlier the better.

Payment will be accepted at the time of registration. We cannot guarantee walk-ins or being able to pay at the door.

**DON'T MISS AN OPPORTUNITY** – Pre-register seven days in advance of the start date of class.

### How to register:

Register by email with a major credit or debit card (ClaudiaMarieDesign@ymail.com)

Register by fax with a major credit or debit card (530-746-2283)

Register by mail with a major credit or debit card, cashier's check, or money order (request address)

Register by phone with a major credit or debit card (530-746-2283)

**Cancellations/Refunds** –Paid tuition guarantees a seat in class therefore class fees are not refundable due to a student being a "no show" on the day of class. Should the class be postponed or cancelled by the instructor, you have the option to transfer to another class or course of the same value or obtain a full refund. If you are unable to attend your class, you will be issued class credit that will only be applicable to classes and courses offered by Claudia Lowe at Hobby Lobby. To request a class credit or if applicable, a refund, please request in writing by email, mail, or fax . You will receive confirmation when we have issued the credited. We do not issue refunds unless the instructor cancels the class or course.

**Attendance** –Please arrive a few minutes early to check attendance and to promptly begin the class. Only paid students are permitted in the classroom during scheduled classes – we are unable to accommodate guests or children. Smoking is not permitted at any time on any of the premises. We cannot provide for missed classes as we do not offer make up classes.

**Class Prerequisites** – It is important that you begin with a class that is well matched with your level of knowledge and experience as well as interest. Some classes and courses are progressive so you will be learning new skills during each class and also using the skills that you have learned in previous classes.

**Candy Making Classes** – We teach this class as a combination of hands-on and demonstration.

**Class Supplies** – Supply lists are provided for classes or courses upon paid registration. There are also supplies that we recommend you bring from home. Typically these will be things like zip-lock bags; handi-wipes for clean up; note pad and pen, etc. In the more advanced classes we will ask you to bring supplies that you received in previous classes. It is important to bring these supplies so that you can benefit the most from your class.

# Foodcrafting Class/Course Registration



Name \_\_\_\_\_ Date \_\_\_\_\_

Classes/Courses Registering for:

Course/Class Title	Date of Course/Class	Time	Course/Class Fee
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

Total Amount Due \$ \_\_\_\_\_

Method of Payment:     Credit Card         Debit Card         Cashier's Check         Money Order

Name on Card \_\_\_\_\_

Signature \_\_\_\_\_

Card# \_\_\_\_\_

Exp Date \_\_\_\_\_ CVV# \_\_\_\_\_

Address \_\_\_\_\_

City/State/Zip \_\_\_\_\_

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