

Your Fabulous Weekend

You will be introduced to authentic Cajun culture and cuisine while learning the newest techniques in gum paste, fondant, cake decorating, with hands-on workshops, and instructors with over 25 years experience.

Accommodations include two double beds or a king-sized bed with private baths with refrigerators & microwaves. Please see our website for more information and pictures.

If you choose to bring along a non-cake guest, don't worry! They will be able to participate in all non-workshop activities and have plenty of opportunities for other excursions. Call for a non-participating guest price.

Any dietary restrictions should be noted on your registration form or by calling in advance of the registration deadline.



Deadline for Registration: 50% deposit is due at the time of your registration and non-refundable. Final payment and all registration forms must be received by Wednesday, February 24th, 2010.

All deposits will be refunded in the event there are not enough registrants for the weekend.

The Instructors

Sheila Brooks is the owner of Cake Craft Shoppe of Sugarland, TX. She is a past demonstrator of ICES conventions along with other cake organizations.



Cynthia Bayne is a Bronze Award Winner in the 2009 Oklahoma State Sugar Art in the Of Sea and Shore Competition. She will compete in the New York Wedding Cake Competition & will be featured on the TLC Network competition being filmed in January, 2010.



Featured Workshops

Sheila will be instructing you on her gum paste butterflies and other creations which were featured in the latest PME publication. She has just returned from a trip to England and will offer you the chance to buy the newest products presented at NEC.

Cynthia will share her inspiration and instruction on the gum paste and fondant work that won her a 2009 Bronze medal which includes sea-scape creations.

You will have lots of opportunity for one-on-one assistance and will have a fabulous dummy cake to take home!



A supply list will be mailed upon receipt of your registration, or you may choose to buy the supply kit upon your arrival. *Supplies are not included in your registration fee.*



Weekend Schedule

Friday, March 5, 2010

1-5 pm Check-in and Vendor Showroom; Your opportunity to buy any supplies or the supply kit offered at a discount

5-6:30 pm Meet N Greet

7 pm Supper @ D.I.'s Cajun Restaurant featuring authentic Cajun cuisine and live Cajun music & dancing

Saturday, March 6, 2010

7-9 am Breakfast: try our Saturday morning tradition of Community Coffee, juice, boudin, waffles, fresh fruit, and doughnuts

9-10 am Cajun music at the accordion factory, Savoy Music Center

10-12 am Hands-on workshop

12-1 pm Shrimp Po-Boys, potato salad and mint tea

1-3 pm Hands-on workshop

3-6 pm Jean Lafitte National Park Cajun cooking demo & tasting; Cajun music jam, and local shopping

6-7:30 pm Rendez-vous des Cajuns Live Radio Show in the historic Liberty Theater

7:30 pm Supper @ Nick's on 2nd of chicken & sausage gumbo, iced tea and cake with custard sauce

Sunday, March 7, 2010

7-9 am Breakfast: eggs, sausage, Pain Perdu, fresh fruit, Community Coffee, and juice

9-12pm Hands-on workshop

12-1pm Lunch: Cajun Tasso Pasta and salad bar

1-3pm Hands-on workshop

3-3:30 pm Afternoon Tea and snacks

3:30-5 pm Vendor showroom/shopping

5 pm- until Traditional Crawfish Boil with potatoes & corn

Monday, March 8, 2010

7-9 am Continental Breakfast: Bagels, waffles, Community Coffee & juice

Registration Form

Price for 3-Nights Lodging, Meals, Entertainment, & Instructors (supplies not included):

Single Room per person \$485

Double Room ppo* \$410

**ppo Per person occupancy*

Comments:

Name

Address

Phone

E-mail

Method of Payment

Check MasterCard

Visa

Credit Card No. _____
Expire Date

Signature

259 Tasso Loop, Eunice, LA 70535
Phone: 337-457-5211 · Fax: 337-550-7655
E-mail: kelly@hotboudin.com



Cajun Cake Get-Away



Relax in the Louisiana prairie while learning the latest gum paste and fondant techniques!



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