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‘HAPPY BIRTHDAY’ IS A PIECE OF CAKE WITH SUGARVEIL™ ICING DISPENSER

Château de Beaux Gâteaux of Waldron, Missouri, presents a new solution to the challenge of getting messages across a perfectly iced cake: the SugarVeil™ Icing Dispenser and Confectionery Mix.

The patented SugarVeil™ Icing Dispenser is a hand-held, air powered system for dispensing fine lines of icing, sauces, chocolate, thin batters, and other decorating mixtures. Fill a cartridge with SugarVeil™ Icing, twist on a tip, and plug in the air pump. Cover the hole at the top of the dispenser with your forefinger to draw a line. Slide your finger off the hole to stop the flow. Hand fatigue from squeezing a piping bag is eliminated. A continuous suction in the dispenser's tip eliminates drips, and may be used to pick up dragees and other small sugar pieces for precise placement.

Add boiling water to SugarVeil™ Confectionery Mix to make a light tasting, not-too-sweet decorating icing with unique properties. Use in the SugarVeil™ Icing Dispenser to trace fine lines, words, and intricate designs onto parchment paper, placing a pattern beneath. The completed pieces may be made in advance, and are flexible to later peel and drape onto the top/around the sides of a cake or plated dessert. Use as an enhancement to traditional buttercream iced cakes, or use as inspiration to create sleek, upscale rolled fondant or poured ganache wedding cakes.

Easy to operate, the SugarVeil™ Icing Dispenser makes it possible to delegate cake decorating duties when a designer is not available. Employees not skilled in the use of piping bags may use the Icing Dispenser to trace designs “off the cake” with SugarVeil™ Icing, producing consistent cake decoration results.

Due to its capability of fine detail, the SugarVeil™ Icing Dispenser is also suitable for 4” decorated cakes, single serve wedding cakes, personalized plated desserts, and petit fours. The Icing Dispenser includes a 110V air pump with regulator, refillable cartridges, a selection of tips, and all accessories for approximately \$200.00.

For further information, please contact Château de Beaux Gâteaux, 18220 Waldron Drive, P.O. Box 18, Waldron, MO 64092-0018, tel (800) 563-0074, www.sugarveil.com, email art@sugarveil.com.