

FROSTING CREATORS of SAN ANTONIO SUGAR ART SHOWCASE COMPETITION

Rules/Regulations and Information

Important Dates and Information

Theme:	“A Royal Affair”
Registration:	Registration opens Friday, February 18, 2017
Competition Entry Fees:	First entry FREE w/paid weekend show admission \$10 each additional entry (Maximum of 3 entries per person)
	Day of Competition: Sunday, May 7 th , 2017
Cake Set-up:	8:00 am – 9:30 am, Saturday, May 6 th
Show Hours:	9:30 am – 5:00 pm (Saturday & Sunday)
Cake Removal:	Sunday, May 7 th , 2017
Awards Ceremony:	Sunday, May 7 th at 5pm (Winners may leave on display for Sunday’s events, and pick up after show on Sunday)
2 Day Showcase Admission:	\$25 <i>Showcase Registration Fee must be included with Competition Entry Form.</i> <i>Includes access to entire weekend, cake room, vendors, demonstrations, and more.</i>
Register On-line:	www.FrostingCreators.com

Rules and Regulations:

- 1. All entries in the SAS Competition MUST adhere to the show theme** and be received by the pre-registration date above. Entries will not be accepted after this date. Register online
- This competition is open to all ages 13 and over. You may enter a maximum of twice. There will be no refund of entry fee(s) for any reason.
- You must choose a title for your entry. If the title you have chosen has already been selected, you will be notified and given the opportunity to select another title. Titles may only be used once. You MUST include the title you have selected when you register your cake. Entries received without a title will not be registered until a title is given.
- 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 three in-progress photos is required for sculptured cakes.
- Entries should not exceed a base size of 16x16. Larger entries must be pre-approved in writing by Frosting Creators of San Antonio.
- While every precaution will be taken to ensure that your display is not touched and/or damaged, Hilton San Antonio Airport Hotel and Frosting Creators of San Antonio will not be held liable for any loss or damage during the time of the show. Use expensive or irreplaceable decorations at your own risk.
- Plastic items, such as tier separators, may be used on the cake for the completion of the design. However, other plastic or non-edible items on the cake may lose points in judging. Cake displays/stands/plateaus are allowed. No Cold Porcelain will be allowed. We encourage the use of sugar and other edible mediums throughout your display. Use of purchased commercially made gum paste flowers is prohibited.
- Each display will be judged accordingly. 1 Best of Show will be awarded from each 1st Place level category. 1st Place, 2nd Place, and 3rd Place will be awarded overall in each level. In case of ties, the judges will reconsider the displays in question in order to break the tie.

9. The decisions of the judges will be final. Displays will be judged on the following criteria: Interpretation of theme, Originality & creativity, Use of color, Difficulty of techniques used, Neatness of cake covering, Neatness of decorations, Skill, Overall appearance, Judge's discretionary*

**The "Judge's Discretionary" are up to each individual judge to award as he/she sees fit. Judges additional remarks/comments can be gained for new techniques, new application/interpretation of existing techniques, unusual presentation, creativity, etc.— anything that stands out in the judge's mind. Essentially, the "wow" factor.*

10. The Show Committee and the judges reserve the right to disqualify displays that, at their discretion, are in poor taste or fail to adhere to these rules. The decisions of ALL judging panels are final. Frosting Creators of San Antonio reserves the final judgment on all matters pertaining to this contest including the right to change or modify the rules, discontinue or extend the contest without notice.

11. Displays may be set up during the times indicated above. A "cake hospital" room will be available for use. At the end of the set-up period, all work must stopped, display area cleared. Any entry not checked in and set up by the time judging starts may be displayed but will not be judged.

12. Displays must remain on display until the end of the day on the day of the show. Winning cakes must be moved by their creators or creators designated personnel for display on Sunday. Non-winning cakes, may be picked up at the end of the show on Sunday. Any displays not moved picked up by the end of day on Sunday will become the property of Frosting Creators and will be disposed of according to the wishes of the organizers.

13. Awards and prizes will be distributed during the Awards Ceremony. If you cannot attend the ceremony, please make arrangements for someone to collect your prize should you win.

14. Entries may be photographed and photos used by Frosting Creators for promotional purposes.

15. 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.

16. A judge's information sheet will be forwarded to you after registration. Please be sure to fill it out and bring it with you. It must be given to the Registration person upon arrival. Do not put your name or any personal information on this sheet as it will be given to the judges. The Show Committee and the Judges reserve the right to disqualify displays that are, at their discretion, in poor taste or fail to adhere to the rules.

ANY ENTRY THAT DOES NOT ADHERE TO THE ABOVE RULES AND REGULATIONS MAY OR MAY NOT BE DISPLAYED BUT WILL NOT BE JUDGED.

Additional Questions: Call Amy Gonzales (210) 421 – 1407 or Cindy Autrey (210) 391 – 7158 or E-mail: FrostingCreatorsSA@gmail.com

