

# OPEN CLASSES - 17 YEARS AND OVER

Entries close Friday 21st September. No entry fees.

Please enter on the Entry Form on page 31 and post to Sue Thomas, Indoor Co-ordinator,  
Port Elliot Show, PO Box 399, Victor Harbor 5211. Phone 0418 847 626.

See page 30 for delivery details.

## CAKE DECORATING - Open Section OA

Convener – Jessica Leslie Mob : 0438 867 101

**SPONSORS:** *Cake Decorators Assoc. of SA, Cake Decorators Assoc – Marion Branch, Boulevard Cafe on the Lake.*

It is the competitor's responsibility to read the schedule carefully. Exhibit tickets are to be securely attached to the right hand side of presentation/base board or plate with details visible.

PRIZES: Port Elliot Show Sash for Most Outstanding Exhibit in Cake decorating Section.

1st, 2nd & 3rd prize ribbons in each Senior (Open) and Novice section.

Conditions of Entry

- Fruit Cake, Mud Cake or dummy may be used unless specified otherwise
- Only one entry per Class per exhibitor
- All entries must be the unaided work of the exhibitor
- Presentation/baseboard must be raised on cleats (feet) sufficient to allow ease of handling. Presentation/baseboard MUST NOT be larger than size specified in class entered
- Fabric, lace and braid are permitted on board for presentation
- Manufactured pillars or other means of elevating cakes will be permitted
- Cachous, ribbon, tulle cotton net, reasonable use of florist wire, florist tape, posy picks and stamens are permitted
- Decorating glitter, lustre dust, non-toxic gold silver may only be used to highlight a name, greeting or special feature
- The following are NOT permitted:
  - \*Pins or wire that penetrate the covering on the cake,
  - \*Non-sugar ornaments and decorations, natural plant stems
- Any exhibit that does not comply with these conditions will be marked "Not as per schedule" (NAS) and not judged
- Awards will be given at the Judge's discretion
- Judges decision is final and no correspondence will be entered in to
- No responsibility is taken for competitor's teacups, saucers, vase or plates. The best care will be taken by judges/stewards

### OPEN CLASSES

- OA167. **Tiered Celebration Cake** – Based on 140th Show theme of "Yesteryear"  
Two or three tiered or otherwise presented on a common baseboard to fit within a 45cm square and to be less than 50cm high when completed. Cake must reflect the theme of "Yesteryear"  
Dummies may be used
- OA168. **Dolly Vardon Cake – Princess theme**  
To be presented on board no larger than 40cm. Commercial dolls are allowed. Cake must reflect the Princess theme and the name of the princess be included on the board/cake
- OA169. **Bunch of Sugar Flowers**  
Minimum of 5 blooms as desired (eg. vase, plaque etc.) leaves are optional
- OA170. **Tea Cup Cake**  
A single cup displayed in a tea cup and decorated as desired. Cake must be presented in a tea cup and saucer
- OA171. **Decorated Sugar Biscuits**  
Biscuits that have been handmade and shaped using a cookie cutter or cut out by hand and decorated using royal icing. Commercial biscuits not accepted. Biscuits must follow a theme and compliment each other. Biscuits to be displayed either on a plate, board or other creative medium and be secured to avoid movement.

### NOVICE CLASS

- Open to all competitors with less than 3 years experience and who have not won TWO first prizes in any class listed below. Teachers of cake decorating may not enter classes OA168 or OA169.
- OA172. **Special Occasion Cake** – Based on 140th Show theme of "Yesteryear"
- OA173. **Specimen Flower – Rose**  
One single Rose presented on a plaque or in a vase. Leaves optional.

