



SUGAR ARTS DEPARTMENT

Superintendent:	Jo Ellen Simon
Registration Deadline:	7:00 PM on July 21, 2017
Entry Delivery:	July 21 4:00 PM – 8:00 PM July 22 7:30 AM – 9:30 AM
Entry Release:	July 22, 2017 4:00 PM – 8:00 PM – NO EARLY RELEASE
Judging:	July 22 9:30 AM
Show Times Open to Public:	Saturday, July 22 8:00 AM – 4:00 PM
Entry Fees:	<i>Youth (18 & Under)</i> – \$5 for unlimited amount of entries <i>Adult (19 & Over)</i> – \$10 for unlimited amount of entries
Premiums:	PREMIUM PAYOUTS will only be paid during the release times at the Open Class office. No payouts will be paid at any other time. If you do not collect your premiums during these times, you will forfeit your winnings!

Department Specific Rules:

1. Entry for the Sugar Arts Show may be made by the registration form attached in this section, online at www.douglascountyfair.org, or mailed to Douglas County Fair, PO Box 4642, Omaha, NE 68104.
2. Entries must be brought to Chance Ridge Event Center.
3. Judging will begin promptly at 10 AM on Saturday, July 22.
4. Judges reserve the right to reclassify an entry or remove those they deem in poor taste.
5. Real or dummy cakes may be used. Anyone using a dummy cake must be able to reproduce a real cake.
6. Each entry must solely be the work of the entrant, except the following divisions: Wee Folk, Children and Junior, where the cake may be baked by an adult.
7. Each entrant may enter only one American division plus one Foreign division and one Wedding Spectacular division. Any Foreign cake must be entered in a Foreign division, except Divisions 1, 2, and 3. When you win two trophies in any division, either in the present show or future shows, you must move to the next higher division.

RIVER CITY CONFECTIONERS ASSOCIATION

The Association meets at 1:30 PM on the second Sunday of each month at David M. Mangelsen's Craft Store at 3457 S. 84th Street. For more information, contact Jo Ellen Simon, Chairman, at (402) 551-9776. Check us out on Facebook!!

Division and Class List:

<u>Division 701 – Sugar Arts</u>		06	<u>Advanced (American Method Only)</u> Any adult who has taught cake decorating or has decorated 3 years or more and has won 2 “Best of Division” trophies in the intermediate division.
01	<u>Wee Folk (Ages 7 and Under)</u> Any child who was decorated and completed a cake entirely by him/herself.		
02	<u>Children (Ages 8 -12)</u> Any child who was decorated and completed a cake entirely by him/herself.	07	<u>Professional (American Method Only)</u> Any adult who has attended one or more processional cake decorating schools or teaches classes above basic decorating, or has had 40 or more hours of cake decorating instruction or has won 2 “Best of Division” trophies in the advanced division.
03	<u>Junior (Ages 13-18)</u> Anyone who has decorated and completed a cake entirely by him/herself.		
04	<u>Beginner (Ages 19 and Over)</u> Anyone with less than 2 years of decorating experience.	08	<u>Wedding Spectacular</u> Two separate divisions. (Young Persons – Intermediate or Advanced – Professional). Open to all. Choose your divisions appropriate to you. Use your imagination.
05	<u>Intermediate (American Method Only)</u> Anyone with 2 or more years of decorating experience who does not qualify for the advanced division.		

- 09 Beginner (Foreign Method Only)
Anyone who does not qualify for foreign intermediate.
- 10 Intermediate (Foreign Method Only)
Anyone who has won 2 "Best of Division" trophies in the beginner foreign division.

- 11 Advanced (Foreign Method Only)
Anyone who has won 2 "Best of Division" trophies in the intermediate foreign division.
- 12 Professional (Foreign Method Only)
Anyone who has taught foreign techniques or who has won 2 "Best of Division" trophies in the advanced division.

METHODS AND MEDIUMS CLASSIFICATIONS

American Mediums

Buttercream
Rolled Buttercream
Royal Icing
Candy Clay
Wafer Paper
Gingerbread/Cookie Dough
Tempered Chocolate
Candy Goat
Piping Gel
Gum paste – for plaques
Poured Fondant
Rolled Fondant

American Methods

Airbrushing
Sculpting
Figure Piping
Color Flow
Molding
Piping/Flowers
(Buttercream and Royal Icings)
Spatula Painting
Drop String

Foreign Mediums

Royal Icing
Gum paste
Pastillage
Pulled Sugar
Blown Sugar
Marzipan
Poured Fondant
Bass Relief
Extension
Wings
Eyelet
Overpiping/Lambert (Mexican)
Nirvana
Filigree
Smocking
Run out – Free
Garret – Frills
Standing Collars
Applique
Crimping
Pipe Embroidery
Cocoa Painting
Painting (Food Color)
Buildings & Furniture
Brush Embroidery