



2023 ICING & DECORATING SCHEDULE

3,4,5 MARCH 2023



**ENTRIES CLOSE
FRIDAY 17 FEBRUARY at 5PM**

www.newcastleshow.com.au

2023 Newcastle Show

Icing and Decorating

GENERAL INFORMATION (PLEASE READ CAREFULLY)

Closing date for entries - Friday, 17th February 2023 at 5pm

- **Delivery:** All cakes to be delivered on Thursday, 2nd March, 2023
- **Enter Online:** www.newcastleshow.com.au & Competitions tab/ Cookery/ I&D – **Opens Online- 16/11/22**
- **OFFICE CONTACT;** office@newcastleshow.com.au. PH. 49 61 285
- **Note:** For manual entries, please phone the show office for entry form
- **Deliver time:** between 8.30am and 10am
- **Judging** will be Thursday 2nd March from 11.30am (closed to the public)
- **Pickup of entries** Sunday 5th March 2023, between 4pm – 5pm
- All entries must be signed for when being picked up
- Uncollected entries must be destroyed due to Covid-19

Specifications - apply to all classes - except where explicitly noted otherwise.

Each exhibit MUST be the work of the individual exhibitor.

- Handwork Only.
- Must be covered with fondant. Exception- Cookies: Royal Icing
- Buttercream **not** accepted due to lack of refrigerated showcases.
- Identification Labels to be attached to the underside of the base/presentation board - at time of entry - with the exhibit number (only) extending beyond the board and clearly visible.
- No cake will be cut.
- Should a judge deem the article not a suitable entry in a class - no prize will be awarded.
- Exhibitors are to note all materials, ingredients & techniques they have used on the *technical information sheet provided*. Edible rice paper/wafer paper **acceptable** and **can** be used.
- Only **EDIBLE** food colours, lustres, glitters (including all metallic colours) etc., may be used. The manufacturers **brand MUST be noted on the technical information sheet** - See Special note.
 - **SPECIAL NOTE:** * * * * * **Non-toxic does not mean edible.** * * * * *
- Entries **NO HIGHER than 50cm** due to display cabinet restrictions.
- Baseboards or presentation boards that come into contact with the exhibition case or surface must be fitted with cleats (supports/feet attached to the underside of the board) Cleats must be a minimum height of **5mm**.
- Hobby glue **must not** be used as an attachment medium for sugar work in any Cake Decorating and Sugar Art classes (but may be used as an attachment medium on boards for cleats, cake paper, etc.). Only **edible** glue should be used as an attachment medium for all sugar work in any class.
- NO manufactured ornaments are permitted.
- Only food grade supports must be used and the details of the internal supports must be identified on the *technical information sheet*.
- Wire in flower sprays is permitted, but **MUST NOT** penetrate the covering of the cake. Posy pick or substitute may be used but the top of each must be visible **ABOVE** the surface/fondant.
- Tulle, fabric, ribbon, wire, braid and manufactured or handmade stamens are permitted
- Natural plant material e.g.: dried stems are **NOT** permitted.
- Presentation board no more than 50cm x 50cm for Classes 01; 04; 07-09; 13-15. Cupcakes, cookies and sugar art are to be presented on appropriate size boards, display bases, plaques, plates, small vases, etc.
- Dummy Cakes, wood or Styrofoam blocks or suitable material may be used in place of actual cake as long as the same shape can be constructed in cake.

WE WOULD LIKE TO THANK THE FOLLOW SUPPORTERS
CAKE DECORATORS GUILD (NEWCASTLE BRANCH)
CAKE DECORATORS GUILD OF NSW INC.
BELMONT CAKE DECORATING SOLUTIONS

2023 Newcastle Show
Icing and Decorating
JUNIOR SECTION CLASSES

Refer to General Specifications

Classes 01 and 03	Overall 1 st Prize Medallion + Certificate.	2 nd Prize Ribbon + Certificate.
Classes 02 + 04 + 05	Overall 1 st Prize Medallion + Certificate.	2 nd Prize Ribbon + Certificate.
Classes 01 – 05	Best Overall Exhibit - \$50 + Junior Champion Ribbon	
	Best Judged exhibit from categories 01 + 02 (12 yrs. and under) CDS \$25 Gift Voucher	
	Best Judged exhibit from categories 03, 04, 05 (13-18 yrs.) CDS \$25 Gift Voucher	

- **Age as at 04/03/2023**
- Classes 01 and 02 for exhibitors aged 12 years and under
- Class 03, 04 and 05 for exhibitors aged from 13-18 years
- \$2.00 per entry (Imagination and Decoration - main judging points.)

Class 01 (12yrs and under) SIMPLE NOVELTY CAKE - Theme "***Outer Space***". (Cake may be handmade/dummy/commercial but decoration must be the work of the child.)

Class 02 (12yrs and under) DECORATED CUPCAKES and/or DECORATED COOKIES.
Exhibitor to enter **4** Decorated Cupcakes and/or **4** Decorated Cookies.
Presented on cake board or plate. May be hand-made or commercial cupcakes or cookies.
Do not mix cupcakes and cookies on the same board or plate. Separate exhibits - one for cupcakes and another for cookies in Class 02. Multiple entries accepted in either or both categories in Class 02.
All decoration must be the work of the child.

Class 03 (13-18yrs) SIMPLE NOVELTY CAKE. Theme - "***Outer Space***".
Cake may be hand-made/ dummy/commercial.

Class 04 (13-18yrs) DECORATED CUPCAKES.
Cupcakes may be hand-made/dummy/commercial.
4 Cupcakes
Presented on cake board or plate.

Class 05 (13-18yrs) DECORATED COOKIES. Cookies may be hand-made or commercial.
4 Cookies
Presented on cake board or plate.

Note: All icing and decorating must be the work of the child entering. Main Judging points awarded for Imagination and Decoration.

WE WOULD LIKE TO THANK THE FOLLOW SUPPORTERS
CAKE DECORATORS' GUILD (NEWCASTLE BRANCH)
CAKE DECORATORS' GUILD OF NSW INC.
BELMONT CAKE DECORATING SOLUTIONS

2023 Newcastle Show Icing and Decorating

Novice SECTION CLASSES. Decorators who have never won a 1st prize.

CLASSES 11-15 1ST Prize See below. Ribbon and Cert. ... 2nd Prize Ribbon and Cert.

CLASSES 11 - 27 **Best Overall Exhibit - Senior Champion Ribbon**

Refer to General Specifications

- \$3.00 per entry.
- Only open to exhibitors who have not won a first prize in an Iced and Decorated Class at a previous Newcastle Regional Show or Royal Easter Show.
- Refer to general specifications.
- Novice Eligible to enter Open Class.
- Best Judged Exhibit in Class 11. Cash prize of \$100. Prize donated by the Newcastle branch of C. D. Guild.
- Class 12 Best Judged Exhibit cash prize of \$100. Prize donated by the Newcastle branch of C. D. Guild.
- Class 13 Best Judged Exhibit cash prize of \$100 - Cake Decorator's Guild "Jean Mackay Prize".

Class 11. **ICED AND DECORATED WEDDING CAKE**

Not Less than 2 tiers

Tiered cakes not necessarily one above the other, but can be two or more staggered levels

Must be presented on a common base presentation board and it must have cleats

All tiered boards to be fully covered (top and underneath)

Piped extension or piped lace permissible

Edible metallic highlights permissible

Handmade sugar/edible ornaments allowed

Wire, Ribbon, Tulle, manufactured stamens, manufactured pillars and small vase permitted

Class 12. **MOST CREATIVE "Outer Space" THEMED CAKE**

Food Safe Support Structure allowed

Edible coloured sugar, coconut, piping gel + royal icing may be used on the cake or board.

Class 13. **CELEBRATION CAKE**

Birthday, Christmas, Anniversary etc.

Class 14. **DECORATED CUPCAKES**

Cake or fake i.e.: plaster of Paris, Styrofoam etc. Moulds allowed.

Presented on cake board.

6 cupcakes

Class 15. **DECORATED COOKIES**

Home baked

Presented on cake board.

6 cookies

WE WOULD LIKE TO THANK THE FOLLOW SUPPORTERS: BELMONT CAKE DECORATING SOLUTIONS
DECORATORS' GUILD (NEWCASTLE BRANCH), CAKE DECORATORS' GUILD OF NSW INC.

2023 Newcastle Show
Icing and Decorating
Open SECTION CLASSES

CLASSES 21 - 27 **1st Prize.** See below, **Ribbon and Cert.** **2nd Prize.** **Ribbon and Cert.**

CLASSES 11 - 27 **Best Overall Exhibit - Senior Champion Ribbon**

Refer to General Specifications

- \$3.00 per entry.
- Class 21 ... Best judged exhibit will be awarded the “Mavis Mepham Prize” donated by the Cake Decorators’ Guild (CDG) Cash prize of \$100. (\$50 of which Donated by Mepham family.)
- Class 22.... Best judged exhibit awarded a cash prize of \$100 donated by Newcastle Regional Show Committee.
- Class 23.... Best judged Exhibit. \$50” Jean Mackay Prize” donated by the Cake Decorators’ Guild.
- Classes 26 + 27.... Best judged exhibits. “Pauline Hancock Prize” \$50 Prizes. Prizes donated by the Newcastle branch of Cake Decorators’ Guild.

Class 21. ICED AND DECORATED WEDDING CAKE

Not Less than 2 tiers.

Tiered cakes not necessarily one above the other, but two or more staggered levels.

Must be presented on a common base presentation board.

All tiered boards to be fully covered (top and underneath).

Piped extension or piped lace permissible.

Edible metallic highlights permissible.

Handmade sugar ornaments allowed.

Wire, Ribbon, Tulle manufactured stamens, manufactured pillars and small vase permitted.

Class 22. MOST CREATIVE “Outer Space” THEMED CAKE

Food Safe Support Structure allowed.

Edible coloured sugar, coconut, piping gel and Royal icing may be used on the cake or board.

Class 23. CELEBRATION CAKE

Birthday, Christmas, Anniversary etc.

Class 24. DECORATED CUPCAKES

Cake or fake i.e.: plaster of Paris, Styrofoam etc. moulds allowed.

Presented on cake board.

6 cupcakes

Class 25. DECORATED COOKIES

Home baked.

Presented on cake board.

6 cookies

Class 26. SUGAR ART - Floral display. On a base of your own choice. Support frames, plaques, ribbon - permissible. Maximum display 30cm x 30cm x 30cm high.

Class 27. SUGAR ART - Sculpture. On a base of your own choice. Support frames permissible. Base maximum 30cm x 30cm. Maximum height 30cm.