

OPEN CLASS SUGAR ARTS DEPARTMENT #7

River City Confectioners Association

Registration at show:	Friday, July 12, 2019 - 4pm to 8pm AND Saturday, July 13, 2019 - 7:30am to 9:30am
Location:	VP-5 on map. Located next to Coach store. DROP OFF cakes in the back loading dock area!
Judging Begins:	10:00am - any entries arriving after 9:30am are not eligible for competition, however they may be displayed.
Dinner with Judges:	6:00pm (optional - sign-up by noon on Saturday, July 13th)
Award Ceremony:	Sunday, July 14, 2019 - 2:30pm
Removal of Entries:	3:00pm - Entries may not be removed before 3pm on Sunday; however, RCCA will not be providing any cake police after that time. Entries will be disposed of if not removed prior to the end of the fair pick-up time.

General Rules:

1. Bring all entries into Village Pointe to the registration table. Entries may not be removed prior to 3pm on Sunday, July 14, 2019.
2. Judging will begin promptly at 10am on Saturday, July 13, 2019. Any entries arriving after 9:30am on Saturday are not eligible for competition, however they may be displayed.
3. Judges reserve the right to reclassify any entry or remove those they deem in poor taste.
4. Real or dummy cakes may be used. Anyone using a dummy cake must be able to reproduce it in a real cake.
5. Each cake must be solely the work of the entrant except Divisions 1, 2, and 3 where the cake may be baked by an adult. When you win two trophies in any division, either in the present show or future shows, you must move to the next higher division.
6. The entry fee is \$10.00 per adult and \$5.00 per person under the age of 18, with no limit on the number of items each person may enter. There are no refunds.
7. Each person entered will be eligible for various prizes drawn for and given out at the awards ceremony.
8. Judging will be done on the point system as follows:
 - Degree of Difficulty: 0-10
 - Artistic achievement: 0-10
 - Work Involved: 0-10
 - Originality: 0-10
 - Special Features: 0-4
9. At the judge's discretion, additional points may be awarded for outstanding displays of confectionery workmanship. The point system is being used to judge each piece on its own merits rather than judging on against another. This system is considered to be the fairest for each entrant. A low number of entries does not guarantee a first, second, or third place. An entry must have earned a blue ribbon to be eligible to win a trophy in that division. Ribbons will be awarded according to the following point scale:
 - Blue Ribbon: 36-40 points
 - Red Ribbon: 31-35 points
 - White Ribbon: 27-30 points
10. Awards: Blue, Red and white ribbons for each category for qualifying entries. One trophy for Best of each Division. An entry must receive a Blue Ribbon to qualify for a trophy.

Three trophies for the best of Show (determined by Judges):	Two ribbons for People's Choice:
- One for Wee Folks-Beginner Divisions	- One for Wee Folks-Beginner Divisions
- One for Intermediate-Professional Divisions	- One for Intermediate-Professional Divisions
- One trophy for Decorators' choice	

11. A form provided upon registration must be placed with each entry describing the work that has been done. Use of table dressing (fabric and mirrors) is encouraged in order to make a better presentation. No other items may accompany your show piece. No silk flowers or commercially made confectionery items will be allowed except for gingerbread houses and wedding cake toppers. Plastic items should be kept to a minimum. No advertisements or business cards will be allowed next to the items until after judging.
12. All wedding and anniversary cakes in the American and Foreign Divisions cannot have stairs, fountains or lights. These items may be used in the wedding Spectacular Division only. The Wedding Spectacular is open to all ages and skill levels.
13. Electricity is available on a first come, first serve basis and must be specified on your entry form. You must furnish your own extension cord. Extension cord must pass electrical requirements and safety requirements of fire management.
14. Sponsors of this show will not be held responsible for any theft or damage, although all possible precautions will be taken.
15. Any entry that has been previously entered in the Omaha show are ineligible
16. Explanation of show theme: The theme for this year's show is "Wild Thing". The Show theme may be of any confectionery medium or method you wish, cake or non-cake. Refer to the medium and method classifications.
17. No cold porcelain entries are allowed. Show pieces need to be constructed of the media listed on these pages.
18. If your entry is constructed of real cake and carved you will need to include photos of the progress. No faces, just hands!



Division 701 – Sugar Arts

Class

- 01 Wee Folk (Ages 7 and Under) Any child who was decorated and completed a cake entirely by him/herself.
- 02 Children (Ages 8 -12) Any child who has decorated and completed a cake entirely by him/herself.
- 03 Junior (Ages 13-18) Anyone who has decorated and completed a cake entirely by him/herself.
- 04 Beginner (Ages 19 and Over) Anyone with less than 2 years of decorating experience.
- 05 Intermediate - Anyone with 2 or more years of decorating experience who does not qualify for the advanced division.
- 06 Advanced - Any adult who has taught cake decorating or has decorated 3 years or more and has won 2 “Best of Division” trophies in the intermediate division.
- 07 Professional - Any adult who has attended one or more professional cake decorating schools or teaches classes above basic decorating or has had 40 or more hours of cake decorating instruction or has won 2 “Best of Division” trophies in the advanced division.
- 08 Wedding Spectacular Two separate divisions. (Young Persons – Intermediate or Advanced – Professional). Open to all. Choose your divisions appropriate to you. Use your Imagination.



Our challenge Items for 2019 are:

- 1) Pineapple
- 2) Sunglasses
- 3) Microwave
- 4) Water
- 5) Pool ball triangle rack
- 6) Harmonica
- 7) Duck
- 8) Palm tree
- 9) Milk
- 10) Ballet shoe
- 11) Grass hut
- 12) Tropical flower
- 13) Octopus
- 14) Bowling pin
- 15) Dog house

Our theme for 2019 is "Wild Thing"

The challenge category is open to all divisions. It is up to the individual to make sure all items are included in your piece. If all items are not included, you will not be able to receive the cash prizes! You will be required to fill out a form listing where all the items are in your piece or you may do that before hand and bring it with you. Have fun and be creative.

We offer a first place (\$50) prize, a second place (\$25) and a third place (\$10) prize for the challenge category. Only 3 prizes will be awarded by the judges and their decision is final!

We will offer 3 cash prizes for show theme:

- \$50 best of divisions (Professional-Advanced)
- \$50 best of divisions (intermediate-Beginner)
- \$25 best of divisions (Junior-Wee Folks)

You must receive a blue ribbon to be able to receive the cash prizes in the show theme! Decisions of the judges are final!

CLASSES

Our Teacher and Judge this year is Judi Smith. Judi is a fellow Nebraskan and lives in Bellevue. Judi discovered cake decorating when she wanted to do her son's third birthday cake in 1974. After her first Wilton class there was no looking back. Judi began teaching cake decorating classes in 1975 and is a Wilton Certified Teacher. Since she joined the INTERNATIONAL CAKE DECORATING SOCIETY, she has the opportunity to learn from world-class teachers and has taught classes at ICES conventions. Judi enjoys sharing her love of cake decorating with her students all over the USA and beyond. Judi is passionate about the Sugar Arts and has traveled nationwide to share her vast knowledge with others.

A list of supplies needed for the class will be emailed after receiving payment.

Succulents in Buttercream & Fondant

Friday, July 12, 2019 - 6:00 pm - 8:00 pm

Trending now are succulents (related to orchids) for cake

decorating and are being used for dramatic effects. We will make several types of designs in buttercream and fondant. You will learn several types of Crassula/sedum, Echeveria (Etch-A-veria) (hen & chick & more types), kalanchoe, aloe, string of pearls and even a few cactus types.

Cost of class: \$50.00

Beautiful Large Open Wafer Paper Roses & Peony

Sunday, July 14, 2019 - 10:30 am - 1:00 pm

Judi Smith shows how to make 2 sizes of amazing large open roses using wafer paper and with a little tweaking, they become full peonies! These flowers are perfect when you need large edible flowers and don't want to make buttercream, fondant or gumpaste ones! All skill levels will love this class.

Cost of class: \$50.00

CLASS Registration Form

Succulents in Buttercream & Fondant - July 12th 6pm-8pm

Cost \$50 \$ _____

Beautiful Large Open Wafer Paper Roses & Peony - July 14th 10:30am-1:00pm

Cost \$50 \$ _____

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

Please send your completed form along with payment to:

Margaret Stone
19066 U Street
Omaha, NE 68135

If you have any questions, please contact her at (402)657-5658 or charon72@yahoo.com

RIVER CITY CONFECTIONERS ASSOCIATION

Sugar Arts Competition 2019

Registration Form

(Please Print Clearly)

Name: _____

Address: _____

City, State,
Zip: _____

Phone (Include Area
Code): _____

E-Mail
Address: _____

Entry Fee \$10.00 per adult _____

\$5.00 per person (under 18) _____

Please fill out one entry form per person, but you can write just one check. Please make checks payable to: RCCA

Please mail this entry form along with your check to :

Gina Looney

1221 S 122nd Plz #224

Omaha, NE 68144

RELEASE OF LIABILITY; I hereby release River City Confectioners Association, the Chance Ridge Event Center, Omaha Douglas County Fair from any liability during the July 12-14, 2019 Sugar Arts Show. I agree to abide by all the rules of the show and the decisions of the judges. I give by permission for pictures to be taken of my entries.

Signature _____ Date _____

Entry # _____

DIVISION

check one

____ Wee Folk (under age 7) ____ Children (age 8-12) ____ Junior (age 13-18)

Age of Entrant _____ (If under 19)

____ Beginner ____ Intermediate ____ Advanced ____ Professional

CATEGORIES

(One sheet per entry)

check one:

____ Holiday

____ Wedding/Anniversary

____ Birthday

____ Challenge

____ Novelty

____ Non-Cake

____ Gingerbread

____ Show Theme

____ Airbrush

____ Gumpaste

Wedding Spectacular ____ Wee Folk-Intermediate ____ Advance-Professional

SHORT DESCRIPTION OF SUGAR ART:

FILLED OUT AFTER JUDGING

of points received_____ Ribbon: Blue_____ Red_____ White_____

Trophy:_____

Entry #_____

Division_____

Age (if under 19) _____

Decorating Materials Used- List all edible materials used for your entry

_____ Buttercream Icing

_____ Rolled Buttercream

_____ Royal Icing

_____ Gum Paste

_____ Rolled Fondant

_____ Confectioners Candy

_____ Confectioners Glaze

_____ Piping Gel

_____ Wafer/Rice Paper

_____ Color Flow (run sugar)

- Edible Glitter
- Pastillage
- Others- Please specify _____
- Gingerbread
- Store Bought Candy

Techniques Used- List all techniques for your entry

- Figure Piping
- Color Flow
- Rolled Buttercream
- Confectioner's Painting
- Cocoa Painting
- Wafer/Rice Painting
- Brush Embroidery
- Oriental String Work
- Lambeth
- Embossing
- Other- Please specify _____
- Airbrush
- Cake Sculpture
- Confectioners Candy
- Molded
- Dipped
- Painting
- Figures
- Gum Paste
- Flowers
- Figures
- Free Hand Modeling

Comments: _____

Name: _____

City: _____