Challenge Entry	
Name:	
Address:	
State: Postcode:	
Home Phone: Mobile:	
Email:	
Entry Fee	
Junior \$5 All other classes \$15	
Class Description	Entry Fee
Total	\$
I agree to abide by the rules stated in the Schedule for Challenge 2018 and understand the Judges' decision will be final. I agree that photos of my work can be used and displayed in such ways and manner that the Guild decides upon.	
Signed: Date:	
Payments Options	

Cheque - made out to CDG of NSW Inc. - State

EFT - BSB: O32 814 A/C #: 23475O

Ref: 'C' and Your Name

Major Awards

Guild Gold - From C.D.G. NSW for the Best Exhibit in Challenge 2018

Most Successful Exhibitor Prizes (Open & Novice)

Commemorative Badge for each Exhibitor

Marie Sykes Encouragement Award -Awarded in Novice Decorating Sections

C.D.G. - Southern Highlands Betty Kingston Memorial - awarded in Class 1808

Delivery of Entries

Thursday 16 August 2018 between 1pm and 8pm to Campbelltown Catholic Club - follow the signs to the Lachlan Room (Lift available).

Pick up of Entries and Presentation of Prizes

Sunday 19 August 2018 prior to pick up - 4pm in the Lachlan Room

Don't forget your Branch Entry - theme 'Great Australian Movies' - board 70cm x 70cm - No height restriction!



Cake Decorators' Guild of NSW Inc.

Please send entries to Helen Robinson

cakeguildpresident@gmail.com

Mobile: O438 219 O11

PO Box 58. WAGGA WAGGA NSW 2650

Challenge Schedule 2018

Competition

August 16 - 19

Campbelltown Catholic Club

Over \$5000 in Prizes and Prizemoney



Cake Decorators' Guild of NSW Inc.

Challenge Schedule

Thursday and Sunday 16 - 19 August

Entries Close: 30 June 2018

Feature Classes - Class open to all exhibitors

Open Classes - Open to all exhibitors.

Novice Classes - Open only to exhibitors who have not previously won first prize in a similar class at any major competition, including challenge.

Junior Classes - According to age of exhibitor on the first day of Challenge.

Rule of Entry

- 1. Exhibitors
- Are only allowed one entry per class
- May enter as many classes for which they are eligible
- Novice exhibitors may also enter Open & Feature classes
- 2. ALL WORK must be that of the exhibitor.
- **3. Handwork Only NO** manufactured ornaments are permitted in any class with the exception of Class 1802 The unknown Challenge.
- **4.** No exhibit will be cut. **DUMMY CAKES** are allowed, unless otherwise specified.
- **5.** Entries in Cake Classes must be seen to be of a size that is recognizable as a cake and must not resemble a sugar art piece.
- **6. Wire must not** be inserted directly into any cake a flower pick or substitute is acceptable. Wire may be used in sugar art classes where no cake is involved.
- **7.** All cake coverings to be fondant.
- **8.** Where the schedule indicates a **THEME MARK** applies, exhibitors must work to that theme marks are allocated for Theme and Interpretation of Themes.
- **9.** Tulle, ribbon, wire, braid, cotton threads, raffia and manufactured stamens are permitted. Dried stems are **NOT** permitted.
- **IO. HOBBY GLUE** must **NOT** be used as an attaching medium in any cake decorating/sugar art class.

- 11. Boards (includes acrylic and glass)
 - Boards Sizes are 55cm Cube Unless other wise stated
 - lcing, paper, fabric or adhesive film may be used as board covering
 - **All boards must FIT** within a CUBE of the designated board size of each class (measured along the front of the showcase).
 - **Designated Board sizes must be adhered to** (check each class).
 - 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) that will raise it sufficiently to enable ease of handling.
- 12. A general height limit of 55cm for all classes, except if otherwise state in the schedule.
- **13. Edible food products** eg rice paper, polenta, gelatine, coconut, cashous, sugar based products and piping gel may be used.
- **14.** Manufactured Pillars, wooden skewers, acrylic rods and other means of support to elevate cakes may be used.
- **15.** A minimal amount of edible gold/silver paint, lustre colour, shimmer, petal dust or disco colours may be used to highlight inscriptions or detachable embellishments only.
- 16. Internal supports are allowed.

Points of Interest

Tower Cake - two or more cakes of the same shape and size placed one on top of the other and covered as ONE, Then this is considered to be a single cake. Stacked cakes that have been tapered or carved but still form a 'basic tower shape' fit this criteria.

Tiered Cake - two or more levels, not necessarily one above the other, but linked by a common board. Any number of cakes with the bases set at the same level and the cakes being the same height, will be classified as a one tier cake.

Stack Cakes - cakes one on top of each other but covered separately.

Sculpted Cake - The art of fashioning a specific shape from cake. This can be either carved or built up using cake or other acceptable medium. It can take the shape of animal, cartoon, human form etc.

Schedule of Classes

Class 1801 - (Featured Class) - 'Fantasyland'

Board size maximum 6Ocm square, no height restriction, structural supports allowed, must be edible media. Lights and movement encouraged.

Class 1802 - (Featured Class) - 'The Unknown Challenge' - Cake using objects supplied

Class 1803 - (Featured Class) - 'Christmas Cake' Special occasion cake celebrating Christmas.

Class 1804 - (Feature Class) - 'Gravity Defying' - Mythical Creatures - Sugar Art

Class 1805 - (Open)
'Weddina Cake'

Class 1806 - (Novice)

Theme - Create her dream cake for her dream wedding, using information the bride has given you. 'My woodland wedding ceremony is outside in the maple grove, at the local botanical gardens. We are getting married in Autumn so the trees will be in Autumn foliage. I am wearing a rich cream dress in a simple sheath style. My one bridesmaid is wearing a bronze satin dress in similar style. After the ceremony we will lead the guests along the camellia walk, to the reception marquee in another part of the garden. The trees around the marque will be strung with fairy lights and there is an outdoor dancefloor. Inside the marquee we will have rustic décor with swags and garlands of foliage.'

Class 1807 - (Open) Class 1808 - (Novice)

'Special Occasion Cake' - Welcome the baby/s from

Baby Shower to Christening or Naming Day

Class 1809 - (Open)

Class 1810 - (Novice)

'Sculpted Cake' - Show off

Must be real cake, at least 20cm

Class 1811 - (Open)

Class 1812 - (Novice)

'Sugar Art Piece' - Fast Food Realistic sizes - Board 40cm Cube

Class 1813 - (Open)

Class 1814 - (Novice)

'Flowers' - Colour my World

Mixed arrangement of flowers and a tribute to music. Must be in a container made from sugar

Class 1815 - (Junior Aged 5 to 12 years) -Paw Patrol Cake

Class 1816 - (Junior Aged 13 to 17 years) -Star Wars Cake