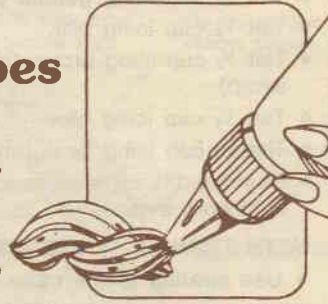


## To Make Stripes

Use tip 16, 18 or 104. Hold decorating bag at a 45° angle to surface. As you squeeze out icing with a steady, even pressure, move tip in vertical direction laying out a stripe of icing. To end a stripe, stop pressure and pull tip away. Repeat procedure and practice making uniform vertical stripes side by side. Stripes can be made straight or curved in order to fill in area.

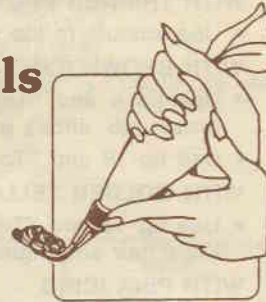
## To Make Ropes

Use tip 16. Hold bag at 45° angle to practice surface with end of bag pointing over right shoulder. Touch tip to surface and squeeze bag, moving tip down and up around to right, forming a slight "s" curve. Stop pressure; pull tip away. Tuck tip under bottom arch of first "s" and repeat procedure. Continue joining "s" curves to form rope.



## To Make "e" Motion Curls

Use tip 18. Hold decorating bag at 45° angle to practice surface. Touch tip to surface and squeeze out icing with a steady, even pressure in a continuous "e" motion to form rope. To end, stop pressure and pull away.



## To Make Swirl Flowers

Use drop flower tip 129 or 225. Hold bag at 90° angle with tip lightly touching surface. Squeeze and keep tip in icing as flower is formed, then stop pressure and pull tip away. For swirled drop flowers, turn hand as you squeeze out icing.

Make all your flowers on sheets of wax paper attached to the back of a sheet cake pan with icing. Dot all the flower centers with tip 4 and set flowers and wax paper in freezer to harden for at least 2 hours. Then when you're ready to place the flowers on a cake, dot the cake with icing, lift flowers off wax paper with spatula and slip onto dots of icing.

