

## EDIBLE BRIDE SWEETENS EVENT

### A tasteful exhibit of silver and sugar

KANSAS CITY, MO - The close of 2004 heralded a stunning arts exhibition at the Pearl Gallery entitled "AMAZE: An exhibition of Silver and Sugar", the 22<sup>nd</sup> annual show of internationally recognized metalsmith Robyn Nichols. This year's event included a collaboration with sugar artist Michele Hester, who created a brilliant sugar wedding dress on a live model.

Nichols and Hester found commonalities connecting their two diverse mediums of silver and sugar. The collaboration was evident throughout the show, which took weeks of technical planning and experimentation. Nichols' sensual imagery of enduring silver is delicate and fragile. Hester's manipulation of sugar into flexible textile textures capable of movement defies the categorization of confection. By playfully tugging at and confounding any premature perceptions, this exhibition showcased confection as both conceptual and figurative art

Model Meiken Muller wore the awe-inspiring edible sugar bridal gown complete with bustier, Venetian lace, bow, bustle, and skirt. She was resplendent in Nichols' ginkgo-motif necklace and earrings of hand-chased gold. "It has been fascinating to see people's reactions to the bride. Initially they are star struck, and then as the wheels turn, they gradually process a beautiful fashion as something edible", said Hester. "The amazement and delight on their faces certainly helped to erase the exhaustion felt from weeks of orchestration."

Nichols' elegant organic-themed tableware carried the eye through a graceful ballet of willowy tendrils and flowing curves. A lovely silver bramble-motif dessert plate held Hester's work -- a large, hollow, sphere-shaped tangle of sugar brambles. Nichols also designed a suspension of silver rings to support a gravity-defying, three-tiered wedding cake created by Hester.

"In these annual exhibitions, our purpose as artists are to expose beauty to those that can see and behold, and mysteriously touch those that don't," said Nichols. "Since Michele and I work in such different mediums, our challenges are heightened, engaged and encouraged. There is a magic melding that happens, and fantasy becomes tangible and deliberate, while remaining mystifying."

Robyn Nichols' work is in the Smithsonian's Cooper-Hewitt Museum and the Virginia Beach Contemporary Art Museum. Her corporate commissions include clients such as Hallmark Cards, Pepsi Cola, and H & R Block.

Michele Hester is an award-winning formulator with a patent pending for "SugarVeil™ Confectionery Mix", the mixture used to create the edible wearables and desserts.

Further information is available via [www.robbynichols.com](http://www.robbynichols.com) and [www.sugarveil.com](http://www.sugarveil.com).

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