



That Takes the Cake! Cake & Sugar Art Show

Saturday & Sunday
February 23 & 24, 2008

Sponsors:



RULES AND REGULATIONS

- ◆ That Takes the Cake! Cake & Sugar Art Show is open to all cake decorating and sugar art enthusiasts.
- ◆ Mail entry form and fee to All in One Bake Shop, 8566 Research Blvd, Austin, TX 78758. Fax entries to (512) 302-9743. Email entries to info@allinonebakeshop.com. For more information visit www.capitalconfectioners.com, the Club and Events section at www.allinonebakeshop.com or call All in One Bake Shop at (512) 371-3401.
- ◆ Early registration fee is \$15.00 if Registration and Release Form is received by 1/2/2008. Entries received after 1/2/2008 and before 1/25/2008 are \$20.00. After 1/25/2008 and onsite registration is \$25.00. The registration fee includes any number of entries for each participant. There will be no refunds of entry or registration fees.
- ◆ Entries will be judged on the established criteria, not taste. The judging criteria includes: precision of techniques used, originality, creativity, skill, color, design, difficulty, number of techniques used and overall eye appeal. The decision of the judges will be final. Entries are only judged according to the criteria and against only those entries in the same Class and Style category.
- ◆ Entries must arrive and be set up on Saturday, February 23, 2008 between 7:00 a.m. and 10:00 a.m. Entries delivered after 10:00 a.m. will not be judged.
- ◆ Entries are divided by Class (the experience/skill level of the entrant) and Style (the cake structure and type). You may enter only one class but submit as many style entries in that class as you choose. Please review the class and style information and choose the class that most closely matches your skill level.
- ◆ Unless specified, you may use real cake, a substitute (such as cereal bars) or even a Styrofoam dummy. If a cake substitute or a dummy is used, it must be a design that could be duplicated with real cake. Entries in the Sculpted Cake category must be made with real cake.
- ◆ Other than as specified above, all entries must be completely edible except for items such as columns, cake toppers, supports, wires and stamens. Ribbons, tulle, etc. may be used to carry out a design. Don't use non-edible items in place of sugar mediums; for example, plastic pearls instead of fondant pearls. Cold Porcelain is not allowed. "Edible Images" will be judged as if it was a non-edible item. Use of other substances may cause the entry to be disqualified.
- ◆ The entry must be the work of only the person listed on the Registration Form. An adult can help bake the cake for a child/junior entrant. The child/junior must then complete the entry themselves - carving, icing, decorating, etc.
- ◆ Entries should fit in a 30" x 30" space. Contact us for approval if your entry is larger. Electricity is not available.
- ◆ Each entry must have your name, address, phone number, division and category on the underside of the display board. No personal or business identifying marks, advertisements, special backdrops, photos (other than for the sculpted cake category), etc. will be allowed.
- ◆ The judges and show committee shall enforce policy and procedures. Any entry deemed in poor taste will be disqualified and removed. Judges and/or Show Committee have the right to re-classify an entry if necessary.
- ◆ Entries may be put under plexi-glass or other such cover, but judges must be able to view the entries without interference. The covering must be able to be easily removed.
- ◆ Entries may be photographed and used by the cake show committee, organizers and sponsors.
- ◆ 1st, 2nd, and 3rd place ribbons will be awarded in all classes for each style. One Best of Class will be awarded for each class. All entries will qualify for Best of Show. One Best of Show entry will be chosen by the Judges. If there are less than 3 entries per style, ribbon placement will be at the judges' discretion.
- ◆ After judging, identifying cards will be turned over displaying the entrant's name. Placement ribbons will be attached beside the entry on Sunday and will be on display until the close of the show.
- ◆ For each competing entry you will receive one entry for the drawing of donated gifts. The names will be drawn after the awards ceremony. You must be present to win or make arrangements to have someone pick them up for you. Any ribbons, awards, or prizes not claimed by close of show will be forfeited.
- ◆ Entries may be removed after 4:00 pm and until 6:00 pm on Sunday, February 4, 2007. Please make arrangements for removal of entries, if you are not going to be present. Any entries left after 6:00 pm without prior arrangements for late pick-up will be considered to be forfeited.
- ◆ Although precautions will be taken, event organizers and sponsors will not be responsible for theft or damage.

CLASSES

CHILDREN - 6 years and under. One category any style cake. Children may have an adult assist with baking the cake. Each child must ice and decorate their own entry.

JUNIOR - 7 to 12 years. One category any style cake. Juniors may have an adult assist with baking the cake. Each junior must ice and decorate their own entry.

TEEN - 13 years to 17 years. Each junior must bake, ice and decorate their own entry. Open to all styles.

CULINARY STUDENT – Current culinary school students. Open to all styles.

ADULT BEGINNER – Basic skills. 2 years or less decorating experience; self-taught or less than 30 hours of cake decorating or sugar art instruction. Open to all styles.

ADULT INTERMEDIATE - Developing skills. 2 to 4 years cake decorating experience; 30 to 60 hours of cake decorating or sugar art instruction. Open to all styles.

ADULT ADVANCED - More refined skills. 4 to 6 years cake decorating experience. 60 to 90 hours of cake decorating or sugar art instruction. Open to all styles.

PROFESSIONAL - High level of skill. More than 6 years decorating experience. More than 90 hours of hours of cake decorating or sugar art instruction. May be decorating for profit or working as a decorator. Open to all styles.

MASTERS - Expert in sugar art. Is known to have mastered specific mediums and techniques. May be an author, instructor, or work in the sugar art business. Has more than 120 hours of instruction. Open to all styles.

STYLES

SPECIAL OCCASION/NOVELTY ONE TIER - Any non-tiered cake with a theme such a Birthday, Anniversary, Christmas, Valentine's Day, etc including one tier wedding/anniversary cakes. Any sugar mediums or techniques may be used.

SCULPTED CAKES - Shaped or carved cakes, 2-D or 3-D cakes and sculptures. Entries must be real cake. Minimal use of Styrofoam allowed to complete entry. Any sugar mediums may be used. Must submit 3 in-progress pictures.

SPECIAL OCCASION/NOVELTY TIERED CAKES - Cakes with two or more tiers. Can be stacked or tiered.

Novelty/special occasion cakes, not including wedding or anniversary. Any sugar mediums or techniques may be used.

WEDDING TIERED CAKES - Cakes with two or more tiers decorated specifically for weddings or anniversaries. Any techniques or sugar mediums may be used.

SPECIAL TECHNIQUES NOT ON A CAKE - Entries of fondant, gumpaste, sugar molding, color flow, royal icing, etc. Displayed as an individual technique and NOT as a decoration on a cake. A combination of techniques and mediums may be used, but it must be presented alone and not as part of a cake.

CONFECTIONS NOT ON A CAKE - Cupcakes, cookies, candy, chocolate, etc. An individual entry, not on a cake.

DISPLAY TABLE - This table is for displays not being judged.

SPECIAL TASTING COMPETITION

Traditional White Wedding Cakes or Chocolate Groom's Cakes – Entries in this category are judged on taste including flavor, crumb, texture and density and appearance but not decorating skill. The entry can include icings, fillings, flavored syrups, fruits, crunches, nuts, coconut, chocolate chunks, etc. Cake mixes can not be used. **Truly Texas Cake** - This category is judged on taste including flavor, texture, consistency and appearance but not decorating skill. The entry can include icings, fillings, flavored syrups, fruits, crunches, nuts, coconut, chocolate chunks, etc. Cake mixes can not be used. Entry **MUST** prominently include at least one traditional Texas ingredient such as pecans, jalapenos, grapefruit, local honey, etc. **Cookies or Candies** - Only one type of confection can be included in each entry. For example, you can not place cookies and candies in the same entry. There is no limit to the ingredients that can be used. Presentation and packaging will be included in the judging criteria in the cookies and candies category.

For the Tasting Competition: the recipe must accompany the entry. The recipe must be on a standard 8.5" x 11" sheet of paper with NO identification as to the entrant. For cake entries, bring a whole cake at least a 9" round size – it will be cut for judging. For cookies or candies entries bring one display with at least 10 pieces. Ribbons will be awarded for 1st, 2nd and 3rd place for the Traditional White Wedding Cake, Chocolate Grooms' Cake, Truly Texas Cake, Cookies and Candies. Entries will receive one ticket entry for prize drawings. Open to all ages and divisions.

TIPS AND HINTS

- ◆ Read all procedures, registration forms, etc. carefully. If you need help contact us. Complete the form accurately and return in a timely manner. Place yourself in the proper class. Read and follow all rules.
- ◆ When preparing your entry, use a base board at least 2" to 4" larger than the cake. Make sure that the board is strong enough to support the cake and is coordinated with and enhances the entry.
- ◆ Neatness, uniformity, balance, and precision are the key. Tiered cakes should be in proportion and balanced. Cake should be level and free of crumbs. Fondant covered cakes should be smooth, without lumps or cracks. Borders should be uniform with no visible stops or starts. Colors should be pleasing and coordinate with the overall design.
- ◆ Be creative and original. Plan ahead to perfect your design. Practice! Showcase a technique you are good at.
- ◆ Bring an emergency repair kit in case of accident.
- ◆ Never touch any of the other entries. If you need to move an entry to set up or take down, ask for assistance.
- ◆ Don't interfere with the judges during their deliberations. They can answer questions after the awards ceremony.
- ◆ Bring your camera and lots of film. Bring pen and paper to take notes when watching the demos.
- ◆ REMEMBER TO HAVE FUN! This is a chance to learn and gain new ideas, make new friends, and make memories!

That Takes the Cake!

Cake & Sugar Art Show

February 23 & 24, 2008
Competition Registration and Release Form

Name: _____

Street Address: _____ City, State, Zip: _____

Phone: _____ E-mail: _____

COMPETITION ENTRY FEES

Non-refundable registration entry fee covers any number of entries including tasting entries

Early Registration – received by 1/2/2008 \$15.00

General Registration – received between 1/3/2008 and 1/25/2008 \$20.00

Late and Onsite Registration – after 1/25/2008 \$25.00

Student Registration – no fee for culinary students (name of culinary school attending) _____

Children/Junior Registration – no fee for entrants 17 years old and under

Special Onsite Competitions – limited number of spaces available \$15 per competition

Please enter the number of entries in each class/style that you are entering.

Class/Style	Special Occasion	Sculptured Cakes	Novelty Tiered Cakes	Wedding Tiered Cakes	Special Techniques	Confections
Child - age _____						
Junior – age _____						
Teen – age _____						
Culinary Student						
Adult Beginner						
Adult Intermediate						
Adult Advanced						
Professional						
Masters						

Special Tasting Competitions	White Wedding Cake _____	Chocolate Groom's Cake _____	Truly Texas Cake _____	Cookies _____	Candies _____
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Special Onsite Competitions	One Tip _____	Mystery Cake _____	Cakes in Bloom _____	3-D Sculpted Cake _____
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Release: By signing below, I understand that my entry(ies) may be photographed and published for the promotion of Capital Confectioners, the Cake and Sugar Arts Show and general interest. I hereby agree to abide by the rules and regulations of the show. I understand that the Capital Confectioners Cake Club, All in One Bake Shop or any sponsors assume no responsibility for loss, theft or damage to displays or personal items at the Show. I agree to indemnify and hold harmless the Capital Confectioners Cake Club, All in One Bake Shop, and all sponsors from and against all claims, demands, costs, loss, damage, expense, attorney's fees and liabilities growing out of, or arising from, caused or occasioned by my activities in the That Takes the Cake! Cake & Sugar Art Show.

Signature: _____ Date _____

Competition Entry Fee \$ _____

Onsite Competition Fees \$ _____

TOTAL \$ _____

PAYMENT:

Payment Method _____ check (payable to Capital Confectioners)
 _____ credit card number _____ exp date _____ CCID (3digit code on back) _____
 _____ name on card _____ signature of cardholder _____

Send completed form along with payment to:

That Takes the Cake! • All in One Bake Shop • 8566 Research Blvd • Austin, TX 78758

FAX: 512-302-9743 Email: info@allinonebakeshop.com

More Information: www.allinonebakeshop.com or contact Jennifer at info@allinonebakeshop.com or (512) 371-3401