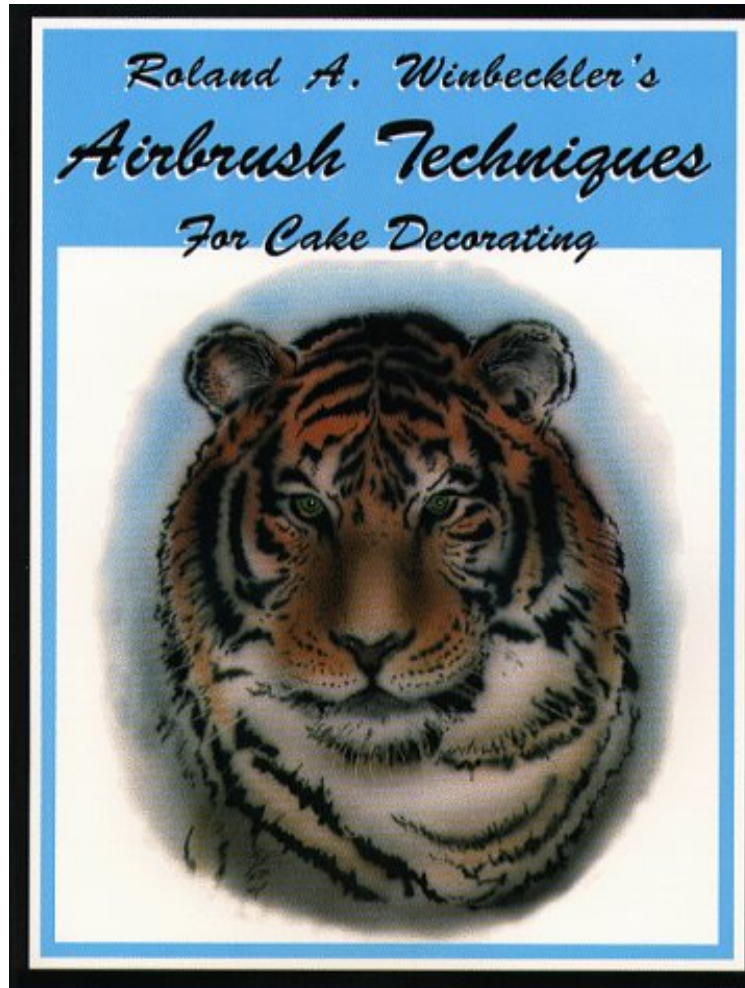



(Download pdf ebook) Airbrush Techniques For Cake Decorating

Airbrush Techniques For Cake Decorating

Roland A. Winbeckler, Roland A. Winbeckler
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Roland A. Winbeckler, Roland A. Winbeckler : Airbrush Techniques For Cake Decorating before purchasing it in order to gauge whether or not it would be worth my time, and all praised Airbrush Techniques For Cake Decorating:

0 of 0 people found the following review helpful. Pretty good tips and techniquesBy Carlos SierraThis book is Old School! Pictures, layout, and overall design scream 1980s.Pretty good tips and techniques, but pictures need a major update!In addition new technology makes lots of the new things possible that this does touch upon.0 of 0 people found the following review helpful. not a book it's a pamphlet for very experienced decoratorsBy C. RogersI expected more for the price. This is a pamphlet that has very little directions for the average cake decorator. I would have liked a book on standard to experienced airbrush. Instead it's about masterpieces. I need to learn the methods first. The author should have stated this was for the very experienced. I would not have paid that much for a pamphlet, had I known.0 of 0 people found the following review helpful. otherwise prettyBy mariahtoo many pics of things the average person would have no interest in, otherwise pretty good

This book is for the beginner or already-accomplished cake decorating airbrush artist who wants to improve their skills. It begins with practice techniques to insure smooth, controlled results. From there, it includes instructions with step-by-step black and white photos plus color photos of finished designs on how to do shading, make stencils, use an airbrush for borders, create breath-taking sunsets with palm trees or cattails, drop-shadow hearts, water effects, dimensional rose, rainbows and clouds, ribbons and bows, and easy step-by-step portraits of people and animals.

About the Author Roland A. Winbeckler began his cake-decorating career in 1971. He worked in retail bakeries for 10 years, after which he started his own company, Winbeckler Enterprises, from which he produces and sells his instruction books, operates his professional cake decorating classes, and markets some specialty cake decorating supplies through mail order. Born in 1946, he is a lifelong resident of Kent, Washington, U.S.A. He was a double gold medal winner at the World Culinary Olympics held in Frankfurt, Germany, in 1976. He is the author of several instruction and pattern books on cake decorating. He has written many articles for trade magazines dealing with the cake decorating and bakery field including Bakery Production and Marketing and American Cake Decorating. He has been teaching professional cake decorating since 1975. He has taught at the Culinary Institute of American in Hyde Park, New York, as well as many other prestigious institutions. He has been a featured demonstrator at national Retailer's Bakery Association Conventions, the international cake decorators' conventions of the International Cake Exploration Society, and the 1991 Australian National Convention. He has been featured on several instructional videotapes produced for The Retailer's Bakery Association as well as videos produced for the decorating public. He has appeared on national television several times on such programs as "To Tell the Truth" and "You Asked for It" and has been the subject of numerous newspaper and magazine articles throughout the country. He has created many life-sized cake sculptures for and/or of famous personalities such as Cher, Elvis, Marilyn Monroe, Wayne Gretzky, Colonel Sanders, Princess Diana, and others. In 1992, Roland A. Winbeckler was inducted into the International Cake Exploration Society's (ICES) Cake Decorator's Hall of Fame.