

It's the holiday season which means there are parties to be thrown, family and friends to impress and you've still got to find something to do with the kids. It's a lot to handle in only two months. You must be creative, inventive and entertaining all at the same time.

Lucky for you there are classes out there to help.

Craft stores, bakeries, cooking schools and local programs offer lessons for everyone. Classes filled with tips and tricks to style, cook and charm your way through another holiday season are just what's needed to survive the chaos.

In this month's Fitting Room, we ventured outside health and beauty to put a food decorating class to the test. We signed up for a class from cake decorating and sugar arts instructor Sari McInyre, taught at the Roswell Public Library. A former data processor, McInyre now creates unique cakes and candy. But her passion is passing her knowledge onto others. Her classes accommodate private instruction (i.e. a girl's night out, couples, or kiddie classes) geared toward the participants as well as lessons throughout the north Atlanta area where anyone can sign up and join in. She can teach you how to use icing, model chocolate, create a whimsical cake and fashion gum paste and sugar flowers, just to name a few of her class offerings.



Margaret-Grace Smith, Weaver Ellard, and Abigail Smith participate in Sari's Flair Sugar Art classes at the Roswell Library.



The Product

Sari's Flair cake decorating and Sugar Arts classes

The Test

Making Creepy Cupcakes (designed for 12 and older)

The Results

Ok, so I'm 26, not 12, but let me tell you: you never get too old to play with food.





While this particular class was geared to the younger set, I wasn't the only over-the-age-limit attendee and all seemed to genuinely enjoy themselves. A box of naked cupcakes, candy eyeballs, ghost Peeps, rows of ghoulishly colored frosting and gummy insects, greeted attendees as they arrived. (More mature classes are involved in the setting up and decor creation portions of the lessons, said Sari.) We began my washing our hands (a must in every class) and Sari gave instruction on decorating supplies without disrupting creativity. In essence, once you had the lay of the land you were on your own, which is great for kids, in my opinion. Inspiration ran rampant and everyone had their own idea of what looked creepiest. Even one unenthusiastic child was converted by the end of the hour long class. One drawback might be that you would hope there is more detailed instruction when it comes to the more advanced classes such as creating a purse cake or coloring a sugar flower.



For more information on Sari's Flair or the courses they offer, visit www.cakescandyandmore.com or call 678-393-0969.



OUR RATING SCALE

-  Fit perfectly and lives up to expectations
-  Could use some alterations, but still a keeper
-  Back of the closet for occasional "wear"
-  Looked better in the store... where it should stay!