

SAN DIEGO CAKE CLUB
27th Annual Cake Show Competition – March 6th & 7th, 2010
La Jolla Village Square, 8657 Villa La Jolla Dr., La Jolla, CA 92037
OFFICIAL ENTRY FORM – ADULT DIVISION

Entry must be postmarked by MIDNIGHT, FRIDAY, FEBRUARY 19, 2010. Pre-registration deadline will be strictly enforced. Delivery and set-up will be FRIDAY, MARCH 5TH 2010, 4:00 to 9:00 p.m. INSIDE the La Jolla Village Square.

PLEASE PRINT and use one entry form per entry. This Form May Be Photocopied. Please print your name as you would like it to appear on your certificate.

NAME _____ PHONE _____ E-MAIL _____

ADDRESS _____ CITY _____ STATE ____ ZIP _____

SIGNATURE _____ # ENTRIES _____ FEE ENCLOSED \$ _____

\$10.00 FIRST ENTRY \$5.00 SUBSEQUENT ENTRIES (Example: 1 entry = \$10.00 - 2 entries = \$15.00)

MAKE CHECKS PAYABLE TO – SAN DIEGO CAKE CLUB COMPLETE ONE FORM PER ENTRY (SEE RULE 4) AND MAIL TO: Tami Jones, SDCC 3808 Pinto Place Spring Valley, CA 91977

Please be sure to select one or more boxes as applicable in each section:

1. How much experience have you had with decorating:

_____ Amateur (400)	Contestant has had one course in decorating, or is self-taught and uses beginners skills
_____ Intermediate (500)	Contestant has gone beyond beginner skills or has won 1 st place in amateur in previous show
_____ Advanced I (600)	Contestant uses advanced skills or has won 1 st place in intermediate in previous show
_____ Advanced II (700)	Contestant has decorated more than 5 years, or has won 1st place in the Adv I in previous show
_____ Professional (800)	Contestant is a past or present teacher/decorator for a commercial enterprise, baker or caterer or a person in an allied field

2. How many tiers is your entry? _____
3. Will you be sculpting (carving) your cake? _____
If yes, see rule 6 regarding size of entry.
4. How will your cake be covered: Please circle the medium

A Fondant/Rolled Buttercream/Candy Clay B Royal C Buttercream D Pastry Pride E Other (specify) _____	6. Is your entry decorated using a foreign technique including Nirvana, Australian, Lambeth, South African, Mexican, Pastillage, etc? 7. Is your entry made of another foreign specialty? A Marzipan B Gelatina (Gelatine molding) C Gumpaste D Other(specify) _____
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5. What will your cake be decorated with (different than how you cover your cake):

A Fondant/Rolled Buttercream/Candy Clay B Royal C Buttercream D Pastry Pride E Gumpaste F Other(specify) _____	8. Is your entry made of A Chocolate (Hand molded) B Chocolate (Piped/use of molds) C Cookie D Cupcakes E Gingerbread F Cocoa Painting G Pulled or Blown Sugar H Gelatin (wired)
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9. Has your entry been entered in a previous cake show and won? _____ If yes, see rule 7 regarding entry.

Please describe your entry including type and medium below:

By submitting an entry in the show you agree to abide by all rules as set forth by the Committee. All entries must be taken to the viewing table before registration. Please read RULE NO. 6 Regarding size of entry.