

DEPARTMENT SA - SUGAR ART

LYNN WINTER — SUPERINTENDENT

Entries Accepted: Wednesday, August 28th
12 noon - 8:00 p.m.

Location: Hobbies & Craft Building

Located in the 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. Test your skills against other decorators at 3 p.m. on Saturday, Aug. 31st in the Needle Craft building kitchen to earn the decorators slot in the Celebrity Mystery Cake Challenge on Saturday, August 31st at 4:30 pm in the 4-H building, where local celebrities battle for the bragging rights of "The Ultimate Cake Creators." Following with the Award Ceremony at 6:30 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 2013

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.



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

Division 1 CHILD: 4 years to 7 years

Division 2 JUNIOR: 8 years to 12 years

Division 3 TEEN: 13 years to 17 years

Division 4 ADULT BEGINNER: Less than two (2) years decorating experience, no more than two (2) courses of cake decorating lessons.

Division 5 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 6 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 2013 Best Idaho Sugar Artist.

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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. 7th.

Winner of People's Choice will receive a trophy

- Category 1**
WCF **Wedding Cake - Fondant:** Cake with two or more tiers. Tiers may be separated or stacked and **MUST BE** covered with fondant. 2013 Theme: PRINTED PAPER OR INVITATION – Inspired by any type of printed paper, stationary, invitation, etc.. Sample of paper inspiration at least 6" x 6" framed must accompany entry.
Grand Champion winner will receive \$100 in cash
- Category 2**
WCB **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. 2013 Theme: PRINTED PAPER OR INVITATION – Inspired by any type of printed paper, stationary, invitation, etc.. Sample of paper inspiration at least 6" x 6" framed must accompany entry.
Grand Champion winner will receive \$100 in cash
- Category 3**
STC **SPECIAL THEME CAKE**
2013 Theme: A SONG!
Any style of decoration and type of icing may be used. Non-edible adornments will not be considered in judging. Entry may be made of styrofoam or Rice Krispies, however, sculpted cakes must be able to be made out of real cake. Name of song used for inspiration must be listed and displayed next to your entry.
Grand Champion Adult Winner will receive \$100 in cash
Grand Champion Teen Winner will receive \$50 in cash
- Category 4**
JTC **JUNIOR THEME CAKE**
2013 Theme: YOUR FAVORITE GAME
CAN BE real cake, styrofoam or Rice Krispies, 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. Youth must ice, decorate and carve if necessary without assistance – **NO EXCEPTIONS!**
Champion winner in child and junior divisions will receive \$25 in cash
- Category 5**
CTC **CHILD THEME CAKE**
2013 Theme: YOUR FAVORITE GAME
CAN BE real cake, styrofoam or Rice Krispies, 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 in child and junior divisions will receive \$25 in cash
- Category 6**
JDC **JUNIOR DECORATED SUGAR COOKIE**
2013 Theme: YOUR FAVORITE GAME
YOUR FAVORITE GAME! MUST BE real sugar cookie. Entry must be solely the work of the entrant. Youth must shape, ice and decorate without assistance.
NO EXCEPTIONS!
Champion winner will receive \$10 in cash
- Category 7**
CDC **JUNIOR DECORATED SUGAR COOKIE**
2013 Theme: YOUR FAVORITE GAME
YOUR FAVORITE GAME! MUST BE real sugar cookie. Entry must be solely the work of the entrant. Youth must shape, ice and decorate without assistance.
NO EXCEPTIONS!
Champion winner will receive \$10 in cash
- Category 7**
CDC **CHILD DECORATED SUGAR COOKIE**
2013 Theme: YOUR FAVORITE GAME
YOUR FAVORITE GAME! MUST BE real sugar cookie. Entry must be solely the work of the entrant except – children age 9 and under may have an adult supervision **BAKING** their cookie **ONLY**. Child must shape, ice and decorate without assistance .
NO EXCEPTIONS!
Champion winner will receive \$10 in cash
- Category 8**
CCD **SPECIAL THEME CUPCAKE**
2013 Theme: VICTORIAN
Cupcake must be baked with real cake and all edible with the exception of cupcake paper/container. Must be displayed on 6" round or smaller base.
Grand Champion adult winner will receive \$25
Grand Champion teen winner will receive \$10
- Category 9**
SAF **SUGAR ART FLORAL**
2013 Flower Theme: FREESIA
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 10**
SAS **SUGAR ART SCULPTURE**
2013 Theme: LADIES SHOE
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 11**
BTC **BEST TASTING CAKE**
2013 Theme: YOUR BEST POPPY SEED 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 "2013 Best Scratch Cake Baker in Idaho"
• *Sponsored by Amalgamated Sugar Company LLC*

Thank you to all sponsors.



ZIONS BANK



EASTERN IDAHO STATE FAIR

Sugar Art Show

New Entry Dates and Times!

Schedule of Events

ENTRIES ACCEPTED:

Wednesday, Aug. 28th – 12 noon to 8 pm

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.

Saturday, Aug. 31st

FREE Cake Art Demonstrations

Join us in the kitchen area of the Needlecraft Building where local professional cake artists will demonstrate techniques for creating a beautiful cake.

- 12:00 pm **Beginning Cake Preparation:** Presented by Desi Richards, *Desi's Custom Cakes* – Learn the basics of preparing a layered cake for fondant or buttercream icing.
- 12:30 pm **Applying Fondant:** Presented by Rhonda Hines Christensen, *Sugar Teachers - Cake Decorating and Sugar Art Tutorials* – Learn how easy it is to cover a layered cake with fondant.
- 1:00 pm **Stencil and Piping Methods:** Presented by Lynn Winter, *SugarBakers* – Learn how to apply royal icing stenciling and piping techniques that will add those finishing touches to your cake.
- 1:30 pm **String Work:** Presented by Amy Marsh, *The Sugar Shell* – Amy will demonstrate the fine art of String Work using royal icing.
- 2:00 pm **Make Your Own Molds:** Presented by Lynn Winter, *SugarBakers* – Learn how easy it is to create your own molds using silicone putty. Why spend lots of money to purchase molds when you can easily make your own.
- 2:30 pm **Sculpting Characters from Gum Paste or Chocolate Clay:** Presented by Desi Richards, *Desi's Custom Cakes* – Learn the basics of creating your own sculptures that add those finishing touches to your cakes.

Open Trials to Compete in the Decorators Mystery Cake Challenge

- 3:00 pm **See if you have what it takes to earn your place in the Mystery Cake Challenge.** Plan to join us in the kitchen area of the Needlecraft Building immediately following the free demonstrations. Test your skills and see if you have what it takes to earn a place in the Mystery Cake Challenge. Winners of the skill trials will then compete in the Challenge for trophies and bragging rights. Trials are open to everyone 18 years and older.

Celebrity & Decorators Mystery Cake Challenge

- 4:30 pm Be sure to watch both and local celebrities and decorators battle to win the Mystery Cake Challenges located in the 4-H pavilion.

Sugar Art Show Award Presentation

- 6:00 pm Winners will be announced and awards presented in all categories of the Sugar Art Show. Located in the 4-H pavilion.

Saturday, Sept. 7th

- 6:00 pm – 8 pm All Sugar Art exhibits can be picked up from the exhibit area loading out the south sliding door.