

River City Confectioners Association

25th Annual Sugar Arts Show

July 13-15, 2018

Our show will be at the Village Point Shopping Center

Omaha, NE 68022

Theme for our 25th Annual Show will be The Great Outdoors.

Show Schedule

Friday, July 13th, 2018

4 pm-8 pm

Registration at show

Saturday, July 14th, 2018

7:30 am-9:30 am

Registration at show

10 am

Judging begins*

6 pm

Dinner with Judges (optional sign up by noon)

Sunday, July 15th, 2017

2:30 pm

Award Ceremony begins

3 pm

Begin removal of entries**

***Any entries arriving after 9:30 am are not eligible for competition, however they may displayed.**

****Entries May Not be removed before 3 pm on Sunday; however, RCCA will not be providing any cake police after that time. Entries will be disposed of if not removed prior to the end of the fair pick up time.**

General rules, classifications and divisions are found at our website:

<http://rccaomaha.webs.com/>

General rules

1. Bring all entries into the crossroads to the registration table. Entries may not be removed prior to 3pm on Sunday July 15, 2018.
2. Judging will begin promptly at 10 am on Saturday July 14, 2018. Any entries arriving after 9:30 am on Saturday are not eligible for competition, however they may be displayed.
3. Judges reserve the right to reclassify any entry or remove those they deem in poor taste.
4. Real or dummy cakes may be used. Anyone using a dummy cake must be able to reproduce it in a real cake.
5. Each cake must be solely the work of the entrant except Divisions 1, 2 and 3 where the cake may be baked by an adult.
6. Each entrant may enter only one American division plus one foreign division and one Wedding Spectacular division. Any Foreign cake must be entered in a Foreign Division except Divisions 1, 2 and 3. When you win two trophies in any division, either in the present show or future shows, you must move to the next higher division.
7. The entry fee is \$10.00 per adult and \$5.00 per person under the age of 18, with no limit on the number of items each person may enter. There are no refunds.
8. Each person entered will be eligible for various prizes drawn for and given out at the awards ceremony.
9. Judging will be done on the point system as follows:

Degree of difficulty	0-10 points
Artistic Achievement	0-10 points
Work involved	0-10 points
Originality	0-10 points
Special Features	0-4 points
10. At the judge's discretion, additional points may be awarded for outstanding displays of confectionery workmanship. The point system is being used to judge each piece on its own merits rather than judging on against another. This system is considered to be the fairest for each entrant. A low number of entries does not guarantee a first, second or third place. An entry must have earned a blue ribbon to be eligible to win a trophy in that division. Ribbons will be awarded according to the following point scale:

Blue ribbon	36-40 points
Red ribbon	31-35 points
White ribbon	27-30 points
11. Awards: Blue, Red and white ribbons for each category for qualifying entries. One trophy for Best of each Division. An entry must receive a blue ribbon to qualify for a trophy.
Three trophies for the Best of Show (determined by Judges):
 - One for Wee Folks-Beginner Divisions
 - One for Intermediate-Professional Divisions
 - One trophy for Decorators' ChoiceTwo ribbons for People's Choice:

One for Wee Folk-Beginner Divisions

One for Intermediate- Professional Divisions

12. A form provided upon registration must be placed with each entry describing the work that has been done. Use of table dressing (fabric and mirrors) is encouraged in order to make a better presentation. No other items may accompany your show piece. No silk flowers or commercially made confectionery items will be allowed except for gingerbread houses and wedding cake toppers. Plastic items should be kept to a minimum. No advertisements or business cards will be allowed next to the items until after judging.
13. All wedding and anniversary cakes in the American and Foreign Divisions cannot have stairs, fountains or lights. These items may be used in the wedding Spectacular Division only. The Wedding Spectacular is open to all ages and skill levels.
14. Electricity is available on a first come, first serve basis and must be specified on your entry form. You must furnish your own extension cord.
15. Sponsors of this show will not be held responsible for any theft or damage, although all possible precautions will be taken.
16. Any entry that has been previously entered in the Omaha show are ineligible.
17. Explanation of show theme: The theme for this year's show is "The Great Outdoors". The Show theme may be of any confectionery medium or method you wish, cake or non cake. Refer to the medium and method classifications.
18. No cold porcelain entries are allowed. Show pieces need to be constructed of the media listed on these pages.

Divisions and Classifications

Wee Folks (Ages 7 and under) – Any child who has decorated and completed a cake entirely by him/herself

Children (Ages 8-12) – Any child who has decorated and completed a cake entirely by him/herself.

Junior (Ages 13-18) – Anyone who has decorated and completed a cake entirely by him/herself.

Beginner (Ages 19 & up) – Anyone with less than 2 years decorating experience.

Intermediate (American method only) – Anyone with 2 or more years of decorating experience who does not qualify for the advanced division.

Advanced (American method only) – Any adult who has taught cake decoration or has decorated 3 years or more and has won 2 “Best of Division” trophies in the intermediate division.

Professional (American method only) – Any adult who has attended one or more professional cake decorating schools or teaches classes above basic decorating or has had 40 or more hours of cake decorating instruction or has won 2 “Best of Division” trophies in the advanced division.

Wedding Spectacular – Two separate divisions. (Young person’s-Intermediate or Advanced-Professional)
Open to all. Choose the divisions appropriate to you. Use your imagination.

Beginner (Foreign Method only) - Anyone who does not qualify for foreign intermediate.

Intermediate (Foreign Method only) – Anyone who has won 2 “Best of Division” trophies in the beginner Foreign division.

Advanced (Foreign Method only) – Anyone who has won 2 “Best of Division” trophies in the intermediate foreign division.

Professional (Foreign Method only) – Anyone who has taught foreign techniques or who has won 2 “Best of Division” trophies in the advanced division.

Methods & Mediums Classifications

American Mediums	American Methods	Foreign Mediums	Foreign Methods
Buttercream	Airbrushing	Royal Icing	Lace Points
Rolled buttercream	Sculpting	Gumpaste	Bas Relief
Royal Icing	Figure Piping	Pastillage	Extension
Candy clay	Color flow	Pulled Sugar	Wings
Wafer paper	Molding	Blown sugar	Eyelet
Gingerbread	Piping flowers	Rolled Fondant	Overpiping/Lambert
Cookie dough	(Royal or buttercm)	(Foreign method)	(Mexican)
Tempered Chocolate	Spatula Painting	Marzipan	Nirvana
Candy Coat	Drop string	Poured Fondant	Filigree
Piping gel			Smocking
Gumpaste for plagues			Run-out collars
Poured fondant			Garret – Frills
Rolled fondant			Standing collars
			Applique'
			Crimping
			Pipe Embroidery
			Cocoa Painting
			Painting(food coloring)
			Building & Furniture
			Brush Embroidery

RIVER CITY CONFECTIONERS ASSOCIATION

Sugar Arts Competition 2018

Registration Form

(Please Print Clearly)

Name: _____

Address: _____

City, State, Zip: _____

Phone (Include Area Code): _____

E-Mail Address: _____

Once again we will be offering various demonstrations that will be taking place throughout the cake show on Saturday and Sunday. These Demonstrations will be open to the public at no charge, and will cover many different mediums and skills. The Schedule will be placed at the information table and in demonstration room during the cake show.

Entry Fee \$10.00 per adult _____

\$5.00 per person (under 18) _____

Please fill out one entry form per person, but you can write just one check. Please make checks payable to: RCCA

Please mail this entry form along with your check to :

Gina Looney

1221 S 122nd Plz #224

Omaha, NE 68144

RELEASE OF LIABILITY; I hereby release River City Confectioners Association, the Chance Ridge Event Center, Omaha Douglas County Fair from any liability during the July 13-15, 2018 Sugar Arts Show. I agree to abide by all the rules of the show and the decisions of the judges. I give by permission for pictures to be taken of my entries.

Signature _____ Date _____

DIVISION

Entry # _____

Check one

___ Wee Folk (under age 7) ___ Children (Age 8-12) ___ Junior (Age 13-18)

Age of Entrant _____ (If under 19)

___ Beginner ___ Intermediate ___ Advanced ___ Professional

Check one: ___ American ___ Foreign

Categories

Check one: _____ (One sheet per entry)

___ Holiday

___ Birthday ___ Wedding/Anniversary

___ Novelty ___ Challenge

___ Non-Cake

___ Gingerbread

___ Show Theme

___ Airbrush

___ Gumpaste

Wedding Spectacular ___ Wee Folk-Intermediate ___ Advance-Professional

Short description of Sugar Art _____

Filled out after judging:

#of points received _____ Ribbon : Blue ___ Red ___ White ___ Trophy: _____

Entry # _____

Division _____

Age (If under 19) _____

Decorating Materials Used—List all edible materials used for your entry

___ Buttercream Icing

___ Rolled buttercream

___ Royal Icing

___ Gum paste

___ Rolled fondant

___ Confectioners candy

___ Confectioners glaze

___ Piping Gel

___ Wafer/Rice paper

___ Color Flow

___ Edible glitter

___ Gingerbread

___ Pastillage

___ Store bought candy

___ Others – Please Specify _____

Techniques Used – List all techniques used for your entry

___ Figure piping

___ Air brush

___ Color flow

___ Cake sculpture

___ Rolled buttercream

___ Confectioners candy

___ Confectioner's painting

___ Molded

___ Cocoa painting

___ Dipped

___ Wafer/rice painting

___ Painting

___ Brush Embroidery

___ Figures

___ Oriental string work

___ Gum paste

___ Lambeth

___ flowers

___ Embossing

___ Figures

___ Others-Please Specify _____

___ free hand modeling

Comments- _____

Name: _____

City: _____

Our challenge Items for 2018 are

- 1) Sunrise
- 2) Top hat
- 3) Cup
- 4) Quilt
- 5) Taxi cab
- 6) Peach
- 7) Cowboy boots
- 8) Butterfly
- 9) Ruby
- 10) Flag
- 11) Spider
- 12) Dream Catcher
- 13) Leaf
- 14) Crown
- 15) Bug

Our theme for 2018 is Outdoor Life

The challenge category is open to all divisions. It is up to the individual to make sure all items are included in your piece. If all items are not included you will not be able to receive the cash prizes! You will be required to fill out a form listing where all the items are located in your piece or you may do that before hand and bring it with you. Have fun and be creative.

We offer a first place (\$50) prize, a second place (\$25) and a third place (\$10) prize for the challenge category. Only 3 prizes will be awarded by the judges and their decision is final!

We will offer 3 cash prizes for show theme:

- \$50 best of divisions (Professional-Advanced)
- \$50 best of divisions (intermediate-Beginner)
- \$25 best of divisions (Junior-Wee Folks)

You must receive a blue ribbon to be able to receive the cash prizes in the show theme! Decisions of the judges are final!

Our Teacher and Judge this year is Peggy Tucker who is an award winning Certified Master Sugar Artist, one of only 32 in the world and is internationally known. She teaches, demonstrates and judges all over the world and is the owner of School of Cakeology, which is a mobile classroom specializing in cake design, decorating, and the art of sugar, all brought to you. She co-owns Cake Play Inc.

Even though she is now one of the owners of Cake Play Inc she continues to share her love and passion of the sugar arts by teaching classes, Judging competitions, volunteered at multiple charity events, culinary schools and collaborated with companies to develop and bring new products to the market.

Peggy was named as one of Dessert Professional's top Ten Cake Artists of North America in 2014 and in 2016 was awarded the Sweet Life Award. She has appeared on The Food Network and Fox News, and has written articles published in American Cake Decorating Magazine, Edible Artist Network Magazine, Cakes and Crafts Magazine and ICES Magazine.

On Friday, July 13th Peggy will be teaching a class on chocolate.

CHOCOLATE FLOWERS AND BOWS

Friday, July 13th 6pm-8pm

Just gotta love chocolate!!! In this 2 hour class you'll be working with candy melts and making three different flowers and bows and attaching them to fondant covered cake board to take home. You will need to bring a fondant covered cake board and box to take home your project. All other supplies will be provided.

Cost is \$50 for this 2 hour class.

BRIDGELESS EXTENSION WORK

Sunday, July 15th 10am-12pm

In this 2 hour course you will learn just how easy it really is to do bridgeless extension string work using royal icing. Then will move into a little drop string work as well as borders if time permits. Supply list for this class is one 8" cake dummy covered in Fondant. (any color will do) on a 10" cake board and box to carry your cake home in. Everything else will be provided in class.

Cost is \$50 for this 2 hour class.

CHOCOLATE FLOWERS AND BOWS

July 13th 6pm-8pm

Cost \$50

\$ _____

BRIDGELESS EXTENSION WORK

July 15th 10am-12pm

Cost \$50

\$ _____

NAME _____

ADDRESS _____

CITY _____ STATE _____

PHONE _____

EMAIL _____

Please send your completed form along with your deposit of half or full payment to:

JoEllen Simon 5547 Mayberry Omaha, NE 68106

If you have any questions please contact her at (402)551-9776 or joellensugarart@aol.com

Sign up is required to be postmarked by July 6, 2018

