

# **Competition Schedules for 2019**

*All competition cakes, including dummies, must be new work for this competition, with all decorations securely attached.*

## **Conference Flower: Sugar Paste and Cold Porcelain**

One open Gloriosa Lily (Flame Lily). No leaves or buds. Colour of competitor's choice. Stem 20cm to 25cm length – from base of flower to end of stem, including curve. Flower to be displayed upright in a supplied container.

## **Formal Cake:**

A two-tier Celebration Cake with the feature decoration made from wafer paper. Dummy Cake/s acceptable. All decorations to be handcrafted and edible. Must fit within a 35cm x 35cm base area. Posy pick, wire, stamens, tape, pillars and ribbon may be used with discretion. Cleats must be used.

## **Anything Goes Cake:**

'Anything Goes'. A cake or cakes of your choice. Decorations must be edible, dummy cakes acceptable but must be achievable in real cakes. Internal non-edible supports may be used, height, size and style entirely competitor's choice. Cleats must be used.

## **Sugar Paste & Cold Porcelain Floral Spray:**

A wired floral spray using only white flowers and or buds (which may include natural shadings), foliage and other natural plant materials, (i.e. berries, seedpods, nuts etc) of competitor's choice. Must have a focal point. Florist wire, stamens, natural fibre thread, tape, ribbons may be used. The spray to be securely attached onto a board of your choice and to fit within the dimensions of a 20cm x 25cm base area. Board will not be judged.

Entry forms will be in the July magazine