

## **DECORATED CAKES**

**Head Steward:** Kristy Faris

**Contact No:** 0410 043 250

**Location:** Main Pavilion (Map Ref. P12)

**Entries Close:** 10.00am Thursday 30<sup>th</sup> April 2020

**Entries taken:** All exhibits to be delivered to the Main Pavilion Thursday 30<sup>th</sup> April 2020 from 8.30am to 10.00am. Judging commences at 10.00am and no late entries will be accepted.

**Entries collected:** Exhibits can be collected after the fireworks and by 9.00pm on Saturday 2<sup>th</sup> May from the pavilion or by arrangement with the Steward.

**Entry Fees:** \$1.00 per item

**Prizes:** Proudly donated by Narrabri Cake Decorators Association, Michel Gleeson and Watsons Kitchen.

### **Conditions:**

- Boards no larger than 40cm. All boards to have cleats (small pads that raise the board up so it's easier to get hands underneath)
- An entry form must be completed for each entry (please complete entry form prior to arriving at the pavilion)
- Exhibitor's name to be taped face up under each entry
- Late entries not accepted
- Cakes and dummy cakes allowed
- No artificial flowers permitted
- All care taken but no responsibility
- Decorated cake not to have been previously entered in the Narrabri Show

### **Hints:**

- All exhibits to be placed on cake boards, points are allocated for the board
- Cake boards should be in proportion to the exhibit and the same shape.
- Senior section open to all exhibitors
- Cupcakes to be presented on a cake board, please use icing or tape underneath cupcake to secure to the board.

## **CLASSES**

### **SENIOR SECTION**

1. Modern Wedding Cake • Trophy donated by Bakels Pty Ltd
2. Traditional Wedding Cake
3. Special Occasion Cake
4. Novelty 3D cake
5. Floral Arrangement in a container

6. Sugarcraft (presented on a small cake board)
  7. Novice Decorated Cake with fondant icing or soft icing (exhibitor not to have won first prize before)
  8. Set of 6 decorated cupcakes (presented on a cake board)
  9. Sugar Figurines
  10. Set of 6 Decorated biscuits (royal icing and/or fondant) presented on a cake board
- Grand Champion Senior Exhibitor – Michael Gleeson Perpetual Trophy
  - Most Successful Exhibitor – Bakels Pty Ltd Trophy

## **JUNIOR SECTION**

### **Preschool**

11. Set of 4 decorated biscuits (on a plate)

### **Under 10**

12. Decorated cake with soft icing – show theme “Beauty within the drought”
  13. Decorated cake with fondant icing – show theme “Beauty within the drought”
  14. Set of 6 decorated cupcakes (presented on a cake board)
  15. Sugarcraft (presented on a small cake board)
  16. Set of 6 Decorated biscuits (royal icing and/or fondant) presented on a cake board
- Champion under 10
  - Encouragement Award Under 10

### **10-14 years**

17. Decorated cake with fondant icing – show theme “Beauty within the drought”
  18. Decorated celebration cake with fondant icing
  19. Set of 6 decorated cupcakes (presented on a cake board)
  20. Sugarcraft (presented on a small cake board)
  21. Set of 6 Decorated biscuits (royal icing and/or fondant) presented on a cake board
- Champion 10-14 years
  - Encouragement Award 10-14 years

### **15-18 years**

22. Decorated celebration cake with fondant icing
  23. Sugarcraft
  24. Set of 6 Decorated biscuits (royal icing and/or fondant) presented on a cake board
- Champion 15-18 years
  - Encouragement Award 15-18 years