



THE BRITISH SUGARCRAFT GUILD

SUGARCRAFT CENTRAL

CAKE DECORATING AND SUGARCRAFT SHOW



To be held at

Aldridge Community Centre

Middleton Lane

Aldridge

Walsall WS9 8AN



Saturday 12 June 2027

10 AM – 4.30 PM

COMPETITION SCHEDULE

Please read the rules and class descriptions carefully

GENERAL INFORMATION FOR COMPETITORS

This Competition Schedule has been written in conjunction with the British Sugarcraft Guild Guidelines for Competitors (Edition 3 September 2020). Copies are available from the Shop on the BSG National website. Competitors should **read the Schedule carefully to ensure that their entry complies with the requirements for the chosen class**. Any queries should be forwarded to:

Competition Secretary: Jan Thorpe Tel No: 07840 148945 Email: janthorpehome@hotmail.com

Chairman: Debbie Cox Tel No 07891873985 Email: editor@bsguk.org

Chairman of Judges: Marilyn Hill Tel no: 01142 467002 Email: marilynhill451@btinternet.com

Rules and Conditions

1. Competitions are open to British Sugarcraft Guild members and non-members.
2. Entry forms and fees to reach the Competition Secretary by Monday 31 May 2027. Entry forms may be posted or sent by email.
3. All individual competition entries to be in place by 9 am on Saturday 12 June 2027. Branch Projects and Cygnet tables to be in place by 9.30 am. Judging will commence at 10 am.
4. 'No artificial decoration' means **NO** stamens, wires, ribbon, thread, dried materials, twigs, stones, moss etc may be used in or on the exhibit (except ribbon edging for boards). Everything must be edible.
5. The use of feathers or metallic cake jewellery is **not** permitted in any class.
6. Cakes will not be cut unless indicated. Dummies may be used unless otherwise stated.
7. Sharp objects such as pins or wires **must not** pierce the surface covering of a cake or dummy. A food grade posy pick or similar must be used. Safety seal is not acceptable without the use of a posy pick.
8. **No** wires are 'food grade' and must not be used as internal supports in models.
9. Cake boards/drums may be of any shape but must fit inside a square of the dimensions given for each class.
10. There is no height restriction unless indicated in the schedule.
11. Gold, Silver, or any other metallic colour/dust/glitter **must be edible and this must be stated on the packaging**. Any such colour used, **MUST** be supplied in an envelope marked with the competitor number and placed alongside the exhibit. If such colours are used and not supplied, the exhibit will be deemed 'Not to Schedule'. Rolkem colours are not edible.
12. If a list or recipe is asked for in the schedule, this **MUST** be supplied or the exhibit will be deemed 'Not to Schedule'.
13. Entries which do not meet the requirements described for the class will be deemed 'Not to Schedule' and marks will not be awarded.
14. All entries must be the original, unaided work of the competitor. The components must not have been used, either as a whole or in part in any previous competition, or have been published, either in print or on social media.
15. A competitor may only submit one entry per class but can enter more than one class if eligible to do so.
16. Identity labels will be issued on the day. These should be fastened to the front and base of the exhibit. No entry should display the name of the competitor.
17. The organisers cannot be held responsible for any loss or damage of exhibits which may occur.
18. The decision of the Chairman of Judges is final and **NO** correspondence will be entered into.
19. No tutor/teacher/demonstrator of sugarcraft is eligible to enter the Novice division.
20. The Organisers have the right to use photographs they have taken of competitors items for non-commercial purposes. **ALL PHOTOGRAPHY TO BE FOR PERSONAL USE ONLY**. Competitors are not allowed to publish any photographs of any of the exhibits on any social media before the close of show.
21. Exhibits may not be removed from the Competition Area until after the close of the exhibition at 4.30.
22. In all classes competitors must be aware of copyright and not copy a character directly from a film, television programme or book.

**BRITISH SUGARCRAFT GUILD – CENTRAL AREA
CAKE DECORATING AND SUGARCRAFT SHOW**

12 June 2027

COMPETITION SCHEDULE

MASTERCLASS DIVISION

Open to all those who have won a Gold Award in **ANY** Sugarcraft Division of a Major BSG Competition. Competitors entering Master Division at this Show are not allowed to enter, an exhibit of the same category at a lower division, e.g. a floral exhibit will not be accepted in the Open Division if the Competitor is also entering a floral piece in the Master Division.

MC General Masterclass

ANYTHING GOES

An exhibit of the competitor's choice using any edible medium(s). Dummies permitted. Ribbons, stamens, thread, wires and floristry tape are allowed. No other artificial decoration. Food grade internal supports may be used but **NO** wires to be used as internal supports. No height restriction. **The entire exhibit should fit within a 16" (40cm) Square.**

OPEN DIVISION

Open to anyone **except** those who have won three gold awards in any one class in the open division. The competitor may enter any other class in the open division and need not have previously entered the novice division.

OD1 Celebration Cake

THOROUGHLY MODERN MILLIE

A decorated cake of one or two tiers coated in any edible medium with an **Art Deco (1920s)** theme. Dummies allowed. Ribbons, stamens, thread, floristry wires and tape are allowed. Food grade internal supports are allowed. **NO** wires to be used as internal supports. **The entire exhibit should fit within a 12" (30cm) square.**

OD2 Floral Display

THE MIKADO

A display or arrangement with an **Oriental** theme. The piece should feature one or more Chrysanthemums as the main flower, plus flowers of at least **two** other Oriental varieties. Handmade flowers/foilage made in gum paste/flower paste or any other edible medium. Flowers, buds, and any variety of foliage may be used. Stamens, thread, wires, floristry tape and ribbon (with discretion) allowed but no other artificial decoration - apart from elements used for display purposes which may be as the competitor wishes. **The entire exhibit should fit within a 12" (30cm) square.**

A list of the common and/or botanical names of the flowers and foliage used to be provided alongside the exhibit.

Competitors should be aware that whilst many are common to both areas there is a difference between ORIENTAL and TROPICAL flowers. Please check the origin of the plant before adding them to the exhibit.

OD3 Miniature

SOUND OF MUSIC

A miniature Musical box made from any edible medium(s). Wires, floristry tape, stamens, and thread may be used but no other artificial decoration. **NO** wires to be used as internal supports.

The entire exhibit should fit within a 6" (15cm) cube. These dimensions include any display materials used.

OD4 A Model

THE WIZARD OF OZ

A model of **one** figure from the Wizard of OZ made from any edible medium(s). Edible food colours may be used for colouring the materials used and for painting highlights. Discrete food grade supports allowed but **NO** wires to be used as internal supports. No height restriction.

The entire exhibit should fit within an 8" (20cm) square.

Competitors must be aware of copyright issues, and not copy a character directly from a film, television programme or book.

OD5 Royal Iced Biscuits

THE GREATEST SHOWMAN

10 homemade biscuits of 5 different designs (two of each) with a **circus** theme to be displayed as the competitor wishes. Biscuits are to be coated in royal icing and decorated using any edible mediums. No artificial decorations allowed on the biscuits, but ribbon may be used for hanging or display purposes. Theme should be obvious to the judges. **The entire exhibit should fit within a 12" (30cm) square.**

NB: A biscuit should have a depth of 6-8mm (the average depth of a commercial digestive biscuit), and a maximum overall depth of 15mm once decorated.

OD6 Pastillage Card

ALL THAT JAZZ

A Box style 'pop up' card with a **musical** theme. The card should be of the 'Jack in the Box' style, the 'Box' to be made from pastillage. Any edible mediums may be used along with floristry wires and tape, but **NO** other artificial decorations allowed. **The entire exhibit should fit within an 8" (20cm) square.**

OD7 Decorated Fruit Cake – Sugarpaste

WHITE CHRISTMAS

A 7-inch (18cm) round rich fruit cake to be covered with marzipan, coated with sugarpaste in a **colour** of the competitor's choice (not white) and presented on a 10" (25cm) coated board. The base of the cake to be finished with a piped border which may be in white or the colour of the cake. The cake to be decorated in **white only** and feature **BRUSH EMBROIDERY** and a piped greeting. Additional decoration as the competitor wishes but ALL decoration to be directly onto the cake (no off pieces allowed). The cake will be cut and tasted.

A list of ingredients used should be provided with the exhibit.

NOVICE DIVISION

A Novice is a beginner or someone new to a particular skill who has not yet won a Gold Award in the chosen class at any BSG competition (with the exception of the Children's Division). i.e. if a Gold in the Novice Miniature has been won, a competitor may not enter Novice Miniature again, but could enter any other class in this Division. No tutor/teacher/demonstrator of sugarcraft is eligible to enter the Novice Division.

ND1 Single Tier Celebration Cake

SUMMER HOLIDAY

A decorated cake of one tier coated in any edible medium(s) with a **Summer Theme**. Cake may be any shape or novelty cake but must have only one tier of cake. Dummies allowed. Ribbons, stamens, thread, wires, and floristry tape are allowed.

The entire exhibit should fit within a 12" (30cm) square.

ND2 Floral Spray

MY FAIR LADY

A wired floral spray of handmade gum paste/flower paste flowers to decorate a hat for Eliza Doolittle, using the colours **black, white and red**. Any variety/varieties of flowers, foliage, buds and/or berries may be used. Colours may be mixed and green is allowed for calyx, foliage and berries **only**. Ribbons, stamens, thread, wires, and floristry tape allowed. No other artificial decoration. The spray should be displayed on a hat which need not be made of sugar. The judges will be marking the spray only.

The entire exhibit should fit within a 12" (30cm) square.

A list of the common and/or botanical names of the flowers and foliage used to be provided alongside the exhibit. Please also supply the pots of colours used – see no 11 rules and conditions for directions.

NB: A spray – made from wired flowers taped together and assembled to form one unit.

ND3 Pastillage

SOUTH PACIFIC

A seashell of any type made from pastillage and decorated using any **edible** medium(s) as the competitor chooses. This may be modelling, painting, unwired flowers etc as the competitor wishes, but everything must be edible. **No** wires, stamens, tape etc. Exhibit to be displayed as the competitor wishes.

The entire exhibit should fit within an 8" (20cm) cube. These dimensions include any display materials used.

CHILDREN'S DIVISION

A child may enter any class for which they are eligible, i.e. a 10-year-old may enter the Juniors or Teens class. However, once 3 Gold Awards have been won in one category the child must move up to the next level. A child winning 3 Gold Awards in the Teens category must then move up to the Adult Novice or Open Class.

FOR ALL CHILDRENS CLASSES PLEASE PLACE A CARD WITH THE CHILD'S AGE (NOT NAME) BESIDE THE EXHIBIT

MINORS: 9 years of age, and under at date of the Competition.

JD1 Cup Cakes – THE LION KING

A display of 6 cakes decorated to the theme with any edible medium(s). To be displayed on a plate, cake board or cake drum. Cup cakes may be commercial or homemade. No artificial decorations allowed.

The entire exhibit to fit within a 10" (25cm) square.

Competitors must be aware of copyright issues, and not copy a character directly from a film, television programme or book.

JUNIORS: 12 years of age and under at date of the Competition.

JD2 FINDING NEMO

A cake board or drum decorated with a rock pool scene using any edible mediums. **No** artificial decoration allowed.

The entire exhibit to fit within an 8" (25cm) square.

Competitors must be aware of copyright issues, and not copy a character directly from the film

TEENS: 16 years of age and under, at the date of the Competition.

JD3 FANTASIA

A piece of sugarcraft work of your choice inspired by the film or a fantasy. This can be a cake, decorated plaque, floral or any exhibit you would like to do. Just make it fantastic! The exhibit must have been made within the last 3 months before the competition and NOT have been exhibited elsewhere. Any edible mediums, gum paste, flower paste, ribbons stamens, thread, floristry tape and wires may be used. Any internal supports used must be food grade and not wires. No other artificial decoration allowed.

BRANCH PROJECT 1

MUSICALS

A display of pieces of original work by members of a Branch of the British Sugarcraft Guild. This exhibit should show a wide range of skills and should not exceed more than 50% of any skill or item shown, for example 50% floral display. The display to fit on a table **6ft x 2ft 6ins**. Marks will be awarded for the overall exhibit, i.e. the "Wow Factor" and other categories as stated in the BSG Guidelines Booklet. All work must be original and not previously exhibited. No written comments will be given, however, Judges will be available on the day to give verbal feedback.

BRANCH SHOWCASE

A display of pieces of work by members of a Branch of the British Sugarcraft Guild. The Table may have any theme and will not be judged. To fit on a table **6ft x 2ft 6ins**.

ALTHOUGH NOT JUDGED THIS MUST BE ENTERED INTO THE SHOW USING THE BOOKING FORM

CHILDREN'S GROUP TABLE

MUSICALS

This is open to children of all abilities. The display to fit on a table **4ft x 2ft 6ins**. There is no restriction on the number or type of items to be displayed and judged provided they are made from an **edible** medium.

For both the Branch Projects and Children's Group Tables, the judges will look for a wide range of skills and mediums and evidence of the opportunity for members to take part at any level of ability.

The Competition Secretary: Jan Thorpe, Cymbeline, Risborough Road, Little Kimble, Bucks HP17 0UE
Tel 07840 148945 Email: janthorpehome@hotmail.com

BSG CENTRAL AREA - CAKE DECORATING AND SUGARCRAFT SHOW
Saturday 12 June 2027
BRANCH PROJECT OR CYGNET TABLE ENTRY FORM

Name of Branch:

Contact Name (Please use Block Capitals and Full Name):

Mr/Mrs/Miss:

Address:

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Post Code: Tel. No: E-mail:

Membership No:

BRANCH PROJECT	
BRANCH SHOWCASE	
CYGNET TABLE	

Table size in each case is 4ft x 2ft 6 ins.

Up to **Three** table arrangers will be allowed, all **MUST** have an admission ticket to the show.

Entry Fee:-	Branch Project -	£10.00 per entry
	Branch Showcase –	Free
	Children's Table -	£5.00 per entry

If paying by cheque, please make cheque payable to "BSG Central Area". If emailing your entry, pay by bank transfer to BSG Central Area Sort code 30-64-44 Account Number 72178368 and attach a copy of the payment receipt with the entry form.

The completed entry form and payment should be returned by **Monday 31 May 2027** to

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