

“Christmas in July”

Gumpaste Holiday Spray

Part 2



with Chef Nicholas Lodge
International Sugar Art Collection, Inc.



Pine Cones

Pine Cone Mold:

Note: Use modified brown Renshaw rolled fondant or 50/50 paste brown rolled fondant/white gumpaste.

To modify fondant use 115 grams of rolled fondant with 1/4 teaspoon Tylose and 1/4 teaspoon vegetable shortening combined and place in zip-top bag for 15 minutes before using.

Large: No. 11/7g

Medium: No. 10 small/5g

Small: No. 8 small/2g

To create a wired pine cone, begin with 20g wire for the large and medium pine cones (22g for the small pine cone). Wrap the wire five times with half-width brown floral tape, make a hook, and wrap the tape around ten more times and continue down the wire. Fill the mold and brush the floral tape with super bond or egg white. Press the bud into the pine cone and make sure it is flat. Remove the pine cone from the mold and allow to dry flat. An alternative could be a toothpick or spaghetti.

Once dry repeat; spread super bond or egg white onto the soft pine cone and press dry side of the first pine cone to soft side of the second pine cone while still in the mold. Remove the 3D pine cone and allow to dry. Dust as desired, I used pearl dust and little dove grey



Pine Needles:

Twist half-width light green floral tape into a long thread-like strand. Wrap this around two or three fingers. Twist a 26g wire through the floral tape loop. Tape over the wire with half-width brown floral tape and trim to desired length. Open up the needles and tape around the pine cones. Form into desired branch using a 20g wire, going up and down 3 times with brown floral tape., then texture with scissors. Brush needle tips with a little confectioners glaze. Dip into white sanding sugar or sugar crystals.

Blue Spruce:

Take a 22g brown taped wire, brush with egg white and insert into a No. 7 size sausage of sage green paste. Stretch to form a tapered end sausage approximately 1 3/4"/4.5 cm long. Pinch three ridges, then cut with fine scissors at a slight angle. Once completed, use a toothpick to open up and give a natural effect. Then repeat with a No. 9S ball of paste making 2.5" /6 cm long, tape together while soft, let dry, then paint with white gel or pearl gel color to represent snow.

Note: Use 3 parts blue to 1 part green to create the sage green color.



Holly & Mistletoe

Holly and Mistletoe Mold

Holly Leaf:

Small: No. 6

Large: No. 7

Berries:

Small triple: No. 5

Large triple: No. 6 s

Cluster:

No. 6 s

Wired English Holly

Berries:

Take three 26g wires, and tape 3/8"/10mm from the end of the wires using half-width dark green floral tape. Open the wires up (like a propeller), and trim to 1/4"/5mm. Use a No. 6 ball of red gumpaste and press it into the large triple berry mold. Press in between the berries with the veining tool. Brush egg white onto the wires, and insert into the paste. Mold around the base; flex the mold and remove the berries. Using the thick end of a Food Art Pen, mark a black dot on top of each berry. Once dry, brush with confectioners glaze.

Leaves:

Take a No. 7 green and roll it into 1-1/4"/32mm carrot shape. Dip a 26g green wire into egg white and insert it into the thick end of the carrot shape; mold at base. Flatten the sides like a spear head and dust with cornstarch. Place this into the large holly leaf mold, and press to the edges. (If desired, used poinsettia back veiner.) Remove the leaf and hollow the base with a veining tool. Bend to shape, and let dry. Dust with forest green, and add ruby for accent. Spray with lacquer.

Variegated Holly:

Berries:

Same steps as the English Holly, except use light green floral tape and orange/red paste.

Leaves:

Same steps as the English Holly but use white wire and No. 6 carrot of white paste, 1"/25 mm long. Be sure to use the small holly leaf mold.

Once dry, dust daffodil yellow around edge, with apple green and forest green down center.

Mistletoe

Berries:

Same steps as the English Holly berries, except use white wires and light green floral tape. Larger berries are made as the smaller holly berry No 5. Once the berries are removed from mold, add dot of green or brown.



Leaves

Large:

Mold a No. 6s ball of pale green paste into a carrot shape. Dip a 26g white wire into egg white and insert it into the thin end of the carrot shape; mold into a baseball bat shape (1-1/4"/32mm long). Curve the wire and press it into the mold. Remove the leaf and hollow the base with a veining tool. Repeat using the other side to make pairs.

Small:

Same steps as the large leaf, but use No. 5, and make 1"/25mm long.

(Cont. next page.)

Mistletoe instructions cont.)

Once the leaves are completed, allow them to dry. Assemble the leaves and push a No. 2/0.1 g of paste into the single berry mold. Mold to sausage shape and mold over top of the pairs of leaves. Pinch with fine tweezers.

Poinsettia

Completed Finished Spray



Poinsettia

**Products used in creating the Holiday Spray
and are available at
www.nicholaslodge.com**

NL Flower Pro Items:

NLC001	NL Collection Pine Cone Mold
NLC003	NL Holy & Mistletoe Mold
NLC0002	Flower Pro Companion Tool
NL1150B	Mini Foam Pad & Companion Tool
NL108	Flower Pro Mini Mat
NLC0015	Flower Pro Flexi-Scraper

Other Items:

T111	Spring Action Scissors
NL88	NL Mini-Mat
FOAM FOAMER	Crate/Convolutd Foam
NLSG1	Nicholas Lodge Size Guide



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