

# IRISH SUGARCRAFT SHOW

Hosted by: Dublin Sugarcraft Guild Competition

## Entry Form 2016

DSG Membership Number (if applicable): \_\_\_\_\_

Entrants Name: \_\_\_\_\_ Guardian's Name(if applies) \_\_\_\_\_

Address: \_\_\_\_\_ Phone No: \_\_\_\_\_

\_\_\_\_\_ Mobile No: \_\_\_\_\_

\_\_\_\_\_ Childrens Age: \_\_\_\_\_

Email: \_\_\_\_\_ (PLEASE PRINT ALL THE ABOVE)

Guild Name (if any): \_\_\_\_\_

### **IMPORTANT INFORMATION**

- Each entry must have a separate Entry Form. One postal order and one SAE is all that is necessary, even for multiple entries.
- Cake means – Chocolate Biscuit Cake, Madeira Cake, Fruit Cake, not Polystyrene
- We will have British Sugarcraft Judges, who judge to a very high standard, you may purchase a copy of their rules on the British Sugarcraft Website.
- **ALL CAKES ARE JUDGED ON THEIR OWN MERIT**, nothing is compared to the cake next to it.
- As per the British Sugarcraft Guild Guidelines (2014) please note the following advice to competitors: –
  - **Am I eligible to enter this competition at all?**
  - **In which division am I eligible to enter**
  - **Have I read the schedule thoroughly and do I understand it?**
  - **In order to be fair to all competitors, am I entering the correct division, taking into account my experience and expertise?**
  - **No tutor/demonstrator/instructor of sugarcraft is eligible to enter any novice division**
- It is your responsibility to ensure that you enter into the correct category for your skill level and expertise.
- **Entries may not be removed until after the prize giving has finished on Sunday 13<sup>th</sup> March 2016**

ENRTY FEES: DSG Members €8.00 per entry

Non Members €10.00 per entry

Children €5.00 per entry

**ENTRY FEES ARE NON-REFUNDALE**

Please select category you wish to enter

1	Royal Icing: Beginners		13	Floral Sugarcraft: Novice	
2	Royal Icing: Novice		14	Floral Sugarcraft: Open	
3	Royal Icing: Open		15	Floral Sugarcraft: Masterclass	
4	Royal Icing: Masterclass		16	Children – up to Age 7	
5	Sugarpaste: Beginners		17	Children – Age 8-11	
6	Sugarpaste: Novice		18	Children – Age 12-15	
7	Sugarpaste: Open		19	Wedding Cake: Classic – Open	
8	Sugarpaste: Masterclass		20	Wedding Cake: Novelty – Open	
9	Novelty: Novice		21	Rich Fruit Cake: Open	
10	Novelty: Open		22	Cupcake: Open	
11	Novelty: Masterclass		23	Miniatures: Open	
12	Floral Sugarcraft: Beginners		24	Cake Top Ornament - Open	
			25	Sculptural Centrepiece - Open	

I \_\_\_\_\_enclose Postal Order for Entry fees made payable to Dublin Sugarcraft Guild.

I declare that this competition entry is my own unaided, original work, has not been used whole or in part, in any previous competition or classes. I also confirm that I have read and agree to abide and be judged by, the competition rules.

Signed: \_\_\_\_\_

Please fix identity labels securely to the front and rear of the exhibits and competitor number on cake boards for easy identification. If you are confused in any way, please take the time to read the rules again before phoning or emailing the Competition Secretary:

[dsgcompetitionsecretary2016@hotmail.com](mailto:dsgcompetitionsecretary2016@hotmail.com)

**THE CLOSING DATE FOR APPLICATIONS IS 26<sup>th</sup> February 2016. No late entries will be accepted.**

**Meave Donnelly, Meath House, Meath Road, Bray, Co Wicklow.**

So you have filled in your Entry Forms, let's just do the following checks before we pop our envelope in the post.

- Name, address, phone number and e-mail filled in correctly and eligible
- Ages of all children filled in correctly
- One entry form per exhibit
- That you are in the correct Class.
- One postal order for all entry forms
- Stamped addressed envelope included
- Well done, now post it off in a timely manner.