

## MANSIONS AND MONASTERIES 2010

Presented by

**OKLAHOMA SUGAR ARTISTS**

OCTOBER 2 & 3, 2010 (Setup hours October 1)

SATURDAY AND SUNDAY

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

**Please read Rules and Regulations CAREFULLY. Failure to comply will result in disqualification.**

TO BE HELD AT:

TULSA STATE FAIR – QUIKTRIP 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. South, Coweta, OK 74429 Tel: 918-636-1364. For information call: Tulsa area, 918-299-7125 or OKC 405-387-3439. Fax #918-251-7881. E-mail address; [loyscakes@cox.net](mailto:loyscakes@cox.net); [KV@sugarart@aol.com](mailto:KV@sugarart@aol.com) or [rvanok@hotmail.com](mailto:rvanok@hotmail.com).
2. Entry form and payment must be received by Friday, **September 10, 2010**. Entries will not be accepted after this date. **No faxes or e-mails.** Exhibitor's pass will be mailed to entrants **providing a # 10 BUSINESS sized SELF-ADDRESSED STAMPED ENVELOPE**. This division is open to anyone age 18 + at semi professional, professional or master level. **Entrants may have only one entry.**
3. Entry fee: \$25.00 PER ENTRY. No refund of entry fee. Special event cakes must not have been in previous competition.
4. **This theme is not to be construed as a religious statement** but to motivate an odyssey of research using **Mansions & Monasteries** as key inspiration. Throughout millennia these architecturally diverse buildings have been the repositories of decorated books of learning, manuscripts, relics, pottery and porcelain, textiles, works of art, paintings, and embroideries to reference just a tiny bit of what is available. Each exterior façade and surround has a plethora of wide ranging architectural and cultural diversity for example; Crete, Czech Republic, Italy, Spain, France, England and also in the United States. Whatever inspiration is chosen the contestant will be on notice that the interpretation must be light and romantic and applicable to a modern wedding. Contestants don't have to replicate the buildings inside and out, or entire content, just take some element from them, which in turn will be the catalyst to inspire the cake. Throughout the ages these buildings have also inspired a long line of architects, landscape, interior and fashion designers, so why not cake art! **A TITLE MAY BE USED ONLY ONCE. EVERY TITLE MUST BE REGISTERED AS SOON AS POSSIBLE WITH LOYDENE BARRETT AT THE ADDRESS LISTED ABOVE OR VIA EMAIL TO loyscakes@cox.net. IF THE TITLE YOU CHOOSE HAS ALREADY BEEN SELECTED, YOU WILL BE NOTIFIED AND GIVEN THE OPPORTUNITY TO CHOOSE AN ALTERNATIVE.**
5. Except for sculptured entries, which must be **cake**, you may enter **cake** or Styrofoam dummies. Entrant will be required to drape and decorate a 48-inch round table on which the cake will be displayed. Wedding cakes must be a minimum of three (3) tiers. Keep in mind the cake and decorations must be in proportion to the size of the table. The cake and table decorations must be styled in such a way as to be appropriate for the title chosen. Table decorations may be anything the entrant desires. **Skirting must cover the 48-inch table to the floor (standard table height, 29-30 inches.)** Table decorations will accrue ten (10) points in the final judging of the display. Table drape may be purchased, rented or made by the entrant. The entrant may have assistance setting up the table and the cake however; **ALL WORK ON THE CAKE MUST BE SOLELY THE WORK OF THE ENTRANT.** If you are unable to deliver your display yourself, someone else may drape your table and set up your display following your sketch of the design; indicate at time of registration that you assigning someone else to this duty. Edible table decorations may accrue more points if designs are different from the techniques on the cake. Table numbers will be assigned.
6. Cakes will be on public display throughout the weekend. While all possible precautions will be taken, Oklahoma Sugar Artists and the Tulsa State Fair will not be responsible for any loss or damage during that time. Any expensive or irreplaceable table decorations used will be the sole responsibility of the entrant.

7. 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. This is a SUGAR ART show.
8. A panel of judges will judge each display on its own merit based on a 100-point system. Grand Prize, First Runner up, Second Runner up and Third Runner up will be awarded. Each display will be awarded either a Gold, Silver, Bronze Certificate or Certificate of Merit based on the following scores:

<b>Gold Certificate</b>	<b>90 points or more</b>
<b>Silver Certificate</b>	<b>75 – 89 points</b>
<b>Bronze Certificate</b>	<b>65-74 points</b>
<i>Certificate of Merit</i>	<i>up to 64 points</i>

If more than one display receives a gold Certificate, Grand Prize will be awarded to the display with the highest number of points. In case of ties, the Judges will reevaluate the displays in question in order to break the tie.

9. Cakes will be judged on the following criteria. Ten (10) points for each element: 1) Neatness of cake covering, 2) Neatness of decoration, 3) Originality, 4) Creativity, 5) Skill 6) Choice of colors appropriate to design, 7) Interpretation of Theme, 8) Difficulty of techniques used, 9) Table draping and decorations, 10) Overall appearance. **Decision of judges will be final.**
10. Cakes are judged on appearance only, not on the flavor of the cake.
11. Judges and/or Show Committee have the right to disqualify entries showing poor taste or not adhering to the rules stated here.
12. The show director will evaluate extenuating circumstances on a case-by-case basis.
13. Sponsors will not be responsible for cakes, ribbons or awards that are left after pickup time Sunday.
14. All cake entries must be taken to the registration table in **Quiktrip Bldg./LOWER Level** on Friday, October 1, **4:00 to 8:30 p.m.** or Saturday, October 2, **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 and set up by 10:00 a.m. will be displayed but not judged. Exhibitor's pass will allow you to drive to Quiktrip Bldg./Lower Level to unload cakes, park, then reenter the event for pickup. **ALL CARS MUST BE MOVED FROM THE ENTRANCE 9:15 A.M. SO ALLOCATE PLENTY OF TIME. There is \$10 daily parking available close by.**
15. Entries may be photographed and photos used by cake show sponsors for submission to national magazines for publication (number dependent on availability of space and editor's choice.) You may have your display photographed by the professional photographer by requesting so and paying the fee indicated on the entry form. Cost includes \$42.00 for an 8 x 10 photo and sitting fee; plus mailing cost option of \$6.50.
16. **CAKES MUST BE PICKED UP ON SUNDAY, October 3** after the Award's ceremony or **BETWEEN 6:30 & 8:00 PM. Quiktrip Bldg./Lower Level CLOSSES AT 9:00 P.M.**
17. People's Choice collection will be donated to Angel Flight.
18. Prizes will be distributed during the Awards Ceremony Sunday afternoon.
19. A competitor who has won Grand Prize in the wedding competition two consecutive years must step down for one year before entering the competition again.
20. **ANY ENTRY VIOLATING THE RULES AND REGULATIONS WILL BE DISPLAYED BUT NOT JUDGED.**
21. *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.*