

Decorated Cakes and Confectionery Arts Handbook



*Creative living
at the Oregon
State Fair*

DECORATED CAKES & CONFECTIONERY ARTS

IMPORTANT DATES

Decorated Cakes and Confectionery Arts

ENTRY AND RELEASE SCHEDULE

Online Entry Deadline:
10 pm, Wednesday, August 14

Deliver Entries:
Friday, August 16, Noon to 6 pm
Saturday, August 17, 10 am to 3 pm

Enter through Red Gate on 17th Street and follow signs to Columbia Hall.

Bring a copy of your detailed online entry receipt (see instructions this page).

Pick up entries:
Tuesday, Sept. 3, Noon to 7 pm
Wednesday, Sept. 4, 10 am to 2 pm

By submitting an entry into the Fair, exhibitors agree to abide by all rules, regulations and entry requirements of the Fair and of the department(s) to which they are submitting entries.

It is important that exhibitors read and be familiar with the General Rules as well as the Competition Rules in this Handbook.

ONLINE REGISTRATION AND ENTRY INSTRUCTIONS

ONLINE ENTRY OPENS MAY 15, 2019

Read the complete rules, division descriptions and entry information in this Handbook **BEFORE** going to online Registration.

1. Then go to <http://oregon.fairmanager.com>
2. Click **Register** or **Sign In** (for return visits).
 - Register using your First and Last Name and create a password (write your password down).
 - Fill in requested information, including email address. Add age only if under 18. Click **Continue**.
 - Select **Department** ex.: Decorated Cakes.....
 - Select a **Level** ex.: Beginner
 - Select a **Division** ex.: 350 Decorated Cakes
 - Select a **Class** ex.: Class 3506 Wedding Cakes
 - Fill in all information for class(es) you are entering, including a brief **Description**.
3. When all your information is complete, click **Add Entry to Cart** and follow instructions to check out. (NOTE: If you think you may want to modify your entries, you may save your current session and check out at a later session. Be sure to **Check Out before the closing date listed for your Department; entries are not submitted to the Fair office until the check-out process is complete.**)
4. Fill in "yes" at the statement to agree to all the terms and conditions of entry as defined in this Handbook.
5. Click **Submit**.
6. Please print and bring a copy of your detailed online entry receipt **with your entries** when you bring them to the Fair.

Please contact us with any questions.

Oregon State Fair Creative Living Office

971-701-6571 or email creativeliving@oregonstatefair.org

www.oregonstatefair.org

Follow us on Facebook, Instagram and Pinterest!

GENERAL RULES

1. Oregon State Fair (OSF) competitions are open to residents of Oregon only. Entries do not need to be entered or have won at a county fair to be eligible for any competition.
2. All articles must be the handiwork of the exhibitor and not been previously exhibited in a prior year at the Oregon State Fair.
3. Online entries must be submitted by the date indicated within each Department Handbook. Paper applications will not be accepted. Information must be accurate and complete. Walk-in entries may be accepted during intake days on a limited basis.
4. Entries must be delivered and removed only during the scheduled times. Any exception shall be at the discretion of OSF staff.
5. Entries will receive a claim check upon delivery. Exhibitor must present claim check or valid Oregon ID when picking up entries.
6. Some competitions require an entry fee. See specific departments for fee and processing information.
7. OSF staff or a judge may disqualify or transfer any exhibit which is not a true representation of the class in which it is entered or if rules are not followed.
8. Judging is closed to the public unless otherwise noted. Every reasonable effort is made to secure highly qualified judges with expertise in their field.
9. Entries by OSF staff and judges are prohibited in the department in which they are working. They may enter other departments.
10. Ribbons and/or prizes will be awarded as warranted. All judges' results are final. Results cannot be provided over the phone but will be posted online when available. (www.oregonstatefair.org)
11. Protests may be submitted to the Creative Living office accompanied by a deposit of \$25 which will be forfeited if the protest is not sustained. Protests must plainly state the cause of the complaint or appeal and submitted within 24 hours of the action.
12. Ribbons and scorecards (as available) are provided with return of entries after Fair. See specific departments for return days.
13. OSF is authorized to use any and all photographs, video and or digital images related to the entry for promotional purposes.
14. Exhibitors shall indemnify OSF from and against all claims for damage to persons or property caused by them or their exhibits.
15. OSF will take reasonable precautions to ensure safety of exhibits while on the fairgrounds, but will not be responsible for loss, damage, theft or injury of any kind to exhibits or exhibitors, unless the loss or damage is due to the negligence of OSF staff and volunteers.
16. Exhibitors found in violation of rules, or to be in practices unethical or adverse to OSF, shall be penalized by forfeiture of awards and/or privileges, and removed from the exhibit.
17. Items not picked up by final return days of each department are forfeited by exhibitor

The Oregon State Fair reserves the final and absolute right to interpret any and all terms, conditions, rules and regulations contained in any and all parts of Department Handbooks and to settle and determine all matters, questions or differences in regard thereto, or otherwise arising out of, connected with or incidental to the Oregon State Fair. OSF further reserves the right to determine unforeseen matters not covered by General or Competition Rules, and to withdraw award offerings in all Competitions should any emergency exist and circumstances demand.

COMPETITION RULES

1. All General Rules Apply. Your submission indicates you have read and agree to abide by the General Rules and the Rules of this Competition.
2. **Entrants can enter at one Level only.** Levels are: Junior, Teen, Beginner, Intermediate, Advanced, Semi-Professional, Professional, and Master. Read definitions carefully.
3. Entrants must complete the Entry Description Form supplied at registration.
4. Any entrant who has ever won any Best of judgment at any cake or any confectionery arts competition a total of three times at their defined level must enter at the next highest level. Teens and Juniors are exempt from this rule.
5. The Department Chair and judge(s) reserve the right to reclassify any entry to the appropriate Division, Class or Level as defined in the Handbook.
6. Any entries considered inappropriate for family viewing will not be accepted. Contact the Department Chair for design clarifications.
7. Entries must be original work that have not been entered, shown or judged in any other show, competition, magazine, or website contest prior to this show.
8. All entries must be the original and sole work of the entrant. Juniors are allowed assistance to ensure kitchen safety (knives, stoves, etc.); NO decorating assistance allowed.
9. **No copyrighted material is allowed**, (e.g. Disney, Collegiate or School logos, Art work etc). The only exception is where the entrant can show in writing that they have copyright permission. A photocopy of the permission is required and must be left next to the cake in an envelope marked "For Judges Review". Contact the Department Chair with copyright rule questions.
10. Photos of work-in-progress, finished work, or drawings posted to any social media site prior to the opening day of the fair will disqualify the entry.
11. Cake entries should be constructed on a base using rice cereal, styrofoam, cake dummies, dried out cake or bread, or any other non-shrinking form. All cake designs must be possible if it were built on real cake. Read rule #12.
12. Cupcakes, Cake Pops, Petit Fours, and Chocolate Pieces must be made with real cake and real centers.
13. 90% of any entry must be decorated using EDIBLE, FOOD SAFE materials or ingredients approved by the FDA. The remaining 10% of decorations used may be NON-TOXIC. Toxic items like glitter, feathers, and glue could disqualify an entry.
14. Sculpted and 3-D cakes:
 - Must be possible with at least 50% real cake
 - Must have either a comprehensive diagram or photo showing where the structure and cake would be placed in the piece
 - Place information next to the entry in an envelope marked with your entry # and "For Judges Review"
15. Finished entries, including satellite cakes (e.g. secondary cakes) and all details must be no larger than 26" x 26" at the base. Entries taller than 12" must be reported in the notes during registration.
16. All entries are judged for decorating skill only based on general appearance, use and choice of color, presentation, creativity, difficulty of technique, neatness, precision, and original adaptation of an idea. See scorecard and Cake Tips page for more details.
17. All Judges' and Chair decisions are final.
18. Entries may not be removed from the fairgrounds until the scheduled pick-up date(s) and times.

LEVELS

Any entrant who has ever won any Best of judgment at any cake, or confectionery arts competition a total of three times at their defined level must enter at the next higher level. Teens and Juniors are exempt from this rule.

Entering at the wrong level could disqualify an entry. Contact the Competition Chair for level clarifications. Any entrant may enter at a higher level than their defined level upon request and approval by the judges and Competition Chair.

YOUTH (YTH)

- 5 years old to 8 years old

JUNIOR (JR)

- 9 years old to 12 years old

TEEN (TEEN)

- 13 years old to 17 years old

BEGINNER (BEG)

- 0 through 2 years of cake decorating or confectionery arts experience

INTERMEDIATE (INT)

- 3 through 4 years of cake decorating or confectionery arts experience

ADVANCED (ADV)

- 5 through 7 years of cake decorating or confectionery arts experience

SEMI-PROFESSIONAL (SEMP)

- 8 + years of cake decorating or confectionery arts experience

OR

- Any professional in their first year of business

OR

- Any students in culinary arts, pastry arts, or baking programs at accredited schools

PROFESSIONAL (PRO)

- Anyone who has worked as an instructor/teacher in cake decorating or confectionery arts

OR

- Owners or employees of commercial or home-based cake decorating or confectionery arts business

OR

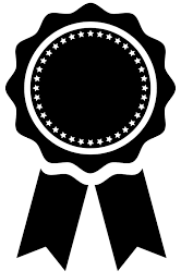
- Any cake decorating or sugar arts hobbyist who sells any cake or confectionery art products for more than cost

MASTER (MSTR)

- Anyone who has special accreditation beyond pastry school in the confectionery arts from organizations like the *International Cake Exploration Society* or the *American Culinary Federation*

OR

- Anyone who has authored a book or produced videos for purchase on any topic pertaining to the confectionery arts



In this Department, ribbons may be awarded as merited for the following categories:

Best of Show (\$150)

Best of Division

Best of Level

1st, 2nd, 3rd for each class

People's Choice

All judges' decisions are final.

DIVISIONS & CLASSES

DIVISIONS:

350 Decorated Cakes

352 Decorated Cookies

353 Decorated Mini Cakes

354 Decorated Items Not on a Cake

356 Chocolate Work

357 Oregon Award

350 Decorated Cakes

- 3501 Cake - Sculpted and 3-D
- 3502 Special Occasion—Buttercream/Royal
- 3503 Special Occasion—Fondant
- 3504 Special Occasion—New Technology
- 3505 Special Occasion – Mixed Medium
- 3506 Wedding Cake—Buttercream/Royal
- 3507 Wedding Cake—Fondant
- 3508 Wedding Cake—New Technology
- 3509 Wedding Cake – Mixed Medium

352 Decorated Cookies (6 completed cookies)

- 3521 Cookie—Buttercream/Royal
- 3522 Cookie – Fondant
- 3523 Cookie – Mixed Medium

353 Decorated Mini Cakes (6 completed mini-cakes)

- 3531 Cupcakes — Buttercream/Royal
- 3532 Cupcakes – Fondant
- 3533 Cupcakes – Mixed Medium
- 3534 Petit Fours
- 3535 Cake Pops

354 Decorated Items—Not on a cake

- 3541 Gingerbread Houses —100% edible
- 3542 Gingerbread Items (not houses) -100% edible
- 3543 Hand Molded Items —Flowers (all mediums)
- 3544 Hand Molded Items—Figures (all mediums, non-edible)
- 3545 Hand Molded Items —Figures (all mediums, 100% edible)

356 Chocolate Work

- 3561 Hand dipped Chocolate Pieces — 6 completed pieces
- 3562 Molded Chocolate Pieces —6 completed pieces
- 3563 Chocolate Sculpture
- 3564 Chocolate Work – Mixed Medium

357 Oregon Award (1 entry per exhibitor)

Any decorated cake, decorated cookie, decorated mini cakes, decorated items or chocolate work with an Oregon focus.



Show your Oregon Pride! To be eligible, entries need to be Oregon-centric – highlighting a physical aspect of Oregon or promoting an export or commodity. The winner will receive a special ribbon and cash prize.

DEFINITIONS & CLARIFICATIONS

- Use of toxic items may result in an entry being disqualified.
- This competition represents decorating a real cake and as such will be judged heavily on the materials used to construct them. Materials, not including the Styrofoam base, must be edible (see list of acceptable mediums below). Non-edible materials like ribbons or wires for flowers or armature is acceptable but must be applied using industry standards to make them food safe. Example – straws are used to encase the wire on sugar flowers.
- Examples of non-edibles that are not accepted on competition entries include, but are not limited to:
 - Hot glue
 - Non-edible dusts
 - Non-edible glitters
 - Beads
 - Metal
 - Feathers
- Refer to the FDA website for more information.
<http://www.fda.gov/food/ingredientpackaginglabeling/foodadditivesingredients/ucm481466.htm>

Buttercream and Royal Icing

Any entry that is covered and/or predominately using only buttercream and/or royal icing

Fondant

Any entry that is covered and/or predominately decorated with fondant

New Technology

Any entry which uses any of the following predominately in its design:

- Die-cutting machines (Cricut, Silhouette, etc.)
- Pourable flexible icings (Sugar Veil, Sugar Dress, etc)
- Sugar or Icing Sheets (Lucks, Icing Images, etc.)
- Wafer paper or Rice paper

Mixed Medium

Any entry which uses two or more mediums in its design

A list of SOME acceptable confectionery mediums:

- | | |
|--------------------|-----------------------|
| Buttercream | Isomalt |
| Fondant- any type | Candy |
| Rolled Buttercream | Gum Paste |
| Royal Icing | Chocolate |
| Candy Clay | Sugar or icing sheets |
| Marzipan | Wafer Paper |
| Pastillage | Rice Paper |
| Modeling Chocolate | Gelatin |
| Sugar | MORE!!!! |

COMPETITION TIPS & ADVICE

- **READ THE RULES.**
- **Cake boards:**
 - Make sure the board on which you display the cake is appropriately sized.
 - Color and design shows off and works with the overall cake design.
 - Attach cleats or feet to the bottom of your board so you can get your fingers under it and pick it up without messing up your cake or border.
- **Cake Base or Dummy:**
 - If you use a rice cereal base, cover it with royal icing to smooth it out before applying fondant.
 - Let rice cereal harden a bit before decorating or add a few candy melts so it dries hard.
 - Rice cereal, Styrofoam Dummies, or other solid base is highly recommended as real cake shrinks and within a few days the cake will look shriveled.
- **Fondant**
 - Smooth fondant as much as possible; you do not want marks, fingerprints, smudges, dents, or other demarcations in its surface.
 - Take extra time to get the fondant smooth. Reapply if needed.
 - Be sure to remove fondant if it begins to dry out and you get "elephant skin", take it back off the cake and knead some solid Crisco shortening into it, then reapply.
 - Remove dents or finger marks in your fondant by using a piece of extra fondant rolled up into a ball to gently buff away the stray marks.
- **Gumpaste Flowers:**
 - Thin the edges of the petals for a natural look.
 - Always finish the backs of your flowers - yes the judges do look there.
 - Use dusting colors to add shading and highlights.
 - Dry your Gumpaste flowers and/or petals so that they have movement.
 - Always wrap wires with floral tape.
- **Piping:**
 - Practice your piping before piping on the cake.
 - Shapes like shells and ball borders should be a consistent size and shape.
 - Remove points from ball shapes with a damp brush.
- **General Information for making a better competition entry:**
 - Be as detailed and technically precise as you can.

SCORECARD SAMPLE

| | | | |
|-------------------|-------------|-------------|---------------------|
| Exhibitor # _____ | Judge _____ | Score _____ | DIVISION # 35 _____ |
| Name: _____ | | | CLASS # 35 _____ |
| | | | TOTAL SCORE _____ |
| | | | ENTRY # _____ |

Oregon State Fair

Decorated Cakes and Confectionery Arts Competition Scorecard

YTH JR TEEN BEG INT ADV SEMI PRO MSTR

BEST OF: Show _____ Division _____ Level _____ Theme _____ Judges Choice _____ Peoples Choice _____ 1 _____ 2 _____ 3 _____

1 2 3 Show Division Level Theme Judges Peoples Staff

GENERAL APPEARANCE (overall first impression)

| | | | | |
|--------------|---------|------------|---------|-----------------------|
| Excellent -5 | Good -4 | Average -3 | Fair -2 | Improvement Needed -1 |
|--------------|---------|------------|---------|-----------------------|

USE AND CHOICE OF COLOR (application, color balance, and continuity of color)

| | | | | |
|--------------|---------|------------|---------|-----------------------|
| Excellent -5 | Good -4 | Average -3 | Fair -2 | Improvement Needed -1 |
|--------------|---------|------------|---------|-----------------------|

PRESENTATION (board size and covering that compliment the cake)

| | | | | |
|--------------|---------|------------|---------|-----------------------|
| Excellent -5 | Good -4 | Average -3 | Fair -2 | Improvement Needed -1 |
|--------------|---------|------------|---------|-----------------------|

CREATIVITY (display, design composition, may include use of mixed mediums if they work well)

| | | | | |
|-----------------|-----------|--------------|-----------|-------------------------|
| Excellent -10/9 | Good -8/7 | Average -6/5 | Fair -4/3 | Improvement Needed -2/1 |
|-----------------|-----------|--------------|-----------|-------------------------|

ORIGINAL, CLEVER ADAPTATION OF AN IDEA (no copyrighted material or copied cake designs)

| | | | | |
|--------------|---------|------------|---------|-----------------------|
| Excellent -5 | Good -4 | Average -3 | Fair -2 | Improvement Needed -1 |
|--------------|---------|------------|---------|-----------------------|

DIFFICULTY OF TECHNIQUE

| | | | | |
|--------------|---------|------------|---------|-----------------------|
| Excellent -5 | Good -4 | Average -3 | Fair -2 | Improvement Needed -1 |
|--------------|---------|------------|---------|-----------------------|

NEATNESS (background application)

| | | | | |
|--------------|---------|------------|---------|-----------------------|
| Excellent -5 | Good -4 | Average -3 | Fair -2 | Improvement Needed -1 |
|--------------|---------|------------|---------|-----------------------|

PRECISION (use of tips, cutters, etc.)

| | | | | |
|-----------------|-----------|--------------|-----------|-------------------------|
| Excellent -10/9 | Good -8/7 | Average -6/5 | Fair -4/3 | Improvement Needed -2/1 |
|-----------------|-----------|--------------|-----------|-------------------------|