

The flowers on this wedding cake are typical of the detail work pastry chef-Kevin Pavlina is capable of the routinely dissects real flowers to create confection flowers so real that some wedding reception guests pick them.

These cakes something special

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reschedule, but Paylina runs his oneman business on a first-come, firstserved basis - and the \$10,000 customer might have to go somewhere else. "I realize that's the way it goes, he said. "There will be other \$10,000

Pavlina will take orders for cakes at his Northville home (348 8596), where he lives with his wife, Sarah Minor.

and daughter Lettie (almost 2 years old), whose birthdays Paylina might be able to sell tickets to someday.

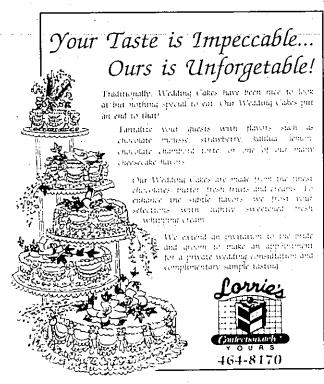
"I have clients and friends who say they will bring a gift and come to her birthday party just to see the cakes. he said

So at the risk of extending an analogy too far. Pavlina might be said to "create the cakes that make the young girls sigh."



BRIDAL II







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