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Food Network star and sugar artist expert speaks to OSU audience

(Stillwater, Okla. – April 27, 2011) Oklahoma State University's Robert M. Kerr Food & Agricultural Products Center hosted a speaking appearance by distinguished Food Network judge and world-renowned sugar artist and cake decorator on April 19.

Kerry Vincent, director of the internationally recognized annual Oklahoma State Sugar Arts Show and founder of the Grand National Wedding Cake Competition in Tulsa, Okla., provided commentary on her rural upbringing, travel experiences, career advancements and involvement in television.

"It was such a honor to have a food icon like Kerry visit the OSU campus and share her experiences," said Andrea Graves, FAPC business planning and marketing specialist.

The Australian native spoke to students of the OSU animal science fundamentals of food science course, as well as others who chose to attend the session.

"Attendees of the talk were fascinated by Vincent's life adventures and passion for food," said Renée Albers-Nelson, FAPC milling and baking specialist and instructor of the class.

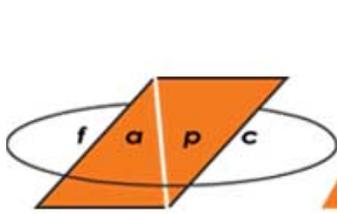
The FAPC has developed a close relationship with Vincent through her involvement and efforts at the Oklahoma State Sugar Arts Show.

"The FAPC and Kerry share the same vision in growing Oklahoma's role and presence within the food industry," Graves said. "Because of individuals like Kerry, Oklahoma food products are recognized and set a trend nationally."

Every October, more than 82,000 people file through the Oklahoma State Sugar Arts Show exhibit on the Tulsa State Fairgrounds.

"I was told the show would never work," Vincent said. "The Oklahoma Sugar Arts Show has built a reputation that cannot be ignored."

Vincent reflected on initial decisions and her role in the development of the Oklahoma State Sugar Arts Show.



“I wanted to do a sugar artist show focused on cake decorating,” Vincent said. “Who would have thought a cake show in Oklahoma would dictate wedding cake design in New York? Oklahoma is celebrated worldwide because of this particular show.”

Vincent serves as a permanent judge on the Food Network Challenge. Other television appearances include The Last Cake Standing and The Best Thing I Ever Ate.

“This was quite an opportunity for not only students of the food science class, but also others who attended,” Albers-Nelson said. “Vincent’s ambition and accomplishments within the food industry are second to none.”

Vincent’s speaking appearance concluded with a question-answer session and autographs from the Food Network star.

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