



ICING AND DECORATING

GENERAL INFORMATION (PLEASE READ CAREFULLY)

- All cakes to be delivered on Thursday 28th Feb 2019
- Deliver between 8.30am and 10am
- Judging will be Thursday 28th Feb from 11.30am (closed to the public)

Specifications

- Each exhibit MUST be the work of the individual exhibitor (All classes)
- Handwork Only (All Classes)
- Must be covered with fondant. Exception- Cookies Royal Icing
- Identification Labels to be attached to the underside of the base/presentation board with the number facing upwards and visible (All Classes)
- No cake will be cut. (All classes)
- Should a judge deem the article not a suitable entry in a class, no prize will be awarded (All classes).
- Exhibitors are to note, materials ingredients & techniques they have used on the technical information sheet provided. (All Classes)
- EDIBLE food colors, lusters, glitters including all metallic colors may be used. The manufactures brand MUST be noted on the technical information sheet. Non-toxic does not mean edible. (All classes)
- ENTRIES NO HIGHER than 50cm due to display cabinet restrictions. (All classes)
- Baseboards or presentation boards that come into contact with the exhibition case or surface must be fitted with cleats (supports/feet attached to the underside of the board) Cleats must be a minimum height of 5mm. (All classes)
- Presentation board no more than 50x50cm, unless stated otherwise
- Hobby glue must not be used as an attachment medium for sugar work in any Cake Decorating and Sugar Art classes (but may be used as an attachment medium on boards). Only edible glue should be used as an attachment medium for all sugar work in any class. (All Classes).
- NO manufactured ornaments are permitted unless specified. (All classes)
- Only food grade supports must be used and the details of the internal supports must be identified on the technical information sheet. (All Classes)
- Wire in flower sprays is permitted, but MUST NOT penetrate the covering of the cake. Posy pick or substitute may be used but must be visible ABOVE the surface/fondant. (All Classes)
- Tulle, fabric, ribbon, wire, braid and manufactured or handmade stamens are permitted
- Natural plant material e.g.: dried stems are NOT permitted. Presentation board no more than 50cm x50cm for Classes 70-75, 79-81. Dummy Cakes, wood or Styrofoam blocks or suitable material may be used in place of actual cake as long as the same shape can be constructed in cake. Classes 72-75, 79-81

WE WOULD LIKE TO THANK THE FOLLOW SUPPORTERS
CAKE DECORATORS GUILD (NEWCASTLE BRANCH)
BELMONT CAKE DECORATING SOLUTIONS

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JUNIOR SECTION CLASSES

Refer to General Specifications

Classes 70 and 71.	Overall 1 st Prize Trophy	2 nd Prize Medallion and Card
Classes 70b and 71b	Overall 1 st Prize Trophy	2 nd Prize Medallion and Card.
Classes 70c and 71c	Overall 1 st Prize Trophy	2 nd Prize Medallion and Card.

- Age as at 23/2/2019
- Class 70 – 70c 12 years and under
- Class 71 – 71c from 13-18 years
- \$1.00 per entry (One entry per class) (Imagination and Decoration) main judging points

Class 70	(12yrs and under) SIMPLE NOVELTY CAKE
Class 70b	(12yrs and under) Decorated Cupcakes
Class 70c	(12yrs and under) Decorated Cookies
Class 71	(13-18yrs) SIMPLE NOVELTY CAKE
Class 71b	(13-18yrs) Decorated Cupcakes
Class 71c	(13-18yrs) Decorated Cookies

OPEN SECTION CLASSES

Refer to General Specifications

- \$3.00 per entry, (one entry per class)
- Class 72 ... Best judged exhibit will be awarded the “Mavis Mepham” Memorial Trophy and Ribbon. Donated by the Cake Decorators’ Guild, Cash prize of \$50 Donated by Mepham family
- Class 73... Best judged exhibit. Cash prize of \$100. Donated by the Cake Decorators’ Guild (Newcastle Branch).
- Classes...72, 74-77. Best judged Exhibit.” Jean Mackay Trophy” and Ribbon. Donated by the Cake Decorators’ Guild.
- Class 75... Best judged exhibit. “Pauline Hancock” Memorial Prize and Ribbon Donated by the Cake Decorators’ Guild. (Newcastle Branch)

CLASSES 72 - 77 Overall 1st Prize. Trophy. 2nd Prize. Ribbon and Card

Class 72.	ICED AND DECORATED WEDDING CAKE Not Less than 2 tiers Tiered cakes not necessarily one above the other, but two or more staggered levels Must be presented on a common base presentation board All tiered boards to be fully covered (top and underneath) Piped extension or piped lace permissible Edible metallic highlights permissible Handmade sugar ornaments allowed Wire, Ribbon, Tulle manufactured stamens, manufactured pillars and small vase permitted
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- Class 73. **MOST CREATIVE EASTER THEMED CAKE**
Food Safe Support Structure allowed
Edible colored sugar, coconut, piping gel; royal icing may be used on the cake or board
- Class 74 **CELEBRATION CAKE**
Birthday, Christmas, Anniversary etc.
- Class 75 **SUGAR ART (Plaque; Flowers; Sculpture)**
On a base of your own choice
Support frames permissible
Base 30cm x 30cm.
- Class 76 **DECORATED CUPCAKES**
6 cupcakes
- Class 77 **DECORATED COOKIES**
6 cookies

NOVICE SECTION CLASSES

CLASSES 79-83 1st Prize. Trophy. 2nd Prize. Ribbon and Card

- 1.\$3.00 per entry. (One entry per class)
 2. Only open to exhibitors who have not won a first prize in an Iced and Decorated Class at a previous Newcastle Regional Show
 - 3.Refer to general specifications
 - 4.Novice Eligible to enter Open Class
 - 5.Best Judged Exhibit in Class 80. Cash prize of \$100 Donated by the Cake Decorators' Guild (Newcastle Branch)
 - 6.Class 79-80 Best Judged Exhibit "Jean Mackay" Memorial Trophy and Ribbon donated by: Cake Decorators' Guild
- Class 79. **CELEBRATION CAKE**
Birthday, Christmas, Anniversary etc.
- Class 80. **MOST CREATIVE EASTER THEMED CAKE**
Food Safe Support Structure allowed
Edible colored sugar, coconut, piping gel; royal icing may be used on the cake or board
- Class 81. **WEDDING CAKE**
Not less than 2 tiers
- Class 82 **DECORATED CUPCAKES**
6 cupcakes
- Class 83 **DECORATED COOKIES**
6 cookies

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TECHNICAL INFORMATION SHEET FOR JUDGE

A Technical Information Sheet should be completed if any of the following items apply:

- To advise use of supports.
- To clarify use of any items which may appear not to comply with the schedule.
- For any explanation necessary to clarify exhibit.
- To advise the use of molds – purchased or self-made.
- To name unusual flowers used. To advise the use of Posy/Flower Picks.
- To advise the use of any products, e.g. sugar/rice paper, cachous, etc. to be used to enhance traditional sugar-based icing techniques.
- Brand name of specific product should be included on this sheet.
- To advise the use of dummy cake.
- To advise the use of edible embellishments and metallic colour. List the brand name of the product used.
- To explain set-up of exhibit.
- Supply a sketch to show cake content and supports used in the construction of novelty cakes.

Class No: _____ Entry No: _____

Description of Exhibit: _____

Details: _

Many thanks to the donors, organizes, judges and volunteers for your time

2019 NEWCASTLE REGIONAL SHOW

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Office use only

Receipt No. _____

ALL EXHIBITORS MUST COMPLETE THE GST SECTION OF THIS FORM

CLASS NO.	DESCRIPTION OF EXHIBIT AS PER SCHEDULE	ENTRY FEE
TOTAL		

GST STATUS - I verify that I enter on the following basis:

- A Recreational basis**
- In the course of my business and my ABN number is:** _____

Print Name: _____

Date of Birth (Junior Entrants only) ____ / ____ / ____

Full Address: _____ Postcode: _____

Home/Work Phone: _____ Mobile Phone: _____

Email Address: _____

Please add me to the email list for future schedules and information. (Thanks for helping the environment.)

Signed: _____ Date: _____

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