

**NATIONAL COMPETITION AND EXHIBITION**  
**HOSTED BY**  
**WELLINGTON REGIONAL SUGARCRAFT GUILDS**

Saturday 21<sup>st</sup> and Sunday 22<sup>nd</sup> July 2012

The Dowse Art Museum, Laings Road, Lower Hutt.

Please read the competition schedule carefully. Failure to do so may result in disqualification.

1. Competitors can only enter one item in a class.
2. Each entry to be clearly identified with a provided label, which must be clearly displayed in front of the exhibit.
3. Entries must arrive between 2pm and 6pm on Friday 20th July 2012, late entries will not be accepted. Entries cannot be removed before 4pm on Sunday 22<sup>nd</sup> July 2012. Please ensure you book in with the class steward before placing your entry. Judging will start at 6:30pm.
4. Competition "Props & Information Sheet" can be found on the website [www.nzcakeguild.org.nz](http://www.nzcakeguild.org.nz) or at the venue.
5. Whilst all reasonable care will be taken of competitors' entries, the organizers cannot be held responsible for any loss or damage which may occur.
6. The entry/entries will be your own unaided work, all work must be hand-crafted, no computer graphics allowed.
7. Cake dummies may be used except where stated. Dummies should only be allowed to mimic real cakes. Cakes will not be cut.
8. **Your entry form must be received no later than Friday 29<sup>th</sup> June 2012. The entry fee is \$5.00 for the first entry item, \$3 for every other entry item.**
9. **Entry forms received after the 29<sup>th</sup> June 2012 will be charged \$10 per entry item and will be accepted at the discretion of the organizing committee.**
10. The organizers reserve the right to use any photographs taken during the exhibition.
11. The Judges decision shall be final and no correspondence will be entered into.
12. Previous competition entries at the Wellington Regional Sugarcraft competition will not be accepted except as a display piece.
13. The competitor receiving the highest points in each category will receive the appropriate trophy/shield, providing the points awarded are 70 and above. This also applies to a sole entry in any particular class.
14. No entry should display any sign or motif which indicates an ownership origin. At the completion of the judging, ownership of any entry will be displayed.
15. Unless otherwise stated, cleats must be fixed to the bottom of base boards.
16. **We are promoting sugarcraft as an edible art; therefore only edible products should be used.**
17. Cold porcelain work is accepted in the Cold porcelain class only.
18. To assist the competitors it is advisable to read the NZCDG Inc Judges Manual. Each Branch should have a copy of this manual.
19. Business Cards are not permitted by entries but can be left with administration.
20. All entries and exhibits must be removed between 4pm and 5pm on Sunday 22<sup>nd</sup> July 2012.

**Cleats:** May be a set of runners under the board or other suitable material used to raise the base board enabling ease of handling and improve presentation. May be painted, covered with material or cake board paper. The use of large map pins is allowed and these should not be obvious.

**Open Class** – for those who have gained 3 gold awards in the equivalent novice class or for anyone wishing to compete at this level. Once you have competed at this level you cannot compete in the equivalent novice class.

## Classes

### 1 Wedding Cake.

- Minimum of 2 tiers.
- Must include a piped side design on all tiers.
- Flower/leaf cutters and veiners may be used for flower/foilage making; all other cutters and moulds must be used with discretion.
- The following can be used with discretion
  - Wires
  - Cutters (eg patchwork, tappits etc)
  - Non-edible supports/pillars
  - Floristry tape
  - Stamens
  - Thread
  - Ribbon
  - Moulds
  - Posy picks
  - Skewers
  - Cake Stands
  - Tulle
- Total base area not to exceed 60cm square.
- No height restriction
- Cleats under the base board are required

### 1a Wedding Cake Open – Oriental theme.

- Minimum of 2 tiers.
- An original design
- No artificial decorations.
- No cut outs or moulds to be used.
- Flower/leaf cutters and veiners may be used for flower/foilage making only.
- The following can be used with discretion
  - Wires
  - Non-edible supports/pillars
  - Floristry tape
  - Stamens
  - Thread
  - Ribbon
  - Posy picks
  - Skewers
  - Cake Stands
  - Tulle
- Total base area not to exceed 76.2cm square
- No height restriction
- Cleats under the base board are required

### 2 Celebration Cake.

- Must be for a formal occasion.
- 1 tier only
- Must include suitable piped inscription.
- No artificial decorations ie **NO** plastic pearls on wires
- BUT- The following can be used with discretion
  - Wires
  - Non-edible supports
  - Floristry tape
  - Stamens
  - Thread
  - Ribbon
  - Posy picks
  - Skewers
  - Tulle
- Total base area not to exceed 41cm square
- No height restriction
- Cleats under the base board are required

### 3 Painted Plaque.

- Flower paste plaque, back support structure can be used but not visible from the front
- Any shape or size up to 20cm
- Plaque must be **hand painted** using either
  - Cocoa painting,
  - Food colour (no pens, felts, pastels or crayons)
- Plaque edge to be left plain like a picture ready to be framed
- Each plaque will be displayed on a provided easel

### 4 Floral Spray.

- All flowers and foliage to be made from icing
- Minimum 5 flowers (filler flowers are included in this number)
- Must have a focal point
- The spray must be wired so it can be held by 1 stem
- The following can be used with discretion
  - wires
  - floristry tape
  - stamens
  - ribbon
  - thread
- Maximum length 20cm
- Maximum width 15cm
- To be displayed on a grey board 25cm x 20cm (provided)

### 4a Floral Open - Ikebana

- **Moribana Ikebana Upright Arrangement**
- **Definition will be available on the guild website or by request; all entrants will be sent one when entry form is received.**
- Presented in a wide mouthed flat container to be exhibitor's choice.
- Kenzan (flower frog), a holder with many sharp points may be used.
- All flowers, foliage, berries, nuts, wood and pebbles (if used) must be edible
- If water effect is required, gels, sugar etc can be used but must be edible.
- The following can be used with discretion
  - Oasis – must not be visible from any angle
  - floristry tape
  - stamens
  - wires
  - thread
- **Sizes.**
  - Minimum width 30cm
  - Maximum area 41cm square
  - No height restriction.

### 5 Novelty Cake.

- 1 tier only
- **NO** artificial decorations, **ALL** decorations to be edible, ie **NO** ribbons , wires etc
- Total base area not to exceed 41cm square
- No height restriction
- Cleats under the base board are required

## 6 Novelty Item

- This must be predominantly made of pastillage.
- **NO** artificial decorations, **ALL** decorations to be edible, ie **NO** ribbons , wires etc
- Internal supports if used must be edible
- Total base area not to exceed 46cm square
- No height restriction
- Cleats under the base board are required if board is used

## 7 Miniature Formal Cake.

- Must be for a formal occasion
- Must be a scaled down version of a normal sized cake
- No artificial decorations, but the following can be used with discretion
  - wires
  - floristry tape
  - non-edible supports eg skewers / toothpicks
  - thread
  - ribbon
  - stamens
- Total base area not to exceed 8cm square.
- Height not to exceed 13cm, cleats are not required

## 7a Miniature Formal Cake Open.

- Must be for a formal occasion
- Minimum of 2 tiers separated (not stacked).
- Must be a scaled down version of a normal sized cake.
- No artificial decorations but the following can be used with discretion
  - wires
  - floristry tape
  - non-edible supports eg skewers / toothpicks
  - thread
  - ribbon
  - stamens
- Total base area not to exceed 8cm square.
- Height not to exceed 13cm cleats are not required

## 8 Mini Novelty Cake

- Must be a scaled down version of a normal sized cake.
- 1 tier only
- **NO** artificial decorations, **ALL** decorations to be edible, ie **NO** ribbons
- Total base area not to exceed 13cm square.
- Height not to exceed 13cm cleats are not required

## 9 Mini Cake. - Chinese New Year – The Dragon

- Must be a scaled down version of a normal sized cake (no sculptured cakes).
- No artificial decorations but the following can be used with discretion
  - wires
  - floristry tape
  - non-edible supports eg skewers / toothpicks
  - thread
  - ribbon
  - stamens
- Total base area not to exceed 13cm square.
- Height not to exceed 13cm cleats are not required

## 10 Cold Porcelain Ikebana

- **Moribana Ikebana Upright Arrangement**
- **Definition will be available on the guild website or by request; all entrants will be sent one when entry form is received.**
- Presented in a wide mouthed flat container to be exhibitor's choice.
- Kenzan (flower frog), a holder with many sharp points may be used.
- All flowers, foliage, berries, nuts, wood and pebbles (if used) must be hand-crafted
- If water effect is required, gels, sugar etc can be used but must be hand-crafted.
- The following can be used with discretion
  - Oasis – must not be visible from any angle
  - floristry tape
  - stamens
  - ribbon
  - thread
  - wires
- **Sizes.**
  - Minimum width 30cm
  - Maximum area 41cm square
  - No height restriction.

## 11 Special Category 2012 'Bonsai Tree'

- The tree cannot be bare (eg deciduous in winter )
- The container is to be exhibitor's choice, the container must compliment the tree but not dominate,(can be ceramic, plastic etc)
- All flowers, foliage, berries, nuts, moss, stones, grass, pebbles, soil and wood, (except branches) must be edible.
- Props & Information Sheet must be used (Sent to entrant upon receipt of entry form)
- No artificial decorations but
  - Taped wires are permitted.
  - Floristry tape, thread and stamens can be used
  - Internal mechanics are allowed but must not be seen, (eg kichen paper, pipe cleaners etc)
- **Sizes.**
  - Minimum width 20cm
  - Maximum area 41cm square
  - No height restriction.
- Cleats under the base board are required if board is used.

#### 12 Non Guild Primary.

- Open to non guild members only, must be 8 years of age or under
- Any type of icing work incorporating a cake. (Dummies may be used but must mimic real cakes)
- Decoration is competitor's choice
- **NO** artificial decorations, **ALL** decorations to be edible with the exception of ribbons
- Total base area not to exceed 31cm square
- No height restriction
- Cleats under the base board are required.

Age of entrant will be displayed for the Judge to see.

#### 13 Non Guild Junior.

- Open to non guild members only, must be 9 to 12 years of age
- Any type of icing work incorporating a cake. (Dummies may be used but must mimic real cakes)
- Decoration is competitor's choice
- **NO** artificial decorations, **ALL** decorations to be edible with the exception of ribbons
- Total base area not to exceed 31cm square
- No height restriction
- Cleats under the base board are required

Age of entrant will be displayed for the Judge to see.

#### 14 Non Guild Intermediate.

- Open to non guild members only, must be 13 to 17 years of age
- Any type of icing work incorporating a cake. (Dummies may be used but must mimic real cakes)
- Decoration is competitor's choice
- No artificial decorations but the following can be used with discretion
  - wires
  - skewers
  - floristry tape
  - stamens
  - thread
  - ribbon
  - posy picks
- Total base area not to exceed 31cm square.
- No height restriction
- Cleats under the base board are required

#### 15 Non Guild Senior.

- Open to non guild members only, must be 18 years of age or older.
- Any type of icing work incorporating a cake. (Dummies may be used but must mimic real cakes)
- Can be 1 or 2 tiers.
- No artificial decorations, but the following can be used with discretion
  - wires
  - non-edible supports /pillars
  - floristry tape
  - stamens
  - thread
  - ribbon
  - posy picks
  - skewers
- Total base area not to exceed 40cm square.
- No height restriction
- Cleats under the base board are required