

- Butter cream and Royal Icing 1 (6 lessons) \$ 100.00
- Butter cream and Royal Icing 2 (6 lessons) \$ 150.00
- Butter cream and Royal Icing 3 (5 lessons) \$ 150.00
- Rolled Fondant, Gum Paste & Pastillage \$ 90 Down \$ 35 each Class (8 lessons).
- Consecutive individual classes after 1st course \$ 40.00 each
- Rolled Fondant, Gum Paste & Pastillage 2nd and 3rd course are same price of Course # 1
- Individual Fondant class \$ 65
- Individual Gum Paste or Pastillage Class \$ 60
- Cold Porcelain Course. Same Price as Rolled Fondant & Gum Paste
- Fresh Flowers for Cakes \$ 50.00 each Class (Beginning -Advanced)
- Air Brush Painting \$ 40.00 each Class
- Cooking for Entertainment \$ 150.00 (5 Classes)
- Spanish Desserts (2 lessons)
- Cookie Decorating Class 2 classes \$ 70.00 or 1 class \$ 50.00
- Introduction to Spanish Baking \$ 125 (Supplies included)
- Parchment Paper Craft \$ 30 each lesson.
- Metal Embossing \$ 36 each class
- Gourmet Desserts, Intensive Cake Decorating for Chefs & Professionals \$ 100 a day

PRICES MAYBE CHANGE WITH OUT NOTICE



Now you too can create this breathtaking cake with just a few classes. The following classes promise to develop your hidden talents in beautifying your cakes as well discovering techniques into baking the perfect cake and cookies, making your own delicious chocolate truffles, creating favors, decorations and fine pieces of Art.

Sug-Art By Ruthy is fun and offers much more than cake decorating. Sign up now and learn how to make all these sweet wonders for that special occasion.

SEE INSIDE BROCHURE FOR FURTHER DETAILS ON CLASSES

*Butter cream classes are Tuesdays, day or night.
Introduction to baking are on Wednesdays, day or night.
Pastillage, Gum Paste and Fondant classes are on Monday, Tuesday and Saturday.
Classes offer both day and evening classes.*

Classes need at least 6 persons to begin and are usually hands-on with individual attention given. Some class may be demonstrations. Note schedules can be made to accommodate groups of 6 or more. Group members have to sign up together. The cost of classes do not include the cost of supplies.

Cancellation of a class must be received at least 2 business days prior to the start of the class for a refund to be given.

Kids can be a part of this creative and fun atmosphere classes are offered during summer or vacation days..

Courses for advanced Cake Decorators & Pastry Chefs are available. (Ask for details)

WE CARRY AN EXTENSIVE LINE OF CAKE DECORATING, BAKING, CHOCOLATE AND PARTY SUPPLIES



CALL NOW TO REGISTER BY PHONE !

CREDIT CARDS ACCEPTED

FOR FURTHER INFORMATION CALL

(954) 563- 3991 · (305) 891-4820 · Fax: (954) 565-9779

OR E-MAIL AT

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Sug-Art by Ruthy

Cake Decorating, Baking, Chocolate Making

