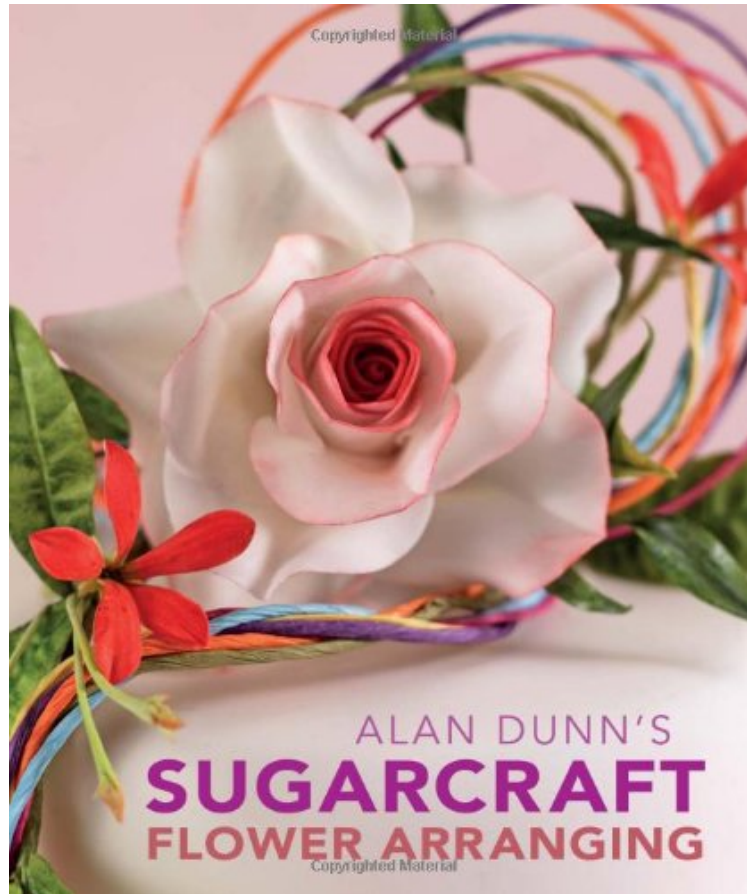


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Alan Dunn's Sugarcraft Flower Arranging

Alan Dunn

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Alan Dunn : Alan Dunn's Sugarcraft Flower Arranging before purchasing it in order to gauge whether or not it would be worth my time, and all praised Alan Dunn's Sugarcraft Flower Arranging:

0 of 0 people found the following review helpful. It's a mistake it's a scam By jose campos This book is not advisable are only 24 pages its greater application does not allow to see clearly the instructions the step by step is inexistence and has blocked my valuations for its guidelines I ask for a refund of my money and does not give digital purchase that option I do not use Nor have I used obscene or insulting language 7 of 7 people found the following review helpful. Another top notch Alan Dunn book By Ingrid Berry This is another high quality Alan Dunn book of instructions on making sugarart (or for that matter, cold porcelain) flowers and foliage. Instructions include, roses, Begonia, spider cristanthemums, pitcher plants, poppy seed heads, lily-of-the-valley, stephanotis, gardenias, succulents, various orchids, ginger lillies, cosmos, anemones, hydrangea, ragoon creepers, blue butterfly bush, wire vine and winterberry to name a few. Dunn takes this book a step further with some great instructions on sprays and arrangements, including crescents and some more contemporary type arrangements. A recommended buy 1 of 1 people found the following review helpful. Easy to follow By mimi This book as any other instructional book from the same author is fantastic.

Instructions are easy to follow, fotos are clear, easy to read, but like all his other flower making books lacks on one thing the flowers dimentions. At the end of his books there are some patterns but not all the flower's patterns are there. So if I want to make that flower without the pattern I have to do some research in size first. Other than that I love this and all his books.

Everyone has seen wedding, birthday, and anniversary cakes decorated with sugar flowers. But Alan Dunn carries this familiar craft to a degree of artistic perfection that's breathtaking. Now he shares his secrets, providing home bakers with instructions for making the botanically accurate floral designs that have made him a world leader in his field. With plans for modeling 40 different species of flowers and plants, from golden gardenias to the blue butterfly bush, plus sprays and arrangements—along with plans for 14 cakes—this is the last word in the magical art of sugarcraft.

Mention sugar flowers and straight away you will think of Alan Dunn whose lifelike flowers are the par excellence in the cake world...A must for your collection. --Cake Craft Decoration About the Author Alan started cake decorating at an early age. He has become one of the sugarcraft world's leading authors and is hugely respected for his artistic approach in creating lifelike sugar and cold porcelain flowers. Alan is an accredited demonstrator for The British Sugarcraft Guild. He teaches and demonstrates across Europe, as well as the USA, Canada, New Zealand, Australia, Brazil, Japan and most recently South Africa.