

**SECTION 3**  
**CAKE DECORATING**  
**29<sup>th</sup> / 30<sup>th</sup> September 2011**  
**(General cooking will be found in Section 18)**

**TROPHY'S, VOUCHERS OR PRIZES DONATED BY**  
**PHARMASAVE CHEMIST WAGGA WAGGA**

**H.D. CAKE DECORATORS      CAKE DECORATORS GUILD WAGGA WAGGA**  
**FAIRIES R US**

**Chief steward Mrs. Sue Burke**

**ENTRIES CLOSE ON WEDNESDAY 28<sup>th</sup> SEPTEMBER 11.00 AM SHARP**

**Entry fee: \$1.80 per entry Inc G.S.T. (70 cents postage or large stamped addressed envelope**  
if section tickets are required before entry day) Not limited to one entry in each class. Prize money First \$10.00  
Second \$5.00 unless other wise stated.

**HAND WORK ONLY, ALL WORK MUST BE THAT OF THE EXHIBITOR**

Ribbon, braid and raffia, tulle, wire, non-synthetic stamens, cotton thread, fine dried stems permitted.  
All edible foodstuffs e.g.: piping gel, polenta, cachous and other sugar based products may be used.  
Manufactured pillars allowed.

Exhibits need not be cake based, cake blocks may be used.

Manufactured ornaments e.g.: rings, plastic bride and grooms, figurines, birds etc. are **NOT** permitted.

A limited amount of detachable Gold or Silver paint may be used. Limited amount of shimmer and or  
glitter may be used. Height restrictions apply to all entries and must not exceed 55cm.

Board sizes must be adhered to. General limitations are 60cm square. (Your exhibit must fit into an  
area of 60 x 60 cm when measured along the front of the case).

**CLEATS** must be used on all base and presentation boards.

A tier is defined as two or more levels not necessarily one above the other, but linked by a common base  
board.

Height restriction, exhibits must not exceed 55cm.

All exhibits in this section must be delivered to the showground between 9am and 11am on Wednesday  
28<sup>th</sup> September 2011, and Judging will commence at 12 midday, all exhibitors must vacate the hall by  
this time.

Exhibits must be placed into position by the exhibitor at the direction only of the steward.

Exhibits Prize moneys or vouchers may be collected between the hours of 9.30am & 11.30am  
Saturday 1<sup>st</sup> October 2011

**NO RESPONSIBILITY TAKEN FOR ENTRIES LEFT IN THE HALL AFTER 11.30 ON SATURDAY 1st October 2011**

NO SALE OF ANY EXHIBIT IN THESE SECTIONS IS PERMITTED IN THE HALL.

**An “Encouragement Award Trophy” (donated by Wagga Wagga Cake Decorators Guild), To be awarded to one successful first time entrant in the Wagga Wagga Show, in any section.**

**A champion ribbon will be awarded for the most outstanding exhibit in the open section.**

**Most successful ribbons will be awarded in both open and novice sections.**

**No exhibitor shall remove entries from the show cases unless accompanied by a steward. THIS RULE WILL BE STRICKLY ENFORCED**

**OPEN SECTION**

- 1 TRADITIONAL WEDDING CAKE must have lace or extension work two or more tiers.
- 2 MODERN WEDDING CAKE Must NOT have lace or extension work.
- 3 MINI CAKE Single tier, any special occasion to fit into a square of 16cm x 16cm x 16cm cube.
- 4 SPECIAL OCCASION CAKE single tier only.
- 5 PRESENTATION SUGAR FLOWERS Suitable presented.
- 6 PLAQUE any medium, size limitation 20cm must be presented on a under board.
- 7 NOVELTY THEME CAKE Single tier only.
- 8 CELEBRATION CAKE BY GROOVY GRANNIES must be over sixty years of age.

**APPRENTICE AND STUDENT SECTION**

**Open to all trade Apprentices and Students, with less than 4 years show experience, who are currently under the guidance of a teacher.**

- 9 TRADITIONAL WEDDING CAKE must be a tiered cake with **NO** lace or extension work, must be covered in fondant / plastic icing base.
- 10 MODERN WEDDING CAKE must be a tiered cake with **NO** lace or extension work, must be covered in fondant or plastic icing base.
- 11 NOVELTY THEME CAKE Single tier.
- 12 MINI CAKE must fit into a square of 16cm x 16cm x 16cm cube.
- 13 PLAQUE Size limitation 20cm, must be presented on a under board.
- 14 SPECIAL OCCASION CAKE any, single tier only.
- 15 SPRAY OF HAND MADE FLOWERS suitably displayed.

**NOVICE SECTION**

**For all competitors (juniors exempt) with less than three years show competition experience, and have not won a 1<sup>st</sup> prize in that class.**

- 16 MODERN WEDDING CAKE must be a tiered cake with NO lace or extension work.
  - 17 NOVELTY THEME CAKE Single tier.
  - 18 MINI CAKE must fit into a square of 16cm x 16cm x 16cm cube.
  - 19 PLAQUE Size limitation 20cm, must be presented on a under board.
  - 20 SPECIAL OCCASION CAKE single tier only.
  - 21 SPRAY OF HAND MADE FLOWERS suitably displayed
  - 22 JUNIORS FANTASY CAKE for under 12 years only. Using formal / fondant icing, 30cm sq limit on board.
  - 23 JUNIORS FANTASY CAKE for under 16 years only. Using formal / fondant icing, 30cm sq limit on board.
- 24 **KEN & SUES CHALLENGE**  
Boards not to exceed 55cm, and 55cm in height.  
Any entry will be accepted in any medium with no restrictions to the exhibitor other than those stated in the schedule, open to all classes and skill levels, no limit on the number of entries per section.  
First prize only \$20 prize money

#### **MOST SUCCESSFUL EXHIBITORS**

- Classes: 1 – 8      \$10.00 Prize donated by HD Cake Decorators, plus Most Successful Ribbon.**
- Classes: 9 – 15      \$10.00 prize donated by Cake Decorators Guild Wagga Wagga.**
- Classes: 16 – 21      \$10.00 prize donated by Fairies ‘r’ us, plus most successful ribbon.**
- Classes: 22 – 23      \$10.00 prize donated by Pharmasave Chemist Wagga Wagga.**

#### **CHAMPION PRIZES**

- Classes: 1– 8      Open section \$20.00 Prize donated by the Wagga Wagga Branch Cake Decorators Guild of NSW plus Champion Ribbon.**
- Classes: 9 – 15      Apprentice section \$20.00 prize donated by HD Cake Decorators.**
- Classes: 16 – 21      Novice section \$20.00 prize donated by HD Cake Decorators**
- Classes: 9 - 20      “Encouragement Award trophy” donated by Wagga Wagga Branch Cake Decorators Guild NSW, for the most outstanding exhibit by a first time entrant.**
- Class 24              Donated by Sue Burke & Ken Robinson**