

OKLAHOMA STATE SUGAR ART SHOW

Presented by

OKLAHOMA SUGAR ARTISTS

September 30 & October 1, 2017 – additional setup hours September 29

WEB SITES: Rules, 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, RIVER SPIRIT EXPO Lower Level
21ST & SOUTH YALE

ENTER AT GOLDEN DRILLER (THEN TURN RIGHT)

RULES AND REGULATIONS:

SPONSORED BY:

OKLAHOMA SUGAR ARTISTS
And
TULSA STATE FAIR

1. Mail entry form and fee to: Loydene Barrett, 26636 E. 120th St. South, 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@cox.net, KV sugerart@aol.com, rvanok@hotmail.com.
2. Entry form & payment **MUST BE POSTMARKED BY THURSDAY, AUGUST 24, 2017** and will not be accepted after this date. (August 1 for Baking). No Faxes or E-mails. Please provide a **BUSINESS SIZED (#10) SELF ADDRESSED STAMPED ENVELOPE FOR EXHIBITOR'S PASS. Entrant only passes will be issued onsite for subsequent days; these are not transferable.**
3. This competition is open to anyone. Entry fees per person: First entry, \$12.00; 2nd, 3rd, & 4th entries, \$5.00 each; Additional entries, no fee. \$30.00 maximum, regardless of number of entries. Entry fees are nonrefundable and are not transferable.
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. Any adult who feels qualified may enter a higher division, but not one lower.
5. You may enter cake or Styrofoam dummies, which must be able to be reproduced in cake, except for sculptured cakes, which must be cake.
6. Non-edible tier separators may be used such as plastic or metal columns, cake drums, etc. **Cold porcelain must be identified as such and will be judged as if it were plastic with zero score. NO commercial factory flowers or decorations 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, so make it from sugar.**
7. **EACH ENTRY MUST BE SOLELY THE WORK OF THE ENTRANT EXCEPT AS INDICATED BELOW RULE # 8.**
8. 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!**
9. **Edible images may only be used in an extraordinary and inventive way, not 'as is' (i.e. imaginative, edgy applications or accent pieces).**
10. 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 IS FINAL**
11. Cakes are judged on appearance only, not on flavor of cake, except in the baked division.
12. Judges and/or Show Committee have the right to disqualify entries showing poor taste.
13. Judges and/or Show committee reserve 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!**
14. *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 report but have no final authority.*
15. All cakes must be taken to the registration table in **River Spirit Expo/ LOWER Level** on Friday, September 29, **4:00 to 8:30 p.m.** or Saturday **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 and will not be part of the prize draw. Exhibitors will be permitted to drive to **River Spirit Expo /LOWER LEVEL** to unload cakes, park, and then reenter the event ON SATURDAY, **ALL CARS MUST BE MOVED FROM THE ENTRANCE OF THE River Spirit Expo LOWER LEVEL BY 9:15 A.M. \$10 per day parking is now available immediately adjacent to registration.** Sponsors are not responsible for theft or damage although all possible precautions will be taken (24-hour security). No entry = no eligibility for prize drawing!
16. Entries may be photographed and photos used by cake show sponsors to promote the event or the entrant.
17. **ENTRIES MUST BE COLLECTED ON SUNDAY, October 1, after the AWARDS CEREMONY or BETWEEN 7:00 & 8:00 P.M. River Spirit Expo LOWER LEVEL CLOSES AT 9:00 P.M.** Sponsors are not responsible for cakes, ribbons or awards that are left after pickup time.
18. People's Choice collection will be donated to **Angel Flight** and a ribbon awarded.
19. Any display that has been entered in the OSSAS previously may not be entered again. NO cake or cake components from the Grand National Wedding Cake Competition may be entered in the OSSAS companion event.
20. **JUDGE'S DECISION** 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.
21. Drawn prizes will be distributed Sunday **AT THE PICKUP WINDOW** prior to the awards ceremony. If you are unable to be present **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.
22. 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@cox.net) **AHEAD OF TIME** if you are bringing different entries than those stated on your entry form.
23. Bird feathers of any kind **ARE BANNED!**
24. Disco Dust must only be used on removable decorative items and must not 'ghost' onto the cake – THINK TWICE.
25. Cake boards **MUST** be iced or decorated and edged with accenting or contrasting tape or ribbon. No exposed florist foil.

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 be replaced immediately afterward. 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, September 29, 2017

4 - 8:30 p.m. – Bring entries to **River Spirit Expo/ Lower Level**

Enter at Golden Driller, Tulsa State Fair.

SATURDAY, September 30, 2017

7:30 -10 a.m.– Bring entries to **River Spirit Expo / Lower Level** Enter

at Golden Driller, Tulsa State Fair. Cars must be moved from entry of

River Spirit Expo /Lower Level by 9:15 a.m.

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

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

10:30 a.m. – Judging begins

SUNDAY, October 1, 2017

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

7:00 p.m. – 8:00 p.m. – Removal of entries

Demonstration seating is first come, first served and FREE.

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 and 7 yrs. – 12 yrs.

DIVISION #2 – TEEN: 13 yrs. – 17 yrs.

DIVISION #3 – ADULT BEGINNER: Less than 2 years decorating experience, no more than two courses of cake decorating lessons.

DIVISION #4 – ADULT ADVANCED: More than 2 years decorating experience, 3 or more courses of cake decorating lessons including basic in-store 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, instructs professionally on YouTube or similar. 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 and professional teachers who make a living instructing in Webinars or for craft instructional entities or appear on television as experts.

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: The only open category for any style cake is Junior, which will be judged as one category. Divisions #2 – #7 are broken into separate binding categories, which follow:

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. **CONFECTIONS** – decorated favors, candy, etc., suitable for a celebration but NOT on a cake.
7. **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 EITHER TIERED CATEGORY A or B.

SPECIAL CATEGORIES: GINGERBREAD: All levels of **ADULT** decorators may enter this category. Your entry can be any style of gingerbread construction as long as it is a **three-tiered stand-alone building (such as, but not confined to a Cotswold, Swiss Alps, Elizabethan or a Dutch cottage with an attic or spire) and NOT on a cake.** All construction **MUST BE GINGERBREAD** and all **DECORATIONS MUST be edible.** Gingerbread may not be completely covered with icing/decorations, etc., in progress pictures **must** be displayed to show internal gingerbread construction. First, Second and Third places will be awarded & 1st place \$100 & 2nd place cash will be awarded **ONLY** to a gingerbread house.

FLOWER BASKET, modern, contemporary, traditional vintage, historical or a classic interpretation and any edible medium: Trimmed with but not limited to, lace, jeweled accents, woven, piped, ribbon or floral adornments filled with botanically correct or fantasy flowers. If molds are used the project **must** include additional decorative handwork and artistic manipulation, **lick and stick is unacceptable.** Winners will compete for \$500 prize money (\$350 first, \$100 second, \$50 third place).

BAKING COMPETITION – BEAUTIFUL BISCOTTI - WITH A TWIST

Guittard Chocolate, Nielsen-Massey Vanillas and Royal Pacific Foods sponsor a special category based on taste, appearance (simple, clean and unusual decorations). Entrants may choose any recipe the only requirements; **12 SLICES FOR DISPLAY PLUS 3 EXTRA FOR JUDGING** to be displayed on an appropriate cake plate or board the 3 extra slices for tasting wrap separately. Use the provided products, ginger, chocolate, and vanilla in one complete recipe; surprise the judges with flavor layers! **Royal Pacific Foods** will provide each entrant with three types of their ginger products along with some recipes and suggestions for substituting these ingredients for others in traditional recipes. **Guittard** will provide chocolate to “Bake Fair at the Tulsa State Fair with Fair Trade Chocolate.” **Nielsen-Massey Vanillas** will provide samples of their famous quality Madagascar Bourbon vanilla. These products will be shipped direct to each entrant in this division after **AUGUST 20.** Copies of the recipe must be provided (8 x11 letter size page and must be **typed or hand-printed** without ID. The entry # will be placed on the sheet at the time of registration. **NO COMMERCIAL CAKE MIXES.** Product and ribbons will be awarded for 1st, 2nd, and 3rd place. **POSTMARKED ENTRY DEADLINE FOR THIS CATEGORY IS AUGUST 1, 2017.** ONE entry per person 18 years and above may compete.

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ROYAL ICED CHRISTMAS CAKE

Sponsored by master artist Ceri Griffiths

Contestants must create a cake to celebrate Christmas using only royal icing. All techniques must be executed in royal icing only and can include pressure piping, lace points, flowers, foliage, figures, ornamental detailing, airbrushing and hand painting to enhance the overall design. Entrants will be rewarded if they push creativity.

AWARDS

- 1st place \$100 + Product
- 2nd place \$60.00 + Product
- 3rd place \$40.00 + Product

RULES

1. The Christmas cake or dummy may be any shape however the overall competition piece must not exceed 12-inches in any direction.
2. A standard cake drum (12mm deep or less) may be used for the base, however everything above the cake board must be royal icing (exception the cake and dummy). Competitors not complying will have their mark reduced accordingly.
3. No other cake drum or boards can be used other than those stated above. Any internal supports for vertical toppers or structures must be made exclusively from royal icing.
4. The cake or dummy can only be coated in royal icing and no other medium. If an actual cake is used then the cake must first be covered in marzipan or a coat of rolled fondant prior to its coating in royal icing.
5. The entire base of the entry must fit within a 12-inch square upon the competition table and not exceed 12-inches in height.
6. All decorations and embellishments must be in royal icing with no other decorating medium used.
7. Only food safe colours and dusts may be used. NO glitter can be used at all.
8. The cake board edge must be enhanced. Non edible mediums are permitted for example ribbon, braiding or beaded tape.
9. Cake conform to OSSAS # rule 5.

PASTILLAGE – OPEN DIVISION FOR STUDENTS THROUGH SEMI-PROFESSIONAL

THEME: UNDER THE SEA!

Sponsored by Chef Dawn Parrott

Contestants must create a Pastillage Centerpiece/Showpiece. This should clearly be a stand-alone piece and can combine multiple mediums. However, the focus of this piece is to show the pastillage. Each medium used should compliment and support the design. Examples of mediums would be: royal icing, chocolate, gumpaste, cooked and cast sugar (to name a few) .

AWARDS

- 1ST Place - \$150 + Filigree piping DVD 1 & 2 by Dawn Parrott
- 2nd Place - \$100 + Filigree piping DVD 1 & 2 by Dawn Parrott
- 3rd Place - \$50 + Filigree Piping DVD 1 & 2 by Dawn Parrott

RULES:

1. Qualifying entrants can be enrolled in a culinary program or compete in beginner, adult advanced or semi-professional.
2. Base cannot exceed 16" x 16" size, but there is no height restriction.
3. No plastics or glue permitted and all mediums used must be edible.
4. Edible colors and dusts are permitted; all other colors not referenced are addressed in the general rules.

JULIA USHER'S DECORATED COOKIE COMPETITION

Cookies must be baked, innovatively decorated and creatively setup for this edgy competition. Julia Usher will sponsor lovely prizes estimated at **\$1000** overall, ribbons and product and OSSAS will award 1st, 2nd and 3rd place ribbons.

1. There must be at least one dozen cookies baked, innovatively decorated, and creatively set up for this competition. Cookie sets will be evaluated across the following criteria:
2. Fitting with show theme, *Perfume!*
3. Number and difficulty of techniques used.
4. Mastery of techniques used (i.e., cleanliness, attention to detail, skill, etc.)
5. Originality of design (aka creativity; points off if any cookie design is a copy of the work by any other artist)
6. Overall appeal.

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SQUIRES KITCHEN FLORAL SHOW-STOPPER: TIERED CELEBRATION CAKE PROFESSIONAL & MASTERS ONLY

1st Place – A copy of *The Art of Sugarcraft* worth £50 (USD\$75) plus Squires Kitchen cake decorating and sugar-craft goodies including Sugar Florist Paste (SFP), Flexi-Ice, colors, books and kits worth £400 (USD\$585)

2nd Place – A collection of cake decorating and sugar-craft books from B. Dutton Publishing worth £150 (USD\$220)

3rd Place – Squires Kitchen cake decorating and sugar-craft products including Sugar Florist Paste (SFP) and colours worth £50 (USD\$75)

1. The dummies and board must be covered with rolled fondant and the board edged with a decorative medium.
2. Decorative work may include any **edible** medium such as airbrushing, royal icing, rolled fondant, pastillage, Mexican paste, gum paste, Unbreakable Gel, gelatin, edible colors and Flexi-Ice (edible lace).
3. Competitors may model decorations by hand such as sugar buds, flowers, foliage, twigs, fruit, berries, nuts, fungi, animals, birds, fish, people and figures. Flower and petal veiners/cutters may be used however all other molds (e.g. bead makers, embossing mats) **MUST NOT** be used. The use of molded Flexi-Ice (edible lace) is allowed within flowers only.
4. No other artificial or commercial decorations/items (including sugar balls or dragees) are permitted, apart from display pillars or tier supports.
5. The exhibit base is to fit within an 18" space any shape and a minimum of three tiers. There is no height restriction.
6. Competitors will be judged on: creativity; visual impact; balance of design; proportion; assembly; use of color; use of medium; variety of techniques used; execution of techniques used; smoothness of cake covering and neatness.
7. Competitors will be judged on: creativity; visual impact; balance of design; proportion; assembly; use of color; use of medium; variety of techniques used; execution of techniques used; smoothness of cake covering and neatness.
8. A photograph of the winning cake and winner's profile will be featured in Squires magazine. The cake **MUST BE** at the photo session Sunday morning.

READ CAREFULLY - COMPETITION NEWS & RULE UPDATES FOR 2017

Join us for the companion competition for a full program of exceptional divisions displaying celebration and special occasion cakes, memorable techniques and creative innovation threaded throughout the exhibit. Be inspired; celebrate the cake, compete, share, be educated. Competitors don't have to compete in the wedding cake competition if they don't want to or do not qualify; the wedding cake competition is only open to contestants who are semiprofessional and above. As indicated in the rules, there are two distinct shows under the one umbrella – read both sets OF RULES for additional and complete information.

1. No **COMMERCIAL FLOWERS** may be used on any competition piece -- automatic points deduction.
2. Hand work scores more points than molded work.
3. No non-edible jewelry -- automatic points deduction.
4. No cake parts or cakes from **PREVIOUS** wedding cake competition may be reentered.
5. Contestants **must cover the cakes with icing personally** -- automatic points deduction.
6. **WEDDING COMPETITION** exhibits may not have been in competition before or have been seen elsewhere -- the work must be fresh and we hope will express new techniques and invention. Should a cake be discovered as a redo or decorative elements reused from a previous competition showpiece, that entry will be disqualified. If contestants have an issue with a reconstructed entry the Show Director needs to be told immediately. It is too late to report the matter once the show is over. Do not accuse unless you can prove.
7. Responsibility: Contestants must double check that all ingredients used to decorate the cakes are acceptable under the USA FDA food and health requirements. No **powdered plastic or glass products** can ever be used on the cake surface or decorations on a cake. Please bring documentation or contact the Show Director ahead of time to check if there is a question about any product application. Check the ingredient list on the containers.
8. Do not use a craft glue gun under any circumstances on the cake surface or decoration; it is toxic and it is **NOT** edible.
9. Ornaments and metal fittings covered with icing must not be used.
10. Please check to see that cakes are level. Use a spirit level and stand back to view to be accurate.
11. No coffee filter artwork, edible rice paper is fine.
12. If you enter the show and for whatever reason do not produce a competition piece or are late and miss the setup deadline in whatever division or category that you have anticipated entering you will be disqualified from participating and no ribbon or prize will be awarded unless there are extreme extenuating circumstances see Rule OSSAS # 14. Wedding #12.

WE ARE DELIGHTED TO ANNOUNCE THAT OUR 2017 HEADLINERS WILL BE:

A JOINT VENURE WITH THE GIFTED & CELEBRATED MARINA SOUSA & JAMES ROSSELLE AS WELL AS A FIRST APPEARANCE FROM AUSTRALIA'S GREG CLEARY. THEY WILL ALL SHARE THEIR MANY SECRETS TO SUCCESSFUL CAKE DESIGN.

DON'T MISS A MINUTE GRAB A SEAT AND PREPARE TO BE DAZZLED!

MARINA & JAMES will also teach A PRIVATE HANDS-ON for all levels CLASS (totally different content) after the show concludes, this will be held October 2 & 3 at the Doubletree Warren Place lower level. Please call Loydene for complete details 918 6361364.

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