

icingpoints

Silver, Sugar, and Lace

SugarVeil bride steals the spotlight at silversmith's gallery show.

A wedding dress that was almost completely edible was the buzz of a recent gallery show in Kansas City, MO.

Robyn Nichols, a nationally renowned metal smith, presented her 22nd annual exhibition on November 19-20, 2004. Entitled "A:MAZE Silver, Sugar, and Horsepower," this event was no exception to Nichols penchant for displaying her creative work through the context of creative performance art.

"Since Michele and I work in different mediums, our challenges are heightened, engaged and encouraged," said Nichols, "There is a magic melding that happens, and fantasy becomes tangible and deliberate, while remaining mystifying."

To complete the dress, Hester had only three weeks to adapt her current techniques and form the flexible textiles required. Fortunately, flexibility has always been a hallmark of SugarVeil icing. Hester noted that accomplishing this project was aided by a recent reformulation of the SugarVeil.

"We reformulated SugarVeil last year, so that the drying time is speeded up," said Hester. "That is always the trick with sugar—to try and make it work easier and better for people who are in humid areas."



When looking at the gown, every part except for the tulle was made from icing—including the gold and pearl ring. The project took careful planning and preparation on the part of Hester and her team, considering that the model would be wearing the dress—and circulating around the room—for as long



left: Everything used to create this dress is sugar, according to designer Michele Hester of Chateaux Beaux Gateaux, including the gold ring (above). To create flexible sugar textiles for the model to wear, Hester used SugarVeil icing mix.

above: Michele Hester, right, and her assistants apply dress details to model Meiken Mulder in preparation for the show. Mulder spent five hours in make-up for each of the show's two evenings, and wore the dress for eight hours each night.

as eight hours during each day of the show.

Fifteen hours of preparation time was required to make all of the material for the dress, with the model spending five hours in make-up each day. Lace appliquéés were piped a week prior to the show and stored in airtight plastic containers until the dress was assembled. These were then attached to the model's skin with water and connected together by piping SugarVeil icing directly onto her body.

Textiles for the skirt were made by pouring SugarVeil icing onto a flat surface, then manipulating it through combing, piping, and stenciling techniques. According to Hester, the model (Meiken Mulder) was surprised by how comfortable the icing was to wear—not itchy and scratchy as she had imagined.

The piece tended to leave spectators in a state of astonishment, said Hester. “Many people returned on the second day to see the bride again.

“I think the most compelling part of the project was pushing the boundaries of what's possible texturally to render in sugar—from smooth satin fabric to dimensional brocade, fine veiling to Venetian point lace motifs and gold filigree.

See additional pictures of the sugar gown at www.sugarveil.com. Robyn Nichols work can be viewed at robynnichols.com.

Popular Column Joins Mailbox News

We are excited to announce that Kids in the Kitchen has moved to Mailbox News. Having been a regular column in American Cake Decorating since the early days of the publication, we know that many people look forward to the ideas produced by columnists Geraldine Kidwell and Lida Snow.

With the acquisition of Mailbox News, we have tried to evaluate what makes each of our cake-decorating titles individual and relevant for cake decorators, and found that this vital column fit as an integral part of our vision for Mailbox News.

Encouraging young decorators to develop a passion for decorating is an important endeavor, and we hope that these young decorators will continue using Kids in the Kitchen to further their skills (and become regular contributors to the magazine). We are also pleased to share that Geraldine and Lida will both continue to contribute their talents and ideas to ACD through future project features.

Ateco Unveils Design Sleeves

Easily emboss a basket weave or diamond design pattern into rolled fondant the easy way with Ateco's new design sleeves. Simply roll out fondant to the desired size and thickness using the Ateco 18-inch rolling pin. Slide a design sleeve over the rolling pin, and roll it over the fondant, applying even pressure. Drape the fondant over the cake and trim the excess. For more information, call 800/645-7170.



Quick Ideas For Easier Decorating From the International Cake Exploration Socié

Champagne That Will Not Spill

If a bride requests the filled wine or champagne glass-look as a part of her wedding cake design, use tinted gelatin made with half the amount of water. Once chilled, the glasses can be easily tilted and placed between the pillars. This eliminates any worry of spillage on the decorated cake.

Christina Clarke, Cincinnati, Ohio

Delivery Made Easier

When delivering wedding cakes, be prepared by bringing along a small wooden wedge to use as a doorstep.

Gordon Miller, York, Pa.

Fondant Icing Tip

Use a flavored buttercream icing under rolled fondant. By the time the cake is cut, the fondant will have taken on the flavor of the buttercream.

Shelia Brooks, Sugar Land, Texas

Visit ICES online at www.ices.org for more information about membership and annual conventions.

New Orleans, La., to Host 2005 ICES Convention

The 30th Annual International Cake Exploration Socié 2005 Show and Convention will be held July 28-31 in New Orleans, La., at the Downtown Marriot.

The Annual Convention will feature an array of international demonstrations, for every skill level, from basic to professional, and foreign techniques. Visit the Galerie des Gateaux, where a vast collection of sugarart pieces will be displayed. Also, cake-decorating and sugar artistry supplies will be available from the world's leading vendors.

Awards will be presented Saturday July 30, at the ICES evening banquet, Le Bal Masqué, and members come together Sunday, July 31 for an ICES Night of Sharing.

All convention events will be held at the Downtown Marriot of New Orleans, with exception to excursions, tours, and a dinner/jazz cruise on the Mississippi River Friday, July 29. The hotel is conveniently located within walking distance of the city's many popular attractions.

Visit ices.org or write info@ices.org for more information.