



Mid-Atlantic Cake Show

*Shipley Arena at the Carroll County Agriculture Center, Westminster, MD
April 19-20, 2008*

Divisional Show Rules/Regulations and Information

Failure to comply with the rules below will result in disqualification.

Important Dates and Information

Pre-Registration date:	April 5, 2008
Entry fee:	\$6.00 / \$3.00 each additional entry (except Division M)
Entry fee after April 5, 2008:	\$9.00 / \$4.00 each additional entry
Entry fee for the Youth Division:	\$3.00 per person (multiple entries still pay just one fee)
Make checks payable to:	Mid-Atlantic Cake Show
On-site registration and display setup hours:	Friday April 18, 6:00pm – 8:00pm (display setup continues until 10:00 pm) Saturday April 19, 7:00am – 9:45 am
Judging begins:	Saturday April 19, 10:00 am
Mail registration to:	Pat Ditmore 1105 Leslie Rd. Havre de Grace, MD 21078
For more information contact:	B. Keith Ryder (703) 538-6222 bkeith@bcakes.com Margaret Vetter (410) 465-9045 cakesnstuff@aol.com

The members of the Maryland and Virginia Chapters of the International Cake Exploration Soci   (ICES) welcome you to the Mid-Atlantic Cake Show and Wedding Cake Competition, held at Shipley Arena at the Carroll County Agriculture Center in Westminster, Maryland. The contest is open to everyone. In addition to providing an opportunity to showcase your cake decorating skills, we have planned many exciting demonstrations throughout the weekend, and have arranged for numerous prizes to be awarded.

Registration and Entry Fees

All entrants must sign a registration and release form. Forms must be received by the pre-registration date above to qualify for the pre-registration rate. Pre-registration helps us plan cake spacing/placement and minimizes movement of cakes. Displays registered on site might not be placed with others in the same category, but will be accommodated where space is available.

Entry fees will be charged per the scale above. Entry fees are non-refundable.

Displays must remain on display until 5:00pm on the last day of the show. They may be picked up from 5:00pm to 6:00 pm. Any displays not picked up by 6:00pm become the property of the Mid-Atlantic Cake Show and will be disposed of according to the wishes of the organizers.

Individuals may enter as many categories within a division as desired. However, only one entry per category is allowed, except for the Wee Folk category and the Winners' Circle. There is no limit to the number of displays that may be entered in the Wee Folk category, or in the Winners' Circle. Displays in the Winner's Circle division will not be judged, and there is no entry fee for these entries.

All work must be the sole work of the participant. This generally includes "Youth/Teen" entries, with the following exceptions. For all youth *12 years of age and under*, note the following additional rules.

- 1) Parents are allowed to bake cakes and prepare icing only.
- 2) Youth must color icing and complete all decorations.
- 3) Both parent and youth must sign entry forms signifying that they have read these rules and will abide by them.

Decorating Guidelines and Tips

Please note that electrical outlets are not available for your display.

Real cakes or cake dummies are acceptable. Cake dummies must be able to be reproduced in cake form. Sculptured cakes must be made of real cake; submission of at least two in-progress photos is required for sculptured cakes.

Table dressing (fabrics and mirrors only) is encouraged, but not required, in order to make a better presentation. See-through cake covers to protect the cakes are welcome, but the judges must be able to remove the cover if necessary to view the cake.

Edible decorations are preferred. Plastic decorations (doll picks, pillars, etc.) and purchased flowers may be used, but will be judged accordingly. Use of cold porcelain is not permitted. We encourage the use of sugar and other edible mediums throughout your display.

Judging

The Show Committee or the judges reserve the right to reclassify any display to another category or division, or to disqualify displays that, at their sole discretion, are in poor taste.

Entries will be judged on originality, smoothness or texture of icing, degree of difficulty, technique, artistic expression, use of color and overall appearance.

Judging will be done by highly qualified judges, and their decisions will be final. First, second and third place prizes may be awarded. Prizes may or may not be awarded in all categories at the discretion of the judges.

Entries from previous shows are acceptable, as long as they are not more than one year old. If the entry won first place in a show in any prior competition, it must be entered in the Winners' Circle category. Winners' Circle entries will not be judged.

Judges will provide comments on all entries judged.

Awards/Prizes

All entrants are eligible for special prizes. Each entrant will receive one ticket for the prize drawing. If there are more prizes than entrants, each ticket may be eligible to win more than one prize, but every ticket will be drawn once before any ticket is drawn for a second prize. Prizes include, but are not limited to, cake decorating related books, classes, equipment and magazine subscriptions.

Each entrant will be given a ballot to cast a vote for the Decorator's Choice award. Members of the general public will be provided with ballots for the People's Choice award. All entries in both the wedding cake competition and the divisional competition will be considered together for these two awards.

After a second Best of Division win in the same division (Beginner through Professional), the entrant must move up to at least the next division.

Advertising

No advertising of any kind is allowed on or near display tables. Entries must be made in the name of the individual who completed the entry, *NOT A BUSINESS NAME*. Advertising is available in the event program only; contact the organizers for more information. The program advertising deadline is the same as the pre-registration deadline above. The organizers reserve the right to refuse any advertising, at their sole discretion. Entrants are welcome to leave business cards at the hostess table to be taken by the public. Business cards and/or accompanying literature may not identify the entrant's display(s).

Photography

Please allow time to have your display(s) photographed. Once registered, please take your display(s) to the photo studio so that clear, uncluttered photos of each entry can be taken. Only photographs taken in the photo studio will be available for posting on the MACS website. If you like, you may purchase an 8x10 print of the professional photo to be mailed to you after the show. The cost of each print is \$30, including mailing costs.

Special Competitions

Two special live competitions will be held during the event. If you would like to be considered as an entrant for the Sweet Art Galleries Choco-Pan® competition or the Cal-Java Castle competition, please contact Norman Davis (norman@thesweetlife.com) for details.

Directions and Accommodations

The Shipley Arena at the Carroll County Agriculture Center is located at 706 Agriculture Center Dr. Westminster, Maryland 21157

From the North:

(directions from Hanover, PA) Take Rt. 94 South (becomes MD Rt. 30 at the state line). Follow 30 to Manchester and turn right on Rt. 27. Follow Rt. 27 to Rt. 140 East (in Westminster). Turn left onto the ramp to 140 East and travel to the first traffic light. Turn right onto Center Street. Take Center Street through to Gist Road (you will go through two traffic lights and drive past the Farm Museum and Carroll County General Hospital before you get to Gist Road). Turn right on Gist Road and follow to the stop sign. Turn right on Smith Avenue. Smith Avenue will dead end at the Carroll County Agricultural Center.

From the South:

Take Interstate 270 North to Rt. 27. Follow Rt. 27 to Kate Wagner Road. (Kate Wagner Road intersects Rt. 27 before you reach the city of Westminster) Make a right onto Kate Wagner Road (which intersects Rt. 27 at a traffic light) and follow approximately 1.2 miles. Turn left onto Gist Road (You will see an elementary school to your left once on Gist Rd. and a housing development to your right.) Continue on Gist Road until you reach a stop sign. At the stop sign turn left onto Smith Avenue. Smith Avenue will dead end at the Carroll County Agricultural Center.

From the East:

From Baltimore Beltway 695, take Interstate 795 north toward Westminster. Follow the signs onto MD 140 and take 140 into Westminster. Turn left onto Center Street. Take Center Street through to Gist Road (you will go through two traffic lights and drive past the Farm Museum and Carroll County General Hospital before you get to Gist Road). Turn right on Gist Road and follow to the stop sign. Turn right on Smith Avenue. Smith Avenue will dead end at the Carroll County Agricultural Center.

From the West:

Take I-70 East to the Mt. Airy/Route 27 Exit. Head North on Rt. 27 toward Westminster for approximately 15 miles. Make a right onto Kate Wagner Road (which intersects Rt. 27 at a traffic light) and follow approximately 1.2 miles. Turn left onto Gist Road (You will see an elementary school to your left once on Gist Rd. and a housing development to your right.) Continue on Gist Road until you reach a stop sign. Turn left onto Smith Avenue. Smith Avenue will dead end at the Carroll County Agricultural Center.

For hotel reservations, please contact the **Best Western Catering and Conference Center** at **410-857-1900**. Mention the Mid-Atlantic Cake Show, and you'll get a special group rate of \$79/night for the evenings of April 18-20, 2008. To get the special rate, **make your reservation before March 18, 2008**.

For a list of other nearby hotels, see the Mid-Atlantic Cake Show information page at www.midatlanticcakeshow.com.

Mid-Atlantic Cake Show

Divisions, Categories and Entry Form

Division A -- Youth/Teen

Categories: A1. Wee Ones--Ages 8 and under
A2. Children--Ages 9 through 12
A3. Teens--Ages 13 through 17
A4. Holiday - Independence Day
A5. Buttercream only (ages 12 and under)
A6 Buttercream only (ages 13 through 17)

Division B -- Beginner

One who has been decorating for two years or less, and has had no more than two courses of cake decorating lessons.

Categories: B1. Special occasion and novelty – non-tiered
B2. Special occasion and novelty – tiered
B3. Special Techniques
B4. Holiday - Independence Day
B5. Buttercream only

Division C -- Intermediate

One who has been decorating at least two years, decorates solely as a hobby, and has not taught advanced cake decorating. OR one who has completed at least two cake decorating courses.

Categories: C1. Special occasion and novelty – non-tiered
C2. Special occasion and novelty – tiered
C3. Special Techniques
C4. Holiday - Independence Day

Division D -- Advanced

One who has been decorating for several years, decorates primarily as a hobby, OR one who has completed at least five cake decorating courses. Must not meet any of the qualifications under the semi-professional division.

Categories: D1. Special occasion and novelty – non-tiered
D2. Special occasion and novelty – tiered
D3. International/Special Techniques
D4. Holiday - Independence Day

Division E -- Semi-Professional

One who has been decorating for several years and generally sells more cakes than are given away. May teach cake decorating classes. Must not meet any of the qualifications under the professional division.

Categories: E1. Special occasion and novelty – non-tiered
E2. Special occasion and novelty – tiered
E3. International/Special Techniques
E4. Holiday - Independence Day

Division F -- Professional

One who has been decorating for at least five years and who qualifies under at least one of the following: derives at least 10% of earned income from the sale of cakes, works in a commercial bakery, teaches (or has taught) classes in advanced cake decorating techniques, or has taken the equivalent of a total of at least 35 hours of instruction from recognized professional instructors.

Categories: F1. Special occasion and novelty – non-tiered
F2. Special occasion and novelty – tiered
F3. International/Special Techniques
F4. Holiday - Independence Day

Division G -- Masters

One who has been decorating for ten years or more and who qualifies under at least one of the following: has had the equivalent of 140 hours of professional classes or hands on seminars, is an author, or is a teacher of special techniques.

Categories: G1. Special occasion and novelty – non-tiered
G2. Special occasion and novelty – tiered
G3. International/Special Techniques
G4. Holiday - Independence Day

Division H - Chocolate

Entries must be primarily or exclusively chocolate, including tempered chocolate, confectionery coating, modeling chocolate (candy clay), etc. Accents in mediums other than chocolate (e.g. royal icing) will be accepted at the judges' discretion.

Categories: H1. Youth (17 and under)
H2. Ages 18 and older

Division I - Gingerbread

Entries must be constructed of gingerbread and decorated with any medium.

Categories: I1. Youth (17 and under)
I2. Ages 18 and older

Division J - Decorated Cookies

Entries must be actual cookies decorated with any medium. At least six (6) cookies must be included in the entry.

Categories: J1. Youth (17 and under)
J2. Ages 18 and older

Division K - Tasting

Categories: K1. Layer / Pound cake
K2. Fruit / Nut
K3. Chocolate
K4. Cheesecake

Division L - Showpiece

Categories: L1. Sugar
L2. Chocolate
L3. Pastillage

Division M - Winner's Circle

First place winners from other cake shows are welcome and may be entered in the Winner's Circle. [NOT JUDGED]

Categories: M1. Winner's Circle

Please honestly decide for yourself in which Division you belong, based on how long you have been decorating and how far you have gone with it. Whether you are self-taught or have had classes, the degree of knowledge is the most important factor.

Description of categories

Special occasion/novelty -- non-tiered. Cakes in this category may be made using any *medium* (buttercream, candy clay, piping gel, rolled fondant, etc.) or *method* (airbrushing, color flow, piping/flowers, molding, drop string, etc), including foreign methods.

Special occasion and novelty – tiered. Same as above, with at least two tiers, either stacked or separated.

Special Techniques. Cakes entered in this category should highlight one or more special techniques. Examples would be needlework, cocoa or food color painting, bas relief, applique, crimping, lace points, collars, bridge/extension work, etc. Typical mediums include rolled fondant, royal icing, gum paste, pastillage, pulled sugar, blown sugar, and marzipan. Note that some special techniques may be incorporated in other categories as well.

International/Special Techniques. In addition to the Special Techniques listed above, cakes identifiable as following a particular "foreign" style (Lambeth, Nirvana, South African, Australian, etc.) should be classified here.

Holiday. Tiered or non-tiered, any decoration style permitted. Cakes must be decorated for the Independence Day holiday.

Tasting: Layer / Pound cake. Any flavored (not chocolate) layer or pound cake (no chunks of fruit, nuts, etc.)

Tasting: Fruit/nut cake. Any non-chocolate cake with chunks of fruit, nuts, etc. in the batter.

Tasting: Chocolate. Any substantially chocolate cake. Chunks, chips, swirls, etc. permitted.

Tasting: Cheesecake. Any flavored cheesecake (chunks, chips, swirls, etc. permitted). Any crust or no crust. Toppings not permitted.

Showpiece: Sugar. Non-cake display piece constructed using any combination of pulled sugar, blown sugar, cast sugar, pressed sugar, and pastillage. Sugar and/or Isomalt may be used. The structure must be entirely edible, and no non-sugar accents are permitted. The use of molds to create individual components is acceptable, as are accents of rock sugar, bubble sugar, straw sugar, etc. The presentation board may be no larger than 2' x 2', and the piece must stand at least 12" tall (measured from the table).

Showpiece: Chocolate. Non-cake display piece constructed using any combination of tempered chocolate and/or modeling chocolate. The structure must be entirely edible, and no non-chocolate accents are permitted. The use of molds to create individual components is acceptable as is the use of color mixed into or applied onto the chocolate. The presentation board may be no larger than 2' x 2', and the piece must stand at least 12" tall (measured from the table).

Showpiece: Pastillage. Non-cake display piece constructed entirely of pastillage. Color may be used. The use of molds to create individual components is acceptable. The presentation board may be no larger than 2' x 2', and the piece must stand at least 12" tall (measured from the table).



Mid-Atlantic Cake Show

Registration and Release Form

PLEASE PRINT ALL INFORMATION

Name (individual only): _____

Street Address: _____

City, State, Zip Code: _____

Phone Number (include area code): _____

E-mail: _____

Note that you may enter only one entry per category, except for the Wee Ones (A1) and Winner's Circle (L1) categories. Entry fees are non-refundable. See schedule of fees and deadlines on the first pages of the rules.

Please circle the divisions and categories you are entering (The Show Committee and the judges reserve the right to reclassify any display to another category or division, or to disqualify displays that, at their sole discretion, are in poor taste.):

Divisions	Categories						
A. Youth/Teen	A1	A2	A3	A4	A5	A6	Number of cakes in category A1: _____
B. Beginners	B1	B2	B3	B4	B5		
C. Intermediate	C1	C2	C3	C4			
D. Advanced	D1	D2	D3	D4			
E. Semi-Professional	E1	E2	E3	E4			
F. Professional	F1	F2	F3	F4			
G. Masters	G1	G2	G3	G4			
H. Chocolate	H1	H2					
I. Gingerbread	I1	I2					
J. Decorated Cookies	J1	J2					
K. Tasting	K1	K2	K3	K4			
L. Showpiece	L1	L2	L3				
M. Winner's Circle	M1						Number of cakes in category M1: _____

Release:

By signing this form, I hereby give permission for my entry/entries to be photographed and to the International Cake Exploration Society (ICES), and the Maryland and Virginia chapters of ICES to reprint any such photos for the promotion of ICES and the Mid-Atlantic Cake Show and Wedding Cake Competition. I have received and read a copy of the Show Rules and Regulations and hereby agree to abide by the rules and regulations of the show. I understand that neither ICES, nor the event organizers, nor the Carroll County Agriculture Center assumes any responsibility for loss, theft or damage to displays or personal items at the Show. I agree that I indemnify and hold harmless ICES, the event organizers, and the Carroll County Agriculture Center from and against all claims, demands, costs, loss, damage, expense, attorney's fees and liabilities growing out of, or arising from, caused or occasioned by my activities on the Agriculture Center premises. I will abide by the decisions of the judges. I understand that failure to comply with any rule will result in my entry being disqualified.

Signature: _____ **Date:** _____

Send completed form to: Pat Ditmore 1105 Leslie Rd. Havre De Grace, MD 21078. Enclose check for entry fee payable to "Mid-Atlantic Cake Show".