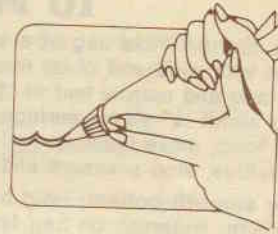


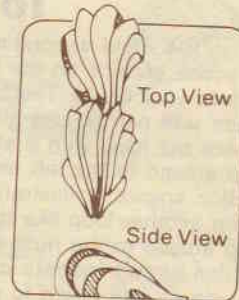
To Make Scallops

Use tip 4. Hold bag at 45° angle to surface, fingertips on bag facing you. Touch tip to surface and move bag down and up to the right forming scallop. Use a steady, even pressure as you repeat procedure over and over.



To Make Shells

Use tip 18. Hold decorating bag at a 45° angle to practice surface with end of bag pointing towards you. Lightly touch tip to surface and squeeze until icing builds up and fans out into a base. Then lift tip slightly and relax pressure as you pull tip down and towards you to make a tail. To make elongated shells, maintain pressure and pull to form longer tail. Stop pressure completely and pull tip away for a finished shell. Practice this procedure until you can produce a clean shell shape. To make a row of shells, rest head of one on tail of preceding shell. For larger shells increase pressure; for smaller shells, decrease pressure.



To Make Leaves

Thin ¼ cup icing with a few drops milk and place in decorating bag fitted with tip 4. Hold bag at a 45° angle with tip lightly touching practice surface. Squeeze and hold tip in place momentarily to let icing fan out. Then relax and stop pressure as you pull tip away and draw leaf to a point.



To Write or Print

Use tip 4. Hold bag at 45° angle to surface. To print, raise the tip slightly and continue to squeeze. The icing will flow out of the tip while you direct it along the surface. To end a letter, stop squeezing, touch tip to surface and pull away. To write, use your arm, not just fingers, to form every line, letter or word. The tip should lightly touch the cake as you write; touch surface to stop each line or curve in a printed letter.