



APRIL 7-16, 2022

CONFECTIONARY ARTS

Superintendent

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CONFECTIONARY ARTS

TAKE IN DATES:

Saturday, April 2, 2022 ~ 10:00 AM - 3:00 PM

Sunday, April 3, 2022 ~ 1:00 PM - 3:00 PM

NON-AWARDED PICKUP DATES:

Tuesday, April 5, 2022 ~ 10:00AM - 2:00PM

If space permits it, ALL entries including those not winning awards will be on display during fair. If limited space occurs, only items winning awards will be displayed during the Fair.

REMOVAL DATE:

SUNDAY, APRIL 17, 2022

9:00 AM TO 3:00 PM

REGISTRATION DEADLINE:

MARCH 11, 2022

PLEASE FOLLOW INSTRUCTIONS AND COMPLETE INFORMATION ON ENTRY SITE WHICH IS
AVAILABLE AT WWW.LAKECOFAIR.COM

1. CLICK COMPETITIONS 2. CLICK ON CREATIVE LIVING 3. CLICK DIVISION 4. CLICK REGISTRATION LINK ON DIVISION PAGE. ONCE ON REGISTRATION SITE HIT THE NUMBER 1 IN TOP LEFT CORNER TO BEGIN

AWARDS

Best of Show: \$100.00 & Rosette

Best in Class: \$35.00 & Rosette

1st In Class: Ribbon

2nd In Class: Ribbon

3rd in Class: Ribbon

Please refer to Rule 19 in General rules for payment of Award Premiums won

GENERAL RULES

1. Competition is limited to ADULT & YOUTH Residents and Students of Lake County. Please note that students K-12 are considered Youth and should register accordingly.
2. 4-H members may not enter in any category that can also be entered in Lake County 4-H competition.
3. Exhibitor may have TWO (2) entries per class
4. Exhibitor may have no more than FIVE (5) entries total.
5. Admission Tickets will NOT be issued to exhibitors
6. All participants may be asked to volunteer a few hours to sit with show during the fair.
7. Decision of Judges is Final.
8. Judges have the right to place entry and make decision as to its class.
9. All exhibitors entering competitions accept judges and agree to abide by their decisions. Protests upon any grounds other than judges must be made out in writing on the same day in which the protest action was taken and given to the superintendent of the department concerned. The superintendent will then present protest to Fair Officials. A \$100.00 deposit is required to file protest, which will be forfeited if not sustained in complaint.
10. Any items entered in the competition may be photographed and used by the Lake County Fair for advertising.
11. Entries will be under the control and jurisdiction of Fair Management and Superintendent until after the close of the fair.
12. The Lake County Fair assumes no responsibility for any loss or damage to any exhibit from any cause.
13. Exhibitors will not be permitted to remove, handle, or rearrange entry.
14. All Entries winning awards MUST STAY for the duration of the fair.
15. Claim checks will be issued for all articles and must be presented before the article is given out.
16. Any item left after Monday, April 18th, will become property of the Lake County Fair unless prior arrangements have been made with the Exhibit Superintendent.
17. If removal of entry during the fair is necessary, exhibitor will forfeit premium money and removal will be at the convenience of department superintendent and removed before or after Fair hours.
18. Please Note: Due to limited space, only items winning awards will be on display during the fair.
19. Payment of premiums won will be mailed, please allow 4-6 weeks for arrival of premiums won.
20. No names or advertising permitted on exhibit. A sign will be provided by the Fair, based on data given by the competitor upon registration, and will be placed by the piece after judging has been completed.
21. Work may be entered by a business or organization but must show the name(s) of the actual artist(s), in addition to the name of the business or organization.
22. Team efforts are allowed, but all team members must be disclosed and only one ribbon will be awarded (if earned).

CONFECTIONARY ARTS

1. For health reasons, exhibited items must not be consumed.
2. Exhibits damaged in transport may be judged, but overall presentation is important. Broken pieces should be left as found.
3. Judges are entitled to cut, probe or dismantle any entry to establish that it is eligible to compete.
4. Judges have the right to remove any items considered to be in poor taste.
5. Each entry must be solely the work of the exhibitor except for the Youth Division, where an adult may bake the cake.
6. Each entry must be submitted on a sturdy base, not to exceed 32 inches. There are no height restrictions.
7. Cake is to be covered and decorated with any edible materials including butter cream, royal icing, rolled fondant, gum paste, pastillage, marzipan, chocolate, etc.
8. Artificial materials and decorations may be used for overall appearance but only decorations made from food products will be judged. Wires, stems and floral tape may be used with gum paste and sugar work flowers.
9. No fountains, lights or candles permitted.
10. Entries will be judged on eye appeal, workmanship, technique, and degree of difficulty, creativity, use of color, artistic design, skill and overall appearance.
11. Exhibitors may attach a 4 x 6 printed card to an entry to list Food Product Mediums used (butter cream, royal, fondant, gum paste, pastillage, candy clay, gelatin, etc.) and techniques used if an explanation is necessary. Category should appear at the top of the card. Exhibitor's name is to be written on the back of the card only. Information may be used during judging and/or displayed with entry.

Exhibitors of all skill levels are encouraged to enter. The entries will be entered, judged, and awarded in the following divisions.

YOUTH – All youth elementary through high school age 18 and under.

AMATURE ADULT – hobbyist who is not paid or compensated

PROFESSIONAL ADULT – to include the following:

1. Professionally employed
2. Instructor
3. Receives compensation for baking cakes & cookies
4. Won Best of Show at a cake decorating competition
5. Decorates at the professional level

NOTE: Adults need to enter the same level for all entries submitted.

**CONFECTIONARY ARTS AMATEUR ADULT
CATEGORIES**

Division: BCA: AMATEUR

WEDDING CAKE – TIERED

Any number of tiers which may be stacked or separated.

<u>Class Code</u>	<u>Description</u>
BCA-01	Amateur Adult Tiered Wedding

GROOM'S CAKE OR ANNIVERSARY CAKE

All confectionary arts general rules and regulations apply.

<u>Class Code</u>	<u>Description</u>
BCA-02	Amateur Adult Groom/Anniversary

NOVELTY OR SHAPED CAKE

3d shape or form, it must be a design that could be made in cake.

<u>Class Code</u>	<u>Description</u>
BCA-03	Amateur Adult Novelty/Shape

SPECIAL OCCASION CAKE

Display should celebrate a special occasion

<u>Class Code</u>	<u>Description</u>
BCA-04	Amateur Adult Special Occasion

DECORATED COOKIES

The display should consist of 6 decorated cookies to make a nice display. Cookies may be decorated with any edible materials. Cookies may be displayed on a plate or suitable base.

<u>Class Code</u>	<u>Description</u>
BCA-05	Amateur Adult Decorated Cookies

DECORATED CUPCAKES

The display should consist of 6 cupcakes decorated as a theme or for a celebration. Items may be displayed on a plate or suitable base.

<u>Class Code</u>	<u>Description</u>
BCA-06	Amateur Adult Decorated Cupcakes

**CONFECTIONARY ARTS PROFESSIONAL ADULT
CATEGORIES**

Division: PCF: PROFESSIONAL ADULT

WEDDING CAKE – TIERED

Any number of tiers which may be stacked or separated.

<u>Class Code</u>	<u>Description</u>
PCF-01	Professional Adult Tiered Wedding

GROOM'S CAKE OR ANNIVERSARY CAKE

All confectionary arts general rules and regulations apply.

<u>Class Code</u>	<u>Description</u>
PCF-02	Professional Adult Groom/Anniversary

NOVELTY OR SHAPED CAKE

3d shape or form, it must be a design that could be made in cake.

<u>Class Code</u>	<u>Description</u>
PCF-03	Professional Adult Novelty/Shape

SPECIAL OCCASION CAKE

Display should celebrate a special occasion

<u>Class Code</u>	<u>Description</u>
PCF-04	Professional Adult Special Occasion

DECORATED COOKIES

The display should consist of 6 decorated cookies to make a nice display. Cookies may be decorated with any edible materials. Cookies may be displayed on a plate or suitable base.

<u>Class Code</u>	<u>Description</u>
PCF-05	Professional Adult Decorated Cookies

DECORATED CUPCAKES

The display should consist of 6 cupcakes decorated as a theme or for a celebration. Items may be displayed on a plate or suitable base.

<u>Class Code</u>	<u>Description</u>
PCF-06	Professional Adult Decorated Cupcakes

CONFECTIONARY ARTS YOUTH CATEGORIES

The following classes are designed and restricted to youth. (18 years of age and younger or grades K-12)

Special requirements for these classes are the same as adult requirements.

YCF:YOUTH CAKE NO THEME

<u>Class Code</u>	<u>Description</u>
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YCF-01	Youth Cake-No Theme
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DECORATED COOKIES

<u>Class Code:</u>	<u>Description</u>
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YCF-02	Youth Decorated Cookies
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DECORATED CUPCAKES

<u>Class Code:</u>	<u>Description</u>
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YCF-03	Youth Decorated Cupcakes
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