

Food at 59° for Thought!

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There are many labels for the mysterious decorator's icing tip #59! We have tip #59 which is a different tip than #59°. Now, #59° for left-handers is also labeled L59° on the package, but Left 59° on the tip.

It all started with tip #59 that enabled us to make small, delicate flowers, but NO..... we wanted even smaller flowers and petals! With no other number available, #59s (s for small) came to be. Now this was confusing, so a very bright Sugar Artist wanted more distinction. Then along came tip #59°. Since tip #59s was already being established, #59° caused even more confusion. Let's call it; since there were 2 names, the argument was settled by labeling it tip #59s/59°!

Over the years tip #59s slowly went away, and the name #59° took over. However, every once in a while, a Sugar Artist who wants to share a technique article featuring the 59° tip, can't seem to find the degree mark (°) on the keypad, so tip #59° may be called 59o, 59', 59a or 59s. (Here's a hint for caring, sharing Sugar Artists who want to use tip #59° in an article...instead of trying to push that tiny "o" up into the air high enough to make it look like a degree mark, just go to the "Symbol" menu on the "Insert" tab, it's hiding there!)

We are left with multiple names....59s, 59°, 59', 59a or 59s/59° and L59°, 59°L, 59° Left or Left 59°, and nothing but confusion!!!!

Shucks, let's just call it "the teeny, tiny 59 that is smaller than the 59 for left and right handers to pipe those itsy, bitsy flowers and petals". Try putting that on a tip!

I think I shall have a chocolate bonbon at 59°F!!!!!!
The Degree is Rising and It's Hot in Here!

Using Tip #59°

Tip #59° is often referred to as a curved petal tip. The tiny opening of the 59° is similar to the rose petal tips, but is teardrop shaped with a slight curve. Incidentally, if you are a lefty you will need a left-handed version of this tip (Left 59°) because it curves in the opposite direction. To achieve distinct designs while piping, wipe the end of the tip with a damp cloth often to keep it clean because the opening of the tip is so small. Use the 59° petal decorating tip to create a beautiful assortment of tiny royal icing flowers such as roses, rosebuds, daisies, pansies, apple blossoms, and violets.



Remember!
There is nothing you can't fix!
And what you can't fix, you eat!
Enjoy your mistakes!

Piping a lay-down petal:

Position the wide end of the teardrop shaped opening of the tip in the center of the flower nail. Holding the bag at a 45° angle to the flower nail, the end of the decorating bag should be pointing to 3:00 for right-handers and 9:00 for left-handers. The narrow end of the teardrop shaped opening is curved slightly upward above the surface of the flower nail and pointing away from you.





You can also use tip #59° and buttercream icing for piping borders, decorations, garlands, swags, etc.

But don't stop there...use tip #59° to imprint or to cutout accents on fondant or gum paste. They give the impression of tiny, elegant paisley designs, leaves, etc.

Attach tip #59° to a coupler for easy handling. Softly push the tip opening into a freshly covered fondant cake to creating an embossed design. To create elegant paisley design cutouts push the tip opening into a freshly rolled piece of fondant or gumpaste cutting out the tip shape.

Multiple names found in publications for tip #59°59s, 59', 59a, 59s/59° and L59°, 59°L, 59° Left or Left 59°, and nothing but confusion!!!

