



## **Sugarcraft Competition 2025**

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

**Saturday 8<sup>th</sup> March 11am – 5pm**

**Sunday 9<sup>th</sup> March 11am – 5pm**

**Cork International Hotel, Cork Airport Business Park.**

**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 no longer 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.

### **CLASS 1- ROYAL ICING**

#### **1A Novice Decorated *Biscuits***

THEME – BABY SHOWER

3 homemade biscuits coated and decorated in royal icing only. Each biscuit should have a different design but be connected to form a set to represent the theme. Edible food colours allowed. Cocoa butter is allowed for painting, no other decorating medium allowed. No artificial decoration allowed, but ribbon may be used to hang the biscuits. To be presented how the competitor wishes within **a maximum base area of 8"/20cm square.**

*NB:* A biscuit should have a depth of 6-8mm (the average depth of a commercial digestive biscuit), and a maximum overall depth of 15mm once decorated.

## **1B Open     A royal iced fruit cake**

### THEME – BIRTHDAY

An 8-inch (20cm) round or square rich fruit cake to be covered with marzipan, coated with royal icing and **presented on a 12" (31cm) royal iced coated board**. The base of the cake to be neatened with shell edging, piped in royal icing. The cake to be additionally decorated using royal icing skills (e.g. scrollwork, dots or Cornelli work) and must feature a piped inscription to indicate the chosen birthday. ALL piping to be directly onto the cake and all coating and decorating to be in white only. **A list of all ingredients used should be provided. The list is to be placed in a sealed envelope with your competition number on it and placed beside your exhibit.** The cake will be cut and tasted.

**Max base area of 12"/31cm square**

## **CLASS 2- FLORAL**

Flowers must be botanically correct. A list of common or Latin names of all botanically correct flowers and foliage used must be supplied alongside the exhibit. Where imaginary flowers are allowed (Class 2C) they do not need to be named/listed but you are very welcome to give them names and add to the list. Without the list the exhibit does not meet the schedule requirements and **will not be judged**.

### **2A Beginners     A Specimen flower**

A specimen single flower (example: a rose, daffodil, lily with 1 single large flower on a stem type flower). Can be made from any edible mediums. Must include 1 full flower only plus associated bud and associated foliage. 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 6"/15cm square.**

### **2B Novice     A Potted Plant.**

Any one variety of plant in a pot showing flowers, buds and foliage for that plant. Can be made from any edible mediums. Cotton, tape, wire and stamens are allowed. **No** other artificial decoration allowed. The pot may be real or made from sugar. To be presented how the competitor wishes. **To fit within a maximum base area 8"/20cm square.**

### **2C Open     \*Go Wild\***

"Go wild" in the flowers or the design. Display **must** include at least 1 type of botanically correct flower and their associated bud and foliage, but Fantasy/Imaginary flowers are also allowed. Buds and foliage for these must also be shown. To be made from any edible mediums. Cotton, tape, wire and stamens are allowed. Artificial decoration is allowed for display purposes only and must not predominate. For example - Artificial moss may be used

in the display, but e.g. beads, are not allowed on the flowers themselves. To be presented how the competitor wishes. **To fit within a maximum base area of 14"/35cm square.** Please state your exhibit size as a note on the entry form.

## **2D Masterclass Competitor's choice**

Competitor's choice of how many and which specimens of flowers are used, but the display **must** include buds and associated foliage of the varieties used. Other foliage may additionally be used. Cotton, tape, wire and stamens are allowed. Artificial decoration is allowed for display purposes only but must not predominate. For example - Artificial moss may be used in the display, but e.g. beads, are not allowed on the flowers themselves. To be presented how the competitor wishes. **To fit within a maximum base area of 16"/40cm square.** Please state your exhibit size as a note on the entry form.

## **CLASS 3 – A CELEBRATION CAKE**

This class is an amalgamation of our previous **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. The cake may be coated and decorated in any edible medium i.e. sugar paste, royal icing, chocolate etc. 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.

*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 – TOOLS OF THE TRADE**

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

*NB – A single tier is **one** cake only.*

### **3B Novice A Celebration Cake**

#### **THEME – THROWBACK TO THE 80's**

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

*NB – A single tier is **one** cake only.*

## **CLASS 4 – ILLUSION CAKE**

An illusion cake is a cake that is decorated to look like anything other than a cake. Fool us into thinking that it can't possibly be cake!!!

#### **4A Open Illusion Cake Competitors choice**

1 or multiple of any shape cake is allowed, cakes may be carved if the competitor wishes. No dummies, only real cake to be used. Rice Krispie treat and Chocolate biscuit cake are acceptable. Cakes may be coated in any edible medium i.e. sugar paste, royal icing or chocolate etc. and can be decorated in any edible medium(s) the competitor wishes. Only edible and food grade plastic internal supports are allowed. No artificial decoration allowed. No inscription necessary. **To fit within a maximum base area of 16"/40cm square. Please state your exhibit size as a note on the entry form.**

#### **4B Masterclass Illusion Cake Competitors choice**

1 or multiple of any shape cake is allowed, cakes may be carved if the competitor wishes. No dummies, only real cake to be used. Rice Krispie treat and Chocolate biscuit cake are acceptable. Cakes may be coated in any edible medium i.e. sugarpaste, royal icing or chocolate etc. and can be decorated in any edible medium(s) the competitor wishes. Only edible and food grade plastic internal supports are allowed. No artificial decoration allowed. No inscription necessary. **To fit within a maximum base area of 16"/40cm square. Please state your exhibit size as a note on the entry form.**

### **CLASS 5 - CAKE TOP ORNAMENT- OPEN – 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 be presented on top of a 6" covered cake or dummy on an 8"/20cm covered drum.** Cake dummy and drum should be neatly coated in any edible medium to compliment the ornament, but need not be decorated as it is the Ornament that is being judged. The ornament should be in proportion to the cake.

*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. 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 the cake/dummy using internal supports.*

### **CLASS 6 – A SCULPTED CENTREPIECE – OPEN**

#### **CULTURAL TRADITIONS AND CUSTOMS**

A sculpted centrepiece to celebrate the cultural traditions and customs from anywhere in the world. To be decorated in any edible medium or combination of mediums. No restrictions on types/material of internal supports used as this is not an item intended to be eaten. Motorised parts may be used but mechanics must not be visible. The exhibit must be completely covered in edible mediums. Wires (must be taped), tape, cotton and stamens

may be used. No other artificial decorations allowed. An explanatory note may be placed alongside the exhibit.

**To fit within a maximum base area of 20"/51cm square. Please state your exhibit size as a note on the entry form.**

**Restricted one entry per person**

## **CLASS 7 – WEDDING CAKE**

*In these classes 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.*

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

### **7A Open Wedding Cake**

A wedding cake of two or more tiers decorated with any edible medium(s). Wires, tape, cotton and stamens may be used. No other artificial decoration allowed. Edible and 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 your exhibit size as a note on the entry form.**

### **7B Masterclass Wedding cake**

A wedding cake of three or more tiers decorated with any edible medium(s). Wires, tape, cotton and stamens may be used. No other artificial decoration allowed. Edible and 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 your exhibit size as a note on the entry form.**

## **CLASS 8 – CHILDREN**

### **8A Children 7 years or under      Pizza**

A cake board or drum decorated to represent the theme. We are not looking for a cake on the board, just a decorated board. Any edible mediums may be used. No artificial decorations are allowed. Maximum size 6"/15cm

### **8B Children 8 to 12 years      Inspired by my favourite book**

A cake board or drum decorated to represent the theme. We are not looking for a cake on the board, just a decorated board. Any edible mediums may be used. No artificial decorations are allowed. Maximum size 8"/20cm

## 8C Children 13 to 16 years Circus

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.**

**PLEASE ADD THE CHILD/CHILDRENS NAME(S) AND DATE OF BIRTH AS A NOTE ON THE ENTRY FORM**

# Closing Date for Entries: 07/02/2025.

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

Go to [www.corksugarcraft.ie](http://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](mailto: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.

## 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 attention 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, except for Sculpted Centrepiece which is restricted to 1 entry per person.
5. Competitors will be issued with entry numbers for each exhibit when checking in on Saturday. These 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](http://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/lustre colour/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'
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 other than open floral and masterclass floral.**
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 Royal Icing Open and all 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, including any fabric/drapes used for display. Take care that your piece fits within the area the whole way up. Boards can be any shape. There are no height restrictions.
18. Some classes require you to state a size as a note on the entry form. If your piece is not going to use all the space allocated on the schedule, please let us know. This is to help us manage our space. If you change your mind and wish to use more space (Up to the maximum allowed), 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 cakes (3A+3B), Sculpted centrepiece (6), Wedding cakes(7A+7B) and children 13-16 years(8C)

### **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'.

### **COVER THE EDGE OF YOUR DRUM/BOARD**

Where a ribbon or trim is used to cover the edge of a board it can be done neatly using glue or double sided tape. Do not use pins

### **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.

### **LISTS**

Where a list of ingredients is required for Royal Icing Open, all ingredients must be listed and placed beside your exhibit. Without the list the entry will be deemed "Not to schedule"

If a floral exhibit asks for a list of flowers with common or 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!

Jan Thorpe, BSG Judge