

PASTRY

BAKING

CHOCOLATE

ICE CREAM

Dessert

PROFESSIONAL.COM

AUGUST 2013
\$6.95

QUEEN OF CAKE

KERRY VINCENT
GOES PRIMETIME
BACK HOME



OSSAS 20

The twentieth annual Grand National Wedding Cake Competition at the Oklahoma State Sugar Art Show (OSSAS) will take place from September 27-29, 2013 at the Tulsa State Fair in Tulsa, Oklahoma. The theme of this year's competition is "Ballet". Director/co-founder Kerry Vincent and her OSSAS team will host competitors and attendees from nations around the world including: Argentina, Australia, Brazil, Canada, Mexico, Peru, South Africa, Sri Lanka and the United Kingdom. The primary mission of OSSAS is to encourage and foster the highest possible skill level among prospective contestants, and to inspire dessert professionals worldwide. Vincent's personal mission is to elevate and promote sugar craft techniques as an art form worldwide, and she believes that competition is key to personal artistic growth. Sugar arts luminaries Bronwen Weber and Julia Usher will judge this year's competition. For more information about attending OSSAS 2013 visit www.ossas.com.



Top row from left: Bronwen with her huge cake at OSSAS 2012; Bronwen Weber (one of Dessert Professional's 2010 Top Ten Cake Artists in America); another Bronwen cake creation at OSSAS 2012.

Middle row from left: Cookie Trellis by Julia Usher. Photo by Steve Adams; Dessert Professional Contributing Editor Julia Usher. Photo by Karen Forsythe; CookieScape by Julia Usher. Photo by Steve Adams.

Bottom two: Martin Howard showpiece from OSSAS 2012 (top) "Ursula" by Orlando Serrano & Miguel Garcia (OSSAS 2012). (bottom)

Left: Vivian Pham (one of Dessert Professional's 2013 Top Ten Cake Artists in America) was thrilled to win the 2012 Grand National Wedding Cake Competition.