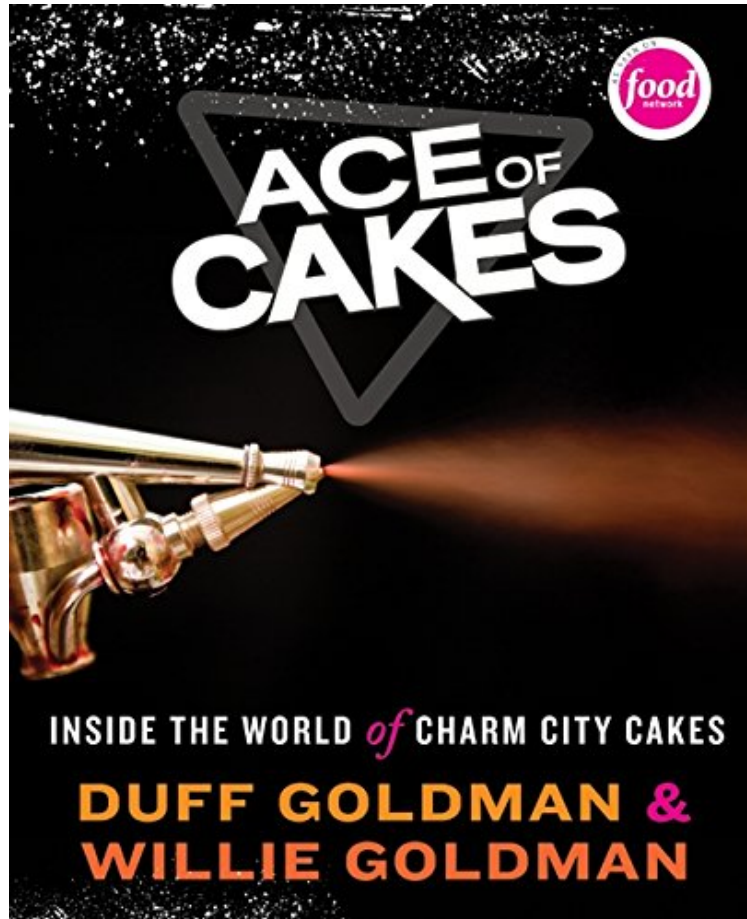


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## Ace of Cakes: Inside the World of Charm City Cakes

*Duff Goldman, Willie Goldman*  
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#290560 in Books Goldman, Duff 2009-10-20 2009-10-20Original language:EnglishPDF # 1 10.00 x .85 x 8.00l, 2.79 #File Name: 006170301X320 pages | File size: 66.Mb

**Duff Goldman, Willie Goldman : Ace of Cakes: Inside the World of Charm City Cakes** before purchasing it in order to gage whether or not it would be worth my time, and all praised Ace of Cakes: Inside the World of Charm City Cakes:

0 of 0 people found the following review helpful. Love Duff.. this is a great book..By Rhondaif you love the show, your gonna love the book.. also get "Duff bakes".. great to add to your collection.. one had wonderful recipes and the other the behind the scenes story and a couple REALLY great ones..2 of 2 people found the following review helpful. The Biography of Charm City Cakes in Baltimore, MDBy J. GouldI one watched Colette Peters on a cooking show make a pocketbook cake and it impressed me on immensely the process of cake decorating. I wanted more of this type of show cake decorating.Then came Duff Goldman.Duff Goldman is a very talented artist on his own, who started making cakes 'his way'. A few bakers have changed the way cakes were being decorated and Duff is in that league of bakers.The first time I saw Duff was on a Food Network challenge which he lost, but because of his personality and laugh, I have been a fan of his ever since.He and his crew continually "push the button" on doing seemingly

impossible decorating. I have never missed a show. I love the show from his 'gate keeper' Mary Alice to his 'detail' man Geoff. I loved the 'flamingo' show. Each of his crew is gifted in the arts, each one having a specific talent in the decorating process. Interesting how they all came to work for and with Duff. I had the opportunity to be at a wedding in Baltimore around 2003 where the cake was made by Duff. It was, as Duff says, awesome. This is not a cookbook but how a person with a dream to do something different makes his dream come true. It just happens to be his dream was cake decorating. 0 of 0 people found the following review helpful. Amazing Book By Angela Ferry  
Ace of Cakes was originally purchased for my 12 year old daughter who is a huge fan of the show but the book has been enjoyed by our entire family. Although my daughter is taking the time to read every single printed word (and completely enamored while doing so!) the rest of the family enjoys just picking up the book and looking at the millions of beautiful and entertaining photographs. Even my husband who doesn't bake, cook or care about food very much has spent a considerable amount of time perusing the colorful pages. My other daughter who is eight years old has had fun finding her favorite cakes and sharing with me the many unusual and crazy cakes she has found. I am waiting for my turn to read the book cover to cover. My daughter reports that the mini-biography of Duff in the front of the book is extremely interesting and has taken the book with her everywhere she goes "just in case" there is a spare moment for her to read it. She is literally hanging on every printed word!!! Even if you have no interest in baking, this book is thoroughly enjoyable and entertaining. It is by far the most interesting book on my cookbook shelf!

In *Ace of Cakes: Inside the World of Charm City Cakes*, Duff Goldman, Food Network's indomitable "Ace of Cakes," reveals the inspiration behind some of the most outrageous and extraordinary, gravity and reality-defying confectionary creations in the world. An eye-popping collection of photos, illustrations, stories, reflections, collages, and memorabilia celebrating the eccentric Baltimore bakery where everything takes off, *Ace of Cakes* is a truly delectable volume that shows the magic that can happen when creativity is king and "no limits" is the mantra.

From the Back Cover  
When Duff Goldman, Food Network's "Ace of Cakes," envisioned Charm City Cakes in Baltimore nearly a decade ago, his goal was to make wonderful cakes for friends and family. As word spread about his fabulous creations, his dream grew into a nationally renowned business staffed by a team of talented professionals, including musicians, artists, and creative souls with experience in architectural modeling, graphic design, deejaying, coffee making, performance art, dog walking, sculpture, painting and more.  
*Aces of Cakes: Inside the World of Charm City Cakes* is a celebration of the bakery that started it all. This colorful scrapbook is loaded with stories about Duff's early days as a graffiti artist turned young chef, his successes and hilarious disasters, and the amazing team he built step-by-step. Through candid interviews and profiles and hundreds of photographs, illustrations, and collages, the book shows how energy, inspiration, collaboration, and a bit of luck can conspire to help anyone achieve their creative vision. Of course, at the center of this stunning book are Charm City's Cakes. From the simple to the breathtakingly complex, Duff shows off some of the bakery's more unusual techniques and tools that shape their famous creations. He also offers a behind-the-scenes look at his Food Network show, shares his most incredible customer stories and requests, and reveals some of the bakery's favorite cake facts and tips—along with a comprehensive episode guide and a monster cake montage featuring seven years' worth of the bakery's astonishing cake creations.  
About the Author  
Duff Goldman studied at the Corcoran School in Washington, D.C., and was a young graffiti artist of some notoriety. He started working for acclaimed Baltimore chef Cindy Wolf while attending the University of Maryland, Baltimore County. He studied pastries at the Culinary Institute of America and worked at the French Laundry under acclaimed pastry chef Steven Durfee, at the Vail Cascade Hotel and Resort, and at Todd English's Olives restaurant in Washington, D.C., before opening Charm City Cakes in Baltimore in 2000. Duff is also a sculptor and artist, and a musician who plays bass in the rock band . . . soihadto . . . He lives in Baltimore, Maryland.  
When his younger brother was born, Willie Goldman couldn't pronounce "Jeffrey." It came out "Duff," and the name stuck. A screenwriter and producer, Willie began his career at NBC Burbank, where he worked on *The Tonight Show* with Jay Leno, *The Fresh Prince of Bel-Air*, *Later with Greg Kinnear*, and *Hang Time*, and then moved on to Warner Bros. Television, where he worked on the Emmy-winning drama *E.R.* for seven seasons. Willie also wrote an adaptation of the acclaimed James Crumley novel *The Last Good Kiss*. The co-creator and coexecutive producer of *Ace of Cakes*, Willie lives in Los Angeles.