



*School of Cake Decoration  
Fall – Winter 2011*



[www.mccalls.ca](http://www.mccalls.ca)  
Store Hours  
Mon to Fri: 10 - 7 Sat: 9 - 5

McCall's School of Cake Decoration has been teaching the art of cake decorating since 1976. We are committed to presenting new ideas in the creative arts of cake decorating, baking and chocolate making. A wide range of classes is offered which allows students to learn the many aspects of this confectionery craft.

The McCall Method of cake decorating has been carefully developed over the past 40 years. Our teaching methods start with the basics. Once a thorough understanding of these basics has been achieved, the McCall's Method then enhances the skill level of the student through further studies.

Continued education provides an opportunity for the student to expand on decorating techniques, thus becoming more knowledgeable and skilled. Advanced courses are available for those who wish to pursue more difficult techniques and accomplish the many aspects of cake decorating.

Classes are small (10 - 15 students) and are conducted in a relaxed environment with individual supervision and guidance given to each student.

*We look forward to sharing our skills and expertise with you in the up coming, and exciting school year.*

## Our teaching staff...

### **Nick McCall**

School Director, Master Cake Decorator, Chocolatier and Patisier, Nick specializes in chocolate making and cake sculpture.

### **Kay Wong**

Award winning cake decorator, designer and baker. Kay's natural ability shines through in all aspects of Cake Decorating. She specializes in Baking, Gum Paste and Chocolate.

### **Lora Zarlenga**

Lora is a graduate of our school and has many years of experience in baking. Combining her culinary skills and artistic talents, has made her a valuable addition to our teaching staff.

### **Janet Heard**

Janet is a graduate of our school. She has years of experience in baking and chocolate making. Her artistic talents are a valuable addition to our teaching staff.

### **Back by popular Demand Guest Instructor (\*Michelle Bommarito\*)**

Bommarito is a graduate (1997, Blue Ribbon Status) of The Institute of Culinary Education (formerly, Peter Kumps New York Cooking School), she is accredited in the Culinary Arts. Bommarito has over 21 years of professional and personal experience in the hospitality and food service industry. The distinctiveness and uniqueness of Bommarito's designs and cakes have been subject to numerous newspaper and magazine articles including, Detroit Free Press, Martha Stewart Living, Oakland Magazine, and Bride's Magazine. Bommarito continues to accept invitations to compete in Food Network challenges and has competed in nine challenges thus far. (Bringing home one gold medal and three silver medals).



**DEPOSITS:** A 50% deposit for each class is required at the time of booking. The balance is payable on the night of the first class. Cheques are not accepted for final payment or supplies.

**CLASS AVAILABILITY AND CONFIRMATION:** Staff can inform you of the status of program availability at the time of your inquiry. There may be registrations ahead of you still to be processed. Students will be notified if a class is full. Confirmation of registration is not forwarded. It is the responsibility of the student to verify enrollment and to remember class selections and dates.

**WAITING LIST:** If the class that you are interested in is completely full, we have a waiting list. If there are enough people to schedule another class we will follow up with you.

**TRANSFERS OR CANCELLATIONS:** If for any reason you transfer or cancel up to 8 days prior to the class start date, a \$20.00 administration fee will be charged. If for any reason you transfer or cancel within 7 days of the class start date, 50% of the class fee is forfeited.

**MISSED CLASSES:** Missed classes cannot be made up. Before registering, please ensure that you are able to attend all sessions.

**CHANGES:** Insufficient registration may necessitate the cancellation of a program. We reserve the right to cancel or alter any class, times, or instructor if necessary. Every effort will be made to avoid these changes.

**ALLERGIES:** As a courtesy to teachers, staff and students, we ask that you refrain from wearing any cologne or perfume. Please be aware that McCall's is not a nut free environment.

**DRESS AND APPAREL:** Certain courses require wearing of aprons and hairnets. In addition, students with long hair are requested to tie their hair up.

**CELL PHONES:** We ask that you turn cell phones off or to vibrate, so they do not interfere with the class.

## HOW DO I REGISTER?

**IN-PERSON:** Please visit our store @ 3810 Bloor St. West in Etobicoke. See map on the back of the brochure.

**BY PHONE:** Registration is accepted by telephone providing the deposit is billed to either a Visa or MasterCard. Register by calling 416-231-8040 Monday to Friday from 10:00 am to 4:00 pm.

**BY FAX:** Fax in your request including your name, phone#, course name, date and time. Please fax one form per person, and include your Visa or MasterCard number, expiry date, CVD# and name that appears on the card is included. (CVD# is the last 3 digits on the back of your credit card following your credit card number). Indicate if you want us to authorize billing for the 50% deposit or full payment for each course selected and include your signature on the form your faxing. Our fax number is 416-231-9956. For outside the GTA area please use our toll-free fax line at 1-800-541-3415.

**ONLINE:** Registration is accepted by selecting the class and going through to Check-out. Payment can be made by Visa or MasterCard. Course availability can be checked online at [www.mccalls.ca](http://www.mccalls.ca)

**PLEASE NOTE:** CONFIRMATION OF REGISTRATION IS NOT FORWARDED. It is the responsibility of the student to verify enrollment. Students, however, will be notified if a class is full. It is the student's responsibility to remember class selections and dates.

McCall's School is available for private classes, demonstrations,  
and company training seminars.

McCall's School may be rented with or without an instructor.

**WHAT DO I NEED TO BRING?** Some specific tools are required to be brought by the student. Please check the "Tools required" below each course description for the necessary items needed for each class. All tools and supplies are available at our store. Should you need assistance, our knowledgeable staff is always available to help when necessary.

**TRANSPORTATION AND HOTELS:** McCall's is located in the City of Toronto and is accessible by bus, subway or car. There are several hotels in the area. Please call our customer service representative for more information. Phone 416-231-8040, toll free fax 1-800-541-3415 or email [decorate@mccalls.ca](mailto:decorate@mccalls.ca).

## Cake Decorating Classes

Part-Time Classes: Four, three hour classes. one each week

### INTRODUCTION TO CAKE DECORATING



**\$160.00**

For the beginner. Learn the basics of Cake decorating. Take home your own Cake. Four, 3 hour classes.

2011	Tues.	Sept. 13 -	Oct. 4	6:30 -	9:30	# 720
2011	Thurs.	Sept. 15 -	Oct. 6	6:30 -	9:30	# 709
2011	Sat.	Sept. 17 -	Oct. 8	9:30 -	12:30	# 665
2011	Tues.	Oct. 11 -	Nov. 1	6:30 -	9:30	# 714
2011	Sat.	Oct. 15 -	Nov. 5	9:30 -	12:30	# 676
2011	Thurs.	Nov. 10 -	Dec. 1	6:30 -	9:30	# 616



**Tools Required:** Apron, pencil, scissors, and 13 inch palette knife.

### INTERMEDIATE CAKE DECORATING



**\$160.00**

You will create a string work Cake covered with rolled fondant and topped with a bouquet of sugar flowers and ribbon puffs.

Four, 3 hour classes.

2011	Sat.	Sept. 17 -	Oct. 8	1:30 -	4:30	# 713
2011	Thurs.	Oct. 13 -	Nov. 3	6:30 -	9:30	# 626
2011	Sat.	Oct. 15 -	Nov. 5	1:30 -	4:30	# 707
2011	Tues.	Nov. 8 -	Nov. 29	6:30 -	9:30	# 715



**Tools Required:** Apron, pencil, scissors, 8 inch palette knife, fondant smoother, paring knife, 12" ruler + supplies from Introduction to Cake Decorating, crimper & embosser.

**Prerequisite:** Introduction to Cake Decorating.

### WEDDING CAKES

"Create your own" 3-tier wedding cake using rolled fondant.

Demonstrations and instructions will include styling, covering cakes, and construction.

Four, 3 hour classes.

2011	Tues.	Nov. 8 -	Nov. 29	6:30 -	9:30	# 619
------	-------	----------	---------	--------	------	-------

**Tools Required:** Supplies from Introduction and Intermediate Cake Decorating.

**Prerequisite:** Introduction and Intermediate Cake Decorating.

**\$220.00**



# Cake Decorating Classes...

## ADVANCED TECHNIQUES & FLOODWORK

In this advanced course the following will be taught: bas relief, edible ribbon insertion, suspended collar and bridgeless extension work for a 6" square cake.

Four, 3 hour classes.

2011	Wed.	Oct. 5	-	Oct. 26	6:30 - 9:30	# 623
------	------	--------	---	---------	-------------	-------

**Materials Included:** Royal icing, fondant, gum paste, faux cake and board.

**Tools Required:** Apron, pencil, scissors, 8" palette knife, paring knife, tips #1S, #1, #5, 8" piping bag, tacking pins, X-acto knife, ruler, small pizza cutter, brushes #1, #3, medium strip cutter + supplies from Introduction, Intermediate Cake Decorating and Australian Method.

**Prerequisite:** Australian Method, Piping skills required.

\$160.00



## LAMBETH



This course is for those who would like to learn this technique or need to improve their piping skills. In this class, you will use all the basic forms of piping to embellish and over pipe to create a 2 tier cake. By the end of the 4th night you will take home a very ornate and over piped cake.

Four, 3 hour classes.

2011	Mon.	Oct. 3	-	Oct. 31	6:30 - 9:30	# 20219
------	------	--------	---	---------	-------------	---------

**Tools Required:** Tips #199, 362, 5, 4, 3, 2, 1, 13 – 16 star tip. Small palate knife, scissors, paring knife, ruler, tape measure, piping bags and dish towels.

**Prerequisite:** Knowledge of basic piping skills.

\$160.00



## SUGAR WORKS



This has been a highly requested class by our students. This 3 evening class will introduce you to the art of creating, casting, pulling and blowing the sugar.

Three, 3 hour classes.

2011	Mon.	Dec. 5	-	Dec. 7	6:30 - 9:30	# 20220
------	------	--------	---	--------	-------------	---------

**Tools Required:** Cotton gloves, scissors (not embroidery), paring knife and dish towels.

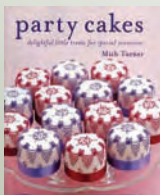
**Prerequisite:** N/A..

**Note:** Please be aware that the material and ingredients used will be HOT.

\$250.00



*Check out our large selection of Chocolate, Baking and Cake Decorating books!*



Check out our website at [www.mccalls.ca](http://www.mccalls.ca) for our 2011Fall Winter school program!

## MINI CAKES & TOPPERS



Learn to make great cakes for baby & wedding showers, anniversary, birthday parties, and a 2 tier mini wedding cake, including a cake topper. Three, 3 hour classes.

2011	Thurs.	Sept. 15 -	Sept. 29	6:30 -	9:30	# 10544
------	--------	------------	----------	--------	------	---------

**Tools Required:** Paring Knife, 6" ruler, dog bone tool, 5/6 star tapered cone, ruffling stick, brushes #2 & 3, embroidery scissors, 5 petal rose cutter, clam shells chocolate mold # 1650, nursery cutter set, multi ribbon cutter quilter and a set of bells.  
**Prerequisite:** Piping skills and Intermediate Level Cake Decorating Skills.

\$160.00



## FUN WITH FONDANT

Learn how to work with and cover a soft cake with rolled fondant. Only 10 spaces available. One, 3 hour class.

2011	Sat.	Nov. 12	1:30 -	4:30	# 694
------	------	---------	--------	------	-------

**Tools Required:** Pizza cutter, paring knife, fondant embosser / ribbon set, rolling pin, fondant decorative punch set, daisy cut outs (3 sizes) smoother, dressmaker miniature shaped cookie cutters, tape craft brushes, apron and pencil.

\$50.00



## CAKE MASKING



Take the frustration out of covering a soft cake with butter cream smoothly. In this 3 hour class you will learn to fill, crumb coat and mask an 8" cake.

2011	Sat.	Nov. 12	9:30 -	12:30	# 20078
------	------	---------	--------	-------	---------

**Materials Included:** A soft cake, butter cream and board.  
**Tools Required:** Apron, 10" or 12" bread knife, 8" or 10" palette knife, cake decorating comb, 12" disposable piping bag, 1 coupler and 2 tea towels.  
**Prerequisite:** N/A.

\$70.00



## BRUSH EMBROIDERY WORKSHOP

Creating rich embroidered flowers with vibrant colored royal icing using templates, piping bag and paint brushes. One, 3 hour class.

2011	Tues.	Oct. 11	6:30 -	9:30	# 639
------	-------	---------	--------	------	-------

**Tools Required:** Paring knife, flat brush 3(small), tip #2 & 3, piping bag  
**Prerequisite:** N/A.

\$70.00



On-line products, recipes and more!  
 Check our website for the 2011 school program!!  
 Book your class online and receive a \$10.00 discount use promotion code Everest.

## Cake Decorating Classes...

### HALLOWEEN PUMPKIN SCULPTURING



Carve a 3D pumpkin cake just in time for Halloween! Learn the tips and tricks to cake sculpturing.

One, 3 hour class.

2011	Fri.	Oct. 28	6:30 - 9:30	# 10774
------	------	---------	-------------	---------

**Tools Required:** Paring knife, palette knife, 4" + 8" blade, 12" decorating bag. Tip #68 & #3.

**Prerequisite:** Introduction to Cake Decorating

\$70.00



### ROSES

Learn the technique of making roses in royal icing, marzipan and chocolate paste.

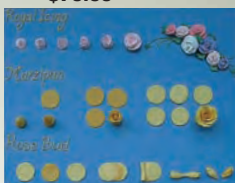
One, 3 hour class.

2011	Sat.	Sept. 17	9:30 - 12:30	# 631
------	------	----------	--------------	-------

**Tools Required:** Tip #103, #7 rose nail, decorating bag, paring knife, non-stick rolling pin and board, #3 brush, 11/4" round cutter and scissors.

**Prerequisite:** Piping skills required

\$70.00



## Cake Decorating Workshops

### LETTERING AND WRITING

This practice workshop includes writing techniques using pressure piping, moulds and stencils with the use of royal icing and rolled fondant.

Hints and tips will be shown to help enhance writing on cakes.

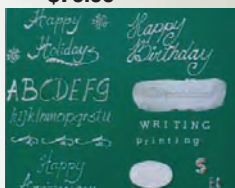
One, 3 hour class.

2011	Tues.	Oct. 25	6:30 - 9:30	# 724
------	-------	---------	-------------	-------

**Tools Required:** Tips #1,2,3,101S, decorating bag, x-acto knife, paring knife, 8" palette knife, a pencil and small non-stick rolling pin.

**Prerequisite:** Piping skills required.

\$70.00



### RUFFLING

Learn to make pretty frills for your cakes. How to mark a cake and apply frills will be demonstrated. The class project will be a mini doll cake.

One, 3 hour class.

2011	Sat.	Sept. 17	1:30 - 4:30	# 682
------	------	----------	-------------	-------

**Tools Required:** X-acto knife, ruffling stick, garret frill cutter set, non-stick rolling pin and board, brush #3 and paring knife.

\$70.00



### CUPCAKE MEETS THE WEDDING CAKE DESIGNER



**With Michelle Bommarito**

Bommarito's name is synonymous with Wedding Cakes, yet in this class she decides to offer her designs on a smaller canvas...the cupcake. Students will learn helpful techniques and suggestions for making that perfect cupcake and also information regarding Sweet Vanilla Swiss Meringue Butter Cream. Then the creative energy will flow in abundance, as Bommarito will share her techniques to create the following designs:

- Three-dimensional bows and ribbon streamers
- Textured appearance atop the cupcake
- Three-dimensional roses with royal icing vine
- Wild Safari Leopard/Cheetah Pattern
- Miniature ivy vine and grapes
- Wild Safari Zebra Pattern

Plus you will learn how to enhance the designs by using food coloring gel paste, sanding sugars and non-pareils.

2011	Tues.	Oct. 18	6:30 - 9:00	# 20381
------	-------	---------	-------------	---------

\$70.00



## BUTTERCREAM FLOWERS 1 & 2

**REVISED**

Flowers in this workshop include Chrysanthemum, Pine Cone, Dogwood Blossom, Orchid, Violets, Primrose, Snowberries, Iris and Wisteria. Corresponding foliage and arrangement will be shown in this class.

One, 3 hour class.

2011	Wed.	Oct. 19	6:30 - 9:30	# 691
------	------	---------	-------------	-------

**Tools Required:** 8" palette knife, 12" piping bag, tips #2, 3, 5, 12, 59, 81, 101, 102, 103, (optional 233) and 66, 67 or 68. Six disposable bags.

**Prerequisite:** Piping skills required.

**\$70.00**



## SNOWFLAKE FANTASY

**NEW**

Create a tiered cake with 3D snowflakes and a winter wonderland scene.

This unique cake is perfect for your Christmas center piece.

One, 6 hour class.

2011	Sat.	Nov. 19	9:30 - 4:30	# 10800
------	------	---------	-------------	---------

**Tools Required:** Xacto knife, 3 sizes of PME snowflake cutters, rolling pin, and non stick board. 8" piping bag, Tips #1 and # 349, small palette knife, paring knife and scissors.

**Prerequisite:** Intermediate Level Cake Decorating Skills.

**\$125.00**



## Sugar Craft Classes

### GUM PASTE I

Try your hand at this delicate art of making life-like flowers from gum paste. In this introductory course you will create the following: Calla Lily, Rose, Daisy, Orchid and more.

Four, 3 hour classes.

2011	Tues.	Sept. 13 - Oct. 4	6:30 - 9:30	# 624
2012	Tues.	Jan. 31 - Feb. 21	6:30 - 9:30	# 646

**Tools Required:** X-acto knife (pointed blade), pairing knife, non-stick rolling pin and board, ball tool, ruffling stick, needle nosed pliers, embroidery scissors, two #3 craft brushes (not nylon bristle), palette tray and firm foam former, tweezers, Gum paste Cutters: Rose, Medium Sweet Pea, Medium Daisy, Calla Lily, Calyx, Orchid/large, rose leaves set, plunger blossom set, and cream veiner. Tips: #1, 2.

**\$160.00**



### GUM PASTE II

The beautiful art of gum paste continued. The following fabulous flowers will be made: Tiger Lily, Carnation, Cymbidium Orchid, Poinsettia, Baby's Breath, Finger Flowers and more!

Four, 3 hour classes.

2011	Thurs.	Oct. 13 - Nov. 3	6:30 - 9:30	# 625
------	--------	------------------	-------------	-------

**Tools Required:** SUPPLIES FROM GUM PASTE I + dog bone tool. Gum paste cutters: Medium -Large Carnation, Primrose, and 5-petal blossom set of 4, Poinsettia, Fuchsia and Lily.

**Prerequisite:** Gum Paste I.

**\$160.00**



## GUM PASTE III

More flowers! An interesting combination of flowers arranged in a fondant rock accented with twigs and grasses. Gardenia, Hibiscus, Anthurium, Chinchinchee, Violet and Lily of the Valley will be taught. Also some fillers foliage and grass. Four, 3 hour classes.

2011	Thurs.	Nov. 10 - Dec. 1	6:30 - 9:30	# 627
------	--------	------------------	-------------	-------

**Tools Required:** SUPPLIES FROM GUM PASTE I & GUM PASTE II.

Gum paste cutters: 11/2" 5-petal blossom, 6-petal Blossom set of 3, Lily of the Valley, Anthurium and Hibiscus.

**Prerequisite:** Gum Paste I & II.

\$160.00



## ADVANCED GUM PASTE

More intricate flowers will be made in these 4 days. Flowers include: Iris, Honeysuckle, Tulip, Hydrangea, with corresponding leaves and buds. Four, 3 hour classes.

2011	Wed.	Nov. 2 - Nov. 23	6:30 - 9:30	# 14902
------	------	------------------	-------------	---------

**Tools Required:** Gum Paste Tools Set. Cutters; Iris, Honeysuckle, Tulip, Hydrangea and Hydrangea leaves. All items may be purchased at our retail store.

**Prerequisite:** Must be able to demonstrate Intermediate Level Gum paste Techniques.

\$160.00



## MARZIPAN MODELLING I



With Christmas just around the corner, make a gift box filled with a marzipan bear and assorted fruits. One, 7 hour class.

2011	Sat.	Nov. 26	9:30 - 4:30	# 704
------	------	---------	-------------	-------

**Tools Required:** 5/6 star tapered cone, ruffling stick, embroidery scissors or Marzipan and modeling tool set. Rolling pin, Tip #4, piping bags, medium brush and a liner brush.

**Prerequisite:** N/A

\$150.00



## Baking Workshops

Students take home their own baked goods.

### BREAD\*

Ever thought of making your own bread? Join us for a day of making dough, brioche, onion, cheese & herb, French and braided breads. We will make our own pizza for lunch. One, 7 hour class.

2011	Sat.	Oct. 29	9:30 - 4:30	# 633
------	------	---------	-------------	-------

\$125.00



**Become a Club Member! Ask us how.**  
**Visit us at [www.mccalls.ca](http://www.mccalls.ca) and sign-up to become a Club Member and shop wholesale.**

## FANCY PASTRIES AND PETIT FOUR

In this participation workshop learn to make Petite Fours, cake slices, lemon rolls and tartlets. These beautiful mini pastries complement any dessert plate. One, 7 hour class.

2011	Sat.	Oct. 15	9:30 - 4:30	# 634
2011	Sat.	Nov. 19	9:30 - 4:30	# 20093

\$125.00



## GLUTEN FREE - BAKING & PASTA!

In this, hands on workshop, we show you the basics of making pasta and baking using gluten free flour. Prepare cakes, cookies muffins and more as we review the similarities and differences of different types of batter. Learn the techniques involved in making your own linguini, ravioli, and flavoured lasagne noodles. Be prepared to make and take home some delicious gluten free fare. Lunch is provided. One, 7 hour class.

2011	Sat.	Sept. 24	9:30 - 4:30	#17039
------	------	----------	-------------	--------

\$125.00



## PUFF PASTRY

Learn to make delicious cream horns, patty shells, cheese straws, turnovers, palm leaves, sausage rolls and more! One, 7 hour class.

2011	Sat.	Oct. 1	9:30 - 4:30	# 652
------	------	--------	-------------	-------

\$125.00



## DANISH PASTRIES\*

Join us for a delightful time making delicious, authentic Danish Pastries. These creations are the envy of every baker. One, 4 hour class.

2011	Sat.	Nov. 12	9:30 - 1:30	# 668
------	------	---------	-------------	-------

\$70.00



## CROISSANTS\*

Rich, buttery Croissants. Selections include Almond, Chocolate and Plain. One, 4 hour class.

2011	Sat.	Nov. 5	9:30 - 1:30	# 618
------	------	--------	-------------	-------

\$70.00



## DESSERT CAKES I

Create an assortment of delightful desserts... Truffle cake, Florentiner Torte, Japonais Kirsch Torte, Fruite Torte etc. One, 7 hour class.

2011	Sat.	Oct. 22	9:30 - 4:30	# 10548
------	------	---------	-------------	---------

\$125.00



# Baking Workshops...

## PIES AND TARTS



Make a variety of tarts & pies; Pecan Tart, Lizertorte, Apple Rhubarb pie and Quiche for lunch.  
One, 7 hour class

\$125.00

2011	Sat.	Oct. 8	9:30 - 4:30	# 17041
------	------	--------	-------------	---------



**Please Note:** A light lunch is provided in all the one day workshops.

\* **May run over time.**

## Chocolate Workshops

Students take home the wonderful and delicious creations made from this workshop!

### TRUFFLES

Everything you need to know to create the "Great Chocolate Truffle" using Lindt, the best Swiss chocolate and fresh cream. Take home a dozen!  
One, 3 hour class.

\$70.00

2011	Mon.	Nov. 7	6:30 - 9:30	#10540
2011	Mon.	Nov. 21	6:30 - 9:30	#710



### PURE CHOCOLATE WORKSHOP

You will learn how to temper, hollow mould, and make chocolate curls and a variety of fillings. You'll take home a delicious variety of chocolates.  
One, 3 hour class.

\$70.00

2011	Mon.	Nov. 14	6:30 - 9:30	# 10181
2011	Mon.	Nov. 28	6:30 - 9:30	# 662



## Christmas Workshops

### GINGERBREAD HOUSE – DESIGNER!



We'll show you how to put together your own Gingerbread house from pre-baked pieces. Bring extra candies if you wish. The making of the dough and cutting out the pieces, will also be demonstrated. Your house never looked so good!  
One, 7 hour class.

\$125.00

2011	Sat.	Dec. 17	9:30 - 4:30	# 708
------	------	---------	-------------	-------



**Shop for classes and supplies online  
24 hours a day, 7 days a week!  
Visit [www.mccalls.ca](http://www.mccalls.ca) and register today.**

## CHRISTMAS MINIATURES



Just in time for Christmas to wow your friends. You will learn to make and take home an array of small desserts. Great for your Christmas table.  
One, 7 hour class.

**\$125.00**



2011	Sat.	Dec. 3	9:30 - 4:30	# 20229
------	------	--------	-------------	---------

## Kids Corner

Drop off your kids for some great fun learning how to make their favorite treats. They take home everything they make. Kid's courses include all their materials but if you want them to have fun we suggest they bring an apron. (Suggested ages: 7 - 14 yrs.)

## KIDS MAKE A GINGERBREAD HOUSE



Kids will learn how to put together and decorate their own gingerbread house. Decorations are supplied but kids can feel free to bring extra favorite candies.  
One, 2 hour class.

**\$35.00**



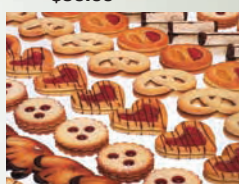
2011	Sat.	Dec. 3	2:00 - 4:00	# 677
------	------	--------	-------------	-------

## KIDS CHRISTMAS BAKING



Learn how to roll and bake an assortment of cookies. Then take home a tray with baked goods with a Gingerbread tree as their centre piece. Candies are provided, but if you wish you can bring your own.  
One, 3 hour class.

**\$50.00**



**NOTE: NOT a Nut Free environment!**

2011	Sat.	Dec. 10	1:00 - 4:00	# 20230
------	------	---------	-------------	---------

## Demonstrations

Come in and join us, see a variety of techniques. See how it's done, talk to and meet the instructors afterwards. To attend these demonstrations you must be pre-registered. Phone 416-231-8040. Seating is on a first come, first served basis. Standing room only, after 50 registrations.

## McCALL'S/WILTON DEMO



This all day Demo will answer many of the commonly asked questions needed to assemble, supplies needed and transporting a wedding cake. We will show you how to put together a wedding cake including fondant and fillings. Then using all of the new Wilton line-up of products to apply, finish and decorate the wedding cake.

**FREE**

2011	Sat.	Sept.10	9:30 - 4:00	# 20231
------	------	---------	-------------	---------

## DEMO: GUEST INSTRUCTOR – MICHELLE BOMMARITO



Michelle will be demonstrating Appliqués, moulds and much more... Bommarito speaks quite fast and loves to share...so you can be guaranteed to learn a lot in this demonstration. Demonstration will include the unveiling of Bommarito's bag of tricks that she uses for her cake designs...using molds, cutters, tools, sanding sugar and other decorative items. She will also show how to take the use of molds "one step further" to make the embellishments "your own". Students will also learn trade secrets on how to create traditional romantic designs, royal icing piped elegant scroll, harlequin quilting patterns and royal icing pearl beading.  
One, 3 hour Demo.

**\$50.00**

2011	Sun.	Oct. 16	9:30 - 12:30	# 17040
------	------	---------	--------------	---------

## FULL TIME CLASSES

Please register at least 30 days prior to the start date of the class to ensure sufficient enrollment. In all McCall's professional courses, the student will be shown practical and speedy techniques needed to meet the demands of a small restaurant, resort, caterer, bakery, and chocolate or cake shop. Our classes are designed to benefit the beginner as well as the professional.

### GUM PASTE (3 DAYS) With Kay Wong

For those from out of town, we have combined our Gum Paste I, II and III part time classes all into one. From introductory level to advanced level, many beautiful flowers will be made. Students receive a certificate of participation on completion. Twenty-one hour class.

\$400.00



2011	Mon.	Sept. 26	-	Sept. 28	9:00	-	4:00	# 685
2012	Mon.	April 16	-	April 18	9:00	-	4:00	# 706

**Tools Required:** An equipment list will be mailed upon registration. All items may be purchased at our retail store.

### SWISS CHOCOLATE TECHNIQUES (5 DAYS) With Kay Wong

Learn tempering of pure chocolate, hand dipping, cooking fondant and starch molding. Make delicious centers from nougats, nuts, marzipan and fondant. Liqueur chocolates, truffles and hollow molding of small and large pieces are also taught. In the making of a cut-out chocolate box, you will use chocolate modeling paste to decorate. Be prepared to take home some delicious creations. All recipes and patterns will be provided. Thirty-five hours.

\$ 650.00



2012	Mon.	Jan. 23	-	Jan. 27	9:00	-	4:00	# 17045
------	------	---------	---	---------	------	---	------	---------

### ADVANCED CHOCOLATE (3 DAYS) With Kay Wong

For those who have mastered tempering chocolate. This advanced course shows various ways to make chocolate fillings using food processor, microwave and marble. Colored cocoa butter and chocolate transfer techniques. Learn to make Jellies and Nougat. Create your own showpiece! Twenty-one hours.

\$400.00



Please note: We **DO NOT** spend time learning how to temper chocolate.

2012	Mon.	Feb.6	-	Feb.8	9:00	-	4:00	# 17043
------	------	-------	---	-------	------	---	------	---------

### CAKE DECORATING I (5 DAYS) With Kay Wong

Students will learn the fundamentals of cake decorating and icings. This course covers piping skills, borders, sprays, writing, flowers, color flow and covering cakes with rolled fondant and butter cream. Students will make arrangements with ribbons, bows and ruffles. Complete your own 10" special occasion cake with butter cream.

\$550.00



Thirty-five hours.

Students receive a certificate of completion.

2011	Mon.	Sept. 12	-	Sept. 16	9:00	-	4:00	# 703
2012	Mon.	Apr. 23	-	Apr. 27	9:00	-	4:00	# 20228

**Tools Required:** An equipment list will be mailed upon registration. All items may be purchased in person at our store or online.

## CAKE DECORATING II (5 DAYS) With Kay Wong

In this course students will learn advanced techniques of cake decorating and icings. This course covers piping skills, sprays and covering cakes with rolled fondant and butter cream. Gum paste flowers will include; a rose, calla lily, daisy, orchids and filler flowers. Complete your own 3 tier wedding cake, and an 8" Australian cake.

Thirty-five hours.

Students receive a certificate of completion.

\$550.00



2011	Mon.	Sept. 19	-	Sept. 23	9:00 - 4:00	# 20227
2012	Mon.	Apr. 30	-	May 4	9:00 - 4:00	# 10542

**Tools Required:** An equipment list will be mailed upon registration.

All items may be purchased in person at our store or online.

**Prerequisite:** Intermediate level fundamentals of cake decorating and icings.

## Mini Classes

All courses are hands on. All products made in the class will be taken home to be enjoyed!

### BASIC BAKING (3 DAYS) With Kay Wong

Learn how to Mix, Bake and Finish a variety of baked goods: Cakes, Cookies, Pies, Icings & Fillings. Understand why, when and how to use the different ingredients.

Twenty-one hours.

\$400.00



2011	Mon.	Oct. 3	-	Oct. 5	9:00 - 4:00	# 13674
2012	Mon.	Feb. 13	-	Feb. 15	9:00 - 4:00	# 17044

### ROMANTIC WEDDING CAKE (2DAYS)



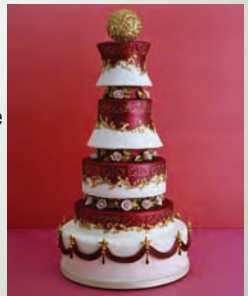
With Michelle Bommarito

This is one of Bommarito's signature cake designs...romantic, traditional with a tinge of cutting edge. Bommarito will first demonstrate how to apply Rolled Fondant seamlessly as a porcelain-like finish and as a blank canvas for design and artwork. Students will then learn how to pipe an elegant royal icing scroll design and how to create sugar drapery swags. Bommarito will also share ideas and techniques to create Florentine style embellishments and other decorative finishes. Coloring and painting with an "antique faux finish" will also be demonstrated.

Other aspects of class include:

- The art of tiering cakes
- Intricate beaded border finishing
- Three-dimensional royal icing sugar sphere as an elegant topper
- How to "sculpt" cake into a sexy curved hour glass figure

\$375.00



2011	Mon.	Oct. 17	-	Oct. 18	9:00 - 3:00	#20232
------	------	---------	---	---------	-------------	--------

### IT'S PARTY TIME!

Book a hands-on cookie or cake decorating party for your child's next special occasion and we take care of the clean-up! All the kids take home their decorated treats to share with family or friends. Call for details.

**GLAMOUROUS SHOPPING BAG**  
**With Michelle Bommarito**



\$125.00

Look like you just stepped out of high-end boutique in Manhattan with your own stylized Shopping Bag. Bommarito first will demonstrate how to sculpt cake "just so"... to give an appearance of a boutique-style shopping bag. Students will learn how to apply fondant seamlessly and how to detail the shopping bag with a choice of 4 designs:



1. Harlequin diamond quilted pattern with royal icing pearl beading...  
 Inspired by Designer Coco Chanel.
2. Wild safari zebra striping with sparkling black sanding sugar.
3. Chocolate fondant pin-striping created for Sex and the City Cake Challenge.
4. Texturized fabric with the use of specialized rolling pins and mats.

Students will also learn how to create three-dimensional tissue and handles for the shopping bags without the use of wires.

2011	Wed.	Oct. 19	9:00 - 3:00	#20380
------	------	---------	-------------	--------



**GIFT CERTIFICATES**

For those hard-to-buy for decorators, Baker's and Chocolatiers, why not consider a gift certificate from McCall's School!

Available in various denomination and valid at any time.

These certificates make gift giving easy.

Call us at 416-231-8040



# School of Cake Decoration

## Products and Services...

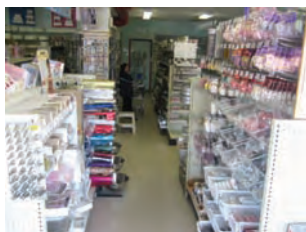
### IN STORE OR ONLINE SHOPPING:

Thousands of quality cake decorating, baking and chocolate making supplies are available through these services. Our efficient system is designed to make shopping fast and simple from the comfort of your own home or business. All major Brands of supplies are available at McCall's; McCall's, Wilton, Ateco, P&H, CK Products, P.M.E., Framar, Culpit, Merkens, Lindt, Callebaut, Jem Cutters etc.

We take pride in offering courteous service and fast delivery to each and every customer. For more information, please call our Customer Service Representative, Monday to Friday 10:00 am to 4:00 pm at 416-231-8040 or Toll Free Fax Line 1-800-541-3415.

E-Mail: [decorate@mccalls.ca](mailto:decorate@mccalls.ca) • Internet: [www.mccalls.ca](http://www.mccalls.ca)

OUT OF TOWN? To purchase merchandise or to register for classes, please use our toll free fax line or Log on to [www.mccalls.ca](http://www.mccalls.ca) for faster service.



**McCall's School and Supply Store is located at  
3810 Bloor Street West  
(Northwest corner of Kipling & Bloor)  
in Toronto, Canada.**

### Retail Store Hours:

**Monday – Friday: 10:00 AM – 7:00 PM**

**Saturday: 9:00 AM – 5:00 PM**



**RETURN POSTAGE GUARANTEED  
PORT DE RETOUR GARANTI**