

Wedding Cake Challenge: 2009
The theme for the wedding cake is:

The Wedding Dress

- Your Wedding Cake must follow the theme. You must have a picture of the wedding dress that you are using for the theme.
 - The decorator that uses this theme the best and presents the best masterpiece will gain more points.
 - You will have 25"X25" space on a table
 - You will need to have a tablecloth to place under your masterpiece.
 - There will be a card with your number and name on it that will be placed by the cake after the judging is complete.
 - Your cake must be made out of Styrofoam; however, the cake that you make for the show must be able to be duplicated in real cake.
 - Any handmade sugar art that is put on your cake will add more points to your score, such as ribbon, bows, drop strings, flowers, butterflies, edible pearls and so on.
 - You can use silk flowers and silk ribbon but they will gain you no extra points.
 - You must be set up by 8:30 a.m. on Saturday. Points will be deducted from your score if you are late.
 - Judging will start at 9:00 a.m. sharp. Contestants are not allowed to talk to the judges.
 - Contestants will receive a copy of the judges' ratings.
 - Be sure to keep your cake balanced.
 - Please write a detailed description of your design to let the judges and fair guests know what is edible. For example...the pearls on this cake are edible and the roses are made out of sugar, etc....
- Good luck on your creation.