

## SUGARCRAFT

**Please refer to the Adult Learning & Leisure brochure for dates, times & costs.**

### HOW TO ENROL

Enrolment is easy at St. Vincent:

- by phone, with credit card.
- by post, with enrolment form.
- in person, at the Student Services Centre.
- if you are claiming a fee remission for unemployment or means tested benefit, **please bring proof for our records.**

If after two weeks you are unhappy with your course we will **transfer** you to another that is more suitable to your needs if available. A full refund will be given for all classes cancelled by the centre. For details of our Refund Policy, please telephone the number below or refer to our brochure.

### Address

St Vincent Adult Education  
Mill Lane  
Gosport  
Hants. PO12 4QA

### Office hours

**Monday-Friday**  
9.30am – 4.00pm  
**Mon/Wed/Thur**  
6.30pm-8.30pm

### Phone number

023 9258 3890

**Please note:** All information is correct at the time of publication but may be subject to change.

*If you would like further information and advice, please telephone 02392 583890 where a member of staff will be able to assist you.*

The Sugarcraft courses are suitable for beginners and improvers. Each class has a demonstration followed by practical work. The class is a very friendly one. Each session or term can be used to give you many different skills. You can save a lot of money decorating your celebration cakes for your family. Many students have ended the course by making their own family's wedding cake.

Sylvia prides herself on being a helpful, friendly teacher. You are never on your own. What are you waiting for? Come and learn a lovely craft. We await your arrival into the 'world of sugar'!

### Autumn Term: Royal Ice your Christmas Cake

This class will cover many different skills using royal icing. You will complete a Christmas cake with sugar decoration, colour work, piping skill, different ideas.

You could develop this enjoyable course into a part-time money-spinner!

### Spring Term: Cake Icing the Australian Way (Sugar Paste)

This course will teach you how to decorate a cake with sugar paste. Techniques will include Garret frill, embroidery, piping small designs, top ornaments – all made from sugar.

### Summer Term: Sugar Flowers

Have you looked at sugar flowers and thought I would love to make something like that? Now is the chance to learn. You will be amazed how well you can do it. Different flowers made during the course will be assembled into a spray suitable for a celebration cake at the end of the course. These flowers can be kept for years.

**You will be advised at your first session of any items you need to purchase for the course.**



INVESTOR IN PEOPLE



