

**SAN DIEGO CAKE CLUB'S**  
**29<sup>th</sup> Annual Sugar Art and Cake Competition**  
**CONFECTIONS FOR A CAUSE**  
**March 10<sup>th</sup> & 11<sup>th</sup>, 2012**

**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 24, 2012. Pre-registration deadline will be strictly enforced. Delivery and set-up will be FRIDAY, MARCH 9<sup>TH</sup> 2012, 3:00 to 8:00 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 \_\_\_\_\_

**BY SIGNING THIS FORM, I AM ACKNOWLEDGING THAT I HAVE READ THE RULES FOR THIS COMPETITION IN THEIR ENTIRETY AND AGREE TO ABIDE BY THEM:**

SIGNATURE \_\_\_\_\_ # ENTRIES \_\_\_\_\_ FEE ENCLOSED \$ \_\_\_\_\_

\$15.00 FIRST ENTRY \$5.00 SUBSEQUENT ENTRIES (Example: 1 entry = \$15.00 - 2 entries = \$20.00)

**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 beginner skills such as those taught in a basic cake decorating course. |
| _____ Intermediate (500) | Contestant has gone beyond beginner skills or has won 1 <sup>st</sup> place in Amateur in previous show   |
| _____ Advanced (600)     | Contestant has decorated more than 5 years, or has won 1st place in Intermediate in previous show   |
| _____ Professional (700) | Contestant is a past or present teacher/decorator for a commercial enterprise, baker or caterer or a person in an allied field                  |

1. How many tiers is your entry? \_\_\_\_\_

2. Will you be sculpting (carving) your cake? \_\_\_\_\_

3. 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)

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) \_\_\_\_\_

7. Is your entry made of another foreign specialty?

- A Marzipan
- B Gelatina (Gelatine molding)
- C Gumpaste
- D 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)
- I Granulated Sugar Crafts
- J. Other \_\_\_\_\_

9. Has your entry been entered in a previous cake show and won? \_\_\_\_\_ If yes, see Rule #12 regarding entry.

6. Is your entry decorated using a foreign technique including, but not limited to Nirvana, Australian, Lambeth, South African, Mexican, Pastillage, etc? See Rule # 4

Please generally describe your entry including type and medium below:

---

---