



Icing on the Cake January 28, 2017

Presented by Ice Fest Pa



Cake Contest Guidelines

- Dimensions of the cake can be no more than 2.5 feet wide by 28 inches deep. The cake can be no taller than 2.5 feet tall. Cake must be stable in a room temperature environment.
- Cake may be carved or stacked and must represent the **2017 theme: *The World of Gaming***. It can include board games or video games; characters or scenes from any generation!
- The overall design must be a minimum of 75% edible cake. All decorations must be edible. Internal structural support is allowed as long as the above objective is achieved and the support does not exceed 25% of your cake. Cake flavor must be listed on entry form as well as a brief description of your overall design.
- Cakes and all the elements represented should be created by an **INDIVIDUAL** cake artist and not by a team or group.
- Cakes must be delivered and ready to assemble on Saturday January 28, 2016 between 8am and 8:30am at the Capitol Theatre Woods Center, Chambersburg. (Assistance in transporting and display setup is acceptable.)
- Any dishes, display items, or other materials to be returned must be picked up on Saturday, January 28 by 5:00pm.
- Entries will be awarded on a first come first serve basis.
- Awards will be given in the following categories: **Student Cake- \$50 Gift Certificate, Student & Amateur CUPCAKE - \$50, Amateur cake- \$100 cash, Professional-\$200 cash** and People’s Choice. People Choice will be decided on “monetary donations” on which the cake they think best represents the Theme: Super Hero. The cake that raises the most money will be awarded 50% of the donations from their cake.
- Participants understand that upon entry, cake will become property of Ice Fest Pa and will later be served to the community for monetary donations. **In addition cake may be auctioned off to the highest bidder. This auction will not be counted towards the People’s Choice Awards.**
- Please provide a cupcake or 4” by 6” round sample for tasting by the judge.
- Contestants are encourage but not required to stay with their cakes to talk to the public about their technique between 10am to 3:30pm.
- Contestants are invited to help serve their cakes between 3:30pm and 5pm.
- Advertising showcase for Professionals: Contestants with business ventures are encouraged to display their business at the event with cards, pamphlets, etc. and/or sign up for a ½ hour demonstration (techniques for icing, sugar art, rice crispy shaping, etc.) to promote your business.

Categories	
STUDENT CAKE Ages 5-18yrs old Must work independently (an adult can help with baking/oven use)	AMATEUR CAKE Must not be employed in or accept money for working in the baking or catering industry
STUDENT & AMATEUR CUPCAKES Same student & amateur requirements from above. Minimum of 4 dozen cupcakes. Cannot be Professionals. Limit first 5 entries	
PROFESSIONAL Individuals who work for or accept money <u>for baking or catering industry.</u>	

Registration Deadline
Tuesday January 20th by 10am

Mail, fax, or email this letter to:
123 South Main, Chambersburg, PA 17201
Fax 717-263-1787

ATTENTION: ICEFEST Icing on the Cake – Angi Quigley
Or email icfesticingonthecake@gmail.com

Name: _____ Date of Birth: _____

Mailing Address: _____

Daytime Phone: _____ Email: _____

Category:

(Choose one according to descriptions on contest guidelines page)

Student Amateur Cupcake Professional

**Judges have the discretion of changing the category of any cake submitted based on the quality of work shown.

**The Cake Committee reserves the right to disqualify displays that, at their discretion, are in poor taste or fail to adhere to the rules.

RELEASE OF LIABILITY/PHOTO RELEASE

By signing this form, I hereby give permission for my entry/entries to be photographed for and to be used for official Ice Fest purposes. I understand that Ice Fest assumes no responsibility for loss, theft or damage to displays or personal items at the Show. I will abide by the decisions of the judges/community vote. I understand that failure to comply with any rule will result in my entry being disqualified.

Signed _____ Date _____

Please call Angi Quigley at 717-329-8272 or Jennifer Barnhart 717-552-0200, or email icfesticingonthecake@gmail.com with any questions regarding your entry.

We will ask for the below information closure to the time of event. If you don't know now, no worries! :)

Description of cake design:

Flavor of Cake: _____

Will you present demonstration? Yes No

Will you need advertising space? Yes No