

Coates NEWCASTLE SHOW

27 FEB - 1 MARCH 2026

WHERE CITY MEETS COUNTRY



2026 Icing and Decorating

ENTRIES CLOSE Friday 13th February 2026

Competition Schedule

To enter – Enter online: <https://showday.online/show/newcastleshow>

2026 Newcastle Regional Show

Icing and Decorating

• GENERAL INFORMATION (PLEASE READ CAREFULLY)

Closing date for entries - Friday, 13th FEBRUARY 2026

- All cakes to be delivered on Thursday, 26th February 2026
- Deliver between 8.30am and 10am
- Judging will be Thursday 26th February from 10.30am (closed to the public)
- Pickup of entries Sunday 1st March 2026, between 2pm – 3pm. Show will close earlier at 3pm
- All entries must be signed for when being picked up
- Uncollected entries must be destroyed

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 and NEW BUTTERCREAM CLASSES
- Buttercream now accepted but there is limited showcase space in a refrigerated cabinet.
- 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 – *Buttercream entries maximum 17cm.*
- 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 2601; 2604; 2607-2909; 2613-2615. 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

2026 Newcastle Regional Show

Icing and Decorating

Special Note.

1. Buttercream classes have been added to the Newcastle Show I & D competition in 2026. SPACE IS LIMITED. Entries must be registered by 13th February, 2026, to secure a display placement in the refrigerated cabinet.
2. The theme for Icing and Decorating in 2026 is '**Christmas.**'
As always, Judges will be looking for imagination, creativity and application skills.
3. 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*'.
4. In 2026, 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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JUNIOR SECTION CLASSES

Refer to General Specifications

Classes 2601 and 2603	Overall 1st Prize Medallion + Certificate.	2nd Prize Ribbon + Certificate.
Classes 2602 + 2604 + 2605	Overall 1st Prize Medallion + Certificate.	2nd Prize Ribbon + Certificate.
Classes 2601 – 2605	Best Overall Exhibit - \$50 + Junior Champion Ribbon	
	Best Judged exhibit categories 2601 + 2602 (12 yrs and under) CDS \$25 Gift Voucher	
	Best Judged exhibit from categories 2603, 2604, 2605 (13-18 yrs) CDS \$25 Gift Voucher	

• Age as at 03/03/2026

- Classes 2601 and 2602 for exhibitors aged 12 years and under
- Class 2603, 2604 and 2605 for exhibitors aged from 13-18 years
- \$2.00 per entry (Imagination and Decoration - main judging points.)

Class 2601	(12yrs and under)	SIMPLE NOVELTY CAKE - Theme <i>“Christmas!”</i> (Cake may be hand-made/dummy/commercial.)
Class 2602	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. <u>Do not mix cupcakes and cookies on the same board or plate.</u> Separate exhibits - one for cupcakes - another for cookies in Class 2602. Multiple entries accepted in either or both categories in Class 2602.	
Class 2603	(13-18yrs)	SIMPLE NOVELTY CAKE. Theme - <i>“Christmas!”</i> Cake may be hand-made/ dummy/commercial.
Class 2604	(13-18yrs)	DECORATED CUPCAKES Cupcakes may be hand-made/dummy/commercial
	4 Cupcakes Presented on cake board or plate.	
Class 2605	(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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CAKE DECORATORS' GUILD OF NSW INC.

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Icing and Decorating
Novice SECTION CLASSES.

CLASSES 2611-2615 - 1st Prize – see below, Ribbon and Cert. 2nd Place. Ribbon + Cert.

CLASSES 2611 - 2627 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 2611. Cash prize of \$100. Prize donated by the Newcastle branch of CDG.
- Class 2612 Best Judged Exhibit cash prize of \$100. Prize donated by the Newcastle branch of CDG.
- Class 2613 Best Judged Exhibit cash prize of \$50 - Cake Decorator's Guild "Jean Mackay Prize".

Class 2611	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 2612	MOST CREATIVE "Christmas!" THEMED CAKE Food Safe Support Structure allowed Edible coloured sugar, coconut, piping gel + royal icing may be used on the cake or board.
Class 2613	MINIATURE CELEBRATION CAKE Birthday, Christmas, Anniversary etc. See Special Note.
Class 2614	DECORATED CUPCAKES Buttercream entries accepted Cake or fake i.e.: plaster of Paris, Styrofoam etc. Moulds allowed. Presented on cake board. 6 cupcakes
Class 2615	DECORATED COOKIES Home baked Presented on cake board. 6 cookies

WE WOULD LIKE TO THANK THE FOLLOWING SUPPORTERS:

CAKE DECORATORS' GUILD (NEWCASTLE BRANCH),
 CAKE DECORATORS' GUILD OF NSW INC.
 BELMONT CAKE DECORATING SOLUTIONS.

2026 Newcastle Regional Show

Icing and Decorating

Open SECTION CLASSES

CLASSES 2621 - 2627

1st Prize. See below, Ribbon and Cert.

2nd Prize. Ribbon + Cert.

CLASSES 2611 - 2627

Best Overall Exhibit of all senior classes -

Best in Show Ribbon

Refer to General Specifications

- \$3.00 per entry.
- Class 2621 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 2622 Best judged exhibit awarded a cash prize of \$100 donated by Newcastle Regional Show Committee.
- Class 2623 Best judged Exhibit. \$50 "Jean Mackay Prize" donated by the Cake Dec. Guild.
- Classes 2626 + 2627 Best judged exhibits. "Pauline Hancock Prize" \$50 Prizes. Prizes donated by the Newcastle branch of Cake Decorators' Guild.

Class 2621	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 <u>fully</u> 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 2622	MOST CREATIVE "Christmas!" 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 2623	MINIATURE CELEBRATION CAKE Birthday, Christmas, Anniversary etc. See Special Note.
Class 2624	DECORATED CUPCAKES Buttercream entries accepted Cake or fake e.g, plaster of Paris, Styrofoam etc. moulds allowed. Presented on cake board. Buttercream presentation boards maximum 17cm wide x 27 cm long 6 cupcakes
Class 2625.	DECORATED COOKIES Home baked. Presented on cake board. 6 cookies
Class 2626.	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 2627	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.

Icing and Decorating

A technical Information sheet should be completed if any of the following items apply:

- Class No:** _____ **Entry No:** _____

Description of Exhibit: _____

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