

**IRISH SUGARCRAFT SHOW**  
**Hosted by: DUBLIN SUGARCRAFT GUILD**  
**COMPETITION AND EXHIBITION 2018**

[www.dublinsugarcraftguild.com](http://www.dublinsugarcraftguild.com)

VENUE: City West Hotel, Saggart, Co Dublin

DATES: Saturday 28<sup>th</sup> April 2018 - 10.00am – 6.00pm

Sunday 29<sup>th</sup> April 2018 - 10.00 – 5.00pm

**Closing date for receipt of entries is 23 March, 2018**

**CATEGORIES:**

**BEGINNERS:** This category is open to those who have never entered a Sugarcraft Competition in any category and have been involved in the craft for less than one year.

**NOVICE:** This category is open to those who ***HAVE NOT WON*** a gold award in the Novice section of a chosen class which is being judged to the BSG standard. E.g., if you have won gold in Novice Royal Icing, you cannot enter Novice Royal Icing again, but you can enter another Novice Class. No tutor/demonstrator/instructor of sugarcraft is eligible to enter any novice division.

**OPEN:** This category is open to anyone except those who have won 3 Gold awards in any one "Open" category.

**MASTERCLASS:** Open to all those who have won a gold award in ANY sugarcraft division of a major competition. Competitors are limited to winning a maximum of three gold awards in any one class in this division. In addition, competitors entering the Master division are not allowed to enter, at the same exhibition, any exhibit of the same category at a lower division.

# ROYAL ICING

## Classes 1-4

No artificial decorations allowed. All work to be completed in royal icing

---

### Class 1: Beginners – Competitors Own Choice

**Maximum Base Area: 12 inches, 31 centimetres**

A cake or a dummy coated and decorated in Royal Icing.  
NO off-pieces allowed – all piping must be directly on the cake.

---

### Class 2: Novice – Competitors Own Choice

**Maximum Base Area: 12 inches, 31 centimetres**

A cake or dummy coated and decorated in Royal Icing.  
Run-outs or off-pieces may be used.

---

### Class 3: Open – Competitors Own Choice

**Maximum Base Area: 12 inches, 31 centimetres**

A Cake or dummy coated and decorated in Royal Icing.  
Run-outs or off-pieces may be used.

---

### Class 4: Masterclass – Competitors Own Choice

**Maximum Base Area: 14 inches, 36 centimetres**

A cake or dummy coated and decorated in Royal Icing.  
MUST include run-outs.

# SUGARPASTE

Classes 5 – 8

Decoration may include Royal Icing, Sugarpaste, Pastillage or Gum/Flower paste.  
Handmade wired or unwired sugar flowers, tape, ribbons, cotton  
and stamens may be used.

---

## Class 5: Beginners – Father's Day

Maximum Base Area: 12 inches, 31 centimetres

A cake or dummy coated in Sugarpaste.

---

## Class 6: Novice – The Seaside

Maximum Base Area: 12 inches, 31 centimetres

A cake or dummy coated in Sugarpaste.

---

## Class 7: Open - Relaxation

Maximum Base Area: 14 inches, 36 centimetres

A cake or dummy coated in Sugarpaste.

---

## Class 8: Masterclass – Mythical Creatures

Maximum Base Area: 14 inches, 36 centimetres

A cake or dummy coated in Sugarpaste.

# CARVED NOVELTY

Classes 9- 11

No artificial decorations to be used, including internal supports.

At least 50% of the mass of the whole exhibit must be cake, either Fruit, Madeira, Sponge,  
Chocolate Biscuit or Rice Krispy Cake.

No pre-shaped tins allowed

The cake may be cut to confirm compliance.

---

## Class 9: Novice - Pets

Maximum Base Area: 14 inches, 36 centimetres

A cake covered with any edible medium.

---

## Class 10: Open – Endangered Creatures

Maximum Base Area: 20 inches, 51 centimetres

A cake covered with any edible medium.

---

## Class 11: Masterclass – Wizardry and Witchcraft

Maximum Base Area: 20 inches, 51 centimetres

A cake covered with any edible medium.

---

# FLORAL SUGARCRAFT

## Classes 12 -15

Wire, tape, cotton and stamens may be used but no other artificial decorations allowed.

Please supply a list of the flowers used alongside the exhibit

---

### Class 12: Beginners – Spring Flowers

**Maximum Base Area: 10 inches, 25 centimetres**

Flowers to be made in Gum/Flower paste or any other edible medium.

Full blooms, buds and foliage allowed.

---

### Class 13: Novice – Flower Girl Posy

**Maximum Base Area: 12 inches, 31 centimetres**

Flowers to be made in Gum/Flower paste or any other edible medium. To be displayed however the competitor chooses.

A posy is made up from wired flowers taped together and assembled to form one unit.

---

### Class 14: Open – Bridal Bouquet

**Maximum Base Area: 12 inches, 31 centimetres**

Flowers to be made in Gum/Flower paste or any other edible medium.

A bouquet is made up from wired flowers taped together and assembled to form one unit.

---

### Class 15: Masterclass – Wedding Table Centrepiece

**Maximum Base Area: 14 inches, 35 centimetres**

Flowers to be made in Gum/Flower paste or any other edible medium. To be displayed however the competitor chooses.

---

# CHILDREN

## Classes 16 – 18

Age must be stated on the entry form as this will be taken into consideration.

All work must be solely completed by the child.

No artificial decorations are allowed.

---

### Class 16: Up to Age 7 – On The Farm

**Maximum Base Area: 12 inches, 31 centimetres**

Open to children up to and including 7 years of age at the date of the competition.

A board covered in any edible medium, decorated to represent a cake top.

---

### Class 17: Age 8 – 11 - Cartoons

**Maximum Base Area: 12 inches, 31 centimetres**

Open to children from age 8 – 11 years of age at the date of the competition.

A Cake or dummy decorated in any edible medium.

Novelty tins ARE allowed.

---

### Class 18: Age 12- 15 - Superheroes

**Maximum Base Area: 12 inches, 31 centimetres**

Open to children from age 12 – 15 years of age at the date of the competition.

A Cake or dummy decorated in any edible medium.

Novelty tins ARE allowed.

---

# VARIOUS CAKES

---

## Class 19: Wedding Cake - Open - Classic

### RESTRICTED TO ONE ENTRY PER PERSON

**Maximum Base Area: 18 inches, 46 centimetres**

A traditional style Wedding Cake of three or more tiers which may be any shape and covered in any edible medium.

Wires, stamens, cotton, tape and ribbon are the only artificial decoration allowed.

Pillars, cake stands, separators, may be used for display

If tiers are stacked on top of each other a board must be used between tiers.

---

## Class 20: Wedding Cake - Open - Novelty

### RESTRICTED TO ONE ENTRY PER PERSON

**Maximum Base Area: 18 inches, 46 centimetres**

Cakes may be any shape and covered in any edible medium.

Wires, stamens, cotton, tape and ribbon are the only artificial decoration allowed.

Pillars, cake stands, separators, may be used for display

If tiers are stacked on top of each other a board must be used between tiers.

---

## Class 21: Rich Fruit Cake – Open

### RESTRICTED TO ONE ENTRY PER PERSON

Limited to 12 entries

**Maximum Base Area: 10 inches, 25 centimetres**

A round fruit cake, 8" in diameter, weight no greater than 4.5lbs, to be presented on a 10" board.  
EACH CAKE WILL BE CUT AND TASTED. Please supply a list of ingredients used alongside the cake.

---

## Class 22: Cupcakes: The Roaring 20's

**Maximum Base Area: 12 inches, 31 centimetres**

A dozen cupcakes decorated in any edible medium.

Competitor must present 4 different designs (3 of each)

No artificial decorations or dummies allowed.

---

### **Class 23: Miniatures – Open - Competitors Own Choice**

**To fit within a 6”- 15 cm cube, including base or stand**

Any edible medium or combination of mediums.

Wires, tapes, stamens and cotton allowed but no other artificial decorations are allowed.

Exhibit must be made to scale.

---

### **Class 24: Cake Top Ornament – Open -Carnival**

**Maximum Base Area: 8 inches, 25 centimetres (8 square inches)**

A 3 dimensional Cake Top Ornament made from any edible medium or combination of mediums.

Wires, tapes, stamens and cotton allowed but no other artificial decorations are allowed.

A cake top ornament **is not** a coated board representing a cake top. The ornament should be such that it can be removed from the board in one piece.

---

### **Class 25: Sculptural Centrepiece – Open - Competitors Own Choice**

**RESTRICTED TO ONE ENTRY PER PERSON**

**Maximum Base Area 20 inches, 51 centimetres.**

This category does not need to be at least 50% cake as in the Carved Novelty Section but it should be made with edible mediums – Fruit cake, madeira, sponge, Chocolate Biscuit Cake, Rice Krispie Cake may be used.

Only food grade plastic internal supports may be used.

Wires, stamens, cotton, tape and ribbon are the only artificial decoration allowed.

Originality encouraged.

Photographs of the internal supports used MUST be supplied with the exhibit.

---



## Notes:

**Competitors must deliver and set up cakes between 8am – 9.15am on Saturday**

**Competition area will open from 12 noon on Saturday**

**Children's Prize giving will take place at 5.00 p.m. on Saturday**

**Adult Prize giving will take place at 4.00pm on Sunday**

**Exhibits may not be removed until after the final prize giving has finished on Sunday**

**Please refer to attached competition rules and The BSG rules which are available to buy from the British Sugarcraft website.**

**Whilst reasonable care will be taken of competitors' items, the organisers cannot be held responsible for any loss or damage which may occur.**

**The organisers have the right to use, for non-commercial purposes, any photographs they have authorised to be taken of the competitors' items by an official photographer.**

**Competitors must supply a self-addressed envelope for receiving competition numbers which must be securely fastened to the front of the exhibit.**

## General Competition Rules:

- All competition entries must be in place by 9.15am on Saturday and **may not be removed until the prize giving has been completed on Sunday**. The committee will place late exhibits, only if judging of that class has not already commenced.
- Care must be taken to comply with the specifications given for each class. **Cakes that do not comply will not be judged**. Please pay particular reference to use of dummies, artificial decoration and overall size of exhibit. If a class requests a list of items or photographs, these must be supplied for the exhibit to comply.
- The cake will not be cut unless indicated and dummies may be used unless otherwise stated.
- Competitors have a maximum entry of 2 per class except Wedding Cake, Rich Fruit Cake and Centrepiece Classes which are limited to 1 entry per person.
- Competitors will be issued with entry numbers for each exhibit, which must be clearly and securely attached to the front and rear of the piece. (these will be sent to you in your SAE) No personal identification to be displayed until after judges decisions are known.
- All care will be taken of exhibits, but organisers cannot be held responsible for any loss or damage.
- The judges on the approval of the co-ordinator of Judges, will consider exhibits "damaged in transit". Broken pieces should be left as found and not tidied up. Please ask a committee member for a DIT notice.

- All entries must be original, unaided, current work. The components must not have been used, either as a whole or in part, in any previous competition or classwork situation.
- BSG Judges will judge the entries under BSG rules, which have the same standard in every competition. Gold, Silver and Bronze Certificates may be awarded if merited. There will be a trophy for the competitor who is best in class and best in show.
- **THE DECISION OF THE JUDGES IS ABSOLUTELY FINAL.**

## **Technical Competition Rules:**

- “Base Area” is the dimension of a square within which the whole of the exhibit must fit. Board can be any shape.
- Wires must not be directly inserted into cake or dummy, a posy pick or similar must be used. Ingenious Edibles Safety Seal is not permitted.
- All Gold, silver or other metallic colour/dust must be edible and non-toxic, unless used solely on a removable piece, which is not expected to be eaten. Gold and Silver leaf and any metallic colour/ dust used must be presented beside the cake in an envelope or plastic bag identified only with the competitor’s number. If the dusts are not supplied the cake will not comply with the schedule and will not be judged.
- Where “Ribbon Insertion” is used, the ribbon must be made from an edible medium.
- Each class clearly states whether artificial (non-edible) decoration may be used. Ribbon is an artificial decoration and therefore should not be used on a cake in a class where “no artificial decoration” is allowed
- The use of feathers or metallic cake jewellery is not permitted.
- The board and board edges must be covered. In all cases ribbon or other trim is permitted on board edges.
- There is no height restriction except in class 23, where it is 6” or 15cm
- Pre-shaped tins include round or square
- The exhibit should not extend beyond the board

# **HINTS AND TIPS FOR COMPETITORS ENTERING**

## **COMPETITIONS**

There is something very satisfying when you read a competition schedule and find a class that really inspires you. Ideas about what you can do and how to do it run around your mind for ages before the actual planning begins, and finally the piece is finished and ready for the scrutiny of the judges. Sometimes in the excitement of the planning, however, something in the schedule is missed and the piece you have worked so hard on does not actually fit the criteria for the class. It is deemed 'Not to Schedule' and the judges can't mark it. Judges HATE to do this. We have all competed and know how disappointing it is for a competitor when this happens. This article will try to help you, the competitor, avoid some of the pitfalls.

### **READ THE SCHEDULE**

Not just the details for the class which excites you, but the whole thing from cover to cover and pay particular attention to the rules section. Note the closing date and make sure your entry is on time. If the rules say that feathers are not allowed don't use them on anything.

### **DUMMIES**

Most competitions allow dummies to be used in place of cakes. They are lighter and easier for the judges to handle. The exceptions to this are novelty cake classes where at least 50% of the item must be made up of cake and classes where the item is to be cut and tasted. Often the statement 'Dummies may be used unless otherwise stated' is written in the RULES section. Check this first before contacting the organiser to ask if you can use a dummy!

### **CHECK YOUR SIZES/WEIGHTS**

If the schedule says to fit in a base area of 12 inches, make sure that the board or base of the exhibit will fit in a 12 inch square and there are **NO** parts of the piece which stick out to make the piece wider than 12 inches at any point. Often this happens with floral pieces. Don't drape fabric round the board for effect as this then makes the base wider than 12 inches. These are the little mistakes which then make a piece 'Not to Schedule'.

If the class does not stipulate a height restriction, it can be as tall as you like. Sometimes a schedule will state a piece must fit into a 6 inch cube. This means that the base must fit into a 6 inch square and the exhibit must not be taller than 6 inches. Check and recheck the height.

Fruit cake classes often have a weight range. If so weigh the cake before the competition to ensure that it fits into the range stated. It is a very common error to find that cakes are too heavy and therefore 'not to schedule'.

### **HEALTH AND SAFETY**

Sharp objects must **NEVER** be inserted into the surface of a cake or any item designed to be eaten. This includes wires, pins, cocktail sticks or anything else which may possibly break in the cake and cause harm to a person eating it. Food grade posy picks should be used to hold the wires of flowers for example, and dowels used for supports should be food grade plastic and not wood. Any exhibit which breaks this rule will be deemed 'not to schedule'.

### **ARTIFICIAL DECORATIONS**

If the schedule states NO ARTIFICIAL DECORATION ALLOWED then everything on the piece MUST be made of an edible medium. This means NO wired flowers, no stamens, no thread, no floristry tape, no oasis or staysoft, no moss, and most importantly NO ribbon. One of the most common reasons

for pieces to be 'not to schedule' is that the competitor has put a ribbon round the cake where it states that no artificial decoration is allowed.

## **DUSTS, SPARKLES AND COLOURS**

This is the biggest minefield at the moment! There are some fabulous glittery products on the market currently, but a large proportion of these are not EDIBLE but are NON-TOXIC. The difference between the two is that an edible product is eaten and digested by the body, a non-toxic product is not designed to be eaten but if it is, it will pass through the body without any ill effect and come out unchanged. Many sequins and cake jewellery products are non-toxic but what if an unwary consumer breaks a tooth on something they thought was edible, who do they sue?

Many metallic colours, sparkles and gold and silver paint type products are NON-TOXIC. It is fine to use these on pieces which are not designed to be eaten such as flowers, plaques or decorative items which will be removed from a cake before it is cut and do not come into contact with the coating. However, **NON-TOXIC IS NOT ACCEPTABLE** on any item intended to be eaten and should **NEVER** be used directly on to the surface of a cake (or dummy representing a cake). Only **EDIBLE** products may be used for this purpose.

Unbreakable Gel, Real gold and silver leaf are all EDIBLE products and may be used on cakes, however, competitors should be aware that some gold leaf products available for craft work are NOT gold leaf, but an aluminium product which is NOT edible. If you look on the internet there are websites which sell ONLY edible gold and silver decorative items and you would be well advised to use these distributors rather than those selling both confectionary and craft items. Always check the manufacturer's label to ensure the product actually says EDIBLE before using it. Product price is also a giveaway the real thing being more expensive than the artificial material.

Most competition schedules now ask that suspect products used on cakes will ONLY be accepted if the product used is made available showing the manufacturer's label stating it is EDIBLE. The product should be put in an envelope or outer covering (so as not to construe advertising) and placed next to the exhibit with the competitor's entry number clearly displayed. If suspect products are not displayed then the piece will be deemed 'not to schedule'.

Any EDIBLE product will state EDIBLE and have a list of ingredients on the pot. Take note that not all Edible Art products are EDIBLE, read the label to ensure that the product states it is in fact Edible.

## **RECIPES AND LISTS**

If the schedule asks for a list, recipe or name card, make sure one is provided. This is as much a part of the exhibit as the decorative piece. The entry is incomplete without them and therefore 'not to schedule'.

## **CLASS 24**

Cake top Ornament – this is not a coated board decorated as a cake top. It should be one item which forms an ornament which could be lifted from your display board to be put onto a cake directly.

I hope I have provided competitors with some useful hints on how to conform to the schedule and look forward to seeing many entries in the upcoming competitions. Happy competing!

Jan Thorpe

Chairman of Judges