

Fantasy Inspired Fairy

Date: March 18th — Sunday

Block E-2 9:00 am—12:00 pm

Cost: \$115 / \$130

Instructor: Ruth Rickey

Description:

Students will learn to work with a face mold, to paint the doll's face, to create the body freehand, to make wings using Ruth's new sets of Fairy Wing Cutters, and to dress their figurine. The picture is of a real figurine, used for inspiration.



Skills/ Techniques:

- Modeling, painting, wiring wings, creating fabric effects

Supplies

- A 6x6 box for the figurine. Ruth will supply everything else.

Ruth Ricky BIO



Ruth is a former lawyer, administrative law judge and bakery owner. Ruth was named the top Bakery Manager in the world for the IGA stores (3200 stores in 31 countries) in 1999, then opened Ruth's Sweete Justice Bakery in 2000. Ruth closed the bakery at the end of 2011, so that she could focus strictly on teaching and judging. Ruth began a custom product line of cutters, veinners and dusting powders under the name

Sugar Gypsy and has started an educational blog called SugarZen. Ruth has been seen on all 3 networks that have cake programming. She won WE tv's Wedding Cake Wars, she assisted Pat Jacoby's team twice in their victories on TLC's Ultimate Cake Off and she has been featured in 3 different Food Network specials about the Oklahoma State Sugar Art Show. Her cakes have graced the pages of national and international publications for years. Ruth was given The Sweet Life Hall of Fame award at the National Capital Area Cake Show in Virginia. She is also one of only a few dozen ICES Certified Master Sugar Artists in the world! Ruth has taught all across the US and is now teaching and demonstrating internationally.