

## I AM A MODERN CLASSIC 2018! (IT MEANS THE CAKE NOT A PERSON!)

Presented by

### OKLAHOMA SUGAR ARTISTS

SEPTEMBER 29 & 30, 2018 (Setup hours SEPTEMBER 28)

SATURDAY AND SUNDAY PUBLIC VIEWING

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 – RIVER SPIRIT EXPO **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. 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 **MUST BE POSTMARKED** by Friday, **AUGUST 24, 2018**. 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: \$26.00 PER ENTRY. Entry fee is not refundable or transferable. Special event cakes must not have been in previous competition.
4. **I AM A MODERN CLASSIC 2018. The cake IS the classic.** Create a timeless (think Chanel) fabulous, stylish, romantic, innovative wedding cake. Design ideas can be wide open but must not be risqué or copied. An image of your inspiration must be provided for the judges to see. Nonedible **metallic and luster dusts must be used only on the exterior decorations**, toppers, applied side designs, hand painting, stenciling and boards, etc. **but MUST NOT be used to completely cover or paint the cake-covering surface itself.** Edible colors can be used freely. Titles may be used only once and must be registered as soon as possible with Loydene Barrett by e-mail to [loyscakes@cox.net](mailto:loyscakes@cox.net) or at the address listed above. If you choose a title that has been preregistered and PAID FOR, you will be notified and given the opportunity to choose an alternative. No silver anniversary cakes!
5. Except for sculptured entries, which must be **cake**, you may enter **cake** or Styrofoam dummies. Entrant is required to drape and decorate a 48-inch round table on which their cake will be displayed. **Wedding cakes must be a minimum of three (3) full tiers by at least 4-inches high; varying cake heights and configurations are encouraged; 2-inch tiers are considered separators.** The cake and decorations must be in proportion to the size of the table and table decorations must be styled 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>Bronze Certificate</b>	<b>65-74 points</b>
<b>Silver Certificate</b>	<b>75 – 89 points</b>	<b>Certificate of Merit</b>	<b>up to 64 points</b>

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. **JUDGE'S DECISION IS FINAL**
10. Cakes are judged on appearance only, not on the flavor of the cake except for the baking division of the OSSAS.
11. Judges and/or Show Committee have the right to disqualify entries showing poor taste or not adhering to the rules stated here.
12. **Show committee will not be responsible for cakes, ribbons or awards that are left after pickup time Sunday.**
13. All cake entries must be taken to the registration table in **RIVER SPIRIT EXPO/LOWER Level** on Friday, September 28, **4:00 to 8:30 p.m.** or Saturday, September 29, **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. Drive to RIVER SPIRIT EXPO/Lower Level to unload cakes, park, and re-enter the event for set up. **ALL CARS MUST BE MOVED FROM THE ENTRANCE BY 9:15 A.M. SO ALLOCATE PLENTY OF TIME. There is \$10 daily parking (with coupon provided at registration, available immediately adjacent to registration.**
14. 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 \$48.50 for an 8 x 10 photo and sitting fee and shipping and insurance. **REMEMBER** by having your cake photographed this gives you an added bonus of eligibility for your cake to be submitted to magazine editors for publication.
15. **CAKES MUST BE COLLECTED ON SUNDAY, September 30 AFTER the Awards ceremony closes or BETWEEN 7:00 & 8:00 PM. RIVER SPIRIT EXPO/Lower Level CLOSES AT 9:00 P.M. Cakes not collected will be removed by the cleaners.**
16. People's Choice collection will be donated to **Angel Flight** and a ribbon awarded.
17. Prizes will be distributed during the Awards Ceremony Sunday afternoon.
18. 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.
19. **ANY ENTRY VIOLATING THE RULES AND REGULATIONS WILL BE DISPLAYED BUT NOT JUDGED.**
20. 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 make issues known to the show director but have no final authority.
21. **NO** bird feathers, bird flu, mites, dander are serious issues – they are **banned** at this show.
22. Disco dust **ONLY** on completely removable (**lift off objects**) cake toppers or flower sprays, etc., dust must be stable and NOT migrate onto the cake surface.
23. Cake descriptions must be typed if possible and emailed on a Microsoft Word document to [kvsugarart@aol.com](mailto:kvsugarart@aol.com) and a hard copy provided at registration.