

**SAN DIEGO CAKE CLUB**  
**26<sup>th</sup> Annual Cake Show Competition – March 7<sup>th</sup> & 8<sup>th</sup>, 2009**  
**La Jolla Village Square, 8657 Villa La Jolla Drive, La Jolla, CA 92037**

***Official Competition Rules***

1. **ENTRY MUST BE POSTMARKED BY MIDNIGHT, FRIDAY, FEBRUARY 20, 2009. PRE-REGISTRATION DEADLINE WILL BE STRICTLY ENFORCED. NO ENTRIES WILL BE ACCEPTED THE DAY OF THE SHOW. LATE ENTRIES WILL NOT BE JUDGED BUT MAY BE PUT ON DISPLAY FOR SHARING.**
2. **DELIVERY AND SET-UP WILL BE FRIDAY, MARCH 6, 2009, 4:00 P.M. TO 9:00 P.M. ONLY. NO ENTRIES WILL BE ACCEPTED THE DAY OF THE SHOW. If you are a teacher or part of a large group of more than 10 entries, please contact Tami Jones for an appointment to check in you group's entries. Your appointment may be other than the above times. By failing to schedule an appointment you will need to deliver and set-up during the times above. Bring your entries to La Jolla Village Square, 8657 Villa La Jolla Drive, La Jolla, CA 92037. A registration table will be available at the base of the escalators **INSIDE** the mall. It is recommended that you park in the underground parking lot. You will see the escalators on your left**
3. **PLEASE NOTE: ALL CATEGORIES HAVE BEEN CHANGED.** Please review all categories and rules prior to completing your entry. To determine the division to which you belong, read the division descriptions on the entry form. Find your level then create confections in the category for that level. Prior "Best of Show" and "1st Place" winners must compete in the next higher division.
4. **ADULT ENTRY FEES: \$10.00 first entry. Subsequent entries \$5.00 each.  
PRE-JUNIOR/JUNIOR/TEEN: \$5.00 each entry. One entry form per entry.  
Make checks payable to - San Diego Cake Club.**
5. All entries must be the sole work of the contestant. Styrofoam dummies may be used, but must be reproducible in cake form. The use of plastic is discouraged (exception - pillars & dividers). **ENTRIES MUST BE FOOTED** to facilitate handling and minimize damage. (Example: Use a cake divider plate; glue small pieces of styrofoam of ½" on the bottom of cake board; or use plastic pushpins.
6. **Your entire entry including props (i.e., cloths, drapes, candles, wine glasses, etc) must be limited to a maximum of 30" X 30". It can be smaller but not larger.. Larger entries will be disqualified!**
7. Entries must be prepared for the San Diego Cake Show only **OR HAVE NOT BEEN IN A PREVIOUSLY JUDGED SHOW.** Confections that **HAVE WON** in previous competitions are invited to compete in the Winners Circle only. "Display Only" items are also welcome for the enjoyment and appreciation of others.
8. The Cake Show Committee reserves the right to re-categorize, refuse (if inappropriate), and/or disqualify entries as necessary. Entries will be classified according to the predominant technique **COMMITTEE DECISIONS ON CATEGORY CHANGES ARE FINAL.**
9. Sculptured Category is any cake involving hand sculptured technique or three dimensional effect not falling into any existing category such as: Marzipan, Gumpaste Specialties, and all Non-Cake categories (example: cake in the shape of a full size kitchen-aid mixer).

## ***San Diego Cake Club Cake Show Competition Official Competition Rules***

10. By signing the entry form the contestant:
- Gives permission to have their entry photographed.
  - Agrees to hold no one responsible if his/her entry is damaged or stolen.
  - States their entry has not been in any previously judged show, except for Winners Circle entries.
  - Agrees to leave entry in the cake show through 4:00 P.M. Sunday, March 8, 2009. Early removal is not allowed.
  - Agrees that entry **will be disposed of** if not claimed by 5:00 P.M. Sun., the closing day of the show.
  - Entrant or their representative must claim prizes and certificates by 4:30 P.M., the closing day of the show, or award(s) will be forfeited.

11. **SPECIAL AWARDS - BEST OF SHOW** - One best of show will be selected from each of the following divisions: Pre-Junior / Junior / Teen; Non-Professional; Professional; Foreign Techniques; and Most Creative Artistry. **ALL AWARDS AND DECISIONS OF THE JUDGES ARE FINAL**

**USE ONE FORM PER ENTRY. COMPLETE, SIGN AND MAIL ENTRY AND PAYMENT TO:  
Tami Jones 3808 Pinto Place Spring Valley, CA 91977**

THE CAKE SHOW IS OPEN TO THE PUBLIC FOR VIEWING DURING MALL HOURS. BE SURE TO JOIN US FOR OUR FREE DEMONSTRATIONS FROM 11:00 A.M. TO 5:00 P.M. ON SATURDAY AND 12:00 NOON TO 3:00 P.M. ON SUNDAY. SEE DEMONSTRATION SCHEDULE AT THE SHOW FOR THE EXACT TIMES. REMEMBER TO BUY YOUR RAFFLE TICKETS! THIS SHOW BENEFITS MDA AND YOU CAN PICK THE RAFFLE ITEMS YOU WANT TO WIN! **PLEASE ATTEND THE AWARD CEREMONY FOR WINNING ENTRIES AT 3:30 P.M. SUNDAY.**

### **The San Diego Cake Club hosts this Confectionary show to benefit Muscular Dystrophy Association.**

This gives sugar artists a chance to expand their skills, try new things, and get new ideas. The primary purpose of this Show is to educate the public in the sugar arts and raise funds for MDA. Sweet people create some of the most enchanting sugar art. Sharing their knowledge is second nature.

Directions: North of San Diego take Interstate 5 South to La Jolla Village Drive exit. Turn right on La Jolla Village Drive. At the next intersection make a left turn on Villa La Jolla Drive. Go past the intersection and make a U-turn. Make a right turn into the underground parking.  
South of San Diego take Interstate 5 North to the Nobel Drive Exit. Turn left on Nobel. Turn Left again at the signal light to enter the mall. Go past the two restaurants, California Pizza Kitchen and Island's Restaurant. Make a right turn closest to the next building you approach to enter the underground parking lot.

IF YOU HAVE QUESTIONS, PLEASE CALL :

Registration Co-Chairs: Valerie Lindsley (858) 565-1455 or [valeriel@blbglaw.com](mailto:valeriel@blbglaw.com) and Tami Jones (619) 303-8296 or [tamicakes@cox.net](mailto:tamicakes@cox.net)

Show Co- Chairs: Laura Fowler (619) 253-5378 and Debra Karp (619) 200-9847

NEED MORE ENTRY FORMS? Obtain them from the following Websites: [www.sandiegocakeclub.com](http://www.sandiegocakeclub.com)

Do It With Icing  
Cake, Candy, Cooking Supplies & Classes  
Owners: Linda and Jim Bills  
7240 Clairemont Mesa Blvd.  
San Diego, CA 92111  
(858) 268-1234  
[www.doitwithicing.com](http://www.doitwithicing.com)

Amy Malone School of Cake Decorating  
Owner: Amy Malone  
4212 Camino Alegre,  
La Mesa, CA 91941  
(619) 660 - 1900  
[www.amymalone.com](http://www.amymalone.com)