

Massachusetts ICES Winter Hands On Classes

with **Sidney Galpern of Simi's Cakes**

All classes to be held at Hilton Boston-Dedham 25 Allied Drive Dedham, MA in The Canton Room



Class 1: Isomalt Beehive Class Saturday All Day Class (9am - 5pm)

In this intensive hands on class you will create the sweetest pulled sugar/isomalt beehive atop a honeycomb base with sculpted and cast bees, hand-pulled black eyed susans, and a hand-sculpted honey dripper and honey. We will airbrush and paint to bring out the fabulous highlights in this beautiful sugar sculpture that is great to hold candies, chocolates, mini cupcakes or as a cake topper or centerpiece. We will address structure, strength, and delivery of your sculpture as well as color, clarity, safety, humidity, and more. All supplies provided for class use, just bring a 8x8 tall box and bubble wrap to take home your piece. All levels, some isomalt experience helpful, but not necessary. Minimum - 6 students Maximum -12 students



Class 2: Isomalt Beer Bottles (includes the 7oz Silicone Beer Bottle mold to take home)

2.5 hours (Sunday 9:00am-11:30am)

Hands-On; Come create isomalt beer bottles in ice! You will also learn how we created our beer bottle labels and see how many different kinds of bottles are poured. All skill levels welcome. All supplies provided for use in class and you get to take home the Simi Beer Bottle Silicone Mold (\$115 value). Please bring a 8x8 box and bubble wrap to take home your pieces. All levels Minimum = 6 students , Maximum = 14 students

NOTE: CLASS FEES ARE NON-REFUNDABLE. Advance registration is mandatory for all events! Your registration may be reassigned to another person with approval from the Mass Ices Rep 24 hours prior to the start of class, and any applicable fees paid (i.e. Difference between member and non-member price where it applies.) Classes may be cancelled in the event that the minimum number of students are not met to hold the class. You will receive an e-mail confirmation for class registrations only. Should you have any questions regarding your registration for the classes please contact us at massicesrep@gmail.com. Any checks returned for any reason from the bank will incur a \$25 processing fee payable to Mass ICES.

In consideration of your fellow classmates and your instructor, plan to arrive at least 10 minutes before the scheduled class start time.

Please detach lower portion and mail with check

Registration

Please make checks payable to: Mass ICES and mail them with this form before January 26th to: Mass ICES, Karen Siegel, 65 Captain Eames Circle, Ashland, MA 01721.

Please register me for the following class(es). I have read and agree to the above refund policy. Credit card payment information and Instructor biography is below.

Class 1: \$195.00 ICES Members, \$215.00 non-ICES guests.

Class 2: \$115.00 ICES Members, \$135.00 non-ICES guests.

Name: _____

Address: _____

Telephone: _____

e-mail: _____

Total Amount enclosed: _____ I am a current ICES member YES NO

In the event your class choice is filled, you will be informed promptly and all monies will be returned to you.

Sidney Galpern of Simi's Cakes



About your Instructor:

Sidney Galpern, owner of SimiCakes.com, Sugar Artist, Certified Professional Chocolatier, International Instructor, one of 16 chosen to be on the International Cake Designers of Excellence Team for the International Federation of Pastry, Gelato & Chocolate in Milan, Italy. She is the creator and manufacturer of Simi Isomalt and Silicone Molds. Sidney opened her bakery and manufacturing facility and began teaching 12 years ago in Melbourne, FL. She is the host of "Will Travel For Sweets" online TV show produced by the Property Brothers, Jonathan and Drew Scott. She was honored to be chosen the Dessert Professional for ABC TV's Extreme Home Makeover, film for Galileo TV in Germany as well as various news outlets across the United States. She was chosen for the Sweet Life Hall of Fame Award and the Libby Desousa award for Outstanding Service in the Sugar Industry. Sidney travels extensively, teaching and demonstrating her love of sugar all around the world.

Credit Card Payments: All credit card payments are subject to a processing fee. If you cancel before January 26, the class fee minus the processing fee will be returned to you.

Anyone who cancels their payment directly through their credit card company after the event because they did not attend, or had an issue with the class(es), will be subject to fraud and will be asked not to attend classes or a DOS in the future.

Class 1: \$201.00 ICES Members, \$222.00 non-ICES guests.

Class 2: \$119.00 ICES Members, \$140.00 non-ICES guests.

Name on Card: _____ Card Number: _____

Expiration Date: _____ Security Code: _____ Billing Zip Code: _____ Total Amount Charged: _____

Credit card information may also be sent by e-mail to Treasurer Karen Siegel at ksiegel@yahoo.com, or may be paid through PayPal. You are considered Registered once all information has been provided and processed.