



March 1 – 11,
2012

100th Central Florida Fair Confectionery Arts Premium Book

Important Dates to Remember

- Online registration is available now.
- Feb. 1, 2012 – mail-in entry forms due at Fair Office.
- Feb. 15, 2012 – online registration closes.
- Entry Take-In:

02/25/2012
10:00 AM until
5:00 PM

02/26/2012
1:00 PM until
5:00 PM

- Entry Pick Up:

03/11/2012
8:00 PM until
10:00 PM

03/12/2012
10:00 AM until
4:00 PM

Get ready for all the fun at the 100th Central Florida Fair and the Confectionery Arts Department is a great place to start. The Confectionery Arts Competition has become one the most popular for the past couple of years. The entries have become more amazing as some of the best talent in the area participates in this contest. Again we have the Child category in the Youth Division for children through the age of 11 to compete.

We also made some changes to the entries and rules so make sure you check your favorite competition to see if it has changed. We have added Exceptionally Challenged entry code. This code is open for youth age 17 and under who are physically, mentally or emotionally challenged. Online entry, the preferred method, will be available after November 1, 2011 on our website.

ENTRY INFORMATION

Pre-registration is encouraged to expedite the check in process. Online registration is the preferred method for entries to be submitted. Online entry will be available until Feb. 15, 2012 at www.centralfloridafair.com. Entries will be accepted on the date of check-in without prior registration as long as they have met the requirements of the competition. Any deviation from these dates must have approval of the Exhibit Manager. Faxed entries are strongly discouraged because of poor quality. Forms may also be mailed to Creative Arts Exhibit, Central Florida Fair, 4603 W. Colonial Dr., Orlando, FL 32808.

Bring entries to the Main Exhibit Hall, Central Florida Fairgrounds, 4603 W. Colonial Drive, Orlando, Florida, 32808 during the following hours:

Saturday, February 25, 2012 10:00 am - 5:00 pm
Sunday, February 26, 2012 1:00 pm - 5:00 pm

Entries must be picked up at the same location on:

Sunday, March 11, 2012 8:00 pm – 10:00 pm
Monday, March 12, 2012 10:00 am – 4:00 pm

CONFECTIONERY ARTS DEPARTMENT GENERAL RULES & REGULATIONS

1. For health reasons, exhibited items must not be consumed.
2. Exhibits damaged during travel may be judged, but overall presentation is important. Broken pieces should be left as found.
3. Dummy cakes or real cakes may be used. In the Gingerbread Category the primary structure must be made or real gingerbread. Use of dummy cakes is encouraged due to 2 week length of exhibit and perishable nature of product. If dummies are used, it must be possible to reproduce the item using a real cake. Structural supports for multi-tiered cakes may be used.
4. Any item left after 4:00 pm, Monday will be disposed of, unless prior arrangements have been made with the Exhibit Manager.
5. Judges reserve the right to reclassify any entry or remove those considered to be in poor taste. Decisions of the judges are final. Judges are entitled to cut, probe or dismantle any entry to establish that it is eligible to compete.
6. Each entry must be solely the work of the entrant except for the Youth/Child Division, where an adult may bake the cake or gingerbread. To have your child considered for the Exceptionally Challenged category, please add EC at the end of the entry code.

7. Each entry must be submitted on a sturdy base, not to exceed 32 inches. There is no height restriction.

8. No names or advertising permitted on exhibit. A sign will be provided by the Fair, based on data given by the competitor upon registration, and will be placed by piece after judging has been completed.

9. Entering an item in the show constitutes release for photographic and publicity use.

10. Work may be entered by a business or organization, but must show the name(s) of the actual artist(s), in addition to the name of the business or organization.

11. Team efforts are allowed, but all team members must be disclosed and only one ribbon will be awarded (if earned).

12. Cake is to be covered and decorated with any edible material including butter cream, royal icing, rolled fondant, gum paste, pastillage, marzipan, chocolate, etc.

13. Artificial materials and decorations may be used for overall appearance but only decorations made from food products will be judged. Wires, stamens and floral tape may be used with gumpaste and sugarwork flowers.

14. No fountains, lights or candles permitted.

15. Entries will be judged on eye appeal, workmanship, technique, and degree of difficulty, creativity, use of color, artistic design, skill and overall appearance.

16. Entrants may attach a 4"x6" printed card to an entry to list Food Product Mediums used (buttercream, royal, fondant, gumpaste, pastillage, candy clay, gelatin, etc.) and Techniques used if an explanation is necessary. Category should appear at the top of the card. Entrant's name is to be written on the back of the card only. Information may be used during judging and/or displayed with entry.

CONFECTIONERY ARTS DEPARTMENT

Entrants of all skill levels are encouraged to enter. The entries will be entered, judged and awarded in the following divisions:

CHILD – age 11 and under

YOUTH – ages 12 through 17

BEGINNER ADULT – age 18 and older and less than 18 months of decorating experience

AMATEUR ADULT – true home hobbyist who is not paid or compensated

PROFESSIONAL ADULT – to include any of the following:

1. Professionally employed
2. Instructor
3. Receives compensation for making cakes or cookies
4. Won a Best Of Show at a cake decorating competition
5. Decorates at the Professional skill level

Confectionery Arts Department Premiums

CONFECTIONERY ARTS DEPARTMENT PREMIUMS

Unless otherwise noted, the premiums in the Confectionery Arts Department will be as follows:

Adults: 1st Prize \$75; 2nd Prize \$50; 3rd Prize \$35
 Youth/Child: 1st Prize \$25; 2nd Prize \$20; 3rd Prize \$15

CONFECTIONERY ARTS DEPARTMENT AWARDS

Best of Show Awards:

Confectionery Arts Department Adult \$150 and Rosette
 Confectionery Arts Department Youth \$50 and Rosette
 Confectionery Arts Department Child \$50 and Rosette

Best of Divisions Awards (Adult Only):

Confectionery Arts Beginner Adult \$100 and Rosette
 Confectionery Arts Amateur Adult \$100 and Rosette
 Confectionery Arts Professional Adult \$100 and Rosette



Confectionery Arts Department Categories

CONFECTIONERY ARTS DEPARTMENT YOUTH CATEGORIES

The following classes are designed and restricted to Youth and Children 17 years old and younger. To have your child considered for an Exceptionally Challenged category, please add EC at the end of entry code.

Division A: CAKE – NO THEME

Cake is to be covered and decorated with any edible material including butter cream, royal icing, rolled fondant, gum paste, pastillage, marzipan, chocolate, etc. Artificial materials and decorations may be used for overall appearance but only decorations made from food products will be judged.

<u>Entry Code #</u>	<u>Description</u>
CAA-01	Youth Cake – No Theme
CAA-02	Child Cake – No Theme

Division B: GINGERBREAD

Real gingerbread must be used for the primary structure. Gingerbread entries can be any three dimensional structure. Commercial gingerbread kits and decorations are permitted. Any edible material may be used, but 50% of the display must be actual gingerbread.

<u>Entry Code #</u>	<u>Description</u>
CAB-01	Youth Gingerbread
CAB-02	Child Gingerbread

Division C: DECORATED COOKIES

The display should consist of 2 to 7 decorated cookies depending on size to make a nice display. Cookies may be decorated with any edible decorating material. Cookies may be displayed on a plate or suitable base.

<u>Entry Code #</u>	<u>Description</u>
CAC-01	Youth Decorated Cookies
CAC-02	Child Decorated Cookies

Division D: DECORATED CUPCAKES

The display should consist of a minimum of 3 cupcakes to 8 cupcakes decorated as a theme or for a celebration. Cupcakes may be displayed on a plate or suitable base.

<u>Entry Code #</u>	<u>Description</u>
CAD-01	Youth Decorated Cupcakes
CAD-02	Child Decorated Cupcakes

CONFECTIONERY ARTS DEPARTMENT ADULT CATEGORIES

The following divisions are for the Adult categories. Please check the description for each level to make sure you have entered yourself in the correct category. All confectionery arts general rules and regulations apply.

Division E: WEDDING CAKE – 2 OR 3 TIERS

Two or three tiers which may be stacked or separated.

<u>Entry Code #</u>	<u>Description</u>
CAE-01	Beg. Adult 2 -3 Tiered Wedding
CAE-02	Amateur Adult 2 -3 Tiered Wedding
CAE-03	Professional Adult 2 -3 Tiered Wedding

Division F: WEDDING CAKE – 4 OR MORE TIERS

Four or more tiers which may be stacked or separated.

<u>Entry Code #</u>	<u>Description</u>
CAF-01	Beginning Adult 4 + Tiered Wedding
CAF-02	Amateur Adult 4 + Tiered Wedding
CAF-03	Professional Adult 4 + Tiered Wedding

Division G: GROOM'S CAKE OR ANNIVERSARY CAKE

All confectionery arts general rules and regulations apply.

<u>Entry Code #</u>	<u>Description</u>
CAG-01	Beginning Adult Groom/Anniversary
CAG-02	Amateur Adult Groom/Anniversary
CAG-03	Professional Adult Groom / Anniversary

Division H: NOVELTY OR SHAPED CAKE

Cake or form is to be cut into a 3 D shape. If form is used, it must be a design that could be made in cake.

<u>Entry Code #</u>	<u>Description</u>
CAH-01	Beg. Adult Novelty/Shaped
CAH-02	Amateur Adult Novelty/Shaped
CAH-03	Professional Adult Novelty/Shaped

With several categories and skill levels available, everyone is encouraged to participate in their favorite contest!



Division I: TOPSY TURVY CAKE

Three or more tiers tilted at different angles. Tiers may be stacked or separated.

<u>Entry Code #</u>	<u>Description</u>
CAI-01	Beginning Adult Topsy Turvy
CAI-02	Amateur Adult Topsy Turvy
CAI-03	Professional Adult Topsy Turvy

Division J: HOLIDAY OR SEASONS CAKE

Entry should represent any holiday or one or more seasons (Summer, Fall, Winter, Spring).

<u>Entry Code #</u>	<u>Description</u>
CAJ-01	Beginning Adult Holiday/Seasons
CAJ-02	Amateur Adult Holiday/Seasons
CAJ-03	Professional Adult Holiday/Seasons

Division K: SPECIAL OCCASION CAKE

Display should celebrate a special occasion theme.

<u>Entry Code #</u>	<u>Description</u>
CAK-01	Beginning Adult Special Occasion
CAK-02	Amateur Adult Special Occasion
CAK-03	Professional Adult Special Occasion

Division L: ALL BUTTERCREAM CAKE

To be considered for this category cake frosting, flowers and 95% of decorations must be made of buttercream icing. All confectionery arts general rules and regulations apply.

<u>Entry Code #</u>	<u>Description</u>
CAL-01	Beginning Adult Buttercream
CAL-02	Amateur Adult Buttercream
CAL-03	Professional Adult Buttercream

Division M: GINGERBREAD

Gingerbread structures may be any three dimensional structure. Primary structure must be made of gingerbread with at least 25% of gingerbread visible. Commercial gingerbread kits and decorations are acceptable. All confectionery arts general rules and regulations apply.

<u>Entry Code #</u>	<u>Description</u>
CAM-01	Beginning Adult Gingerbread
CAM-02	Amateur Adult Gingerbread
CAM-03	Professional Adult Gingerbread

Division N: MINIATURE TIERED CAKE

Base is not to exceed 12 inches. Tiers may be stacked or separated. All confectionery arts general rules and regulations apply.

<u>Entry Code #</u>	<u>Description</u>
CAN-01	Beginning Adult Miniature Tiered
CAN-02	Amateur Adult Miniature Tiered
CAN-03	Professional Adult Miniature Tiered

Division O: DECORATED COOKIES

The display should consist of at least 5 or more decorated cookies or 1 extra large cookie to make a nice display. Cookies may be decorated with any edible decorating materials. Cookies may be displayed on a plate or suitable base.

<u>Entry Code #</u>	<u>Description</u>
CAO-01	Beginning Adult Decorated Cookies
CAO-02	Amateur Adult Decorated Cookies
CAO-03	Professional Adult Decorated Cookies

Division P: DECORATED COOKIE BOUQUET

This display should consist of a minimum of 5 cookies (no upper limit) on “sticks” and arranged in a container. Bouquet should represent a theme or celebration. Cookies may be decorated with any edible decorating materials.

<u>Entry Code #</u>	<u>Description</u>
CAP-01	Beginning Adult Decorated Cookie Bouquet
CAP-02	Amateur Adult Decorated Cookie Bouquet
CAP-03	Professional Adult Decorated Cookie Bouquet

Division Q: DECORATED CUPCAKES

This display should consist of at least 4 cupcakes or mini cupcakes decorated as a theme or for a celebration. Items may be displayed on a plate or suitable base.

<u>Entry Code #</u>	<u>Description</u>
CAQ-01	Beginning Adult Decorated Cupcakes
CAQ-02	Amateur Adult Decorated Cupcakes
CAQ-03	Professional Adult Decorated Cupcakes

Division R: SPECIMEN FLOWER

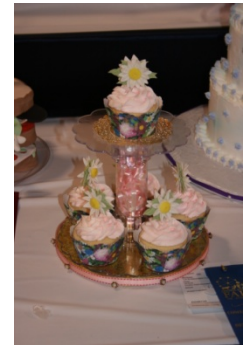
A botanically accurate representation of any flowers or arrangement of flowers. Buds, flowers, leaves, fruits may be included. Entry should be made of gumpaste, pastillage, Mexican paste or cold porcelain. Specimen is to be displayed in a container or vase of competitor’s choice. Wires, stamens and floral tape, etc. may be used.

<u>Entry Code #</u>	<u>Description</u>
CAR-01	Beginning Adult Specimen Flower
CAR-02	Amateur Adult Specimen Flower
CAR-03	Professional Adult Specimen Flower

Division S: COMBINATION

Any combination of cake, cupcakes, cookies and gingerbread integrated into a specific theme. All confectionery arts general rules and regulations apply.

<u>Entry Code #</u>	<u>Description</u>
CAS-01	Beginning Adult Combination Category
CAS-02	Amateur Adult Combination Category
CAS-03	Professional Adult Combination Category



100th Annual Central Florida Fair

March 1 – 11, 2012

Visit our web site at

www.centralfloridafair.com

for more info

ONLINE ENTRY INFORMATION

If you haven’t ever tried online entries, this year would be a good time to give it a try – it is fast, easy and saves you time.

1. Find the link on our website – www.centralfloridafair.com – select Competitive Exhibits. Decide what your entries will be (and don’t worry, you can change your mind!).
2. Click the large banner that reads “Click Here to Register Online”
3. Go to Login (on the left) and chose the Exhibitor as the type of account.
4. You will have to create an account – even if you used it last year. Choose the “I am a new exhibitor”. After you have created an account and want to make a change, then choose “I have previously registered”.
5. Follow the steps to complete your entries; print your receipt and you’re done!! We then print the information and entry tags and have everything ready for you when you bring your “prize winning” entries at Take In weekend!