



Nicholas Lodge

Pastry Chef/Owner, The International Sugar Art Collection, Atlanta, GA

In our quest for perfection in all aspects of both the pastry and the culinary arts, Albert Uster Imports (AUI) is proud to nurture strong, lifelong partnerships with some of the world's finest experts in a myriad of disciplines. By drawing on their extensive expertise, amazing skill sets and dedication to continuing education, we are positive that serving you, our loyal customers, will be forged with the finest and most profound comprehension of one of the great cake masters mentioned below: Chef Nicholas Lodge. AUI is proud to feature Chef Lodge, who was recently chosen by *Dessert Professional Magazine* as one of the Top 10 Best Pastry Chefs in America, in the Massa Road Show.

While training to become a chef, Nicholas Lodge did not know for sure where the path would lead. The field of sugar art has transported him around the world, introduced him to royalty and celebrities, and has opened numerous doors to exotic locations that most people only dream about visiting.

Nicholas Lodge is one of the top instructors in the current generation of sugarcraft artists. He is the author of over a dozen books, and he also teaches and demonstrates his unique skills around the world.

Over the years his teaching tours have taken him to 26 different countries, and have afforded

him the opportunity to introduce sugar art into unlikely places such as India, China, and Fiji. He is internationally known, not only for his unique skills in sugar art, but also for the quality of his demonstrations and classes, at which he inspires enthusiasm in everyone who attends. This reputation has also involved him in judging sugar art events around the globe.

Nicholas was born in Essex, near London, England. He became interested in cookery and cake decorating at an early age. Nicholas can remember designing his first cake at the early age of 10 for his parents' wedding anniversary. After school, Nicholas worked in a bakery as a cake decorator to gain practical experience and commercial speed in decorating. He was then offered a position at The National Bakery School of England, located in London. Here, he completed a two year course in cake decorating and design. After gaining distinctions in all his assignments and examinations, he received the award for the Most Outstanding Cake Decorating Student.

Moving rapidly to even higher achievements, Nicholas became Principal Wedding Cake Designer at '**Woodnutts,**' located in Brighton, one of England's top sugar art schools. Here he made cakes for many of the largest London hotels, including **Claridges, The Ritz, and the Savoy.**

After 18 months, at the age of 21, Nicholas became the tutorial manager at Mary Ford's School in Bournemouth, another top sugar art school. During this time, Nicholas was commissioned to do work for England's Royal Family and other celebrities. This included one of the official wedding cakes for the wedding of Lady Diana and Prince Charles. This Royal wedding cake was also reproduced by Nicholas in Japan for the official visit of the Prince and Princess of Wales. Nicholas was also commissioned to create a cake for the Queen Mother's 80th birthday and the christening cake for Prince Harry.

Nicholas was commissioned to write his first book in 1985, and as his reputation increased, additional books followed. Currently Nicholas has authored and co-authored over a dozen books and has acted as a consultant to several publishers and overseeing books written by other sugar artists. Nicholas has self-published one book, 'A Potpourri of Flowers,' along with 12 instructional DVD's which cover a wide variety of gumpaste flowers and rolled fondant techniques.

Nicholas has also been involved with CelCakes, located in York, England and has co-authored with Margaret Ford on the instructional module, '**SugarFacts,**' along with six instructional video

tapes. He also taught with Margaret at the CelCakes summer school and various **'Sugarart Roadshows.'**

The International Sugar Art Collection (ISAC) was founded in 1992 by Nicholas and his U.S. business partner Scott Ewing. Scott is a former wedding photographer who became interested in cake decorating from the many beautiful 'edible-creations' he photographed during this career.

In 1993 Nicholas received an invitation from The White House to participate in a Presidential appointment on internal affairs. This appointment would have resulted in many trips to Washington D.C. and the White House, covering a period of one year. Unfortunately, due to his previous teaching commitments, he was not able to accept this invitation from President Clinton's office.

In 2001 Nicholas was voted into the International Cake Exploration Societe (ICES) Hall of Fame, and is the youngest person to receive this honor. ICES is the National organization for cake decorating.

In November, 2003 Nicholas was guest pastry chef for the first time at the Epcot Food and Wine Festival held at The Walt Disney World Resort in Orlando, Florida. Over 800 guests, dignitaries, and national media representatives were on hand to taste the cake Nicholas created for this event. Nicholas has returned each year for the Epcot Food & Wine Festival, creating a unique dessert each time for up to 1,200 guests.

2003 was also the year that Nicholas was invited to be a guest judge for the first time at **'The National Gingerbread House Competition,'** that is held each year at the historic Grove Park Inn Resort & Spa in Asheville, North Carolina. This competition is the largest of its kind in the United States. Nicholas is honored to be a part of this yearly event, and it is one of the first standing appointments he enters into his calendar each year.

Nicholas has a very full and busy schedule, but in 2004 was finally able to accept his first of many invitations to participate as a judge on the popular Food Network Program: Food Challenge. Nicholas continues today in an advisory position to the Food Network.

The International Sugar Art Collection School of Sugar Art, teaches all levels and aspects of sugar art, and cake decorating.

The International Sugar Art Collection

, is the division that manufactures and distributes over 400 specialized tools and equipment use in creating sugar art and cakes. The school, offices, retail gallery and product distribution centers are located in Norcross, Georgia, just a few miles north of downtown Atlanta, which has been home for Nicholas since 1991. In 2002 Nicholas became a citizen of The United States of America.

As well as the school in Atlanta, Nicholas also has a sister school in Tokyo, Japan, and he spends his year teaching and traveling between the two locations, in addition to traveling to special classes held at other schools and locations throughout the United States and around the world.

For more information about Chef Nicholas Lodge and the AUI Massa Road Show, please go to our events page by clicking [here](#).