

White Rose Sugar Art Competition and Live Buttercream Challenge



Celebrating
40 *Years*



Show Theme- “Rubies are Red”

Sponsored by the

White Rose Cake Decorators and PA Chapter of ICES

Saturday, November 3, 2018

10:00 a.m. to 5:00 p.m.

Show Co-Directors: Chef Michael Gingrich, and Sheila Miller, CMSA, ICJ

Location: Christ United Methodist Church

5 Main Street

Yorkana, PA 17406

Emergency number day of show is Sheila’s Cell Phone: 717-578-1191

Directions to the Cake Show

Driving North on I-83, take Exit 18 (Mt. Rose Avenue). At Burger King restaurant, turn right onto Route 124. Drive east on the East Prospect Road for 6 miles. At the traffic light next to the Turkey Hill Minute Market, turn left onto Main Street. Drive .3 mile and turn right at the electronic sign into the Christ United Methodist Church driveway. Enter through the glass doors under the portico.

Driving West on US-30, take the Wrightsville Exit. At the top of the ramp turn left onto Cool Springs Road. Go straight at the traffic light. The name changes to Cool Creek Road. Drive 1.5 miles, and turn right on to Mt. Pisgah Road. Drive 2.6 miles (the name changes to Main Street). Drive .7 mile and turn left at the electronic sign into the Christ U.M. Church driveway. Enter through the glass doors under the portico.

Driving East on US-30, at York merge onto I-83 South toward Baltimore. Follow “Driving South” directions below.

Driving South on I-83, take Exit 18 (Mt. Rose Avenue). At top of ramp, turn left onto Route 124. Drive east on the East Prospect Road for 6 miles. At the traffic light next to the Turkey Hill Minute Market, turn left onto Main Street. Drive .3 mile and turn right at the electronic sign into the Christ United Methodist Church driveway. Enter through the glass doors under the portico.

Hotels Nearby

Country Inn and Suites, 245 St. Charles Way, York, PA 17402 Phone 717-747-5833

Courtyard, 2799 Concord Road, York, PA 17402 Phone 717-840-7840

Hampton Inn 1550 Mt. Zion Road, York, PA 17402 Phone 717-840-1500

Heritage Hills Golf Resort, 2700 Mt. Rose Avenue, York, PA 17402 Phone 877-782-9752

Holiday Inn Express, 18 Cinema Drive, York, PA 17402 Phone 844-847-501

RULES AND REGULATIONS



1. This competition will follow ICES Certified Judging Standards.
2. The competition is open to all sugar artists. The displays must be the sole work of the individual entering, except children under 8 who may have help baking, making icing, and covering the board.
3. Members of PA ICES and the White Rose Cake Decorators may be entering as contestants.
4. Entries must be at the church between 7:30 a.m. and 9:30 a.m., Saturday, November 3, 2018. Cakes may NOT be removed before 5:00 p.m. but must be removed by 5:30 p.m. Saturday. The show committee will dispose of any remaining cakes, etc. Unclaimed prizes and goodie bags will be forfeited.
5. Cake dummies may be used, but the entry must be designed so that it could be made of real cake.
6. Sculpted entries must be done in real cake and be altered at least 25% from normal shaped pans. Three “in progress” photos showing the cake and structure must accompany the entry. Simple carving such as bevels, waistlines, and tapered tiers are not considered sculpted and may be Styrofoam.
7. Purchased ready-made decorations may not be used. The use of plastic is discouraged, and carries no value in judging. Cold porcelain will not be allowed.
8. Only products considered for use as edible food by the FDA are permitted on cakes. “Non-toxic” products i.e. disco dust, glues, etc. may only be used on decorations that can be removed before cake is consumed. Hot glue is not permitted.
9. No copyrighted or trademarked characters, logos or likenesses of any kind are allowed.
10. You may enter one display per category, and as many categories in your division as you wish. Divisions I, J, K, L, and M have no restrictions. You may enter as many displays in these divisions as you want.
11. No electricity will be available in the competition area. Battery operated movements or lights are allowed, as long as they are self-contained. The entrant is responsible for turning them on/off at the start and end of the show. No special backdrops or table coverings are allowed. Cake stands, separators, and display stands (such as easels and support structures) are permitted.
12. Only creations made since November 5, 2017 may be entered.
13. The Show Committee and Judges reserve the right to reclassify entries. Discriminatory, pornographic, or entries done in poor taste, will be disqualified and removed.
14. Although every precaution will be taken, Christ United Methodist Church, PA Chapter of ICES, and the White Rose Cake Decorators will not be responsible for damaged, lost or stolen items.
15. Each contestant will be given a ballot to vote for Decorator’s Choice. Winners’ Circle entries will not be eligible for this award.
16. Entries will be judged on workmanship, originality, color coordination and artistic appearance.
17. Highly qualified decorators will judge, and their decisions will be final. The consensus judging method will be used.
18. First, second and third place ribbons will be awarded at the discretion of the judges. Prizes may not be awarded in all categories.
19. Prize winning displays from other shows may be entered in this show, however, best of show and first place winners must be entered in the Winners’ Circle.
19. Entries in the Winners’ Circle are not eligible for the Best of Show Award.
20. An entry fee of \$8.00 will be required for the first entry, and \$4.00 for each additional entry pre-registered and postmarked by October 27, 2018. Entries will be accepted on the day of the show, until 9:30 a.m. On-site fee for the first entry is \$12.00, and \$6.00 for each additional entry. There is no charge for winners’ circle entries. Entry fees are non-refundable and non-transferrable.
21. There will be a \$30.00 fee for returned check charges.
22. No advertising, business cards or political messages may be displayed in the competition area.

- This includes matrix codes. Advertising is only allowed by the vendors on their tables.
23. Entries may be photographed, and photos used by the show committee for promotional purposes.
 24. Awards and prizes will be presented at 4:00 p.m. If this is your first time entering a judged cake decorating competition, you will be eligible for the Rose Bud Award.
 25. All taxes on any prize(s) won are the sole responsibility of each winner, including, without limitation, any federal, state, or local taxes which may be deemed applicable in such winner's jurisdiction of residence.

DIVISIONS AND CATEGORIES

IT IS IMPORTANT TO PLACE YOURSELF IN THE CORRECT DIVISION.

If you meet even one requirement under a division, that is the lowest division you may enter!

If you have previously won Best of a Division twice, move to the next higher division.

PLACE YOURSELF FAIRLY.

DIVISION A. YOUTH: All youth attending the competition should be accompanied by an adult. All youth entrants and one of his/her parents or guardians must sign the entry form signifying that they have read the rules and will abide by them. The age of all youth entrants must be included on the registration form.

CATEGORIES 1. CHILDREN –Age 8 and under. Any cake you like.

They may have help baking, making icing, and covering the board. Frosting the cake and all decorating must be his/her own work.

2. PRE-TEEN – Age 9 – 12. Any cake you like.

They must do all the work, this includes baking the cake, making icing, covering the board, frosting the cake and all the decorating.

DIVISION B. VOCATIONAL / TEEN – Age 13 – 18 (includes high school level culinary arts students). They must do all the work, this includes baking the cake, making icing, covering the board, frosting the cake and all the decorating. Previous Best of Show winners must move to the appropriate adult division, not the next adult division.

CATEGORIES 3. AN OCCASION 4. NOVELTY 5. TIERED

DIVISION C. BEGINNER: - Anyone who is over age 18, is self taught through online classes, books, etc. is decorating as a hobby for less than 2 years, has taken less than 25 hours of sugar art classes, is enrolled in an adult culinary pastry program or has graduated from one within the last 6 months. Gum paste, lace points, wired flowers or foreign techniques are not permitted.

CATEGORIES 6. AN OCCASION 7. NOVELTY 8. TIERED

DIVISION D. INTERMEDIATE: Anyone who has been decorating two years or more as a hobby, has taken 25 to 50 hours of sugar art classes, is enrolled in an adult cake and baking program, or has graduated from one within the last 6 months, has won one Best of Beginner Division award.

CATEGORIES 9. AN OCCASION 10. NOVELTY 11. TIERED

DIVISION E. ADVANCED/SEMI-PROFESSIONAL –Anyone who has been decorating more than three (3) years, has taken 50 to 100 hours of sugar art classes, creates cakes for sale as a part time business, has less than three years entry level commercial bakery experience, teaches basic cake decorating classes, has won two Best of Intermediate Division awards. Less than 49% of foreign or special techniques may be used.

CATEGORY 12. AN OCCASION 13. NOVELTY 14. TIERED

DIVISION F. PROFESSIONAL – Anyone who has taken 100 to 150 hours of sugar art classes, is an ICES Certified Sugar Artist, is an ACF Certified Executive Pastry Chef, creates cakes for sale as a full time profession, has more than three years commercial decorating experience, demonstrates, teaches (or has taught) classes in advanced cake decorating and sugar art techniques (beyond basic icing/piping skills), has won three Best of Semi-Professional Division awards. Less than 49% of foreign or special techniques may be used.

CATEGORY 15. AN OCCASION 16. NOVELTY 17. TIERED

DIVISION G. MASTER – Anyone who has more than 150 hours of classes or hands-on seminars, is an ICES Certified Master Sugar Artist, is an ACF Certified Master Pastry Chef, is a sugar art author, is a cake show judge, is a teacher of foreign and special techniques, is a three time Best of Show winner in a single category. (One may be a Master in Gingerbread, but still a Professional in Tiered Cakes.)

DIVISION H. FOREIGN TECHNIQUES – Open to all. Must be at least 50% of the same technique (Lambeth, Nirvana, Australian, etc.).

DIVISION I. SPECIAL TECHNIQUES – Open to all. Must be edible. Must be more than 50% of the special technique.

CATEGORY 18. GINGERBREAD STRUCTURES

19. GUMPASTE, MARZIPAN, WAFER PAPER, Etc.

20. SHOWPIECE- Pulled and/or Blown Sugar, Chocolate, Pastillage, etc.

(Must be at least 12” tall and constructed from entirely edible materials.)

DIVISION J. OPEN – Open to all.

CATEGORY 21. THEME “Rubies are Red”- Create an entry celebrating our 40th show, incorporating at least one edible ruby gemstone.

22. CUPCAKES/ ICE CREAM CONE CREATIONS

23. ONE TIP – Only one tip may be used to decorate the entire cake.

24. DECORATED COOKIES-Display must include at least six real cookies, judged on appearance only.

25. CONFECTIONS- Candy, Chocolates, Cake Pops – Judged on appearance only.

DIVISION K. WINNERS’ CIRCLE – Cakes that have taken Best of Show or First

Place awards at other shows since November 5, 2017.

CATEGORIES 26. YOUTH/TEEN – Ages 18 and under **27. ADULT**-Over age 18

DIVISION L. TASTING –Must be made from scratch. Recipe must be submitted with entry.

Toppings, fillings and frostings are permissible only when an important component of the recipe. No decorations. No entries containing federally controlled substances, i.e. cannabis products, etc. will be permitted.

CATEGORY 28. WHITE or YELLOW (Includes Pound Cake)

29. CHOCOLATE (Includes Pound Cake)

30. FRUIT or NUT (Includes Pound Cake)

31. CHEESE CAKE

32. RED FRUIT- Any cake recipe containing one or more red fruit ingredient/s.

Definitions of Categories

Occasion Cake – A single tier cake for a special event, holiday, or celebration. The occasion should be obvious when looking at the cake, i.e. birthday, shower, anniversary, Halloween, Christmas, etc.

Novelty Cake – A cake that does not show an obvious occasion, has an unusual design, shows originality and uniqueness, may be fun and whimsical. Shaped, cut out or sculpted cakes, i.e. train, car, etc., new and innovative ideas belong in this category. Cutout cakes or unusually shaped cakes can be made of Styrofoam so long as they can be easily made of cake. Anything else would be considered a sculpted cake.

Tiered Cake- A cake consisting of two or more tiers of different sizes, at least 2 inches thick, either stacked or separated. Can be any style or occasion that does not belong in the foreign techniques or theme cake categories. All traditionally tiered cakes, regardless of theme, must be entered in the tiered cake category.

Show Theme Cake – A single or tiered, regular, shaped, or sculptured cake entry that is decorated following the theme, “**Rubies are Red**” and fits the parameters set by the show. It must be obvious in reflecting the theme. This only applies to category #21.

Foreign Technique Cake- The cake must be decorated with at least 50% of an identifiable foreign technique, i.e. Lambeth, Nirvana, Australian, South African, etc. Over piping, basic string work, and brush embroidery, etc. would not be considered foreign techniques.

Sculpted Cake- A cake using at least 70% cake or other edible materials. At least three (3) in progress, step-by-step photos showing the actual carving of the cake must accompany the entry. Any icing mediums are allowed (fondant, buttercream, etc.).

Special Techniques- The cake should highlight one technique. Examples would be needlework, cocoa or food color painting, bas relief, applique, brush embroidery, etc. Note: Smaller amounts of special techniques may be incorporated on entries in other categories.

Our Charity-IcingSmiles

Their mission is to provide celebration cakes to seriously ill children and their siblings. For more information and to become a partner visit their website- www.icingsmiles.org.

Inquiries

For more show information and additional forms, please contact or send a self-addressed, stamped business size envelope to:

Sheila Miller, Co-Director
28 Fake Hollow Rd.
York, PA 17406-8684
Phone 717-252-1191
E-mail SheilasCakery@comcast.net

Become an ICES member at www.ices.org.

For information about the PA ICES Day of Sharing to be held in the York area Sunday, November 4, 2018, email Mary Jo Dowling, PA ICES Representative at mjodowling@gmail.com.



REGISTRATION FORM

Please print clearly and return with payment

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Home Phone #: _____

Cell Phone #: _____

E-mail: _____

ICES Membership # _____ Expiration Date _____

PHOTOGRAPHY AND LIABILITY RELEASE

The PA Chapter of ICES and the White Rose Cake Decorators have permission to photograph my entries. I understand that every precaution will be taken against theft and damage, but I will hold no one responsible if such occurs. I agree to have my entries reclassified if necessary and accept the decision of the judges as final. I have read and will abide by the rules of the White Rose Sugar Art Competition and ask that no exceptions be made.

SIGNED: _____ DATE: _____

PLEASE CIRCLE DIVISIONS AND CATEGORIES YOU ARE ENTERING.

DIVISIONS

- A. Youth (Age _____)
- B. Vocational/Teen 13-18
- C. Beginner
- D. Intermediate
- E. Advanced
- F. Professional
- G. Master
- H. Foreign Techniques
- I. Special Techniques
- J. Open
- K. Winners' Circle
- L. Tasting

CATEGORIES

- 1. 2.
- 3. 4. 5.
- 6. 7. 8.
- 9. 10. 11.
- 12. 13. 14.
- 15. 16. 17.
- 18. 19. 20.
- 21. 22. 23. 24. 25.
- 26. 27.
- 28. 29. 30. 31. 32.

How many entries will require more than 24" x 24" table space? _____

This is my first judged cake competition (Circle one) YES or NO

Cake registration fees postmarked by Oct. 27, 2018-

First entry: ICES Member- \$8.00 \$ _____
 Not yet an ICES Member- \$10.00

Additional entries-ICES Member- \$4.00 each x _____ = \$ _____
 Not yet an ICES Member- \$5.00 each x _____ = \$ _____
 (No charge for Division L)

Cake registration fees postmarked after Oct. 27, 2018-

First entry: ICES Member- \$12.00 \$ _____
 Not yet an ICES Member- \$14.00

Additional entries- ICES Members- \$6.00 each x _____ = \$ _____
 Not yet an ICES Member-\$8.00 each x _____ = \$ _____

Live Buttercream Challenge contestant entry fee \$15.00 \$ _____

Live Challenge Spectator ticket-\$3.00 each x _____ = \$ _____

Lunch-\$7.00 each x _____ = (A limited number will be available) \$ _____
 (Hamburger, a side item, chips, cookie, and beverage)

Vendor Table (8ft. x 30 in.) Rental- \$15.00 each x _____ = \$ _____

Business Name to be printed on Vendor Sign _____

TOTAL ENCLOSED \$ _____

Make check payable to “White Rose Cake Decorators” and mail to:

Sheila Miller
 28 Fake Hollow Road
 York, PA 17406

Have you signed your entry form? Print your name here _____

 Detach here and bring Description to the show with your entry.

CAKE DESCRIPTION

PLEASE FILL OUT AND BRING TO THE SHOW. FOR ADDITIONAL ENTRIES USE A 3 X 5 CARD.

TYPE AND SIZE OF PANS USED:

MEDIUMS USED (icings, etc.):

TIP NUMBERS USED:

SPECIAL TECHNIQUES USED and/or other comments you want the judges to know about your entry.

