

## **ADDITIONAL NOTES TO ADDRESS FREQUENTLY ASKED QUESTIONS PER CLASS**

### **Class 1 Royal Icing – Beginners – CAKE MUST BE ICED AND DECORATED IN ROYAL ICING INCLUDING BOARD**

- a. Single Tiered
- b. Theme 'Christening ' MUST be obvious either by decoration or text
- c. Colours may be used – lustre food dusts and metallic liquid colours to be provided in an envelope alongside exhibit, see note under Disqualification Items at end of this document
- d. All decorations MUST be in Royal Icing including covering the board
- e. Max base area 10"/25cm square
- f. Fondant/Flower Paste NOT allowed
- g. Name MUST be piped directly onto Cake
- h. All decorations MUST be completed directly onto the cake
- i. No pieces can be prepared or made off the cake and assembled onto the cake when dry, including flowers
- j. Decorations must not overhang the base area at any height of display

### **Class 2 Royal Icing – Novice - CAKE MUST BE ICED AND DECORATED IN ROYAL ICING INCLUDING BOARD**

- a. Single Tiered
- b. Cake MUST state 'Mothers Day'
- c. Colours may be used – lustre food dusts and metallic liquid colours to be provided in an envelope alongside exhibit, see note under Disqualification Items at end of this document
- d. All decorations MUST be in Royal Icing including covering the board
- e. Max base area 10"/25cm square
- f. Fondant/Flower Paste NOT allowed
- g. Pieces may be prepared/made (Off Pieces) and put on or assembled when dry, including royal iced flowers
- h. Flowers may be 1 type/species but multiples of that flower are required
- i. Variety of flowers may be used
- j. Flowers not required to be Botanically correct
- k. Decorations must not overhang the base area at any height of display

### **Class 3 Royal Icing – Open - CAKE MUST BE ICED AND DECORATED IN ROYAL ICING INCLUDING BOARD**

- a. Single Tiered
- b. Design MUST Convey the 'Oriental' theme
- c. Colours may be used – lustre food dusts and metallic liquid colours to be provided in an envelope alongside exhibit, see note under Disqualification Items at end of this document
- d. All decorations MUST be in Royal Icing including covering the board
- e. Max base area 12"/31cm square
- f. Fondant/Flower Paste NOT allowed
- g. Pieces may be prepared/made (Off Pieces) and put on or assembled when dry, including royal iced flowers
- h. Exhibit MUST include at least 1 Run-Out
- i. Painting and air brushing allowed including Cocoa Butter Painting
- j. Decorations must not overhang the base area at any height of display

**Class 4 Royal Icing (NEW) – Open – COOKIES MUST BE ICED AND DECORATED IN ROYAL ICING**

- a. 12 Cookies – any size/any shape
- b. 4 Designs
- c. The 3 cookies in each design must be identical in shape, size and decoration
- d. Theme 'Easter' MUST be conveyed by design or text
- e. Competitors Choice of Display
- f. Max base area 14"/37cm square
- g. Cookies may be hung using Ribbon
- h. Ribbon to be used for display purposes ONLY
- i. No other artificial decorations on cookie
- j. Off pieces may be used
- k. Painting and air brushing allowed including Cocoa Butter Painting
- l. You MUST be able to be pick up cookie to bite into it therefore keep off piece/pieces within reason
- m. Overall Display ONLY may be as tall as you like – keep Off Pieces within Reason on Cookies
- n. No part of the display may overhang the base area at any height
- o. Base Royal Icing covering must be put directly onto Cookie before decorating, to display covering skill

**Class 5 Sugarpaste – Beginner**

- a. Single Tier
- b. Theme 'Graduation' MUST be obvious either by decoration or text
- c. Cake or Dummy covered in Sugarpaste including board
- d. Max Board size 12"/31cm square
- e. Food Grade Plastic Supports ONLY to be used
- f. Decorative work to be in any edible medium and may include gum/flower paste, handmade wired or unwired sugar flowers
- g. Wired flowers cannot be inserted directly into cake/dummy – Posy Picks MUST be used. Straws or wax are NOT acceptable as a substitute
- h. Edible Ribbon may be used
- i. NO Ribbon around cake but can be used on edge of cake board or with discretion within floral display
- j. Decorations MUST NOT overhang max base area at any height of display

**Class 6 Sugarpaste – Novice**

- a. Single Tier
- b. Theme 'Arts and Crafts' MUST be obvious either by decoration or text
- c. Cake or Dummy covered in Sugarpaste including board
- d. Max Board size 12"/31cm square
- e. Food Grade Plastic Supports ONLY to be used
- f. Decorative work to be in any edible medium and may include gum/flower paste, handmade wired or unwired sugar flowers
- g. Wired flowers cannot be put directly into cake/dummy – Posy Pick MUST be used. Straws or wax are NOT acceptable as a substitute
- h. Edible Ribbon may be used
- i. NO Ribbon around cake but can be used on edge of cake board or with discretion within floral display
- j. Decorations MUST NOT overhang max base area at any height of display

**Class 7 Sugarpaste – Open – Sue Cummins Award**

- a. More than One Tier allowed
- b. Each Tier must have it's own card/board under it
- c. Separators Allowed
- d. Any non food grade plastic separators (polystyrene) must have a cake card/board under it or be iced and used upside down – there must be food grade covering between it and the iced tier beneath it
- e. Theme 'Swinging Sixties' MUST be obvious either by decoration or text
- f. Cakes or Dummies covered in Sugarpaste including board
- g. Max Board size 14"/37cm square
- h. Food Grade Plastic Supports ONLY to be used
- i. Decorative work to be in any medium and may include gum/flower paste, handmade wired or unwired sugar flowers
- j. Wired flowers cannot be put directly into cake/dummy – Posy Pick MUST be used. Straws or wax are NOT acceptable as a substitute
- k. Edible Ribbon may be used
- l. NO Ribbon around cake but can be used on edge of cake board or with discretion within floral display
- m. Decorations MUST NOT overhang max base area at any height of display

**Class 8 Sugarpaste – Masterclass**

- a. More than One Tier allowed
- b. Each Tier must have it's own card/board under it
- c. Separators Allowed
- d. Any non food grade plastic separators (polystyrene) must have a cake card/board under it or be iced and used upside down – there must be food grade covering between it and the iced tier beneath it
- e. Theme 'A Night at the Oscars' MUST be obvious either by decoration or text
- f. You MUST display the Movie Name alongside your display if it depicts a movie
- g. Cakes or Dummies covered in Sugarpaste including board
- h. Max Board size 14"/37cm square
- i. Food Grade Plastic Supports ONLY to be used
- j. Decorative work to be in any medium and may include gum/flower paste, handmade wired or unwired sugar flowers
- k. Wired flowers cannot be put directly into cake/dummy – Posy Pick MUST be used. Straws or wax are NOT acceptable as a substitute
- l. Edible Ribbon may be used
- m. NO Ribbon around cake but can be used on edge of cake board or with discretion within floral display
- n. Decorations MUST NOT overhang max base area at any height of display

**Class 9 Novelty – Novice**

- a. Theme 'Tools of My Trade' MUST be obvious either by decoration or text
- b. Max Board size 14"/37cm square
- c. NO Internal Supports either Edible or In-edible allowed in any part of the Exhibit
- d. At least 50% of the Whole Exhibit MUST be Cake
- e. Types of cake includes Rice Krispie and Chocolate Biscuit
- f. Baked cakes using round/square tins must then be carved to required shape
- g. Decorative work to be in any edible medium
- h. ABSOLUTELY NO artificial decorations may be used including wire, tape, cotton, ribbon
- i. Decorations MUST NOT overhang max base area at any height of display

### Class 10 Novelty – Open

- a. Theme 'Footwear' MUST be obvious either by decoration or text
- b. Max Board size 20"/51cm square. HOWEVER you must state the size you are planning to do on your entry form and you must not exceed this size once your entry is submitted. If you reduce the size that is no problem but you MUST let us know prior to the Show so we may optimize our space accordingly
- c. Where size is pre-stated the Exhibit MUST stay within that max base size at all heights of display
- d. Decorations MUST NOT overhang the pre-stated base area at any height of display
- e. NO Internal Supports either Edible or In-edible allowed in any part of the Exhibit.  
For example a high heel shoe, the heel in this case must be made in one single piece and allowed to dry solid before assembling without an internal support of any kind inside it
- f. At least 50% of the Whole Exhibit MUST be Cake
- g. Types of cake includes Rice Krispie and Chocolate Biscuit
- h. Baked cakes using round/square tins must then be carved to required shape
- i. Decorative work to be in any edible medium
- j. ABSOLUTELY NO artificial decorations may be used including wire, tape, cotton, ribbon

### Class 11 Novelty – Master Class

- a. Theme 'Marine Life' MUST be obvious either by decoration or text
- b. Max Board size 20"/51cm square. HOWEVER you must state the size you are planning to do on your entry form and you must not exceed this size once your entry is submitted. If you reduce the size that is no problem but MUST let us know prior to the Show so we may optimize our space accordingly
- c. Where size is pre-stated the Exhibit MUST stay within that max base size at all heights of display
- d. Decorations MUST NOT overhang the pre-stated base area at any height of display
- e. NO Internal Supports either Edible or In-edible allowed in any part of the Exhibit
- f. At least 50% of the Whole Exhibit MUST be Cake
- g. Types of cake includes Rice Krispie and Chocolate Biscuit
- h. Baked cakes using round/square tins must then be carved to required shape
- i. Decorative work to be in any edible medium
- j. ABSOLUTELY NO artificial decorations may be used including wire, tape, cotton, ribbon

### Class 12 Floral – Beginners

- a. Theme 'Knife Spray' - flowers to be displayed on a suitable knife
- b. Maximum length of knife 14"/35cm
- c. Flowers chosen MUST include Flower, Bud and Foliage
- d. Flowers and Buds MUST be Botanically Correct
- e. Botanically correct filler flowers may be used without associated buds and foliage
- f. Additional foliage need not necessarily be from the chosen Flower families but they must be Botanically correct to it's own species
- g. A list of the Botanical or Common name of the Flowers, Buds AND Foliage must be displayed alongside the exhibit.
- h. Any Exhibit not displaying the list alongside is deemed NOT TO SCHEDULE and will not be judged
- i. Ribbon may be used with the Floral Display
- j. NO OTHER ARTIFICIAL DECORATIONS such as feathers, jewellery etc are allowed

### Class 13 Floral - Novice

- a. Theme 'A Floral Decoration for a Flower Girl to Carry'
- a. Max base area of overall exhibit 12"/31cm square – no height restriction but no part of exhibit must fall outside base area up the sides of the exhibit and be mindful of a child carrying this display at an event
- b. A Spray or Suitable Container filled with Floral Decoration which a Flower Girl can carry
- c. Flowers chosen MUST include Flower, Bud and Foliage
- d. Flowers and Buds MUST be Botanically Correct
- e. Botanically correct filler flowers may be used without associated buds and foliage
- f. Additional foliage need not necessarily be from the chosen Flower families but they must be Botanically correct to its own
- g. A list of the Botanical OR Common name of the Flowers, Buds AND Foliage must be displayed alongside the exhibit.
- h. Any Exhibit not displaying the list alongside is deemed NOT TO SCHEDULE and will not be judged
- i. Ribbon may be used with the Floral Display
- j. NO OTHER ARTIFICIAL DECORATIONS such as feathers, jewellery etc are allowed

### Class 14 Floral – Open – Vanda Vernon Award

- a. Theme 'A Window Display of Garden Flowers' – flowers must be able to be picked from the garden, flowers only available from a Florists Shop are not acceptable e.g. Orchids..
- b. An Arrangement of Garden Flowers presented in a container suitable to sit in a window
- c. Max base area 14"/35cm square – no height restrictions but no part of exhibit must fall outside base area up the sides of the exhibit
- d. Flowers chosen MUST include Flower, Bud and Foliage
- e. Flowers and Buds MUST be Botanically Correct
- f. Botanically correct filler flowers may be used without associated buds and foliage
- g. Additional foliage need not necessarily be from the chosen Flower families but they must be Botanically correct to its own species
- h. A list of the Botanical OR Common name of the Flowers, Buds AND Foliage must be displayed alongside the exhibit.
- i. Any Exhibit not displaying the list alongside is deemed NOT TO SCHEDULE and will not be judged
- j. Ribbon may be used with the Floral Display
- k. NO OTHER ARTIFICIAL DECORATIONS such as feathers, jewellery etc are allowed

### Class 15 Floral – Master Class

- a. Theme 'Hues of Blue'
- b. An arrangement of flowers and foliage in 'Hues of Blue' in your own choice of display
- c. Not all elements have to be blue but the overall feature colour in the arrangement must be blue
- d. An arrangement is a decorative display of cut flowers
- e. Max base area 14"/35cm square – no height restrictions but no part of exhibit must fall outside base area up the sides of the exhibit
- f. Arrangement must include 3 flower and bud species
- g. Flowers and Buds MUST be Botanically Correct
- h. Botanically correct filler flowers may be used without associated buds and foliage
- i. Additional foliage need not necessarily be from the chosen Flower families but they must be Botanically correct to it's own species
- j. A list of the Botanical OR Common name of the Flowers, Buds AND Foliage must be displayed alongside the exhibit.
- k. Any Exhibit not displaying the list alongside is deemed NOT TO SCHEDULE and will not be judged
- l. Ribbon may be used with the Floral Display
- m. NO OTHER ARTIFICIAL DECORATIONS such as feathers, jewellery etc are allowed

### Class 16 Cake Top Ornament – Open

- a. Theme 'Competitors Choice'
- b. A 3D Cake Top Ornament
- c. A Cake Top Ornament is designed to be a Stand Alone/Off Piece ornament to place on a cake
- d. The presentation board does not represent the cake it is purely for display purposes
- e. For competition and safety reasons the ornament may be secured to the presentation board with Royal Icing
- f. The board must be suitably decorated/covered but this will not be a focus for judging
- g. Any edible medium or combination of mediums can be used
- h. Only Food Grade Plastic or Edible Internal Supports allowed
- i. Wires, tape, cotton and stamens are allowed for decoration
- j. NO other artificial decorations allowed – that includes polystyrene ball in model's head
- k. Ribbon is ONLY allowed around the Board Edge
- l. Max base area 8"/20cm square – no height restrictions but no part of exhibit must fall outside base area up the sides of the exhibit

### Class 17 Miniatures – Open

- a. Theme 'Competitors Choice'
- b. Exhibit can represent any item including flowers
- c. Miniatures must be scaled down pieces with all elements in correct proportion to the overall size
- d. Max base area: MUST fit within 6"/15cm cube – 6"/15cm length, 6"/15cm breadth, 6"/15cm height
- e. Wires, tape, cotton and stamens allowed for decorative purposes only. No other artificial decorations allowed including artificial supports

### Class 18 Wedding Cake – Open

- a. Only one entry per person
- b. You may only enter one Wedding Cake Class – Open or Masterclass – not both
- c. If you have not previously won Gold in the Open Class Wedding Cakes you cannot enter Masterclass
- d. Two or Three Tiers allowed
- e. Cakes or Dummies are allowed
- f. Each Tier MUST have it's own card/board under it
- g. Pillars, cake stands, separators, plinths and double boards may be used for display
- h. Separators can be used to hold flowers
- i. Separators must obviously be separating tiers and not be mistaken as a tier
- j. Any non food grade plastic separators (polystyrene) must have a cake card/board under it or be iced and used upside down – there must be food grade covering between it and the iced tier beneath it
- k. Cake may be any shape incl. novelty
- l. Cake must be covered in any edible medium
- m. Wires, tape, cotton and stamens may be used
- n. NO other artificial decorations allowed
- o. Ribbon is allowed around the cake
- p. When viewing your design try to come up with something original – think outside the box. This gives that extra WOW factor over the other exhibits in the show
- q. Max. base size is 18"/46cms HOWEVER you must state the size you are planning to do on your entry form, this then becomes YOUR max base area and you must not exceed this size once your entry is submitted. If you reduce the size that is no problem but you MUST let us know prior to the Show so we may optimize our space accordingly
- r. No Height restriction
- s. Decorations MUST NOT overhang the pre-stated base area at any height of display
- t. Wires MUST NOT be inserted directly into cake - even if your entry is a dummy, you treat it as if it is an actual cake. Posy picks ONLY, may be used. No straws or wax are allowed.

### **Class 19 Wedding Cake – Masterclass**

- a. Only one entry per person
- b. You may only enter one Wedding Cake Class – Open or Masterclass – not both
- c. Only those who have previously won Gold in a Wedding Cake Class may enter Masterclass
- d. Three or more Tiers allowed
- e. Cakes or Dummies are allowed
- f. Each Tier MUST have it's own card/board under it
- g. Pillars, cake stands, separators, plinths and double boards may be used for display
- h. Separators can be used to hold flowers
- i. Separators must obviously be separating tiers and not be mistaken as a tier
- j. Any non food grade plastic separators (polystyrene) must have a cake card/board under it or be iced and used upside down – there must be food grade covering between it and the iced tier beneath it
- k. Cake may be any shape incl. novelty
- l. Cake must be covered in any edible medium
- m. Wires, tape, cotton and stamens may be used
- n. NO other artificial decorations allowed
- o. NO Ribbon is allowed around the cake
- p. When viewing your design try to come up with something original – think outside the box. This gives that extra WOW factor over the other exhibits in the show
- q. Max. base size is 18"/46cms. HOWEVER you must state the size you are planning to do on your entry form, this then becomes YOUR max base area and you must not exceed this size once your entry is submitted. If you reduce the size that is no problem but you MUST let us know prior to the Show so we may optimize our space accordingly
- r. No height restriction
- s. Decorations MUST NOT overhang the pre-stated base area at any height of display
- t. Wires MUST NOT be inserted directly into cake - even if your entry is a dummy, you treat it as if it is an actual cake. Posy picks ONLY, may be used. No straws or wax are allowed.

### **Class 20 Sculptural Centre-Piece - NON EDIBLE EXHIBIT**

- a. Theme – 'Country of Your Choice' MUST be obvious from the design or text
- b. The name of the country MUST be incorporated into the Exhibit.
- c. A short explanation of the piece may be placed alongside the exhibit – giving the judges a better understanding of your 'Representation'
- d. Does not need to be 50% cake
- e. Any type of material may be used but MUST be covered in edible medium/s with the exception of florist wires (must be taped), tape, cotton and stamens
- f. No other artificial decoration allowed to be visible
- g. Motorised parts may be used but the mechanics must not be visible down to the finest detail
- u. Max Base Area 20"/51cm. HOWEVER you must state the size you are planning to do on your entry form and you must not exceed this size once your entry is submitted. If you reduce the size that is no problem but we would appreciate letting us know prior to the Show so we may optimize our space accordingly
- h. No height restriction
- i. Decorations MUST NOT overhang the pre-stated base area at any height of display

### **Class 21 Childrens Class: 7 Years or under**

- a. Theme 'Summertime' MUST be obvious from design or text

- b. Cupcakes are not required to be made by the child entrant
- c. No artificial decorations allowed on the cakes – this includes ribbon.
- d. No cupcake display wrappers are allowed ONLY baking cases allowed
- e. Cakes to be displayed on a plate/board
- f. The board may be covered and may have ribbon around it but these are not an absolute requirement
- g. Max base area 8"/20cm square
- h. No height restrictions HOWEVER no part of exhibit must fall outside base area up the sides of the exhibit
- i. Decoration of cakes MUST be the unaided work of the child
- j. Judges are not looking for repetition of design – so individual, pairs, threes or all the same are allowed
- k. Theme must be clear
- l. Age must be specified on the entry form as the official stickers(which will be dispatched to the entrant in mid March) must include the age of the child and be displayed with the exhibit number

**Class 22 Childrens Class: 8-12 Years**

- a. Theme 'My Fairy House' MUST be obvious from design or text
- b. Exhibit MUST be the unaided work of the child
- c. Cake or Dummy may be used
- d. Exhibit MUST be covered and decorated in any edible medium
- e. NO artificial decorations allowed
- f. Preshaped Tins may be used
- g. Ribbon is ONLY allowed around the board
- h. Max base area 8"/20cm square
- i. No height restrictions HOWEVER no part of exhibit must fall outside base area up the sides of the exhibit
- j. Age must be specified on the entry form, as the official stickers(which will be dispatched to the entrant in mid March) must include the age of the child and be displayed with the exhibit number

**Class 23 Childrens Class: 13-16 Years**

- a. Theme 'Camouflaged – A Hidden Secret' MUST be obvious from design or text
- b. Exhibit MUST be the unaided work of the child
- c. Cake or Dummy may be used
- d. Exhibit MUST be covered and decorated in any edible medium
- e. Preshaped tins may be used
- f. NO artificial decorations allowed
- g. Ribbon is ONLY allowed around the board
- h. Max base area 10"/25cm square
- i. No height restrictions HOWEVER no part of exhibit must fall outside base area up the sides of the exhibit
- j. Age must be specified on the entry form, as the official stickers(which will be dispatched to the entrant in mid March) must include the age of the child and be displayed with the exhibit number



## **ARTIFICIAL DECORATIONS:**

Polystyrene heads in models/buds in flowers are considered artificial mediums and are not allowed in classes where 'no artificial decorations allowed'..

## **INTERNAL SUPPORTS**

In classes where dummies are allowed and used, such as wedding cakes, internal supports wouldn't be required to be placed in dummies.

No Cocktail Sticks or Wooden Dowels can be used in any class except Class 20 Sculptural Centrepiece.

## **PIERCING CAKES**

Where a posy pick is required, it **MUST** be a posy pick that is used – **NO** straws or wax are allowed

## **DISQUALIFICATION ITEMS:**

The use of ALL colours, including dusts, Lustres and Liquid Metallic that do not conform to UK FSA standards, including those already withdrawn from the UK market **MUST ABSOLUTELY NOT** be used on exhibits.

Lustre Food Dusts and Liquid Metallic Colours used on an exhibit must state that they are 'edible' on the pot/packaging and be provided in an envelope with the Competition Entry number displayed on the outside. Failure to provide this will ensure your exhibit will not be judged.

The envelope is to be placed on the table beside your entry or if a Steward is placing your entry must be given to the Steward. All these envelopes will be placed under the judging side of the table where the exhibit is displayed, to be available to the Judges when they are working at your piece. It is your responsibility to ensure you request your envelope of dusts when dismantling your exhibit.

**CLOSING DATE FOR ENTRIES: 8<sup>th</sup> March 2019**

**CLOSING DATE FOR CANCELLATIONS: 1 Month prior to the Show - 23<sup>rd</sup> February** in order that we can give your place to a waiting list person who may be ready to go.

**DISCLAIMER:** These notes are an attempt to cover any questions which may arise **HOWEVER** no responsibility is taken for any mis-interpretation which results in the Exhibit not being judged or deemed not to be to Schedule. The Judges Decision is final.

If in doubt ask the question – we will endeavour to provide the answer