



NEW
Closing Date
2nd May 2022

COMPETITION SCHEDULE

Region 8 South East Show
South of England Showground
Ardingly, Sat nav, RH17 6TJ

CHAIR OF JUDGES
KELSIE HALL



Welcome to the 12th Region 8 South East Competition Schedule. This year, all categories are open to members and non-members. We hope you find a class that interests and inspires you. Competitors can enter more than one exhibit in a class. Fees are as follows:

BSG members

£5.00 per item
£9.00 for one item and entry to the exhibition.

Non members

£6.00 per item
£10.50 for one item and entry to the exhibition

All entries, including project tables, will be judged in line with the BSG Competition Guidelines 2nd Edition, September 2019. If you don't have a copy, you can purchase one along with your competition entry.

Please read the rules at the back of this schedule and the information below carefully. They include advice on edible and non-edible products. There is nothing worse than having to tell someone we could not judge an entry because it does not comply with the schedule e.g. it is too big or ribbon has been used when not allowed. You can contact the Competition Secretary with any questions before you start work on your entry.

Any Questions

Please call before 9pm. Thank you.

Competition entry queries:
Erica Fernando
E-mail: R8comp@gmail.com
Telephone: 07740 345 606

Branch Project queries:
Fiona Webb
E-mail: fionawebb1958@gmail.com
Telephone: 07789 760 898

When e-mailing, please include your full telephone number and contact times so we can speak to you if it's more appropriate.

The use of gold, silver and metallic dust products.

The use of non-toxic products will **NOT** be permitted in any competition exhibit. All products used must clearly state 'edible' on the label.

There are no restrictions on the use of edible gold and silver leaf.

Competitors should declare the use of these materials so both the judges and the public are made aware of the validity of the gold and silver used.

Claims of edible products used (including gold and silver leaf) will only be accepted if the product used bears the manufacturer's original label stating that it is EDIBLE. It must be placed alongside the exhibit in an outer covering identified only by the competitor's entry number. (The judges will be able to check the manufacturer's label, but the public display of the product and the problem of advertisement is avoided.)

The standards used for judging are:

Judges mark the exhibits on five different criteria which vary for each class. All include compliance to the schedule. You should check the BSG Guidelines 2nd edition for the correct criteria for your entry.

Points are awarded for each criteria as follows:

- 1-2 Crudeness, poor command of skills.
- 3-4 Imperfect of understanding of techniques and mediums.
- 5-6 Reasonable skills - significant flaws.
- 7-8 High level of skills - minor flaws.
- 9-10 Meets the highest of standards.

This gives a total of 50 marks from each judge, your exhibit is judged by two judges. If the marks of the two judges vary by an agreed percentage then the Chairman of Judges will make the final decision.

Certificates will be awarded in the following bands:		
	Open Class	Novice/ Beginners
Gold	87% & above	
Silver	82-86%	74-79%
Bronze	77-81%	68-73%
Highly Commended	72-76%	62-67%
Commended	67-71%	56-61%

Group Collaborations will be judged as Open.

This year, all categories (with the exception of Cygnet tables and Branch group projects on page 6) are open to both BSG members and non-members.

Group Collaboration

Open to any level of Sugarcrafters, BSG members and non-members. Please refer to the BSG Competition Guidelines 2nd Edition, September 2019 for guidance on individual elements.

Please arrange for a group member to receive the judges' verbal feedback at the exhibition, time to be announced on the day. There will be no written comments cards for group collaborations.

GD A - Adult and Child Group Exhibit – Magic and Dragons

An exhibit of the competitor's choice with the theme 'Magic and Dragons', made by one adult and one child (up to the age of 16 on the exhibition date). Exhibit must be 50% adult's work and 50% unaided child's work. To be made from any edible medium. Wires, floristry tape, stamens, thread, tulle and ribbon may be used. No internal supports may be used. No height restriction. No written feedback will be provided by the judges. To fit within a 14" (35.5cm) square. Age of child, NOT NAME, to be displayed with the exhibit. Please contact competition secretary with any questions.

GD B - Group Exhibit – Holidays

A collaborative exhibit of the competitors' choice, made by two or three adults, with the theme 'Holidays'. Any edible mediums may be used and a minimum of five skills displayed. Food grade internal supports, wires, stamens, floristry tape and flower picks may be used. For metallics and glitters see rules. Each team must nominate a lead contact and supply a team name. Teams must also complete a list of skills and mediums used, to be submitted with the exhibit. No height restriction. No written feedback will be provided by the judges. To fit within an 18" (45cm) square.

Children's Division

A child may enter any class for which they are eligible, e.g. an 8-year-old may enter Juniors or Teens/Young Adults. However, children are limited to winning three Gold awards in any one class. Once three Gold awards have been achieved in one category, the child must then move up to the next level if they wish to continue competing. Any child winning three Gold awards in the Teens category may then enter the Novice class at Adult level. Open to BSG members and non-members.

Children must be of the appropriate age for their category on 21st May 2022.

CD A - Tots up to the age of 7 - Colours of The Rainbow

An item of the competitor's choice with the theme 'Colours of The Rainbow', using any edible medium. Ribbon may only be used to edge a board. No artificial decoration may be used. All work to be done solely by the competitor. Age, NOT NAME, to be displayed by the exhibit. No height restriction. To fit within a 9" (22.5cm) square.

CD B - Juniors up to the age of 12 - Horrible Histories

An item of the competitor's choice with the theme 'Horrible Histories', using any edible medium. Dummies, wire, edible and inedible supports may be used. If creating a cake, wires must be in flower picks. Ribbon may only be used to edge the board. All work to be done solely by the competitor. Age, NOT NAME, to be displayed by the exhibit. No height restriction. To fit within a 10" (25cm) square.

CD C - Teens/Young Adults up to the age of 18 – Something Special to You

A cake or dummy coated in buttercream, royal icing or sugarpaste, decorated with the theme 'Something Special to You'. All decorations to be made from any edible medium, although stamens, thread, wire and floristry tape may be used. Ribbon may only be used to edge the board. All work to be done solely by the competitor. Age, NOT NAME, will be displayed by the exhibit. No height restriction. To fit within a 14" (35.5cm) square. See BSG Competition Guidelines 2nd Edition, September 2019: Page 11 and 12.

Novice Division

A novice is a beginner or someone new to a particular skill within the last two years who has not won a Gold award in any one class at any BSG competition. (Children's division exempted)

E.g. If I enter Novice Floral in 2019, I cannot enter that again in 2021. I can enter Novice Royal Icing if it is a new skill to me.

Open to BSG members and non-members. Children are eligible to enter the novice division, entry fee applicable.

ND A – Contemporary Style Floral Hoop

A bold creative floral display, with an emphasis on the use of colour and design. Any edible mediums may be used. Only stamens, wire, floristry tape, thread and hoop allowed. Ribbon may be used in moderation. Method of display competitor's choice. No height restriction. To fit within 14" (35.5cm) square.

See BSG Competition Guidelines 2nd Edition, September 2019: Page 12 and 13, no 4.

ND B - Cupcakes – Carnival

Nine cupcakes decorated with the theme 'Carnival'. One cupcake will be selected at random and cut and tasted. List of ingredients required. No artificial decorations allowed except for cupcake cases. Method of display is competitor's choice. No height restriction. To fit within 14" (35.5cm) square.

See BSG Competition Guidelines 2nd Edition, September 2019: Page 14, no 15.

ND C - Model – Out of This World

A model with the theme 'Out of This World', made in any edible medium(s). Moulds, internal edible supports, gel, varnish, glaze and whitener allowed. Edible food colouring may be used. No artificial decoration allowed. See rules for glitter and metallics. No height restriction. To fit within a 10" (25cm) square.

See September 2019 Competition guidelines: Page 14, no 12.

ND D – Celebration Cake – Celebration of Your Choice

A one or two-tiered cake or dummy, coated in chocolate, buttercream, royal icing, or sugarpaste with the theme 'Celebration of Your Choice'. Celebration must be obvious. Dowels, flower picks, wires, floristry tape, thread and stamens may be used. Ribbon may only be used to edge board(s). All other decoration to be edible. No height restriction. To fit within a 12" (30cm) square.

See BSG Competition Guidelines 2nd Edition, September 2019: Page 11, no 1. Please refer to any other sections relevant to your design, e.g. modelling.

Open Division

Open to everyone – BSG members and non-members, except those who have won three Golds in any one Open division class - they may enter any other class in Open division.

OD A - Floral spray - Ikebana Style

A spray of flowers and foliage in the 'Ikebana' style (Japanese art of flower arranging). Display is the competitor's choice. Any edible medium may be used, including wafer paper and gelatine. Only stamens, thread, wire and floristry tape may be used, no dried Gypsophylia. Ribbon may only be used to edge board(s). No height restriction. To fit within a 12" (30cm) square.

See BSG Competition Guidelines 2nd Edition, September 2019: Page 12 and 13, no 4.

OD B - 3 tier cake – National Trust Over the Years

A three-tiered cake or dummy, coated in chocolate, buttercream, royal icing, or sugarpaste with the theme 'National Trust Over the Years.' A minimum of 3 pillars or one cake separator must be used. Dowels, flower picks, wires, floristry tape, thread and stamens may be used. Ribbon may only be used to edge boards. All other decoration to be edible. No height restriction. To fit within a 16" (40.5cm) square.

See BSG Competition Guidelines 2nd Edition, September 2019: Page 11, no 1 and Page 12, no 3.

OD C - Sculpted cake – Environmentally Friendly

A sculpted cake with the theme 'Environmentally Friendly'. All edible components must be either organic, produced in the UK, grown/laid locally or Fairtrade. All non-edible components must be either made in and shipped from the UK, recyclable, made from food grade recycled materials or reusable. Two sheets will be supplied for competitors; one for guidance only and one to record this information, which must be submitted for judging. No non edible components to be used except board and ribbon. Internal edible supports may be used. Cake may be cut. No height restriction. To fit within a 16" (40.5cm) square.

See BSG Competition Guidelines 2nd Edition, September 2019: Page 12, No 3.

OD D - Model – Victorian Era, 1837 – 1901

A model with the theme 'Victorian Era', made in any edible medium. Moulds, internal edible supports, varnish, gel, glaze and whitener may be used. Ribbon may only be used to edge boards. No height restriction. To fit within a 9" (22.5cm) square.

See BSG Competition Guidelines 2nd Edition, September 2019: Page 14, no 12

OD E - Miniature - Building

A miniature building made using a minimum of two different skills in any edible medium. Wires, floristry tape, ribbon, stamens, thread and cotton may be used. To fit within a 6" (15cm) cube.

See BSG Competition Guidelines 2nd Edition, September 2019: Page 14 no 13.

OD F - Royal Iced Decorative Biscuits

Nine royal iced, homemade biscuits with a unifying theme. Decoration must be entirely royal icing. Edible colours may be used. Display is the competitor's choice. Ribbon may be used to edge a board. No height restriction. To fit within a 12" (30cm) square.

See BSG Competition Guidelines 2nd Edition, September 2019: Page 14 no 15.

OD G - Rich Fruit Cake

A round 8' (20cm) fruit cake with no marzipan or icing coating. Recipe to be competitor's choice. A copy of the recipe **must** be submitted along with your exhibit on 21st May 2022. The cake will be cut, handled and tasted. Cake to be presented on a round 10" (25cm) board with a doily. This category is limited to 15 entries.
See BSG Competition Guidelines 2nd Edition, September 2019: Page 15, no 16.

OD H - Charity Cake

A cake or dummy coated in royal icing or sugarpaste to represent a registered charity. **The charity must be clearly identifiable.** The name and address of the charity must be provided at the time of entry, along with a short description of your charity and its objectives. Artificial decoration allowed. **Please obtain the permission from your charity to avoid problems with copyright.** No height restriction. Exhibit to fit within a 12" (30cm) square.

Visitors to the exhibition will be the judges for this category.

A contribution to the collection tin will entitle you to a ticket to vote for your favourite cake. The cake that gains the most votes wins and all proceeds will be donated to that charity.

A trophy will be awarded to the winner only, no other awards will be given.

Branch Group Projects & Cygnet Tables

To register your table, please complete an entry form and return it to the Branch Competition Secretary, Fiona Webb, by 24th April 2022

After registration your Branch will be sent a letter containing full information.

Please arrange for a branch member to receive the judges' verbal feedback at the exhibition, time to be announced on the day. There will be no written comments cards for branch projects. Cygnet tables will receive written feedback.

Table sizes are: Adults 6ft x just under 2ft 6 inches (77cm). Table height just under 2ft 6 inches (77cm).

Cygnets 121cm (3ft 11 5/8") x 60cm. Table height 70cm

Judges will take any changes in table size into account on the day.

Maximum back board height 2ft 5 inches. Rear of back board must be covered.

Branch Group Project

A display table to include all levels of members' work, in a range of edible mediums with the theme **'Victorian Era 1837 - 1901'**. A display of pieces of work by members of the British Sugarcraft Guild. This exhibit is to show a wide range of skills and must not exceed more than 50% of any skill, for example 50% floral display. Marks will be awarded for the overall exhibit. Dummies may be used to represent cakes.

See BSG Competition Guidelines 2nd Edition, September 2019: Page 16, no 23.

Cygnet Table

A display of cygnet members' work with the theme **'Seasons'**. This can be any season such as sporting or weather. Judges will be looking for work of all abilities from cygnet members. Age range of cygnets to be displayed. Dummies may be used to represent cakes.

See BSG Competition Guidelines 2nd Edition, September 2019: Page 17, no 25.

Competition Rules

1. Entry forms and fees to reach the Competition Secretary by 2nd May 2022.
2. All competition entries should arrive between 7.30 a.m. and 9 a.m. and must be in place by 9.20 a.m. on 21st May 2022. Items may not be removed before 4.30 p.m. Once judging has started, we will be unable to accept late entries.
3. Branch projects can book in from 7.30 a.m. and must be set up by 9.10 a.m. They cannot be dismantled until 4.30 p.m.
4. All competitors and branch members must leave the exhibition area, after setting up their exhibit.
5. Entries will be judged under British Sugarcraft Guild Guidelines, which have the same standard in every competition. Copies of the Guidelines which give the marking criteria for each class and rules and Guidelines for competitors are available from BSG National Office. 0161 222 9699 or nationaloffice@bsguk.org or www.bsguk.org via the shop.
6. Care must be taken to comply with the specifications given for each class. Entries that do not comply will not be judged. Please pay particular reference to use of dummies, artificial decoration and overall size of exhibit. 'No artificial decorations' and 'Non-Edible' means NO stamens, wires, ribbons, thread, lace, dried materials, twigs, stones, dowels, feathers, metallic cake jewellery etc. may be used in or on the exhibit (except for ribbon edging on display boards). Everything must be edible.
7. Cakes will not be cut unless indicated and dummies may be used unless otherwise stated.
8. Competitors will be issued with entry numbers for each exhibit, which must be clearly and securely attached to the front and rear of the piece. No personal identification to be displayed.
9. All care will be taken of exhibits, but the organisers cannot be held responsible for any loss or damage.
10. All entries must be original, unaided and work of the competitor. E.g. not made in a class. The components must not have been used, either as a whole or in part, in any previous competition.
11. Wires must not be directly inserted into a cake or dummy. Safety Seal is not considered to be food safe and must **not** be used. Only flower picks or similar can be used.
12. Use of gold, silver or other metallic colour/dust must be edible, unless used solely on a removable piece, which is not expected to be eaten. The product used must be displayed beside the exhibit.
13. Where 'Ribbon Insertion' is used, the ribbon must be made from an edible medium.
14. Boards/drums can be of any shape but must fit inside a square of the dimensions shown for each class. Allowance will be made for normal manufacturing tolerances. Edges should be neatened. E.g. with ribbon, braid etc.
15. The decision of the Chairman of Judges is final and NO correspondence or phone calls will be entered into after the exhibition has closed. However, the judges will be available in the afternoon to see competitors (see programme timetable).
16. The Organisers have the right to use photographs they have had taken of competitors' items for non-commercial purposes. ALL PHOTOGRAPHY TO BE FOR PERSONAL USE ONLY. Photographs of the exhibits may not be published either in print or electronically, without the explicit permission of the Exhibition Organisers.
17. Cold Porcelain is not allowed to be used on any exhibit.
18. No music is allowed with an exhibit.

Trophies

Best Branch Table
Best Branch Exhibit
Branch Best Floral Exhibit
Best Floral - Novice/Open

Best Sugarpaste Exhibit – Competition
Best Cygnet Table
Best Cygnet Table Exhibit
Best Royal Iced Exhibit in Show
Best Marzipan Exhibit – Adult /Child

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BSG Region 8. Competition Entry Form 2022

The closing date for entries is 2nd May 2022. All entrants must complete this form.

Name	Child's name
Address	Child's age
	Mobile Number
Post code	
E mail address	Telephone No.
BSG membership number (If you have one) / 20 / / R	Branch

	Quantity	Total Price
Adult Member deal. One competition entry & exhibition entry @ £9		£
Adult Member. Competition only / Additional competition entry @ £5 each		£
Adult Non-member deal. One competition entry & exhibition entry @ £10.50		£
Adult Non-member. Competition only / Additional competition entry @ £6 each		£
Child competition entry – Free.		£0.00
Child exhibition entry @ £3		£
Grand Total		£

Please make cheques payable to 'BSG Region 8' or email for bank details.

Entry tickets bought in advance will be held for collection when booking in your entry on 21st May 2022.

Please circle each category you are entering and provide any further information requested. You will receive a letter confirming your competition entry.

GD A – Adult & Child <i>Names:</i>	<i>CD A – Tots up to 7</i>	<i>OD A – Floral spray</i>
	<i>CD B – Juniors up to 12</i>	<i>OD B – 3 tier cake</i>
	<i>CD C – Teens/Young Adults</i>	<i>OD C – Sculpted cake</i>
GD B – Adult group. <i>Group name:</i> <i>Individuals names:</i>	<i>ND A – Floral hoop</i>	<i>OD D – Model</i>
	<i>ND B – Cupcakes</i>	<i>OD E – Miniature</i>
	<i>ND C – Model</i>	<i>OD F – Biscuits</i>
	<i>ND D – Celebration cake</i>	<i>OD G – Fruit Cake</i>
OD H – Charity cake Must be a registered charity <i>Charity name:</i>		

I agree to abide by the Rules and Conditions stated in the Competition Schedule and accept that the Chair of Judge's decision is final. My details will be held by the Competition Secretary until all exhibition business is closed.

Signed: _____

Date: _____

Please return this form with your cheque and a stamped addressed envelope to:

Competition Secretary Erica Fernando
15 The Green, Welling, Kent, DA16 2PA

If you have questions please contact Erica.

Tel No. 07740 345606 or Email: R8comp@gmail.com.

For more details on Data Protection policy please see the Region 8 website www.bsgregion8se.org/contact.

You will only be contacted regarding the exhibition or competition.