

**For Immediate Release**

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**FOOD NETWORK FEATURES LOCAL INVENTOR'S PRODUCT**

Muppets dressed in SugarVeil compete in Cake Challenge

KANSAS CITY, MO – From Muppet attire to couture lace, Missouri inventor/artist Michele Hester's edible creations are in the news this week.

Hester's patented SugarVeil® Confectionery Icing will be featured on Food Network's Cake Challenge on Sunday, July 26 at 7:00 p.m. Central time, and will be re-aired throughout the week. During the Sesame Street-themed competition, Muppet-sized chef jackets will be fashioned from the icing by contestant Lauren Kitchens. Later in the week, Hester will be in the Chicago area at the St. Charles Pheasant Run Convention Center July 31 – August 2 to demonstrate her most recent invention – edible lace – during the International Cake Exposition Conference (ICES).

Hester's award-winning icing concoction of sugar and eggs is unique in that, when smoothed thinly onto a surface, it sets to form a malleable sheet which can be manipulated and ruffled like fabric, or folded and cut with decorative punches like paper.

Michele's newest creation, edible lace, is made by smoothing SugarVeil Icing over an intricately-engineered silicone mat incised with thread-like, detailed lace designs. When set, the icing peels to reveal a realistic length of delicately patterned lace. Additional information regarding SugarVeil is available via [www.sugarveil.com](http://www.sugarveil.com), and [www.youtube.com/sugarveil](http://www.youtube.com/sugarveil).

The ICES conference Cake Gallery and Vendor's Area is open to the general public for a \$50.00 admission fee on Saturday, and Sunday, August 1 and 2, 10:00 a.m. – 5:00 p.m. at the Pheasant Run Resort Convention Center, St. Charles, IL.

