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Cake & Wedding Cottage Plans 35th Anniversary Celebration

Cupcakes, FANTastic Giveaways, Free Gift with Every Purchase, Live Demos & More

Cake & Wedding will hold a 35th Anniversary Celebration event on Saturday, Sept. 22. Customers will enjoy a free gift with ANY purchase and festivities will also include delicious cupcakes, in-store demonstrations and a few fantastic giveaways – one to the shop’s popular Basic Cake Decorating Class (a \$65 value) as well as another for a super-duper gift basket filled with goodies that every decorator will envy.

Owned and operated by Tammy Mansberger, the Cake & Wedding Cottage is known for its wide range of baking, cake decorating, and candy making essentials that draws hobbyists from first-timers to pros to pursue and finesse their craft. Shelves are lined with all the ingredients needed to transform a basic cake into a simply stunning centerpiece.

Saturday’s Schedule of Events

10 AM Store Opens
11-1 Basic Cake Decorating Class Session 1
2 PM Fondant Basics Demonstration
3 PM Molding with Fondant Demonstration
7 PM Store Closes

The Basic Cake Decorating Class meets for six two-hour sessions – this is the first session - and participants can learn to make those impressive cakes they’ve always admired with a look at icing, color, borders, the basket weave, pattern transfer, and of course, “The Rose.” Space is limited – call today to pre-register. Tuition is \$65. There also will be two \$5 demos that day for anyone interested in working with Fondant. First, learn the Fondant Basics at 2 p.m. What is it and how is it used? Then, in Molding with Fondant at 3 p.m., learn the proper techniques for using silicone molds to create flowers, borders and other decorative frills that liven up any display. Pre-registration is required for both demos.

Located at 7670 Belair Road in the Belair Beltway Plaza in Fullerton, the Cake & Wedding Cottage invites cake decorating and candy making enthusiasts young and old to celebrate this special occasion and to join in the fun. Whether you’re new to the craft or are really experienced, stop by to see for yourself what this third-generation has done to guarantee “sweet success.”

Tell us more about your business.

“Cake & Wedding Cottage specializes in cake decorating and candy making supplies as well as wedding accessories. My cousins first opened it and I worked at the store all through my high school years. My grandmother was the most wonderful baker and she inspired us all at a

very young age. My cousin Donna, who owns her own shop in Shrewsbury, Pa., is an amazing cake decorator and candy maker.”

Did you always plan to be owner of the Cake & Wedding Cottage?

“I never thought I would one day own the store. After college, I worked in the educational software development field and then transitioned into the pharmaceutical sales training industry. I loved my career but things took a twist when my mom died unexpectedly. That changed my life forever. At the time, my cousins were already planning to retire and were looking to sell the business. After almost a year of considering it, I decided to take the challenge and I’m so grateful to my cousins for giving me this opportunity. That was four years ago, in 2008.”

Your family had an interesting philosophy about the secret to success for the family business. Tell me more.

“We first opened in 1977 and have always believed in quality products, a family environment and a love of learning. Teach them and share your knowledge was the motto of my family who turned their vision into a dream.”

What do you think of the hit TV shows that spotlight the art and craft of cake decorating?

“I love the shows! They have revitalized our industry and have taken creativity to a whole new level. It’s a joy seeing an increased number of teenagers taking interest in the field. So many people are getting hooked on baking and decorating because of the shows. “

What are some interesting trends in the field?

“Cake pops, cupcakes, isomalt and disco dust! Edible transfers, that let you bring in a favorite photo and make it part of the cake design. And you should see our 10-tier cupcake stand, which can be decorated to compliment your special occasion.”

Tell us more about the year ahead.

“Our focus this year is on quality products, great classes, and letting everyone know that we moved. I recently had discussions with an internationally recognized confectionary artist and she is working on launching a degree program in sugar arts. We have a lot of exciting developments in the works. I’ll keep you posted!”

What do you love most about your job?

“We have the best customers and a loyal following who like to bake, decorate and wow their friends and families. It’s a warm, friendly place where we have a lot of fun and you can find the latest products, take classes to learn from our talented team of instructors and quickly find everything you need in one central place.”

How do people find out more?

Visit www.cakeandweddingcottage.com, our facebook page or call 410- 529-0200.