

## How Do They Do That?

This month's tutorial is on the Jem beach chair set. I think we need to start thinking about warmer temps. These are a perfect addition to a beach themed cake and I had a ball making them. They are SO cute and easy, too.

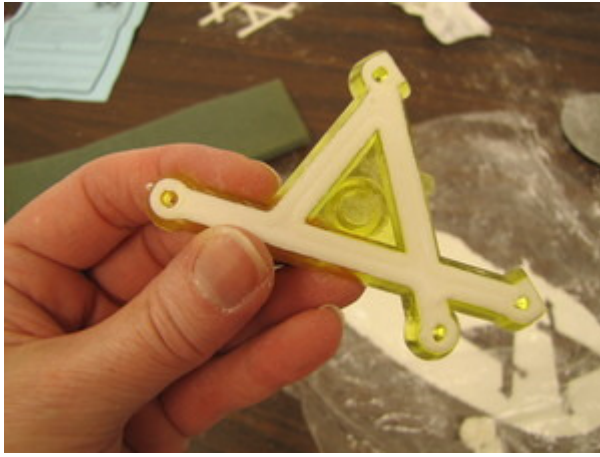
1. Roll out some paste. I used gumpaste. Roll it somewhat thin. You want the depth of the cutter to be able to cut the paste and if it's too thick, you will have problems.



2. Taking the little side cutters, cut a left and right for each chair. Make sure you have nice clean holes for the little sticks to go through. You'll see that part coming up soon.



3. Make sure the center part and the holes are cut cleanly. Take your finger and refine any rough edges.



4. I then took a piece of wire and coated it with paste. Make sure the wire is a little wider than you need, and also make sure when covered with the paste, they will go through the holes in the chair frame. You can check the distance/length by taking the cutter and the cloth cutter and eye them up to see how long the wires need to be. Look ahead and you'll see what we will be doing. That should help you to decide. Let all pieces dry before proceeding.



5. I dusted the dry pieces with petal dust. You also could use chocolate fondant with tylose added. But, I actually liked the dusted look. I thought it looked "woody".





6. Put the little frames together using your dusted sticks and frame pieces. I used a little spot of chocolate to cement them together.



7. Roll out some white paste somewhat thin and I started at the bottom and moistened one end and folded the paste around to secure it. Do the same at the top of the chair.



8. Wha-la! Aren't they CUTE??? I added the bride and groom's names with edible images. You can view this Jem set here:

<http://jenniferdontz.com/viewproduct.php?itemid=cut114>



Here's the whole wedding cake I made. The umbrella is the Jem umbrella set. Maybe that will be another tutorial?







I LOVE beach cakes!!! Hope you enjoyed this month's tutorial. I want to say, that last month's tutorial on the gelatin bubbles, that the technique was developed by Tami Utley. Tami has been so generous to share her technique. She will be doing an awesome guest tutorial next month. You won't want to miss this one! If you would like to submit a tutorial for our newsletter, please e-mail me with your subject. We will give you a \$25.00 gift certificate to our store for participating. We hope you will use a cake toy from the store in the tutorial. YOU can do it, too!