

Bride & Groom Portland

POSH GOWNS,
FRESH
RECEPTIONS,
STYLISH
FLOWERS
& MORE!

19
PAGES OF
INSPIRING
REAL
WEDDINGS

Modern
LOVE

SUMMER/FALL 2014

**LETTERS
OF INTEREST**

Who knew eating your words could be so tasty? It's also a white-hot wedding trend, as is edible wafer paper, which Seri Lopez of SeriousCake.com (503-638-5038) used for both the sweet sentiments wrapped around this elegant double-barrel showpiece and the lush peony accents. "Made from potato starch, wafer paper flowers are not as intricate as gumpaste, chocolate, or fondant versions, but still feel delicate and have the added benefit of being less expensive," Lopez notes. Here they adorn three tiers of fondant, painted with luster dust on the top and bottom for subtle texture. Inside, chocolate and French vanilla cakes are layered with raspberry buttercream. Pick your favorite font to personalize your cake with pretty poetry, meaningful lyrics, or your vows' greatest hits.

