Coates

NEWCASTLE SHOW

CELEBRATING 125 YEARS

26 - 28 FEBRUARY 2027



2027 Icing & Dedcorating

ENTRIES CLOSE 5pm Friday, 19th February 2027

KEY INFORMATION

HOW TO ENTER	Entries and payment are to be made by the online portal. **Goto:** https://showday.online/show/newcastleshow
ENTRIES OPEN DATE	**Monday 2nd November 2026**
ENTRY CLOSING DATE	**Friday 19th February 2027**
ENTRY FEES	Junior: $2 Novice: $3 Open: $3
SPECIFICATIONS	**apply to all classes - except where explicitly noted otherwise**
EXHIBIT DELIVERY	All cakes to be delivered on Thursday, 25th February 2027 Deliver between 8.30am and 10am. **At the request of the showground, please park your car in the showground for 5 min only to drop off your entry. Leave your entry at the exhibit and move your car to the vicinity of Curly Rd. Re-enter the showgrounds through the Curly Rd entrance and then complete your entry registration with the Icing and Decorating stewards.**
JUDGING DAY	Judging will be Thursday 26th February from 10.30am (closed to the public) Entries may be handled and moved by the stewards.
EXHIBIT COLLECTION	Pickup of entries Sunday 28th February 2027, between 2pm – 3pm. All entries must be signed for when being picked up Uncollected entries must be destroyed
PRIZES / AWARDS	See separate sections for details
CONTACT	Lea Hart, Treasurer, Cake Decorators' Guild of NSW Inc (Newcastle Branch) 0409968691
MEMBERSHIPS – Cake Decorators' Guild of NSW (Newcastle Branch)	Membership of the Guild - Optional. All are welcome to our meetings. See our Facebook page for further details: Cake Decorators' Guild of NSW – Newcastle Branch Inc.
MEMBERSHIPS – NEWCASTLE A. H. & I ASSOCIATION	Membership of the Association **- Optional: Please call 4961 2085.** Membership runs from 1 July to 30 June. Standard member fees are Adult $30.

SPECIFICATIONS

apply to all classes - except where explicitly noted otherwise.

Please see Special Note instructions.

1.	***Each exhibit MUST be the work of the individual exhibitor and be handwork only.***
2.	Unless stated otherwise cakes must be covered with fondant or modelling chocolate. Exceptions: - Cookies can be covered in fondant or royal icing. - Buttercream sections – cakes to be decorated with buttercream. Please note that the venue is not air conditioned and can get quite hot, which may effect the condition of the entries.
3.	Buttercream classes will be displayed in a refrigerated cabinet. As there is limited showcase space in the cabinet, not all entries may be on display. Those who receive an award will have priority.
4.	No identifying information must be attached to the entry when it is delivered. Identification labels will be attached to the underside of the base/presentation board at the time of entry, which will include the exhibit number only and will extend beyond the board to be clearly visible.
5.	No cake will be cut or tasted.
6.	Should a judge deem the article *not a suitable entry in a class* - no prize will be awarded.
7.	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.
8.	Any food stuffs, colours, lustres, glitters (including all metallic colours) etc. used, must be **EDIBLE.** ***SPECIAL NOTE*: * * * * * 'Non-toxic' does not mean edible. * * * * * Edible cachous, rice paper/wafer paper/wonton wraps etc., are acceptable and can be used. Royal Icing may be used. No printed edible images are to be used. **The manufacturer's brand for all items MUST be noted on the technical information sheet.**
9.	Buttercream entries and miniature celebration cakes must be NO HIGHER than 17cm. Sugar art must be NO HIGHER than 30cm. Other entries must be NO HIGHER than 50cm due to display cabinet restrictions. These measurements include cleats. Buttercream entries must be adhered to the board with buttercream or royal icing as the display shelves in the cabinet are on a slight slope.
10.	All entries are to be presented on appropriate size boards, display bases, plaques, plates, small vases, etc. The presentation board can be no more than 50cm x 50cm for Classes 2601; 2602 (fondant and modelling chocolate cupcakes, cookies), 2603; 2604 (fondant and modelling chocolate cupcakes); 2605; 2611; 2612; 2615; 2617; 2621; 2622; 2625; 2627. Miniature cake boards are to be no more than 15cm x 15cm. All Buttercream cupcake entries are to be on a base no more than 17cm wide x 27 cm long. Sugar art bases are to be no larger than 30cm x 30cm.

11.	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**.
12.	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 shall be used as an attachment medium for all sugar work in any class.
13.	**NO** manufactured items or ornaments are permitted (including lights/mechanical/battery apparatus), unless otherwise noted.
14.	Tulle, fabric, ribbon, wire, braid and manufactured or handmade stamens are permitted.
15.	Only food grade supports must be used, and the details of any internal supports must be identified on the ***technical information sheet***.
16.	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 of the covering**.
17.	Natural plant material e.g. dried stems are **NOT** permitted
18.	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
19.	Sugar art classes - Basically, if you have an idea that doesn't conform with any other category, it will fit in this class as long as it is made with a sugar based medium, is the correct size and does not need to be refrigerated. Sugar art must be made from a sugar or confectionery based product such as fondant, modelling paste, flower paste, isomalt or pastillage. All decorations including flowers, must be edible and hand made. No artificial items unless otherwise stated.

Special Notes

1.	The theme for Icing and Decorating in 2027 is; ***'Australian native fauna and flora.'*** **As always, Judges will be looking for imagination, creativity and application skills.**
2.	The exhibit may be on more than one tier - not necessarily one above the other. Show any support structures on the '*Technical Information Sheet'*.
3.	In 2027, 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.,**

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

JUNIOR SECTION CLASSES

Age as at 01/03/2027

CLASS NO.	DESCRIPTION	PRIZES
2601 (12yrs and under)	**SIMPLE NOVELTY CAKE** - Theme ***'Australian native fauna and flora.'*** (Cake may be hand-made/dummy/commercial.) Presented on a cake board Cake is to be covered in fondant or modelling chocolate	1st Prize - Ribbon + Certificate 2nd Prize - Ribbon + Certificate
2602 (12yrs and under)	**DECORATED CUPCAKES (fondant / modelling chocolate or buttercream) and/or DECORATED COOKIES**. Enter **4 Decorated Cupcakes and/or 4 Decorated Cookies.** Presented on a cake board or plate. May be hand-made/dummy/commercial cupcakes or cookies. **Do not mix cupcakes with different coverings and cookies on the same board or plate.** Separate exhibits are to be entered for different coverings (fondant / modelling chocolate **OR** buttercream) - another for cookies in Class 2602. Multiple entries accepted in any or all categories in Class 2602.	1st Prize - Ribbon + Certificate 2nd Prize - Ribbon + Certificate
2603 (13-18yrs)	**SIMPLE NOVELTY CAKE**. Theme ***'Australian native fauna and flora.'*** Cake may be hand-made/ dummy/commercial. Presented on a cake board. Cake to be covered in fondant or modelling chocolate.	1st Prize - Ribbon + Certificate 2nd Prize - Ribbon + Certificate
2604 (13-18yrs)	**DECORATED CUPCAKES (fondant / modelling chocolate or buttercream)** Cupcakes may be hand-made/dummy/commercial **4 Cupcakes.** Presented on a cake board or plate. Separate exhibits are to be entered for different coverings (fondant / modelling chocolate **OR** buttercream). Multiple entries accepted in either or both categories in Class 2604.	1st Prize - Ribbon + Certificate 2nd Prize - Ribbon + Certificate
2605 (13-18yrs)	**DECORATED COOKIES**. Cookies may be hand-made or commercial. **4 Cookies.** Presented on cake board or plate.	1st Prize - Ribbon + Certificate 2nd Prize - Ribbon + Certificate

SPECIAL AWARDS	
COMBINED CLASSES 2601 AND 2603	Overall 1st Prize Medallion and Certificate 2nd Prize Ribbon and Certificate
COMBINED CLASSES 2602+2604+2605	Overall 1st Prize Medallion and Certificate 2nd Prize Ribbon and Certificate

SPECIAL AWARDS	
COMBINED CLASSES 2601 - 2605	Best overall Exhibit $50 and Junior Champion Ribbon
Best judged Exhibit: 2601 and 2602	CDG $25 Gift voucher
Best judged Exhibit: 2603, 2604 2605	CDG $25 Gift voucher

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

NOVICE SECTION CLASSES.

1.	Only open to exhibitors who have not won a first prize in an Icing and Decorating Class at a previous Newcastle Regional Show or Royal Easter Show.
2.	Refer to general specifications.
3.	Novice Eligible to enter Open Class.

CLASS NO.	DESCRIPTION	PRIZES
2611	**ICED AND DECORATED WEDDING CAKE – to be covered in fondant or modelling chocolate.** Not less than 2 tiers. Tiered cakes do not need to be one above the other. They may be two or more staggered levels. They must be presented on a common base presentation board and it must have cleats. Any tiered boards used are to be fully covered (top, sides and underneath) with food-safe materials. Piped extension or piped lace is permissible. Edible metallic highlights are permissible. Handmade sugar/edible ornaments allowed. Wire, Ribbon, Tulle, manufactured stamens, manufactured pillars and small vase are permitted.	**1st - $100, ribbon and certificate** Prize donated by the Newcastle branch of Cake Decorators' Guild. **2nd – ribbon and certificate**
2612	**MOST CREATIVE *'Australian native fauna and flora'* THEMED CAKE – to be covered in fondant or modelling chocolate.** Food safe support structures allowed. Edible coloured sugar, coconut, piping gel, royal icing and modelling chocolate may be used on the cake or board.	**1st - $100, ribbon and certificate** Prize donated by the Newcastle branch of Cake Decorators' Guild. **2nd – ribbon and certificate**
2613	***MINIATURE* CELEBRATION CAKE – to be covered in fondant or modelling chocolate.** Birthday, Christmas, Anniversary, significant day etc. Food safe support structures allowed. Edible coloured sugar, coconut, piping gel, royal icing and modelling chocolate may be used on the cake or board.	**1st - $50, ribbon and certificate.** Prize donated by - Cake Decorator's Guild "Jean Mackay Prize **2nd – ribbon and certificate**

2614	***MINIATURE* CELEBRATION CAKE – to be covered in buttercream.** Birthday, Christmas, Anniversary, significant day etc. Will be placed in a refrigerated cabinet.	**1st - ribbon and certificate.** **2nd – ribbon and certificate**
2615	**DECORATED CUPCAKES - Fondant or modelling chocolate** Cake or fake i.e. plaster of Paris, Styrofoam etc. moulds allowed. Presented on a cake board. **6 cupcakes.**	**1st - ribbon and certificate.** **2nd – ribbon and certificate**
2616	**DECORATED CUPCAKES - Buttercream** Cake or fake i.e. plaster of Paris, Styrofoam etc. moulds allowed. Will be placed in a refrigerated cabinet. Presented on cake board. **6 cupcakes.**	**1st - ribbon and certificate.** **2nd – ribbon and certificate**
2617	**DECORATED COOKIES** Home baked. Presented on cake board. **6 cookies.**	**1st - ribbon and certificate.** **2nd – ribbon and certificate**

Open SECTION CLASSES

CLASS NO.	DESCRIPTION	PRIZES
2621	**ICED AND DECORATED WEDDING CAKE – to be covered in fondant or modelling chocolate.** Not Less than 2 tiers. Tiered cakes do not need to be one above the other. They can be two or more staggered levels. They must be presented on a common base presentation board, and it must have cleats. Any tiered boards used are to be fully covered (top, sides and underneath) with food-safe materials. Piped extension or piped lace is permissible. Edible metallic highlights are permissible. Handmade sugar/edible ornaments allowed. Wire, Ribbon, Tulle, manufactured stamens, manufactured pillars and small vase are permitted.	**1st - $100 and** the "Mavis Mepham Prize" donated by the Cake Decorators' Guild (CDG) and the Mepham family, ribbon and certificate **2nd** – Ribbon and certificate
2622	**MOST CREATIVE *'Australian native fauna and flora'* THEMED CAKE – to be covered in fondant or modelling chocolate.** Food safe support structures allowed. Edible coloured sugar, coconut, piping gel, royal icing and modelling chocolate may be used on the cake or board.	1st - $100 donated by NAH&I, ribbon and certificate 2nd – Ribbon and certificate
2623	***MINIATURE* CELEBRATION CAKE – Fondant or modelling chocolate.** Birthday, Christmas, Anniversary, significant day etc. Food safe support structures allowed. Edible coloured sugar, coconut, piping gel, royal icing and modelling chocolate may be used on the cake or board.	Best judged Exhibit. $50" Jean Mackay Prize" donated by the Cake Dec. Guild.

2624	***MINIATURE* CELEBRATION CAKE – Buttercream.** Birthday, Christmas, Anniversary, significant day etc. Will be placed in a refrigerated cabinet.	1st – ribbon and certificate 2nd – ribbon and certificate
2625	**DECORATED CUPCAKES – Fondant or modelling chocolate.** Cake or fake i.e. plaster of Paris, Styrofoam etc. moulds allowed. Presented on a cake board. **6 cupcakes.**	1st – ribbon and certificate 2nd – ribbon and certificate
2626.	**DECORATED CUPCAKES – Buttercream** Cake or fake i.e. plaster of Paris, Styrofoam etc. moulds allowed. Will be placed in a refrigerated cabinet. Presented on cake board. **6 cupcakes.**	1st – ribbon and certificate 2nd – ribbon and certificate
2627	**DECORATED COOKIES** Home baked. Presented on cake board. **6 cookies.**	1st – ribbon and certificate 2nd – ribbon and certificate
2628	**SUGAR ART - Floral display.** On a base of your own choice. Non-edible manufactured vase and supports / frames allowed. Ribbon is permissible.	1st – ribbon and certificate 2nd – ribbon and certificate
2629	**SUGAR ART - Sculpture.** On a base of your own choice. Non-edible manufactured support frames allowed.	1st – ribbon and certificate 2nd – ribbon and certificate
SPECIAL PRIZES	**Combined Classes 2628 - 2629 – Best Judged Exhibit**	Pauline Hancock Prize $50 Donated by Newcastle Branch of the Cake Decorators' Guild
SPECIAL PRIZES	**Combined Classes 2611 – 2629; Best Overall Exhibit of all Senior classes**	Best in Show Ribbon

CAKE DECORATORS' GUILD C.D.G. of N.S.W. Inc.

Newcastle Branch
Cake Decorators' Guild NSW

CAKE DECORATING
SOLUTIONS

Icing and Decorating

TECHNICAL INFORMATION SHEET FOR JUDGE

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

To advise use of supports.
To clarify use of any items which may appear not to comply with the schedule.
For any explanation necessary to clarify exhibit.
To advise the use of moulds – purchased or self-made.
To name unusual flowers used. To advise the use of Posy/Flower Picks.
To advise the use of any products, e.g. sugar/rice paper/cachous, etc. to be used to enhance traditional sugar-based icing techniques.
Brand name of specific product should be included on this sheet.
To advise the use of dummy cake.
To advise the use of edible colours, embellishments and metallic colours. List the brand name of each product used.
To explain set-up of exhibit.
Supply a sketch to show cake content and supports used in the construction of novelty cakes.

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

COMPETITORS - DO NOT WRITE YOUR NAME ON THIS SHEET

Description of Exhibit: _____

Details:

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