



**THE
BRITISH SUGARCRAFT GUILD**

**Region 7
Chiltern Hills & East Anglia**

**SUGAR, CRAFT
AND CAKE SHOW**

To be held at
**Wodson Park
Wadesmill Road, Ware,
Herts, SG12 0UQ**

3rd September 2022

COMPETITION SCHEDULE

*Please read the rules and
class descriptions carefully*

GENERAL INFORMATION FOR COMPETITORS

This Competition Schedule has been written in conjunction with the British Sugarcraft Guild Guidelines for Competitors (Edition 2 September 2019). Copies are available from the BSG National Website bsguk.org. Every Branch has a copy for reference. **Competitors should read the Schedule carefully to ensure that their entry complies with the requirements for the chosen class.** Any queries should be forwarded to:

Competition Secretary: Jan Thorpe Tel no: 01296 614263 Email: janthorpehome@hotmail.com
Show Chair: Estelle Mann Tel no: 01908 319440 Email: e.mann@talk21.com
Region 7 Co-ordinator: Jill Kettle Tel no: 0776143244 Email: jket31@btinternet.com
Chairman of Judges: Marilyn Hill Tel no: 01142 467002 Email: marilynhill451@btinternet.com

Rules and Conditions

1. Competitions are open to British Sugarcraft Guild members and non-members.
2. Entry forms and fees to reach the Competition Secretary by Friday 19 August 2022. Entry forms should be sent with a stamped addressed envelope for acknowledgement of entries. Entries sent without an SAE will not be processed.
3. All individual competition entries to be in place by 9am on Saturday 3 September 2022. Branch Projects and Cygnet tables to be in place by 9.30am. Judging will commence at 10am.
4. 'No artificial decoration' means **NO** stamens, wires, ribbon, thread, dried materials, twigs, stones, moss etc may be used in or on the exhibit (except ribbon edging for boards). Everything must be edible.
5. The use of feathers or metallic cake jewellery is not permitted in any class.
6. Cakes will not be cut unless indicated. Dummies may be used unless otherwise stated.
7. Sharp objects such as pins or wires **must not** pierce the surface covering of a cake or dummy. A food grade posy pick or similar must be used. Safety seal is not acceptable without the use of a posy pick.
8. Cake boards/drums may be of any shape but must fit inside a square of the dimensions given for each class.
9. There is no height restriction unless indicated in the schedule.
10. Gold, Silver, or any other metallic colour/dust/glitter **must be edible and this must be stated on the packaging**. Any such colour used, **MUST** be supplied in an envelope marked with the competitor number and placed alongside the exhibit. If such colours are used and not supplied, the exhibit will be deemed 'Not to Schedule'. Rolkem colours are not edible.
11. If a list or recipe is asked for in the schedule, this **MUST** be supplied or the exhibit will be deemed 'Not to Schedule'.
12. Entries which do not meet the requirements described for the class will be deemed 'Not to Schedule' and marks will not be awarded.
13. All entries must be the original, unaided work of the competitor. The components must not have been used, either as a whole or in part in any previous competition, or have been published, either in print or on social media.
14. A competitor may only submit one entry per class but can enter more than one class if eligible to do so.
15. Identity labels will be issued on the day. These should be fastened to the front and base of the exhibit. No entry should display the name of the competitor.
16. The organisers cannot be held responsible for any loss or damage of exhibits which may occur.
17. The decision of the Chairman of Judges is final and **NO** correspondence will be entered into.
18. No tutor/teacher/demonstrator of sugarcraft is eligible to enter the Novice division.
19. The Organisers have the right to use photographs they have taken of competitors' items for non-commercial purposes. **ALL PHOTOGRAPHY TO BE FOR PERSONAL USE ONLY**. Competitors are not allowed to publish any photographs of any of the exhibits on any social media before the close of show.
20. Exhibits may not be removed from the Competition Area until after the close of the show at 4.30pm.

BRITISH SUGARCRAFT GUILD – REGION 7 SUGAR, CRAFT AND CAKE SHOW

3rd September 2022

COMPETITION SCHEDULE

MASTERCLASS DIVISION

Open to all those who have won a Gold Award in **ANY** Sugarcraft Division of a Major BSG Competition. Competitors are limited to winning a maximum of three Gold Awards in any one class in this Division. Competitors entering Master Division at this Show are not allowed to enter, at the same Show, an exhibit of the same category at a lower division, eg a floral exhibit will not be accepted in the Open Division if the Competitor is also entering a floral piece in the Master Division.

MC1 General Masterclass

An exhibit of any edible medium of the Competitor's choice. Competitor **MUST STATE** on a card placed by the exhibit the medium(s) used for the exhibit, (ie sugarpaste, royal icing, marzipan, etc.) Ribbons, stamens, thread, wires and floristry tape are allowed. Dummies and food grade supports permitted. The exhibit can be any size. Competitors **must** indicate size on the entry form.

OPEN DIVISION

Open to anyone except those who have won three Gold Awards in any one class in the Open Division. The Competitor may enter any other class in the Open Division and need not have previously entered the Novice Division.

OD1 Single Tier Royal Iced Celebration Cake for a Birthday

A decorated **Birthday Cake** coated in royal icing – all decorations must be in royal icing only. No other mediums allowed. Dummies permitted.

The entire exhibit must fit within a 12" (30cm) square.

THE BIRTHDAY BEING CELEBRATED MUST BE OBVIOUS TO THE JUDGES.

OD2 Wedding Cake coated in Sugarpaste

A one or two tier **wedding cake** coated in sugarpaste – decorative work may include royal icing, sugarpaste, pastillage, flower paste, hand made sugar flowers and foliage, wired or unwired. Ribbons, stamens, thread, wires and floristry tape allowed. Pillars and separators, or items acting as such may be used

No other artificial decoration allowed. Dummies permitted.

The entire exhibit must fit within a 14" (35cm) square

OD3 Royal iced biscuits

12 biscuits of 4 different designs with the theme of the 4 seasons, to be displayed as the competitor wishes. Biscuits are to be coated in royal icing and decorated using any edible mediums. **No artificial decorations** allowed on the biscuits, but ribbon may be used for hanging or display purposes. **The entire exhibit must fit within a 14" (35cm) square**

OD4 Floral Arrangement

An arrangement of flowers featuring a hat box – An arrangement of handmade flowers and foliage made in gum paste/flower paste or any other edible medium. Buds, foliage and fruits may be used. Ribbons, stamens, thread, beads, wires, floristry tape, oasis or dry hard (for mechanics) are allowed. **The entire exhibit to fit within a 12" (30cm) square.** A list of the common and/or botanical names of the flowers and foliage used should be provided alongside the exhibit.

NB: An arrangement is where flowers are placed as individual stems or flowers taped together to form one stem. These individual stems are then placed into sugarpaste, icing, oasis, dry hard or a container to form an arrangement

OD5 A Floral spray

A floral spray or garland to be displayed on a hat or fascinator. An arrangement of handmade flowers made in gum paste/flower paste or any other edible medium. Flowers, buds, fruits and foliage may be used. Ribbons, stamens, thread, beads, wires, floristry tape may be used but no other artificial decoration apart from the hat or fascinator, which may be displayed as the competitor wishes. **The exhibit to fit within a 14" (35cm) square.** A list of the common and/or botanical names of the flowers and foliage used should be provided alongside the exhibit.

*NB: A spray – made from wired flowers taped together and assembled to form **one** unit.*

OD6 Pastillage Mask

A Pastillage Mask suitable for a **Masked Ball**. To be decorated with any edible mediums **only** and displayed as the competitor chooses. **Exhibit to fit within a 10" (25cm) square.**

OD7 A Miniature Garden

An exhibit made in any edible medium (please state on a card placed beside the exhibit, the type(s) of mediums used). Wires, floristry tape, stamens, thread and ribbon may be used. The height must be in proportion to the size of the base and show skilful construction. **The entire exhibit to fit within a 6" (15cm) cube. These dimensions to include any display materials used.**

OD8 Novelty Cake for Halloween

A Novelty Cake for Halloween – The cake to be coated in any edible medium. At least 50% of the mass of the whole exhibit must be cake (fruit, Madeira, sponge, Rice Krispies cake or chocolate biscuit cake), which **must** be sculpted into the shape. The cake may be cut. **No pre-shaped speciality tins allowed. No artificial decorations allowed. No dummies allowed. Food grade internal supports may be used.** **The entire exhibit to be on a board/drum to fit within a 14" (35cm) square.** (This class is meant to show competitor's skill at cutting and shaping the cake)

OD9 A Model with a Fairy Tale Theme

A decorative piece of modelling in any edible medium. A minimal amount of royal icing is allowed for assembly and decoration. Edible food colours may be used for colouring the mediums used and for painting highlights. Discrete edible or non-edible supports may be used. **The entire exhibit must fit within a 10" square (25cm)**

Competitors should be aware of copyright issues, and not copy a character directly from a movie or television programme or book.

OD10 Decorated Fruit Cake – Royal Icing/Sugarpaste

- a) **Royal Icing** – An 8inch (20cm) **ROUND** rich fruit cake to be covered with marzipan and coated with royal icing, to be presented on an 11” (28cm) royal iced coated board. The base of the cake to be neatened with shell edging, piped in royal icing. The cake to be additionally decorated with royal icing skills, eg scrollwork, dots or cornelli work. **ALL** piping to be directly onto the cake and all coating and decorating to be in white only. **The cake will be cut and tasted.**
- b) **Sugarpaste** – An 8inch (20cm) **ROUND** rich fruit cake to be covered with marzipan and coated with white sugarpaste, to be presented on an 11” (28cm) sugarpaste coated board. The base of the cake to be neatened with shell edging or snails trail piped in royal icing or let-down sugarpaste. The cake to be additionally decorated with embossing and/or crimping skills only. All work to be directly onto the cake and all coating and decorating to be in white only. **The cake will be cut and tasted.**

NOVICE DIVISION

“A **Novice** is a beginner or someone new to a particular skill who has not yet won a Gold Award in the chosen class at any BSG competition (with the exception of the Children’s Division), ie if a Gold in the Novice Miniature has been won, a Competitor may not enter Novice Miniature again, but could enter another class in this Division.”

No tutor/teacher/demonstrator of sugarcraft is eligible to enter the Novice Division.

ND1 Single Tier Cake for a wedding

A decorated **wedding cake**, coated in any edible medium. Decorative work may include royal icing, sugarpaste, pastillage, flower paste, handmade sugar flowers and foliage, wired or unwired. Ribbons, stamens, thread, wires and floristry tape allowed. **No other artificial decoration allowed.** Dummies permitted.

The entire exhibit must fit within a 12” (30cm) square.

ND2 A Novelty Cake with a mystical theme

The cake to be coated in any edible medium. At least 50% of the mass of the whole exhibit must be cake (fruit, Madeira, sponge, Rice Krispies cake or chocolate biscuit cake), which **must** be sculpted into the shape. The cake may be cut.

No pre-shaped speciality tins allowed. No artificial decorations allowed.

No dummies allowed. Food grade internal supports may be used.

The entire exhibit to be on a board/drum to fit within a 12” (30cm) square.

ND3 A Floral Display on a candle with an Autumn theme

A display of handmade sugar flowers made in gum paste/flower paste or any other edible medium. Buds, foliage and fruit may be used. The flowers to be presented on a candle of the competitor’s choice, with or without a candlestick or holder. Ribbons, stamens, thread, wires, floristry tape, allowed.

The entire exhibit to fit within an 8” (20cm) square.

A list of the common and/or botanical names of the flowers and foliage used should be provided alongside the exhibit.

ND4 A Pastillage Greetings Card suitable for Christmas

A pastillage greetings card suitable for Christmas decorated with any edible medium. Sugar flowers may be included. Wires, stamens, thread, ribbon and floristry tape allowed. No other artificial decorations allowed.

The entire exhibit must fit within a 10” square (25cm)

ND5 Cupcakes for a Harvest Festival

A selection of 12 homemade cupcakes showing either 3 or 4 different designs and flavours with a Harvest Festival theme. To be displayed as the competitor chooses.

The entire exhibit must fit within a 14" (35cm) square.

An example of each flavour will be cut and tasted. Recipes to be provided.

CHILDREN'S DIVISION

A child may enter any class for which they are eligible, ie a 10 year old may enter the Juniors or Teens class. However, once 3 Gold Awards have been won in one category the child **must** move up to the next level. A child winning 3 Gold Awards in the Teens category must then move up to the Adults Novice or Open Class.

MINORS: 9 years of age, and under at date of the Competition.

JD1 Bonfire Night

A display of 6 cupcakes with a Bonfire Night theme decorated with any edible medium. To be displayed on a plate, cake board or drum. Children are not required to bake the cupcakes. **No artificial decorations allowed.**

The entire exhibit to fit within a 10" (25cm) square.

JUNIORS: 12 years of age and under at date of the Competition.

JD2 A bag I would take to school

A cake or model showing any bag that you would take to school. This could be a satchel, lunchbox, sports bag etc. Any edible mediums may be used ie sugarpaste, marzipan, pastillage etc. Dummies permitted. **No artificial decorations allowed.**

The entire exhibit to fit within a 10" (25cm) square.

TEENS: 16 years of age and under, at the date of the Competition.

JD3 Footwear

A decorated cake featuring any kind of footwear, to be coated in any edible medium. All decoration to be in an edible medium. Dummies permitted.

No artificial decorations allowed.

The entire exhibit to fit within a 10" (25cm) square.

BSG MEMBERS CLASSES BRANCH PROJECT 1

The theme for the Branch Project is: “**Autumn**” to fit on a table 6ft x 2ft 6ins.

A display of pieces of original work by members of a Branch of the British Sugarcraft Guild. This exhibit is to show a wide range of skills and should not exceed more than 50% of any skill or item shown, for example 50% floral display.

Marks will be awarded for the overall exhibit, ie the “**Wow Factor**”.

All work must be original and not previously exhibited. No written comments will be given, however, Judges will be available on the day to give verbal feedback.

CYGNETS' BRANCH TABLE

This is open to “**CYGNETS OF ALL ABILITIES**”. One table, size (6ft x 2ft 6in). The theme for the Cygnets is the same as the Branch Project “**Autumn**”. There is no restriction on the number or type of items to be displayed and judged provided they are made from any edible medium.

For both the Branch Projects and Cygnets' Branch Tables the judges will look for a wide range of skills and mediums and evidence of the opportunity for members to take part at any level of ability

TABLE FOR DISPLAY ONLY

To be created by one or more people working together. The theme is “**Autumn**”. There is no restriction on the items that can be displayed provided they are made from any edible medium.

One table 6ft x 2ft 6in is allowed for the display area

UNDER 18s' – TABLE FOR DISPLAY ONLY

This is “**OPEN TO ALL AGES AND ABILITIES**”. One table, size (6ft x 2ft 6in). The theme is the same as above “**Autumn**”. There is no restriction on the items that can be displayed provided they are made from any edible medium.

CHARITY CAKE

A cake or dummy coated in any edible medium to represent a registered charity. **The charity must be clearly identifiable** and include a short description about the charity and its objectives. The name and address must be provided at the time of entry. Artificial decoration allowed. **Please obtain permission from the represented charity to avoid problems with copyright.** Visitors to the exhibition will be the judges for this category. This cake may be made by one or more competitors.

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

THE BRITISH SUGARCRAFT GUILD – REGION 7 SUGAR, CRAFT AND CAKE SHOW
Saturday 3rd September 2022
INDIVIDUAL COMPETITION ENTRY FORM
OPEN TO BSG MEMBERS AND NON MEMBERS

Please use Block Capitals and Full Name:

Mr/Mrs/Miss/Master
 (Delete as necessary)

Address:

Post Code: Tel. No: E-mail:

Membership No: Branch:
(where applicable) *(where applicable)*

I wish to enter the following classes: -

DIVISION	CLASS NO	TITLE OF CLASS

and hereby agree to abide by the rules and conditions, and to accept the decision of the Chairman of Judges as final. I confirm that for any Novice Class entered I am not a demonstrator, teacher or tutor of sugarcraft.

Masterclass Competitors: – please state size of Exhibit	inches (cm) square
Under 18s:	– please state your age

Signed: Date:.....

Entry Fee: - Adults BSG members - £15 for first class entered (to include entrance to Show)
 £6 for each subsequent entry
 Non members - £17 for first class entered (to include entrance to Show)
 £7 for each subsequent entry

£2 per entry will be refunded when the entry is delivered to the show

Under 18s - £6 for first class entered (to include entrance to Exhibition)
 £3 each, for subsequent entries.

Please make cheques payable to “BSG – Region 7” and enclose a stamped addressed envelope for acknowledgement and entry ticket

The completed entry form and cheque should be returned by Friday **19th August 2022**

The Competition Secretary: Jan Thorpe, Cymbeline, Risborough Road, Little Kimble, Bucks, HP17 0UE
 Tel. No: 01296 614263 E-mail: janthorpehome@hotmail.com

**BRITISH SUGARCRAFT GUILD – REGION 7 SUGAR, CRAFT AND CAKE SHOW
Saturday 3rd September 2022**

Application for a Branch / Cygnet/Under 18s Table

Branch Name: _____

Branch Project: (1 table only, 6ft x 2ft 6ins) Yes/No

Cygnet/Under 18s' Project: (1 table only, 6ft x 2ft 6ins) Yes/No

Contact: (*please PRINT*) Mr, Mrs, Ms, Miss

Name: _____

Address: _____

Telephone Number:
(*including area code*) _____

Please PRINT names and membership numbers (*where applicable*)
of Table Arrangers

Branch:	Cygnets/Under 18s:
1 _____ _____	1 _____ _____
2 _____ _____	2 _____ _____
3 _____ _____	3 _____ _____

Signed: _____

Date: _____

Please return this form by **19 August 2022**, together with a cheque to cover the Table Arrangers' tickets, (Ticket Price - £7 per Adult, £3 per Under 18s) payable to **BSG Region 7**, with one stamped self-addressed envelope for the return of tickets.

Mrs Suzanne Ware, 14 Holgate Drive, LUTON, Beds LU4 0XB