

OKLAHOMA STATE SUGAR ART SHOW 2017
SCHEDULE OF EVENTS
TULSA STATE FAIR – LOWER Level – RIVER SPIRIT EXPO BUILDING

Friday, September 29, 2017

4:00 p.m. - 8:30 p.m. – Registration and Cake Setup.

Saturday, September 30, 2017

7:30 a.m. - 10:00 a.m. – Registration and Cake Setup.

10:00 a.m. - 10:00 p.m. – Show opens to the public.

10:30 a.m. – Judging begins.

CAKE STARS EXTRAORDINAIRE ~ JAMES ROSSELLE, MARINA SOUSA
and AUSTRALIA'S GREG CLEARY

10:00 a.m. - 11:30 a.m. – **BELOVED SUGAR ARTISTS & FAN FAVOURITES, JAMES ROSSELLE & MARINA SOUSA - Prince and Princess of Food Network Challenge.** We love a cake that says WOW! Follow **JAMES & MARINA** as they create a show stopper fit for Royalty! Sharing whimsical and traditional techniques paired to create an ultra modern take on a wedding cake. **JAMES** will demonstrate sugar flower techniques, highlighting the use of classic gum paste and he will also incorporate sugar flair with his use of *long stemmed* tulips. Meanwhile **MARINA** will be embossing and texturing creating beautiful elements applicable to any cake! Don't be intimidated; **THE DUO** will show quick and easy ways for modern and contemporary looks!

11:45 a.m. - 1:15 p.m. – **GREG CLEARY.** Join one of **AUSTRALIA'S GREATS** as he begins to create a stunning contemporary modern-style wedding cake with a unique twist. His elegant gravity defying cake will give the illusion that it is floating in mid air. Learn the architectural secrets of the structure and the building of the cake. This session will include the making of peonies, morning glories and exotic foliage. You will also see **GREG'S** quick version of Australian style bridgework. Who could resist? Let's get moving!

1:30 p.m. - 3:00 p.m. – **OKLAHOMA LIVE** -- timed competition. **DEFINITION:** Competitors must create an interpretation of a popular nursery, which will be disclosed on site. Contestants will need to arrive at least 30 minutes in advance to set up. **SPONSORED BY CHOCOPAN** with additional support from **LUCKS CAKE DECORATING, ENJAY CONVERTERS, THE GINGER PEOPLE, SWEET WORKS & SWEETS & TREATS BOUTIQUE.**

3:30 p.m. - 5:00 p.m. – **GREG CLEARY.** Our amazing Australian artist returns. Continuing on with his cake making journey creating botanically correct hydrangeas, sweet peas & vanda orchids, **GREG** has been in the business for decades and has learned a lot along the way. He will share hints and tips on colouring flowers and foliage intended to assist in making all of your amazing artistic expressions pop! Instructions for the monogram & decorative panels to achieve stunning results by using minimal tools and equipment will also be tackled during this period.

5:15 p.m. - 6:45 p.m. – **JAMES ROSSELLE & MARINA SOUSA** return to dazzle, creating text designs on fondant. Incorporating text on cake creates that personal touch we all admire and love. Next, the dynamic duo will break down the process of building creative framing ideas for sugar plaquettes (pearls, borders and molds). Also, you should expect some disco and luster flying in this demonstration. Surprise, surprise!

Sunday, October 1, 2017

8:00 a.m. – Entrants requesting their cakes be photographed MUST be present at this time to escort the entry to the photographic studio.

10:00 a.m. – Show opens to the public.

10:00 a.m. - 11:30 a.m. – Here comes the inimitable **GREG CLEARY** with final flourishes. The devil is always in the finer details! Further embellishing and painting of panels to completion. The magic of assembly! Flowers and foliage are carefully arranged into sprays, ready to construct the gorgeous cascading sugar flower arrangement.

11:45 a.m. - 1:15 p.m. – Join corporate executive pastry chef **JAMES ROSSELLE & MARINA SOUSA**, our special celebrity sugar artists for the next steps. **DUSTING** -- JAMES' favorite thing to do! **JAMES AND MARINA** will create a colorful dust storm! Petals and leaves will be dusted and colored with all the vibrancy nature has to offer. Then **MARINA** will continue with color as she applies hand painting and metallics to finish the plaquettes!

1:30 p.m. - 3:00 p.m. – Internationally recognized **GREG CLEARY** in his final appearance! Now the hard work pays off. Get ready for the completion of this modern style masterpiece. All the elements will come together for the grand finale. Finishing touches, the tricky construction of the floral cascade and adorning the cake with all its decorative elements.

3:15 p.m. - 4:45 p.m. – **JAMES ROSSELLE & MARINA SOUSA return for their final act!** The decorative elements for the showpiece are done and now it's time for assembly! Before we assemble, we will discuss **CAKE STRUCTURE**. Our "floating tier" design is as impressive as it is easy to assemble. Watch as this dazzling design comes together. Lastly, we will answer any of your cake questions that you've been dying to ask!

5:30 p.m. - 7:30 p.m. or thereabouts – Awards Ceremony
Competitors may only remove cakes after the Awards Ceremony has ended.

*** Program may be subject to change ***

THE THEME FOR 2018 WILL BE ANNOUNCED AT THE AWARDS CEREMONY!

**“LEAVE YOUR MARK” CAKE CONSTRUCTION WILL ALSO BE IN PROGRESS
THROUGHOUT THE SHOW ON THE LOWER LEVEL**

Monday and Tuesday, October 2 - 3, 2017

FOLLOWING THE SHOW,
JAMES ROSSELLE AND MARINA SOUSA
WILL CONDUCT A FABULOUS TWO-DAY WORKSHOP
AT THE DOUBLETREE WARREN PLACE HOTEL.
PLAN TO JOIN THEM.
IT'S ALL ABOUT CREATING WHIMSICAL TECHNIQUES
FOR “WINTER WONDERLAND” THEMED CAKES
AND HAS NOTHING IN COMMON WITH THE SHOW PRESENTATION!