

AREA AQ - CAKE

DECORATING

Steward:

Brittany Perkins-Ehrich 0429 859 571

Nominations close Tuesday 8th April 2025

Entry Fee \$1

Entries to be delivered by 9 am Wednesday 9th April 2025

Please read the general information as it applies to this sections entries and competition

- All class entries must be iced using fondant or royal icing and presented on a base board not exceeding 30 cm (diameter or width)
- These base boards must be raised on cleats sufficient to enable ease of handling Cleats must be adhered to boards.
- Base Boards are to be covered in fondant
- Wire may be used but must not penetrate the surface of the exhibit. Posy picks are permissible
- Use of contemporary cutters and tools is permissible. You must have used at least 3 different tools and cutters.
- Minimum use of non-icing material such as wire, stamens, ribbons, lustre etc. to support and enhance traditional sugar-based icing techniques is permitted.
- Dummy cakes must be used unless otherwise stated in the Class.
- Novelty class designs must be achievable in Cake.
- Entries can be collected between 8:00am and 9:30 am Sunday 13th April 2025
- The Dalby & District Show Society reserves the right to retain any items not collected by 10 am Sunday 13th April 2025
- Exhibits must be the bona fide work of the exhibitor.
- Any exhibits that do not meet the schedule/class requirements will be penalized.
- Prize money must be collected from the payout office by 5 pm Saturday 12th April 2025
- Refer to class criteria for further entry information

School Students

Class 451 Patty Cakes, Primary Prep-Year 3

Four (4) patty cakes with fondant icing, decorated and arranged in a creative manner on a cake board no greater than 20 cm (8") square, round or other shape. Cakes must be secured to board.

1st \$20.00, 2nd \$10.00. Sponsored by G & A Shepherd

Class 452 Patty Cakes, Primary, Years 4-6

Four (4) patty cakes with fondant icing, decorated and arranged in a creative manner on a cake board no greater than 20 cm (8") square, round or any shape. Cakes must be secured to board.

1st \$20.00, 2nd \$10.00. Sponsored by G & A Shepherd

Class 453 Patty Cakes, Secondary, Years 7-12

Four (4) patty cakes with fondant icing, decorated and arranged in a creative manner on a cake board no greater than 20cm (8') square, round or any shape. Cakes must be secured to board.

1st \$20.00, 2nd \$10.00. Sponsored by G & A Shepherd

Class 454 High School Student, Special Occasion Cake

One Tier cake (Dummy only) Your choice of celebration but must include an inscription. **DOES NOT NEED TO BE WRITTEN** Cutters/moulds can be used.

1st \$20.00, 2nd \$10.00. Sponsored by G & A Shepherd

Novice

To enter as a novice, **you must not have previously won 1st place in your class twice**

Class 455 Specimen flower

White Calla Lily - A stem of the specified flower.

1st \$20.00, 2nd \$10.00. Sponsored by G & A Shepherd

Class 456 Miniature Iced Cake

A design of your own choice. 1 or 2 tier. Cake/s (dummies only) no larger than 15cm (6"). Board must not be larger than 20cm (8") and finished height no more than 20cm (8").

1st \$20.00, 2nd \$10.00. Sponsored by G & A Shepherd

Open Section

Class 457 Specimen Flower

Full Bloom Magnolia - A stem of specified flower to include leaves.

1st \$20.00, 2nd \$10.00. Sponsored by G & A Shepherd

Class 458 Contemporary Beginner Category

For exhibitors who are just commencing cake decorating.

One tier cake (Dummy only). Your choice of celebration.

Must be on a 20cm round or square board covered in fondant and with cleats. finished product must be no larger than W30cm, H30cm and D30cm. Design should be modern and use at least 3 different types of sugar craft tools.

Please Note: If you have completed a cake in a beginner class this cake can be entered.

1st \$20.00, 2nd \$10.00. Sponsored by G & A Shepherd

**Class 459 Contemporary Intermediate
For exhibitors who have at least 3 years
experience.**

A design of your own creation

One tier to two cake (Dummies only). Your choice of celebration, any colour. Finished product must be no larger than W55cm, D55cm and H55cm. Design should use at least 4 different types of sugar craft tools. Cleats must be on the Bottom on the board.

1st \$20.00, 2nd \$10.00. Sponsored by G & A Shepherd

Next Gen Sugar Craft

Class 460 Sugar Craft Cake Topper

This category has been specifically introduced for exhibitors to encourage younger participation, which ensures sustainability in our local shows. You must have never won a first or second prize in any contemporary section at a Royal Show.

This class gives exhibitors total creativity on design.

Theme - Topper for a 18th Male or Female Birthday Cake.

Sugar craft exhibit must be presented on a board no greater than 20cm (8"). Must be no more than H15cm, W15cm and D15cm. Must be sugar with minimal use of non-icing material such as wire.

1st \$20.00, 2nd \$10.00. Sponsored by G & A Shepherd

Champion Decorated Cake

Champion Exhibit

Highest Scoring Exhibit

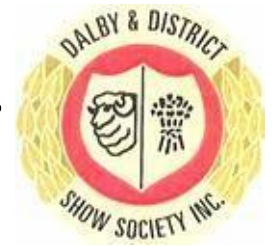
Ribbon donated by Dalby & District Show Society

Dalby & District Show Society Inc.

PO Box 202 Dalby Qld 4405

Phone: 07 4662 5251

Email: dalbydistrictshow@gmail.com



General Nomination Form

Exhibitor Name: _____

Address _____

Phone No: _____

Email: _____

EACH SECTION MUST HAVE SEPARATE NOMINATION FORM

<u>Section</u>	<u>Class Number</u>	<u>Description</u>	<u>Entry Fee per Exhibit</u>

Please Note:

Payment must accompany completed entry forms
All payments to be made in person to the Dalby & District Show Office - No Phone payments for credit cards
Late entries are at the discretion of the section stewards
Prize money must be collected by 5pm, Saturday of the show
All items will be available for collection on Sunday after the show **& NOT BEFORE**
Waiver: I forfeit any right to any claims, demand or actions against Dalby District Show Society or related bodies arising out of the conduct of this Show I hereby acknowledge that Dalby & District show society take no responsibility for items damaged or lost during the show.....