



Sugarcraft and Cake Gala



Saturday 16th September 2023



Cranmore Park
Cranmore Avenue
Shirley, Solihull. B90 4LF
bsguk.org/gala



COMPETITION SCHEDULE

Please read the rules and class descriptions carefully

**BSG Sugarcraft and Cake Gala
16 September 2023**

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, e.g. a floral exhibit will not be accepted in the Open Division if the Competitor is also entering a floral piece in the Master Division.

MC General Masterclass

TIME TO CELEBRATE

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. No height restriction. **The entire exhibit should fit within a 20" (50cm) Square.**

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 Celebration Cake

TIME TO CELEBRATE A CHRISTENING OR NAMING CEREMONY

A decorated cake coated in any edible medium – all decorations **must** be edible. Dummies allowed. **The entire exhibit should fit within a 12" (30cm) square.**

OD2 Wedding Cake

TIME TO CELEBRATE A WEDDING

A cake of 2 or more tiers coated in any edible medium. The cake may be traditional, modern, or contemporary. Ribbons, stamens, thread, wires, and floristry tape allowed. Pillars and separators, or items acting as such, and food grade supports may be used. Dummies permitted.

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

OD3 Floral Arrangement

PARTY TIME

An arrangement of flowers for a centrepiece for a buffet table. Handmade flowers and foliage made in gum paste/flower paste or any other edible medium. A minimum of 3 varieties of flower plus buds, and foliage of your choice. To be displayed as the competitor wishes. Ribbons, stamens, thread, wires, floristry tape, oasis or dry hard (for mechanics) are allowed. No height restriction.

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

A list of the common and/or botanical names of the flowers and foliage used to be provided with 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

OD4 Floral Spray

TIME TO CELEBRATE A ROYAL GARDEN PARTY

Two floral sprays, one a lady's corsage and one a gentlemen's buttonhole which complement each other arranged as the competitor wishes. Handmade flowers made in gum paste/flower paste or any other edible medium. Flowers, buds, fruits, and foliage may be used. Stamens, thread, wires, floristry tape and ribbon with discretion, may be used but no other artificial decoration apart from elements used for display purposes. **The entire exhibit should fit within a 10" (25cm) square.**

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

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

OD5 Miniature

TIME TO CELEBRATE LETTERS

A letter of the alphabet made from Pastillage and decorated using flowers and foliage with names beginning with that letter. E.g. Violet – V. Flowers may be made in gum paste/flower paste or any other edible medium. Wires, floristry tape, stamens, and thread may be used but no other artificial decoration. **The entire exhibit should fit within a 6" (15cm) cube.** These dimensions include any display materials used. Either the common or botanical names of the flowers and foliage used may begin with the selected letter.

A list of flowers/foliage used to be provided with the exhibit.

OD6 A Model

FATHER TIME

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 food grade supports allowed. No height restriction. **The entire exhibit should fit within a 10" square (25cm).**

*Competitors **must** be aware of copyright issues, and not copy a character directly from a film, television programme or book.*

OD7 Carved Novelty Cake

A TIME PIECE

A Novelty Cake in the shape of a Timepiece (clock, watch etc) – 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 should fit within a 14" (35cm) square.

(This class is meant to show competitor's skill at cutting and shaping the cake)

OD8 Royal Iced Biscuits

ONCE UPON A TIME

10 biscuits of 5 different designs (two of each) 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 should fit within a 12" (30cm) square.

NB: A biscuit should have a depth of 6-8mm (the average depth of a commercial digestive biscuit), and a maximum overall depth of 15mm once decorated.

OD9 Decorated Fruit Cake – Royal Icing

TIME TO CELEBRATE AN ANNIVERSARY

An 8-inch (20cm) round or square rich fruit cake to be covered with marzipan, coated with royal icing and 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 using royal icing skills (eg scrollwork, dots or Cornelli work) and feature a piped inscription to indicate the chosen anniversary. **ALL** piping to be directly onto the cake and all coating and decorating to be in white only. A list of ingredients used should be provided with the exhibit. **The cake will be cut and tasted.**

FIRST TIMERS

Open to anyone of any ability who has **NEVER** entered any sugarcraft competition before, either BSG or with any other organisation. **No tutor/teacher/demonstrator of sugarcraft is eligible to enter the First Timers Division.**

FT1 Single Tier Celebration Cake

TIME TO CELEBRATE A BIRTHDAY

A decorated cake coated in any edible medium for a birthday. 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 birthday being celebrated should be obvious to the judges. **The entire exhibit should fit within a 12" (30cm) square.**

FT2 Floral

TIME TO CELEBRATE A PROM

A buttonhole consisting of one flower and foliage only, taped together into one unit. Handmade flowers made in gum paste/flower paste or any other edible medium. Stamens, thread, wires, floristry tape and ribbon with discretion, may be used but no other artificial decoration. The foliage need not be the same variety as the flower. **The entire exhibit should fit within a 6" (15cm) square.** A card showing the common and/or botanical names of the flowers and foliage used to be provided alongside the exhibit.

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). i.e. if a Gold in the Novice Miniature has been won, a competitor may not enter Novice Miniature again, but could enter any other class in this Division.

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

ND1 Single Tier Celebration Cake

TIME TO SING

A decorated cake coated in any edible medium inspired by a song. Decorative work may include royal icing, sugarpaste, Pastillage, modelling, handmade sugar flowers and foliage, wired or unwired. Ribbons, stamens, thread, wires, and floristry tape allowed. **No other artificial decoration allowed.** Dummies allowed. Please place a card with the name of the chosen song alongside the exhibit. **The entire exhibit should fit within a 12" (30cm) square.**

ND2 Floral Display

SUMMERTIME

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 as the competitor wishes. Ribbons, stamens, thread, wires, floristry tape, oasis or dry hard allowed. No height restriction.

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

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

ND3 A Model

TEA TIME

A Cup and Saucer. The cup may be solid or open. Any edible medium(s) may be used, cake (fruit, Madeira, sponge, Rice Krispies cake or chocolate biscuit cake), pastes or Pastillage, along with wires, stamens and floristry tape only. Edible food colours may be used for colouring the mediums used and for painting highlights. No internal supports allowed.

The entire exhibit should fit within an 8" (20cm) square.

ND4 Decorated Fruit Cake – Sugarpaste

CHRISTMAS TIME

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 a snail's trail piped in royal icing or let-down sugarpaste. The cake to be additionally decorated with embossing and/or crimping skills only in a manner to celebrate Christmas. All work to be directly onto the cake and all coating and decorating to be in white only. A list of ingredients used should be provided with the exhibit. **The cake will be cut and tasted.**

CHILDREN'S DIVISION

A child may enter any class for which they are eligible, i.e. 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 HARVEST TIME

A display of 6 biscuits decorated with any edible medium(s). To be displayed on a plate, cake board or drum. Biscuits may be commercial or homemade. **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 BATH TIME

A cake or model inspired by bath time. 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 TIME TO CELEBRATE THE OSCARS

A decorated cake inspired by a favourite film 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. Please place a card with the name of the chosen film alongside the exhibit.

*Competitors **must** be aware of copyright issues, and not copy a character directly from a film.*

BSG MEMBERS CLASSES

BRANCH PROJECT 1

A CELEBRATION FIT FOR A KING

A display of pieces of original work by members of a Branch of the British Sugarcraft Guild. This exhibit should show a wide range of skills and should not exceed more than 50% of any skill or item shown, for example 50% floral display. The display to fit on a table 6ft x 2ft 6ins.

Marks will be awarded for the overall exhibit, i.e. the **“Wow Factor”** and other categories as stated in the BSG Guidelines Booklet.

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' TABLE

A CELEBRATION FIT FOR A KING

This is open to **“CYGNETS OF ALL ABILITIES”**. The display to fit on a table 6ft x 2ft 6ins. 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.

INTERNATIONAL MEMBERS CLASSES

These two classes are open to our international members **only** and will be judged **virtually** from photographs supplied by the competitor prior to the Gala Day, with the results announced at the event itself. Classes will be judged at OPEN level.

IM1 Miniature

TIME TO CELEBRATE LETTERS

A letter of the alphabet made from Pastillage and decorated using flowers and foliage with names beginning with that letter. Eg Violet – V. Flowers may be made in gum paste/flower paste or any other edible medium. Wires, floristry tape, stamens, and thread may be used but no other artificial decoration. **The entire exhibit should fit within a 6” (15cm) cube.** These dimensions include any display materials used. Either the common or botanical names of the flowers and foliage used may begin with the selected letter.

A list of flowers/foilage used to be provided with the photographs.

IM2 Single Tier Celebration Cake

TIME TO SING

A decorated cake coated in any edible medium inspired by a song. Decorative work may include royal icing, sugarpaste, Pastillage, modelling, handmade sugar flowers and foliage, wired or unwired. Ribbons, stamens, thread, wires and floristry tape allowed. **No other artificial decoration allowed.** Dummies allowed. The name of the chosen song to be provided with the photographs.

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

GENERAL INFORMATION FOR COMPETITORS

This Competition Schedule has been written in conjunction with the British Sugarcraft Guild Guidelines for Competitors (Edition 3 September 2020). 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
Chairman of Judges: Sandra Richards Tel no: 01454 315094 Email: lsrichards2@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 25 August 2023**. Entry forms may be posted or sent by email.
3. All individual competition entries to be in place by 9am on Saturday 16 September 2023. 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, name 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 First Timers or 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.

INFORMATION FOR INTERNATIONAL MEMBERS CLASSES

1. Competitions are open to British Sugarcraft Guild members only.
2. Entry forms and fees to reach the Competition Secretary by Friday 4 August 2023.
3. Competitors should submit up to 5 photographs. These must be jpeg images and of high resolution. At least one photograph should be taken from above, front and back must be included and one photograph should be taken with a ruler alongside to prove size. If photographs are not satisfactory you will be asked to send better ones. No filters or enhancing or photoshop. No form of identification on photographs.
4. The photographs must be accompanied by a list of any Gold, Silver, or any other metallic colour/dust/glitter used. **These must be edible and this must be stated on the packaging.** If such colours are used and not stated, the exhibit will be deemed 'Not to Schedule'. Rolkem colours are not edible.
5. For competitors entering **class IM1** a list of flowers/foilage used **MUST** be included with the photographs. For competitors entering **class IM2** the name of the chosen song **MUST** be included with the photographs.
6. '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.
7. The use of feathers or metallic cake jewellery is not permitted in any class.
8. Dummies may be used unless otherwise stated.
9. 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.
10. Cake boards/drums may be of any shape but must fit inside a square of the dimensions given for each class.
11. There is no height restriction unless indicated in the 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. The decision of the Chairman of Judges is final and **NO** correspondence will be entered into.
15. The Organisers have the right to use the supplied photographs for non-commercial purposes.
16. Comments will be emailed to the competitor after the show.

**THE BRITISH SUGARCRAFT GUILD – SUGARCRAFT AND CAKE GALA
SATURDAY 16 SEPTEMBER 2023**

**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 First Timers or 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 - £20 for first class entered (to include admission to Show)
£8 for each subsequent entry
Non members - £22 for first class entered (to include admission to Show)
£10 for each subsequent entry

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

Under 18s - £10 for first class entered (to include admission to Show)
£5 each, for subsequent entries.

If paying by cheque, please make cheque payable to “The British Sugarcraft Guild”. If emailing your entry, pay by bank transfer to The British Sugarcraft Guild Sort code 20-98-57 Account number 60195758 and enclose a copy of the payment receipt.

The completed entry form and payment to be returned by **Friday 25 August 2023**

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 – SUGARCRAFT AND CAKE GALA
SATURDAY 16 SEPTEMBER 2023**

BRANCH PROJECT OR CYGNETS' TABLE ENTRY FORM

Name of Branch

Contact Name (Please use Block Capitals and Full Name):

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

Address
.....

Post Code..... Tel. No: E-mail:

Membership No

Entry for the following class:

BRANCH PROJECT	
CYGNETS' TABLE	

Signed: Date:.....

Table size in each case is 6ft x 2ft 6 ins.

Up to Three table arrangers will be allowed, all **MUST** have an admission ticket to the show.

Entry Fee: - Branch Project - £15 per entry
 - Cygnets' Table - £12 per entry

If paying by cheque, please make cheque payable to "The British Sugarcraft Guild". If emailing your entry, pay by bank transfer to The British Sugarcraft Guild Sort code 20-98-57 Account number 60195758 and enclose a copy of the payment receipt.

The completed entry form and payment to be returned by **Friday 25 August 2023**

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

**THE BRITISH SUGARCRAFT GUILD – SUGARCRAFT AND CAKE GALA
SATURDAY 16 SEPTEMBER 2023**

**INTERNATIONAL MEMBERS' COMPETITION ENTRY FORM
Open to BSG members**

Please use Block Capitals and Full Name:

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

Address

E-mail

Membership No

I wish to enter the following classes: -

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.

Signed: Date:.....

Entry Fee: £10 for first class entered
 £8 for subsequent entry

Please email your entry to the Competition Secretary and pay by bank transfer to The British Sugarcraft Guild Sort code 20-98-57 Account number 60195758 and enclose a copy of the payment receipt.

The completed entry form and payment to be returned by **Friday 4 August 2023**.

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