

Decorated Cakes, Eggs, and More

Entries due: June 18, , postmark accepted.
Entry Fee: None
Exhibits Received: Wednesday, August 4, 7:30 am- 10:00 am
Exhibits Released: Monday, August 9, 2010 9am – 6pm

Guidelines:

- Entries will be judged on eye appeal, decorating technique, level of difficulty, creativity, practicality, presentation, and use of edible rather than plastic decoration. Items are NOT judged on taste.
- Limit: One exhibit per exhibitor per class
- Dummy cakes may be used. Cardboard or Styrofoam is acceptable as the “cake” provided the shape is one which could reasonably be achieved through baking.
- Cakes that are simply frosted should be entered in the Baked Goods division.
- Royal icing is recommended but not required.
- Marzipan entries may be created with purchased marzipan. The items may be painted or colored with edible paint.
- Examples of sugar sculptures include Skulls for Dia De Los Muertos, baskets, decorated sugar eggs etc.
- Maximum size including the base board, tray or plate should not to exceed 22 x 14 inches.

Shaped or molded candies should be entered as Candy, see page 16.

How to Enter:

1. On the entry form, enter the Section number for your age group.

Exhibitor Age	Section
5-8	Section 396
9-11	Section 397
12-14	Section 398
15-19	Section 399

2. Choose the Class for your item.

Item	Class
Cakes	1
Gingerbread House	2
Novelty Cake	3
Ethnic	4
Marzipan	5
Sugar Sculpture	6
Other – please specify on the entry form	7

3. Write a short description of the entry.