

# Rustic Holiday with Chef Nicholas Lodge

Hi Everyone!

I hope you will enjoy this full length tutorial created for you exclusively for Sugar Geeks.

During this presentation I reference my website which is:

**[www.nicholaslodge.com](http://www.nicholaslodge.com)**

There you will enjoy great retail therapy. And by using the code at checkout **NLGEEK** you will receive a 10% discount store wide.

At my website you will find resourceful information like recipes and other instructions available for you to print off. Click on the Recipes & Templates on the Home Page.

My own you tube channel has many videos you will enjoy on all sorts of things including making scratch gumpaste. Please go to **[YouTube.com/NicholasLodgeSchool](https://www.youtube.com/NicholasLodgeSchool)** and while you are there, please subscribe as I'm constantly adding new videos on a regular basic.

My Flower Pro YouTube videos may be found at **[www.katysuedesigns.com/flowerpro](http://www.katysuedesigns.com/flowerpro)**

There are dozens of videos here and all are free for you to access. All of my Flower Pro molds shown are listed on my website. From the HOME Page click on the SHOP button and then click on the FLOWER PRO button in the category listing on the left side of the page.

My Flower Pro Ultimate Members Club is a subscription based group with weekly episodes, member projects, special discounts and more! Information on how to become a Flower Pro Member at:

**[members.katysuedesigns.com](http://members.katysuedesigns.com)** Join my Flower Pro Facebook Group for everything floral.

If you have any questions after watching this video please email me at **[chef@nicholaslodge.com](mailto:chef@nicholaslodge.com)**

I hope you will enjoy this presentation created especially for you!

Sweet wishes,

Chef Nicholas 



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## Pine Cones

These pine cones will be used for 3 different pine / spruce combinations.

1: Take 60 g of brown sugar paste / rolled fondant and add 1/8 teaspoon of Tylose and vegetable fat / shortening, mix together and place in zip-top bag. Leave for 10 - 15 minutes to firm up.

Note: The recipe on [www.nicholaslodge.com](http://www.nicholaslodge.com) under Recipes & Templates to modify rolled fondant uses 115 g of rolled fondant / 1/4 teaspoon Tylose / 1/4 teaspoon vegetable shortening / fat. So if you have a high precision scale half the 115 g is 57.5 g but if you only have regular digital scale, just use 60 g.

2: Taking 20 g half-length green or white wire, make a floral tape bud on end using half-width brown floral tape by going around 5 times, make a hook, and continue around 10 more times, then continue down the wire. These will be used for the large and medium size pine cones. Repeat the process with 22 g wires for small cones.

3: taking size guide measure off:

1 x No. 11, 1 x No. 10 small, 2 x No. 8 small and placing under a cup to prevent drying.

4: Brush or rub inside of Pine Cones Mold with a little vegetable fat / shortening, press No. 11 into large cavity by conditioning and create cone, press into cavity pressing in with a cosmetic sponge then with Flower Pro Flexi Scraper, skim off any excess paste.

5: Brush floral tape bud with piping gel, corn syrup or NL Super Bond and insert at an angle going under surface of paste, then pressing into channel in mould using the Flexi Scraper, flex mould and remove. Repeat with medium and small cones and let dry in a food dehydrator set to 45 C. / 115 F. for 2-3 hours, or leave for 6-8 hours at room temperature.

6: Repeat process as for first half of the pine cone, then brush surface while in mould with glue as used on the floral tape bud and press dry half on top of soft part, wiggle mould and remove making sure there are no gaps. Place dry side down into convoluted foam and allow to dry.

### Coloring Cones

1: On 2 small pine cones paint using a flat brush with Pearlescent Edible Food Paint.

2: On medium pine cones dust a little pale grey dust using a flat brush and gently steam to set.

3: On large pine cone do a white wash effect using white dust / vodka or white gel.



## Pine (Piped) (4 Clusters)

1: Take 5 x 28 g wires, tape at base (20 mm / 3/4 ") using half-width brown floral tape, cut to 4 cm / 1 1/2" long / open up, repeat with 7 wires cut to 4.5 cm / 1 3/4" then 2 times 9 wires cut 5 cm / 2" to use up the 30 wires. Open up wires so they are not touching each other.

2: Taking 50 g / No. 14 Moss Green sugar paste / rolled fondant or Air Drying Clay (ADC) and add water to it to make a royal icing consistency.

3: Put into a piping bag fitted with a No. 2 piping nozzle / tip.

4: Push each wire into the nozzle / tip and apply little pressure and pull wire out to coat. Use moist fingers and pinch tip as needed and a moist paint brush to smooth base. Place into a cake dummy or foam block to dry. Repeat on all 4 groups of needles and let dry.

5: Tape 5 needles onto the end of a 20 g wire, go down 4 cm / 1.5", up and down like on spruce, texture with scissors then add 7 needle group to slight right, tape down 4 cm / 1.5" and repeat up and down. Add 9 needles slight to left, large pine cone then remaining 9 needles to right, adjust needles to desired position.

6: Dust up one side with darker Forest Green and Chocolate dust at base of each needle cluster.

## Pine (Floral tape) (2 small, 1 medium and 2 large)

1: Taking half-width light green floral tape twist several meters / yards, wrap around 3 fingers 8 times, remove and place a 26 g wire through the loop, twist firmly then tape base with 1/2 width floral tape. Tape

3: For the large ones, go round 3 open fingers 12 times, wire and tape then cut to 5 cm, repeat making the 2 large size.

4: Brush tips with Confectioners Glaze or Piping Gel and dip into granulated sugar or sanding sugar.

5: Assemble as for the piped needles and use the 1 medium pine cones together in between the 1 medium and 2 large needle cluster. Dust a little chocolate brown at base of needles.



## Blue Spruce

1: Taking 5 x 22 g, 1/2 length wires and cover each with 1/2 width brown floral tape.

2: Measure off 3 x No. 7 and 2 x No. 9 small balls of Eucalyptus color paste.

3: Start with making a small spruce, brush egg white on end 4.5 cm / 1 3/4" of wire, mould smaller ball into sausage and insert wire right to the end and taper the end and stretch down to 4.5 cm / 1 3/4" sausage with tapered end (will look like a calla lily center,) pinch at base with long tweezers to create 3 lobes and using your thumb and finger and tweezers to thin these 3 lobes out.

4: Starting at base, trim to get angle and snip fine deep cuts from the base to the top, repeat on other 2 lobes, at top cut as close as possible then remove small top area, then using Companion Tool separate cuts to right, left, right, left, at top to give desired shape.



5: Now repeat with the larger ball of paste and repeat process to make 6 cm / 2 3/8".

6: Start with longer spruce straight, bend smaller spruce to slight left and add the 20 g wire where they meet, bend small pine cone up at slight angle and tape down 2 cm / 3/4", go up and down and texture with scissors.

7: Now make a large and bend to the slight right, then a small to the left, add another small cone and make another small that is bent back to create a triangle, tape down about 4 cm / 1 1/2", go up, then down, texture and then tape to the end of wire.

Note: When creating spruce that is integrated like the first 2 pieces, you need to attach together while soft. If not the needles will break off. Let dry.

8: Paint over tips using Pearl Paint and dust a little Pale Chocolate Brown at base.

floral tape about half-way down wire, cut to 3.5 cm / 1 3/8", open up, then repeat making the next one 4 cm / 1". These will be the 2 small ones.

2: Repeat, this time opening up your 3 fingers slightly and go around 10 times, wire and tape then cut to 4.5 cm / 1 3/4". This will be the medium size.

## Antlers

In this video I demonstrated using Hearty Soft Air Drying Clay to make the antlers more lightweight.

Alternatively you could make in modified rolled fondant or sugar paste.

To make two full half-relief antlers take 115 g of sugar paste / rolled fondant and modify with 1/4 teaspoon of Tylose and 1/4 teaspoon of shortening, then add Progel grey, put in zip-top bag and leave for 15 minutes before use.

For two 3-D antlers, take 230 g rolled fondant / sugar paste, 1/2 teaspoon Tylose and shortening.

Alternately 50/50 paste colored grey or use equal amounts of grey sugar paste / rolled fondant and flower and modelling paste / gum paste.



1: To make half-relief antlers to use on side of a cake.

2: Take No. 14 ball of paste and mold into carrot shape length to middle point, dust well with cornflour/ cornstarch and press into antler mould left or right that has been rubbed with little white vegetable fat / shortening using a Cosmetic Sponge. This will fill mould level. Trim if needed. Peel back the mould. You can leave this size or hollow base with ball tool and repeat with other side.

3: The extra points/ length can be added if doing this. Once first part is removed from the mould straight away make additional section.

4: This is made by taking No. 12 ball of paste and making into a carrot length of point cut about half-way down with scissors and dust with cornstarch and press into the mould again rubbed with vegetable fat / shortening using a cosmetic sponge. Again peel back mould then brush a little Super Bond, piping gel or softened grey paste / water in the cavity base and attach the first section, blending using your Companion Tool needle end or Dresden/ veining tool. Hollow base.

5: Take No. 6 ball of paste, rub mould with a little vegetable fat / shortening. Press into mould, remove and attach to base of antler. Dry flat or on side of a round, deep cake dummy (6" or 8" deep)

Note: If using just main part you will need a 6 " deep dummy and you can even cut the base to make a shorter antler, if desired, then finish as a full antler.

### 3-D Antler (as shown)

1: Bend 18 g white wire to follow curve of antler.

2: Repeat as stage 2 of half-relief antlers but once pushed into the mould brush curved part of wire with NL Super Bond, piping gel or corn syrup and press into the paste so it sits just under the surface.

3: Turn over and peel back mould. Leave to dry 6-8 hours or in food dehydrator at 45 C. / 115 F. for 3-4 hours for sugar. For Air Drying Clay continue straight on the second part.

4: If wanting a larger antler, repeat half-relief antler in Step 4.

Once mould is filled, drill through antler with the Companion Tool pressed into the base of the hollow, turn upside down and peel back mould then remove Companion Tool.

5: Let dry like top section.

6: Repeat process. Once paste is in mould use softened paste to attach dry to soft, gently press together and let dry.

7: Once both parts are dry using softened paste, attach together, filling in any gaps, let dry upside down.

8: Add 2 extra 18 g wires and tape using half-width brown or grey floral tape.

9: Dust or paint color of choice. When dusting, lightly steam then lightly spray with Edible Spray Lacquer. On Air Drying Clay (ADC) don't steam, but lightly spray with unscented hair spray that will act as a fixative.

Note: When using Air Drying Clay the two halves can be made at same time then dried and assembled. With Air Drying Clay both halves need to be made at the same time. This includes pine cones, walnuts, and any of the Flower Pro Moulds that have 2 halves, etc.

## Eucalyptus

1: Take No. 6 small / 6 / 7 small and 7 balls of paste. I used 3 parts blue to 1 part green plus a little grey gel.

2: Brush mould lightly with vegetable fat / shortening. Press the ball into the mould that has been dusted with cornstarch, pressing into the mould edge with a cosmetic sponge. Create a ridge using your fingers or Companion Tool, dip a 28 g white wire into egg white and insert about half-way into leaf.

3: Use Multi-Leaf Veiner to vein the back of leaf, using the left hand side with hollow.

4: Soften edge and hollow.

5: Once dry, tape base of leaf about half-way down wire using 1/4 width light green floral tape and start taping together adding a 22 g wire using half-width brown floral tape.



6: Dust with Eucalyptus Dust and Super Pearl 3-1 ratio all over leaves, and a little pale Chocolate at base of leaf front and back. Steam lightly to set.

## Basic Roses

### Cones

1: Start by making floral tape buds for a medium cone, take 20 g green wire and half-width green floral tape, go around 10 times on end of wire then make a hook with the tape still attached around another 15 times.

2: Measure off a No. 10 small for the medium cone.

3: Brush the floral tape bud with egg white and insert into ball of paste, mold into a basic cone then place into the mould rotating to form a perfect cone...every time! Remove, trim base and let dry 3-4 hours before using, or place into food dehydrator to speed up the drying process.



### Roses

Roses are ultimately the most requested and used sugar flower. These roses were created using a 90 mm

All-in-One Flower Pro Rose Cutter.

1: In creating the very tight bud, follow the directions for a medium All-in-One Rose Cone but create using the color of the rose in this class red. Once removed from the mould, fold over the top and pinch like a “fish tail” to create a thin edge, lay one side down onto to petal veiner and press over the “fish tail” using round sponge, with the veining away from you, on the outside tuck the right hand side in towards the center then wrap the left hand side around, use a little egg white to attach the overlapped petal, using pointed end of Companion Tool to straighten top.

Now roll out a little paste No. 3 then 6 on pasta machine and cut out using a 90 mm blossom, remove 2 petals like cutting 2 slices of cake, place into 2 of the petals on the mat and place top part of veiner aligning the tabs.

Press on top using a Flower Pro Press, remove the 2 petals using the Flexi Scraper and place onto the black of the Mini Pad and soften the top, approx. 1 ”.

Brush egg white up the base of the cone up to the base of the spiraled petal, attach the petals with the side you did not soften on the outside starting the first petal were the “fish tail” finishes, then only attach the first half, then tuck the second petal inside the first creating a spiral using a little egg white to attach.

Note: These petals need to be tightly wrapped around the cone to create a very tight bud.

2: For the bud, mid, full and fully blown stage create white medium-size cones in advance following the directions above.

Note: It is important these are dried for several hours before making the roses, if preferred, you may also use a small size styrene cone if you do not have time to make and dry a paste one.

3: Roll out more of your paste as in Number 3 and then 6. Cut out 2 x 90 mm blossoms at a time and put the remaining blossom shapes into the plastic flap.

To prevent drying, place your first blossom into the veiner pressing the top and lining up the registration of the veiner. Remove from the veiner and place onto the back of the veiner and soften the edge slightly approximately 1" using large ball tool.

Turn over so side you softened is underneath and place onto veiner with side with sequence on and place so it sits in the center of the veiner.

Brush egg white all over the dry medium size or styrene cone and push wire through center of veiner, then following sequence on the veiner for stage 1, attach petal 1 then 3/5 and finally 2/4.

4: Continue with mid-size layer created in the same way except soften 1/3 of the way around the petal and attach petals 1/3 the 2/4/5 following sequence shown on veiner for stage 2.

5: Roll out more paste if wanting a full-size rose, this time softening all the way around the exposed area of the petals, brush egg white 1/3 of way up petals turn upside down and arrange petals in a spiral with right hand side sticking out. Press to secure then hold rose in hand like a "ice cream cone" and tweak petals back to give natural shape. If leaving at this stage place small pieces of foam under right hand side of petal, hanging upside down to dry.

6: For the fully blown rose repeat as for full size and let dry.

7: Once dry, add 2 extra 20 g wires taping down with half-width Dark Green Floral Tape if the rose stem is visible.

## **Calyx**

### **Cutter**

1: Take a No. 12 log shape of green paste and white paste, rub top side of green paste with vegetable shortening and place white paste on top. Press together then roll a little wider than the cutter then feed through pasta sheeter No. 2 then No. 4.

2: Cut pieces a little larger than the cutter and place into plastic flap to prevent drying, taking one piece at a time cut out the calyx, place on firm side of pad (green side) with white side up and then lengthen slightly the end using the shaft of the small white stick. Imagine the calyx as a "human figure," feather the head and legs with spring action scissors.

3: Place on soft side (black side) of pad and press Dresden tool into each section of the calyx on white side, then place on round sponge with hole and brush egg white down center of full length of calyx, push very tight bud wire through center and attach the 2 arms and then feathered head and legs pressing them around the rose bud to create a fitted calyx.



4: On the bud and the mid, full and fully blown size roses only brush 2/3 of way down calyx so top will curl over slightly.

Take a No. 6 small ball of green paste, slide up the wire attaching with a little egg white, then blend into the calyx using the shaft of the Companion Tool. Let calyx dry for 1-2 hours.

## Using mold

### Rose Calyx

This Flower Pro enables you to make rose calyx with ease and includes the ovary mould too!

The large calyx and ovary is used with the Flower Pro Large Cone Mould and 110 mm Rose Blossom Cutter.

The medium for the medium cone and 90 mm cutter and small for small cone and 70 mm cutter.

1: Roll out green paste in shade of choice, No. 4 on pasta machine.

2: Bush or rub a little shortening into the mould, lay paste in like a "tart shell" pressing in with your Cosmetic Sponge then Dresden tool, scrape away excess paste working from the center to each calyx point using Flexi Scraper.

3: Remove from mold, place on cosmetic sponge with hole in center and use little glue 2/3 way up calyx, attach to roses, curl back a little.

4: Take No. 6 ball of paste or just fill medium cavity and trim off excess paste. Use needle tool end of Companion Tool to make small hole in center of ovary. Remove the ovary from the mould and slide up wire, brush a little egg white on flat part and attach to calyx, use shaft of your Companion Tool to blend the two parts together.

Note: On the bud, use glue down the total inside length of calyx as fitted. If wanting to create a two-tone calyx, follow as described on the cutter version.



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*Sugar Geek Rustic Holiday with Chef Nicholas Lodge December 2020*



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**Products Used by Nicholas Lodge  
in his “Rustic Holiday” Demonstration  
for Sugar Geeks Dec. 2020**

**Visit [www.nicholaslodge.com](http://www.nicholaslodge.com) to order.  
Enter NLGEEK during checkout to receive  
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**General Equipment:**

NLSG1	Size Guide
NLC0010	Flower Pro Book Vol. 1
TP105	Tylose Powder
HT-126	Wire Cutters
NL75	Magnet Square
NL108	Flower Pro Mini Mat-Round/Green
NL88	NL Mini Mat (Square Mat)
NL130 Egg	White Container Set
CSP004	Cosmetic Sponge-Set of 3
FMM262	Dresden Tool
FOAM FORMER	Convoluting Foam-Single
FOAM FORMER2	Convoluting Foam-2 piece
NL1301	Cornstarch Pouch - Set of 2
NL0122	NL Floral Tape Cutter
FT7132	Lt. Green Floral Tape
28717	Metal Tweezers
28713	Fine Metal Tweezers
NL81505B	Rainbow Brushes-Set of 5
PRO01	Rainbow Dust Grey Gel Color
NLC0002	Companion Tool - “Nick Stick”
NLC0015	Flower Pro Flexi-Scraper
NL1150B	NL Mini Pad with Companion Tool
FT7142	Grey Floral Tape
Ft7134	White Floral Tape
T111	Spring-Action Scissors
NLP030	Dove Grey Dusting Powder
NLP01010	Super Pearl Dusting Powder
NLP526	Eucalyptus Dusting Powder
NLP307	Chocolate Dusting Powder
HC1	Hearty Clay White (Air Drying Clay)

**Flower Pro Moulds, Cutters & Veiners:**

NLC001	Pinecone Mould
NLC021	Large Antlers Mould
NLC026	Flower Pro Wedding Foliage Mould
NLC007	Rose Cone & Thorn Mould
CUT001	Blossom Cutter Set
NLC005	Ultimate Petal Veiner
NLC012	Rose Calyx Mould
PME894	Rose Calyx Cutter

***Nicholas Lodge Gumpaste Recipe is also  
available as a downloadable handout at:  
[www.nicholaslodge.com](http://www.nicholaslodge.com)  
Click on Recipes & Templates***