

## SECTION P – CAKE DECORATING

### 2018 ORANGE SHOW 28<sup>th</sup> & 29<sup>th</sup> April 2018

**STEWARDS :** Chief Steward - Mrs Beryl Hicks (for enquiries 6366 5015), Mrs Barbara Bacon,  
Miss Valda Grimshaw, Mrs Debbie Whiley

**SPONSORS:** Australian Bakels, J L Stewart & Son, Essential Ingredient, Spotlight Orange, M & J Butchery, Sugarcraft Orange, Rae Hort & Family, Angela Mason & Family, Beryl Hick & Family, Pets at Peace Central West, Cake Decorators Guild of NSW Inc. State Body, Cake Decorators Guild Orange Branch

**ENTRIES WILL BE TAKEN ON FRIDAY 27<sup>th</sup> April 2018 BY THE STEWARDS IN THE MAIN PAVILLION 8.00AM – 10.00AM (NOT BEFORE). ENTRY FORMS SHOULD BE FILLED OUT PRIOR TO DELIVERY.**

#### INSTRUCTIONS FOR EXHIBITORS

1. **All cakes should be presented on a board.** All base and presentation boards must be fitted with cleats. (5mm underneath board for easy movement of cake – please phone if unsure.)
2. Handwork only will be judged. No cake will be cut. Dummy cakes are permitted.
3. All cakes to be iced in fondant icing unless otherwise specified.
4. Tulle, wire, ribbon, wire braid & manufactured stamens may be used. Edible food products eg. Polenta, gelatine, coconut, cachous, piping gel may be used where appropriate. Disco glitters, shimmers and petal dust are acceptable
5. **Wire must not be inserted directly into any cake.** A flower pick or substitute is acceptable. Manufactured pillars, wooden skewers, acrylic rods or other means to support the elevation of cakes may be used.
6. **No manufactured ornaments allowed in any class (except in Doll Cake where a manufactured doll may be used in the Novice Section only).**
7. A tier is defined as being 2 or more levels, not necessarily one above the other, but linked by a common board.
8. A fabric drape may be used in conjunction with any entry, but it must fit within the stated size for the exhibit
9. **Please take note of size limits in each class.**
10. **No Edible Imaging allowed in any class.**

Ribbons awarded for 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> in each class.

Cake Decorators Guild NSW Inc. trophy awarded for Most Successful Exhibitor – decided on a points system i.e. 1<sup>st</sup> – 3 points, 2<sup>nd</sup> – 2 points, 3<sup>rd</sup> – 1 point.

Champion Ribbon awarded for the Best Overall Exhibit.

Sonya Begg Memorial Trophy for Most Successful Novice Exhibitor

**Exhibits to be picked up after 4.00pm on Sunday 14 May 2017**

## **JUNIOR SECTION - Please check Instructions for Exhibitors**

P1 – **Pre Primary** – open to any child Year 2 and under.

4 Decorated Cup Cakes – any type of icing. Presented on a base board no larger than 25cm square.

P2 - **Primary** – open to any student attending Year 3 to Year 6

a) Single Cake – suitable for any occasion, any type of icing, presented on a board. Base board no larger than 40cm square.

b) 4 Decorated Cup Cakes – fondant icing to be used.

P3 - **Secondary** – Open to any student Year 7 to Year 12

a) Single Cake suitable for any occasion with fondant icing, presented on a board. Base board no larger than 40cm square.

b) 4 Decorated Cup Cakes – fondant icing to be used.

## **NOVICE SECTION – Please check Instructions for Exhibitors**

**Open to competitors who have never won first place in a similar class at an Orange Show.**

N1 - Decorated Cake – Special Occasion Cake, entry must include a greeting or name. Base board no larger than 40cm square.

N2 - Decorated Mini Cake – suitable for any occasion. Entry must fit within a 15cm square.

N3 - Cup Cakes – 4 decorated cup cakes, (must be cake) any type of icing. Displayed on a base board no larger than 25cm square.

N4 - Wedding Cake – Fondant icing, not less than 2 tiers. Base board no larger than 40cm square.

N5 - Doll Cake (manufactured doll may be used). Base board no larger than 40cm square.

## **OPEN SECTION – Please check Instructions for Exhibitors**

**Open to all competitors**

O1 - Wedding Cake – Fondant Icing not less than 2 tiers. Base board no larger than 40cm square.

O2 - Wedding Cake – Any other type of icing medium (i.e.buttercream/chocolate etc.) not less than 2 tiers. Base board no larger than 40cm square.

O3 - Novelty Cake – theme of your choice, fondant icing to be used. Base board no larger than 40cm square.

O4 - Special Occasion Cake – entry must include a greeting or a name. Base board no larger than 40cm square.

O5 - Flower Arrangement – 3 different flowers and foliage of your choice arranged in a container (made of icing) or spray. Presented on a base board no larger than 30cm square.

O6 - Decorated Mini Cake – suitable for any occasion. Entry must fit within a 15cm square.

O7 - 4 Decorated Biscuits (Cookies) – presented on a base board no larger than 25cm square.

O8 - Doll Cake – doll must be hand made. Base board no larger than 40cm square.