

CAKE DECORATING

Superintendents

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The Cake Revue will be held prior to the fair - time and date to be announced. All judging takes place at the Cake Revue, no judging will take place at the fair. At the close of the revue, items are strongly encouraged to be delivered directly to the Expo Building at the fairgrounds for display during the county fair. Members will receive details, tips, and instructions for the Cake Revue prior to the date.

- Beginner Explorer may only sign up for Classes 1- 5.
- Grades 3 -13 may sign up for any class except class 14 which is for grades 7-13 only.
- Except for Beginner Explorer, all cakes are not to be exhibited in a baking pan.
- Grades 3-13 please take the cakes out of the pan and display on a sturdy covered board or plate. A few layers of cardboard taped together and covered in a foil wrap works well for a normal size cake.
- Classes 10-14 require a minimum of 5 tips and/or techniques to be used. Please provide a written list of your techniques briefly describing them on a 3x5 index card (or other paper) to present with your cake. Ex: Used #16 tip for shell border, used knife to texture frosting for horse's hair, rolled fondant to cover cake, used brown sugar to create beach sand, etc. . . The purpose of this is to be creative and show the skills you have developed.
- All cakes must be real cake with frosting and the greatest majority of cake covered with edible decorations. All edible frosting types

may be used. The only exception is Class #14.

- Grades 7-13 will have Class 14 for cakes which use a form such as Styrofoam, or other material, in place of a real cake to fit the descriptions for classes 10-13 only. Note all Styrofoam or other form material based cakes will be judged together within their division with no class separation.
- Edible frosting and decorations must be used on all cakes and items including the inedible based or a small amount of inedible decorations may be used.
- A maximum of three (3) decorated cakes may be entered but up to six (6) additional items or classes (flowers, cupcakes, posters, etc.) may be entered, nine (9) items/classes total may be entered.
- Cut-up (sculptured) cakes should be comprised of cakes from square, circle, or rectangular (etc) shaped pans which are cut and used to form a different object or character.
- All class items (cakes, cupcakes, cookies, flowers, borders, posters, etc.) are encouraged to be exhibited at the fair in the air conditioned cake room.
- Each exhibitor will have their photo taken with each of their exhibits to be displayed at the fair.
- Exhibitors are responsible for picking up their certificates and all wanted items and the disposal of perishable items at release time of the fair. Cakes and other items which are not picked up after entries are released on the final night of the fair will be disposed of.
- If an exhibitor is not able to attend the cake revue, their items still need to be brought there to be judged with a written explanation of the steps or details of their class items. The exhibitor will be responsible for delivering their items to the fair and to get a vertical 4" X 6" photo of the exhibitor with each of their items to the superintendents for display at the fair.

DIVISION H: CAKE DECORATING BEGINNER EXPLOER

DIVISION I: CAKE DECORATING GRADES 3-4

DIVISION J: CAKE DECORATING GRADES 5-6

DIVISION K: CAKE DECORATING GRADES 7-8

DIVISION L: CAKE DECORATING GRADES 9-10

DIVISION M: CAKE DECORATING GRADES 11-13

Class Number

1. **Cut-up (sculptured) cake**, frosted, decorated with edible trimmings. No tips may be used.
2. **One layer cake** trimmed and decorated with edible materials. No tips may be used.
3. **Decorate 3 round cupcakes differently** and bring on a plate. No tips may be used.
4. **Decorate 3 round cupcakes the same**, bring on a plate, judged on uniformity. No tips may be used.
5. **A Pull-apart Cupcake Cake**, minimum of 6 cupcakes to be used to create a shape or character, then frosted, trimmed and decorated with edible materials. One shall not be able to tell that this is made out of cupcakes when looking from the top, from a side view it may show the cupcake structure, but not necessary. No tip work is allowed.
6. **A Pull-apart Cupcake Cake**, minimum of 12 cupcakes to be used to create a shape or character, then frosted, trimmed and decorated with edible materials. One shall not be able to tell that this is made out of cupcakes when looking at it from the top, from a side view it may show the cupcake structure, but not necessary. Majority done in tip work.
7. **Cut-up (sculptured) Cake**, frosted, decorated with tips, some edible trimmings may be used.
8. **Formed-pan cake**, frosted, decorated with tips, some edible trimmings may be used. (Examples of this would be a 3D bear shaped pan or a one-layer dinosaur shaped pan is used to bake the cake and no altering of that shape is allowed.)
9. **One layer cake** frosted, trimmed and decorated with tips, some edible materials may be used.
10. **Two-layered cake** frosted, decorated with tips, some edible materials may be used. Use a minimum of 5 tips and/or techniques and provide written list. (example of this would be two 10 inch in diameter cakes, each approximately 2 inches in height, stacked on top of each other.
11. **Tiered Cake without separators/pillars** frosted, trimmed, and decorated for a special occasion. Use a minimum of 5 tips and/or techniques and provide written list. Each layer of cake must be touching the next layer.
12. **Tiered Cake with separators/pillars** frosted, trimmed, and decorated for a special occasion. Use a minimum of 5 tips and/or techniques and provide written list. Any type of pillars and space must be in between at least one of the layers.

13. **Any other cake** frosted, trimmed and decorated with edible materials and/or tips that does not fit into any other class. Use a minimum of 5 tips and/or techniques and provide written list. Contact superintendents for questions.
14. **Foam Cake**, use a foam such as Styrofoam or other material in place of real cake to fit the description of classes 10-13 only. Use a minimum of 5 tips and/or techniques and provide written list. **Divisions P, Q, and R only. Note all Styrofoam or other form material based cakes will be judged together within their division.**
15. **Decorate 3 round cupcakes** differently, but based on one theme, must use tips, may use some edible materials, bring on a sturdy plate.
16. **Decorate 3 round cupcakes the same**, must use tips, judged on uniformity, bring on a sturdy plate.
17. **Pre-made Cake Borders**, a minimum of 3 types, each 10" long using tips. Label each with tip number. Bring on cookie sheet or another appropriate surface.
18. **Pre-made 3 Flowers** out of frosting (buttercream, royal, fondant or gum paste) that are uniform. Example: 3 roses, uniform shape, size, and color with or without leaves. Bring on plate or suitable display such as a vase with foam if flowers are attached to wires.
19. **Show and Tell Flower, Character, or Object Display** a minimum of 3 steps to show the steps of making a flower, character, or object out of edible materials, frosting, or fondant. Show progression through each step ending with the completed item. (Example of this would be step 1: a fondant bear body, step 2: bear's body with added legs/tail, step 3: finished bear complete with added head). Include brief descriptive step titles. (Ex: Add Outer Petals). Display in a straight horizontal line on a covered board or other suitable display.
20. **Poster** detailing the supplies, recipe, and procedure or steps for making frosting or flowers. Minimum size 11" X 17".
21. **Poster** detailing varieties of different tips and their use. Minimum size 11" X 17".
22. **Scrapbook or pages**, any size, of cake decorating activities, minimum of 2 pages.

PREMIUMS FOR J-25

Blue \$5.00; Red \$4.00, White \$3.00, Pink \$2.00