

Sugarcrafters from Africa and Europe Train at Squires

Students from Greece and Nigeria are back home after brushing up their cake decorating and sugar craft skills and picked new techniques here. They were overseas participants at a five day Autumn intensive programme at Squires International School of Cake Decorating & Sugarcraft..

The in depth course covered theory and practical work, using marzipan, royal icing and sugar paste as well as sugar flowers and pastillage.

A Squires release said the ultimate aim of the course was to give the students the confidence and skill to take their sugarcraft abilities to a higher level. They were also exposed to a variety of techniques for decorating the top and side of cakes.

Squires Kitchen International School, the largest Independent School of Cake Decorating and Sugarcraft in the UK, offers a wide range of courses suitable for beginners through to advanced Sugarcrafters.

Win with Cakes and Sugarcraft Online

Cakes & Sugarcraft Online have announced that this Christmas, they will be giving away a family pass to Castle Howard.

Castle Howard, regarded as Britain's Finest Family Home will welcome visitors from Saturday November 24 to Sunday December 16.

Among other attractions, visitors will have a chance to enjoy Castle Howard's award winning Farm Shop, which sells a wide range of seasonal and local food, including Bronze turkeys and Castle Howard Aberdeen Angus beef. Throughout the period the Plant Centre will sell estate-grown Christmas trees and hand-made wreaths. To enter the competition please visit [Cakes and Sugarcraft](#) online.

New Edible Ink Cartridges for Cannon Printers

Icing Images has just unveiled pre-chipped edible ink cartridges for use with Cannon printers.

Up to now users were required to retrofit edible ink cartridges with a chip obtained from a regular ink cartridge. However, the new generation of Cannon printers requires that ink cartridges be fitted with a microchip.

Icing Images says its pre-chipped cartridges also increase efficiency and improve cost and reliability. It also reports that the edible ink used in these cartridges contains a newly available formula, which produces rich colours and when used properly seldom clogs the printer head.

Compared to standard edible ink cartridges, these cartridges produce up to 50 percent more prints per set, and can be re-filled twice as many times as other cartridge because of the ink chamber design.

To learn more about these cartridges visit www.icingimages.com

Books

Cakes from Concept to Creation by Kathy Moore:

This is a tremendous resource book that you can dip into to find answers to anything from how to make a ganache or dowel a wedding cake. Buy two copies for Christmas for the price of one. www.squires-shop.com

Cakes to Inspire and Desire by Lindy Smith:

In her book Lindy Smith, brings out 15 colourful cakes that are sure to inspire. They are beautifully photographed and have several steps within several stages.

Smith also shows how retro cakes may be elegant and stunning. This book is delightfully complex, full of techniques and inspirational ideas. To learn more about Lindy Smith Cakes <http://www.lindyscakes.co.uk>

Upcoming Events

2008

January 27-29 Scotland Food Fair - SECC Glasgow

February

5 -7 Hotel & Catering Hospitality Exhibition - Westpoint Exhibition C Exeter

17-21 HotelYmpia - International Hospitality Exhibition - ExCeL London

March

14-15, Squires Kitchen's 22nd Annual Cake Decorating, Chocolate and Sugarcraft Exhibition - The Farnham Maltings, Surrey