

2018 National Cake and Sugarcraft Competition and Exhibition

hosted by the

Wellington Regional Sugarcraft Guilds
of Wellington, Petone, Upper Hutt and Wairarapa

Saturday 28 and Sunday 29 July 2018

The Dowse Art Museum, Laings Road, Lower Hutt

Theme for 2018



Entries due by 13 July 2018
Staging entries 2 – 6pm Friday 27 July 2018
Closes 4pm Sunday 29 July

Rules and Guidelines for Competitors

- REVISED 14 MARCH 2018 -

Please read the competition schedule carefully as changes have been made from previous years. It is the competitor's responsibility to ensure their entry adheres to the schedule - failure to do so may result in disqualification.

Please ask the organisers if you require clarification of the schedule.

Contact: wgtncakecomp@gmail.com

1. Entries:

- A. Entry Forms must be received by **Friday 13 July 2018**
- B. Competitors may enter only one item per class
- C. Competitors entering classes as a member of the NZ Cake Decorators Guild must be a registered member prior to submitting their entry.
- D. Entries must be staged between **2pm and 6pm on Friday 27 July 2018**
- E. Late entries will only be accepted at the discretion of the organising committee
- F. Entries can only be removed after prize giving at 3pm on Sunday 29 July 2018
- G. Previous competition entries at the Wellington Regional Sugarcraft competition will only be accepted as a display piece and will not be eligible for competition.

2. Schedule:

This schedule is to be read in conjunction with the details for each class:

- A. ALL work must be that of the competitor only.
- B. Handwork only – NO manufactured ornaments are permitted in any class except for Class 7 Wedding Cake – Anything goes and the items provided for Class 6 Mystery Celebration.
- C. We are promoting sugarcraft as an edible art; therefore only edible products may be used such as rice paper, polenta, gelatin, coconut, cachous and piping gel where appropriate. The only non-edible items are listed below in 2.D ,E and F.
- D. The moderate use of Tulle, Ribbon, Wire, Braid, Cotton thread, Raffia and Stamens are permitted in all classes except in Class 10 Painted Plaque and Class 13 Novelty Item. Computer imaging is only permitted in Class 7 Wedding Cake – Anything goes.
- E. Manufactured Pillars, wooden skewers, acrylic rods and other means to elevate cakes may be used. The use of Oasis is permitted in Classes 18 Floral Open and 19 Cold Porcelain only.
- F. Internal supports are permitted in all classes but must be noted on the Props and Information sheet. Please refer to the class as to whether these must be edible.
- G. Cold porcelain work is only accepted in Classes 12 & 15 Cold porcelain.
- H. Cake dummies may be used but must be achievable in real cake. Real cakes will not be cut.
- I. Wire must not be inserted directly into any cake – a flower pick or substitute is acceptable. Please use the Props and Information sheet to advise Judges of use.
- J. Competition "Props & Information Sheet" can be found on the website www.nzcakeguild.org.nz Please fill one in prior to arrival.
- K. Cake Stands (if used) and Boards must fit within the permitted exhibit area.
- L. **Cleats must be affixed** to the bottom board of **every** entry except for Classes 10 Painted plaque, 13 Novelty Item, 14 Miniature Formal, 15 Mini Cake, 17 Miniature Formal Open and the floral classes.
- M. Cake stands are permitted in all classes. Where cake stands are used, there is no requirement to use cleats.
- N. The use of fabric to stage an entry is permitted, but must remain entirely within the stated exhibit size. Fabric and any other similar additions will not be judged. Extra stands or supports to hold the fabric is not permitted.

3. Judging:

- A. Judging will start at 6:30pm. Late entries will only be accepted at the discretion of the organising committee.
- B. Entries cannot be removed until after the prize giving on Sunday 29 July 2018.
- C. To assist the competitors it is advisable to read the NZCDG Inc. Judges Manual. Each Branch have a new copy of this manual. If you would like your own copy this can be ordered – please contact your branch secretary or email the organisers.
- D. The Judges decision shall be final and no correspondence will be entered into.
- E. The competitor receiving the highest points in each category will receive the appropriate trophy/shield, providing the points awarded are 70 and above. This also applies to a sole entry in any particular class.
- F. For the General Classes where the recipient of the trophy is not affiliated to a guild or branch, the entrant will receive a certificate and gift in lieu.
- G. For the Guild and General Classes, the guild member with the highest points will receive the trophy and the non-guild competitor with highest points will receive a gift and certificate in lieu.

4. General:

- A. Whilst all reasonable care will be taken of competitors' entries, the organisers cannot be held responsible for any loss or damage which may occur.
- B. The organisers reserve the right to use any photographs taken during the exhibition.
- C. No entry shall display any sign or motif which indicates an ownership origin. At the completion of the judging, ownership of an entry will be displayed.
- D. It is the competitor's responsibility to ensure their entries are collected before 5pm on Sunday 29 July. Any entries unclaimed will remain at the venue and no responsibility for the security of the items will be taken by the organisers or the venue.
- E. For queries and submitting entry forms email: wgtncakecomp@gmail.com, or post entry forms to Joanne Holdaway, 27 Gaya Grove, Ngaiio 6035, Wellington.

5. Definitions:

To assist you, below are some definitions you may find useful to help clarify the schedule. Please do not hesitate to ask the competition organisers if you need further clarification.

Dummies: the use of an inedible medium to mimic a real cake. Polystyrene is commonly used, oasis, and tuna cans (empty!) have also been used. Whatever you use it must be achievable in real life cake.

Cleats: May be a set of runners under the board or other suitable material used to raise the base board enabling ease of handling and improve presentation. May be painted, covered with material or cake board paper. The use of large map pins is allowed. Any cleats should not be obvious. Cleats are not required when using a cake stand.

In Moderation: the limiting, controlling, or restricting of something so that it becomes or remains moderate, minimal and not dominating. If in doubt please contact the organisers.

Mould/Mold: where the medium is pressed or poured into a former and released to reveal a readymade decoration.

NAS - Not As Schedule: where an entry has been deemed as not following the schedule, often this is due to the entry not fitting within the stated exhibit area and missing or incorrect requirements etc. You will be given an opportunity to rectify the issue – but will still need to have staged your entry by the close off time. We suggest you plan to arrive early just in case.

Beginner Classes

These classes are open to any Cake decorating or Sugarcraft hobbyist.

The following forms part, not all, of the schedule. Please read in conjunction with the Rules and Guidelines for Competitors

1. **Non Guild Primary:**

WRC Trophy

- Must be 8 years of age or under
- Any type of icing work incorporating a cake. (Dummies may be used but must mimic real cakes)
- Decoration is competitor's choice
- Total exhibit area not to exceed 31cm square
- No height restriction

Age of entrant will be displayed for the Judges to see.

2. **Non Guild Junior:**

Coolings Cup

- Must be 9 to 12 years of age
- Any type of icing work incorporating a cake. (Dummies may be used but must mimic real cakes)
- Decoration is competitor's choice
- Total exhibit area not to exceed 31cm square
- No height restriction

Age of entrant will be displayed for the Judges to see.

3. **Non Guild Intermediate:**

- Must be 13 to 17 years of age
- Any type of icing work incorporating a cake. (Dummies may be used but must mimic real cakes)
- Decoration is competitor's choice
- Total exhibit area not to exceed 31cm square.
- No height restriction

4. **Non Guild Senior:**

- Must be 18 years of age or older.
- Any type of icing work incorporating a cake. (Dummies may be used but must mimic real cakes)
- Decoration is competitor's choice
- Total exhibit area not to exceed 40cm square.
- No height restriction

Special Classes

These classes are open to everyone, yes, everyone.

The following forms part, not all, of the schedule. Please read in conjunction with the Rules and Guidelines for Competitors. Where the recipient of the trophy is not affiliated to a guild or branch, the entrant will not receive the trophy but will receive a certificate and gift in lieu.

5. Novelty Cake (Theme: Up, Up and Away):

Graedon Trophy

- Dummy/s permitted but must be achievable in real cake
- The **ONLY** artificial decorations that can be used are tiny battery operated LED lights (wires are not to run across table)
- Minimum exhibit area 20cm square
- Maximum exhibit area 41cm square
- No height restriction
- Props and Information sheet **must** be filled out detailing how you would construct the cake if it was real

The use of non-edible supports is permitted, for example wooden dowels/boards. We are aiming to see clever cakes, not works of art that could never be achieved in real cake and sugar. LED lights are permitted, remember that you need to be there to turn them on/off each day (or the battery needs to last the distance)

6. Special Category (Mystery Celebration):

Founders Silver Tray

A special occasion cake. Enter this class and you will receive a fabric square where part or all of **MUST be used and be a visible part of your design.**

- All decorations except those provided must be edible and hand crafted, ie **not** shop bought
- Minimum area 20cm square
- Maximum exhibit area 41cm square
- No height restriction

7. Wedding Cake – Anything Goes:

- Minimum of 3 tiers.
- All cutters, moulds and veiners may be used
- Total exhibit area not to exceed 60cm square.
- No height restriction
- Cake stand may be used

This category is for those flamboyant/showy modern Wedding cakes such as gravity defying, carved, blingy and anything else seen in today's wedding magazines. We are aiming to see clever cakes that can be achieved in real life. The use of non-edible decorations is permitted but their use must adhere to the NZCDG Inc Judges guidelines – ie, wires cannot be inserted directly into a cake and any non-edible item must be easily removable prior to serving. Please ask if uncertain.

Novice Guild Classes

These classes are for registered members of the NZ Cake Decorators Guild Inc. To become a member simply contact a local branch to enquire about joining – see www.nzcakeguild.org.nz for your local contact. A 12mth membership is around \$50.

If you have competed at the open level in this competition previously, you must enter the open level.

The following forms part, not all, of the schedule. Please read in conjunction with the Rules and Guidelines for Competitors

8. Wedding Cake – Hand-Crafted:

Betty McWhirter Memorial Trophy

- Minimum of 2 tiers.
- Must incorporate side design on at least one tier
- Flower/leaf cutters and veiners may be used for flower/foilage making, all other cutters and veiners must be used in moderation
- All decorations including toppers must be handcrafted and edible
- Total exhibit area not to exceed 60cm square.
- No height restriction
- Cake stand may be used

We are aiming for this category to be where hand-crafted cake decorating is showcased. Techniques using Royal Icing, Flooding, Lacework, Flowers and other hand-crafted styles/techniques. This is where in real life the cakes would have to be fruit as anything else wouldn't last the time taken to decorate. All decorating must adhere to the NZCDG Inc Judges guidelines – ie, wires cannot be inserted directly into a cake.

9. Celebration Cake:

Murdoch Shield

- For a formal occasion
- Single tier traditional shaped cake
- Must include side design
- Must include suitable piped inscription.
- All decorations including toppers must be handcrafted and edible
- Total exhibit area not to exceed 41cm square
- No height restriction

10. Painted Plaque:

Ray Staal Trophy

- A sugar plaque (ie, not cold porcelain) must not have a board backing
- Any shape or size up to 20cm
- Plaque must be **hand painted** using either
 - Cocoa painting,
 - Food colour (no edible or real pens, felts, pastels or crayons)
- Plaque edge to be left plain like a picture ready to be framed, ie, do not paint edges
- Each plaque will be displayed on a provided easel

11. Floral Spray – Sugar

The Golden Day Cup

- All flowers and foliage to be made from icing
- Minimum 5 flowers (filler flowers are included in this number)
- Must have a focal point
- The spray must be wired so it can be held by 1 stem
- Maximum length 20cm - Maximum width 15cm
- To be displayed on a grey board 25cm x 20cm (provided)

The spray is to be similar to a shoulder spray in that it lies flat and is wired into one stem.

12. Floral Spray – Cold Porcelain

- All flowers and foliage to be made from cold porcelain
- Minimum 5 flowers (filler flowers are included in this number)
- Must have a focal point
- The spray must be wired so it can be held by 1 stem
- Maximum length 20cm - Maximum width 15cm
- To be displayed on a grey board 25cm x 20cm (provided)

The spray is to be similar to a shoulder spray in that it lies flat and is wired into one stem.

13. Novelty Item (Theme: Cake Topper)

Cake Artistry Cup

- Must be completely edible
- Internal supports if used must be edible
- No height restriction
- To be displayed on a White 15cm diameter x 10cm high, round cake dummy (provided)

14. Miniature Formal Cake:

Hormans Jewellers Trophy

- Must be for a formal occasion
- Must be a scaled down version of a normal sized cake
- Total exhibit area not to exceed 8cm square.
- No height restriction, Cleats are not required

15. Mini Cake (Theme: Up, Up and Away):

Jackie Staal Trophy

- 1 tier only, **NO** sculptured cakes
- Flight themed
- Must be a scaled down version of a normal sized traditional cake with decoration on top.
- Total exhibit area not to exceed 13cm square.
- Height not to exceed 13cm, Cleats are not required

Open Guild Classes

These classes are open to those NZCDG Inc. members who have attained 3 gold medals in the same class at a novice level in the Wellington Regional Competition.

Once competing at this level, competitors may not move back to the novice class.

The following forms part, not all, of the schedule.

Please read in conjunction with the Rules and Guidelines for Competitors and ask if uncertain

16. Wedding Cake Open (Theme: Up, Up and Away):

Erica Upjohn Trophy

- Minimum of 3 tiers.
- Flight themed
- An original design (not copied)
- All decorations including toppers must be handcrafted and edible
- Cutters may be used
- Total exhibit area not to exceed 76cm square
- No height restriction
- Cake stand may be used

17. Miniature Formal Cake Open:

WRSC White Trophy

- Must be for a formal occasion
- Minimum of 2 tiers separated (not stacked).
- Must be a scaled down version of a normal sized cake.
- No height restriction
- Total exhibit area not to exceed 8cm square
- Cleats are not required

18. Floral Open:

Bosson Trophy

- Design and shape of entry is exhibitor's choice
- All foliage and flowers must be made of sugar and in their natural colours
- Must include minimum of 5 open flowers and have a focal point
- Props and Information sheet should include pictures and names of unusual flowers.
- Oasis may be used.
- No height or size restriction

19. Cold Porcelain:

KapiMana Trophy

- Design and shape of entry is exhibitor's choice
- All foliage and flowers must be made of cold porcelain and in their natural colours
- Must include minimum of 5 open flowers and have a focal point
- Props and information sheet should include pictures and names of unusual flowers.
- Oasis may be used.
- No height or size restriction