

2020 National Cake & Sugarcraft Competition and Exhibition

hosted by the

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

Saturday 25 and Sunday 26 July 2020

The Dowse Art Museum, Laings Road, Lower Hutt

Theme for 2020

Magical and Mystical



Mystical things aren't real, but in a story or magic act, they can be fun to imagine.

Entries forms by 10 July 2020

Staging entries 2 – 6pm Friday 24 July 2020

Closes 4pm Sunday 26 July

SCHEDULE FOR 2020

Rules and Guidelines for Competitors

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. For the organisers sanity, Entry Forms must be received by **Friday 10 July 2020**
- 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 24 July 2020.**
- E. All entries, including late entries, will be accepted at the discretion of the organising committee.
- F. Entries can only be removed after prize giving on Sunday 26 July 2020.
- 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.
- H. Competitors under the age of 17 years may only enter the Non Guild classes applicable to their age.

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. 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
- C. Computer imaging is only permitted in Class 7 Wedding Cake – Anything goes.
- D. The use of Oasis is permitted in Classes 18 Floral Open and 19 Cold Porcelain only.
- E. 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.
- F. Cold porcelain work is only accepted in Classes 12 & 15 Cold porcelain.
- G. Cake dummies may be used but must be achievable in real cake. Real cakes will not be cut.
- H. 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.
- I. Competition "Props and Information Sheet" can be found on the website www.nzcakeguild.org.nz Please fill one in prior to arrival.
- J. Cake Stands (if used) and Boards must fit within the permitted exhibit area. Cake stands are permitted in all classes and if used, there is no requirement to use cleats.
- K. 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. To assist the competitors it is advisable to read the NZCDG Inc. Judges Manual. Each Branch has 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.
- C. The Stewards make every endeavor to ensure your entry is to schedule prior to judging, they are human too so **before arrival please re-read the schedule.**

- D. The Judges decision shall be final and no correspondence will be entered into.
- E. The guild member 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 instead.

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 2 August. 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, Ngaio 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 life cake. Polystyrene is commonly used, oasis, and tuna cans (empty!) have also been used. Whatever you use it must be achievable in a 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. 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.

6. Tips:

Be careful of fingerprints, glue marks, ensure even thickness of cake covering and watch for pencil or tool marks.

Make sure your work is clean

If height restriction applies, this is measured from the table upwards

For mini or miniature cakes, check the scale. The cake is a scaled version of a normal size cake, so if you imagine the cake as normal size, would your decorations be to scale?

Remember, your entry will be viewed from every angle.

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.
- Total exhibit area not to exceed 31cm square.

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.
- Total exhibit area not to exceed 31cm square.

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

3. Non Guild Intermediate:

Dunning Family Cup

- Must be 13 to 17 years of age.
- Total exhibit area not to exceed 31cm square.

4. Non Guild Senior:

Holdaway Family Cup

- Must be 18 years of age or older.
- Total exhibit area not to exceed 41cm square.

The following is applicable to the above classes 1-4:

- No height restriction.
- Any type of icing work incorporating a cake. (Dummies may be used but must mimic real cakes).
- Decoration is competitor's choice .
- Handwork only – NO manufactured ornaments are permitted.
- Moderate use of Tulle, Ribbon, Wire, Braid, Cotton thread, Raffia and Stamens are permitted.
- Flower/leaf cutters and veinners may be used for flower/foilage making, all other cutters and impression mats must be used in moderation
- Manufactured Pillars, wooden skewers, acrylic rods and other means to elevate cakes may be used.

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: Magical and/or Mystical):

Graedon Trophy

- Dummy/s permitted but must be achievable in real cake
- The **ONLY** artificial decorations that can be used are items which are tiny battery operated (wires are not to run across table)
- Minimum exhibit area 20cm square
- Maximum exhibit area 41cm square
- No height restriction
- Handwork only – NO manufactured ornaments are permitted
- Moderate use of Tulle, Ribbon, Wire, Braid, Cotton thread, Raffia and Stamens are permitted
- Manufactured Pillars, wooden skewers, acrylic rods and other means to elevate cakes may be used.
- Props and Information sheet **must** be filled out detailing how you would construct the cake if it was real

We are aiming to see clever cakes, not works of art that could never be achieved in real cake and sugar. LED lights etc are permitted, remember that you need to be there to turn them on/off each day (or to change the battery)

6. Special Category (Mystery Celebration):

Founders Silver Tray

A special occasion cake. Enter this class and you will receive an item where part or all of it 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
- Moderate use of Tulle, Ribbon, Wire, Braid, Cotton thread, Raffia and Stamens are permitted

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
- Moderate use of Tulle, Ribbon, Wire, Braid, Cotton thread, Raffia and Stamens are permitted
- Manufactured Pillars, wooden skewers, acrylic rods and other means to elevate cakes may be used.
- Fresh flowers are not permitted.

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
- Moderate use of Tulle, Ribbon, Wire, Braid, Cotton thread, Raffia and Stamens are permitted
- Manufactured Pillars, wooden skewers, acrylic rods and other means to elevate cakes 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 (Theme: 30th Birthday or Anniversary):

Murdoch Shield

- For a formal occasion
- Single tier traditional shaped cake
- Must include side design
- Must include suitable edible inscription.
- All decorations including toppers must be handcrafted and edible
- Total exhibit area not to exceed 41cm square
- No height restriction
- Handwork only – NO manufactured ornaments are permitted
- Moderate use of Tulle, Ribbon, Wire, Braid, Cotton thread, Raffia and Stamens are permitted

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 sugar
- Minimum 5 flowers (filler flowers are included in this number)
- Must have a focal point
- The spray must be wired into 1 stem to lie flat
- Maximum length 20cm - Maximum width 15cm
- To be displayed on a grey board 25cm x 20cm (provided)
- Handwork only – NO manufactured ornaments are permitted
- Moderate use of Tulle, Ribbon, Wire, Braid, Cotton thread, Raffia and Stamens are permitted



The spray is to be similar to a shoulder spray in that it lies flat and is wired into 1 stem.

12. Floral Spray – Cold Porcelain

WRSC White Trophy

- 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 into 1 stem to lie flat
- Maximum length 20cm - Maximum width 15cm
- To be displayed on a grey board 25cm x 20cm (provided)
- Handwork only – NO manufactured ornaments are permitted
- Moderate use of Tulle, Ribbon, Wire, Braid, Cotton thread, Raffia and Stamens are permitted

The spray is to be similar to a shoulder spray in that it lies flat and is wired into 1 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), no wires or supports to be inserted into the provided dummy.
- Handwork only – NO manufactured ornaments are permitted

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
- Handwork only – NO manufactured ornaments are permitted
- Moderate use of Tulle, Ribbon, Wire, Braid, Cotton thread, Raffia and Stamens are permitted
- Manufactured Pillars, wooden skewers, acrylic rods and other means to elevate cakes may be used.

15. Mini Cake (Theme: Magical and/or mystical):

Jackie Staal Trophy

- 1 tier only, **NO** sculptured cakes
- Single tier traditional shaped cake with decoration on top.
- Total exhibit area not to exceed 13cm square.
- Height not to exceed 16cm, Cleats are not required
- Handwork only – NO manufactured ornaments are permitted
- Moderate use of Tulle, Ribbon, Wire, Braid, Cotton thread, Raffia and Stamens are permitted
- Manufactured Pillars, wooden skewers, acrylic rods and other means to elevate cakes may be used.

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: Enchanted Garden):

Erica Upjohn Trophy



- Minimum of 3 tiers.
- 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
- Handwork only – NO manufactured ornaments are permitted
- Moderate use of Tulle, Ribbon, Wire, Braid, Cotton thread, Raffia and Stamens are permitted
- Manufactured Pillars, wooden skewers, acrylic rods and other means to elevate cakes may be used.

17. Miniature Formal Cake Open:

Miniature Formal Tray

- Must be a scaled down version of a normal sized cake for a formal occasion.
- Minimum of 2 tiers separated (not stacked).
- Total exhibit area not to exceed 8cm square, no height restriction
- Cleats are not required
- Handwork only – NO manufactured ornaments are permitted
- Moderate use of Tulle, Ribbon, Wire, Braid, Cotton thread, Raffia and Stamens are permitted
- Manufactured Pillars, wooden skewers, acrylic rods and other means to elevate cakes may be used.

18. Floral Open – Sugar Paste: (Theme: Mad Hatters Tea Party)

Bosson Trophy

- Design and shape of entry is exhibitor's choice but must use a life sized teapot.
- 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.
- Minimum height from table top (including teapot) to be 20cm
- No size restriction with regards to width/length
- Handwork only – NO manufactured ornaments are permitted, except for the teapot.
- Moderate use of Tulle, Ribbon, Wire, Braid, Cotton thread, Raffia and Stamens are permitted

19. Floral Open - Cold Porcelain: (Theme: Mad Hatters Tea Party)

KapiMana Trophy

- Design and shape of entry is exhibitor's choice but must use a life sized teapot.
- 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.
- Minimum height from table top (including teapot) to be 20cm
- No size restriction with regards to width/length
- Handwork only – NO manufactured ornaments are permitted, except for the teapot.
- Moderate use of Tulle, Ribbon, Wire, Braid, Cotton thread, Raffia and Stamens are permitted