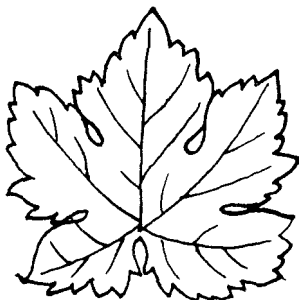
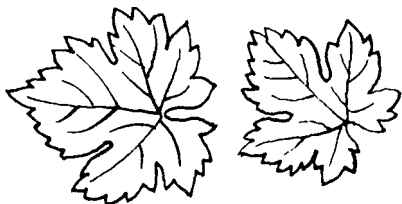


## GRAPE VINE SET

Your set comprises the following 5 items:-



3 Leaf cutters, Grape Bunch Cutter, Stem cutter.

1. Please read introduction paras 1 - 29.

2. Prepare paste as paras 9-12. You may wish to colour paste to the basic base colour required (see para 26).

3. Leaves. The Grape Vine leaves are made (and wired if needed) in the standard method (see paras 11, 13, 14, 15, 19) as is the Grape Vine Stem (not suitable for wiring)

4. Grape Bunches. These are made as above but you will find it best, after veining, to press a small piece of paste into the back of the grapes before removing them from the mould. This will enhance the modelling of the bunches of grapes.

5. This versatile set can be used to make a variety of attractive cake decorations such as:- creating an all overtextured effect by entirely covering your cake in leaves and grapes; leading grape vines over the top of your cake and flowing them down and around the sides; a 3D effect can be made by wiring some of the leaves into a spray above the main decoration. In all cases it very important to overlap the leaves and grapes to enhance the impression of depth (see diagram). We have illustrated a simple classic layout which has proved very popular.

6. To make this design first cover your cake with coloured icing or covering paste. The cake must be at least 3 inches high. Make Grape vine stems and affix around the side of the cake about half way up. The stems do not have to be perfectly joined. Now arrange your leaves and grapes above, below and overlapping the stems and each other (as required); the object is to achieve an even density of pattern and texture around the cake Here and there you may wish to allow some leaves to stand partially proud of the background and so add more life and depth. Finally add some tendrils as appropriated using a very fine piping nozzle.

