

The BSG Skills School offers you 3½ days sugarcraft tuition plus evening social activities.

- 2 days of royal icing techniques with Jan Thorpe
- 1½ days sugar flowers & foliage with Marilyn Hill
- Friday evening social get together and sugarcraft demonstration.
- Sunday evening sugarcraft demonstration.
- Saturday afternoon is left free for you to explore Canterbury or grab some retail therapy!

The full residential course includes all of the above tuition and demonstrations. Overnight accommodation in a single ensuite bedroom with breakfast included each day. Morning and afternoon tea & coffee refreshments are included. Lunch may be purchased from the nearby cafeteria. Reasonably priced evening meals are available on campus, or take the short ride into Canterbury with its wide variety of restaurants.

Kitchen facilities adjoining the bedroom accommodation are available for self-catering.

You will receive an equipment list and itinerary once full payment has been received.

Bring your own tool box. (International members will be supplied)



NEW FOR 2017! We are delighted to offer two royal icing courses which will run alongside each other. The **Improver Level** is aimed at students relatively new to or not confident in working with royal icing, whilst the **Advanced Level** is for students who are confident in piping with royal icing or those who are regular Skills School students.

Improver level: Suitable for students who have a little royal icing knowledge and can hold a piping bag and pipe a line, even if not a straight one! You will decorate a cake using run-out work, brush and tube embroidery, and removable lace pieces, plus piping skills such as line piping, shells and inscription work.

Advanced level: For previous students and those who have experience of extension work and are confident in piping fine lines with a number 1 or 0 tube. You will decorate a cake using advanced run out work, extension work, fine line grid piping and cross stitch embroidery.

Sugar Flowers: If you are new to, or inexperienced in flower making, you will be able to make the single type dahlia which has just one row of petals. For the more experienced then the cactus or multi-petalled dahlia will be for you. Both will be accompanied by suitable foliage and wire accessories. The course is run in a fun friendly, supportive atmosphere. You will gain valuable knowledge of flower making, colouring and wiring techniques and go home with a recognisable flower spray.

***Whichever course you choose
you will improve your skills and have a fun time doing so.***

RESERVE YOUR PLACE TODAY!



THE
BRITISH SUGARCRAFT
Guild

Skills School

Thursday 6th - Monday 10th July 2017

at

**The University of Kent
Canterbury. CT2 7NZ**



**Join us for the
10th Annual BSG Skills School**

The perfect opportunity for
British Sugarcraft Guild members
to come together and share the experience
of learning new cake decorating skills in
a friendly and social atmosphere.

*Non-members wishing to develop their talents and
meet new sugarcraft friends are also very welcome.*

www.bsguk.org

