

Norman & Zane The Sweet Life Classes

Take all Five Classes for only \$475!

October 6/7/8 , 2014



Norman R. Davis and Zane Beg of *Norm & Zane The Sweet Life LLC.*

Norman and Zane are co owners of Norm & Zane The Sweet Life LLC., a custom cakery in Annandale, Virginia., They are an award-winning Chocolatier, Pastry Chefs and they are famous for their White Chocolate Curl Cake, three-dimensional chocolate figurines, painting on cakes, along with their high heel shoes and jewelry designing in sugar. This is just to a few of their sugar tenants. They are working with some major cake companies such as Choco-Pan™, Lucks™, The Sugar Art™ ClearViewMolds™ in developing tools and edible product.

They have demonstrated and taught at the Smithsonian in Washington DC, ICES Conventions, Stratford College School of Culinary Arts, Canada, Dubai, Africa and many other events in the cake world. They are often featured on many TV shows: Historic Tours and Recipes, Fox 5 News, Channel 10 news, A & E TV, Dubai TV, they have competed in twelve Food Network Challenges and four with TLC/Discovery, CMT network, and A & E TV. They also have been seen on the Oprah Show, Talk Soup, and Four Weddings.

Some of the cakes they have designed; were for:

President Clinton, the Washington Post, Rosie O'Donnell, T. Boone Pickens, Patti Labelle just to name a few. They replicated Jacqueline Kennedy Onasis' wedding cake for a tea hosted by Monte Durham of Yes to The Dress Atlanta. They have been featured in many publications such as: Cakes & Sugarcraft, Cake Craft & Decoration, Food Art, The Washington Post, Washingtonian, Pastry Art & Design Magazine, Edible Artist Network, People Magazine (A Cake From Every State where their cake was chosen to represent VA), and American Cake Decorating Magazine.

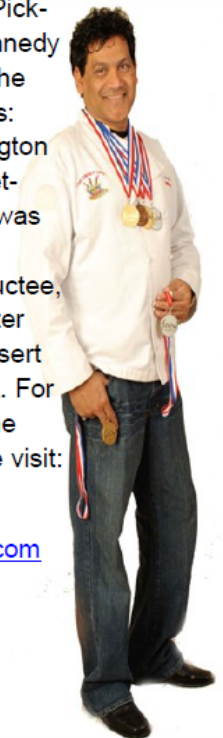
Some of Norman's titles bestowed to him are ICES Hall of Fame inductee, Northern Cambria Hall of Fame Inductee, Pastry Chef, Certified Master Sugar Artist, and Top Ten Cake Artist. Zane was also named by Dessert Professional Magazine as one of the Top Ten Cake Artist of the USA. For more information on Norman R. Davis, Zane Beg or Norm & Zane The Sweet Life LLC. along with class information and other events please visit:

www.thesweetlife.com

If you have any questions please let us know norman@thesweetlife.com or call 1-703-750-3266

Like us on FaceBook:

**Norman R. Davis (is full); but like Zane Beg & our page
Norm & Zane The Sweet Life LLC.**



15 minutes Face

Quick Molding Chocolate, Faces!

Monday October 6, 2014 from 5:00pm– 7:00pm, 2 hours

Cost: \$125

Description:

Learn how to work with molding chocolate! We have found that the Best Molding Chocolate is by **Choco-Pan™** www.choco-pan.com Learn how to shape many great faces in just a short amount of time (once you do this a few time 15 minutes is your target timing and yes you can do it). In this class you will hand mold at least one stunning fun face. See how and why **Choco-Pan™** Molding Chocolate works great and why it is the best product on the market. Zane will show you many tricks to molding faces and making great eyes. Once you know Zane's technique, you can create many faces. Hand molding is a very important part of cake decorating, this is a must learn how to class.

Students will learn:

- how to mold a face
- how to make expressions
- how to make eyes
- how to make hair
- how to paint on **Choco-Pan's™** molding chocolate www.chocopan.com (this part is a demo)

Supply List:

- rolling pin
- matt
- molding tools /basic gum paste tools
- cutting wheel
- x-acto knife or similar small craft knife
- small paint brush
- medium paint brush
- 6" or 8" cake dummy
- box to take home project



Teachers will provide the remaining supplies.

It is very important that you have the right supplies, if you do not have the right tools/supplies or if you have questions please let us know norman@thesweetlife.com or 703-750-3266 (5 days before the event start date)!

WARNING:

All classes with Norm & Zane The Sweet Life LLC., are incredibly fun and have often been described as hilarious! You will leave with a variety of techniques and a great time.

PLEASE do NOT ask for any hand outs unless you have taken the class or pay the class fee!

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We give you permission to re do the class/design for a customer or love one.

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Fabric Flowers

Monday October 6, 2014 from 7:30pm—9:30pm, 2 hours

Cost: \$125

Description:

Students will learn many different techniques to create these wonderful flowers. These flowers will look like fabric and they are so easy to make. You will make as many flowers as you can in the 2 hour class, so keep up with us.

Students will learn:

- making a wide variety of fabric flowers
- the proper way if using a texture rolling pin
- how to fold the petals
- the proper way to use a mold
- using **Lucks™** prints (Norm & Zane are the only cake artist working with Lucks™ in developing and designing new products) www.lucks.com (print can vary from this photo)

Supply List:

- small rolling pin
- matt
- molding tools/basic gum paste tools
- cutting wheel
- ruler
- hard foam pad
- round cutters set
- 12" cake circle to put flowers on
- box to take home project
- small pasta machine (this will be so helpful for you)



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The fondant/gum paste/molding chocolate we use is **Choco-Pan™** www.choco-pan.com

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Modern, Trendy & Elegant 2-Tier Wedding Cake

Tuesday October 7, 2014 from 6:00pm– 9:00pm, 3 hours

Cost: \$150

Description:

Students will learn the newest techniques to create this wonderful 2-Tier Cake.

Learn (1) Tissue paper folds, (2) Square folded Puffs (3) Onlays™ www.marvelousmolds.com (this part is a demo).

Taking pre made flowers and turning them into your own with dry dusting colors.

Students will learn:

- using the right fondant without having any cracking www.choco-pan.com
- learning/making a wide variety of techniques using fondant by folding
- how to use Onlays™ www.marvelousmolds.com (this part is a demo)
- tissue paper folds
- shading fondant
- the proper way to use a mold
- proper way to use a texture rolling pin
- using mother of pearl to bring out the design/shading
- coloring pre-made flowers, making them your own

Supply List:

- rolling pin
- matt
- molding tools/basic gum paste tools
- 2 medium paint brushes
- small cutting wheel
- x-acto knife or similar craft knife
- **FMM™** Sugarcraft Multi-Ribbon Cutter (this works the best if you need it you can pre order it with us), or the Fondant Ribbon Cutter Set from **Wilton™**, or a ruler
- 6" cake dummy
- 10" cake drum (not a cake board) round or square
- box to take home project.



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Babies Under Cover

Wednesday October 8, 2014 from 5:00pm– 7:00pm, 2 hours

Cost: \$125

Description:

Something new for baby cakes... whether you stand them up on top of a cake for a toper or place them on the side of your cake design the customer will fall in love with the babies all dress up! You will learn/make at least 1 baby and if time permits the 2nd and 3rd baby (this is all up to you pay attention, work hard to complete all 3 babies). Once you make one the rest are the same steps with different accents.

You will go home with all three handouts/step by step photos for this class.

Students Will Learn:

- using molding tools/basic gum paste tools for fondant/gumpaste work
- how to make the 2-D babies
- cutting out the design
- two ways to make eyes for different looks
- the proper way if using a texture rolling pin
- the proper way to use a mold
- working with **Lucks™** prints, Norm & Zane are the only cake artist working with **Lucks™** in developing and designing new products www.lucks.com



Supply List:

- matt
- small rolling pin
- cutting wheel
- stitching wheel
- small scissors
- round cookie cutter set
- tier drop cutters set
- two small paint brushes
- two medium paint brushes
- three 6" cake drum or ¼ sheet cake board
- box to take home project

Teachers will provide remaining supplies:

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Adorable Baby Shoes

Wednesday October 8, 2014 from 7:30pm– 9:30pm , 2hours

Cost: \$125

Description:

Students will leave with a baby shoe. This is perfect for any baby shower or young's ones cake. Once you learn this technique you will be able to make one pair of shoes in less than 1/2 hour time!

There are hundreds of designs to do with the shoes by using a texture rolling pin, **Lucks™** prints, and colors.

Students will keep 3 patterns/handouts a \$25.00 value

Student will learn:

- how to make patters for new shoe designs
- cutting out the design
- the correct way using a texture rolling pin
- using **Lucks™** prints (Norm & Zane are the only cake artist working with **Lucks™** in developing and designing new products) www.lucks.com (print's and texture rolling pin can vary from photo)
- accents for the shoe
- making shoe strings the easy way
- learn about a custom design rolling pin (how does this help you out)? www.choco-pan.com

Included in this class is three patterns a \$25.00 value



Students needs to bring:

- rolling pin
- matt
- modeling tools/basic gum paste tools
- stitching wheel
- small cutting wheel
- x-acto knife or similar craft knife
- ruler
- 8" cake board
- 8" x 8" box to take home project.

Teacher will supply remaining supplies.

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