

2022
Department 68
Decorated Fake Cake

As we continue to plan for The Big E fair to be held September 16 through October 2 of 2022 our **exhibitor handbooks and schedules are subject to change** and we suggest you request to be added to the email lists of the departments you are entering, follow the department Facebook page, or check our website frequently for updates.

Email CreativeArts@TheBigE.com to request to be added to be added to our email list.

Follow us on Facebook @bigcreativearts

All exhibitors are required to read and comply with the GENERAL RULES AND REGULATIONS of the Creative Arts Department.				
Entry Form Due	August 15	Online: https://TheBigE.fairwire.com/		
Entry Fee per Item	\$5			
Entry Limit	One (1) entry per exhibitor			
Classes	A: Adult Professional	B: Adult Non-Professional	C: Youth 13-18	D: Youth 5-12
Premiums	Best of Department: \$20	Blue: \$20	Red: \$17	White: \$14
Receiving	September 12, Monday 4:00 pm to 7:00 pm September 13, Tuesday 9:00 am to 11:00 am		New England Center	
Judging	Tuesday, September 13, 1:00 pm (Closed to the public)			
Release	Monday, October 3, 12:00 pm to 7:00 pm	Tuesday, October 4, 8:00 am to 1:00 pm	New England Center	
After October 5 , all unclaimed items become the property of Eastern States Exposition and will be disposed of as deemed necessary.				
For additional information, contact Creative Arts at Creativearts@TheBigE.com or call (413) 205-5015.				

Division 6801 Decorated Fake Cake

GUIDELINES

1. Entries are to be brought in completely prepared, and ready for display.
2. All contestants must use inexpensive, disposable storage containers for all entries.
3. Entries may be disposed of at the discretion of the Creative Arts staff if they are not worthy of display prior to or during the fair due to environmental conditions.
4. Entries must have been prepared/made/processed by the exhibitor in whose name they are entered.
5. With entry submission, you accept all contest rules and agree to be bound by the judges' decisions. Judges' decisions are FINAL.
6. All cakes must be created using a Styrofoam, foam, or other solid dummy. No real cakes containing flour, sugar, eggs, etc.
7. Unless specified otherwise, cakes are to be iced using Royal icing. (Buttercream frosting will not withstand the environment conditions during the Fair when displayed for an extended period of time.)



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8. Decorated cake entries may utilize forms and dummy cake, but the techniques exhibited must be reproducible with real cake and icing. Fondant icing and gum paste is permissible. Non-FDA approved luster dusts and paints not permitted.
9. Decorated cakes should have an attractive foil-covered board or base that compliments the entry. Cakes must be on a cake board approximately 1/2" thick and 4" larger than the cake. For example, if the cake is 26" round, then the cake board must be 30" round.
10. Cakes may be any shape and cake boards are to be no more than 36"x36".
11. Tiered cakes should be proportional to the base cake.
12. Maximum cake height is 36 inches.
13. 3-dimensional cakes may be created using cut up pieces of Styrofoam or other material to create a new shape.
14. Dowel rods, plates, etc. should be used to support multiple layers and tiers.

Judging

Use of tips

Border work

Neatness and Precision

Choice and Use of Color

Creativity and Originality

Difficulty of Technique and Design

General Appearance