



New Zealand Cake Decorators Guild Inc

Competition Schedules for 2022

All entries must be new work for this competition.

Conference Flower:

**All Sections Sugar Paste or Cold Porcelain
Novice — Intermediate — Open**

A Peony flower of competitor's choice (any variety and colour) with a stem of between 8cm to 12cm in length. Flower to be displayed laying on the provided cloth.

Formal Cake:

A single tier Wedding Cake incorporating fruit tree blossoms. Dummy cake acceptable. All decorations to be handcrafted and edible. Must fit within a 35cm cube. Posy pick, wire, stamens, tape and ribbon may be used with discretion. Cleats must be used.

Anything Goes Cake:

'Anything Goes'. Design of your choice but must have a blue and gold theme. Decorations must be edible, dummy cakes acceptable but must be achievable in real cakes. Internal non-edible supports may be used. Must fit within a 35cm x 35cm base area. Cleats must be used.

Floral Spray:

Sugar Paste or Cold Porcelain Sections

A wired crescent spray (see Guidelines for Judges, Stewards & Competitors in Sugarcraft), with Wild Rose as feature flower/s, competitor's choice of colour. Should have an obvious focal point. Foliage, other flowers and other natural plant materials, (e.g. berries, seedpods, nuts etc) of competitor's choice, all to be made from Sugar Paste or Cold Porcelain. Florist wire, stamens, natural fibre thread, tape may be used with discretion. The spray to be securely attached onto a board of your choice and fitting within the dimensions of a 35cm x 35cm base area. Board will not be judged.