

# OKLAHOMA STATE SUGAR ART SHOW

Presented by

OKLAHOMA SUGAR ARTISTS

October 3 and 4, 2009 – additional setup hours October 2.

WEB SITES: Rules, [www.oklahomasugarartists.com](http://www.oklahomasugarartists.com); or <http://tulsastatefair.com>

*Please read rules and regulations and description of categories CAREFULLY. There are some changes from prior years. Failure to comply will result in disqualification.*

## TO BE HELD AT:

TULSA STATE FAIR — **EXPO BLDG/LOWER LEVEL**

21<sup>ST</sup> & SOUTH YALE

ENTER AT GOLDEN DRILLER **(THEN TURN RIGHT)**

## SPONSORED BY:

OKLAHOMA SUGAR ARTISTS

And

TULSA STATE FAIR

## RULES AND REGULATIONS:

1. Mail entry form and fee to: Loydene Barrett, 26636 E. 120th St. S. Coweta, OK 74429, Tel: 918-636-1364. For more information phone: Tulsa area - 918-299-7125 or OKC area - 405-387-3439; Fax# 918-251-7881; Email: [loyscakes@valornet.com](mailto:loyscakes@valornet.com), [KV Sugarart@aol.com](mailto:KV Sugarart@aol.com), [rvanok@hotmail.com](mailto:rvanok@hotmail.com).
2. Entry form and payment **MUST BE RECEIVED** by Friday, September 18, 2009. Entries will not be accepted after this date. No Faxes or E-mails. Please provide a **BUSINESS SIZED (#10) SELF ADDRESSED STAMPED ENVELOPE FOR EXHIBITOR'S PASS. Passes will be issued onsite for subsequent days, these are not transferable to relatives or friends.**
3. This competition is open to anyone. Entry fee/s per person: First entry, \$12.00; 2<sup>nd</sup>, 3<sup>rd</sup>, & 4<sup>th</sup> entries, \$4.00 each; Additional entries, no fee. \$25.00 maximum, regardless of number of entries.
4. Each person may enter only one division, but as many categories in that division as they choose. There is a limit of 2 entries per category, but the management prefers that each entry in a category use different techniques. **PLEASE READ DIVISION QUALIFICATIONS CAREFULLY!**
5. Any adult who feels qualified may enter a higher division, but not one lower.
6. No refund of entry fee.
7. You may enter cake or Styrofoam dummies except for sculptured cakes, which must be cake. The dummy chosen must be able to be reproduced in cake.
8. Non-edible tier separators may be used such as plastic or metal columns, cake drums, etc. **Cold porcelain, if used, must be identified as such and will be judged as if it were plastic. This is a SUGAR ART show.**
9. **EACH ENTRY MUST BE SOLELY THE WORK OF THE ENTRANT EXCEPT AS INDICATED BELOW RULE # 10.**
10. If using cake, children's cakes (9 and under) may have an adult BAKE their cake ONLY. **CHILD MUST ICE, DECORATE AND CARVE (IF NECESSARY). NO EXCEPTIONS!**
11. **Edible images may now be used in an extraordinary and inventive way, not 'as is' (i.e. imaginative, edgy applications or accent pieces). NO commercial factory flowers or unadorned edible images will be permitted; neither shows decorating skill. Glue gun use is prohibited, as is non-edible product and jewelry.**
12. Cakes will be judged on 1) Neatness 2) Originality 3) Creativity 4) Skill 5) Choice of colors appropriate to design, and 6) Difficulty of techniques used. **Decision of judges will be final.**
13. Cakes are judged on appearance only, not on flavor of cake, except in the baked division.
14. Judges and/or Show Committee have the right to disqualify entries showing poor taste.
15. Judges and/or Show committee reserves the right to re-categorize a cake and may move an entrant to a higher division if warranted. **PLEASE READ THE DEFINITIONS OF THE DIVISIONS AND CHOOSE YOUR DIVISION CAREFULLY!**
16. ***The show director reserves the right to be the only voice to make show rules, make show decisions, evaluate contestant issues or arbitrate extenuating circumstances, each to be assessed on a case-by-case basis. Volunteers can assist and help but have no final authority.***
17. Sponsors are not responsible for theft or damage although all possible precautions will be taken (24-hour security).
18. All cakes must be taken to the registration table in Expo Bldg/ LOWER Level on Friday, October 2, **4:00 to 8:30 p.m.**, or Saturday,
19. October 3 **from 7:30 to 10:00 a.m. CARS MUST BE REMOVED IMMEDIATELY AFTER CAKE DELIVERY & BEFORE SETUP. CARS WILL BE TOWED IF THIS RULE IS IGNORED.** Any entry not checked in by 10:00 a.m. will be displayed but not judged. Exhibitor's pass (**available ONLY if registration is received by September 18**) will allow you to drive to Expo Bldg./LOWER LEVEL to unload cakes, park, and then reenter the event that day. **ON SATURDAY, ALL CARS MUST BE MOVED FROM THE ENTRANCE OF THE EXPO BLDG./LOWER LEVEL BY 9:15 A.M. \$10 per day parking is now available immediately adjacent registration.**
20. Entries may be photographed and photos used by cake show sponsors to promote the event or the entrant.
21. **ENTRIES MUST BE COLLECTED ON SUNDAY, October 4 after the AWARDS CEREMONY or BETWEEN 6:30 & 8:00 P.M. Expo Bldg./LOWER LEVEL CLOSES AT 9:00 P.M. Sponsors are not responsible for cakes, ribbons or awards that are left after pickup time.**
22. People's Choice collection will be donated to **Angel Flight.**
23. Any display that has been entered in the OSSAS previously may not be entered again. NO cake or cake components from the Oklahoma Grand National Wedding Cake Competition may be entered in the OSSAS companion event.
24. Judges decisions will be FINAL for all awards, which include **First, Second and Third place ribbons** in each category, **Best of Division** in each division, **Best of Show, Special Contests,** and an **Achievement Award** for the Non-Professional divisions.
25. Prizes will be distributed during the Awards Ceremony Sunday afternoon. If you are unable to be present for this ceremony **YOU MUST MAKE PRIOR ARRANGEMENTS FOR PRIZE PICK-UP. ANY PRIZES NOT CLAIMED WILL BE FORFEITED.** Contestants under 18 will only be eligible for the junior prize draw.
26. Make category/division selections thoughtfully as last minute changes at registration may result in delay and long queues. Please inform Loydene (Ph: **918 636 1364** or E-mail [loyscakes@valornet.com](mailto:loyscakes@valornet.com)) **AHEAD OF TIME** if you are bringing different entries than those stated on your entry form.

**IMPORTANT:** Judges must be able to view entries without interference. **Plexiglas, glass, etc., must be easily removed or have a lid that opens.**

The covering will be removed while the entry is judged and will replace it immediately afterward. Any covering of entry not meeting these requirements will result in the entry being **displayed** only but **NOT JUDGED. Entries violating the rules can be displayed but not judged.**

**TENTATIVE SCHEDULE OF EVENTS**  
**(PLEASE SEE NOTICE BOARD & PROGRAM ONSITE FOR THE COMPLETE SCHEDULE)**

**FRIDAY, October, 2 2009**

4 - 8:30 p.m. – Bring entries to Expo Bldg./**LOWER Level**. Enter at Golden Driller, Tulsa State Fair.

**SATURDAY, October, 3 2009**

7:30 -10 a.m.– Bring entries to Expo Bldg./**LOWER Level**. Enter at Golden Driller, Tulsa State Fair. Cars must be moved from entry of Expo Bldg./Lower Level by 9:15 a.m.

10 a.m. – 11 p.m. – Show open to public

10:00 a.m. – Demos begin – See notice board

10:30 a.m. – Judging begins

**SUNDAY, OCTOBER 4, 2009**

8:00 a.m. – Photographic Session. **Contestants MUST be present to assist moving cakes.**

10:00 a.m. – 9:00 p.m. – Show open to public

10:00 a.m. – Demos begin – See notice board

5:00 p.m. – Awards Ceremony

6:30 p.m. – 8:00 p.m. – Removal of entries

***DIVISIONS: READ CAREFULLY! IF YOU MEET EVEN ONE REQUIREMENT UNDER A DIVISION, THAT IS THE LOWEST DIVISION YOU MAY ENTER***

**DIVISION #1** – JUNIOR: Two age groups available – 6 yrs and under; 7 yrs – 12 yrs

**DIVISION #2** – TEEN: 13 yrs. – 17 yrs.

**DIVISION #3** – ADULT BEGINNER: Less than two years decorating experience, no more than two courses of cake decorating lessons.

**DIVISION #4** – ADULT ADVANCED: More than two years decorating experience, three or more courses of cake decorating lessons including basic Wilton courses.

**DIVISION #5** – SEMI-PROFESSIONAL: Past or present teacher having taught less than three (3) classes; operator of in-home business selling less than an AVERAGE of 36 cakes per year; employed **as a decorator** at a commercial bakery three years or less. Has taken the equivalent of five (5) full days of classes from a recognized professional teacher.

**DIVISION #6** – PROFESSIONAL: A past or present teacher having taught three (3) classes or more; operator of in-home business selling more than an AVERAGE of 36 cakes per year. Employed **as a decorator** in a commercial bakery more than three years; past or present owner of a commercial bakery; taken the equivalent of ten (10) full days of classes from a recognized professional teacher. (This includes ANY COMBINATION OF CLASSES AND/OR HANDS-ON SEMINARS totaling 10 days of professional instruction).

**DIVISION #7** – MASTERS: One who has had the equivalent of four weeks of professional classes (this includes ANY COMBINATION OF CLASSES AND/OR SEMINARS totaling 20 full days of Professional Instruction). Includes placed winners from the wedding cake competition.

ANYONE WHO HAS WON TWO (2) BEST OF DIVISION AWARDS WILL BE REQUIRED TO MOVE UP TO THE NEXT HIGHEST DIVISION. This does not apply to the Junior and Teen Division. Due to the professional standard of prizes offered in the prize drawing, no entrant under 18 is eligible to enter the adult division.

**CATEGORIES:** Division #1: Only one open category for any style cake and will be judged as one category.

Divisions #2 – #6:

1. **NOVELTY CAKES** – may also include sculpted cakes -- Sculpture itself must be of CAKE. 3-D sculptures may only use Styrofoam where absolutely necessary. 2-D sculptured cake may be placed on a Styrofoam dummy base. Three (3) in-progress pictures are required.
2. **HOLIDAY CAKES** -- includes cakes with themes such as Thanksgiving, Halloween, Christmas, Easter, etc.
3. **SPECIAL OCCASION CAKES** -- includes cakes for anniversaries, showers, birthdays, etc.
4. **TIERED CAKES (A) Wedding & (B) Non-wedding** -- includes cakes with two or more tiers. Tiers may be separated or stacked.
5. **SPECIAL TECHNIQUES NOT ON A CAKE** -- includes entries made with a sugar medium (gum paste, royal icing, etc) using a decorating technique (piping, molding, painting, etc.) to create a sugar display that stands on it's own. Combinations of any mediums and techniques may be used on an entry.
6. **SEASON'S – SUMMER & IT'S OFF TO THE RACES!** Millinery madness from worldwide racing tracks. Small scale hats please – board size maximum 12-inch square or round. Brims must not rest entirely flat on the board. Elevated airy showpieces are the goal.
7. **CONFECTIONS** -- cookies, wedding favors, candy, etc., NOT on a cake.
8. **CHOCOLATE-CHOCOLATE** Cakes decorated with chocolate decoration or showpieces. Try techniques demonstrated at previous events. Any style of decoration may be used. However, sculpted cakes **MUST** be cake **not** Styrofoam with at least three (3) in-progress pictures.

**NOTE: ALL TIERED CAKES MUST BE ENTERED IN TIERED CATEGORY A or B.**

**SPECIAL CATEGORIES:** Contestants under 18 will only be eligible for the junior prize draw.

1. **GINGERBREAD:** All levels of decorators may enter this category and any age may enter. Your entry can be any type of gingerbread construction -- not necessarily Christmas. **ALL CONSTRUCTION MUST BE GINGERBREAD and ALL DECORATIONS ON GINGERBREAD CONSTRUCTION MUST BE EDIBLE.** If gingerbread is completely covered with icing/decorations, etc., in progress pictures must be displayed to show gingerbread construction. If your item is displayed on a cake, only the gingerbread will be judged. First, Second and Third places will be awarded.

**SPECIAL -- BAKING COMPETITION – THE PERFECT 10 POUND CAKE**

**Royal Pacific Foods, Guittard Chocolate, and Nielsen-Massey Vanillas**, are sponsoring a special category based on taste, appearance and some decorative skill. **Royal Pacific Foods** will provide each entrant with three types of their ginger products including crystallized ginger, stem ginger in syrup and ginger juice along with some recipes and suggestions for substituting these ingredients for others in traditional recipes. **Guittard** will provide Fraser Cocoa and Collection Etienne chocolate wafers. **Nielsen-Massey Vanillas** will be providing samples of their famous quality Madagascar Bourbon vanilla. These products will be shipped directly to each entrant in this division **AFTER AUGUST 1**. The entrant may choose any recipe. The only requirement is that a standard iced loaf cake be displayed on a loaf cake appropriate platter or cake board using all provided products, ginger, chocolate, and vanilla in one complete recipe. **Two copies** of the recipe must be provided on 3 x 5 cards. They must be **typed or hand-printed** with no identification. The entry number will be placed on the cards at the time of registration. These entries will be judged on TASTE and APPEARANCE. Ribbons will be awarded for 1st, 2nd, and 3rd place. **ENTRY DEADLINE FOR THIS CATEGORY August 1, 2009.**