

**Oregon Sugar Arts Expo Compition**  
**Information and Regulations**  
**(Please read carefully)**

**Entries and Participants**

Participation in the cake show is open to all interested persons. Entrant may only enter one division: Under that division an entrant may enter one item per category in multiple categories. Entries must be checked in by 9 am Friday March 21<sup>st</sup>, 2025 No Entry or display may be removed before 10:00 AM, Sunday, March 23<sup>rd</sup>, 2025. **No Entries or displays may be removed early.** If you are unable to pick up your entry(ies)/display at 10:00 AM, Sunday, March 23<sup>rd</sup>, 2025 **please contact the show director prior to the show.**

**All work must be the sole work of the participant.**

Entries must not measure more than 24 inches by 24 inches or be smaller than 6 inches by 6 inches. This measurement includes boards or anything upon and with which the item is displayed.

Satellite cakes must also fit into this measurement. There is no height restriction. Dummy or Styrofoam cakes are encouraged, but the piece must be possible with real cake. Sculptured cakes must be possible with at least 50% real cake. A comprehensive diagram or two photographs indicating framework (the base or form upon which the cake is assembled) actual cake placement, and design must accompany all sculptured entries. Place in an envelope marked "For judges' examination only."

**NO USE OF COPYRIGHTED MATERIAL IS ALLOWED!!!!**

**(Any cake using such material will be accepted for display only.)**

The show committee reserves the right to reclassify any entry to another division or category.

No entries will be accepted that are in poor taste or of a sexual nature.

Entries may be photographed, and all photographs and negatives are the property of the person taking them. The photos may be used by Oregon Sugar Artists for publicity purposes. Reasonable care will be taken of all exhibits. However, Oregon Sugar Artists, it's members, the show staff, owner/operators, and staff of the show site will not be responsible for any loss or damage to persons or entries. If the need arises, the Show staff may need to move a entry, due to unforeseen issues.

Ribbons will be awarded for first, second, and third place entries per judge's points in each division. There may not be first, second, or third place in each category. Best of show must have earned a first place ribbon. Prizes will be awarded to 'Best of Show', and other top winning entries. Due to the variable length of judging time, awards and ribbons may not be put out for public viewing until Saturday morning.

**No advertising or signage is allowed without permission of the show directors and proper fees paid.**

## Divisions

**Please read the following carefully, please ask the show director if you are unsure of where you should be entering. Be fair to yourself, and others.**

**Judges:** Any person who is judging at this show must enter this division.

**Masters:** Any person who has won three or more Best of Shows in a single category in the professional division\*, or who has authored a book on that category, must enter this division for that category.

**Experienced:** Any person who earns or has earned more than \$1500 per year from cake or confectionery pursuits, as well as, any one who has had extensive instruction in the sugar arts, including instructors of cake or sugar arts, bakers, caterers, or anyone in an allied field.

**Advanced:** Any adult having three or more years of cake decorating/sugar arts experience, but does not qualify for the Experienced division, or has won three best of shows in the Beginner Division\* must enter this division.

**Beginner:** Any adult having less than 3 years of cake decorating/sugar arts experience, who doesn't qualify for the Advanced division, or has never entered a show may enter this division.

**Youth:** Any person 11-17 years of age, who does not qualify as a professional, must enter this division.

## Categories

***A category is the type of item you are entering. Each participant may enter only one entry per category!***

- 1. Wedding or Tiered Cakes:** Decorated with royal icing, buttercream, whipped cream, etc.
- 2. Special Occasion Cakes:** One tiered Birthday, shower, holiday, etc., decorated with royal icing, buttercream, whipped cream, fondant covered or rolled buttercream. Cake styled using traditional or modern techniques with hand modeled flowers, piping and standard cake shapes.
- 3. Foreign Technique Wedding or Tiered cakes:** Fondant, rolled buttercream, or collars. Cake styled using traditional or modern techniques, with hand modeled flowers, piping, and standard cake shapes.
- 4. 4. Novelty/Sculptured Cakes:** Must be possible in at least 50% cake. A comprehensive diagram or two photographs indicating frame work (the base or form upon which the cake is assembled), actual cake placement, & design must accompany all sculptured cakes entered. Place in an envelope marked "for judges' examination only."

### **5. Royal Icing Work:**

- Run-in, floodwork, Color Flow (Registered Wilton trade name)
- Royal work-minimum amount of tulle netting and ribbon may be used
- Brush embroidery

### **6. Hand Molded Sugar Items:**

- Gumpaste figures
- Gumpaste other than figures-wire, ribbon, and netting may be used
- Candy clay
- Marzipan
- Pastillage
- Chocolate figures
- Blown, pulled, or cast sugar

### **7. Chocolate:**

- Chocolate sculptures-submit diagrams or photos showing construction of piece
- Cocoa painting-non cake.

### **8. Cookies Lay flat or 2-D Cookies**

Decorated cookies-cutters and molds may be used. A single large flat decorated cookie or a collection of flat decorated cookies arranged laying down, artistically, and also minimally overlapping, so that the decorative details on each cookie can be seen There is a minimum of 4 cookies & a maximum of 12 cookies for this entry. These entries need to be 100% Eatable

### **9. Cookies 3-D**

Decorated cookies-cutters and molds may be used. A multi-cookie construction, where decorated cookies are arranged in any orientation and pieced together to create a freestanding, dimensional piece of cookie art. A minimum of 6 decorated cookies can comprise this construction;. The cookies in the entry needn't be flat; they can also be contoured, embossed, molded, modeled, sculpted, or otherwise shaped.

**Important:** A 3-D cookie is not a flat cookie onto which royal icing has been pressure-piped or added as a transfer to create dimension. Likewise, a 3-D cookie is not a flat cookie onto which molded or modeled fondant (or some other decorating medium) has been added for dimension. Cookies of these descriptions should be placed in the 2-D Cookie category. These entries need to be 100% Eatable

## 10. Ginger Bread

- Gingerbread houses or houses other than gingerbread-100% edible mediums
- Gingerbread items other than houses

## Judging

Judges are invited from the world of cake decorating and confectionery arts and have been selected by the show committee. Each entry is judged on its own merits within its Division and Category. All scoring awarded by the judges is tabulated by a third party appointed by the show committee. Judging will take place from 10am until complete on Friday March 21<sup>st</sup>, 2025. Recognitions and Prizes will be presented, and awards will be announced Saturday March 22<sup>nd</sup>, 2025.

**During judging we ask that you do not interrupt the judges, and we ask that you keep your conversation regarding entries quiet and unobtrusive.**

### **THE DECISION OF THE JUDGES WILL BE FINAL!**

**Cakes will be judged based on the following criteria for possible total of 50 points:**

<b>General Appearance</b>	(To include overall first impression)	5 points
<b>Use and Choice of Color</b>	(To include application, color balance, continuity of color)	5 points
<b>Presentation</b>	(To include board size and covering compliments cake )	5 Points
<b>Creativity</b>	(To include display and design composition, may include use of mixed mediums if They work well together).	5 points
<b>Difficulty of Technique</b>		5 points
<b>Neatness</b>	(To include background application)	5 Points
<b>Precision</b>	(To include use of tips, cutters, etc.)	10 points
<b>Original/Clever adaptation of an idea</b>	(No use of copy-written material)	5 points