

SAN DIEGO CAKE CLUB'S
29th Annual Sugar Art and Cake Competition
CONFECTIONS FOR A CAUSE
March 10th & 11th, 2012
La Jolla Village Square, 8657 Villa La Jolla Dr., La Jolla, CA 92037

Official Competition Rules

PLEASE NOTE: SOME CATEGORIES/RULES HAVE BEEN UPDATED

1. **ENTRY MUST BE POSTMARKED BY MIDNIGHT, FRIDAY, FEBRUARY 24, 2012. 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 OF ENTRIES WILL BE FRIDAY, MARCH 9, 2012, 3:00 P.M. TO 8:00 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. The registration table will be at the base of the escalators **INSIDE** the mall. It is recommended that you park in the underground parking lot, entering through the doors leading to the theaters.
3. 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 your entry in the category for that level.
4. Prior "Best of Show" and "1st Place" winners must compete in the next higher division. **(This rule does not apply to the Pre-Junior and Junior levels.)**
5. ADULT ENTRY FEES: \$15.00 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.
6. **ALL ENTRIES MUST BE THE SOLE WORK OF THE CONTESTANT.** During the set up process, the contestant may have help in setting up with the following conditions: 1) Help for stabilizing an entry; 2) Carrying an exceptionally heavy entry; 3) No one, other than the contestant, may decorate or set up the entry in any way other than just assisting carrying/stabilizing the entry. **NO EXCEPTIONS.** The contestant must wear their badge at all times. The committee reserves the right to ask about the contestant and any "assistants" he or she has helping.

In the event you are unable to bring your entry in person, you may send someone to set up your entry. However, this person **MAY NOT** do anything other than set it up. No decorating of any kind may be done by anyone other than the contestant. If the entry is damaged during transit, a "Damaged In Transit" sign will be placed next to the entry and it will be judged in that condition. No repair work is to be done by anyone other than the contestant. **NO EXCEPTIONS.**
7. All entries must be set up and in their assigned positions by 8:30 p.m. on March 9, 2012. All work will cease at that time and the entry will be judged as is. **This means that you will have one-half hour after the close of registration to set up your entry. Plan accordingly.**
8. **DAMAGE:** In addition to mall security, we will have our own security personnel on site until the mall closes at or about 2 a.m. While we do what we can to insure the safety of each and every entry, we cannot be responsible for any damage or theft that occurs during the Show. However, if, due to circumstances beyond our control, damage does occur, prior to judging, the contestant will be contacted and given the opportunity to repair their entry. This repair must occur before the commencement of judging at 8:30 a.m. on March 10, 2012. In any event, a sign will be placed next to the entry explaining that the damage was due to unforeseen circumstances and the judges will take that into consideration.

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9. **SOCIAL NETWORKING, INCLUDING, BUT NOT LIMITED TO: FACEBOOK, MY SPACE, TWITTER, ETC.** We request that no photographs be placed on any social networking site, blog or other website, prior to the end of judging. While we understand that we cannot control the general public, this rule applies to the contestants and care should be taken that friends and family do not post these pictures. After the judging has finished, we welcome the posting of pictures on these and other social networking sites.
10. Styrofoam dummies may be used and are encouraged, but entry must be reproducible in edible materials. No extra consideration will be made for the use of real cake. The use of plastic decorations is discouraged (exception - pillars & dividers).
11. **SIZE:** Your entire entry including props (*i.e.*, cloths, drapes, candles, wine glasses, etc.) must be limited to a maximum footprint of 24" X 24." Entry may be smaller but not larger. Larger entries will be disqualified.
12. Entries must be created for the 29th Annual Sugar Art and Cake Competition only OR HAVE NOT BEEN IN A PREVIOUSLY JUDGED SHOW. Entries 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.
13. 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 REGARDING CATEGORY CHANGES ARE FINAL.**
14. **FOREIGN TECHNIQUE DEFINITION:** Including, but not limited to:
 - A. Lambeth
 - B. Australian – Extension/Bridge Work
 - C. Oriental String work
 - D. Nirvana
 - E. Pastillage
 - F. South African – Wings
 - G. Philippines – Sotas
 - H. Mexican
 - I. Lace Points
 - J. Bas Relief

FOR ALL DIVISIONS: If your entry incorporates **ANY** amount of the above techniques, or other foreign techniques not listed, it will be judged in the Foreign Technique Division. In the event of a large number of entries in this division, (six or more) the division may be, but not necessarily will be, divided up into experience levels, (*i.e.*, Beginning, Intermediate, Advanced and Professional) All decisions of the review committee are final.

14. **SCULPTED:** 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). Entry must be greater than 50% reproducible in cake. In the event that your sculptured entry **cannot** be reproduced in cake, it will be placed into "Sculpted Non-Cake" category at the discretion of the review committee.
15. **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**
16. **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.) In the event you do not foot your entry, you will be required to purchase push pins to attach to your entry prior to final set up. (SDCC Registration will have push-pins available for sale: 4 for \$1.)
17. By signing the entry form the contestant:

Releases the San Diego Cake Club from any liability during the competition (March 9-11th, 2012). The entrant also agrees to abide by all rules of this Competition, including not removing any entry before close of the Show on Sunday. The contestant gives permission for pictures to be taken of their entries by sponsors of the Show. It is understood that those pictures may be used by the press for the promotion of the artist and the Show, used in periodicals, handbooks, advertising, directories, booklets, magazines, publications and in-house newsletters and on sponsors' websites or other

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promotional outlets. This is for the purpose of promoting the art of sugar, the artist and the Show. The entrant also understands that failure to comply with any rule or exhibiting poor sportsmanship will result in their entry (ies) being disqualified.

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

ADDITIONAL INFORMATION

This 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 the Ronald McDonald House of San Diego and you can pick the raffle items you want to win! **PLEASE PLAN ON ATTENDING THE RAFFLE DRAWING AND AWARDS CEREMONY FOR WINNING ENTRIES AT 3:00 P.M. SUNDAY.**

The San Diego Cake Club hosts this confectionary show to benefit Ronald McDonald House of San Diego.

This competition 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 Ronald McDonald House of San Diego. Sweet people create some of the most enchanting sugar art. Sharing their knowledge is second nature.

DIRECTIONS TO VENUE:

Traveling from North of San Diego take Interstate 5 South to La Jolla Village Drive exit (Exit 28). Drive .3 miles then turn right onto La Jolla Village Drive. Take 1st Left onto Villa La Jolla Drive. Drive .4 miles and make a left turn at Nobel Drive. Stay in right lane and turn into driveway of La Jolla Village Square. Stay in far left lane. Drive past the two restaurants, California Pizza Kitchen and Island's Restaurant. After the Y in the driveway, you will make a right turn closest to the next building (you'll see Jamba Juice) you approach to enter the underground parking lot. Park by the Theater signs.

Traveling from 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. Stay in far left lane. Drive past the two restaurants, California Pizza Kitchen and Island's Restaurant. After the Y in the driveway, you will make a right turn closest to the next building (you'll see Jamba Juice) you approach to enter the underground parking lot. Park by the Theater signs.

IF YOU HAVE QUESTIONS, PLEASE CALL or EMAIL:

Registration Chairman: Tami Jones (619) 303-8296 or tamicakes@cox.net

Show Chairperson: Valerie Lindsley (858) 565-1455 or cakeonthebeach2010@gmail.com

NEED MORE ENTRY FORMS? Obtain them from the following Websites: www.sandiegocakeclub.com

<p>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</p>	<p>Amy Malone School of Cake Decorating Owner: Amy Malone 4212 Camino Alegre La Mesa, CA 91941 (619) 660 - 1900 www.amymalone.com</p>	<p>Standlee's Cake, Candy & Cookie Supplies Owners: Cheryl Aid & Sandy Huster 284 Third Avenue Chula Vista, CA 91910 (619) 422-2013 www.standlees.com</p>
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