



Sugarcraft Skills Competition 2023

Judged by BSG Judges – Co-ordinator of Judges: Jan Thorpe

Saturday 11th March 11am – 5pm

Sunday 12th March 11am – 5pm

Cork International Hotel, Cork Airport Business Park.

CATEGORIES:

BEGINNERS: This category is open to those who have never entered a Sugarcraft Competition in any category and have been involved in the craft for less than one year.

NOVICE: This category is open to those who **HAVE NOT WON** a gold award in the Novice section of a chosen class which is being judged to the BSG standard. E.g., if you have won gold in Novice Royal Icing, you cannot enter Novice Royal Icing again, but you can enter another Novice Class. No tutor/demonstrator/instructor of sugarcraft is eligible to enter any novice division.

OPEN: You may enter an open category as long as you don't already have 3 golds in that particular class.

MASTERCLASS: Open to all those who have won a gold award in ANY sugarcraft division of a major competition. Competitors are limited to winning a maximum of three gold awards in any one class in this division. In addition, competitors entering the Master division are not allowed to enter, at the same exhibition, any exhibit of the same category at a lower division.

PLEASE ENSURE THAT YOU ARE ENTERING THE CATEGORY RELEVANT TO YOUR SKILL LEVEL AND PREVIOUS COMPETITION HISTORY

For Further information, please go to www.corksugarcraft.ie or our Facebook page Cork Sugarcraft Association.

Class 1 ROYAL ICING

1A Novice A royal iced plaque

THEME - MOTHERS DAY

A plaque made from Royal Icing. All decoration to be done using royal icing **only**. Off pieces are allowed. No artificial decoration allowed. To be presented how the competitor wishes within a maximum base area of a 10” /25cm square.

NB A royal iced plaque is a thin ornamental tablet which can be lifted as a complete item and used on top of a cake. Total thickness including off pieces NO thicker than 1.5cm. May be secured with royal icing underneath for safety and presented on a coated board for display.

1B Open A royal iced cake

THEME - EASTER

A cake coated and decorated in royal icing. All decoration to be done using royal icing **only**. Off pieces are allowed. No artificial decoration allowed. Max base area of 10"/25cm square

Class 2 FLORAL

Flowers must be botanically correct. A list of common or Latin names of all flowers and foliage used must be supplied alongside the exhibit. Without the list the exhibit does not meet the schedule requirements and **will not be judged**.

2A Beginners A Buttonhole

A taped spray with a specimen flower of the competitor's choice suitable as a buttonhole. Can be made from any edible mediums. The spray must include 1 full flower with associated bud and any variety of foliage. Cotton, tape, wire, stamens and ribbon are allowed. **No** other artificial decoration allowed. To be presented how the competitor wishes to fit within a maximum base area of 8"/20cm square

2B Novice A floral display incorporating a teacup.

The display must contain at least 2 different varieties of flowers with their associated buds and any variety of foliage. Number of flowers as the competitor chooses. To be made from edible mediums. Cotton, tape, wire and stamens are allowed. **No** other artificial decoration allowed. The teacup may be real or made from sugar. To be presented how the competitor wishes to fit within a maximum base area 10"/25cm square

2C Open Fabulous Foliage

A display where the foliage predominates, but **must** also include at least 2 different varieties of white flowers and their associated buds. Number of each variety of flower as the competitor wishes. Foliage does not have to be the same variety as the flowers. To be made from edible mediums. Cotton, tape, wire and stamens are allowed. No other artificial decoration allowed. To be presented how the competitor wishes to fit within a maximum base area of 12"/31cm square.

2D Masterclass "Here comes the Sun"

An uplifting display to fit the theme "Here comes the Sun". Competitors choice of how many and which specimens of flowers are used, but **must** include the associated buds and associated foliage. Other foliage may additionally be used. Cotton, tape, wire and stamens are allowed. No other artificial decoration allowed. To be presented how the competitor wishes. A brief description of how your display fits the brief may be supplied. To fit within a maximum base area of 18"/46cm square. Size must be stated on entry form.

Class 3 A Celebration Cake.

This class is an amalgamation of our previous **Wedding cake, Royal Iced, Sugarpaste, and Carved Novelty** classes. Dummies or real cake may be used. Any shape is allowed, so cakes may be carved if the competitor wishes. Competitors will gain more marks if a cake is carved rather than using a pre-shaped dummy, but carving is not a necessity. Cakes may be coated in any edible medium ie sugarpaste, royal icing or chocolate etc. and can be decorated in any edible medium(s) the competitor wishes. In all classes the theme must be obvious, either by the nature of the decoration or by an inscription somewhere on the cake or board.

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Note: the use of ribbon on the cake/around the cake is not allowed. You can use your skills to create an edible ribbon, border or piped border if you wish. Ribbon is allowed on the edge of the cake drum/board

3A Beginner A Celebration Cake

THEME - CORK

A single tier celebration cake decorated with any edible medium(s). Wires, tape, cotton and stamens may be used. No other artificial decorations allowed. Food grade plastic supports only may be used. To fit within a maximum base area of 12"/31cm square.

3B Novice A Celebration Cake

THEME - FOOD

A single tier celebration cake decorated with any edible medium(s). Wires, tape, cotton and stamens may be used. No other artificial decorations allowed. Food grade plastic supports only may be used. To fit within a maximum base area of 12"/31cm square.

3C Open A Celebration Cake

THEME – ROMANTIC

A celebration cake of one or more tiers decorated with any edible medium(s). Wires, tape, cotton and stamens may be used. No other artificial decoration allowed. Food grade plastic supports only may be used. Pillars, cake stands, separators, plinths and double boards may be used for display but if cakes or dummies are stacked, a board/card must be used on the underside of each tier. To fit within a maximum base area of 16"/40 cm square. Please state the size of exhibit on the entry form.

Note : a plinth can be a covered double board which is iced and the sides covered with ribbon, braid or any edible medium.

3D Masterclass A Celebration Cake

THEME - TRANSPORT

A celebration cake of 2 or more tiers decorated with any edible medium(s). Wires, tape cotton and stamens may be used. No other artificial decoration allowed. Food grade plastic supports only may be used. Pillars, cake stands, separators, plinths and double boards may be used for display but if cakes or dummies are stacked, a board/card must be used on the underside of each tier. To fit within a maximum base area 18"/46 cm square. Please state the size of exhibit on entry form.

Note : a plinth can be a covered double board which is iced and the sides covered with ribbon, braid or any edible medium.

Class 4 Open Cake top Ornament - Competitors choice

A 3D Cake top ornament made from any edible medium or combination of edible mediums. Discrete edible or food grade supports only may be used. Wire, tape, cotton and stamens are allowed for decoration. No other artificial decoration allowed.

To fit within a maximum base area of 8"/20cm square.

A cake top ornament is 1 single item that can be lifted up and placed directly onto a cake. It should be able to stand up by itself. In this case it should be presented on a coated board. It may be secured with some royal icing underneath but it should be obvious that it could be lifted off in one piece. Do **not** secure your cake top ornament to a drum using internal supports.

Class 5 Open A Sculpted Centrepiece.

THEME ST PATRICK'S FESTIVAL **Restricted one entry per person**

A sculpted centrepiece decorated in any edible medium or combination of mediums. No restrictions on types/material of internal supports used. Motorised parts may be used but mechanics must not be visible. Exhibit must be completely covered in edible mediums with exception of florist wires (must be taped), tape, cotton and stamens. No other artificial decorations allowed.

To fit within a maximum base area of 20"/51cm square. Size must be stated on entry form.

Class 6 Children

6A Children 7 years or under Creepy Crawlies

A cake board or drum decorated to represent the theme. Any edible mediums may be used. No artificial decorations are allowed. Maximum size 6"/15cm

6B Children 8 to 12 years On my holidays

A cake board or drum decorated to represent the theme. Any edible mediums may be used. No artificial decorations are allowed. Maximum size 8"/20cm

6C Children 13 to 16 years My own Birthday cake

A single tier celebration cake or dummy decorated with any edible mediums. Cake can be carved if the competitor wishes. Wires, tape, cotton and stamens may be used. No artificial decorations allowed. Food grade plastic supports only may be used. To fit within a maximum base area of 12"/31cm square.

Closing Date for Entries: February 10th 2023.

Or as each class reaches capacity. Enter via our website.

Go to www.corksugarcraft.ie and follow instructions to enter

Entry Fee: €20 per adult (per entry) €10 per child (per entry)

No refunds for cancelled entries/no shows/refused entry due to late arrival.

Any questions are to be directly emailed to the show secretary:

show@corksugarcraft.ie

Each adult entrant attending will be required to take a slot on the stewarding time table and will be contacted regarding the same.

Competition rules

1. **All competition entries must be in place by 09:15 on Saturday and may not be removed before 17:30 on Sunday.** The committee will stage (set up) late arrival exhibits, only if the judging of that class has not already commenced.
2. Care must be taken to comply with the specifications given for each class. Exhibits that do not comply will **not** be judged. Please pay particular reference to use of dummies, artificial decoration including ribbon around cakes, requirement for lists and overall size of exhibit.
3. Cakes will not be cut unless indicated and dummies may be used unless otherwise stated. The judges may probe cakes to check materials used or for supports.
4. Competitors have a max entry of **2** per class.
5. Competitors will be issued with entry numbers for each exhibit, which must be clearly and securely attached to the front and rear of the piece. **No personal identification to be displayed.**
6. All care will be taken of exhibits, but the organisers cannot be held responsible for any loss or damage.
7. The judges will consider exhibits "damaged in transit." Broken pieces should be left as found and not tidied up or taken away. Please ask for 'Damaged in Transit' sign from Committee Members at the Show. Signs should be returned/left on tables at close of the Show.
8. **All entries must be original, unaided and current work. The components must not have been used, either as a whole or in part, in any previous competition or classwork situation.**
9. BSG Judges will judge the entries under British Sugarcraft Guild rules, which have the same standard in every competition. Gold, Silver & Bronze Certificates may be awarded if merited. Copies of the current BSG Competition Guidelines booklet are available to purchase from BSG National Office, via the BSG Website online shop bsguk.org
10. Wires must not be directly inserted into cake or dummy, posy picks or similar must be used. No straws or Safety Seal is allowed.
11. Gold, Silver, or any other metallic/lustrecolour/dust/glitter/paint used **must be edible and this must be stated on the pot or packaging.** Any such colour used, **MUST** be supplied in an envelope marked with the competitor number and placed alongside the exhibit. If such colours are used and not supplied, the exhibit will be deemed 'Not to Schedule'. Rolkem colours are **not** edible and therefore not allowed.
12. Where "Ribbon Insertion" is used, the ribbon must be made from an edible medium.
13. Each class clearly states whether artificial (non-edible) decoration may be used. **The use of feathers or metallic cake jewellery or any jewellery is not permitted in any class.**
14. The board and board edges must be covered. In all cases ribbon or other trim is permitted on board edges.
15. In the case of Children's divisions the definition of age groups are as follows:
 - a. Class 6A: 7 years or under: Child's 8th birthday falls after date of competition.
 - b. Class 6B: 8 to 12 years: Child's 13th birthday falls after date of competition.
 - c. Class 6C: 13 to 16 years: Child's 17th birthday falls after date of competition.
16. Where printed lists/names are required for floral classes, they must be clear and satisfy what the judges have asked for. Pieces will not be judged without the correct lists.
17. Each entry must not fall outside or overhang the maximum base area for that class, otherwise it will be deemed not to schedule. Base area is the dimensions of a square within which the whole of the exhibit must fit. Take care that your piece fits with the area the whole way up. Boards can be any shape. There are no height restrictions.
18. Some classes require you to select a size on the entry form. If your piece is not going to use all the space allocated on the schedule, please select a smaller size. If you change your mind and wish to use more space, please contact the show secretary so we can update the information.
19. No polystyrene heads in models or buds in flowers are allowed where it states no artificial decoration allowed. The only class these will be allowed in is the Sculpted Centrepiece.
20. No cocktail sticks or wooden dowels can be used in any class except for the Sculpted Centrepiece
21. The decision of the judges is absolutely final.

HINTS AND TIPS FOR COMPETITORS ENTERING COMPETITIONS

There is something very satisfying when you read a competition schedule and find a class that really inspires you. Ideas about what you can do and how to do it run round your mind for ages before the actual planning begins, and finally the piece is finished and ready for the scrutiny of the judges. Sometimes in the excitement of the planning, however, something in the schedule is missed and the piece you have worked so hard on does not actually fit the criteria for the class. It is deemed 'Not to Schedule' and the judges can't mark it. Judges HATE to do this. We have all competed and know how disappointing it is for a competitor when this happens. This article will try to help you, the competitor, avoid some of the pitfalls.

READ THE SCHEDULE, READ THE SCHEDULE, READ THE SCHEDULE, READ THE SCHEDULE

Not just the details for the class which excites you, but the whole thing from cover to cover and pay particular attention to the rules section. Note the closing date and make sure your entry is on time. If the rules say that feathers are not allowed don't use them on anything.

DUMMIES

Dummies are allowed for the celebration cake, sculpted centrepiece and children 13-16 years

CHECK YOUR SIZES

If the schedule says to fit in a base area of 12 inches, make sure that the board or base of the exhibit will fit in a 12 inch square and there are **NO** parts of the piece which stick out to make the piece wider than 12 inches at any point in your overall exhibit. Often this happens with floral pieces. Don't drape fabric round the board for effect as this then makes the base wider than 12 inches. These are the little mistakes which then make a piece 'Not to Schedule'.

If the class does not stipulate a height restriction, it can be as tall as you like.

HEALTH AND SAFETY

Sharp objects must **NEVER** be inserted into the surface of a cake or any item designed to be eaten. This includes wires, pins, cocktail sticks or anything else which may possibly break in the cake and cause harm to a person eating it. Food grade posy picks should be used to hold the wires of flowers for example, and dowels used for supports should be food grade plastic and not wood. Any exhibit which breaks this rule will be deemed 'not to schedule'.

ARTIFICIAL DECORATIONS

If the schedule states **NO ARTIFICIAL DECORATION ALLOWED** then everything on the piece **MUST** be made of an edible medium. This means **NO** wired flowers, no stamens, no thread, no floristry tape, no oasis or staysoft, no moss, and most importantly **NO** ribbon. One of the most common reasons for pieces to be 'not to schedule' is that the competitor has put a ribbon round the cake where it states that no artificial decoration is allowed.

DUSTS, SPARKLES AND COLOURS

This is the biggest minefield at the moment! There are some fabulous glittery products on the market currently, but a large proportion of these are not EDIBLE but are NON-TOXIC. The difference between the two is that an edible product is eaten and digested by the body, a non-toxic product is not designed to be eaten, but if it is, it will pass through the body without any ill effect and come out unchanged. Many sequins and cake jewellery products are non-toxic, but what if an unwary consumer breaks a tooth on something they thought was edible, who do they sue?

Many metallic colours, sparkles and gold and silver paint type products are NON-TOXIC which is not the same as EDIBLE. Whilst in theory, it should be fine to use these on pieces which are not designed to be eaten, such as flowers, these items often do come into contact with a cake coating and therefore should be avoided. For pieces entered into competition, the schedule will state that "any gold, silver or other metallic colour/dust/glitter/paint **MUST** be edible and this **MUST** be stated on the packaging of the product".

Unbreakable Gel, Real gold and silver leaf are all EDIBLE products and may be used on cakes, however, competitors should be aware that some gold leaf products available for craft work are NOT gold leaf, but an aluminium product which is NOT edible. If you look on the internet there are websites which sell ONLY edible gold and silver decorative items and you would be well advised to use these distributors rather than those selling both confectionary and craft items. Always check the manufacturer's label to ensure the product actually says EDIBLE before using it. Product price is also a give-away the real thing being more expensive than the artificial material. A number of BSG judges also work in other craft mediums and are familiar with both types of product.

Most competition schedules now ask that suspect products used on cakes will ONLY be accepted if the product used is made available showing the manufacturer's label stating it is EDIBLE. The product should be put in an envelope or outer covering (so as not to construe advertising) and placed next to the exhibit with the competitor's entry number clearly displayed. If suspect products are not displayed then the piece will be deemed 'not to schedule'.

Any EDIBLE product will state EDIBLE and have a list of ingredients on the pot. Take note that not all Edable Art products are EDIBLE, read the label to ensure that the product states it is in fact edible.

LISTS

If a floral exhibit asks for a list of flowers with both common and Latin names make sure this is provided. These lists are as much a part of the exhibit as the decorative piece. The entry is incomplete without them and therefore 'not to schedule'.

FLORAL CLASSES

For an arrangement try to hide the mechanics (the supporting medium) but be careful not to use any material not allowed for in the schedule.

I hope I have provided competitors with some useful hints on how to conform to the schedule and look forward to seeing many entries in the upcoming competitions Happy competing!

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Jan Thorpe, BSG Judge