



2025 Newcastle Show ICING & DECORATING



Competition Schedule

**ENTRIES CLOSE
FRIDAY 14 FEBRUARY 2025
AT 5PM**

**To enter – Enter online: Showday
OR
PH: 49 61 2085
(SHOW OFFICE)**

2025 Newcastle Regional Show

Icing and Decorating

Enter online: <https://showday.online/show/newcastleshow>

- Manual entries: Show office..... Payments to be made with entries.
- GENERAL INFORMATION (PLEASE READ CAREFULLY)

Closing date for entries - Friday, 14th at 5pm. FEBRUARY, 2025.

- All cakes to be delivered on Thursday, 27th February, 2025
- Deliver between 8.30am and 10am
- Judging will be Thursday 27th February from 10.30am (closed to the public)
- Pickup of entries Sunday 2nd March, 2025, between 4pm – 4.30pm
- All entries must be signed for when being picked up
- Uncollected entries must be destroyed due to Covid-19

Specifications - apply to all classes - except where explicitly noted otherwise.

Please see **Special Note** instructions.

Each exhibit MUST be the work of the individual exhibitor.

- Handwork Only.
- Must be covered with fondant. Exception- Cookies: Royal Icing
- Buttercream **not** accepted due to lack of refrigerated showcases.
- Identification Labels to be attached to the underside of the base/presentation board - at time of entry - with the exhibit number (only) extending beyond the board and clearly visible.
- No cake will be cut.
- Should a judge deem the article not a suitable entry in a class - no prize will be awarded.
- Exhibitors are to note all materials, ingredients & techniques they have used on the **technical information sheet provided**. Edible rice paper/wafer paper/wonton wraps **etc., acceptable and can be** used.
- Only **EDIBLE** food stuffs, colours, lustres, glitters (including all metallic colours) etc., may be used. The manufacturers **brand MUST be noted on the technical information sheet**.
 - **SPECIAL NOTE:** * * * * * '**Non-toxic**' **does not mean edible**. * * * * *
- Entries **NO HIGHER than 50cm** due to display cabinet restrictions.
- Baseboards or presentation boards that come into contact with the exhibition case or surface must be fitted with cleats (supports/feet attached to the underside of the board) Cleats must be a minimum height of **5mm**.
- Hobby glue **must not** be used as an attachment medium for sugar work in any Cake Decorating and Sugar Art classes (but may be used as an attachment medium on boards for cleats, cake paper, etc.). Only **edible** glue should be used as an attachment medium for all sugar work in any class.
- **NO** manufactured ornaments are permitted (including lights/mechanical/battery apparatus).
- Only food grade supports must be used and the details of the internal supports must be identified on the **technical information sheet**.
- Wire in flower sprays is permitted, but **MUST NOT** penetrate the covering of the cake. Posy pick or substitute may be used but the top of each must be visible **ABOVE** the surface/fondant.
- Tulle, fabric, ribbon, wire, braid and manufactured or handmade stamens are permitted
- Natural plant material e.g.: dried stems are **NOT** permitted.
- Presentation board no more than 50cm x 50cm for Classes 2501; 2504; 2507-2509; 2513-2515. Cupcakes, cookies and sugar art are to be presented on appropriate size boards, display bases, plaques, plates, small vases, etc. Miniature cakes on boards no more than 15cm x 15cm. Maximum total height of miniature exhibit 17cm.
- Dummy Cakes, wood or Styrofoam blocks or suitable material may be used in place of actual cake as long as the same shape can be constructed in cake.

WE WOULD LIKE TO THANK THE FOLLOW SUPPORTERS
CAKE DECORATORS GUILD (NEWCASTLE BRANCH)
CAKE DECORATORS GUILD OF NSW INC.
BELMONT CAKE DECORATING SOLUTIONS

2025 Newcastle Regional Show

Icing and Decorating

Special Note.

1. The theme for Icing and Decorating in 2025 is '*Home, Sweet Home.*' *Home, Sweet Home* may be an animals/insects nest or den or a pet or a country-of-origin home, a bush landscape, a special dwelling, an alien home, an undersea home, Antarctic or desert home, a special event that makes 'home' relevant to you.

As always, Judges will be looking for imagination, creativity and application skills.

2. Novice and Open classes now include a **Miniature** Celebration Cake. Exhibit and boards not to exceed 15cm square base and maximum total exhibit height (including cleats) is 17cm. Exhibit may be one or more tiers - not necessarily one above the other. Show any support structures on '*Technical Information Sheet for Judge*'.

3. In 2025, a \$50 '**PEOPLES CHOICE**' prize will be awarded to the exhibit in any class voted most popular by the public. Entry will be limited to one vote per visitor to the I & D displays.

This prize will be donated by the Newcastle Branch of the Cake Decorator's Guild of N.S.W. Inc.,

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CAKE DECORATORS' GUILD OF NSW INC.

BELMONT CAKE DECORATING SOLUTIONS

2025 Newcastle Regional Show
Icing and Decorating
JUNIOR SECTION CLASSES

Refer to General Specifications

Classes 2501 and 2503 Overall 1st Prize Medallion + Certificate. 2nd Prize Ribbon + Certificate.
Classes 2502 + 2504 + 2505 Overall 1st Prize Medallion + Certificate. 2nd Prize Ribbon + Certificate.
Classes 2501 – 2505 Best Overall Exhibit - \$50 + Junior Champion Ribbon
Best Judged exhibit categories 2501 + 2502 (12 yrs and under) CDS \$25 Gift Voucher
Best Judged exhibit from categories 2503, 2504, 2505 (13-18 yrs) CDS \$25 Gift Voucher

- **Age as at 03/03/2025**
- Classes 2501 and 2502 for exhibitors aged 12 years and under
- Class 2503, 2504 and 2505 for exhibitors aged from 13-18 years
- \$2.00 per entry (Imagination and Decoration - main judging points.)

Class 2501 (12yrs and under) SIMPLE NOVELTY CAKE - Theme ***“Home, Sweet Home.”***
(Cake may be hand made/dummy/commercial.)

Class 2502 (12yrs and under) DECORATED CUPCAKES and/or DECORATED COOKIES.
Exhibitor to enter **4** Decorated Cupcakes and/or **4** Decorated Cookies.
Presented on cake board or plate. May be hand-made/dummy/commercial cupcakes or cookies.
Do not mix cupcakes and cookies on the same board or plate. Separate exhibits - one for cupcakes - another for cookies in Class 2502. Multiple entries accepted in either or both categories in Class 2502.

Class 2503 (13-18yrs) SIMPLE NOVELTY CAKE. Theme - ***“Home, Sweet Home.”***
Cake may be hand-made/ dummy/commercial.

Class 2504 (13-18yrs) DECORATED CUPCAKES.
Cupcakes may be hand-made/dummy/commercial.
4 Cupcakes
Presented on cake board or plate.

Class 2505 (13-18yrs) DECORATED COOKIES. Cookies may be hand-made or commercial.
4 Cookies
Presented on cake board or plate.

Note: All icing and decorating must be the work of the child entering.
Main Judging points awarded for Imagination and Decoration.

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2025 Newcastle Regional Show
Icing and Decorating
Novice SECTION CLASSES.

CLASSES 2511-2515 - 1st Prize – see below, Ribbon and Cert. 2nd Place. Ribbon + Cert.

CLASSES 2511 - 2527 Best Overall Exhibit of all Senior classes - Best in Show Ribbon

Refer to General Specifications

- \$3.00 per entry.
- Only open to exhibitors who have not won a first prize in an Iced and Decorated Class at a previous Newcastle Regional Show or Royal Easter Show.
- Refer to general specifications.
- Novice Eligible to enter Open Class.
- Best Judged Exhibit in Class 2511. Cash prize of \$100. Prize donated by the Newcastle branch of CDG.
- Class 2512 Best Judged Exhibit cash prize of \$100. Prize donated by the Newcastle branch of CDG.
- Class 2513 Best Judged Exhibit cash prize of \$50 - Cake Decorator's Guild "Jean Mackay Prize".

Class 2511. ICED AND DECORATED WEDDING CAKE

Not Less than 2 tiers

Tiered cakes not necessarily one above the other, but can be two or more staggered levels

Must be presented on a common base presentation board and it must have cleats

All tiered boards to be fully covered (top and underneath)

Piped extension or piped lace permissible

Edible metallic highlights permissible

Handmade sugar/edible ornaments allowed

Wire, Ribbon, Tulle, manufactured stamens, manufactured pillars and small vase permitted

Class 2512. MOST CREATIVE "Home, Sweet Home" THEMED CAKE

Food Safe Support Structure allowed

Edible coloured sugar, coconut, piping gel + royal icing may be used on the cake or board.

Class 2513. MINIATURE CELEBRATION CAKE

Birthday, Christmas, Anniversary etc. *See Special Note.*

Class 2514. DECORATED CUPCAKES

Cake or fake i.e.: plaster of Paris, Styrofoam etc. Moulds allowed.

Presented on cake board.

6 cupcakes

Class 2515. DECORATED COOKIES

Home baked

Presented on cake board.

6 cookies

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BELMONT CAKE DECORATING SOLUTIONS.

2025 Newcastle Regional Show

Icing and Decorating

Open SECTION CLASSES

CLASSES 2521 - 2527 1st Prize. See below, Ribbon and Cert. **2nd Prize.** Ribbon + Cert.
CLASSES 2511 - 2527 Best Overall Exhibit of all senior classes - *Best in Show* Ribbon

Refer to General Specifications

- \$3.00 per entry.
- Class 2521 ... Best judged exhibit will be awarded the “Mavis Mepham Prize” donated by the Cake Decorators’ Guild (CDG) and the Mepham family. Total cash prize of \$100.
- Class 2522.... Best judged exhibit awarded a cash prize of \$100 donated by Newcastle Regional Show Committee.
- Class 2523.... Best judged Exhibit. \$50 ”Jean Mackay Prize” donated by the Cake Dec. Guild.
- Classes 2526 + 2527.... Best judged exhibits. “Pauline Hancock Prize” \$50 Prizes. Prizes donated by the Newcastle branch of Cake Decorators’ Guild.

Class 2521. **ICED AND DECORATED WEDDING CAKE** Not Less than 2 tiers.

Tiered cakes not necessarily one above the other, but can be two or more staggered levels.

Must be presented on a common base presentation board.

All tiered boards to be fully covered (top and underneath).

Piped extension or piped lace permissible.

Edible metallic highlights permissible.

Handmade sugar ornaments allowed.

Wire, Ribbon, Tulle manufactured stamens, manufactured pillars and small vase permitted.

Class 2522. **MOST CREATIVE “Home, Sweet Home” THEMED CAKE**

Food Safe Support Structure allowed. Edibles allowed, e.g. wafer paper, wonton wraps, coloured sugar, coconut, piping gel and Royal icing may be used on the cake or board.

Class 2523. **MINIATURE CELEBRATION CAKE**

Birthday, Christmas, Anniversary etc. [See Special Note.](#)

Class 2524. **DECORATED CUPCAKES**

Cake or fake e.g.,: plaster of Paris, Styrofoam etc. moulds allowed.

Presented on cake board.

6 cupcakes

Class 2525. **DECORATED COOKIES**

Home baked.

Presented on cake board.

6 cookies

Class 2526. **SUGAR ART - Floral display.** On a base of your own choice. Support frames, plaques, ribbon - permissible. Maximum display 30cm x 30cm x 30cm high.

Class 2527. **SUGAR ART - Sculpture.** On a base of your own choice. Support frames permissible. Base maximum 30cm x 30cm. Maximum height 30cm.

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CAKE DECORATORS’ GUILD (NEWCASTLE BRANCH), NEWCASTLE REGIONAL SHOW COMMITTEE,
CAKE DECORATORS’ GUILD OF NSW INC. [Special Thanks to the Mepham family.](#)
BELMONT CAKE DECORATING SOLUTIONS.

