



Most would probably be surprised that this elaborate wedding cake is artificial. Phil Miller (left), the owner of Miller's Bakery in Georgetown, and his wife Wendy, say more and more people are using artificial cakes during the reception because it is more convenient for the families putting on the wedding. (Herald photo)

## Expert suggests 10 steps to perfect makeup for brides

Glenn Roberts, creative beauty director for Elizabeth Arden has traveled to all parts of the world giving makeup advice to thousands of women — including many brides-to-be.

He's learned firsthand what the problems are and has become something of an expert on bridal makeup. Here are some tips from Glenn on planning the perfect wedding makeup.

1. Don't wait until just before the wedding to experiment with makeup and hairstyles. Start far enough ahead so that you will be comfortable with both the look and the way to achieve it on the day of the wedding.
2. Try out hair and makeup with all the pieces of your wedding ensemble — veil or hat, dress, jewelry — and if possible do it in the actual light of the church or synagogue.
3. Since both dim church lighting and wearing all white tend to "wash out" the features, don't be afraid to wear plenty of color (lively pastels in light to medium shades) and apply it on all parts of the face equally, with no one feature dominating.
4. Have a professional facial a week before the wedding to deep clean skin and pores and give any possible eruptions a chance to heal.
5. If you wear glasses, be sure to

choose eyeshadows bright enough to show through the lenses and maintain the balance of color on the rest of the face.

Also, softly line the eyes on both upper and lower lids with a pencil one shade deeper than the eyeshadow.

6. Treat yourself to a manicure and pedicure a day or two before the wedding so that hands that cut the cake look lovely and feet that stand throughout the reception feel smooth and comfortable.

7. To make lipstick last through the ceremony and beyond, apply Visible Difference Lip-Fix before applying lipstick. It will also prevent lipstick from "feathering" — bleeding out beyond the mouth.

Then line the lips neatly with a pencil and fill in with lip color using a brush.

8. On the day of the wedding allow two hours of quiet preparation before leaving for the ceremony. Sit, don't stand, relaxed in front of a good mirror with plenty of light to do your hair and makeup.

9. Keep a compact, lipstick and tissues at hand with a bridesmaid or mother for quick touch-ups between ceremony and receiving line and after the reception wears on.

10. Relax — if you've followed directions this far, you should be refreshed and ready to enjoy the day looking your radiant best.

## It's a cake, no matter how you slice it

More and more couples want their wedding cake a week in advance so people serving the cake aren't rushed during the reception, the owner of Miller's Bakery in Georgetown says.

The cake can be sliced into serving portions, wrapped in napkins and decorated with an ornament in advance so, at the reception, serving is all that's left to be done, he said.

An artificial cake is used as a substitute during the presentation of the wedding cake. Since the cake serves more as a ceremonial symbol than a dessert, this way of doing things makes perfect sense, said Mr. Miller.

There are those couples who only use a dummy cake, he said. The styrofoam cake looks exactly like a real wedding cake but is significantly cheaper, said Mr. Miller. An average real wedding cake costs between \$150 and \$175, but a "dummy cake" can be rented for \$40 a day.

Dummy cakes also allow the couple to use an old family recipe for the cake while maintaining tradition, he said.

Mr. Miller recommends the artificial cake because it's cheaper and more convenient for the family.

What some people do is have a tiered cake that is a combination of real layers and artificial ones. People like tiered cakes because it gives the impression of a big wedding. But because of the costs involved and a small guest list, a multi-tiered all-real cake might be unnecessary, he said.

The most popular wedding cakes in this area are the traditional type British fruit cake with almond paste and royal icing, said Mr. Miller.

A sponge cake is another popular type, especially for those who want a more modern type cake, Mr. Miller said.

The icing is rolled on a modern cake so that it drapes over the cake giving it rounded edges, he said. And artistry of this kind requires a sponge cake, he said.

But Mr. Miller said there is no one right type of cake. "It's a personal thing." Wedding cakes can range from the moderate one-tiered type with a minimum of decorations and ornaments to the grandiose style of many tiers, elaborate designs and decorations,

he said.

It's important the couple work with the baker to get a cake that fits the theme of their wedding, he said.

For example, the baker can make a cake that has intricate

shell and scroll icing with decorations including flowers, bells and horseshoes and the like. It's all up to the couple, he said.

Mr. Miller recommends people approach a baker about a cake a month before the wedding.

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