



Sugarcraft Competition & Exhibition 2019

Saturday 23rd March 11.00 am to 6.00pm

Sunday 24th March 11.00 am to 5.00pm

The Radisson Blu Hotel & Spa, Little Island, Cork.

Categories:

- Beginners** Open to those who have only been involved in the craft **only since January 2018** and have not entered any other Sugarcraft Competitions.
- Novice** Open to those who have not previously won a Gold in the novice section of the chosen class of a cake decorating competition or someone that is **NEW TO A PARTICULAR SKILL** that is judged to BSG standard.
ie. If you have won a gold in Novice Miniature you cannot enter Novice Miniature again but could enter another Novice class.
DEMONSTRATORS OR TEACHERS OF SUGARCAFT MAY NOT ENTER AT NOVICE LEVEL
- Open** Open to anyone except those who have won three Gold Awards in any one "Open" category.
- Master Class** Open to those who have won a Gold Award in any one Open Category. Competitors are limited to winning three Gold Awards in any one class in this division. In addition Competitors entering the Master Class are not allowed to enter an exhibit of the same category, in a lower class, at the same exhibition.
- N.B.: ***Base area is the dimension of a square within which the board (of any shape),*** including immediate decorations, any drapes, stands, floral arrangements etc. up to the highest point of the exhibit ***must fit.*** Dummies may be used unless otherwise stated. **Class numbers will be limited so please enter early.**

FEES ARE AS SHOWN ON ENTRY FORM AND NO REFUNDS WILL BE GIVEN FOR

CANCELLED ENTRIES

PLEASE ENSURE THAT YOU ARE ENTERING THE CATEGORY RELEVANT TO YOUR SKILL

LEVEL AND PREVIOUS COMPETITION HISTORY

A STEWARDING SCHEDULE IS INCLUDED WHICH MUST ACCOMPANY EVERY ENTRY

FORM WITH AT LEAST ONE STEWARDING SLOT FILLED IN

Royal Icing: - SINGLE TIERED**Class 1: Beginners: Royal Icing:****'Christening Cake'**

A cake or dummy coated in Royal Icing. **Name/s to be Piped Directly onto Cake.** All decorations must be in Royal icing (**NO artificial decorations allowed**) and applied directly onto the cake (**NO Off Pieces of any medium Allowed**).

Max base area : 10"/25 cms square

Class 2: Novice: Royal Icing:**'Mother's Day Cake – Floral Themed'**

A Cake or dummy coated in Royal Icing. **Must include Piped Flowers - either mixed flowers or multiples of the same flower. Royal Iced Off Pieces Allowed.** All decorations must be in Royal icing (**NO artificial decorations allowed**).

Max base area: 10"/25 cms square

Class 3: Open: Royal Icing:**'Inspired by the Orient/Far East'**

A cake or dummy coated in Royal Icing. All decorations must be in Royal icing (**NO artificial decorations allowed**). **Royal Iced Off Pieces Allowed. MUST include at least 1 Run-Out. Painting may be incorporated including Cocoa Butter Painting.**

Max base area 12"/31 cms square

Class 4: (NEW) Open: Royal Icing - Cookies:**'Easter'**

12 cookies in 4 Designs coated and decorated in Royal Icing. All decorations must be in Royal icing (**NO artificial decorations allowed**). **Royal Iced Off Pieces Allowed. Painting may be incorporated including Cocoa Butter Painting. Competitors choice of display to fit in base area stated. Ribbon allowed for hanging/display purposes only.**

Max base area: 14"/37 cms square

Sugarpaste:

N.B. In the following classes the judges will accept a decorated dummy or real cake. Any shape is allowed so cakes may be carved if the competitor wishes. The competitor WILL gain more marks if CAKE has been carved to shape rather than using a prefabricated, shaped dummy or cake. Edible Ribbon Only around base of Cakes.

Class 5: Beginner: Sugarpaste:**Single Tier 'Graduation'**

Cake or dummy to be coated in sugarpaste. Decorative work to be in any edible medium and may include gum/flower paste, handmade wired or unwired sugar flowers. Wires, tape, cotton and stamens may be used. **NO other artificial decorations allowed. Food Grade Plastic supports may ONLY be used. No Ribbon around base of cake, Edible Ribbon only may be used in this way. Ribbon may be used around edge of board or as part of Off Piece floral spray/decoration only.**

Max base area: 12"/31 cms square

Class 6: Novice: Sugarpaste:**Single Tier 'Arts and Crafts'**

Cake or dummy to be coated in sugarpaste. Decorative work to be in any edible medium and may include gum/flower paste, handmade wired or unwired sugar flowers. Wires, tape, cotton and stamens may be used. **NO other artificial decorations allowed. Food Grade Plastic supports may ONLY be used. No Ribbon around base of cake, Edible Ribbon only may be used in this way. Ribbon may be used around edge of board or as part of Off Piece floral spray/decoration only.**

Max base area: 12"/31 cms square

Class 7: Open: "Sue Cummins Award" Sugarpaste:**One or more Tiers 'Swinging Sixties'**

Cake or dummy to be coated in sugarpaste. Decorative work to be in any edible medium and may include gum/flower paste, handmade wired or unwired sugar flowers. Wires, tape, cotton and stamens may be used. **NO other artificial decorations allowed. Food Grade Plastic supports may ONLY be used. No Ribbon around base of cake, Edible Ribbon only may be used in this way. Ribbon may be used around edge of board or as part of Off Piece floral spray/decoration only. Separators allowed.**

Max base area: 14"/37 cms square

Class 8: Masterclass: Sugarpaste: One or more Tiers ‘A Night at the Oscars’

Cake or dummy to be coated in sugarpaste. Decorative work to be in any edible medium and may include gum/flower paste, handmade wired or unwired sugar flowers. Wires, tape, cotton and stamens may be used. **NO other artificial decorations allowed. Food Grade Plastic supports may ONLY be used. No Ribbon around base of cake, Edible Ribbon only may be used in this way. Ribbon may be used around edge of board or as part of Off Piece floral spray/decoration only. Separators allowed. If exhibit depicts a Movie, please display the Movie Title alongside the Exhibit.**

Max base area: 14”/37 cms square

Novelty Cake: Sculpted

NO DUMMIES ALLOWED

CAKE MUST BE CARVED TO SHAPE

ie.Fruit, Madeira, Chocolate Biscuit or Rice Krispie Cake allowed

Cake/s to be covered in any edible medium. No Pre shaped tins, including round and square, basins or dummies allowed. **NO INTERNAL SUPPORTS EITHER EDIBLE OR NON EDIBLE. NO ARTIFICIAL DECORATIONS ARE ALLOWED.** Cake may be cut by Judges to check compliance with the rules.

At least 50% of the exhibit on the board must be cake.

Class 9: Novelty Novice: Sculpted (Carved) Novelty: ‘Tools of My Trade’
Max base area 14”/37 cms square

Class 10: Novelty Open: Sculpted (Carved) Novelty: ‘Footwear’
State chosen size of board base required on entry form.
Exhibit must stay within size stated: Max. 20”/51 cms square

Class 11: Novelty Master Class: Sculpted (Carved) Novelty: ‘Marine Life’
State chosen size of board base required on entry form.
Exhibit must stay within size stated: Max. 20”/51 cms square

Floral Sugarcraft: - Competitors Please Note – Please supply a list of flowers, either botanical or common names, used in the piece alongside the exhibit. This list forms part of the exhibit and without it the piece will not be to schedule.

Class 12: Beginners: Floral: ‘Knife Spray’
Display must include flowers, buds and foliage made in gum/flower paste or any other edible medium. To be **displayed on a suitable knife.** Wires, tape, cotton, ribbon and stamens may be used. **NO other artificial decorations allowed. No board required Knives will be placed directly onto table.**
Maximum length of Knife 14”/35cm

Class 13: Novice: Floral: ‘A Floral Decoration suitable for a Flower Girl to Carry’
Display must include flowers, buds and foliage made in gum/flower paste or any other edible medium. Wires, tape, cotton, ribbon and stamens may be used. **NO other artificial decorations allowed.**
Display may be a Spray of flowers, a container filled with Flowers which is easily carried by a child such as a basket, or any other item which a flower girl might carry decorated with flowers, such as a hoop or polystyrene ball.
Displayed within Max Base area 12”/31 cms square

Class 14: Open: Floral: Vanda Vernon Award: 'A Window Display of Garden Flowers'

An arrangement with competitors choice of flowers, buds and foliage made in gum/flower paste or any other edible medium. Presented in a container of 'Competitors choice' which would be suitable to sit in a window. Wires, tape, cotton, ribbon and stamens may be used. **NO other artificial decorations allowed.**

**No height restriction but all elements of display must fit within Max Base area
Displayed within Max Base area 14"/35 cms square**

Class 15: Master Class: Floral:

'Hues of Blue'

A predominantly Blue arrangement with a minimum of 3 flower types. Competitor's choice of presentation. Arrangement to include flowers, buds and foliage made in gum/flower paste or any other edible medium. Wires, tape, cotton, ribbon and stamens may be used, **NO other artificial decorations allowed.**

**No height restriction but all elements of display must fit within Max Base area
Displayed within Max Base area 14"/35 cms square**

Cake Top Ornament

Class 16: Open: Cake Top Ornament:

'Competitors Choice'

A 3D cake top ornament made from any edible medium or combination of mediums. **Only Food Grade Plastic or Edible internal supports are allowed.** Wires, tape, cotton and stamens are allowed for decoration. **NO other artificial decoration allowed (No Ribbon Allowed except around Board Edge).**

A CAKE TOP ORNAMENT IS NOT A COATED BOARD REPRESENTING A CAKE TOP AND DECORATED AS SUCH. THE ORNAMENT SHOULD BE A STAND ALONE/OFF PIECE PRESENTED ON AND MAY BE FIXED TO A DECORATED/COVERED BOARD.

**No height restriction
Displayed within base area 8"/20 cms square**

Miniatures:

Class 17: Open: Miniatures:

'Competitors Choice'

An exhibit made from any edible medium or combination of edible mediums to fit within stated size. Exhibit can represent any item/s including flowers. Wires, tape, cotton and stamens allowed for decorative purposes only **(NO other artificial decorations allowed including supports).**

**MUST BE TO SCALE
To fit within a 6"/15 cms cube, including base or stand**

Wedding Cake:

Class 18: Open: Two or Three Tier 'Wedding Cake' Only one Entry per Person

Cake may be any shape, including Novelty, covered in any edible medium. Wires, tape, cotton and stamens may be used, **NO ribbon insertion allowed, ribbon around the cake IS allowed. NO other artificial decorations allowed on cake.**

Cake or Dummies may be used.

Pillars, cake stands, separators, plinths and double boards may be used for display but if cakes are stacked, a board/card must be used on the underside of each tier. **Note :** a plinth can be a covered double board which is iced, and the sides covered with ribbon, braid or any edible medium.

**Originality encouraged / No height restriction
State chosen size of board space required on entry form
Total Exhibit must stay within size stated up to Max. 18"/46 cms square**

Class 19: Masterclass: Three or More Tiers 'Wedding Cake' Only one Entry per Person

Cake may be any shape, including Novelty, covered in any edible medium. Wires, tape, cotton and stamens may be used, **NO ribbon insertion allowed, NO ribbon allowed around the cake, only on the board rim. NO other artificial decorations allowed on cake.**

Cake or Dummies may be used.

Pillars, cake stands, separators, plinths and double boards may be used for display but if cakes are stacked, a board/card must be used on the underside of each tier. **Note :** a plinth can be a covered double board which is iced, and the sides covered with ribbon, braid or any edible medium.

Originality encouraged / No height restriction

State chosen size of board space required on entry form

Total Exhibit must stay within size stated up to Max. 18"/46 cms square

Sculptural Centre-Piece – NON EDIBLE EXHIBIT

Class 20: Open: To Represent any aspect of a 'Country of Your Choice' Restricted One Entry/Person

This category does **not need** to be 50% cake as in the Carved Novelty section. **No restrictions on type/material of internal supports used. Motorised parts may be used but Mechanics must not be visible. Exhibit must be completely covered in edible mediums with exception of florist wires (must be taped), tape, cotton and stamens. NO other artificial decoration allowed.**

Name of the country **MUST** be incorporated into the exhibit. A short explanation of the piece may be placed alongside the exhibit if necessary.

Originality encouraged. No height restriction but ensure upper parts do not protrude over chosen base size

Please STATE chosen size of board space required on entry form, up to Max. 20"/51 cms square

Total Exhibit must stay within STATED size

Children's Classes:

Class 21: Childrens Class: 7 years or under: 'Summertime'

6 Cupcakes decorated in any Edible Medium - children are not required to bake the cupcakes. Cakes may be displayed on a suitable plate or board to fit into max base area.

Open to children up to and including 7 years at date of competition. **Decoration must be unaided work of competitor. NO Artificial decorations allowed**

Age must be clearly stated on entry form and cake identification label, as this will be taken into consideration.

Max Base area 8"/20 cms square

Class 22: Childrens Class: 8-12 years: 'My Fairy House'

Open to children from 8 to 12 years at date of competition. **Must be unaided work of competitor.**

A cake or dummy may be used. May be decorated in any edible medium/s. Pre-shaped speciality tins are allowed. **NO Artificial decorations allowed.**

Age must be clearly stated on entry form and cake identification label, as this will be taken into consideration.

Max Base area 8"/20 cms square

Class 23: Childrens Class: 13-16 years: 'Camouflaged - A Hidden Surprise'

Open to children from 13 to 16 years at date of competition. **Must be unaided work of competitor**

A cake or dummy may be used. May be decorated in any edible medium/s. Pre-shaped speciality tins are allowed. **NO Artificial decorations allowed.** Age must be clearly stated on entry form and cake identification label, as this will be taken into consideration.

Max Base area 10"/25 cms square

Children who are now over 16 years and have been involved in Sugarcraft for more than one year can enter Novice Class in any category.

Cork Sugarcraft Association: Competition Entry Form 2019

THE NAME DETAIL HERE WILL APPEAR ON ANY CERTS AWARDED – PLEASE ENSURE WE CAN READ IT

CSA Member: (Please Circle) NO YES If YES please quote Memb Nr.:

Name: Mobile/Phone Nr.:

Address:

Email Address:

PLEASE STATE THE NUMBER OF ENTRIES IN EACH CLASS (1 or 2 ETC). MAX 2 ENTRIES PER CLASS WITH EXCEPTION OF CLASSES 18, 19 AND 20 WHICH ARE 1 PER ENTRY

<input type="checkbox"/>	1: Royal Icing: Beginner	<input type="checkbox"/>	13: Floral: Novice	
<input type="checkbox"/>	2: Royal Icing: Novice	<input type="checkbox"/>	14: Floral: Open <i>Vanda Vernon Award</i>	
<input type="checkbox"/>	3: Royal Icing: Open	<input type="checkbox"/>	15: Floral: Masterclass	
<input type="checkbox"/>	4: (NEW) Royal Icing: Open Royal Iced Cookies	<input type="checkbox"/>	16: Cake Top Ornament: Open	
<input type="checkbox"/>	5: Sugarpaste: Beginners	<input type="checkbox"/>	17: Miniatures: Open	
<input type="checkbox"/>	6: Sugarpaste: Novice	<input type="checkbox"/>	18: Wedding Cake: Open (<One Entry Per Person) (Specify Chosen Size ⇨)	<input type="text"/>
<input type="checkbox"/>	7: Sugarpaste: Open (<i>Sue Cummins Award</i>)	<input type="checkbox"/>	19: (NEW) Wedding Cake: Masterclass (<One Entry Per Person) (Specify Chosen Size ⇨)	<input type="text"/>
<input type="checkbox"/>	8: Sugarpaste: Masterclass	<input type="checkbox"/>	20: Sculptural Centre Piece: Open (<One Entry Per Person) (Specify Chosen Size ⇨)	<input type="text"/>
<input type="checkbox"/>	9: Sculpted Novelty: Novice	<input type="checkbox"/>	21: Children: 7 Years and Under (Age ⇨)	<input type="text"/>
<input type="checkbox"/>	10: Sculpted Novelty: Open (Specify Chosen Size ⇨)	<input type="checkbox"/>	22: Children: 8 to 12 years (Age ⇨)	<input type="text"/>
<input type="checkbox"/>	11: Sculpted Novelty: Masterclass (Specify Chosen Size ⇨)	<input type="checkbox"/>	23: Children: 13 to 16 years (Age ⇨)	<input type="text"/>
<input type="checkbox"/>	12: Floral: Beginners			

Entry Fees: Cork Sugarcraft Association Members: €8 per exhibit/Children: €5 per exhibit/Non Members: €10 per exhibit

If an Entry is Cancelled no fees will be refunded

Due to the time and administration costs put into processing entries received and then cancelled which in turn results in re-organising additional entries to fill the spaces, no entry fees will be refunded due to 'Cancellations' in Advance; 'No Shows' or 'Refused Entry' due to late arrival on the date of the competition.

I enclose entry fees made payable to Cork Sugarcraft Association - **Postal Orders Only** (no Cheques accepted they will be returned with entry refused).

PLEASE ENCLOSE STAMPED/ADDRESSED ENVELOPE FOR RETURN OF ENTRY LABELS IN MID MARCH.

I declare that this competition entry is my own unaided, original work. The entry has not been used whole or in part, in any previous competition or classes. I also confirm that I have read and agree to abide by the Competition Rules and agree that the Judge's decision is final. Dated: Signed:

Enclosures to accompany Entry: Entry Form (printed if possible); Entry Fees (Postal Order Only); Stamped/Self Addressed Envelope; Stewarding Schedule – please tick these items to ensure all are included.

CONTACT PERMISSION: In order for us to contact you to advise you of our upcoming Biennial Event we retain your contact details for this sole purpose. Your details are not given to/sold or transferred to any other entity by us and are treated with the utmost care. Going forward we require you to give your permission for your details to be retained by us – please tick the relevant box below to advise us of your decision and sign and date this form.

- Yes please, I'd like to hear about your event in the future No thanks, I don't want to hear about your event in the future

Stewarding:

Stewards are required throughout the course of the Show and All Adult Exhibitors and Parents/Guardians of Child Exhibitors are requested to give at least an hour of their time during the Show. By filling out this form you can select the hour/s which best suit you to assist with Stewarding. We require Stewards at **various** locations around the Exhibition Hall for each hour over the 2 days. Our main Committee Members are involved in the Administration and Successful Running of the Show we do not have the manpower to provide all the Stewards we require. The Exhibits are yours please help to protect them and keep the crowds moving along.

Each period is of 1 hour duration – it's up to you how much time you can give but please give at least that 1 hour.

What does Stewarding entail: You will be given a Stewarding Badge to identify you to the general public. You will be placed at one of various locations and asked to manage the flow of traffic in that area – there is a one way system in place around the room. It will be your job to ensure people continue moving in that system and not against it. You will also be asked to ensure that the general public do not go too close to, touch or lean into the exhibits thereby putting them at risk. You are not required to get into confrontation with anyone just to keep things moving and keep an eye on the exhibits. Our own Committee Stewards will be around to support and assist you.

We very much appreciate any help you can give us.

Please indicate time/s you are available to Steward on the grid below and return with your entry form.

SATURDAY 23/03/2019	Please Tick Time/s you wish to Steward	Sunday 24/03/2019	Please Tick Time/s you wish to Steward
11:00-12:00		11:00-12:00	
12:00-13:00		12:00-13:00	
13:00-14:00		13:00-14:00	
14:00-15:00		14:00-15:00	
15:00-16:00		15:00-16:00	
16:00-17:00		16:00-17:00	
17:00-18:00			

Name: _____

Contact Number: _____

Competition Rules

1. **All competition entries must be in place by 09:15 on Saturday and may not be removed before 17:00 on Sunday.** The committee will stage (set up) late arrival exhibits, **only if the judging of that class has not already commenced.**
2. Care must be taken to comply with the specifications given for each class. Exhibits that do not comply will **not** be judged. Please pay particular reference to use of dummies, artificial decoration including ribbon around cakes, requirement for lists and overall size of exhibit.
3. Cakes will not be cut unless indicated and dummies may be used unless otherwise stated. The judges may probe cakes to check materials used or for supports.
4. Competitors have a max entry of **2** per class **except** Cake Top Ornament (16), Wedding Cake (18 & 19) and Sculptural Centre Piece (20) which are **1** per Class.
5. Competitors will be issued with entry numbers for each exhibit, which must be clearly and securely attached to the front and rear of the piece. **No personal identification to be displayed.**
6. All care will be taken of exhibits, but the organisers cannot be held responsible for any loss or damage.
7. The judges, on the approval of the Co-ordinator of Judges, will consider exhibits “damaged in transit.” Broken pieces should be left as found and not tidied up or taken away. Please ask for ‘Damaged in Transit’ sign from Committee Members at the Show. Signs should be returned/left on tables at close of the Show.
8. **All entries must be original, unaided and current work. The components must not have been used, either as a whole or in part, in any previous competition or classwork situation.**
9. BSG Judges will judge the entries under British Sugarcraft Guild rules, which have the same standard in every competition. Gold, Silver & Bronze Certificates may be awarded if merited. There will be a Trophy for the entry with the highest marks in each class. Copies of the current BSG Competition Guidelines booklet are available from BSG National Office, 572 Middleton Road, Chadderton, Oldham OL9 OHF. Telephone: 0044 161 2229699.
10. Wires must not be directly inserted into cake or dummy, posy picks or similar must be used. Safety Seal is not allowed.
11. Use of gold, silver or other metallic colour/dust must be edible (non-toxic does not necessarily mean edible), unless used solely on a removable piece, which is not expected to be eaten. Such metallic colours used **must** be displayed beside cake. If such colours have been used and are not provided, the exhibit will be deemed ‘not to schedule’. Rolkem colours are NOT edible.
12. Where “Ribbon Insertion” is used, the ribbon must be made from an edible medium.
13. Each class clearly states whether artificial (non-edible) decoration may be used. **The use of feathers or metallic cake jewellery or any jewellery is not permitted in any class.**
14. The board and board edges must be covered. In all cases ribbon or other trim is permitted on board edges.
15. In the case of Children’s divisions the definition of age groups are as follows:
 - a. Class 21 : 7 years or under: Child’s 8th birthday falls after date of competition.
 - b. Class 22 : 8 to 12 years: Child’s 13th birthday falls after date of competition.
 - c. Class 23 : 13 to 16 years: Child’s 17th birthday falls after date of competition.
16. Once entries are received the size of space selected cannot be altered. **Please state board size required in Classes 10:, 11:, 18:, 19: and 20:.** The selected space cannot be exceeded or the entry may be disqualified.
17. Where printed lists/names are required they must be clear and satisfy what the judges have asked for. Pieces will not be judged without the correct lists.
18. The Decision of the judges is absolutely final.

Judging Panel : Co-ordinator of Judges: Jan Thorpe, BSG

Plus Guest BSG Judges

Entry Instructions

Having received your entry paperwork please following the instructions below.

Please fix identity labels securely to the front and rear of exhibits, and competitor number on cake boxes for easy identification. If you are entering the Sculptural Center Piece (Class 18) you must also fix identity labels to the envelope with your photos. If you are confused in any way, please ring Christine on **085- 2409405** for clarification, to avoid disqualification. All children's ages must be clearly stated and displayed on the exhibit, using identity labels provided.

Closing date for receipt of entry forms: Friday 8th March 2019. No Late Entries accepted.

All Entries must be in position by 9.15 am at the latest, on Saturday 23rd March 2019.
Late exhibits may be refused entry.

Please send completed forms to:

Christine O'Dowd, Show Secretary, St. Andrews, Trabolgan, Whitegate, Co.Cork

Tel: 085-2409405

Email: corksugarcraftshow@gmail.com

Please visit our website: www.corksugarcraft.org

INSTRUCTIONS FOR COVERING A BOARD.

THE BOARD MAY BE COVERED WITH ANY EDIBLE MEDIUM. ALTERNATIVELY MATERIAL MAY BE USED WHEN IT IS FOR PRESENTATION PURPOSES AS FOR FLORAL DISPLAY OR CAKE TOP ORNAMENT UNLESS OTHERWISE STATED IN THE PARTICULAR CLASS. CAKES SHOULD NOT BE PLACED DIRECTLY ONTO MATERIAL COVERED BOARD.

If material is used on a round board it should be cut 3" bigger all round and the material gathered, either by:

1. Stitching a draw thread all around the edge , placing the board into the circle and drawing the thread tight underneath to gather it **OR**
2. Neatly pleat the material all around the top of the board from the centre out and secure neatly to the edges or underneath.

Don't forget to make the side edges of the boards look good, you may use ribbon or trim to neaten if you wish.

HINTS AND TIPS FOR COMPETITORS ENTERING COMPETITIONS

There is something very satisfying when you read a competition schedule and find a class that really inspires you. Ideas about what you can do and how to do it run round your mind for ages before the actual planning begins, and finally the piece is finished and ready for the scrutiny of the judges. Sometimes in the excitement of the planning, however, something in the schedule is missed and the piece you have worked so hard on does not actually fit the criteria for the class. It is deemed 'Not to Schedule' and the judges can't mark it. Judges HATE to do this. We have all competed and know how disappointing it is for a competitor when this happens. This article will try to help you, the competitor, avoid some of the pitfalls.

READ THE SCHEDULE, READ THE SCHEDULE, READ THE SCHEDULE, READ THE SCHEDULE

Not just the details for the class which excites you, but the whole thing from cover to cover and pay particular attention to the rules section. Note the closing date and make sure your entry is on time. If the rules say that feathers are not allowed don't use them on anything.

DUMMIES

Most competitions allow dummies to be used in place of cakes. They are lighter and easier for the judges to handle. The exceptions to this are novelty cake classes where at least 50% of the item must be made up of cake and classes where the item is to be cut and tasted. Often the statement 'Dummies may be used unless otherwise stated' is written in the RULES section. Check this first before contacting the organiser to ask if you can use a dummy!

CHECK YOUR SIZES

If the schedule says to fit in a base area of 12 inches, make sure that the board or base of the exhibit will fit in a 12 inch square and there are **NO** parts of the piece which stick out to make the piece wider than 12 inches at any point in your overall exhibit.

Often this happens with floral pieces. Don't drape fabric round the board for effect as this then makes the base wider than 12 inches. These are the little mistakes which then make a piece 'Not to Schedule'.

If the class does not stipulate a height restriction, it can be as tall as you like. Sometimes a schedule will state a piece must fit into a 6 inch cube. This means that the base must fit into a 6 inch square and the exhibit must not be taller than 6 inches. Check and recheck the height.

HEALTH AND SAFETY

Sharp objects must **NEVER** be inserted into the surface of a cake or any item designed to be eaten. This includes wires, pins, cocktail sticks or anything else which may possibly break in the cake and cause harm to a person eating it. Food grade posy picks should be used to hold the wires of flowers for example, and dowels used for supports should be food grade plastic and not wood. Any exhibit which breaks this rule will be deemed 'not to schedule'.

ARTIFICIAL DECORATIONS

If the schedule states **NO ARTIFICIAL DECORATION ALLOWED** then everything on the piece **MUST** be made of an edible medium. This means **NO** wired flowers, no stamens, no thread, no floristry tape, no oasis or staysoft, no moss, and most importantly **NO** ribbon. One of the most common reasons for pieces to be 'not to schedule' is that the competitor has put a ribbon round the cake where it states that no artificial decoration is allowed.

DUSTS, SPARKLES AND COLOURS

This is the biggest minefield at the moment! There are some fabulous glittery products on the market currently, but a large proportion of these are not EDIBLE but are NON-TOXIC. The difference between the two is that an edible product is eaten and digested by the body, a non-toxic product is not designed to be eaten, but if it is, it will pass through the body without any ill effect and come out unchanged. Many sequins and cake jewellery products are non-toxic, but what if an unwary consumer breaks a tooth on something they thought was edible, who do they sue?

Many metallic colours, sparkles and gold and silver paint type products are NON-TOXIC. It is fine to use these on pieces which are not designed to be eaten such as flowers, plaques or decorative items which will be removed from a cake before it is cut and do not come into contact with the coating. However, NON-TOXIC IS NOT ACCEPTABLE on any item intended to be eaten and should NEVER be used directly on to the surface of a cake (or dummy representing a cake). Only EDIBLE products may be used for this purpose.

Unbreakable Gel, Real gold and silver leaf are all EDIBLE products and may be used on cakes, however, competitors should be aware that some gold leaf products available for craft work are NOT gold leaf, but an aluminium product which is NOT edible. If you look on the internet there are websites which sell ONLY edible gold and silver decorative items and you would be well advised to use these distributors rather than those selling both confectionary and craft items. Always check the manufacturer's label to ensure the product actually says EDIBLE before using it. Product price is also a give away the real thing being more expensive than the artificial material. A number of BSG judges also work in other craft mediums and are familiar with both types of product.

Most competition schedules now ask that suspect products used on cakes will ONLY be accepted if the product used is made available showing the manufacturer's label stating it is EDIBLE. The product should be put in an envelope or outer covering (so as not to construe advertising) and placed next to the exhibit with the competitor's entry number clearly displayed. If suspect products are not displayed then the piece will be deemed 'not to schedule'.

Any EDIBLE product will state EDIBLE and have a list of ingredients on the pot. Take note that not all Edible Art products are EDIBLE, read the label to ensure that the product states it is in fact edible.

LISTS

If a floral exhibit asks for a list of flowers with both common and Latin names make sure this is provided.

These lists are as much a part of the exhibit as the decorative piece. The entry is incomplete without them and therefore 'not to schedule'.

FLORAL CLASSES

Pay particular attention to whether the schedule asks for a spray or an arrangement. In a spray the stems are taped together to form one unit whereas in an arrangement the individual stems are placed into a supporting medium. Entering an arrangement into a spray class or vice versa is one of the most common reasons for entries to be deemed 'not to schedule' in floral sugarcraft.

For an arrangement try to hide the mechanics (the supporting medium) but be careful not to use any material not allowed for in the schedule.

I hope I have provided competitors with some useful hints on how to conform to the schedule and look forward to seeing many entries in the upcoming competitions Happy competing!

Jan Thorpe
Chairman of Judges