

Anna Meyer, Owner/Chef at **range free**

At first glance, there's a great distance between Anna Meyer and the art world. The owner and chef of **range free**--an allergen-friendly bakery and café in Columbia, Missouri--was diagnosed with severe and extensive allergies after her Masters program in Art History. Anna spent nearly a decade in commercial bakeries and as an Art History adjunct college instructor (William Woods University, East Central College), before opening the gluten-free bakery that specializes in allergen-friendly, decorated cakes.

A Missouri native, Anna earned a BFA from the Kansas City Art Institute, double majoring in Sculpture and Art History. Her physical works there began an interest in edible art, spanning media from bread to candy to canned goods. An undergraduate focus in modern art history continued with an MA in Art History from the University of Missouri-Columbia, during which time her artwork flowed into another domestic material realm of fiber arts. Threading the humor of her academic research into visual work continues with a whimsical and challenging approach to cake production, focusing on the message in the medium of cake and icing, and the unique difficulties temporal and delicate ingredients offer.