

2023
Department 68
Decorated Fake Cake

As we continue to plan for The Big E fair to be held September 15 through October 1 of 2023 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

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|---|--|---|--------------------|---------------|
| All exhibitors are required to read and comply with the GENERAL RULES AND REGULATIONS of the Creative Arts Department. | | | | |
| Entry Form Due | August 14 | 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 11, Monday 4:00 pm to 7:00 pm September 12, Tuesday 9:00 am to 11:00 am | | New England Center | |
| Judging | Tuesday, September 12, 1:00 pm (Closed to the public) | | | |
| Release | Monday, October 2, 12:00 pm to 7:00 pm | Tuesday, October 3, 8:00 am to 1:00 pm | New England Center | |
| After October 4 , 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.)



*Decorated Fake Cake
by Morgan Lazzara*

2023

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



*Decorated Fake Cake
by Julia McCloud (Youth)*