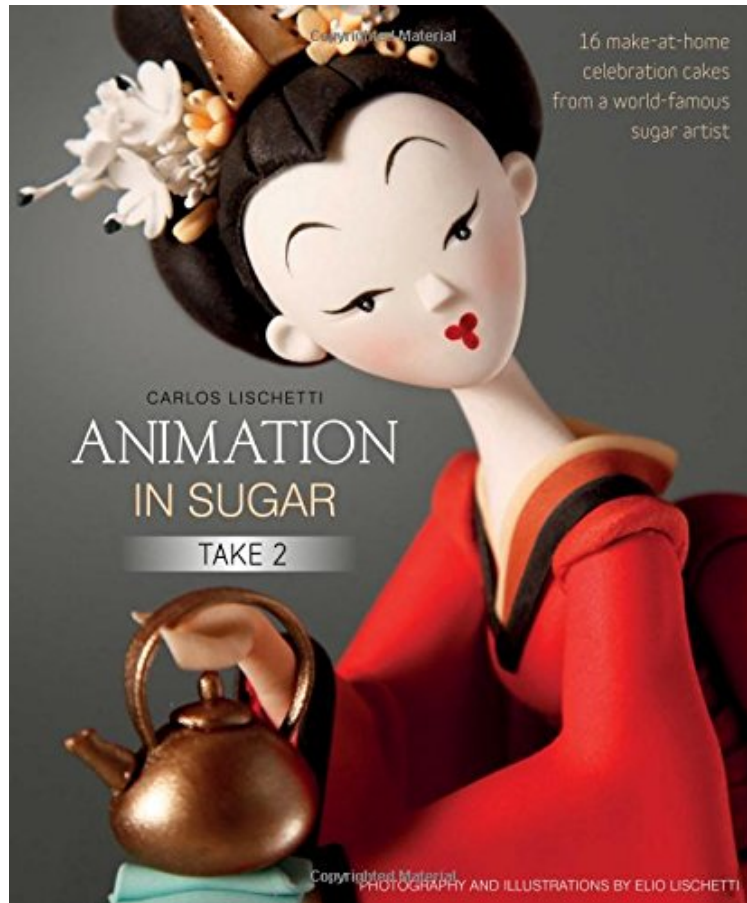


(Pdf free) Animation in Sugar: Take 2: 16 Make-at-Home Celebration Cakes from a World-Famous Sugar Artist

Animation in Sugar: Take 2: 16 Make-at-Home Celebration Cakes from a World-Famous Sugar Artist

Carlos Lischetti

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Carlos Lischetti : Animation in Sugar: Take 2: 16 Make-at-Home Celebration Cakes from a World-Famous Sugar Artist before purchasing it in order to gage whether or not it would be worth my time, and all praised Animation in Sugar: Take 2: 16 Make-at-Home Celebration Cakes from a World-Famous Sugar Artist:

10 of 10 people found the following review helpful. Is it possible to be even more amazing than the first book?By ToniIn short.....stunning contents more fantastic than his first book!Longer review? My fingers are ready to fly across these keys! I can safely say that the majority of people were beyond happy with the long-awaited first book from master sugar artist, Carlos Lischetti. Devotees were begging him to share his skill, knowledge, and artistic perfection of his sugar creations. In short, his works are amazing. So many people loved his work but could not attend his classes, as he is located in England, though he does travel to teach as well. So next best thing is a book, right?If you peruse the cake decorating websites and magazines and blogs, you cannot help seeing his sugar projects everywhere. Fantasy

caricatures of people, places, and things made from modeling paste. But they looked so perfect, so flawless, that you wondered if it was possible to be as good as he is but then.....Carlos, with the help of his equally talented twin brother (who is a crazy-talented artist of photography and illustration in his own right), produced "Animation in Sugar", his first book that introduced us to his instruction on this sugar art.Fast forward to "Animation in Sugar: Part 2" and you are treated to more instruction and inspiration from the master. This book is large and heavy with 256 pages of voluminous teaching and photography, that includes detailed step-by-step photography, in close-up detail, and in full and glorious color; there are no black and white tutorials. The pages have a nice satin sheen to them and you can "feel" the quality and effort placed into this book.Some of the projects in this book were ones that I had hoped were in his first book, but were not, therefore I saved those photos of his creations for inspiration. But this second book had all the projects that I hoped for, so now I don't know which one to start first. The great part of this sugar art is that you can tailor-make this to whatever and whomever you want to characterize, as many details of the projects are basic to any structure. The figures can be as large or small as you wish so the scope of the size won't overwhelm you.The one project that I love, which is the Geisha Girl, is the same one that is on the cover and dust jacket and it is just perfection. I love the deep red of her kimono.Without giving away too much detail, here is some insight into this book: There are 15 projects offered, ranging from adorable animals to caricatured people ranging from playful to sentimental celebrations. The first 25 pages deal with equipment and recipes, then presentation of the modeling paste he uses. Some might note that the names used for between here and Europe can be different but the paste is still the same. The "glue" recipes used to build images is given, along with prepping cakes before, or after, you make the images.My most favorite part is of course, the figurines! But before you can really get into creating them, you have to know the body part basics, and coloring (whether using food paste colors or airbrushing); this is discussed in detail. Another welcomed addition is the logistics of transporting your figurines so that they are well-protected en route to their destination.Then the fun begins: who or what are you going to make? Dogs or piggies? A plumpy Italian chef? Halloween goblin? A sweet wedding couple? These are just a few of the 15 figures Carlos teaches.The last pages are the templates and schematics of the projects that can be enlarged of course. Both the inside and back covers have adorable pencil caricatures that his brother, Elio, drew as the fantasy of each project became reality.As far as who would find this easy enough, it is obviously perfect for someone experienced, but even for a novice, with patience and time, this would be great for building confidence and skill.OK Carlos.....start working on book number 3! Peace!1 of 1 people found the following review helpful. Very creative moving figures that tells a storyBy StickyMsgsI'm a big fan of Carlos and his creative brother I believe who sketches the drawings. I used this book in making a wedding fondant figure and it's a good practice for creativity on any occasions. The best part of Carlos figures is that they all tell a vibrant story on each pose. It gives the cake a centerpiece it deserves.1 of 1 people found the following review helpful. Good instructionalBy KDLI bought this for my daughter who is a baker. She called to tell me she loved the book. Although she didn't need it for the baking references the figure sculpture was very instructive with excellent sequential pictures. It was interesting to her because her mother (who does not cook) does sculptures in clay and helped her understand the skill needed.

Animation in Sugar Take 2