

# Cake Decorating Classes



## Creative Cupcaking!



Hands-On Class!  
Learn how to elevate cupcakes  
to a new height!

Class will include:

- Recipes
- Detailed instructions
- Take home your own unique creation!

## Make Your Reservation! Space is Limited!

Date: Monday, January 21, 2013

Time: 7 pm to 9 pm

Place: Nachal Lachish 14/11 (Dissen)  
Ramat Beit Shemesh

Cost: 100nis per person

Contact Sarelle at [sarelle@gemsbysarelle.com](mailto:sarelle@gemsbysarelle.com)  
or (after Jan 14th) 050-594-0367

For a **10% discount**,  
send payment by January 11th!

Make checks payable to: Yosef Weiner

Send payments to:

Debbie Dissen  
Nachal Lachish 14/11  
Ramat Beit Shemesh  
02-999-6162



About the Artist & Her Creations

*Sarelle  
Weiner*

Known worldwide for her extraordinary talents in cake design and decoration, Sarelle's specialty cakes and desserts can be tailored to every customer's specifications. From the contemporary to the abstract, Sarelle creates magnificent cake artistry that pushes the edge of the imagination. Her desserts are so life-like they become edible works of art. All decorations, including flowers, ribbons, jewels, etc. are created using sugar based materials.

Having apprenticed with several of world's most renowned pastry artists, Sarelle has claimed her own niche in the cake decoration market. It is amazing to see how a young mother transformed a hobby making birthday cakes for her seven children into a thriving business. Edible Gems by Sarelle cakes are your source for the finest, most beautiful and delicious cakes in Chicagoland (and they're Kosher, too! Under the supervision of the Chicago Rabbinical Council).

Questions? Contact Sarelle at  
[sarelle@gemsbysarelle.com](mailto:sarelle@gemsbysarelle.com)