

Master Ice Carver Aaric Kendall



When Aaric Kendall was in high school, working part time in the kitchen of a private dining club, he got the chance to carve a swan out of ice at a Springfield, IL charity event. Kendall was able to hone his skills when he later attended the Culinary Institute of America in Hyde Park, N.Y. There, he was president of the school's ice carving club, which set up competitions so chefs-in-training could practice. Argenta, Illinois resident Kendall has since gone on to win the U.S. Ice Carving Nationals and earned the right to compete in ice carving events held in conjunction with two winter Olympics — Turin, Italy, in 2006 and Vancouver, British Columbia, in 2010. He was the Bronze Medalist in Turin and won Gold in Vancouver.

He placed 2nd at the World Ice Art Championships in 2015.

Kendall worked as a chef at the Ritz-Carlton Hotel in St. Louis, where he did all of the hotel's ice carving. After more than a year, he took a job in the same city with Ice Visions, a full-service ice carving company. There, he sculpted everything from turkeys and cornucopias for Thanksgiving to corporate logos for business functions and monograms for weddings. Kendall also started Double A Carving Company (www.doubleacarving.com), a full-service ice carving company. His shop — which includes a 13-by-10-foot freezer where he carves — is on the property of his parents' home, where he grew up.

