

Eastern Idaho State Fair Wedding Cake Show

Web: www.funatthefair.com or email thefair@funatthefair.com

Please read rules and regulations carefully

Dates: September 5, - September 12, 2009

Entry Deadline: August 14, 2009

Place: Hobbies & Crafts Building

Time: See Rule 15

Rules and Regulations:

1. Entry form must be received by August 14, 2009. Mail to EISF P.O. Box 250 Blackfoot, Idaho 83221. Any questions please contact Fair Office (208) 785-2480. You must register by mail. Late entrance fee is \$20.00. Entries will not be taken after September 1, 2009 - no exceptions.
2. A information packet will be sent once your application is received.
3. This competition is open to everyone. Entry fee is \$25.00 first category, \$8.00 for each additional category, all three for \$35.00
4. No refund on entry fee.
5. You must enter **Styrofoam dummies** - the cakes will be set up in a building for 1 week and must be able to stand the heat. The **sculptured cakes must be able to be reproduced out of cake**. We require written instructions on how you dowel your sculptured cake.
6. Plastic items may be used on the cake for completion of ideas only (such as wedding cake tier separators and ornaments, or to carry out a theme.) Cold porcelain, if used, must be identified as such and will be judged as if it were plastic. This is a Sugar Art show.
7. Each entry must be solely the work of the entrant.
8. Edible images will not be allowed as they are computer generated and do not show the skill of the decorator.
9. Cakes will be judged on: 1) neatness; 2) originality; 3) creativity; 4) skill; 5) choice of color appropriate to design; 6) difficulty of techniques used.
DECISION OF JUDGES WILL BE FINAL.
10. Cakes are judged on appearance only - not flavor of cake.
11. Judges and committee have the right to disqualify any entry showing poor taste.
12. Extenuating circumstances will be evaluated by the show director on a case-by-case basis.
13. The Fair will dispose of any cakes, ribbon and awards that have been left after pick up time Saturday or Sunday.
14. Sponsors and the State Fair will not be responsible for theft or damage,

although all possible precautions will be taken (24 hour security) on the fair grounds.

15. All cakes must be taken to Hobbies & Craft Building on Friday, September 4, from 6:00 pm to 9:00 pm and Saturday from 7:30 am to 8:30 am. There will be some spaces reserved for cake drop-off outside of the Hobby Building. You may have 10 minutes to unload your cake display. Look for the balloons to show where to park. Any entry checked in after 8:30 am on Saturday will be displayed but not judged. Judging will be completed about noon on September 5. Awards will be announced at 7:00 p.m. that night in the Hobby Building where the cakes are displayed.
16. Entries may be photographed and photos used by cake show sponsors to promote the event or the entrant.
17. Cakes must be picked up on Saturday, September 12, between 8:00 pm and 10:00 pm. (someone will be there to help). The building will close at 10:00 p.m. or come all day Sunday, September 13, 2009.
18. The **wedding cake Grand Prize winner** will win a trophy and \$1,000.00 in cash and prizes. Will be placed in our sugar arts hall of fame and will own the bragging rights for 1 year for Eastern Idaho's top cake Decorator. First runner up will win cash prize and gift certificates, second and third runners up will each receive a gift certificate. **Special Occasion cakes** Grand Prize will be \$200.00 cash and prizes and Grand Prize winner for the **Sugar Flower Art contest** will be a gift card to Sugar Shell worth \$75.00.
19. An exhibitor can only win the wedding cake grand prize 2 years in a row. This achievement will be recognized in the hall of fame which, then qualifies that person to be a judge, and participate on Eastern Idaho's board of cake decorating. This is our third year and we hope to see this competition grow.
20. **Judges decisions will be FINAL.**
21. Judges can also award a non-professional award if needed.
22. Prizes will be distributed during the Awards Ceremony Saturday evening at 7:00 pm. If you are unable to be present for the ceremony you must make prior arrangements for the prize pickup. Prizes not claimed will be forfeited. Contestants under 18 will only be eligible for gift certificates.
23. Any Entry violating the Rules and Regulations will be displayed but not judged.

Divisions: Read Carefully!

Division 2 - Teen: (13-17yrs)

Division 3 - Adult /Beginners: less than 2 years of decorating experience; three or more courses of cake decorating lessons.

Division 4 - Adult /Advanced: More than 2 years decorating experience; three or more courses of cake decorating lessons.

Division 5

Semi-Professional

Past or present teacher having taught less than 3 classes; operator of in-home business selling less than an average of 36 cakes per year; employed as a decorator in a commercial bakery less than 3 years; have taken the equivalent of 5 full days of class from a recognized professional teacher.

Professional: A past or present teacher having taught 3 classes or more; operator of in-home business selling more than an average of 36 cakes per year; employed as a decorator in a commercial bakery more than 3 years; past to present owner of a commercial bakery; taken the equivalent of 10 full days of classes from a recognized professional teacher (this includes any combination of classes and/or hands on seminars totaling 10 days of classes of professional instruction).

On your entry form indicate which division you qualify for. The judges can also help determine the division if you have questions. Each division has ribbons but there will only be one grand prize winner.

CAKE CATEGORIES:

1. **Wedding cake:** There will be a theme that you are required to follow for the wedding cake.

2. **Special occasion cakes:**

Includes anniversaries, showers, birthdays, Groom's cakes etc. Any style of decoration and type of icing may be used, however, sculpted cakes must be able to be made out of real cake. Display must be made of Styrofoam. This is a good category for those who are young, old, experienced, or not. There is also a theme to follow, but the sky is the limit.

Sugar Art (Floral) There will be a specific flower you need to make, which will be in your packet when you send in your application. It must be made out of Sugar, gum paste, sugar paste or fondant. Every thing must be edible except for the wire, florist tape and the board or foam on which it is placed.

**For a entry packet please mail to East Idaho State Fair at P.O. Box 250
Blackfoot Idaho, 83221**