

Welsh National Sugarcraft & Cake Show

Saturday, 9th February 2019

Rules & Regulations

1. With the exception of the group class, all entries must be the work of a single competitor.
2. Where a class has a requirement that the entrant has won gold medal/s then the entrant must have won the award/s individually and not as part of a group entry.
3. Entries or parts thereof must not have been judged at any previous show.
4. Any process which involves scanning and/or photocopying an existing pictorial image onto an edible sheet using edible inks must not be used.
5. A minimal amount of florist wire, florist tape, cotton stamens, thread, tulle and ribbon are permitted unless otherwise stated. Competitors should avoid unnecessary or excessive use thereof.
6. Only food-grade colourants may be used.
7. Where glazes, glitter, paints, metallic and lustre dusts are used, they must be displayed next to the exhibit.
8. Commercially manufactured pillars and stands may be used unless otherwise stated.
9. Wires must not be inserted directly into a cake/dummy.
10. In the case of tiered cakes, a cake card (approx 1-3mm thick) should be used under each cake or dummy.
11. Food-grade flower picks are permitted provided the cake is sealed around the pick and the top open edge of the pick is visible to the judges, without detracting from the arrangement.
12. The use of Safety Seal or any similar product is not permitted.
13. Unless otherwise stated in the individual class description, cold porcelain or any other form of non-edible paste is not permitted.
14. Where "cakes" are mentioned in the schedule, this means real cakes or cake dummies unless otherwise stated in the individual class description.
15. Where dummies are used then they should be of a shape and size which could be replicated in cake.
16. Where the schedule states that a cake must be used then a small section of the exhibit will be removed to ensure this.
17. Cake boards or presentation boards which come into contact with the exhibition table must be fitted with "cleats" (supports/feet attached to the underside of the board). The cleats should be between 10 to 15mm high to allow the board to be lifted easily, and must be unobtrusive.
18. Where cake boards are used then the edges must be neatened with ribbon.
19. Unless otherwise specified, flowers are not required to be botanically correct.
20. Where a limit on the size of an exhibit is mentioned i.e. it must fit within a certain inch square - this means from the table top vertically to the very top of the exhibit, no part of the exhibit may overhang this area.
21. The closing date for competition entries is 17:00 (BST) on Tuesday, 1st January 2019. However, individual sections may be closed early if fully subscribed.
22. Infringement of the competition rules and regulations will result in points being deducted from the final judges score and may result in disqualification of the exhibit.
23. Judges' decision is final and no communication will be entered into once the show closes.
24. The show organisers reserve the right to use any photographs taken at the show for the purposes of advertising future shows.

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Terminology & Definitions

Information Card: This may be necessary to explain matters of special significance, or to describe the theme, new technique, uncommon flowers (competitor to supply flower or photograph) etc. This card is to be supplied by the competitor so that the information is available to the judges. The competition organiser must ensure that only the exhibit entry number and not the competitor's name appears on this card.

Pavé: French meaning paved, it uses strong geometric patterns and the result is a fairly smooth, even top surface - as with a paved path. Stems are stripped of foliage, stems cut very short and flower heads packed very closely together in the arrangement.

Mannequin: Must be a life size representation of a head and neck (not necessarily human). It can be made from any suitable material - metal, plastic, foam, wood, etc.

Tiered cake: A tiered cake is defined as two or more cakes which have been covered separately and then stacked together.

Tier: A series of rows or levels of a structure placed one above the other. (added 10/11/18)

Floral arrangement: A floral "arrangement" is defined as any display of flowers.

Corsage: A small bouquet of flowers worn on a dress, handbag or around the wrist.

Boutonnière: A floral decoration, typically a single flower or bud, worn on the lapel of a tuxedo or suit jacket.

Major Sugarcraft Competition: examples would be:

Cake International, Expogató, Salon Culinaire, EAGA, OSSAS, South African Cake Decorators Guild, British Sugarcraft Guild, Irish Sugarcraft Show.