

A-J WINBECKLER ENTERPRISES

Dear Sponsor,

During the week you are sponsoring Roland's class, you may want to consider offering Marsha's classes also.

These classes have proven very popular with the students and are an added source of income for your business through class fees and possibly supply sales.

Information sheets for Marsha's classes are on the following pages.

The minimum number of students per class is 10. With 10 students, you will receive the class free or you may choose to receive 10% of the student's fees.

If you would like to offer any of Marsha's classes, please schedule them for Monday, Tuesday, or Wednesday evenings. It is usually best to schedule class(es) from 6:30-8:30 p.m. to allow time for students to return home from work before arriving at class. (The exception to this time is when the class consists of all daytime, Roland's, students. In this case, class could begin 1/2 hour after Roland's class ends.)

Please let us know the classes and dates you would like to schedule, and we will begin publicizing them right away.

Thank you,



Marsha Winbeckler
Winbeckler Enterprises

Cocoa Painting Class

By Marsha Winbeckler

Marsha Winbeckler will be teaching the many facets of Cocoa Painting.

Students will learn how to create beautiful cocoa paintings, in both sepia (brown) tones and in color. Cocoa painting on various backgrounds will also be covered. Students will complete one cocoa painting during class.

The class fee is \$35.00 per student. The fee is payable to _____ . The fee is nonrefundable 30 days prior to class.

The class date and time is _____ . (Class lasts approx. 2 hours.)

Class will be held at (location) _____.

Supplies Needed

Quality Art Brushes and Palette Tray—Set Available for \$12.00 at Class
(Brush Sizes—#5, #3, #1, #0, #00, #000 Rounds)

Warming or Heating Pad Required for Every 3 or 4 Students

White Powdered Food Color

X-Acto® Knife or Single-Edged Razor Blade

Paper Towels

Cocoa Powder (Like Hershey®'s Cocoa)

Sharp Knife

Cocoa Butter (100% Pure)—May be purchased at cake and candy supply shops, drug stores, or through mail-order cake and candy suppliers.

Box to carry home finished design (approx. 6" square box).

Wafer Paper Uses Class

By Marsha Winbeckler

Marsha Winbeckler will be teaching the many ways to use Wafer Paper for cake decorating.

Students will learn pattern transfer, wafer paper butterflies, wafer paper sugar painting, and techniques for making wafer (rice) paper flowers and realistic fall leaves.

The class fee is \$35.00 per student. The fee is payable to _____ . The fee is nonrefundable 30 days prior to class.

The class date and time is _____ . (Class lasts approx. 2 hours.)

Class will be held at (location) _____.

Supplies Needed

Wax Paper

Clear Piping Gel (White Stokes Brand Preferred)

Large Metal Angled Spatula

Food Color Pens (or Nontoxic Markers) in Red, Black, Brown, and Orange

4 Paper Clips

Liquid or Paste Food Color in Copper or Flesh

Palette Tray (Optional)

1/4" Flat or #5 Round Art Brush

Scissors or X-Acto® Knife

Paper Towels

Box for Finished Pieces (Approx. 8" Square Box)

Rolled Buttercream Icing Class

By Marsha Winbeckler

Students will learn how to cover a cake with rolled buttercream, how to pipe with it, molding, crimping, embossing, how to make a hand molded figure, coloring effects, and much more. Students will receive a completion certificate.

The class fee is \$35.00 per student. The fee is payable to _____ . The fee is nonrefundable 30 days prior to class.

The class date and time is _____ . (Class lasts approx. 2 hours.)

Class will be held at (location) _____.

Supplies Needed

white plastic gum paste roller and board

OR

small rolling pin and plastic place mat

#104 tip

rose nail or wooden skewer stick

scissors

1 c. powdered sugar

5 parchment decorating bags or 2 vinyl decorating bags (no disposable bags)

(rolled buttercream icing for class is provided)

Fancy Borders With Basic Tips Class

By Marsha Winbeckler

Marsha Winbeckler will be teaching the how to create beautiful borders with just a few basic tips.

Students will learn a variety of attractive top, bottom, and side borders for wedding cakes and sheet cakes.

The class fee is \$50.00 per student. The fee is payable to _____ . The fee is nonrefundable 30 days prior to class.

The class date and time is _____ . (Class lasts approx. 2 hours.)

Class will be held at (location) _____ .

Supplies Needed

Practice Board

2 greaseproof-covered 1/4 sheet boards (if you'd like to save samples of borders)

decorating bags (parchment, vinyl, or canvas)

2 small spatulas

1 recipe buttercream icing (instructor will supply recipe)

two 2-cup containers

pink paste food color

scissors

Tips--assorted round, two #16, two #18, two #104, #102, #67, #88, and #199.