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Modern Bride

APRIL/MAY

670 Creative Ideas

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the dress
you want

WHY NOW IS THE BEST TIME

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**OUR BIGGEST
HAIRSTYLE
STORY EVER!**
THE BEST AND MOST
BEAUTIFUL LOOKS

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**IT'S THE LUXURY
(FOR LESS)
ISSUE**

98

little
ways
to save
big

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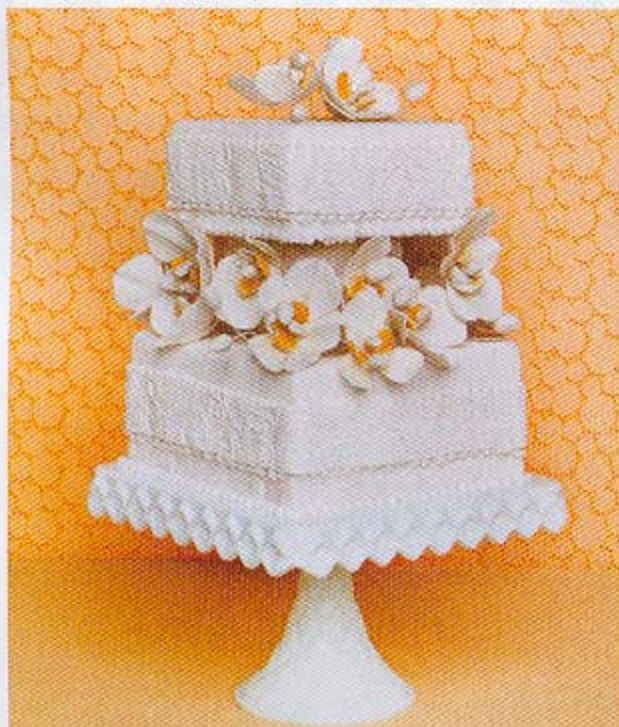
DISPLAY UNTIL MAY 12, 2008

\$5.99US \$6.99FOR

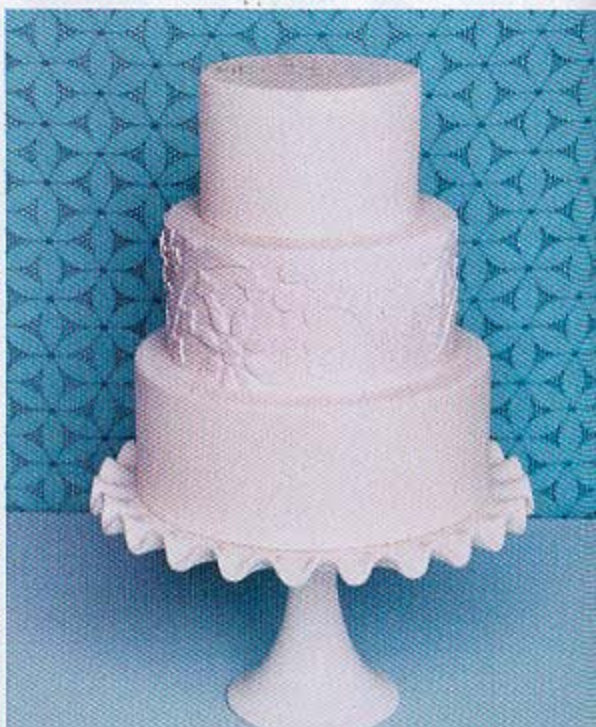
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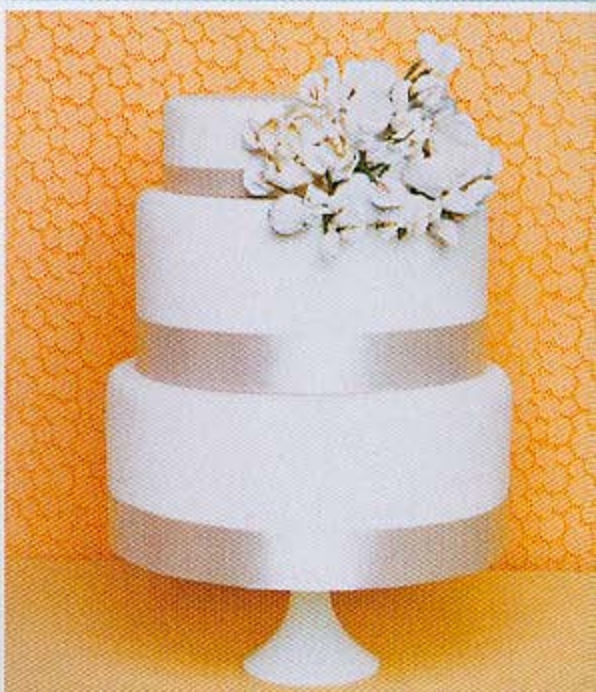
In Bloom A layer of sugarpaste moth orchids separating the tiers commands attention on this vanilla cake filled with lemon cream and fresh raspberries, covered in fondant and decorated with sugarpaste lace. Serves 35, \$350, by Tompkins Square Bakery, NYC, tsbakery.com



Center Stage The relief-style paisley print on the middle tier adds texture and visual interest to this red velvet cake filled with French vanilla buttercream and covered in fondant. Serves 60, \$660, by Michelle Doll Cakes, Brooklyn, michelledollcakes.com



Frill-Seeker Square-shaped tiers and scalloped sugarpaste adornments are exciting elements of this orange cake filled with dark chocolate ganache and buttercream and covered in fondant. Serves 60, \$750, by Pieces of Cake, Brooklyn, piecesofcake.com



Cutting Edge Mokuba ribbons make sleek, fashion-forward borders on this almond pound cake filled with toffee caramel crunch and latte buttercream, covered in fondant and decorated with sugarpaste flowers. Serves 125, \$1,625, by April Reed, NYC, aprilreed.com