

Decorated Cakes And Confectionary Arts Exhibitor's Handbook



Fun **MAKES A COMEBACK**

Creative Living **at the 2021**
Oregon State Fair

DECORATED CAKES

IMPORTANT DATES

Decorated Cakes and Confectionery Arts

ENTRY AND RELEASE SCHEDULE

Online Entry Deadline:
10 pm, Wednesday, August 18

Deliver Entries:
Friday, August 20, 2 pm to 6 pm
Saturday, August 21, 1:30 pm to 4 pm

Enter through Red Gate on 17th Street and follow signs to Columbia Hall.

Bring a copy of your detailed online entry receipt (see instructions this page).

Pick up entries:
Tuesday, Sept. 7, 1 pm to 7 pm
Wednesday, Sept. 8, 10 am to 2 pm

By submitting an entry into the Fair, exhibitors agree to abide by all rules, regulations and entry requirements of the Fair and of the department(s) to which they are submitting entries.

It is important that exhibitors read and be familiar with the General Rules as well as the Competition Rules in this Handbook.

ONLINE REGISTRATION AND ENTRY INSTRUCTIONS

ONLINE ENTRY OPENS JULY 23, 2021

Read the complete rules, division descriptions and entry information in this Handbook **BEFORE** going to online Registration.

1. Then go to <https://oregon.fairmanager.com>
2. Click **Register** or **Sign In** (for return visits).
 - Register using your First and Last Name and create a password (write your password down).
 - Fill in requested information, including email address. Add age only if under 18. Click **Continue**.
 - Select **Department** ex.: Decorated Cakes.....
 - Select a **Division** ex: 351 Non-Professional
 - Select a **Class** ex.: Class 3511 Wedding Cake
 - Fill in all information for class(es) you are entering, including a brief **Description**.
3. When all your information is complete, click **Add Entry to Cart** and follow instructions to check out. (NOTE: If you think you may want to modify your entries, you may save your current session and check out at a later session. Be sure to **Check Out before the closing date listed for your Department; entries are not submitted to the Fair office until the check-out process is complete.**)
4. Fill in **“yes”** at the statement to agree to all the terms and conditions of entry as defined in this Handbook.
5. Click **Submit**.
6. Please print and bring a copy of your detailed online entry receipt **with your entries** when you bring them to the Fair.

Please contact us with any questions.

Oregon State Fair Creative Living Office

971-701-6571 or email creativeliving@oregonstatefair.org

www.oregonstatefair.org

Follow us on Facebook, Instagram and Pinterest!

GENERAL RULES

1. Oregon State Fair (OSF) competitions are open to residents of Oregon only. Entries do not need to be entered or have won at a county fair to be eligible for any competition.
2. All articles must be the handiwork of the exhibitor and not been previously exhibited in a prior year at the Oregon State Fair.
3. Online entries must be submitted by the date indicated within each Department Handbook. Paper applications will not be accepted. Information must be accurate and complete. Walk-in entries may be accepted during intake days on a limited basis.
4. Entries must be delivered and removed only during the scheduled times. Any exception shall be at the discretion of OSF staff.
5. Entries will receive a claim check upon delivery. Exhibitor must present claim check or valid Oregon ID when picking up entries.
6. Some competitions require an entry fee. See specific departments for fee and processing information.
7. OSF staff or a judge may disqualify or transfer any exhibit which is not a true representation of the class in which it is entered or if rules are not followed.
8. Judging is closed to the public unless otherwise noted. Every reasonable effort is made to secure highly qualified judges with expertise in their field.
9. Entries by OSF staff and judges are prohibited in the department in which they are working. They may enter other departments.
10. Ribbons and/or prizes will be awarded as warranted. All judges' results are final. Results cannot be provided over the phone but will be posted online when available. (www.oregonstatefair.org)
11. Protests may be submitted to the Creative Living office accompanied by a deposit of \$25 which will be forfeited if the protest is not sustained. Protests must plainly state the cause of the complaint or appeal and submitted within 24 hours of the action.
12. Ribbons and scorecards (as available) are provided with return of entries after Fair. See specific departments for return days.
13. OSF is authorized to use any and all photographs, video and or digital images related to the entry for promotional purposes.
14. Exhibitors shall indemnify OSF from and against all claims for damage to persons or property caused by them or their exhibits.
15. OSF will take reasonable precautions to ensure safety of exhibits while on the fairgrounds, but will not be responsible for loss, damage, theft or injury of any kind to exhibits or exhibitors, unless the loss or damage is due to the negligence of OSF staff and volunteers.
16. Exhibitors found in violation of rules, or to be in practices unethical or adverse to OSF, shall be penalized by forfeiture of awards and/or privileges, and removed from the exhibit.
17. Items not picked up by final return days of each department are forfeited by exhibitor

The Oregon State Fair reserves the final and absolute right to interpret any and all terms, conditions, rules and regulations contained in any and all parts of Department Handbooks and to settle and determine all matters, questions or differences in regard thereto, or otherwise arising out of, connected with or incidental to the Oregon State Fair. OSF further reserves the right to determine unforeseen matters not covered by General or Competition Rules, and to withdraw award offerings in all Competitions should any emergency exist and circumstances demand.

COMPETITION RULES

1. All General Rules Apply. Your submission indicates you have read and agree to abide by the General Rules and the Rules of this Competition.
2. Entries must be original work that have not been entered, shown or judged in any other show, competition, magazine, or website contest prior to this show.
3. All entries must be the original and sole work of the entrant. Juniors are allowed assistance to ensure kitchen safety (knives, stoves, etc.); NO decorating assistance allowed.
4. **For 2021:** All entries are limited to one (1) per class. Division 350 Professional entrants are limited to one per class and a maximum of three for the Division.
5. **No copyrighted material is allowed**, (e.g. Disney, collegiate or school logos, art work etc.). The only exception is where the entrant can show in writing that they have copyright permission. A photocopy of the permission is required and must be left next to the cake in an envelope marked "For Judges Review". Contact the Department Chair with copyright rule questions.
6. Cake entries should be constructed on a base using rice cereal, styrofoam, cake dummies, dried out cake or bread, or any other non-shrinking form. All cake designs must be possible as if it were built on real cake.
7. Finished entries, including satellite cakes (e.g. secondary cakes) and all details must be no larger than 26" x 26" at the base. Entries taller than 12" must be reported in the notes during registration.
8. Cupcakes, Cake Pops, Petit Fours, and Chocolate Pieces must be made with real cake and real centers.
9. 90% of any entry must be decorated using EDIBLE, FOOD SAFE materials or ingredients approved by the FDA. The remaining 10% of decorations used may be NON-TOXIC. Toxic items like glitter, feathers, and glue could disqualify an entry.
10. Sculpted and 3-D cakes:
 - Must be possible with at least 50% real cake
 - Must have either a comprehensive diagram or photo showing where the structure and cake would be placed in the piece
 - Place information next to the entry in an envelope marked with your entry # and "For Judges Review"
11. All entries are judged for decorating skill only based on general appearance, use and choice of color, presentation, creativity, difficulty of technique, neatness, precision, and original interpretation of an idea. See Scoring Criteria and Competition Tips and Advice on the last page for more details.
12. All Judges' and Chair decisions are final.
13. Entries may not be removed from the fairgrounds until the scheduled pick-up date(s) and times.



In this Department, ribbons may be awarded as merited for the following categories:

1st, 2nd, & 3rd Place (each class)

Best of Division (Non-Professional and Junior Non-Professional)

Oregon Award

Judges' Choice (Professional)

All judges' decisions are final.

DIVISIONS & CLASSES

DIVISIONS:

350 Professional (Limit 1 per Class and a maximum of 3 for the Division)

351 Non- Professional

352 Junior Non-Professional

355 Oregon Award

**350 Professional (Reminder- Professional entries are not being judged but a Judge's choice will be selected).
(Limit 1 per Class and a maximum of 3 for the Division)**

- Class 3501 Wedding Cake
- Class 3502 Special Occasion Cake
- Class 3503 Sculpted and 3-D Cake
- Class 3504 Decorated Miniature Cakes (6 completed cakes)
- Class 3505 Decorated Cookies (6 completed cookies)
- Class 3506 Decorated Items- not on a cake (hand molded, sugar work, chocolate work, etc.)

351 Non-Professional


- Class 3511 Wedding Cake
- Class 3512 Special Occasion Cake
- Class 3513 Sculpted and 3-D Cake
- Class 3514 Decorated Miniature Cakes (6 completed cakes)
- Class 3515 Decorated Cookies (6 completed cookies)
- Class 3516 Decorated Items- not on a cake (hand molded, sugar work, chocolate work, etc.)

352 Junior Non-Professional

- Class 3521 Ages 6-12 Decorated Miniature Cakes (6 completed cakes)
- Class 3522 Ages 6-12 Decorated Cookies (6 completed cookies)
- Class 3523 Ages 6-12 Decorated Cake
- Class 3524 Ages 13-17 Decorated Miniature Cakes (6 completed cakes)
- Class 3525 Ages 13-17 Decorated Cookies (6 completed cookies)
- Class 3526 Ages 13-17 Decorated Cake

353 Oregon Award

Decorated Miniature Cakes (6 completed cakes) inspired by your favorite place to visit in Oregon.

	Celebrate Oregon! To be eligible, entries need to be Oregon-centric – highlighting a physical aspect of Oregon or promoting an export or commodity. The winner will receive a special ribbon.
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Judging System Overview

Blue (1st), Red (2nd) & White (3rd) ribbons will be given in each class using the Danish System of Judging. In the Danish System of Judging, each exhibit is judged according to how well it meets that standard, rather than how it compares with other exhibits. Once the ribbons in each class are awarded, Best of Division will be chosen.

Scoring Criteria

- General Appearance: overall first impression (up to 5 points)
- Use and Choice of Color: application, color balance and continuity of color (up to 5 points)
- Presentation: board size and covering complement the decorated item (up to 5 points)
- Creativity: display, design composition (up to 10 points)
- Interpretation of Original Idea: no copyrighted or copied designs (up to 5 points)
- Difficulty of Technique (up to 5 points)
- Neatness (up to 5 points)
- Precision: use of tips, cutters, etc. (up to 10 points)

COMPETITION TIPS & ADVICE

- **READ THE RULES.**
- **Cake boards:**
 - Make sure the board on which you display the cake is appropriately sized.
 - Color and design shows off and works with the overall cake design.
 - Attach cleats or feet to the bottom of your board so you can get your fingers under it and pick it up without messing up your cake or border.
- **Cake Base or Dummy:**
 - If you use a rice cereal base, cover it with royal icing to smooth it before applying fondant.
 - Let rice cereal harden a bit before decorating or add a few candy melts so it dries hard.
 - Rice cereal, Styrofoam Dummies, or other solid base is highly recommended as real cake shrinks and within a few days the cake will look shriveled.
- **Fondant**
 - Smooth fondant as much as possible; you do not want marks, fingerprints, smudges, dents, or other demarcations in its surface.
 - Take extra time to get the fondant smooth. Reapply if needed.
 - Be sure to remove fondant if it begins to dry out and you get "elephant skin"; take it back off the cake and knead some solid Crisco shortening into it, then reapply.
 - Remove dents or finger marks in your fondant by using a piece of extra fondant rolled up into a ball to gently buff away the stray marks.
- **Gumpaste Flowers:**
 - Thin the edges of the petals for a natural look.
 - Always finish the backs of your flowers - yes the judges do look there.
 - Use dusting colors to add shading and highlights.
 - Dry your Gumpaste flowers and/or petals so that they have movement.
 - Always wrap wires with floral tape.
- **Piping:**
 - Practice your piping before piping on the cake.
 - Shapes like shells and ball borders should be a consistent size and shape.
 - Remove points from ball shapes with a damp brush.
- **General Information for making a better competition entry:**
 - Be as detailed and technically precise as you can.