

Moxie University

Wayne Thiebaud Desserts

Well, who doesn't love dessert! Do you ever wish that you can have dessert before your main meal instead of after? If you lived in the 17th Century, you would have a sweet dish in between courses. In fact, finer restaurants model after this by clearing the taste you have in your mouth with sweet sorbet.



Those living in the 17th and 18th Century also may have something sweet to look at in the center of their dining table or at their dinner banquet. Here is an example of a sculpture made from sugar clay for Maria Theresa, the Empress of Austria in 1740. If you would like to try a sugar sculpture by yourself or at your next birthday party, you can use the recipe below:

- ◇ 4 cups of Powdered Sugar
- ◇ 4 tablespoons of water
- ◇ Food Coloring (optional)

Wayne Thiebaud

Mr. Thiebaud was born in 1920 in Long Beach, CA. In high school, he worked at Mile High and Red Hot which was a café known for its' stacked ice-cream cones and hot dogs. After breaking his back playing sports, he dedicated much of his free time towards creating art and designing scenery for his high school theater department.

When he was just 16, he worked as an apprentice at Walt Disney Studios in the animation department. Throughout his life, he shared his creative talents by designing comic strips (Aleck), to painting a 250-foot wrap around mural (in Sacramento, CA), and even making maps of Japan (under Commander Ronald Reagan). His own art collections have been displayed at numerous exhibits including the Crocker Art Gallery and the Oakland Art Museum. For his 100th birthday, let's celebrate Wayne Thiebaud and his realistic, colorful paintings of delicious desserts. Bon Appetit!

