

EAST ANGLIAN

Sugarcraft Exhibition

Saturday 13 October 2012

10.00am to 4.00pm

Cottenham Village College, High Street, Cottenham, Cambridge CB24 8UA

As you will no doubt already be aware, over the last few years, our exhibition has been subject to slow but steady decline as the number of active groups in the region has diminished. The inevitable result is that we regret having to announce that the forthcoming exhibition will be our last. However, it will also be the 25th Anniversary of the exhibition and with your continued help and support we intend to make it a really good show and a fitting Grand Finale!

Individual Competition Schedule and Rules

Please read the competition schedule carefully. Failure to follow the specifications will result in disqualification.

1. Competitors can only enter one exhibit in a class and are responsible for ensuring they enter the correct class.
2. Entry to the competition is subject to purchasing an entrance ticket to the exhibition. This must be purchased at the time of submitting the entry form.
3. Identity labels will be issued and must be securely fastened to the front and underneath of your exhibit. No exhibit should display the name of the competitor.
4. Entries should arrive between 8.30am and 9.45am and cannot be removed before 4.00pm. Please ensure you book in your exhibit before placing it on the judging table. Judging will start at 10.00am. Late entries will be accepted at the discretion of the Chairman of Judges.
5. Whilst all reasonable care will be taken of competition entries, the organisers cannot be held responsible for any loss or damage which may occur.
6. All work must be original and not copied from books or magazines. No computer graphics allowed. Only entries which have not been entered in any other competition will be accepted.
7. Cake dummies may be used except where stated. Competitors in any class are allowed to neaten the edge of the board with ribbon, even if the class does not allow artificial decorations, provided it is within the specified dimensions.
8. Boards may be of any shape but must fit within the square of the dimensions shown for each class. The metric dimensions quoted are rounded to the nearest centimetre (cm). Allowances will be made for normal manufacturing tolerances.
9. There is no height restriction in any category except where stated.
10. Certificates are awarded for First, Second, Third and Highly Commended. A trophy is also presented to the highest placed entry in each class. In addition, the following trophies are also awarded:
 - Eileen Swann Memorial Trophy – Professional Classes: Awarded to the competitor who scores the most points in the Professional Classes 1-3 and CC.
 - Eileen Swann Memorial Trophy – Open Classes: Awarded to the competitor who scores the most points in the Open Classes 4-10.
11. Your entry form must be received by Saturday 29 September 2012. The competition fee is £4.00 per entry. Child and Senior entry fees are £2.00 per entry. Subject to space being available, competition entries, accompanied by a completed entry form, will be accepted on the day, before 9.45am, at a cost of £8.00 per entry. (No reduction for Child and Senior entries on the day).
12. The venue is unable to cater for electrical items on the display tables. Only battery operated items allowed.
13. The organisers reserve the right to use any photographs taken on the day.
14. The decision of the Chair of Judges shall be final and no correspondence will be entered into.

25TH EXHIBITION

Professional Classes

Open to teachers, tutors, bakery workers, professional personnel and any non-professional person who wishes to enter.

PROFESSIONAL CLASS 1 – COLD PORCELAIN – A PLACE SETTING FOR A SPECIAL OCCASION

- Must include a decorated glass and napkin ring plus one other item of competitor's choice.
- A decorated glass can include the stem or a small corsage from the lip.
- Wire, floristry tape, stamens, threads, ribbons and beads may be used.
- No other artificial decoration allowed.
- Please provide your own knife, fork and spoon.
- Exhibit to fit with a 14 inch/35cm square.

PROFESSIONAL CLASS 2 – SINGLE TIER CELEBRATION CAKE

Cake may be coated in royal icing or covered with sugarpaste

Royal iced cake

- All decoration work to be in royal icing.
- No artificial decoration allowed.
- Base board to be covered in royal icing.
- The celebration must be clear to the judges.
- Exhibit to fit within a 14 inch/35cm square.

Sugarpaste cake

- All decoration work to be in sugarpaste with a minimum of royal icing.
- No artificial decoration allowed. This includes wires, non-edible supports, floristry tape, stamens, thread, ribbon, tulle, non-edible paper, dried flowers and foliage. Base board to be covered with sugarpaste.
- The celebration must be clear to the judges.
- Exhibit to fit within a 14 inch/35cm square.

PROFESSIONAL CLASS 3 – FLORAL ART – CO-ORDINATING FLOWER SPRAYS

- Present two co-ordinating flower sprays suitable for a tiered wedding cake.
- A spray is made from wired flowers taped together and assembled to form one unit.
- Ribbons, wire, floristry tape, stamens, thread may be used but should not predominate. No other artificial decoration allowed.
- Exhibit to be displayed on draped fabric and fit within a 24inch/60cm square.

PROFESSIONAL CLASS CC – COMPETITOR'S CHOICE

- An exhibit of the competitor's choice which does not meet the specifications of Professional Classes 2 and 3.
- Exhibit to be made from any edible medium.
- No artificial decoration allowed except wires, floristry tape, stamens and thread.
- Exhibit to fit within a 14 inch/35cm square.

Open Classes

Open to anyone except teachers, tutors, bakery workers, professional personnel.

OPEN CLASS 4 – SINGLE TIER CELEBRATION CAKE – RED, WHITE AND BLUE

Cake may be coated in royal icing or covered with sugarpaste

Royal iced cake

- Red, white and blue colours only.
- All decoration work to be in royal icing and may include off-pieces but must include royal icing piping work, piped directly onto the cake.
- No artificial decoration allowed.
- Base board to be covered in royal icing.
- Exhibit to fit within a 14 inch/35cm square.

Sugarpaste cake

- Red, white and blue colours only.
- Decorative work may include sugarpaste, pastillage or flowerpaste and minimum use of royal icing.
- No artificial decoration allowed except wires, floristry tape, stamens and thread.
- Base board to be covered with sugarpaste.
- Exhibit to fit within a 14 inch/35cm square.

OPEN CLASS 5 – FLORAL ARRANGEMENT – LOOKING FORWARD TO SPRING

- An arrangement of spring flowers, berries, buds and foliage.
- No artificial decoration allowed except wires, floristry tape, stamens and thread.
- Oasis®, StaySoft®, modelling clay etc may be used for display purposes.
- Non-edible containers permitted.
- Exhibit to fit within a 14 inch/35cm square.

OPEN CLASS 6 – FREE STANDING FIGURE

- To be made from any edible medium with minimum use of royal icing for assembly and decoration.
- No artificial decoration allowed.
- Moulds may be used.
- Internal supports allowed.
- Exhibit to fit within a 12 inch/30cm square.

OPEN CLASS 7 – NOVELTY CAKE – CONGRATULATIONS ON WINNING...

- A regular shaped cake/dummy depicting the theme 'Congratulations on winning...'
- The occasion should be clear to the judges.
- Any edible mediums can be used.
- No artificial decoration allowed.
- Exhibit to fit within a 14 inch/35cm square.

OPEN CLASS 8 – NOVELTY CAKE – THE PANTOMIME

- A sculpted cake/dummy depicting the pantomime.
- Pre-shaped novelty tins may not be used. Cake/dummy must be carved to shape.
- Any edible mediums can be used.
- Internal supports may be used.
- No artificial decoration allowed.
- Exhibit to fit within a 14 inch/35cm square.

OPEN CLASS 9 – CUP CAKES – CHILD'S BIRTHDAY

- A selection of 6 decorated homemade cup cakes suitable for a child's birthday.
- Cup cakes to be displayed on a plate with a doily.
- No cup cake decoration moulds to be used.
- No artificial decoration allowed.
- Cakes will be cut and tasted.
- Exhibit to fit into a 10 inch/25cm square.

OPEN CLASS 10 – CHOCOLATE – A CHOCOLATE TREAT FOR CHRISTMAS

- An exhibit of the competitor's choice, eg chocolates, cake, moulded figures and modelled items.
- Cakes may be cut and tasted.
- Extra colour can be used.
- Transfer decoration allowed.
- Exhibit to fit within a 12 inch/30cm square.

OPEN CLASS 11 – COLD PORCELAIN – A CLOWN

- Item(s) can be moulded or constructed.
- To be presented on an appropriately themed base/setting.
- Wires, beads, stamens and feathers may be used.
- Exhibit to fit within a 12 inch/30cm square. Maximum height 12 inch/30cm.

Beginners Class

Open to anyone who considers themselves a beginner, with no longer than one year's experience and never having entered a competition before.

BEGINNERS CLASS 12 – SINGLE TIER CELEBRATION CAKE

- Cake may be coated in royal icing or covered with sugarpaste.
- Artificial decoration can be used including wire, floristry tape, stamens, threads, ribbons, beads, glitters and gold or silver leaf.
- The celebration must be clear to the judges.
- Exhibit to fit in a 12 inch/30cm square.

Baking Class

This class is open to anyone who wishes to enter.

BAKING CLASS 13 – RICH FRUIT CAKE

- A round 6 inch/15cm fruit cake, no marzipan or icing with a minimum depth of 2½ inches/6cm and maximum depth of 3 inches/7.5cm.
- Recipe of competitor's choice.
- The cake will be cut and tasted. The emphasis will be on taste, colour, texture and appearance.
- Presented on an 8 inch/20cm board.

Children's Classes

To encourage children to enter the competitions we will give a small gift to those awarded first, second and third places on the day of the exhibition.

These classes are judged by public donations. Donations will be counted at 3.00pm and the winner announced shortly afterwards. All donations will go to the East Anglian Air Ambulance charity.

The Chair of Judges will award a trophy to the most promising young sugarcrafter.

All work is to be done solely by the competitor.

CHILDREN'S CLASS 14 – UNDER 12 YEARS

- A celebration cake suitable for a birthday.
- Any edible mediums can be used.
- No artificial decoration allowed.
- Exhibit to fit in a 12 inch/30cm square.

CHILDREN'S CLASS 15 – 12 to 16 YEARS

- A celebration cake suitable for a birthday.
- Any edible mediums can be used.
- No artificial decoration allowed.
- Exhibit to fit in a 12 inch/30cm square.

Senior Class

Open to anyone aged 60 and over.

This class is judged by public donations. Donations will be counted at 3.00pm and the winner announced shortly afterwards. All donations will go to the East Anglian Air Ambulance charity.

SENIOR CLASS 16 – CELEBRATION CAKE

- A celebration cake suitable for a special occasion.
- Cake may be coated in royal icing or covered with sugarpaste.
- No artificial decoration allowed.
- Exhibit to fit in a 12 inch/30cm square.

*Any queries about the competition schedule should be addressed to the
Chair of Judges:*

Stephen Orbell
59 Westward Deals, Kedington, Haverhill, Suffolk CB9 7PJ

Telephone: 07565 104979
Email: stephen.j.orbell@btinternet.com

EAST ANGLIAN

Sugarcraft Exhibition

Saturday 13 October 2012

Competition Entry Form

Closing date for entries – Saturday 29 September 2012

Name: _____ Address: _____
Tel. No. _____
Email: _____ Post Code: _____

The competition fee is £4.00 per entry. Child and Senior entry fees are £2.00 per entry.

(Entries on the day are £8.00, no concessions, and are subject to space being available)

Class Reference	Description	Price	For EASE Use
Professional Class 1	Cold Porcelain – A Place Setting for a Special Occasion	£	PC1-
Professional Class 2	Single Tier Celebration Cake	£	PC2-
Professional Class 3	Floral Art – Co-ordinating Flower Sprays	£	PC3-
Professional Class CC	Competitor's Choice	£	PCC-
Open Class 4	Single Tier Celebration Cake – Red, White and Blue	£	OC4-
Open Class 5	Floral Arrangement – Looking forward to Spring	£	OC5-
Open Class 6	Free Standing Figure	£	OC6-
Open Class 7	Novelty Cake – Congratulations on winning...	£	OC7-
Open Class 8	Novelty Cake – The Pantomime	£	OC8-
Open Class 9	Cup Cakes - Child's Birthday	£	OC9-
Open Class 10	Chocolate – A Chocolate Treat for Christmas	£	OC10-
Open Class 11	Cold Porcelain – Clown	£	OC11-
Beginners Class 12	Single Tier Celebration Cake	£	BC12-
Baking Class 13	Rich Fruit Cake	£	BC13-
Children's Class 14	Celebration Cake – under 12 years	£	CC14-
Children's Class 15	Celebration Cake – 12 to 16 years	£	CC15-
Senior Class 16	Celebration Cake – Seniors	£	SC16-

COMPETITION ENTRY TOTAL

£

EXHIBITION TICKET - (£5.00 Adults; £3.50 Seniors)

£

TOTAL AMOUNT ENCLOSED

£

1. I confirm that the entry/entries will be my own unaided work and not copied from books or magazines.
2. I agree to abide by the Competition Rules stated in the Competition Schedule and accept that the Chair of Judges decision is final.
3. I understand that entry to the competition is subject to purchasing an entrance ticket to the exhibition and that this must be purchased at the time of submitting the entry form.
4. I enclose a cheque payable to the *East Anglian Sugarcraft Exhibition* for the total amount shown above.
5. I enclose a stamped addressed envelope.

Signed: _____

Date: _____

Please return your Competition Entry Form to:

Stephen Orbell
59 Westward Deals, Kedington, Haverhill, Suffolk CB9 7PJ