



# THE ROLLING PIN

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## Seashell Information

Seashells quickly add a nautical or sea theme to your wedding cake. Real seashells and starfish can be used or they can be made from white chocolate or gum paste.

Real seashells can be purchased online at various websites, at a seashell store (Sea-Creations is located in Port Jefferson Village) or occasionally at Michael's or AC Moore crafts. Placing real seashells on a wedding cake is no different than using fresh flowers. They should be well cleaned and removed before service.

Real seashells tend to be the least expensive and usually best variety of shell color and types of shells available.

Gumpaste seashells are the most expensive and are usually not edible due to their very hard texture and often are made with wire to give them support.

Chocolate seashells tend to be the best of both. Unlike real seashells, they are edible and their cost is lower than gumpaste. We can provide chocolate seashells for you or you can purchase them on your own and drop them off or have them mailed directly to us. If purchasing your own, I highly recommend [www.chocolatefantasies.com](http://www.chocolatefantasies.com). We work with them often and their seashells are some of the nicest available. You can order online and have them shipped directly to us.

The best way to order the seashells would be to find a cake picture that you like and order a similar number and style of shells shown. Going to Google images and typing in "seashell wedding cake" will provide thousands of pictures.

Please mail or drop off seashells at least 10 days in advance  
to the above address. Please include  
Brides name/Reception Hall (caterer) /day/date  
If possible please mail either registered mail  
Or delivery confirmation

