



# Inaugural Sugar Show

Cakes, Cookies & Cupcakes

Welcome!

We are excited that you want to be a part of the first Nescatunga Sugar Show!

As soon as possible register on the website (www. <https://www.nescatunga.org/>) or with the paper form.

Note the deadlines - before May 20 - \$10, after May 20 - \$20

## Contest Divisions

### Student Level (Ages 5-22) - Free

Each competitor in this category must bake, ice, and decorate **at least 85% of their own entry**. One parent/guardian may minimally assist with techniques which may be considered a safety risk to a young competitor. Competitors in this division are **allowed one parent/guardian** and **one additional assistant** to help with set up on Saturday, June 4.

### Aspiring Sugar Artist (Developing Skills) - \$10

Competitors in this division will be considered intermediate if they have **2 to 4 years cake decorating experience or 30 to 60 hours** of cake decorating or sugar art instruction (including online courses). *Must be over 22 years of age*. Competitors in this division are allowed **one assistant** to help with set-up on Saturday, June 4.

### Professional Sugar Artist (Refined Skills) - \$10

Competitors in this division will be considered advanced if they have **4 to 6 years cake decorating experience or 60 to 90 hours** of cake decorating or sugar art instruction (including online courses). *Must be over 22 years of age*. Competitors in this division are allowed **one assistant** to help with set-up on Saturday, June 4.

## Contest Categories

### Decorated Cakes/Sugar Art

Professional (non-edible with "dummy" cakes)

### Decorated Cakes

Professional (edible)

Aspiring Artist (edible)

Students (edible)

- Note - Decorated cakes should have AT LEAST two tiers.

### Decorated Cookies (open to all ages, skill levels, divisions)

- Decorated cookies should be presented as a dozen.

### Decorated Cupcakes (open to all ages, skill levels, divisions)

- Decorated cupcakes should be presented as a dozen.

Contestants may enter ONE item in each category (*example: a dozen cookies equals one category item*)

## Contest Timeline

### Before the Show (Today to June 3)

PRACTICE and prepare your entry display. Plan to display your entry in the best possible light (i.e., cake stand, cupcake stand, cookie plate) A display space on top of a skirted table will be provided to display your entry. The entry may not extend outside of the specific display's dimensions, including the cake board.

No additional table décor is allowed unless otherwise noted in the category description, and no electricity will be provided to competitors. Competitors are allowed to use battery powered LED lights which they have provided to complement their entry.

Entries are required to **include a contact card underneath the entry's cake board or base**. The contact card must include the competitor's name, division, and entry category. Cards will be provided prior to June 4.

Space will be provided for you to display a business card if you choose.

If you would like to publicize your entry, mail or email photos and descriptions no later than May 13 to:

Nescatunga Arts Festival      or email      nescatungaarts@yahoo.com  
PO Box 152      Alva, OK 73717

Day of the Show (June 4)  
8:00 to 10:30

The doors of the Extreme will be open at 8:00 a.m. **Please be on time.** No one will be allowed to set up after 8:45 in fairness to all participants.

All competitors are allowed **one assistant** to help with setting up their entry, exceptions will be made for minors (17 & under). Please see division descriptions for more information.

During check-in, all competitors will receive a **Sugar Show Pass** which will grant them and their assistant access to the Extreme Building during the judging phase (8-10:30). Competitors will also receive a number to be used to identify their entry during the competition judging.

The entry creator **MUST** be present and participating during the entry set up process. Each competitor's entry's position will be assigned/positioned in order of arrival at the Extreme. Requests for specific entry positions will be denied, as entries will be positioned in the order of arrival.

Professional videos & photographs will be taken of most or all competition entries during The Nescatunga Sugar Show. This footage may be used for future marketing or promotional purposes.

During the competition check-in process, all competitors are required to sign a Film & Photography release form to compete.

Judging  
9:00 – 10:30

Rating scale = 5 - well above average/exemplary effort has been given down to 1 = well below expectations.

Items will be judged according to six criteria:

- Overall Appearance
- Number of Techniques Used
- Precision
- Originality of Design
- For the edible categories – Flavor use and taste

Post Judging  
10:30 – 11:30

Following the conclusion of the judges' evaluations of all entries, we will open the doors of the Extreme to the public. Every contestant should be present or have an assistant present that can

answer questions. If you are a professional baker, this is your opportunity to let everyone know about your business.

### Awards

11:30 – 12:00

The awards ceremony will be open to the public, and all contestants should be present. Awards will be presented as follows:

### Cakes

1<sup>st</sup> – Professional Artist \$50

1<sup>st</sup> – Professional Non-Edible Sugar Art \$50

1<sup>st</sup> – Aspiring Artist \$50

1<sup>st</sup> – Student \$10

### Cookies

1<sup>st</sup> – Overall \$50

1<sup>st</sup> – Student \$10

### Cupcakes

1<sup>st</sup> – Overall \$50

1<sup>st</sup> – Student \$10

Total Prize Money \$280

Additional Prize – Banc Central's Best in Show

At the conclusion of the awards ceremony, contestants are asked to pack up and clean up their area.

### Workshops

We are organizing two workshops for the afternoon starting at 1:00. More details will be announced soon.

### Afterglow

We will be contacting you for your feedback for next year after the show is over! We want this to be an annual part of the festival, and your feedback will be vital as we plan for 2023.

We hope that all of this sounds like fun!

If you have any questions, please contact April Ridgway at [maxandapril@hotmail.com](mailto:maxandapril@hotmail.com) or call me at 580-917-0101.