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## **Food and Fashion Mix with Edible Garments**

Michele Hester, creator of SugarVeil® Confectionery Icing, designs actual wearable art that is also edible. She will conduct a live demonstration at The Illinois Institute of Art-Chicago, 180 North Wabash in Chicago, on Saturday, September 10, 2005 at 11 a.m. She will demonstrate her revolutionary decorating techniques on both cakes and a human volunteer. (To see an actual photo of her designs on a person, visit [www.sugarveil.com](http://www.sugarveil.com).)

SugarVeil Confectionery Icing is unique in the culinary field due to its flexible nature and capability of finely detailed design “off” the cake or plated dessert. Michelle utilized SugarVeil for the first time in a bridal gown in 2004. Her inspiration for SugarVeil came while studying the decoration of cakes. She attended an international cake decorating exhibition and discovered that little had changed in the world of cake icings for hundreds of years.

She will be presenting to both fashion and culinary students at The Illinois Institute of Art-Chicago. Michele created SugarVeil® after she became frustrated by the flavor, brittleness and other limitations of royal icing and fondant. Textile artists have used Michele’s products to create breathtaking works for the covers of *Glamour* and *People* magazines, and to create sets and costumes for major motion pictures including “Lemony Snicket’s A Series of Unfortunate Events” and “Constantine.”

### **The Culinary Arts Program at The Illinois Institute of Art-Chicago**

The curricula for Culinary Arts at The Illinois Institute of Art-Chicago is based on classical principles emphasizing modern techniques and trends. Our faculty are working professionals in the culinary industry. They offer students the expertise and knowledge needed to become true professionals in this field. Courses in basic skills and advanced techniques include international cuisine, a la carte kitchen, garde manger, baking and pastry, nutritional cooking, safety, sanitation and nutrition. Instruction in kitchen management, food and beverage control, cost control, catering, supervision, and dining room operation provide students with a solid background.

### **About The Illinois Institute of Art-Chicago**

The Illinois Institute of Art-Chicago, located at 350 North Orleans Street (at Mart Center) attracts a diverse mix of students from throughout the Chicago area and world. A second campus is located at 180 North Wabash, and is a satellite location of The Illinois Institute of Art-Chicago. The college’s bachelor’s degree programs include Advertising, Digital Media Production, Game Art & Design, Fashion Design, Fashion Marketing & Management, Interior Design, Media Arts & Animation, Interactive Media Design, Visual Effects & Motion Graphics and Visual Communications. The college’s associate’s degree programs include Culinary Arts, Fashion Merchandising, Fashion Production, Interactive Media Production and Graphic Design. Graduates are trained for entry-level positions in their chosen fields through curricula that emphasize actual job skills and competencies necessary for success in the field. For more information about The Illinois Institute of Art-Chicago call the college at (312) 280-3500 or visit the college’s Web site at [www.ilic.aii.edu](http://www.ilic.aii.edu).

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