

## The SugarVeil Confectionery Icing Bridal Dress

“Why a gown of icing?” The SugarVeil gown demonstrates how our icing is like no other; the malleability allows you to push the boundaries of what’s possible texturally to render in icing and it tastes great. If we can do this imagine what you can do with SugarVeil.

The SugarVeil gown made its premier at silversmith artist Robyn Nichols 22<sup>nd</sup> annual exhibition in November 2004. The wedding themed show was titled “Silver, Sugar, and Horsepower” and featured SugarVeil edible wedding cakes and the SugarVeil Bride. The first gown was a traditional gown design; the entire intricate bodice was applied directly to the model, and the bustle and skirt were made the same as our second dress – SugarVeil smoothed on a flat surface to make ‘fabric’ then cut into pattern pieces. Excepting the headpiece and train of netting, *the entire dress, including the wedding ring, was made of SugarVeil.*



The second bridal gown also made entirely with SugarVeil was created for the National Restaurant Association’s convention in Chicago, Illinois on May 22<sup>nd</sup> and 23<sup>rd</sup>, 2005. This dress was a flirty homage to the cigarette girl of the 1940’s. Since SugarVeil was being demonstrated directly on the model, Michele created SugarVeil bodice and skirt for the model to wear on the floor and used pre-made SugarVeil appliqués directly on the model. The SugarVeil Icing Dispenser was used to adhere the lace appliqués onto the models’ back, and to make her gloves and stocking seams. And this time she wore a sugar veil!

The SugarVeil Bride walked the convention hall both days further demonstrating the icings’ abilities to push the limits of flexibility. Needless to say it was inspiring to culinary professionals and it created a buzz.

Dress details:

SugarVeil was smoothed on a flat surface to make the base SugarVeil ‘fabric’ for the skirt and bodice; which was cut with scissors into pattern pieces, folded, and glued with SugarVeil to form darts and seams. Food color was added to SugarVeil, and then thickly applied over a decorative stencil to create the taupe dimensional designs on the bodice and skirt.



Hat and Veil were SugarVeil combed into lines using the SugarVeil Confectionery Comb; dots were added with the SugarVeil Icing Dispenser and when set the configuration created an expanding veil to hang from the SugarVeil formed hat.

Hair motifs were flowers cut from SugarVeil smooth base fabric, formed by hand into petals and flower centers, and ruffle appliqués applied to the models chignon.



Bouquet is strips of the SugarVeil that were cut with scissors, folded and shaped to form roses in the bouquet. Ribbon-like strips were cut and stenciled with colored SugarVeil, and knotted to form the decorative ribbons cascading from the bouquet. Smooth SugarVeil was gathered to use as ruffles under the roses.

Lace gloves are SugarVeil appliqués made with a stencil that were stored airtight then applied directly to the model's body with a bit of water.



The bodice of SugarVeil fabric was folded and glued with SugarVeil to form darts and seams.

Lace back is SugarVeil appliquéés made with a stencil and piped buttons, both which were stored airtight then applied directly to the model's body with a bit of water.



Stocking seams were applied with the SugarVeil Icing Dispenser. The shoes had roses of SugarVeil.

SugarVeil Confectionery Icing represents a new genre of icing; it is unique in the field due to its flexible nature and capability of finely detailed design. It is the ultimate vehicle for artistic expression in pastry art and is available to the public. SugarVeil is a registered trademark, patent pending, OU Kosher approved icing.

