

NONPAREIL HASHBROWN CONTEST**CONTEST DATE:**

Thursday, September 6

ENTRY DEADLINE: Thursday,

September 6 between

5:30 p.m. and 6:30 p.m.

TIME & PLACE: Needlecraft Building

Judging at 6:30 p.m.

ENTRY FEE: \$1.00 per entry

AWARDS:	FIRST PLACE:	\$150
	SECOND PLACE:	\$100
	THIRD PLACE:	\$50

CONTEST RULES

- * Bake your favorite dish using NONPAREIL hashbrowns.
- * Recipes must be created by the contestant.
- * Each entry must use at least one carton of NONPAREIL hashbrowns. One entry per person.
- * Recipe must be TYPED on an 8 1/2 x 11" paper, including name, address and telephone number.
- * Receipt for purchase or UPC# from the NONPAREIL product package must be submitted with entry to qualify.
- * Recipes submitted become the property of NONPAREIL and the Eastern Idaho State Fair.
- * The fair's general rules and contest policies will apply when there is a question about a rule. However, in the event of a tie, only one First Place winner can be chosen.

JUDGING CRITERIA

Entries will be judged on taste (30%), texture (30%, originality (15%), ease of preparation (15%), and appearance (10%). The decision of the judges will be final.

DEPARTMENT SA - SUGAR ART
LYNN WINTER — SUPERINTENDENT

Entries Accepted: Thursday, August 30th
9 am to 6 pm
Friday, Aug. 31st
8:30 am to 10 am

Location: Hobbies & Craft Building

The Sugar Art Show provides decorators the opportunity to test their skills and share their talent with the public. You can attend free cake demonstrations, as well as the opportunity to take hands-on classes from our prestigious judges and several local cake artists. Be sure to watch the Celebrity Mystery Cake Challenge on Saturday, Sept 1st at 3 pm in the 4-H building, where local businesses battle for the bragging rights of "The Ultimate Cake Creators." This will be similar to the cake competitions you see on the food networks.

Plan to attend the FREE Demonstration by Norman R. Davis and Zane Beg Saturday at 6 pm followed by the Award Ceremony at 7:30 pm where the winners will be announced and awards presented in all categories of the Sugar Art Show. Come and join us at the fair – We have something for everyone!

Meet our prestigious judges for 2012**Norman R. Davis**

Norman, an award-winning Chocolatier/ Pastry Chef and is the owner of The Sweet Life, Inc., a custom cakery in Annandale, Virginia. He is famous for his White Chocolate Curl Cake and his three-dimensional chocolate figurines. Norman is a member of ICES, GWACC, and is a charter member of CASANOVA. In addition to being a former Virginia ICES representative and former cake club president for CASANOVA, Norman was the Show Cake Chairman for the 2004 ICES Convention in Washington, DC. He is currently a committee member of the annual National Capital Area Cake Show. Norman is an ICES Hall of Fame inductee and a Certified Master Sugar Artist, one of only fifteen in the USA. Norman has been named as one of Dessert Professional's Top Ten Cake Artist.



Norman has demonstrated at the Smithsonian, and he taught at Stratford College School of Culinary Arts. He is often featured on the TV show Historic Tours and Recipes, and he has appeared on Fox 5 News. He has competed in twelve Food Network Challenges and now filming with TLC/Discovery. Winning TLC (Ultimate Cake Off)... Dream Wedding and was commissioned by the Washington Post to create a cake for President Clinton. He has also been featured in Cakes & Sugarcraft, Cake Craft & Decoration, Food Art, The Washington Post, Washingtonian, Pastry Art & Design Magazine, People Magazine (A Cake From Every State where he was chosen to represent VA), and has been frequently featured in American Cake Decorating Magazine. Norman is working on a new book, Cakes on the Cutting Edge, with Zane Beg. The book and the Rose Chocolate Curler are available from The Sweet Life.

Zane Beg

Zane is a shining star in cake decorating with no formal training, but with an unlimited creative sense. He has worked on cakes for eighteen years and shown no sign of slowing down. He loves to create cakes that have great movement and flow to them. In addition to decorating cakes, Zane enjoys traveling to teach and demonstrate. He specializes in detailed, hand-painted cakes and molded chocolate. He also creates beautiful bows and accessories with Choco-Pan.



Zane has participated in thirteen Food Network Challenges; on his first solo challenge, he took second place (should have taken first) and now filming with TLC/Discovery (Ultimate Cake Off). He has demonstrated at ICES conventions and Cake & Sugar Artists of Northern Virginia meetings. His work has also appeared in American Cake Decorating Magazine. He designed the detailed painting, food styling, layout and editing of the book, Wedding Cake Ensembles. Look for his work in the upcoming book that he is co-authoring with Norman R. Davis, Cakes on the Cutting Edge. Autographed copies will be available for purchase through The Sweet Life.

EASTERN IDAHO STATE FAIR

43.

SUGAR ART

DIVISIONS: Please read carefully! – If you meet even one requirement under a division, that is the lowest division you may enter.

Division 1 JUNIOR: 7 years to 12 years

Division 2 TEEN: 13 years to 17 years

Division 3 ADULT BEGINNER: Less than two (2) years decorating experience, no more than two (2) courses of cake decorating lessons.

Division 4 ADULT INTERMEDIATE: More than two (2) years of decorating experience, three or more courses of cake decorating lessons including basic Wilton courses. Past or present teacher having taught LESS than three (3) classes or more; operator of a home business selling LESS than an average of 36 cakes per year.

Division 5 PROFESSIONAL: Past or present teacher having taught MORE than three (3) classes, operator of in-home business selling MORE than an average of 36 cakes per year; employed as a decorator in a commercial bakery for more than three (3) years; have taken the equivalent of five (5) full days of class from a recognized professional teacher.

ANYONE WHO HAS WON TWO (2) BEST OF DIVISION AWARDS WILL BE REQUIRED TO MOVE UP TO THE NEXT HIGHEST DIVISION. This does not apply to Junior and Teen Divisions. No entrant under 18 is eligible to enter the adult division.

CATEGORIES:

Category A BEST OF SHOW: Judges choice to be determined from the first place Grand Champion Winners of category 1, 2 and 3. *Best of Show Winner will receive: \$1,000 in cash and named the 2012 Best Idaho Sugar Artist.*
Sponsored by The Amalgamated Sugar Company LLC

Category B DECORATORS CHOICE: Winner determined by competitors. Each Sugar Art competitor will vote for their "Best of Show" cake Winner of Decorator's Choice will receive \$100 in cash

Category C PEOPLES CHOICE: Winner determined by visitor's voting during the total week of the fair. Winner will be announced on Sat. Sept. 10th.
Winner of People's Choice will receive a trophy

Category 1 Wedding Cake - Fondant: Cake with two or more tiers. Tiers may be separated or stacked and MUST BE covered with fondant. 2012 Theme: FABRIC FASHIONISTA – Inspired by fabric. Swatch or swatches of fabric at least 6" x 6" must accompany entry.
Grand Champion winner will receive \$100 in cash

Category 2 Wedding Cake – Buttercream: Cake with two or more tiers. Tiers may be separated or stacked and MUST BE covered with buttercream icing. All decorating techniques must also be buttercream. Decorating techniques using royal icing, chocolate medium, gum paste or fondant. WILL NOT be considered in judging.
2012 Theme: FABRIC FASHIONISTA
Inspired by fabric. Swatch or swatches of fabric at least 6" x 6" must accompany entry.
Grand Champion Winner will receive \$100 in cash

Category 3 SPECIAL OCCASION CAKE:
2012 Theme: FASHIONISTA!
Any style of decoration and type of icing may be used. Entry may be made of styrofoam or rice krispies, with at least three in-progress pictures. however, sculpted cakes must be able to be made out of real cake.
Grand Champion Winner will receive \$100 in cash

Category 4 JUNIOR SPECIAL OCCASION CAKE:
2012 Theme: Your Favorite Story Book Character
Must be real cake, 10 inches or under in size and able to be displayed in an 18 inch square area. Entry must be solely the work of the entrant except – children age 9 and under may have an adult BAKE their cake ONLY. Child must ice, decorate and carve if necessary without assistance.
NO EXCEPTIONS!
Champion winner will receive \$50 in cash

Category 5 SUGAR ART FLORAL: 2012 FANTASY FLOWER
Flower must be made out of sugar, gum paste, sugar paste, fondant or any combination. All parts must be edible except for the wire, florist tape and the display. Must provide at least three in-progress pictures. Display must be on a display board 18" or smaller
Grand Champion winner will receive \$100 in cash
• *Sponsored by Sugar Shell*

Category 6 SUGAR PIECE: 2012 CHILD'S FOOTWEAR
Sugar display must be made out of sugar, gum paste, sugar paste, fondant or any combination. All parts must be edible except for the wire, florist tape and the board which must be able to be displayed in an 18 inch square area. Must provide at least three in-progress pictures.
Grand Champion winner will receive \$100 in cash

Category 7 BEST TASTING CAKE:
2012 Theme: YOUR BEST CHOCOLATE CAKE.
Entry MUST be a homemade cake - MAY NOT USE a box mix or commercial mix of any kind, minimum of 6-inch round and at least two layers. Cake and filling, MUST NOT CONTAIN ALCOHOL OR NUTS. Entries must be made with the Amalgamated Sugar Company LLC products and include "proof of purchase" or empty packaging." Listing of local vendors will be included in registration packet or call the State Fair office. Entry must be in a bakery box that is labeled with cake flavor description ONLY.
Grand Champion winner will receive \$100 in cash and named the "2012 Best Scratch Cake Baker in Idaho"
• *Sponsored by Amalgamated Sugar Company LLC*

SUGAR ART
ENTRY FORM PG. 45.



Sugar Art • Schedule of Events

Entry Dates and Times:

Thursday Aug. 30th – 9 am to 6 pm and Friday Aug. 31st – 8:30 am to 10 am
 All cake and sugar entries must be checked in at the sugar art exhibit located in the Hobbies & Craft building, two buildings west of the main fair office.
NO LATE ENTRIES ACCEPTED
 All exhibitors must leave the building Friday at 10 am or entry may be disqualified.

SATURDAY

Hand-On Decorating Classes with Norman R. Davis and Zane Beg

(must be pre-register)

9:00 am – 11:00 am	New Matts Cake Accents with Quick Butterflies
11:30 am – 1:30 am	Chocolate Butterfly Ruffle and Roses
2:00 pm – 4:00 pm	The Art of Shoe Making

Sugar Art Show Award Presentation

5:00 pm Winners will be announced and awards presented in all categories of the Sugar Art Show Located in the Sugar Art exhibit area.

Celebrity Mystery Cake Challenge

6:00 pm – 9:00 pm Watch while local businesses celebrities battle for the bragging rights of "The Ultimate Cake Creators!" This will be similar to the cake competitions you see on the food networks. Come and cheer on your favorite team.

SUNDAY

Hand-On Decorating Classes with Norman R. Davis and Zane Beg

(must be pre-register)

9:00 am – 11:30 pm	2-Tier Wedding Cake String Work and Billowing/Puffs of Fondant
12:00 pm – 2:00 pm	Glitter and Grace
2:30 pm – 5:00 pm	Snowflakes in Motion
5:30 pm – 7:30 pm	Fun Bold Flowers and Ribbons



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SUGAR ...

All Natural Sweet by Nature

Only 15 Calories Per Teaspoon

White Satin The Amalgamated Sugar Company LLC
 Grower Owned by Snake River Sugar Company

SUGAR ART



Sugar Art Show 2012 Entry Form

August 30 – Sept. 8, 2012 • Eastern Idaho State Fairgrounds • Blackfoot, ID

ENTRY FEES:

Early Bird Registration: Postmarked by Aug. 1st • Regular Registration: Postmarked after Aug. 1st

		EARLY BIRD	REGULAR
Category 1A	— Wedding Cake, Fondant ADULT\$25\$35
Category 1T	— Wedding Cake Fondant TEEN\$10\$15
Category 2A	— Wedding Cake Buttercream ADULT\$25\$35
Category 2T	— Wedding Cake Buttercream TEEN\$10\$15
Category 3A	— Theme Cake ADULT\$25\$35
Category 3T	— Theme Cake TEEN\$10\$15
Category 4J	— Special Occasion Cake JUNIOR\$ 5\$10
Category 5	— Sugar Art Floral\$10\$15
Category 6	— Sugar Piece Child's Footwear\$10\$15
Category 7	— Best Tasting Chocolate Cake\$ 5\$10

NAME _____

ADDRESS _____

SHOP / BUSINESS NAME _____

WEB SITE _____

CITY _____ STATE _____ ZIP _____

PHONE _____ EMAIL _____

Three foot round tables and white or ivory table cloths will be provided to all PROFESSIONAL entries in Category 1, 2 & 3 by Signature Party Rentals in Idaho Falls. You may decorate your table covering, but it will not be judged toward the score of your cake. competitor will be charged for any loss or damage to tablecloths.

DIVISION	CATEGORY	DESCRIPTION	FEE	Professional Division Category 1, 2, & 3 Only TABLE CLOTH COLOR white/ivory
<input type="checkbox"/> 1 Junior				
<input type="checkbox"/> 2 Teen				
<input type="checkbox"/> 3 Adult Beginner				
<input type="checkbox"/> 4 Adult Intermediate				
<input type="checkbox"/> 5 Adult Professional				
Please, only one competitor per entry form				
TOTAL AMOUNT ENCLOSED			\$	

Mail entry form and checks payable to: Eastern Idaho State Fair, P.O. Box 250, Blackfoot, ID 83221

