

## The Best Sugar Flowers at “That Takes The Cake”

Established and sponsored by Sweet Art Master™

<https://www.sweetartmaster.com/>

Please read the rules carefully. There are some changes from the previous competition.

### **General Information and Requirements**

<b>Sweet Art Master sugar flower competition</b>
Botanically correct sugar flowers Registration ends 2/16/2022 <a href="#">Click here to Register Online</a> (You will still need to bring your completed entry form)

### **Classifications**

Open to anyone 18 years of age or older.

Open for all skill levels.

### **Category:**

Botanically correct sugar flowers, bouquets, and arrangements

### **Judging System**

Judging will be done separately from the other competitions and will be based on a point system. Up to 10 points will be awarded in these eight (8) categories for a maximum score of 80 points. The decisions of the judges shall be final.

- Overall general appearance and incorporation into the display.
- Creativity and originality.

- Realistic, accurate representation of flower varieties.
- Appropriate petal thickness, correctly formed petals, and other flower parts.
- Neatness and precision.
- Difficulty of techniques and design.
- Accurate natural coloring.
- Appropriate foliage.

### **Awards:**

1st place – A \$350 Gift Basket of Sweet Art Master Products plus a Certificate for a sugar flower class at Julia Fedorova Cakes (NYC) worth up to \$950.

1st place (Culinary Students) - A \$200 Gift Basket of Sweet Art Master Products

### **General Rule**

1. All entrants must sign a Registration Form Take Sugar Art Show and Entry Form for Sweet Art Master Sugar Flower Competition.
2. Registration and payment must be completed by 11:59 pm CST, March 26, 2023; no entries will be accepted after the day. There will be no refunds of entry or registration fees.
3. You may enter the same Category repeatedly (i.e., competing against yourself), but not more than five (5) entries from one competitor.
4. All entries must be registered through the Show Registration before placement on display.
5. There is a separate description form (for the judges) for this competition (Entry form. Part two). Use only your registration number on your form. The form must be completed in legible handwriting, preferably in printed letters, without corrections and strikethroughs, to prevent misunderstandings. Do not add any personal information (such as name, business or initials) to the form. Entries with personal information on description forms will not be scored.
6. Description Form - Each entrant must include the following information on the description form for their entry.
  - a. Sugar mediums used.
  - b. List of flowers/foliage. All flower names should be indicated in the description. "Filler flowers" will not be scored if their names are not listed in the description.
  - c. Techniques used for the flowers, such as, hand cut, or cutters used.

Three or more photos of the assembly. If an unusual or uncommon species of flower or foliage is used, a clear photograph of a representative flower/foliage should be included with your description along with the correct botanical or common name for each. Please leave these photos with the description form near your masterpiece for judges to see.

No theme description is needed.

7. All main flowers must be made in gum paste; chocolate clay, wafer paper and other sugar medium could be added as a part of the flower arrangement (not more than 10% of an arrangement, i.e 90% of sugar flowers are gum paste flowers, 10%- potato paste, wafer or chocolate flowers). Cold porcelain will not be allowed.
8. Each entry must have at least three (3) different full bloom flowers with at least one bud each. For example – a rose and a bud, a dahlia, and a half bloom with a bud and then a peony with a bud.
  - a. Flowers must be life size; with a minimum of three (3) parts, such as stamens or centers, petals or sepals, and calyxes.
  - b. At least three (3) large leaves or group of leaves or foliage must be incorporated into your display. This foliage does not need to botanically match the flower; however, it should be appropriate to and compliment your flower choices. For example, roses could be displayed with ivy foliage.
9. Flowers should be as botanically correct as possible.
10. Flowers may be hand-modeled or made with cutters and veinners and may be either wired or unwired. Multi-petal or "quickie" cutters may be used for making flowers, but they will be scored lower.
11. Floral wire, florist tape, floral tubing, and commercial stamens are permitted.
12. The sugar medium may be pre-colored, but must also be finished by dusting, airbrushing or a painted finish. Glitter and luster dust are not allowed on leaves and flowers. Remember this competition is about botanically correct sugar flowers.
13. Displaying the flowers in a spray will increase your scores.
14. Flowers must be displayed on a wedding cake (only wedding cakes will be accepted for this competition), on flat board or in a vase or other appropriate decorative container. Each cake or arrangement should be placed on boards with feet. Flower arrangements in vase should have a board with feet (covering with fondant does not require).
15. Contestant must make everything for the competition (flowers,leaves,etc.) by himself/herself. Premade flowers will be disqualified.
16. All sizes and displays must comply with main Competition rules. Entries may be put under plexiglass or other such cover, but judges must be able to view the entries without interference. The covering must be able to be easily removed by the judges.
17. All entries must be original work for this show. For the purposes of this show, original means the entry may not have been entered in any other contest or competition, including online; and photos of the entry may not have been previously posted online, including social media sites. Additionally, no personal or business identifying marks, advertisements, will be allowed to be displayed along with or on the entry, or in the entry description.
18. Check-in and Set-up hours are:
  - a. 5PM to 8PM Friday, March 31, 2023
  - b. 7AM to 10AM Saturday, April 1, 2023. Entries must arrive and be set up by 9.45 AM Saturday, April 1, 2023.
  - c. Late entries will not be placed on tables for judging.

19. Judging will begin promptly at 11AM Saturday, April 1, 2023.
20. The Awards Ceremony will be held on Sunday, April 2, 2023 starting at 4 pm at the Round Rock Sports Center.
21. Removal/Tear-Down – Entries will not be permitted to be removed before 5 pm on Sunday, April 02, 2023.
22. All entries can be photographed and shared on websites and social media by judges and organizers after the show. You permit us to share pictures, by completing the entry form.
23. Anyone winning first place two (2) times in a row must skip the next Sweet Art Masters Competition.
24. Any entry that does not follow the rules may be displayed but will not be judged.
25. Judges' decisions are final.