



The Front Burner

SEE WHAT'S COOKING IN
FOOD & BEVERAGE

OCTOBER 10TH - OCTOBER 16TH



WEATHER FORECAST

10/10 Sat

Hi 85F Lo 60F

10/11 Sun

Hi 84F 64Lo F

10/12 Mon

Hi 81F 61Lo F

10/13 Tue

Hi 79F 60Lo F

10/14 Wed

Hi 80F 60Lo F

10/15 Thu

Hi 80F Lo 60F

10/16 Fri

Hi 79F 59Lo F

F&B NEWS



Fabulous Flora



Everything you see in this photo is edible!

In Food & Beverage, we are privileged to work with some of the most amazing talent in the industry. Flora Aghababayan, Cake Artist, lives up to her title as her creations are truly a work of art. Recently Flora participated in the Oklahoma State Sugar Art Show.

"I'm very proud to be part of that show. If you see the other artists and the work that they do it is very good. I'm honored to

be in the same competition with them," she says. This is her second year in this competition and the fourth time she has competed in a cake challenge. As a result of making the Top 10 Cakes in last year's Oklahoma State Sugar Art Show, Flora's cake was featured in Bride magazine. In 2005 she was in the Elvis Cake Challenge on the Food Network and in 2007 she competed

in the Princess Cake Challenge.

"After all of these competitions,

I now know what they are looking for. Each experience gives me a chance to grow and become a better artist," she says. "Many of the other contestants in the competition told me that my cake was a work of



Flora Aghababayan, Cake Artist First Class

THIS WEEK'S SNAPSHOT

| WYNN | | ENCORE | |
|-------------|--------------|-------------|--------------|
| RATES: | OCCUPANCY: | RATES: | OCCUPANCY: |
| 10/10 \$499 | 10/10 100.0% | 10/10 \$699 | 10/10 100.0% |
| 10/11 \$169 | 10/11 76.7% | 10/11 \$199 | 10/11 89.9% |
| 10/12 \$159 | 10/12 61.8% | 10/12 \$179 | 10/12 82.3% |
| 10/13 \$159 | 10/13 57.5% | 10/13 \$199 | 10/13 84.0% |
| 10/14 \$169 | 10/14 61.9% | 10/14 \$219 | 10/14 89.8% |
| 10/15 \$269 | 10/15 86.6% | 10/15 \$359 | 10/15 97.5% |
| 10/16 \$359 | 10/16 96.2% | 10/16 \$699 | 10/16 100.0% |



Fabulous Flora (Continued from Page 1)



art. That made me feel so happy.”

Although Flora just missed first place, she realizes that it was due to a technical error that she will not repeat next time around.

“I used a piece of styro-foam board as the base of the cake. This board wasn’t allowed, so two of the three judges took off one point each giving me a score of 98/100,” Flora explains. “But, the same judges complimented me by saying that my gold jewelry pieces looked ready to wear.”



The theme of the challenge is provided to contestants one year in advance so that they have plenty of time to prepare and plan their entries. “I went to Mexico for four days specifically to pick up real sea life to represent in my cake,” Flora says. “When I created each piece- the starfish, the seahorses and the shells, I placed the real ones next to the ones I made. I asked my girls which one was which and they couldn’t tell the difference!”

Flora estimates that it took three full weeks to build her cake. “I came in

on my days off, stayed late and worked around the clock to prepare. I still have to do my job and the guest always comes first.”

The judges look for varied techniques used in each entry. Flora mentions that she used piping, air-brushing, hand-molding and painting on her extraordinary gem. After all of this preparation, she then transported the cake via plane to

Show never ending attention to detail

the competition in Tulsa, OK. Her experience on the previous challenges helped her to pack the cake so that all the pieces were unscathed and safely arrived in Oklahoma in one piece.

Flora was not always a Cake Artist. From early childhood she studied to be a dancer. She performed all sorts of dancing styles and won competitions in performing arts as well. While



growing up in Armenia, Flora discovered a love of cooking, especially baking, with her family.

“I wasn’t trained the way that many people in our industry have been. I learned from my mother, my grandmother ... everyone was always letting me help,” she says. “My favorite thing about what I do is that I never repeat myself. It’s always something different. I have an opportunity to be creative and to get better all the time.”

With the passion of a true artist, Flora adds, “I am so lucky. I get to use my creativity at my job. I don’t dance anymore, but now I get to use my artistry on my cakes.”

