

TOP TIER

1. Prepare a long piece of parchment paper (10 cm / 4" tall), and wrap it around the sugar-paste covered cake; cut at the point where the paper meets to get the exact circumference of the cake
2. Release the parchment paper from the sugar-paste covered cake, and fold the paper into eight equal sections
3. Using a pencil / scribe needle, make a mark:
 - (i) about 3.5cm (ie, 1 3/8 inch) away from the top
 - (ii) if you like, a mark at the top where the folding lines meet
4. Wrap the parchment template around the side of the cake again; use a scribe needle to mark the cake based on the template
5. Remove the template from the cake, and then gently press a 6.5 cm (2.5 inch) round cookie cutter onto the cake to make a dent. The purpose of the dent is connecting the eight points around the cake, and allowing us to make eight equal garlands around the cake later on.

BOTTOM TIER

1. Prepare a long piece of parchment paper (12 cm / 4 $\frac{3}{4}$ inch tall), and wrap it around the sugar-paste covered cake; cut at the point where the paper meets to get the exact circumference of the cake
2. Release the parchment paper from the sugar-paste covered cake, and fold the paper into sixteen equal sections
3. On the parchment paper and starting from the left, number left hand side of each section from 1 to 16
4. Using a pencil, make a mark:
 - (i) at the folding line of 1, 3, 5, 7, 9, 11, 13 & 15 (odd numbers), about 6 cm (2.5 inch) away from the top
 - (ii) at the folding line of 2, 4, 6, 8, 10, 12, 14 & 16, about 3 cm (1 $\frac{1}{4}$ inch) away from the top
 - (iii) if you like, a mark at the top where the folding line of 1, 3, 5, 7, 9, 11, 13 & 15 meets
5. Base on the exiting folding lines, fold the parchment paper into 8 equal sections, and using paper clips to secure the position
6. Use a 6" cake drum as a guide, draw a curve / garland about 3cm (1 $\frac{1}{4}$ inch) deep
7. Use a pair of scissors and cut along the curve line
8. Wrap the parchment template around the side of the cake again; use a scribe needle to mark the cake based on the template (8 drop lines of 6 cm deep, 8 garland curves, and 8 center points of 3 cm deep)