



THE IRISH SUGARCRAFT SHOW

Competition and Exhibition

Hosted by The Dublin Sugarcraft Guild

VENUE: Citywest Hotel, Citywest, Saggart, Co Dublin D24KF8A

DATES: Saturday 22nd February 2020 10:00am – 6:00pm

Sunday 23rd February 2020 10:00am – 5:00pm

www.dublinsugarcraftguild.com

Closing date for receipt of entries is **Friday 31st of January 2020 @ 23:30**

Notes for Competitors:

Competitors must deliver and set up entries between 8:00am – 9:15am on Saturday

Competition numbers must be collected when delivering the cake. They must be stuck to the front and rear of the exhibit.

Children's Prize giving will take place at 5:00 p.m. on Saturday

Adults' 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 hints, 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.

ROYAL ICING

Classes 1-4

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

Class 1: Beginners – Competitor's Own Choice

Maximum Base Area: 12 inches, 31 centimetres

A plaque made from any edible medium, decorated in Royal Icing only.

A Plaque is defined as a thin, flat ornamental tablet which can be lifted as a complete item and used on a cake top. **A coated board is NOT a plaque.** Plaques may be secured for safety and presented on a board or as the competitor wishes.

NO off-pieces to be allowed – all piping must be directly on the plaque.

Class 2: Novice – Competitor's Own Choice

Maximum Base Area: 12 inches, 31 centimetres

A plaque made from Royal Icing and decorated in Royal Icing only.

A Plaque is defined as a thin, flat ornamental tablet which can be lifted as a complete item and used on a cake top. **A coated board is NOT a plaque.** Plaques may be secured for safety and presented on a board or as the competitor wishes.

Run-outs or off-pieces MAY be used.

Class 3: Open – Happy Anniversary

Maximum Base Area: 12 inches, 31 centimetres

A Cake or dummy coated and decorated in Royal Icing only.

Run-outs or off-pieces MAY be used.

MUST include piped inscription.

Class 4: Masterclass – My Favourite Season

Maximum Base Area: 14 inches, 36 centimetres

A cake or dummy coated and decorated in Royal Icing only.

MUST include run-outs.

MUST include piped inscription.

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 – Thank You Teacher

Maximum Base Area: 12 inches, 31 centimetres

A single tier cake or dummy coated in Sugarpaste.

Class 6: Novice – On Your Graduation

Maximum Base Area: 12 inches, 31 centimetres

A single tier cake or dummy coated in Sugarpaste.
Must include an inscription, relevant to the occasion being celebrated.

Class 7: Open – Art Class

Maximum Base Area: 14 inches, 36 centimetres

A cake or dummy of one or more tiers coated in Sugarpaste.
Must include an inscription indicating the era.

Class 8: Masterclass – On Your Retirement Professor

Maximum Base Area: 14 inches, 36 centimetres

A cake or dummy of one or more tiers coated in Sugarpaste.
Must include an inscription.

CARVED NOVELTY

Classes 9- 11

No artificial decorations to be used.

No internal supports allowed.

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

No pre-shaped tins allowed

The cake may be cut to confirm compliance.

Class 9: Novice – Eat Me

Maximum Base Area: 14 inches, 36 centimetres

A cake covered with any edible medium.

A cake that looks like a different food

Class 10: Open – Not What It Seems

Maximum Base Area: 20 inches, 51 centimetres

A cake covered with any edible medium.

A cake that looks like something that's not a cake.

Class 11: Masterclass – Chimera

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.

To be displayed as competitor wishes within the size allowed.

Display stand/ material does not need to be edible

A list of the common or botanical names of the flowers should be provided along with the exhibit.

This forms part of the exhibit and if not supplied the entry will be deemed not to schedule.

Class 12: Beginners – Boutonniere

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 – A Potted Plant

Maximum Base Area: 12 inches, 31 centimetres

MUST include flowers, buds and foliage to be made in Gum/Flower paste or any other edible medium.

The pot does not need to be edible.

Class 14: Open – A Contemporary Arrangement

Maximum Base Area: 12 inches, 31 centimetres

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

Class 15: Masterclass – Weeds and Wildflowers

Maximum Base Area: 14 inches, 36 centimetres

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

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 – Planet Earth

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 to 11 – The Blue Planet

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 to 15 – Earth Day

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.
Pre-shaped tins ARE allowed.

OTHER CAKES

Class 19: Wedding Cake – Open – Competitor's Own Choice

RESTRICTED TO ONE ENTRY PER PERSON

Maximum Base Area: 18 inches, 46 centimetres

A 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: Cupcakes and Cookies – Open – Competitor's Own Choice

Maximum Base Area: 14 inches, 36 centimetres

A display of 6 homemade cupcakes decorated in any edible medium AND 6 homemade cookies, decorated in any edible medium and presented as the competitor wishes.

The display should have a 'theme' and show 4 different designs – 2 different designs of cupcakes and 2 different designs of cookies ie 3 of each.

Apart from cupcake cases and ribbon to hang cookies, no artificial decorations allowed on the cupcakes or cookies.

Class 21: A Miniature Cake – Open – Competitor's Own Choice

Maximum Base Area: 6 inches, 15 centimeters

A cake of 3 or more tiers.

Any edible medium or combination of mediums.

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

Exhibit must be made to scale.

OTHER CAKES Contd.

Class 22: Cake Top Ornament – Open – Competitor’s Own Choice

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 (but may be secured to the board for safety)

Class 23: Sculptural Centrepiece – Open – Gothic Horror

RESTRICTED TO ONE ENTRY PER PERSON

Maximum Base Area 20 inches, 51 centimetres.

This must be made from edible mediums – Fruit cake, madeira, sponge, Chocolate Biscuit Cake, Rice Krispie Cake may be used. No dummies allowed. As this class is for display only, internal supports are allowed. Wires, stamens, cotton, tape and ribbon are the only artificial decoration allowed.

General Competition Rules:

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.

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.

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 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. No personal identification to be displayed until after judges' decisions are known.

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, Bronze, Highly Commended and Commended 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. Boards can be any shape. There are no height restrictions

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.

Gold, Silver, or any other metallic colour/dust/glitter **must be edible, and this must be stated on the packaging.** Any such colour used, **MUST** be supplied in an envelope marked with the competitor number and placed alongside the exhibit. If such colours are used and not supplied, the exhibit will be deemed ‘Not to Schedule’.

Rolkem colours are not permitted.

Where “Ribbon Insertion” is used, the ribbon must be made from an edible medium.

Each class 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.

Pre-shaped tins include round or square

Where requested an inscription can be in any medium eg piped, imprinted, painted, printed or cut out but it **MUST** indicate the occasion being celebrated. In the Royal Iced classes, the inscription **MUST** be piped.

HINTS & 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

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.*

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.

FOR COMPETITION WORK ALL METALLIC COLOURS, DUSTS, LIQUIDS AND PAINTS MUST BE EDIBLE.

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 EdAble 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'.

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