

SECTION P3 – CAKE DECORATING

Convenor: Vaughan Wilson vaughanwilson@hotmail.com

Stewards: Callie Wilson, Jaimee Button Carolyn Johnson

No Entry Fee

Please state date of birth for Junior classes on entry form

Entries close: 5pm, FRIDAY 15TH MARCH 2019

ALL ENTRIES TO: The Secretary, PO Box 844, Mt. Barker, 5251

OR show@internode.on.net

LATE ENTRIES WILL NOT BE ACCEPTED AND WILL BE RETURNED

Please consult rules and advice for exhibitors on page 10

Judging commences 9am SATURDAY 23RD MARCH 2019

Prize money for Junior classs ONLY: 1st \$2, 2nd \$1, 3rd card.

SECTION REGULATIONS:

- All exhibits to be staged by 9am Saturday and not removed before 4:30pm Saturday
- Any exhibit remaining at 6pm will be disposed of by the convenor unless other arrangements have been made
- All Exhibits to be the work of the exhibitor.
- Single tiered cake to be displayed unless specified.
- Boards must be raised on cleats for ease of handling and must fit within 45cm square.
- Commercial decorations not allowed unless specified.
- All icing and decorations must be edible. Wire in flower sprays is permitted, but must not penetrate the covering of the cake. Ribbon, tulle and stamens are permitted.
- The use of foam/dummy cakes is allowed

Division 1 – Open

P301 - Novelty Cake – Rainbow– some royal icing pipework must be included

P302 - Celebration Cake – Include a name or greeting

P303 - Gingerbread House – Commercial decorations may be used.

**Trophy for Champion Open Cake Decorating donated by
Cake Decorators Assoc. of South Australia**

Division 2 – Novice

For exhibitors who have not won two first prizes in Cake Decorating.

P304 - Miniature Wedding Cake – multiple tiers allowed

P305 - 5 cupcakes – Any type of cake to be used - Red & White.

P306 - Novelty Cake - Super Hero

**Trophy for Champion Novice Cake Decorating donated by
Adelaide Central Branch of the Cake Decorators Assoc. of South Australia**

Division 3 – Junior

Exhibitors aged 14 years & under on show day

P307 -1 cupcake - iced & decorated using Royal Icing – Blue

P308 -3 biscuits – iced & decorated using Royal Icing – Yellow