



February 26, 2026

Bell Tower Park Property Owners' Association

BELL TOWER NOTES II

Published by the Bell Tower Park Communications Committee

Cupcake Decorating Class

Article and Pictures by John Fuller

Two dozen women and one guy (me) attended a sold-out cupcake decorating school in the clubhouse on Thursday evening, February 26th. Professional cake decorator and certified Jersey school teacher, Nina Anderson, passed on to us her extensive knowledge on the subject. Included in the tuition fee were 5 plain cupcakes to practice on (1 to eat – 4 to bring home), piping bags, specialized frosting nozzles, food coloring, utensils, and most important: a 5-gallon tub of “decorator’s” frosting. Yummy! As usual, members of the Social Committee were there to help set-up/clean-up.



Nina really kept the evening moving along with clear instructions and a great sense of humor. (Very little excessive disciplining of students was required.)





“Do NOT use this picture of the big cake in your article!”, I was told in no uncertain terms. “It is not finished!”



A curious effect was the deepening blue color of participant lips, fingers and teeth as the evening progressed.



My feeble attempts at left show the tremendous contrast between a rank amateur and the heavenly creations (below) of a true aficionado -- our instructor Nina. (Yes, the blue thing is "Cookie Monster".)





By the time the evening was over, we were convinced Nina had another career ahead as a stand-up comedian.





Kinda' like milking a cow, but a lot more fun.
- also -
The fluid viscosity is much higher and the
velocity quite a bit slower than milk.
(Sorry, I studied to be an engineer, not a chef!)

"OK, John. Here's the
picture to use."