



# National Capital Area Cake Show

Fairfax High School 3501 Rebel Run

Fairfax, VA 22030

March 17-18, 2018

## 2018 Rules, Regulations and Information

The members of the Virginia Chapter of the International Cake Exploration Societ  (ICES) welcome you to the National Capital Area Cake Show, held at the Fairfax High School in Fairfax, VA. The contests are open to everyone. In addition to providing an opportunity to showcase your cake decorating skills, we have planned many exciting classes and demonstrations throughout the weekend, and have arranged for numerous prizes to be awarded.

### Important Dates and Information

Divisional Show Special Theme Category	"The Luck of the Irish"
Wedding Cake Competition Theme	"Seasons of Love"
Divisional Show Special Divisions	"Year of the Dog"

Early Registration deadline:	March 2, 2018
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Entry fees (except divisions specified below):	\$10.00 / \$3.00 each additional entry if received by the early registration deadline \$15.00 / \$7.00 each additional entry if received after the early registration deadline
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Entry fee for the Youth & Teen Divisions:	\$4.00 per entry
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Entry fee for the Winner's Circle Division	None
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Entry fee for the Wedding Cake Competition	\$35/entry
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Registration ends:	11:59 pm EST March 15, 2018 There will be NO onsite registration.
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To register:	Visit <a href="http://www.cakeshow.org">www.cakeshow.org</a>
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Display setup hours:	Friday March 16, 7:00pm – 10:00 pm (must check in by 9:30 pm) Saturday MArch 17, 7:00am – 9:45 am (must check in by 9:00
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Judging begins:	Saturday March 17, 10:30 am
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For more information contact:	Jim Bender <a href="mailto:directors@cakeshow.org">directors@cakeshow.org</a> B. Keith Ryder <a href="mailto:bkeith@cakeshow.org">bkeith@cakeshow.org</a> (703) 459-0636
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Please note that failure to comply with the rules/regulations and deadlines set forth in this document will result in disqualification.

## Registration and Entry Fees

All entrants must sign a registration and release form. Entrants will affirm the release form when they register on line. Online affirmation of the release constitutes acceptance of all the terms. All registrations must be completed online through the [www.cakeshow.org](http://www.cakeshow.org) website and must be received by the end of registration as stated above. No registrations will be accepted onsite.

Entry fees will be charged per the scale listed on the first page. Entry fees are non-refundable.

## General Show Rules – applicable to both the Divisional and Wedding Cake Competitions.

Electrical outlets are not available for your display.

Displays may be set up during the times indicated on the first page. At the end of the setup period, all work must stop, and the display area will be cleared. Judging will commence promptly on time. Any entry not checked in and set up by the time judging starts may be displayed but will not be judged.

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

Real cakes or cake dummies are acceptable. Entries using cake dummies must be reproducible in cake form. Sculpted cakes must be made and presented in real cake; submission of at least two in-progress photos is required for sculpted cakes. If you are unclear as to whether your cake should be considered sculpted, contact the organizers for guidance.

Edible decorations are preferred. Non-edible decorations (doll picks, pillars, tier separators, disco dusts, etc.) and purchased flowers may be used, but will be judged accordingly and may lose points in the judging process. Use of cold porcelain is not permitted. We encourage the use of sugar and other edible mediums throughout your display.

Displays incorporating copyright images are acceptable, but may not be eligible to be displayed on the NCACS website. 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.

All work must be the sole work of a single participant. This generally includes "Youth/Teen" divisional 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.

The entrant may have assistance in setting up the display during check-in and setup time only; however, the assistant may only help with setup and may not contribute any decoration to the entry. Assistants who have not also entered a display in the show will be expected to pay the public admission fee for attending during general admission hours Saturday and Sunday.

While every precaution will be taken to ensure that your display is not touched and/or damaged, Fairfax High School, the International Cake Exploration Society (ICES) and the Virginia Chapter of ICES will not be liable for any loss or damage during the time of the show. Use expensive or irreplaceable table decorations at your own risk.

## Additional Divisional Show Rules

The divisional competition is open to all individuals.

Individuals may enter as many categories within a division as desired. However, only one entry per category is allowed per individual, except for Wee Ones (category A1) and Winners' Circle (category L1). There is no limit to the number of displays that may be entered per person in the Wee Ones category or the Winners' Circle. Displays in the Winners' Circle division will not be judged, and there is no entry fee for these entries, but they must still be registered.

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 may only be entered in the Winners' Circle category. Winners' Circle entries will not be judged.

Table dressing 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. Table dressing must fit within the assigned space for your display

An 18"x18" space will be assigned for each display, and must include space between entries. If your display is larger than 16" in either direction, additional space will be allocated ONLY if requested at the time of registration. Displays that do not fit in the allocated space may be placed in an overflow area as space allows and may be disqualified at the judges' discretion.

Our Special Theme category this year is "The Luck of the Irish" (see rules and description following divisional breakdown). Each division from Youth through Masters has a separate category for the theme. Cakes may be tiered, non-tiered, sculpted, etc. as long as the decorations conform to the rules.

Entries in the Tasting Division will be available for retrieval once judging in those divisions is complete. The organizers expect pickup to be available starting at around 1:00 pm on the first day of the show. Tasting entries not picked up by 3:00 on the first day of the show will be discarded.

### **Additional Wedding Cake Competition Rules**

The Wedding Cake Competition is open to all adults age 18 and over. There is no limit to the number of displays that may be entered per person in the Wedding Cake Competition, however each entry will incur a separate entry fee.

The Wedding Cake Competition will incorporate two distinct divisions: professional and non-professional (see glossary below for more information). Awards will be given in both divisions, but only one Grand Prize Winner will be awarded.

Entries must be original and must not have been displayed before.

The theme for the Wedding Cake Competition is "Seasons of Love." You may interpret this theme in any way that makes sense to you, but remember one of the judging criteria is "Interpretation of Theme", so make it clear to the judges. You must design and execute a wedding cake (minimum 3 tiers) according to your interpretation of the theme. Let your imagination run free--think beyond Winter, Spring, Summer, and Fall.

Each entrant will be provided a 36" round table (standard height 29-30 inches) on which the cake is to be displayed. The table will be dressed with a white tablecloth that reaches the floor. You are welcome to augment the basic setup as you wish, but there is no separate score for table dressing. Any table dressing may be incorporated into the score for overall impression. Your overall display should be in proportion to the table. A replacement fee of \$50.00 will be charged if the cloth is damaged.

Your table display must include a brief (one page or less) explanation to explain your interpretation of the theme. The judges are well informed and will recognize most techniques, but if you have done something in an innovative way or you think the judges may not immediately identify something you have done, please help them by providing information. You might include information on various mediums you have used for covering and decorating your cake, flowers/foilage or other decorative items, table decorations, styles/methods of decoration incorporated, photos of inspiration pieces, etc.

### **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. If an entry is reclassified causing the same entrant to have two displays in the same category, both will be judged, and the entrant will be eligible for more than one prize in that category. The organizers will endeavor to prevent such a situation, but the judges may or may not follow the recommendations of the organizers when reclassifying entries. As all entries are judged anonymously, the judges may not realize they have created this situation.

Judging will be done by highly qualified judges who may consult with show organizers for rule clarifications and to help with decisions on major prizes. Decisions of the judges in consultation with the show organizers will be final.

Divisional entries will be judged on a 60-point scale with 10 points available in each for the following criteria: neatness and precision; use of color; attention to detail; degree of difficulty; creativity and originality; and overall appearance. First, second and third place prizes may be awarded, and ties are allowed. Some prizes may or may not be awarded in all categories and/or divisions at the discretion of the judges. Entries winning first place in their categories will be eligible for the Best of Division prize. A Best of Division prize may or may not be awarded in every division upon the discretion of the judges. The Divisional Grand Prize will be awarded among the Best of Division winners.

Wedding Cake Competition displays will be judged on a 100-point scale. Grand Prize, along with 2nd through 10th place prizes will be awarded based on overall score. In case of ties, the Judges may reconsider the displays in question in order to break the tie. The decisions of the judges will be final. Wedding Cake Competition displays will be judged on the following criteria:

Interpretation of Theme (15 pts)	Neatness of cake covering (5 pts)
Difficulty of techniques used (15 pts)	Use of color (10 pts)
Originality & creativity (10 pts)	Neatness of decorations on cake (10 pts)
Skill (15 pts)	Overall appearance (20 pts)

Judges will provide comments on all entries judged.

### **Awards/Prizes**

Each entrant will be given a ballot to cast a vote for the Decorators' 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 in subsequent shows.

Anyone winning the Grand Prize in the Wedding Cake Competition 2 years in a row must sit out the following year, but is welcome to enter the divisional show.

Awards and prizes will be distributed during the Awards Ceremony. If you are not able to attend the Awards Ceremony, please arrange to have someone collect any prizes you may win. Prizes, ribbons, certificates, etc. will not be mailed.

### **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; contact the organizers for more information. Note: The deadline for program advertising is several weeks before the show so that we can format and print the program effectively. The organizers reserve the right to refuse any advertising, at their sole discretion.

Entrants are welcome to leave business cards at the information table to be taken by the public. Business cards and/or accompanying literature may not identify the entrant's display(s).

### **Photography**

Entries may be photographed and photos used by NCACS for promotional purposes. The photo release form must be signed. Please allow time to have your display(s) photographed. Once you have checked in at the show, 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 NCACS website. If you like, you may purchase an 8x10 print of the photo to be mailed to you after the show and/or a CD/DVD containing all of the photos taken at the show.

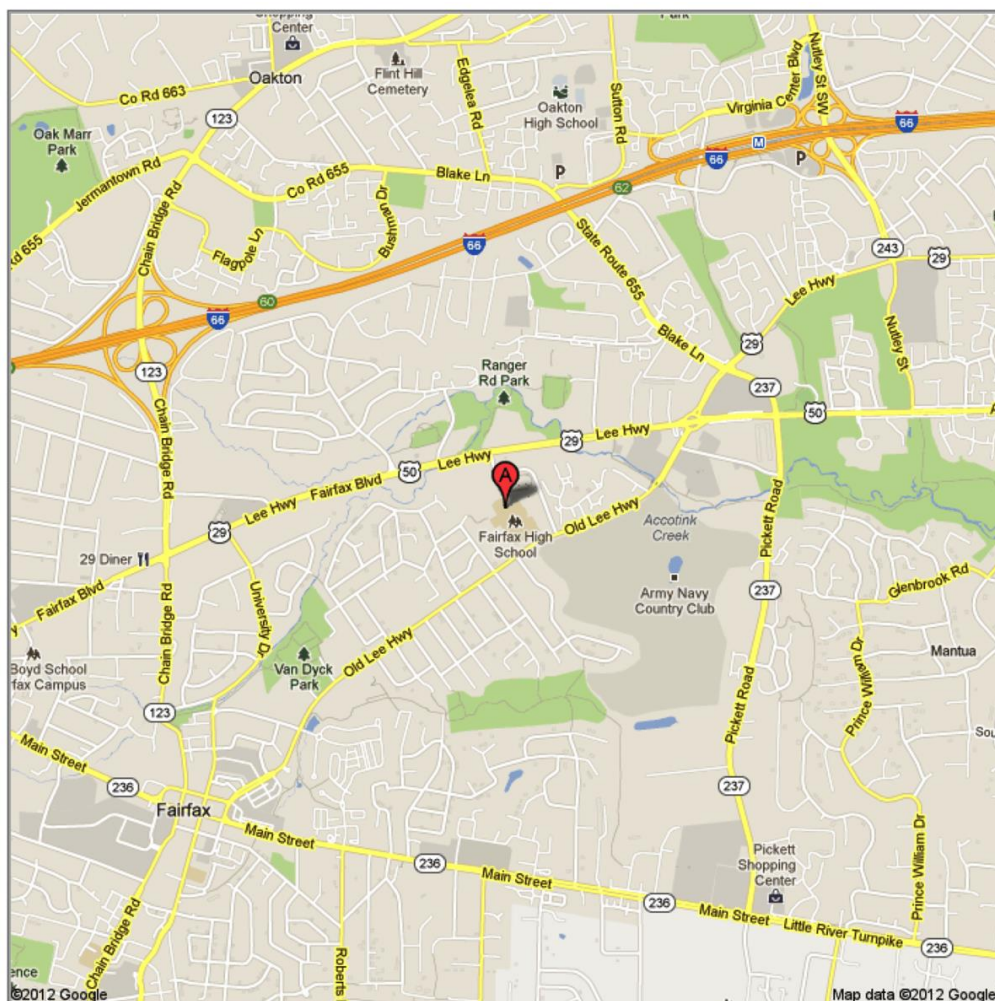
ANY ENTRY THAT DOES NOT ADHERE TO THE ABOVE RULES AND REGULATIONS MAY OR MAY NOT BE DISPLAYED BUT WILL NOT BE JUDGED.

## Directions and Accommodations

Fairfax High School is located at the 3501 Rebel Run, Fairfax, VA, 22030.

From the DC Beltway (I-495) in Virginia:

Take exit 50 for Rte 50 West (Arlington Blvd). After about 3 miles, you will pass through a small traffic circle. Continue straight ahead to stay on Rte 50. After another .6 miles, turn left onto Rebel Run. Follow to 3501 Rebel Run. The main entrance for the show will be the main entrance (#1) of the school. Entrants setting up displays should enter through entrance #21 (to the right as you're facing the front of the school)



## Hotel

We have arranged a special rate with **Residence Inn**, located at 3565 Chain Bridge Road, Fairfax VA 22030. To get the special rate of \$109 per night, call 1-877-399-6027 or visit the link on our website at [www.cakeshow.org/hotels.html](http://www.cakeshow.org/hotels.html). Be sure to mention "International Cake Convention Room Block at the Residence Inn" and make your reservation by February 15, 2018.



# National Capital Area Cake Show

## Divisions and Categories 2018

### **Division A -- Youth**

- Categories:* A1. Wee Ones--Ages 8 and under  
A3. Special Theme ("The Luck of the Irish")  
A5. Decorated Cookies
- A2. Children--Ages 9 through 12  
A4. Buttercream only  
A6. Cupcakes / Cake Pops

### **Division B -- Teen (13 - 17)**

- Categories:* B1. Special occasion and novelty - non-tiered  
B3. Special Theme ("The Luck of the Irish")  
B5. Decorated Cookies
- B2. Special occasion and novelty - tiered  
B4. Buttercream only  
B6. Cupcakes / Cake Pops

### **Division C -- Adult Beginner**

One who has been decorating for two years or less, decorates cakes solely as a hobby, and has had no more than two courses of cake decorating lessons. To qualify as a Beginner, you may not sell your cakes, even for just the cost of supplies.

- Categories:* C1. Special occasion and novelty - non-tiered  
C3. Special Techniques  
C5. Buttercream only  
C7. Cupcakes / Cake Pops
- C2. Special occasion and novelty - tiered  
C4. Special Theme ("The Luck of the Irish")  
C6. Decorated Cookies

### **Division D -- Intermediate**

One who has been decorating at least two years, decorates cakes solely as a hobby, AND/OR one who has completed at least two cake decorating courses. An Intermediate Decorator might take reimbursement for cakes provided to others only to cover costs, but not for a profit.

- Categories:* D1. Novelty - non-tiered  
D3. Special occasion - non-tiered  
D5. Special Techniques  
D7. Sculpted  
D9. Cupcakes / Cake Pops
- D2. Novelty - tiered  
D4. Wedding -- tiered  
D6. Special Theme ("The Luck of the Irish")  
D8. Decorated Cookies

### **Division E -- Advanced**

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

- Categories:* E1. Novelty - non-tiered  
E3. Special occasion - non-tiered  
E5. Special Techniques  
E7. Sculpted  
E9. Cupcakes / Cake Pops
- E2. Novelty - tiered  
E4. Wedding -- tiered  
E6. Special Theme ("The Luck of the Irish")  
E8. Decorated Cookies

### **Division F -- 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:* F1. Novelty - non-tiered  
F3. Special occasion - non-tiered  
F5. Special Techniques  
F7. Sculpted  
F9. Cupcakes / Cake Pops
- F2. Novelty - tiered  
F4. Wedding -- tiered  
F6. Special Theme ("The Luck of the Irish")  
F8. Decorated Cookies

### **Division G -- Professional**

One who has been decorating for at least five years and who qualifies under at least one of the following: a) is certified as an ICES CSA, b) derives at least 10% of earned income from the sale of cakes, c) works in a commercial bakery, d) teaches (or has taught) classes in advanced cake decorating techniques (beyond basic icing/piping skills), or e) has taken the equivalent of a total of at least 35 hours of instruction from recognized professional instructors.

- Categories:* G1. Novelty - non-tiered  
G3. Special occasion - non-tiered  
G5. Special Techniques  
G7. Sculpted  
G9. Cupcakes / Cake Pops
- G2. Novelty - tiered  
G4. Wedding -- tiered  
G6. Special Theme ("The Luck of the Irish")  
G8. Decorated Cookies

### **Division H -- Masters**

One who has been decorating for ten years or more and who qualifies under at least one of the following: a) is certified as an ICES CMSA, b) has had the equivalent of 140 hours or more of professional classes or hands on seminars, c) is an author or cake show judge, or d) is a teacher of special techniques.

- Categories:* H1. Novelty - non-tiered  
H3. Special occasion - non-tiered  
H5. Special Techniques  
H7. Sculpted  
H9. Cupcakes / Cake Pops
- H2. Novelty - tiered  
H4. Wedding -- tiered  
H6. Special Theme ("The Luck of the Irish")  
H8. Decorated Cookies

## Division I - Modeling

Categories: I1. Non-figures  
I3. Realistic Human Figure  
I2. Figures & Animals

## Division J - "Year of the Dog"

Categories: J1. Non-professional  
J2. Professional

## Division K - Showpiece

Categories: K1. Sugar - non-professional  
K3. Chocolate - non-professional  
K5. Pastillage - non-professional  
K2. Sugar - professional  
K4. Chocolate - professional  
K6. Pastillage - professional

## Division L - Winner's Circle

First place winners from other cake shows are welcome and may be entered in the Winner's Circle. [NOT JUDGED]  
Categories: L1. Winner's Circle

## Division M - Tasting

### Note rule change from previous years

Cakes will be judged on flavor, texture, moistness, etc. **Entry must be a 6" round cake on an 8" round cake cardboard.** Fillings, frostings and toppings are allowed and encouraged, and will be considered as part of your score. Recipes must be submitted with entry (for judges' use only, not for publication). If recipe is not original, source must be identified. *Please consider baking a duplicate version of your entry to donate to the Show's bake sale.*

Categories: M1. Layer / Pound cake  
M2. Fruit / Nut  
M3. Chocolate  
M4. Cheesecake

Note: The above guidelines for division placement are guidelines only. Please honestly decide for yourself in which division you belong, based on how long you have been decorating and how far you have progressed. Whether you are self-taught or have had classes, the degree of knowledge and skill is the most important factor in considering placement. If you need assistance placing yourself into the correct division, please contact the show organizers, preferably with representative photos of your work

## *Description of categories and Glossary of terms*

Special occasion. Cakes for a specific special occasion (birthday, Mother's Day, bar/bat mitzvah, etc.). The judges should be able to determine the occasion from the display itself. Displays in this category may be made using any edible *medium* (buttercream, candy clay, piping gel, rolled fondant, etc.) or *method* (airbrushing, color flow, piping/flowers, molding, drop string, etc.), including foreign methods.

Novelty. Cakes not for a specific special occasion - often whimsical in theme, but not necessarily so. Displays in this category may be made using any edible *medium* (buttercream, candy clay, piping gel, rolled fondant, etc.) or *method* (airbrushing, color flow, piping/flowers, molding, drop string, etc.), including foreign methods.

Tiered. Any display, typically consisting of two or more individual cakes or tiers, where internal support or external stands would be required to support all but the bottom tier. Cakes that would require internal support, but are iced and decorated together as a single large cake may qualify here or under the sculpted category.

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

Cupcakes / Cake Pops. Entries must be actual cupcakes or cake pops decorated with any edible medium. Choose either cupcakes or cake pops -- do not combine both in a single entry. At least six (6) cupcakes or six (6) cake pops must be included in the entry. **The wrapper must be clearly visible on each cupcake. The stick must be clearly visible on each cake pop.**

Buttercream only. Any cake entered in this category must be decorated solely with buttercream, excluding rolled buttercream. Nothing but buttercream (no plastic, no wire, no edible glitter, no dragees, etc.) may be used for decoration. Tiered cakes should be stacked, because visible artificial separators or pillars are not allowed.

Sculpted. Any cake baked in a standard cake pan and modified with a knife or other cutting tool, or built up with icing or other edible or non-edible media to represent a figure or shape not attainable via cake pans alone. Internal supports and/or armatures used to support or create the shape are allowed and encouraged. Simple cuts to alter the



shape of a cake (e.g. angled sides, angled top, cut-out sheet cakes, etc.) would not automatically place the entry in this category. Use your discretion and request guidance from the show organizers if you have questions about what qualifies as a sculpted cake.

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,, 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" techniques following a defined "foreign" style (Lambeth, Nirvana, South African, Australian, etc.) should be classified here.

Special Theme. "The Luck of the Irish". We're celebrating St. Patrick's Day this year. Incorporate the Irish into your display in any way you like. Tiered or non-tiered, any decoration style permitted.

Special Division: "Year of the Dog". 2018 marks the Year of the Dog according to the Chinese zodiac. Show us what that means to you. Tiered or non-tiered, any decoration style permitted.

Special Division: Modeling. Non-cake display piece using hand-modeling as the primary decorating technique. Except where specified, NO MOLDS may be used. Mediums used must be edible (fondant, gum paste, pastillage, modeling chocolate, marzipan), and other than the board, no non-edible items should be visible. Individual category descriptions are below, from the ICES CSA/CMSA guide.

Modeling: Non-figures. Many different mediums may be used, either alone or in combination, to create three-dimensional objects. These objects may NOT be animals, people or flowers. They should be hand-modeled, complex, and have several parts. NO molds, either commercial or candidate-made, are permitted. Internal supports may be used but should not be visible in the finished objects. Either commercial or homemade pastes may be used.

Modeling: Figures & Animals. Many different mediums may be used, either alone or in combination, to create hand-modeled figures and animals. Methods such as "ball and log" construction are used to create whimsical, stylized caricatures or cartoon characters. Traditional facial molds that stop at the neck MAY be used, but NO other molds are permitted.

Modeling ~ Realistic Human Figure. Many different mediums may be used, either alone or in combination, to create realistic, three-dimensional hand- modeled human figures. The figure MUST be recognizable as a person. NO cartoonish or even slightly stylized figures are acceptable. Attention must be paid to details such as correct body proportion and posture, natural skin, eye and hair color, realistic knee and elbow joints (if visible), fingers, toes, hair and fabric techniques. Accurate, lifelike facial features are of particular importance. Caricatures are NOT acceptable. Fairies or other imaginary creatures may be modeled IF they have entirely human characteristics. Traditional facial molds that stop at the neck MAY be used, but NO other molds are permitted. Internal supports or armatures may be used, but should not be visible in the finished figures.

Non-professional (Divisions J, K and Wedding Cake Competition): One who would enter Divisions C, D, E, or F.

Professional (Divisions J, K and Wedding Cake Competition): One who would enter Divisions G or H.

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. For professionals, the piece must stand at least 12" tall (measured from the table). There is no height restriction for non-professionals.

Showpiece: Chocolate. Non-cake display piece constructed using any combination of tempered chocolate, confectionery coating, 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. For professionals, the piece must stand at least 12" tall (measured from the table). There is no height restriction for non-professionals.

Showpiece: Pastillage. Non-cake display piece constructed entirely of pastillage. Color may be used. The use of molds to create individual components is acceptable. For professionals, the piece must stand at least 12" tall (measured from the table). There is no height restriction for non-professionals.

Tasting: Layer / Pound cake. Any (non-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.