

Contra Costa Cake & Sugar Art Society

“Icing with the Stars”

THEME: ENCHANTED FRIENDS AND FOES

Saturday October 13, 2018, 10am-4pm & Sunday October 14, 2018, 10am-4pm

First Lutheran Church, 4000 Concord Blvd., Concord, CA 94519
2018 Rules and Regulations

The members of the Contra Costa Cake and Sugar Art Society welcome you to our cake show. Entries are open to the public. In addition to an opportunity to showcase your cake decorating skills, the show will have exciting demonstrations and numerous prizes to be awarded. You are also welcome to purchase raffle tickets onsite for other exciting prizes.

IMPORTANT DATES and INFORMATION (ENTRY FEE INCLUDES ENTRANCE TO SHOW AND SWAG BAG)

Early Registration Deadline: September 21, 2018	After September 21, 2018
*Adults \$10 registration fee plus \$5.00 for each show entry	*Adults \$15 registration fee plus \$5.00 for each show entry
*Youth/Teen Culinary Student \$7 Registration fee plus \$3.00 for each show entry	*Youth/Teen Culinary Student \$10 Registration fee plus \$3.00 for each show entry

Registration Ends: October 3, 2018. No registration of entries will be accepted after this date and onsite registration will not be available.

Register at: www.contracostacakeshow.com or pick up registration form at Spun Sugar, 1611 University, Berkeley, CA 94703 – completed registration forms and payment should be submitted to Spun Sugar

Display setup hours	Friday, October 12, 6:30 pm–8:00 pm Saturday, October 13, 8:30am–10 am
Judging begins promptly	Saturday, October 13, 11:00am
Award Ceremony	Sunday, October 14, 3pm
For further information contact	Linda Moreno or Thelma Howland at cccakeandsugarart@gmail.com
Website	www.contracostacakeshow.com
Facebook	Contra Costa Cake Show

Grand Prize: All entrants will receive one ticket per onsite entry received for the Grand Prize drawing. The winner’s name will be drawn at the awards ceremony. You must be present to win or have made prior arrangements with the cake show co-chairs for prize to be picked up by a representative.

*We are unable to refund any entry fees for any reason due to committed expenses for the show. Please note that failure to comply with the rules/regulations and deadlines set forth in this document will result in disqualification.

Registration and Entry Fees –

- Entrants' entry into contest implies approval for photography to be taken and photographs to be used at the discretion of the Contra Costa Cake & Sugar Art Society. Entrant's agreement is given at time of registration. Registration can be completed via online registration through the www.contracostacakeshow.com, or by picking up a registration form at Spun Sugar, 1611 University Avenue, Berkeley, CA 94703. Forms can also be downloaded on the cake show website. All registrations must be received by the end of the posted registration deadline. No registrations will be accepted on-site. Makes check payable to: CCCSAS
- Entry fees will be charged as stated. Entry fees are non-refundable.

General Show Rules -

- Electrical outlets are not available for any displays. Any moving or motorized elements on your cake **MUST** be powered by battery, which you will provide.
- Displays must be set up during the times indicated. At the end of the setup period, all work must stop. Judging will commence promptly at designated time posted. Any entry not checked in and setup by the posted timeframe may be displayed but will not be judged.
- Displays must remain on display until after the award ceremony, no later than 4:00. Any displays not picked up by 4:30pm on the day of show will be disposed of.
- Real cakes or dummy cakes are acceptable. Dummy cake entries must emulate an actual cake form. Sculpted cakes must be made and presented in 60% real cake; submission of at least two 'in-progress' photos is required for sculpted cakes. If you are unclear as to whether your cake should be considered sculpted, contact the organizers for guidance.
- Edible decorations are preferred.
- No feathers
- Non-edible decorations (cold porcelain, etc.) and purchased flowers may be used but will be judged accordingly and may lose points in the judging process. We encourage the use of sugar and other edible mediums throughout your display.
- The Show Committee and the judges reserve the right to disqualify displays that, at their discretion, are in poor taste or fail to adhere to program rules.
- All work must be the sole work of the participant, this includes 'Youth/Teens' divisional entries. With the following exceptions, for all youth 12 and under:
 - Parents are allowed to bake cakes and prepare only
 - Youth must color icing and complete all decorations
 - Both parent and youth must sign entry form signifying that they have read and agree to these rules.
- The entrant may have assistance in setting up the display during check-in and setup time only; however, all work on the display must be the sole work of the entrant.
- While every precaution will be taken to ensure that your display is not touched and/or damaged, First Lutheran Church and the Contra Costa Cake and Sugar Art members and volunteers will not be liable for any loss or damage during the time of the show. The use of expensive or irreplaceable table decorations is used at your own risk.

Additional Show Rules

- You may enter in as many categories in the division you believe you belong in but enter only once per category so you do not compete against yourself.
- Entries from other cake shows are acceptable as long as they are not more than one year old and have not been previously entered in any of the past Contra Costa Cake & Sugar Art Society cake shows.
- **A 24" x 24" space will be assigned for each display, to allow space between entries.**

Advertising

- Absolutely no advertising of any kind is allowed on or near display tables. Entries must be made in the name of the individual who completed the entry NOT A BUSINESS NAME. Business card can be placed near entry on Sunday, October 15 after results of judging are made public.

Photography

- Entries and/or participants may be photographed and photos may be used at the discretion of the Contra Costa Cake and Sugar Art Society. Please arrive with enough time to have your piece photographed before judging.

Special Competition!

- We have a “**Guittard Chocolate Cupcake Challenge**”, open to Teens and Adults. Bake and frost 4 cupcakes made with only Guittard chocolate products. We will have a tasting panel choosing the best chocolate cupcake! To compete in this challenge, cupcakes and complete recipes need to be delivered to venue by 11 am on Sunday, October 14th. Winner to be announced at 3:00pm on Sunday. **A limited number of entries will be accepted. Entry fee for the Cupcake Challenge is \$5.00. Funds raised will be donated to CASA.**

Designing and Creating your Showpiece

- Be original – we want to see your work, not a duplicate from a book or another competition. Use your skills and imagination when designing and creating your competition pieces.
 - o Do not use copyrighted characters or themes in your entries (such as Disney, Pixar, etc.).
 - o As a source of inspiration for competitors you may utilize different sources such as, the internet, cake decorating books or magazines for your work. Learn and be inspired from others creations but try not to duplicate prior works exactly.
 - o While we do not know all competition work from previous shows, we encourage you to create something new for this show.
- Pay attention to details. Judges look for: neatness, uniformity, balance and precision.
- Larger doesn't always mean better. We have seen many cakes that are large and over the top on design, however a small more precise piece has won.
- Present your work on a covered cake board/base. Make sure the board is strong enough to support your work and is footed at least ½ inch from table. The board/base is an integral part of your display, so incorporate it in your overall design, not as an afterthought.
 - o Suggestions for board coverings include: fondant, royal icing, decorative foil or fabric. However, if fabric is used care should be taken to ensure it does not come into direct contact with the cake.
 - o Make the covering neat, finish the edges and extend the design to incorporate your board/base.
- Tiered cakes need to be in proportion and balanced
- When using real cakes they should be level and free of crumbs
- Fondant cakes should be smooth and without bumps or cracks
- Borders should be uniform with no visible stops or starts
- Icing colors should be pleasing and not clash with boards, ribbons, etc. Colors should not be faded or run together. Remember colors change when dry and colors of different icing mediums may not always match. You might want to practice before you make your final piece.
- Try to use as many sugar-based mediums to execute your decorations
 - o Fondant, Gum Paste, Isomalt, Royal Icing, Buttercream, etc.

Important Information to Consider!

All work must be done by the entrant.
Submitting a real cake may receive extra points in judging.
Don't forget your base plate must be footed!
All entries must not exceed a 24"x24" footprint.

Youth Category Descriptions

Child may have an adult assist with baking and making icing but each child must ice and decorate their own entry.

Novelty Cake – Cake may be real or Styrofoam. Any sugar mediums or techniques may be used. Cake may be single tier, sculpted (60% real cake) or multi-tiered. Cake can be covered in fondant, buttercream or royal icing.

Decorated Cookies {Minimum four (4) cookies} – MUST BE real cookies. Youth must shape, ice and decorate without assistance.

Cupcakes {Minimum four (4) cupcakes} – Can be real cake, Styrofoam or rice krispies.

Gingerbread Art- Entry can be any type of gingerbread construction – not necessarily with a Christmas theme. All construction must be gingerbread and all decorations on gingerbread construction must be edible. Use of gum paste, fondant, pastillage, chocolate, modeling chocolate, royal icing, gelatin is encouraged. **No Graham Crackers.**

Teens Category Descriptions

Teens must bake, ice and decorate their own entry.

Novelty Cake – Cake may be real or Styrofoam. Any sugar mediums or techniques may be used. Cake may be single tier, sculpted (60% real cake) or multi-tiered. Cake can be covered in fondant, buttercream or royal icing.

Decorated Cookies {Minimum four (4) cookies} – MUST BE real cookies.

Cupcakes {Minimum four (4) cupcakes} – Can be real cake, Styrofoam or rice krispies.

Gingerbread Art- Entry can be any type of gingerbread construction – not necessarily with a Christmas theme. All construction must be gingerbread and all decorations on gingerbread construction must be edible. Use of gum paste, fondant, pastillage, chocolate, modeling chocolate, royal icing, gelatin is encouraged. **No Graham Crackers**

Adult / Culinary Students Category descriptions

Entrants must bake, ice and decorate their own entry.

Novelty Cake – Entry may be a single cake or multi-tiered cake – real or Styrofoam dummy. May also include sculpted cakes - Sculpture itself **must** be 60% real cake. We encourage use of multiple sugar mediums or techniques. Cake can be covered in fondant, buttercream or royal icing.

Decorated Cookies {Minimum four (4) cookies} – Must be real cookies.

Cupcakes {Minimum four (4) cupcakes} – Can be real cake, Styrofoam or rice krispies.

Gingerbread Art- Entry can be any type of gingerbread construction – not necessarily with a Christmas theme. All construction must be gingerbread and all decorations on gingerbread construction must be edible. Use of gum paste, fondant, pastillage, chocolate, modeling chocolate, royal icing, gelatin is encouraged. **No Graham Crackers.**

Confectionary Art – ENTER in ONE of the Following

- 1) Chocolate** - Mediums can be chocolate or chocolate plastique (chocolate modeling clay).
- 2) Sugar Art**- Mediums can be pulled or blown sugar, pastillage, gum paste or casted sugar.
- 3) Gelatin Art**- Gelatin art is defined as the use of gelatin and/or any gelatin based candy medium.

Tiered Wedding Cake- Entry must have a minimum of three tiers. Tiers may be separated or stacked and can be covered in fondant, buttercream or royal icing. Cake **MUST** be a wedding theme.

CATEGORIES for Youth Entries Below:

a. Cake	c. Cupcakes (4)
b. Decorated Cookies (4)	d. Gingerbread Art

Division A – Youth
WEE – Wee Ones – Ages 6 and under CHILD – Ages 7 – 9 Youth – Ages 10 - 12
Youth category may create anything in cake, cookies, gingerbread or cupcakes. Children may have an adult assist in baking their cake and making the icing. Youth MUST ice and decorate their own entry.

Division B – Teen
TEEN – Ages 13 - 17
Teen category may create anything in cake, cookies, gingerbread or cupcakes. Each teen MUST bake and decorate his/her own entry.

CATEGORIES for Adult Entries Below:

1. Cake	4. Gingerbread Art
2. Decorated Cookies (4)	5. Confectionary Art (Sugar, Chocolate or Gelatin)
3. Cupcakes (4)	6. Tiered Wedding Cake

Division C – Adult Beginner and Culinary Student
One who has been decorating for two years or less; decorates cakes solely as a hobby. To qualify as a beginner, you may not sell your cakes, even for just the cost of supplies.

Division D – Intermediate
One who has been decorating up to two years or more; decorates cakes solely as a hobby. An intermediate decorator might take reimbursement for cakes provided to others only to cover costs, but not for profit.

Division E – Advanced
One who has been decorating for several years; decorating primarily as a hobby. An advanced decorator might take reimbursement for cakes provided to others only to cover costs, but not for profit. Must not meet any of the qualifications under the semi-professional division.

Division F – Semi-Professional
One who has been decorating for several years and generally sells more cakes than are given away. May teach decorating classes. Must not meet any of the qualifications under the professional division.

Division G –Professional
One who has been decorating for several years in the present or past and who qualifies under at least one of the following: a) derives at least 10% of earned income from the sales of cakes, b) works in a commercial bakery, c) teaches (or has taught) classes in advanced cake decorating techniques (beyond basic icing/piping skills).

You may enter in as many categories in the division you believe you belong in but only enter once per category so that you do not complete against yourself.
***Culinary students must provide current class schedule or current copy of student ID.**

**2018 Contra Costa Cake and Sugar Art
Society Cake Show Registration and Release
Form PLEASE PRINT ALL INFORMATION**

Name (individual only): _____ Current CCCSAS Member? Yes / No

Street Address/ City/ Zip: _____

Phone Number (include area code) _____ Email _____

Entry fees are non-refundable. See schedule of fees and deadline on the rules and regulations page. General admission included with your entry fee.

Circle the Division and Categories you are entering. (The Show Committee and the judges reserve the right to reclassify any display to another category or division; disqualify displays that, at their sole discretion, are in poor taste).

Division		Categories				Division		Categories			
		a)Cake b) Cookies c) Cupcakes d) Gingerbread Art						a)Cake b) Cookies c) Cupcakes d) Gingerbread Art			
Wee Ones (6 and under) – [A1]	a	b	c	d	Children (7 – 9) – [Child]	a	b	c	d		
Children (10-12) – [Child]	a	b	c	d	Teen (13 – 17) – [Teen]	a	b	c	d		

Youth/Teen Divisions: **Before September 21, 2018:** \$7.00 registration fee \$3.00 each entry. Total Submitted _____

Youth/Teen Divisions: **After September 21, 2018:** \$10.00 registration fee, \$5.00 each entry. Total Submitted _____

Division		Categories						Division		Categories					
		1)Cake 2) Cookies 3) Cupcakes 4) Gingerbread Art 5) Confectionary 6) Tiered Wedding Cake								1)Cake 2) Cookies 3) Cupcakes 4) Gingerbread Art 5) Confectionary 6) Tiered Wedding Cake					
Adult Beginner/Culinary [C]		1	2	3	4	5	6	Intermediate [D]		1	2	3	4	5	6
Advanced [E]		1	2	3	4	5	6	Semi-Professional [F]		1	2	3	4	5	6
Professional [G]		1	2	3	4	5	6								

Adult Divisions: **Before September 21, 2018:** \$10.00 registration fee and \$5.00 each entry. Total Submitted _____

Adult Divisions: **After September 21, 2018:** \$15.00 registration fee plus \$5.00 each entry. Total Submitted _____

I am participating in the "Guittard Chocolate Cupcake Challenge" Open to Teen and Adult Divisions

(\$5 registration fee) Yes _____ No _____

Release:

- By signing this form, I hereby give permission for my entry/entries to be photographed and used by the Contra Costa Cake & Sugar Art Society (CCCSAS).
- I have received and read a copy of the Show Rules and Regulations and hereby agree to abide by the rules and regulations of the show. I understand that neither CCCSAS, nor the event organizers, nor the First Lutheran Church assumes any responsibility for loss, theft or damage to displays or personal items at the show.
- I agree that I indemnify and hold harmless CCCSAS, the event organizers, and the First Lutheran Church from and against all claims, demands, costs, loss, damage, expense, attorney's fees and liabilities growing out of, or arising from or caused by my activities on the First Lutheran Church premises.
- I will abide by the decisions of the judges.
- No refunds will be honored due to committed expenses for the cake show.
- I understand that failure to comply with any rule may result in my entry being disqualified.
- **ALL ENTRIES MUST BE THE SOLE WORK OF THE PARTICIPANT.** No Team Entries.
- Parent/Guardian must sign for youth under the age of 18.

Entrants Name: _____ Date _____

Signature: _____ (Applicant or Parent)

--How did you hear about the Contra Costa Club Cake Show? Friends / Website / Google / Facebook / Other _____

Mail completed registration form and registration fee to: Spun Sugar, c/o: Cake Show 2016, 1611 University Avenue, Berkeley, CA, 94703.

Check for entry fees should be payable to "Contra Costa Cake and Sugar Art Society" or CCCSAS. One form with payment must be submitted for each entrant.