

Gmail

Karen Julian <ksdkd412@gmail.com>

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## Re: Birthday Cake!

36 messages

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**Bella Christies** <bellachristiez@gmail.com>

Wed, Dec 18, 2013 at 12:19 PM

To: Karen Julian <ksdkd412@gmail.com>

Hello Karen!

We are not taking any more orders for this weekend, but we are still taking orders for next weekend. Please let me know if you would like to place an order.

Amanda

On Wed, Dec 18, 2013 at 12:50 AM, Karen Julian <ksdkd412@gmail.com> wrote:

From: Karen Julian <ksdkd412@gmail.com>

Subject: Birthday Cake!

Message Body:

I know this is a long shot - but my husband's birthday is Saturday, December 28th! I am desperate for an amazing cake. Your work is impeccable, and I've heard/read some amazing things. I have tried elsewhere and everything is booked up. This party was so short notice and I don't want to disappoint. Please email me as soon as it is convenient and let me know if this is at all possible. Thank you so much!

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This mail is sent via contact form on Bella Christies and Lil Zs Sweet Boutique <http://www.asweetboutique.com>

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**Karen Julian** <ksdkd412@gmail.com>

Wed, Dec 18, 2013 at 4:29 PM

To: Bella Christies <bellachristiez@gmail.com>

Yes, if you are talking about the weekend of the 28th, yes!! What information do you need from me for a quote at least? I need a cake that can serve 25, preferably something 3D with fondant! Nothing too complex, hoping to get a ghost made, similar or identical to the "Boo" ghosts from Super Mario Bros. games.

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Karen S. Julian

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**Bella Christies** <bellachristiez@gmail.com>

Wed, Dec 18, 2013 at 5:32 PM

To: Karen Julian <ksdksd412@gmail.com>

Karen,

Would you like the ghost to be all 25 servings as a 3D cake or would you like it to be a smaller 3D sitting on top of a 1/4 sheet cake? The 1/4 sheet cake could be iced in fondant or buttercream and we can incorporate a scene on the cake as well.

Amanda

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**Karen Julian** <ksdksd412@gmail.com>

Wed, Dec 18, 2013 at 5:35 PM

To: Bella Christies <bellachristiez@gmail.com>

This would be wonderful. Do you have restrictions on copyrighted images ..? I saw you guys had some Winnie the Pooh and other characters. But I've been told in the past some places don't take that chance. If we could get a whole Mario scene behind the ghost that would be perfect.

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Karen S. Julian

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**Karen Julian** <ksdksd412@gmail.com>

Wed, Dec 18, 2013 at 5:54 PM

To: Bella Christies <bellachristiez@gmail.com>

This would be the Boo character that would be perfect on top.

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Karen S. Julian

□ **photo.jpg**  
22K

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**Karen Julian** <ksdksd412@gmail.com>  
To: Bella Christies <bellachristiez@gmail.com>

Wed, Dec 18, 2013 at 5:59 PM

Ahh before I forget, my son's birthday is January 5th! Party is the 4th- I will be needing a cake for this event, too.

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Karen S. Julian

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**Bella Christies** <bellachristiez@gmail.com>  
To: Karen Julian <ksdksd412@gmail.com>

Wed, Dec 18, 2013 at 7:40 PM

Karen,

For the Boo cake - 1/4 sheet cake with a 3D Boo Ghost on top with a Mario scene would be \$95. If that is okay we can discuss the flavor of the cake and get a deposit down!

What would you like for your son's birthday party?

Amanda

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**Karen Julian** <ksdksd412@gmail.com>  
To: Bella Christies <bellachristiez@gmail.com>

Wed, Dec 18, 2013 at 7:48 PM

Sure we can. I am thinking a white cake with some kind of filling? He likes chocolate peanut butter. But if not that than regular chocolate is fine. I can drop of a deposit this weekend for sure. Also, his name is John, and he's turning 25.

For my son's, his name is (also) Johnny haha. It's his 6th birthday. I'd like something with super heroes. He loves all things Spiderman, Batman, Superman, Hulk, Thor, etc :) Same deal, something 3D, maybe a bunch of little fondant heroes on a sheet cake will work, for about the same amount of people. White cake, maybe a fruit filling if you do that? Raspberry?

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Karen S. Julian

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**Karen Julian** <ksdkd412@gmail.com>  
To: Bella Christies <bellachristiez@gmail.com>

Wed, Dec 18, 2013 at 7:56 PM

Is there any way we can make this 1/4 a half for the Boo cake? I know he will want some extra for people who cannot attend.

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Karen S. Julian

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**Bella Christies** <bellachristiez@gmail.com>  
To: Karen Julian <ksdkd412@gmail.com>

Thu, Dec 19, 2013 at 4:25 PM

Karen,

For a 1/2 sheet cake with the Boo ghost and Mario brothers scene, the total will be \$114. We will put "Happy 25th Birthday John" on the cake or on the board. We can do vanilla or almond cake with chocolate peanut butter filling. Just let me know if you would like vanilla or almond batter. I have the 1/2 sheet covered in buttercream. Would you like it covered in fondant instead? Let me know and I will revise the price.

For your son's birthday we just did an amazing superhero cake that looked like the attached. We can do it on a 10" round cake that serves 20. If you are interested in this design, let me know and I will get a price for you. If you are not interested in that one and want to go with the sheet cake, just let me know if you would like a 1/4 (serves 20) or 1/2 (serves 40).

Amanda

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**Karen Julian** <ksdkd412@gmail.com>  
To: Bella Christies <bellachristiez@gmail.com>

Thu, Dec 19, 2013 at 5:17 PM

Oh there is nothing attached. I'd like to see that. Let me know the price of the 1/2 sheet in fondant. I'd like vanilla cake with the chocolate peanut butter filling. And again yeah, something a little bit bigger for my son's would do well just in case.

[Quoted text hidden]

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Karen S. Julian

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**Bella Christies** <bellachristiez@gmail.com>

Fri, Dec 20, 2013 at 3:54 PM

To: Karen Julian <ksdksd412@gmail.com>

Oops! The superhero images are attached. Sorry about that! That cake was a bit smaller than feeding 25+ people, so the 1/2 sheet cake might be better.

For the Boo cake: 1/2 sheet fondant covered with the Boo and Mario Brothers scene would be \$134.

Let me know what you would like to do for the Boo cake and I will get that order placed and then we can move onto the Superhero cake!

Amanda

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**Superhero Cake.docx**  
788K

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**Karen Julian** <ksdksd412@gmail.com>

Fri, Dec 20, 2013 at 5:38 PM

To: Bella Christies <bellachristiez@gmail.com>

Wow... That one is actually really awesome.. I would hate to have his be exactly the same, but this is right up his ally! I love that. Maybe we could do this but just switch the characters around a bit?

And yes, I would like the fondant for the Boo cake. \$134 it is, place the order please! And do you need a deposit for these or will they just be ready for the day of pickup?

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Karen S. Julian

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**Bella Christies** <bellachristiez@gmail.com>

Sat, Dec 21, 2013 at 9:56 AM

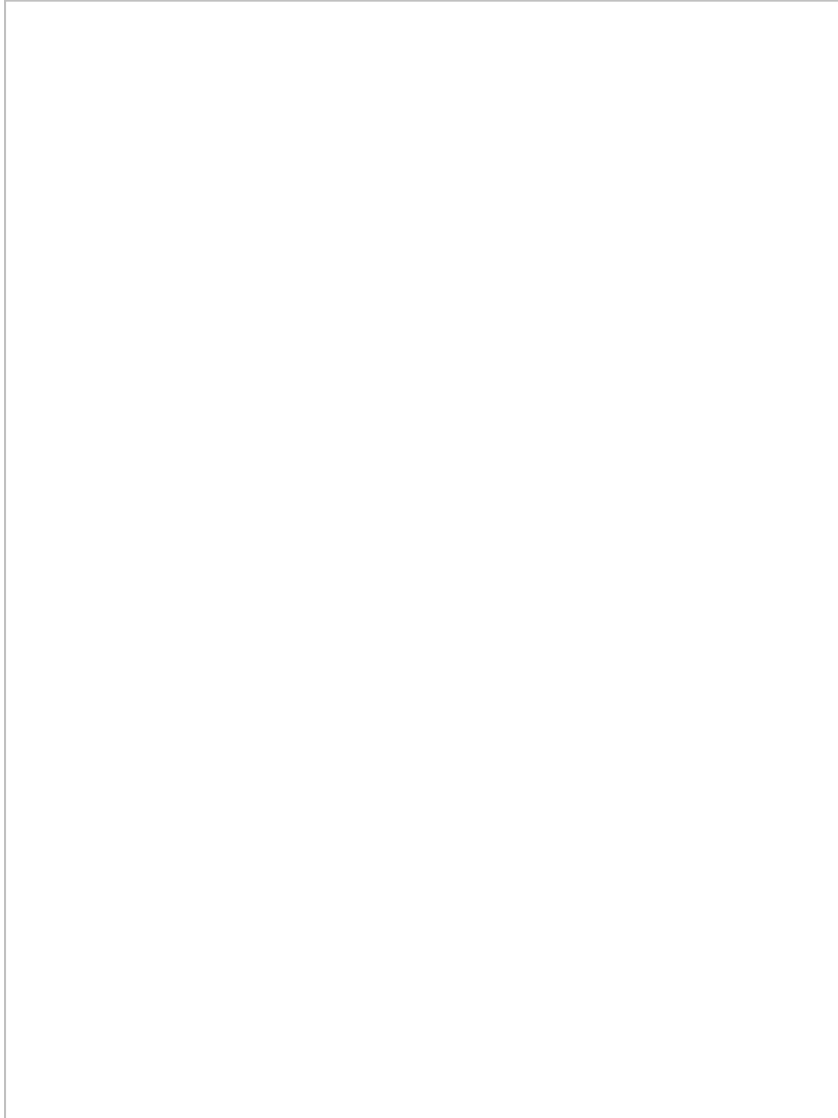
To: Karen Julian <ksdksd412@gmail.com>

Karen,

We do require a 50% deposit to place orders. You can call the bakery at [412.772.1283](tel:412.772.1283) and I can take that over the phone for you.

As far as the Superhero cake, we could do something more like the below picture since you need more servings? This would be 24 servings, covered in fondant and the price would be \$192. Let me know what you think!

Amanda



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**Karen Julian** <ksdksd412@gmail.com>  
To: Bella Christies <bellachristiez@gmail.com>

Sat, Dec 21, 2013 at 2:30 PM

I love it. This is perfect! Also my son has made some requests that I didn't think he would even care about haha. He would like both chocolate and vanilla cake, either swirled or just both to choose from. What are all of the fillings again? But I love that one, it looks great. Will call either today or tomorrow for the deposit.

[Quoted text hidden]

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Karen S. Julian

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**Bella Christies** <bellachristiez@gmail.com>  
To: Karen Julian <ksdksd412@gmail.com>

Sat, Dec 21, 2013 at 2:59 PM

Karen,

I am so glad you love it!

Since he is getting three tiers, we could do one tier vanilla, one chocolate, and one marble? Or all three marble? The flavor choices are attached. Would you like anything written on the board of the cake?

The total for the Boo cake is \$134, the total for the Superhero cake is \$192 for a total of \$326. Half of both is \$163. We are open today until 4 pm. We are not open on Sundays, but will be open Monday and Tuesday from 9 am until 2 pm both days.

Let me know if you have any other questions!

Amanda

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Flavors.png  
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**Karen Julian** <ksdksd412@gmail.com>  
To: Bella Christies <bellachristiez@gmail.com>

Sat, Dec 21, 2013 at 5:54 PM

Okay he says raspberry filling, like I thought haha! Love it, thanks again!

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Karen S. Julian

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**Bella Christies** <bellachristiez@gmail.com>

Tue, Dec 24, 2013 at 8:49 AM

To: Karen Julian <ksdkd412@gmail.com>

Karen,

Which tiers would you like the different flavors?

Top (smallest) - chocolate

Middle - vanilla

Bottom (largest) - marble

All three with raspberry filling?

Also, this is for Saturday, January 4 pickup, correct? For what time?

Amanda

[Quoted text hidden]

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**Karen Julian** <ksdkd412@gmail.com>

Tue, Dec 24, 2013 at 8:54 AM

To: Bella Christies <bellachristiez@gmail.com>

Top - chocolate cake, white chocolate filling

Middle - vanilla cake, raspberry filling

Bottom - marble, chocolate peanut butter filling

The more variety the better I suppose! And yes, this is for the 4th, at about 1-1:30 pm.

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Karen S. Julian



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**Bella Christies** <bellachristiez@gmail.com>  
To: Karen Julian <ksdkd412@gmail.com>

Tue, Dec 24, 2013 at 8:56 AM

The variety sounds delicious! I will note a 1pm pick up so it is ready then and you can come any time after that!

Let me know how you like your cakes! I can't wait to see them!

Amanda

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**Karen Julian** <ksdkd412@gmail.com>  
To: Bella Christies <bellachristiez@gmail.com>

Tue, Dec 24, 2013 at 9:00 AM

I'm sure I, and everyone else will love them. What time should I stop in this Saturday to get my husband's cake?

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Karen S. Julian

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**Bella Christies** <bellachristiez@gmail.com>  
To: Karen Julian <ksdkd412@gmail.com>

Tue, Dec 24, 2013 at 9:04 AM

What time would you like to pick it up this Saturday?

Also, do you want me to write anything on the board of the Superhero cake?

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**Karen Julian** <ksdkd412@gmail.com>  
To: Bella Christies <bellachristiez@gmail.com>

Tue, Dec 24, 2013 at 9:14 AM

Ahh I just saw on Facebook you're closing at 4 pm Sat? I will be in by 3:30 at the very latest to get it then! I'm coming from Imperial so I just wanna time everything.

For the superhero cake, let's say "Have a super 6th birthday, Johnny!"

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Karen S. Julian

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**Bella Christies** <bellachristiez@gmail.com>  
To: Karen Julian <ksdkd412@gmail.com>

Tue, Dec 24, 2013 at 9:34 AM

Yes, Saturday we are open our normal hours 8 am until 4 pm. I will put down 3pm for it to be ready so it's ready any time after that for you to come!

I will add that to the Superhero cake!

Thank you!

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**Karen Julian** <ksdkd412@gmail.com>  
To: Bella Christies <bellachristiez@gmail.com>

Wed, Jan 1, 2014 at 1:22 AM

The Boo cake was a great success! It tasted absolutely amazing, everyone loved it. Sadly, I think we'll have to make the super hero cake a little smaller if possible. I am anticipating less people and don't want so much left over as I once thought haha! We still have some of my husband's cake, even after giving most of it away! Let me know if we can downsize a little. But can't wait for my son to see it.

Thanks again!

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Karen S. Julian

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**Bella Christies** <bellachristiez@gmail.com>  
To: Karen Julian <ksdkd412@gmail.com>

Thu, Jan 2, 2014 at 8:27 AM

Karen,

That's great! I am so glad Boo was a success!! How many people do you want the Superhero cake to feed? Right now you are at 24 servings.

Amanda

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**Karen Julian** <ksdkd412@gmail.com>

Thu, Jan 2, 2014 at 8:30 AM

To: Bella Christies <bellachristiez@gmail.com>

Maybe if we just got rid of the top tier? Chocolate as the top (previously middle), and white as the bottom. No marble. Same fillings for cake flavors. How many servings is that?

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Karen S. Julian

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**Bella Christies** <bellachristiez@gmail.com>

Thu, Jan 2, 2014 at 8:37 AM

To: Karen Julian <ksdkd412@gmail.com>

If we do a 6" and 8" tier, you would have 22 servings. If we do a 4" and 6" tier you would have 10 servings. We could take the elements from the tiered cake and do a one tier cake. An 8" would serve 14 and a 10" would serve 20.

Amanda

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**Karen Julian** <ksdkd412@gmail.com>

Thu, Jan 2, 2014 at 8:38 AM

To: Bella Christies <bellachristiez@gmail.com>

Ahh the 10" for 20 sounds great. Like put different characters on each side, and the favorite on top? Sounds like a great idea honestly.

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Karen S. Julian

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**Bella Christies** <bellachristiez@gmail.com>

Thu, Jan 2, 2014 at 8:51 AM

To: Karen Julian <ksdkd412@gmail.com>

We would do Spiderman, Hulk, and Superman on the sides and put the Batman on the top. What batter and filling would you like to use?

Amanda

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**Karen Julian** <ksdksd412@gmail.com>  
To: Bella Christies <bellachristiez@gmail.com>

Thu, Jan 2, 2014 at 9:04 AM

Let's just go with white and raspberry.

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Karen S. Julian

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**Bella Christies** <bellachristiez@gmail.com>  
To: Karen Julian <ksdksd412@gmail.com>

Thu, Jan 2, 2014 at 9:14 AM

Hi Karen!

So I just spoke with the decorators and they have already created the fondant Superhero details since they have to be dried before they are put on the cake. They are formed around the size tier they are going on and dried. So they said what we can do is just shape the cake to have 20 servings. The total will be \$170 for the new sized cake and we will keep the batters and fillings like we had in the beginning.

Is that okay?

Amanda

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**Karen Julian** <ksdksd412@gmail.com>  
To: Bella Christies <bellachristiez@gmail.com>

Thu, Jan 2, 2014 at 9:16 AM

Yeah that is fine if the servings are a bit less that's all I really need I suppose! We will have cake for months otherwise haha.

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Karen S. Julian

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**Bella Christies** <bellachristiez@gmail.com>  
To: Karen Julian <ksdksd412@gmail.com>

Thu, Jan 2, 2014 at 9:20 AM

Cake for breakfast! I will let them know of the new change and we will see you on Saturday!

Stay warm today!

Amanda

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**Karen Julian** <ksdksd412@gmail.com>

Thu, Jan 2, 2014 at 9:22 AM

To: Bella Christies <bellachristiez@gmail.com>

Thank you for being able to work something out at such short notice. The holidays and birthdays have me so out of whack!

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Karen S. Julian

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**Bella Christies** <bellachristiez@gmail.com>

Thu, Jan 2, 2014 at 9:23 AM

To: Karen Julian <ksdksd412@gmail.com>

No problem at all! I know what you mean... the holidays alone are crazy busy so I can't imagine having multiple birthdays around them as well. But you did a great job!

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