

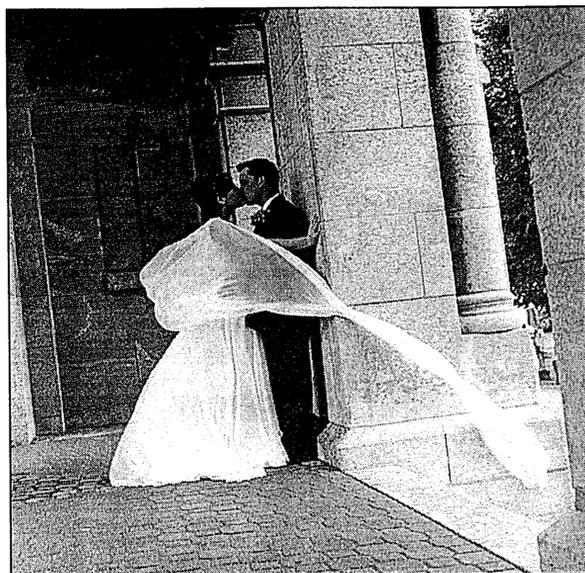
WELCOME WAGON
SINCE 1930

Bridal Showcase

SUNDAY, FEBRUARY 4, 2001

MASONIC MEMORIAL TEMPLE
420 CORYDON AVE.
Doors open 11 AM
Shows at 12:30 & 3 pm

For your free invitation call Arlene at 661-8102
www.welcomewagon.ca
Limited booth space available call Diana at 668-3562

Carol Tetrault and Paul Honeybun married September 2, 2000. Cake: Belle Cake & Candy. Tuxedos: Scerbos Formal. Photographer: Elcheshen's Photography.

Belle Cake & Candy can make your wedding cake as unique as you are

The question has been asked, the date set and now the planning begins. One of the big questions is "What to do about a cake?" Belle Cake & Candy wants to help you with your answer. Located at 1604 St. Mary's Rd., Charlene Okrainec, owner and decorator is ready to help.

As you sit down for your one-on-one planning session with Charlene you will find that there are many things to consider. First, you must choose the flavour. Not being re-

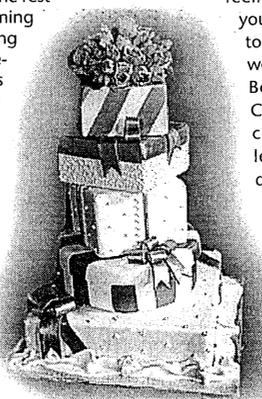
stricted to the traditional fruit cake, cakes are available in white and chocolate, as well as lemon, amaretto and raspberry.

The design of your cake is



tail of a cake while leaving the rest in traditional white is becoming very popular. Also matching the cake design to some detail of the wedding such as the invitations or the dress is very in vogue. Lastly, the use of metallic colours such as silver and gold to finish a design is in very high demand. This is easily done as Belle Cake & Candy carries a variety of edible metallic glitters.

All of these options are also available for fruitcake. If you bake your family's tradition fruitcake recipe Belle can finish it with whatever design you choose. If you are



feeling creative, you can choose to do your own wedding cake. Belle Cake & Candy provides classes for learning and developing decorating techniques and can provide you with all the supplies you may

need from pan rentals to buttercream and rolled fondant icing.

Once the cake is taken care of Belle can also help with thank you gifts for your guests. Handmade chocolates continue to be a popular choice and have now been joined by homemade decorated cookies.

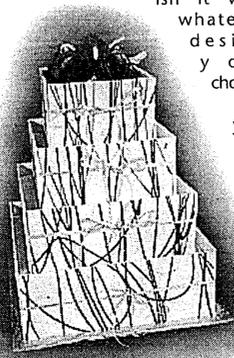
Chocolates can be made in a number of shapes based on traditional or thematic ideas. Cookies in the shapes of flowers, hearts or mini versions of the wedding cake are also possible.

The possibilities are endless. Belle Cake & Candy invites you to come down and talk about your ideas.

limited only by your imagination. Charlene has 5 years of experience with matching either ideas from magazines or creating original designs to fit your wedding theme.

Charlene reflected that last year's trends were towards stacked cakes with different flavours for each level giving guests variety.

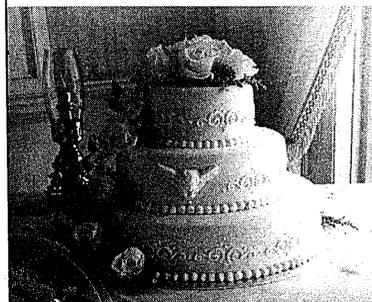
This year's trends seem to be headed in three major directions. The use of bold colours to accentuate one aspect or de-



Wedding Cakes

your Guests & Budget will Enjoy!

White, Amaretto, Chocolate & more
Traditional Pillar Styles
Unique Contemporary Styles
Rentals Also Available



Belle Cake & Candy
1604 St. Mary's Rd. Ph. 255-8727



Kara Anne Yaren and Sean Shore married May 14, 2000. Flowers: Forget-Me-Not Florists. Chupah: Forget-Me-Not Florists. Music: Musiq. Procession Music: The Rembrandt Quartet. Gown: 7th Avenue Fashions. Veil: 7th Avenue Fashions. Bridesmaids Dresses: 7th Avenue Fashions. Invitations: Sensational Cards. Calligrapher: Sensational Cards. Rings: Roger Watson Jewellers. Bridal Registry: Five Small Rooms, Sharon's Linens, China & Gifts, Shelley Tadman Gallery. Photographer: Manuel F. Sousa.

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