



# NEWCASTLE SHOW

## 2024 Newcastle Show ICING & DECORATING Competition Schedule



**ENTRIES CLOSE**

**FRIDAY 16 FEBRUARY 2024**

**AT 5PM**

To enter – [www.newcastleshow.com.au](http://www.newcastleshow.com.au)

PH: 49 61 2085

## 2024 NEWCASTLE SHOW ICING & DECORATING

### **GENERAL INFORMATION (PLEASE READ CAREFULLY)**

#### **Closing date for entries - Friday, 16th FEBRUARY 2024.**

- All cakes to be delivered on Thursday, 29th February 2024
- Deliver between 8.30am and 10am
- Judging will be Thursday 29th February from 11.30am (closed to the public)
- Pickup of entries Sunday 3rd March 2024, 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.**

Please see **Special Notes 1 and 2** and **Explanation** instructions.

**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**.

**SPECIAL NOTE 1: \*\*\*\*\* '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 2401; 2404; 2407-2409; 2413-2415. Cupcakes, cookies and sugar art are to be presented on appropriate size boards, display bases, plaques, plates, small vases, etc. Miniature cakes on boards no more than 15cm x 15cm. Maximum total height of miniature exhibit 17cm.
- 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!

2024 NEWCASTLE SHOW  
ICING & DECORATING

**Special Note 2 and Explanation.**

1. The theme for Icing and Decorating in 2024 is '**Animated Character/s**'.

Explanation:

This does not mean that decorations have to 'move'. The theme refers to the decoration displaying a gesture or emotion or action of some kind.

For example: a baby laughing, an animal with a quizzical look, an old person with a grumpy expression, a cartoon character in an action pose, a scene where action is taking place.

Your entry may be of a single character or multiple characters.

As always, Judges will be looking for imagination, creativity and application skills.

2. Novice and Open classes now include a **Miniature** Celebration Cake. Exhibit and boards not to exceed 15cm square base and maximum total exhibit height (including cleats) is 17cm. Exhibit may be one or more tiers - not necessarily one above the other. Show any support structures on '*Technical Information Sheet for Judge*'.  
  
2. In 2024, a \$50 '**PEOPLES CHOICE**' prize will be awarded to the exhibit voted most popular by the public. Entry will be limited to one vote per visitor to the I & D displays.

This prize will be donated by the Newcastle Branch of the Cake Decorator's Guild of N.S.W. Inc., \* \* \* \*

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**JUNIOR SECTION CLASSES**

**Refer to General Specifications**

<u>Classes 2401 and 2403</u>	Overall 1st Prize Medallion + Certificate. 2nd Prize Ribbon + Certificate.
<u>Classes 2402 + 2404 + 2405</u>	Overall 1st Prize Medallion + Certificate. 2nd Prize Ribbon + Certificate.
<u>Classes 2401 – 2405 Best</u>	Overall Exhibit - \$50 + Junior Champion Ribbon Best Judged exhibit categories 2401 + 2402 (12 yrs and under) CDS \$25 Gift Voucher Best Judged exhibit from categories 2403, 2404, 2405 (13-18 yrs) CDS \$25 Gift Voucher

- **Age as at 04/03/2024**
- Classes 2401 and 2402 for exhibitors aged 12 years and under
- Class 2403, 2404 and 2405 for exhibitors aged from 13-18 years
- \$2.00 per entry (Imagination and Decoration - main judging points.)

**Class 2401** (12yrs and under) **SIMPLE NOVELTY CAKE** - Theme "*Animated Character/s*".  
(Cake may be handmade/dummy/commercial.)

**Class 2402** (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/dummy/commercial  
cupcakes or cookies.

Do not mix cupcakes and cookies on the same board or plate.

Separate exhibits - one for cupcakes - another for cookies in Class 2402.

Multiple entries accepted in either or both categories in Class 2402.

**Class 2403** (13-18yrs) **SIMPLE NOVELTY CAKE.** Theme - "*Animated Character/s*".  
Cake may be hand-made/ dummy/commercial.

**Class 2404** (13-18yrs) **DECORATED CUPCAKES**  
Cupcakes may be hand-made/dummy/commercial.  
**4 Cupcakes** Presented on cake board or plate.

**Class 2405** (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.**

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**NOVICE SECTION CLASSES**

**CLASSES 2411 – 2415**     1st Prize. See below, Ribbon and Certificate. 2nd Prize. Ribbon and Cert.  
**CLASSES 2411 - 2427**     **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 Show or Royal Easter Show.
- Refer to general specifications.
- Novice Eligible to enter Open Class.
- Best Judged Exhibit in Class 2411. Cash prize of \$100. Prize donated by the Newcastle branch of CDG.
- Class 2412 Best Judged Exhibit cash prize of \$100. Prize donated by the Newcastle branch of CDG.
- Class 2413 Best Judged Exhibit cash prize of \$50. Cake Decorator's Guild "Jean Mackay Prize"

**Class 2411.    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 2412.    MOST CREATIVE "Animated Character/s" THEMED CAKE**

Food Safe Support Structure allowed.

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

**Class 2413.    *MINIATURE CELEBRATION CAKE***

Birthday, Christmas, Anniversary etc. [See Special Note 2.](#)

**Class 2414.    DECORATED CUPCAKES**

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

Presented on cake board.

6 cupcakes

**Class 2415.    DECORATED COOKIES**

Home baked.

Presented on cake board.

6 cookies

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[CAKE DECORATORS' GUILD \(NEWCASTLE BRANCH\),](#)  
[CAKE DECORATORS' GUILD OF NSW INC.](#)

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**OPEN SECTION CLASSES**

**CLASSES 2421 – 2427** 1st Prize. See below, Ribbon and Cert. 2nd Prize. Ribbon + Cert.

**CLASSES 2411 – 2427** **Best Overall Exhibit - Senior Champion Ribbon**

**Refer to General Specifications**

- \$3.00 per entry.
- Class 2421 ... Best judged exhibit will be awarded the “Mavis Mepham Prize” donated by the Cake Decorators’ Guild (CDG) and the Mepham family. Total cash prize of \$100.
- Class 2422.... Best judged exhibit awarded a cash prize of \$100 donated by Newcastle Show Committee.
- Class 2423.... Best judged Exhibit. \$50” Jean Mackay Prize” donated by the Cake Dec. Guild.
- Classes 2426 + 2427.... Best judged exhibits. “Pauline Hancock Prize” \$50 Prizes. Prizes donated by the Newcastle branch of Cake Decorators’ Guild.

Class 2421. **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 2422. **MOST CREATIVE “Animated Character/s” 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 2423. **MINIATURE CELEBRATION CAKE**

Birthday, Christmas, Anniversary etc. [See Special Note 2.](#)

Class 2424. **DECORATED CUPCAKES**

Cake or fake i.e.: plaster of Paris, Styrofoam etc. moulds allowed.  
Presented on cake board.  
6 cupcakes

Class 2425. **DECORATED COOKIES**

Home baked.  
Presented on cake board.  
6 cookies

Class 2426. **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 2427. **SUGAR ART - Sculpture.**

On a base of your own choice. Support frames permissible.  
Base maximum 30cm x 30cm. Maximum height 30cm.

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