

# Sweet Times in the Rockies



## Colorado's Premier Sugar Art Show

February 11 & 12, 2012

Presented by:



At the Denver Convention Center (Upper Level)  
700 14<sup>th</sup> Street, Denver, CO 80208

**Entry postmark deadline: Friday, January 27, 2012**

### GENERAL COMPETITION CATEGORIES

**Cakes for Kids** - Any cake created for a child's celebration

**Holiday Cakes** – Holiday themed cakes, such as Valentine's Day, Easter, Independence Day, Halloween, Thanksgiving, Christmas, etc.

**Celebration Cakes** – Cakes created for bridal, baby, wedding showers, anniversaries, birthdays, etc.

**Tiered Cakes** – Cakes that are tiered or stacked.

### SPECIAL COMPETITION CATEGORIES

**Confections** – An assortment of cupcakes.

**Extravagant Cakes** – A sugar art display and complimenting the current theme selected by the Garden and Home Show – 'Butterfly Migration'.

**Tasting Competition** – Cakes will be judged on taste, using flavorings provided by Savory Spice Shop. One flavoring is **Korean aged black garlic** – this is a bulb that is very sweet like figs and Balsamic vinegar but has no garlic taste. The second flavoring is **pomegranate molasses** – the juice is reduced to a molasses consistency.

Please register by January 1 to allocate time for acquiring ingredients and testing recipe.

## RULES AND REGULATIONS

**Please read these rules carefully, as non-compliance will result in disqualification.**

1. This competition is open to anyone interested in cake decorating or sugar art.
2. Entry forms must be postmarked **no later** than **Friday, January 27, 2012** for all entries. However, early registration for the Tasting Competition is needed to allow time for acquiring ingredients and adequate testing.
3. Late registrations/walk-ins **WILL NOT BE ACCEPTED.**
4. The \$20 entry fee for the Extravagant Cake will not be combined with any other entry fees. If an entrant wishes to enter in other categories, the first entry for additional categories will be \$15 and subsequent entries will be at the lower rate of \$5. For example: An entrant wishes to enter the Extravagant Cake competition and will pay \$20, then the entrant wishes to enter a cake in the Celebration Cakes and will pay \$15; then wishes to enter any additional category and will pay the lowered rate of \$5; for a total of \$40.
5. No entry fees will be refunded under any circumstances.
6. All entries must fit in a 20-inch square area, except for the Extravagant Cake category, which must fit on a 30 inch round table and the Confections category which must fit 12-inch square area. **Entries exceeding these areas will not be judged.**
7. All entries must be pre-registered and checked in at the Convention Center on Friday, February 10, 2012 from 4 to 7 p.m. Saturday morning check-ins **will not be accepted without PRIOR approval of cake show chairman or registration chairman** (contact information on entry form).
8. Any photographs and/or recipes at the cake show may be used by show sponsors or CO/WY ICES for promotional purposes.
9. The Sweet Times in the Rockies committee reserves the right to re-categorize or change divisions, if deemed necessary. The committee may refuse, and/or disqualify inappropriate entries. Any entry violating the rules may be displayed, but not judged.
10. All entries must be original work for this show.
11. Be aware that entries containing chocolate decor may be affected by the bright sun that streams in from the large convention windows. Entrants should provide a "sun-shield" (possibly a box no bigger than the 20 inches square allotment per entry). The cake show cannot be responsible for chocolate decorations melting during the cake show.
12. No adjustments by entrants or the cake show committee may be made to entries or display tables after 9:30 a.m. Saturday, February 11, 2012.
13. The cake show cannot be responsible for loss or damage of entries, though every effort will be made to prevent any mishaps.
14. Entries in the cake show must be picked up on Sunday, February 12, 2012 after the awards ceremony and not before. Entries remaining after 8 p.m. will be discarded.
15. If you have won Best in Division in two consecutive STITR shows, enter the next higher division this time.
16. Entry forms are limited to one per person. If additional forms are needed, you may copy or request from the contacts at the bottom of the form.

*Entrants are to send in the registration form with a stamped, self-addressed #10 envelope. Confirmation of registration, including contestant numbers, and other important cake show information will be sent to the entrant. The original submitted form will be in the cake show files.*

*Two complimentary passes to the Garden & Home Show will be given to each entrant at the time of check-in.*

## JUDGING AND AWARD INFORMATION

1. All entries, except Tasting Competition entries, will be judged on a point system weighing the following:
  - Originality and innovation
  - Overall eye appeal
  - Skill
  - Number of techniques used
  - Neatness
  - Creativity and execution of design
  - Color combination and appropriateness
2. Tasting Competition entries will be judged on the following:
  - Taste
  - Overall eye appeal
  - Effective use of supplied ingredients
  - Aftertaste
  - Required documentation of recipe
3. All judges selected for the show are competent professional sugar artists who are respected in their field. Judging will take place Saturday, February 11, at 10:30 a.m. The scoring and comments by the judges will be recorded on a judging sheet and will be folded and left under each entry. **ALL DECISIONS OF THE JUDGES ARE FINAL**
4. Categories will have 1st, 2nd and 3rd place ribbons awarded at the discretion of the judges. Each division will have a Best of Division ribbon awarded. A ribbon will be awarded for Best of Show, Peoples' choice for adult and children, and Decorators' Choice. Winners of these places will not be revealed prior to the Awards Ceremony. Winners will be announced and prizes awarded during the Awards Ceremony Sunday, February 12, at 5:00 p.m.
5. The winning entrant (or a substitute) must be present at the Awards Ceremony to receive ribbons and awards earned. Unclaimed prizes will be forfeited including goodie bags.

## GENERAL SUGAR ART RULES

1. Cakes and sculpted entries may be comprised of cake, Styrofoam or other medium. If a non-cake form is used and duplication in cake is questionable, documentation of reproduction method, including photos of actual cake, must be included.
2. Any non-edible décor, computer-generated images or processes, mechanical equipment or aids, etc., must be disclosed on the Technique Sheet.
3. A Technique Sheet, which will be provided in the registration packet sent to the entrant after registration, must be included with every entry.

### TASTING COMPETITION

1. Participants 15 years and older are welcome.
2. Instruction for acquisition of ingredients needed will be disclosed upon registration no later than January 1<sup>st</sup>, 2012. Please register no later than January 1<sup>st</sup>, 2012. You must allow time for acquiring ingredients and adequate time for creating your recipe.
3. The entry **must** be a cake that will serve at least 4-6 people.
4. Three copies of the recipe **must** accompany the entry with no identification of the entrant notated. The cake will not be judged if 3 copies of the recipe are not included. Recipes entered may be used by CO/WY ICES for promotional purposes
5. Any or all of the ingredients provided may be used in the cake.

### EXTRAVAGANT CAKE

1. Entrants 15 years and older are welcome.
2. Each entry will be given a table which measures 30 inches round and 52 inches tall. PLEASE NOTE: *You must provide the tablecloth and any decorations for the cocktail table.*
3. Entries will be judged on creativity, technical diversity, over-all appearance and execution of the theme. There will be a first, second and third place winner in this category.
4. All other entrants in this category will be awarded a ribbon and be recognized for their hard work to make this entry spectacular. Entries in this category will not be included in the Best of Show judging.



# 2012 SUGAR ART ENTRY FORM

Name \_\_\_\_\_ Shop Name \_\_\_\_\_  
 Address \_\_\_\_\_ Phone \_\_\_\_\_ Fax \_\_\_\_\_  
 City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
 Email \_\_\_\_\_ Age (Div. 1, 2 & 3 only) \_\_\_\_\_

Please enter the number of entries in the appropriate box and the total entry fee for each category.

**See back for info on fees and divisions.**

Category 1 <sup>st</sup> entry/add'l	Div. 1 \$9/\$3	Div. 2 \$9/\$3	Div. 3 \$9/\$3	Div. 4 \$15/\$5	Div. 5 \$15/\$5	Div. 6 \$15/\$5	Div. 7 \$15/\$5	Div. 8 \$15/\$5	Entry Fee
Cakes for Kids									
Holiday Cakes									
Celebration Cakes									
Tiered Cakes									
<b>TOTAL 1</b>									

Special Category 1 <sup>st</sup> entry/add'l	Div. B \$15/\$5	Div. C \$15/\$5	Div. D \$20	Div. S \$20	# of Entries	Entry Fee
Confection-cupcks						
Tasting						
Extravagant Cakes						
<b>TOTAL 2</b>						

Total 1    \$ \_\_\_\_\_

Total 2    + \$ \_\_\_\_\_

Enclosed \$ \_\_\_\_\_

Please make checks  
payable to **COICES**

I understand that the cake show and sponsors are not responsible for theft or damage, nor for entries left past show deadlines.

I understand that photos and/or recipes of my entry may be used for promotional purposes and may be published.

I understand that work on my entry(s) will be done exclusively by me (except as noted in children's divisions 1 and 2).

I understand that any tax liabilities for prizes awarded are my own responsibility.

**I have read and understand the rules and regulations put forth by CO ICES for the Sweet Times in the Rockies Sugar Art Show. The above is true and correct to the best of my knowledge.**

Signature \_\_\_\_\_ Date \_\_\_\_\_

(or signature of Legal Guardian, if under 18 years of age)

Name of entrant, if under age 18 \_\_\_\_\_

Make checks payable to CO ICES. Send entry form, check and a #10 self-addressed stamped envelope to:

Nancy Schol  
 11105 Fairfax Court  
 Thornton, CO 80233  
 (303) 451-1104  
[naschol@comcast.net](mailto:naschol@comcast.net)

For more information, contact  
 Sadie Russo, STITR Chairman  
[cakes@russos.net](mailto:cakes@russos.net)  
 303-944-8852

## DIVISIONS

**PLEASE READ CAREFULLY! IF YOU MEET EVEN ONE REQUIREMENT UNDER A DIVISION,  
THAT IS THE LOWEST DIVISION YOU MAY ENTER**

Please be accurate when selecting your division entry. It is not honorable, nor fair to others to enter in divisions for which you are over qualified or had someone help you. Your entry will be reclassified if you enter a lower division than the judges deem appropriate. Please read carefully.

**If clarification of divisions is needed, please call Marilyn White 970-352-0881 or Ella Steele at (303) 453-0324**

**NOTE: Divisions 1-3 - Entrant must leave a phone number and be available for contact at that number during judging to answer judges' questions, if needed.**

**Division 1 – Children:** Ages 9 yrs and under as of January 31st. Adults may ONLY bake the cake. Icing, decorating, and structural enhancements MUST to be done by the child.

**Division 2 – Pre-teen:** 10-13 years of age as of January 31st. Adults may ONLY bake the cake. Icing, decorating, and structural enhancements MUST be done by the child.

**Division 3 – Young adult:** Ages 14-17 years old as of January 31st. All work MUST to be done by the Young Adult.

**Division 4 – Beginners:** An adult who has less than two years cake decorating/sugar art experience and less than 30 hours of sugar art instruction.

**Division 5 – Intermediate:** An adult who has more than two years cake decorating/sugar art experience and less than 60 hours of sugar art instruction.

**Division 6- Advanced:** An adult who has more than four years cake decorating/sugar art experience and less than 90 hours of sugar art instruction.

**Division 7– Professional:** An adult who has more than six years cake decorating/sugar art experience and more than 90 hours of sugar art instruction. May be decorating for profit or working as a decorator.

**Division 8 – Masters:** An adult who is an expert in sugar art. Is known to have mastered specific mediums and techniques. May be an author, instructor, and/or have worked in a commercial setting.

**Confection Competition - Division B – 15 years of age or older**

**Tasting Competition – Division C - Open to 15 years of age or older**

**Extravagant Cake Competition – Division S – Open to 15 years or older**

### ENTRY FEES

**General, Confection, and Tasting categories:**

**Adults:** \$15.00 for 1<sup>st</sup> entry, \$5.00 for each additional entry.

**Students (17 years of age and under):** \$9.00 for 1<sup>st</sup> entry, \$3.00 for each additional entry.

**Extravagant Competition:**

\$20 per entry (not to be combined with any other entry fees).

**ONLY ONE PERSON PER ENTRY FORM** – For addition copies, please email [ellasteele123@comcast.net](mailto:ellasteele123@comcast.net)

## WOULD YOU LIKE TO HELP?

A lot of work by only a few, very dedicated and overworked members goes into putting on our ICES cake show every year. We do this to allow sugar artists like you to display your beautiful work and compete against your peers. However, we really need you to help to spread the load at the show. Some of our members have to work all day, both days, because we simply don't have enough people to relieve them.

If you would like these shows to continue, please help us by circling hours you would like to volunteer. Volunteers will receive two tickets to the Garden and Home Show and a raffle ticket for a prize bag.

I would like to volunteer (circle hours, sessions and days that apply):

2 / 4 / 6 hours

Morning / Afternoon / Evening

February 11 / February 12 / either / both

We thank you very much.

*List your name and contact information below:*

Name: \_\_\_\_\_

Phone: \_\_\_\_\_

Cell: \_\_\_\_\_

Email: \_\_\_\_\_