

Simi Virtual Summer Camp 2022

Supply List



Please visit my website at www.nicholaslodge.com

Click on **Recipes & Templates** and look for the **Simi Virtual Summer Camp 2022** and **Simi Virtual Summer Camp Supply List**.

Here you will be able to download the instructions to go along with my demonstrations part 1 and 2 on Saturday & Sunday, July 16th and 17th, 2022.

Sidney Galpren and I are working on a joint project for you to enjoy! As well as the products I will be using and the supplies you will need to create this fun, tropical themed project.

Supply list for Simi virtual summer camp 2022

There is a basic kit for my part of Sidney's and my project. This kit may be found at www.nicholaslodge.com

From the HOME PAGE click on SHOP and type into the SEARCH BOX:

001NLSG

or from the **LEFT HAND COLUMN** click on **SALE ITEMS** and the kit will be on the first line of selections.



This kit includes **FREE USPS Priority Mail** shipping within the USA and a discounted price of \$34.99... regular retail price, including shipping would be \$47.00...A savings of \$12.00.

We will begin sending out the kits starting on or around July 1st to allow time for you to receive your order before July 16th.

This kit includes: the NL Collection by Katy Sue Designs "Winter Spices Mould" and will be used in creating the realistic orange slice and part of the pineapple chunks, Katy Sue Designs Ceri Griffiths "Small Continuous Quilting Mould" that will be used for the pineapple texture, but also great for Isomalt texture, flip-flop and baby shower cookies, Chanel purse texture, and more! Also included will be:

NL Flower Pro Companion Tool

1/4 teaspoon of Tylose powder

Round Sponge

2 x Paper Umbrellas

1 Small Straw

2 x Jumbo Straws

2 x 8" Bamboo Skewers



2 x 6" Bamboo Skewers

Wires and White Floral Tape for Umbrella

Also, these key products, the moulds, etc. are available separately at

www.nicholaslodge.com

or

www.katysuedesigns.com

where you can shop on the USA or UK website depending where you live in the world. Also Icing Inspirations in Ontario, Canada stock the Nicholas Lodge Flower Pro line and many of the Katy Sue Designs moulds.

Product codes are:

NLC 004 NL Collection Winter Spices Mould

NLC 027 NL Flower Pro Ultimate Orchid Mould (I will be showing the small orchid from this mould. This mold is optional for finishing idea.)

NLC 0013 Flower Pro Book 3 (This book includes detailed instructions for the 5 orchids created in the Flower Pro Ultimate Orchid Mould.)

NLC025 Flower Pro Fan Veiner (For orchid and umbrella veining.)

CCS022 Mini Continuous Quilting Mould (Used for the pineapple skin texture, but great for cookies, Chanel purses texture, etc.)

CUT001 Flower Pro 5 Petal Blossom Cutter Set (I will be using the medium size (90 mm) 3.5" size, or if you currently have a 5 petal blossom cutter of this approximate size.)

For the project you will need the following general supplies:

60 grams of white rolled fondant

1/4 teaspoon Tylose / CMC powder (A pack is included in the basic kit,) or you can order Tylose online from Amazon.com

vegetable shortening, like Crisco™

Americolor Gold or Ivory / Lemon/ Yellow or comparable color brand of choice

Red Gel Color / red powder or Red FlexiPaste for cherry

Simi Splash Yellow, Orange, Green and Red Airbrush Colors

White Simi Splash Airbrush Color

Simi Cakes Dilution Solution or vodka

White FlexiPaste

Red FlexiPaste

Peony Pink FlexiPaste

NL Super Pearl dust

NL Autumn Gold dust

NL Chocolate dust

NL Daffodil dust



NL Magenta dust

NL Light Apple dust

NL Apple Green dust

Note: The NL collection of dusting powders and FlexiPaste are all on my website. www.nicholaslodge.com

We also have a Chefs Choice Kit that includes FlexiPaste (white, green, pink & red) PLUS 5 NL Dusting Powders. Product Number: NLSCC Regular Retail Price = \$47.50....SALE Price = \$39.99

Spray lacquer

A small amount of clear Simi Isomalt for attaching the fruit and flower to the skewer & coconut

Spagetti (uncooked, for the orchid stem)

General equipment, tools, etc.

1 3/4" (45 mm) round cutter, approx.

Assorted paintbrushes

Plate or pallet to mix colors on

Small plastic or Mylar bags

Small rolling pin

Silicone mini mat

Small cup or shot glass

Small kitchen paring knife

Cookie scribe needle

Food dehydrator (optional)

Steamer or tea kettle (optional)

Crate foam

Round sponge & sponge pieces for the orchid

Ball tool

Flower Pro Pad & Companion Tool or NL No Flip Foam Pad or similar flower pad

Umbrella tool

Cake dummy or Styrofoam block, wire cutters, 24g white wire, half-width white floral tape

Real cherry stem or apple stem for the cherry stem

Pina colada or cocktail of choice (optional) for the selfie photo of you drinking out of your half-coconut shell

If you have any questions give us a call at (770) 453-9459. I'm in Atlanta so that is the Eastern Time Zone, or email us at: customersvc@nicholaslodge.com

I'm looking forward to the Simi Summer Camp and creating this fun project with Sidney!

Best wishes,

Nicholas x 

Visit
www.nicholaslodge.com
and Click on Shop for:



Simi Virtual Summer Camp Kit

Item Number: 001NLSG



Chefs Choice Kit

Item Number: NLSCC



www.nicholaslodge.com

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Flower Pro Facebook Group

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[YouTube.com/NicholasLodgeSchool](https://www.youtube.com/NicholasLodgeSchool)

Simi Virtual Summer Camp 2022

Instructions



Citrus Slice:

Taking the 60 grams of white rolled fondant / sugar paste add the 1/4 teaspoon of Tylose (If ordering the kit, open the small bag and use the entire amount, as it has been pre-measured at 1/4 teaspoon) and 1/4 teaspoon of vegetable shortening / fat / Crisco™ and combine together to modify.

Then color this paste a cream color.

I used some Americolor gold or ivory / yellow gel color and place into a zip-top / Mylar bag for a few minutes to allow time to firm up.

Rub the citrus slice part of my Flower Pro Winter Spices Mould with a little shortening using a short-bristle brush. Measure off a No. 11 small ball of paste, (a NL Size Guide is included in the kit or go to www.nicholaslodge.com/Recipes & Templates for a printable version.) Dust with cornstarch and press into the citrus slice mould using a round sponge or wedge.

Fill the mould to the edge and carefully remove, turn over and place back into the mould and press on this side, mark segments using the needle end of the Companion Tool and hollow center with the ball end of the Companion Tool. (This will be the back of the orange slice and you only need to do this if it will be visible, like on our project, but not needed for cupcakes, etc.

Remove and cut 2 holes using a No. 3 tip or the green straw from the kit 2/3 of the way from the center, pinch to shape like a "Pringle Chip" and thread a 8" bamboo skewer through the holes of the citrus slice. Place elevated in a shallow dish or on crate foam former and place into a food dehydrator set on 115 degrees F / 45 C for 2 hours to dry or leave overnight to dry.

Pineapple Chunks:

Take the remaining cream paste and color to a dark lemon yellow for the pineapple.

Roll out to 1/2" (13mm) thick.

Cut out using a 1 3/4" (45 mm) round cookie cutter and push a 5" to 6" bamboo skewer through the center and roll across the length of a small continuous quilter mould and pressing on the top using a round cosmetic sponge.

Press an umbrella tool into each star shape center or mark with the Companion Tool like a star.

Place onto a silicone mat or Fun Foam and place into a zip top bag to prevent drying.

Taking 2 x No. 8 small balls of yellow paste, place 1 under a cup to prevent drying.

Press into the center area of the citrus slice mould. This will achieve a thin veneer.

Carefully remove from the mould and place onto the green side of a Mini Pad or silicone mat and work the edge to feather using the needle tool end of the Companion Tool.

Remove the pineapple slice from the bag and rub the top surface with some shortening and carefully place



the disc on top, press the ball tool end of the Companion Tool into to the center of the slice.
Repeat on the other side.

Cut into quarters using a small kitchen knife.

Scratch some horizontal lines onto each segment using a cookie scribe or the needle end of the Companion Tool.

Using the pointed end of a bamboo skewer drill through each segment from the point.

Place into a food dehydrator or leave overnight to dry.

Cherry:

For cherry, color a No. 10 small ball of paste red or use a No. 10 small of Red FlexiPaste.

Roll into ball and mark a line offset up one side of the cherry using the shaft of the Companion Tool.

Hollow the top using the square end of the bamboo skewer. Insert a cherry stem or apple stem or use a 28 g wire covered in brown floral tape or green floral tape that has been dusted with Chocolate dusting powder.

Make a hole in the base with the pointed end of a bamboo skewer and dry in a crate foam cavity.

Fruit Coloring:

Dust center of orange slice with a little Autumn Gold dusting powder on the front and back. Using Simi Color Splash Orange Airbrush Color and Dilution Solution ro vodka paint the orange sections on the front and back, add a little red airbrush color to the orange and paint around the rind. Allow to dry a little and dust some pale Chocolate dusting powder around the edge.

The pineapple chunks are painted Simi Splash Yellow Airbrush Color with a little orange added to make a golden yellow. This is painted all over the pineapple. A little green is added to highlight the detail on the pineapple skin, as shown in the photo.

Dip the pointed end of an 8" skewer into clear Isomalt and inset into the base of the cherry. Paint all over the cherry with Simi Splash Airbrush Color and a little white highlight, as shown.

Once the orange slice and pineapple chunks are dry slide them up the skewer with the cherry on the top using a little melted Isomalt to secure. Lightly spray with lacquer or brush lightly with vegetable shortening to give a shine but no taste.

Sugar Paper Umbrella:

Use a paper umbrella as a frame or support, open out the umbrella and push into a Styrofoam block or cake dummy.

Roll out FlexiPaste (Peony Pink or color of choice,) or gumpaste very thin, using a pasta machine if desired, on setting No. 3 then No. 6.

Cut out a 90 mm (medium size Flower Pro Blossom Rose Cutter,) and mark the center point with the needle end of the Companion Tool and cut out a hole using a No. 7 tip / icing nozzle or use a drinking straw.

Press each petal onto the Fan Veiner by placing the hole over the pointed end of the Fan Veiner and pressing on top of the petal with a round cosmetic sponge. Turn over and frill the edge using the shaft of the Companion Tool on a foam pad or silicone mat, turn over to the veined side and place over the tip of the paper umbrella and leave to dry. Once dry, take 5 X 2 1/4" long 24g white wire, tape onto the pointed end of a 6" or

8" bamboo skewer using half-width white floral tape, stretching the tape as you go, adding one wire at a time until all 5 wires have been added. Open up the wires to create a "opened-umbrella" shape then trim the wires to fit the umbrella making approximately 1.5" (4 cm) long. Use a little softened FlexiPaste/Glue around the top of the wires, attach the dry umbrella and slide a No. 6 ball of white paste up the skewer using a little FlexiGlue to attach it to the base of the umbrella. Paint a design around the top of the umbrella using Semi Splash White Airbrush Color or as an alternative cut out a 4" (10 cm) circle of wafer paper/icing sheet, cut out 1/4 section and form into a basic cone shape, trimming off the top to create a hole. Glue the seam with FlexiGlue and keep in place until dry with a paper clip.

Finish off as the paste paper umbrella.

Dendrobium Orchid:

Take 2" piece of spaghetti and dip into FlexiGlue. (Recipe for FlexiGlue available at www.nicholaslodge.com and click on "Recipes & Templates" to download the recipe for FlexiGlue.)

Insert into a No. 4 small ball of white paste, mould to column and mould length and press into mould pressing into "ears" using a Dresden tool or ball tool, remove and cup ears on a round cosmetic sponge using ball tool end of the Companion Tool. Pinch ears inwards and head curve over slightly.

Make small hollow at base of head and press a No. 1 size oval of yellow paste left over from the pineapple into the mould. Remove and attach into the cavity using a little FlexiGlue.

Place into a food dehydrator for 30 mins to dry.

For the orchid throat, press a No. 6 ball of white FlexiPaste into the throat cavity, press onto the back of the paste using the fan veiner, (optional.)

Remove and turn over and frill the top bone on the green (firm) side of the foam pad or on a cosmetic sponge. Cup the 2 side lobes by rolling using the ball end of the Companion Tool.

Brush FlexiGlue at the base of the throat and wrap around the column to dry supporting on crate foam former leaving to dry at room temperature or pop into a food dehydrator for 2 hours.

Back Petals:

Roll a No. 7 small FlexiPaste into a sausage the length of the base of the mould, cut off 1/3 and press this vertically into the center of the sausage and place into the sepal mould pressing into shape using cosmetic sponge, turn over and re-press to vein both sides, remove and place face down on the black sort side of the Mini Pad then soften around the edge using a medium ball tool.

Place into zip-top bag and repeat with the 2 wing petals made from 2 x No. 5 balls of paste, press, turn over and press into the opposite wing cavity, soften and attach these 2 petals like "wings."

Hollow center using the ball end of the Companion Tool and drill a hole (for spaghetti using the needle and then the shaft of the companion tool.)

Dry in crate foam supporting the wing petals with small pieces of foam.

Once dry, brush FlexiGlue at base of throat and assemble.

Pop into food dehydrator to dry.

Dust Super Pearl all over, Daffodil Yellow in center of throat, Light Apple / Apple Green at a 1-1 ratio at the base of the throat and at the base on back.

Dust Magenta around throat and petals.

Steam to give a “waxy look” using a clothes steamer or tea kettle. (On my YouTube channel there are lots of fun videos using the winter spices mould. (www.YouTube.com/NicholasLodgeSchool))

Mug Cakes, Apple Cider Jelly, Gin & Tonic & Margarita Cupcakes:

On www.katysuedesigns.com/flowerpro you can find my Flower Pro videos for the Ultimate Orchids Mould and more!

The small pineapple was textured as the pineapple, cut with a oval or round cutter and trim to shape. The top was created using the Katy Sue Designs Succulent Pots Mould. (See my succulents videos on my YouTube channel.)

Hope you will enjoy the Simi Virtual Summer Camp 2022!

Sweet wishes,

Nicholas x 



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Flower Pro Facebook Group

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