

# DECORATED CAKES & COOKIES



**AUGUST  
10-14, 2022**



## GENERAL RULES FOR NON-LIVESTOCK EXHIBITS

1. All articles entered must be the work of the Exhibitor and have not been previously Exhibited in a prior year at the Josephine County Fair.
2. Online Entries must be submitted by the date stated and published within each Department's Rules. Information must be accurate and complete.
3. Entries must be delivered and removed only during the published scheduled times. Removal of an Exhibit before the designated time forfeits all awards for that Exhibit. Items not picked up within 10 days after the close of Fair are forfeited by the Exhibitor unless otherwise stated in the competitions' rules.
4. Entries will receive a claim check upon delivery of their item(s) and must present the claim check in order to pick up items at the scheduled pick-up time after Fair.
5. Superintendent or Judge may disqualify or transfer any Exhibit to a more suitable Class which, in their opinion, is not a true representation of the Class in which it is entered or if published rules are not followed.
6. Departments are closed to the Public while Exhibits are being judged. Ribbons and/or prizes will be as warranted. All Judge's results are final.
7. Exhibitors found in violation of rules, or to be in practices unethical or adverse to Josephine County Fair, shall be penalized by forfeiture of awards and/or privileges and removed from the Exhibit.
8. The Josephine County Fair Board will take reasonable precautions to ensure the safety of Exhibits while at the Fairgrounds, but will not be responsible for loss, damage, theft or injury of any kind to Exhibits or Exhibitors. Exhibitors shall indemnify and hold harmless Josephine County which shall include all authorities, boards, bureaus, commissions, divisions, departments, districts and offices of Josephine County and the individual members, employees and agents thereof in their official capacities.
9. Media Disclaimer: Josephine County Fair reserves the right to use any photo or video taken at any event without the expressed written permission of those included within the photo or video. Josephine County Fair may use the photo or video in publications or other media. To ensure the privacy of an individual, images will not be identified using names or personal identifying information without written approval from the photographed Subject, Parent or Legal Guardian. Any person not affiliated with Josephine County Fair may not use, copy, alter or modify official Josephine County Fair photos, graphics, videography or other similar reproductions or recordings without the advance written consent of an authorized designee from Josephine County Fair.

# COMPETITION RULES

## Pavilion Building

Superintendent: Debi Ashton (541) 441-2477

1. All General Rules Apply. Your submission indicates you have read and agree to abide by the General Rules and the Rules of this Competition.
2. Entry deadline is August 3, 2022, at 11:59pm.
3. Entries must be registered online at <https://josephine.fairwire.com/> before drop-off/submittal.
4. Entries will be accepted 9am-5pm on Friday and Saturday, August 5-6, 2022 in the Pavilion Building at the Fairgrounds.
5. Any Entrant who has ever won any Best of Judgment at any cake or any confectionery arts competition a total of three times at their defined level must enter at the next highest level. Teens and Juniors are exempt from this rule.
6. The Superintendent and Judge(s) reserve the right to reclassify any Entry to the appropriate Division or Class as defined in the Handbook.
7. Any Entry considered inappropriate for family viewing will not be accepted. Contact the Department Chair for design clarifications.
8. Entries must be original work that have not been entered, shown or judged in any other show, competition, magazine, or website contest prior to this show.
9. All Entries must be the original and sole work of the entrant. Juniors are allowed assistance to ensure kitchen safety (knives, stoves, etc.); NO decorating assistance allowed.
10. No copyrighted material is allowed, (e.g. Disney, Collegiate or School logos, Artwork etc.). The only exception is where the Entrant can show in writing that they have copyright permission. A photocopy of the permission is required and must be left next to the cake in an envelope marked "For Judges Review." Contact the Superintendent with copyright rule questions.
11. Photos of work-in-progress, finished work, or drawings posted to any social media site prior to the opening day of the fair will disqualify the Entry.
12. Cake Entries should be constructed on a base using rice cereal, styrofoam, cake dummies, dried out cake or bread, or any other non-shrinking form. All cake designs must be possible if it were built on real cake.
13. Cupcakes, Cake Pops, Petit Fours, **must** be made with real cake and real centers.
14. 90% of any Entry must be decorated using EDIBLE, FOOD SAFE materials or ingredients approved by the FDA. The remaining 10% of decorations used may be NON-TOXIC. Toxic items like glitter, feathers, and glue could disqualify an Entry.
15. Sculpted and 3-D cakes:
  - Must be possible with at least 50% real cake
  - Must have either a comprehensive diagram or photo showing where the structure and cake would be placed in the piece.
  - Place information next to the Entry in an envelope marked with your Entry # and "For Judges Review"
16. Finished Entries, including satellite cakes (e.g. secondary cakes) and all details must be no larger than 26" x 26" at the base. Entries taller than 12" must be reported in the notes during registration.

17. All Entries are judged for decorating skill only based on general appearance, use and choice of color, presentation, creativity, difficulty of technique, neatness, precision, and original adaptation of an idea. Classes that require more than 1 item per each entry need to show uniformity and skills in decorations but can be different in appearance. For example, 4 cookies must be entered for Class 210 but each can be decorated with a different design.
18. All Judges and Chair decisions are final.
19. Entries may not be removed from the Fairgrounds until the scheduled pick-up date(s) and times.
20. Definition of Age Groups:
  - “Junior” is ages 8 years and under.
  - “Youth” is Ages 9 – 17 years.
  - “Adult” is age 18 years and older.

## **DIVISIONS**

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| <p><b>1124 Decorated Cakes (Junior)</b></p> <p><b>1125 Decorated Cakes (Youth)</b></p> <p><b>1126 Decorated Cakes (Adult)</b></p> <p><b>1127 Decorated Cookies (Junior)</b></p> <p><b>1128 Decorated Cookies (Youth)</b></p> <p><b>1129 Decorated Cookies (Adult)</b></p> <p><b>1130 Decorated Cupcakes (Junior)</b></p> | <p><b>1131 Decorated Cupcakes (Youth)</b></p> <p><b>1132 Decorated Cupcakes (Adult)</b></p> <p><b>1133 Decorated Cake Pops (Junior)</b></p> <p><b>1134 Decorated Cake Pops (Youth)</b></p> <p><b>1135 Decorated Cake Pops (Adult)</b></p> <p><b>1136 Decorated Petit Four (Junior)</b></p> <p><b>1137 Decorated Petit Four (Youth)</b></p> <p><b>1138 Decorated Petit Four (Adult)</b></p> |
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## **CLASSES**

### **DIVISIONS 1124-1126 DECORATED CAKES/INDIVIDUAL CLASSES**

- 206** Cake - Sculpted and 3D
- 207** Special Occasion – Buttercream/Royal
- 208** Special Occasion – Fondant
- 209** Special Occasion – Mixed Media
- 210** JOCO Fair Theme: “On with the Show!” – Buttercream/Royal
- 211** JOCO Fair Theme: “On with the Show!” – Fondant
- 212** JOCO Fair Theme: “On with the Show!” – Mixed Media
- 213** Wedding Cake – Buttercream/Royal
- 214** Wedding Cake – Fondant
- 215** Wedding Cake – Mixed Media
- 216** Birthday Cake – Buttercream/Royal
- 217** Birthday Cake – Fondant
- 218** Birthday Cake – Mixed Media

## **DIVISIONS 1127-1129 DECORATED COOKIES/INDIVIDUAL CLASSES**

**NOTE:** Please submit 4 cookies per entry.

- 207** Special Occasion – Buttercream/Royal
- 208** Special Occasion – Fondant
- 209** Special Occasion – Mixed Media
- 210** JOCO Fair Theme: “On with the Show!” – Buttercream/Royal
- 211** JOCO Fair Theme: “On with the Show!” – Fondant
- 212** JOCO Fair Theme: “On with the Show!” – Mixed Media

## **DIVISIONS 1130-1132 DECORATED CUPCAKES/INDIVIDUAL CLASSES**

**NOTE:** Please submit 4 cupcakes per entry.

- 207** Special Occasion – Buttercream/Royal
- 208** Special Occasion – Fondant
- 209** Special Occasion – Mixed Media
- 210** JOCO Fair Theme: “On with the Show!” – Buttercream/Royal
- 211** JOCO Fair Theme: “On with the Show!” – Fondant
- 212** JOCO Fair Theme: “On with the Show!” – Mixed Media

## **DIVISIONS 1133-1135 DECORATED CAKE POPS/ INDIVIDUAL CLASSES**

**NOTE:** Please submit 6 cake pops per entry.

- 207** Special Occasion – Buttercream/Royal
- 208** Special Occasion – Fondant
- 209** Special Occasion – Mixed Media
- 210** JOCO Fair Theme: “On with the Show!” – Buttercream/Royal
- 211** JOCO Fair Theme: “On with the Show!” – Fondant
- 212** JOCO Fair Theme: “On with the Show!” – Mixed Media

## **DIVISIONS 1136-1138 DECORATED PETIT FOURS/ INDIVIDUAL CLASSES**

**NOTE:** Please submit 6 Petit Fours per entry.

- 207** Special Occasion – Buttercream/Royal
- 208** Special Occasion – Fondant
- 209** Special Occasion – Mixed Media
- 210** JOCO Fair Theme: “On with the Show!” – Buttercream/Royal
- 211** JOCO Fair Theme: “On with the Show!” – Fondant
- 212** JOCO Fair Theme: “On with the Show!” – Mixed Media