

Decorated Cakes, Cupcakes, and Cookies

Department Head—Vickie Stipes 865-406-8266

Preregistration deadline is Friday, August 26, 2016

Delivery dates and times:

Saturday, September 10th, 11:00 a.m. - 1:00 p.m.

Contest date and time:

Saturday, September 10th, 2:00 p.m.

Place:

Culinary Arts Stage in Jacob Building
(this is an air conditioned building)

Winning Exhibit Pick-up*:

Monday, September 19, 10:00 a.m. - 4:30 p.m.

* Non-winning exhibits must be picked up immediately after judging on Saturday, Sept. 10th.

Frosting

Buttercream: Use of buttercream or royal icing ONLY. Any cake submitted in this class that has fondant, sugar art, molded chocolate, gum paste, etc. decorations will be recategorized into the Fondant class. If an exhibitor enters both lots, this will effectively disqualify one cake.

Prize Money For Class 9 Decorated Cakes

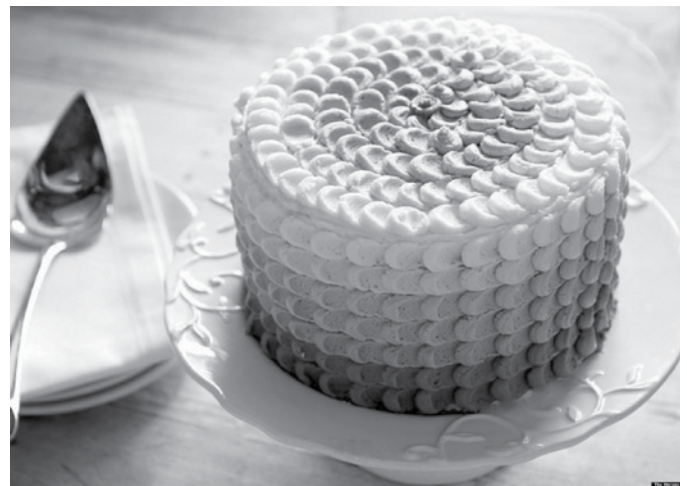
1st - \$30.00 2nd - \$20.00 3rd - \$10.00

Class 9—Decorated Cakes
Senior Youth (Ages 13-18)

Lot

01—Decorated Buttercream Cake (Any style or variety)

02—Decorated Fondant Cake (Any style or variety)



Rules For Decorated Cakes & Cupcakes

1. Only one entry per lot in appropriate class (Senior Youth, Amateur Adult or Professional Adult).
2. There is no size limit on cake entries; however if it is too large and/or heavy for the attendants to move, you will be required to stay after the competition to place the cake in a display case.
3. We encourage entries to be made of real cake and all edible items however **styrofoam dummies may be used** since the cake is judged solely on design and will not be eaten and (cereal bars, candies, etc.) are limited to 10%. Inedible support structures and cake boards are allowed (including flower stems and supports for decorations on top of cake). Use of other non-edible decorations may cause the entry to receive a lower score. In the event an all edible cake and a cake with some inedible decorations are judged fairly equal, precedence will be given to the all edible cake (more effort was required).
4. Minor final touches may be made on-site by the exhibitor ONLY, but you must be out of the immediate judging area by 1 p.m. Exhibitors are welcome to watch the show in the audience.
5. If cakes on display begin to disintegrate, the Fair has the right to remove them from display early.
6. For the purpose of competition, a professional is defined as anyone engaged in any line of cake making as a profession, business, or as a paid instructor.



Prize Money For Classes 10 - 11

1st - \$100.00 2nd - \$75.00 3rd - \$50.00

Sponsored by :



Amateur Adult Best of Show and Professional Best of Show will receive a \$25.00 gift card from Sugarbaker's!

Class 10—Decorated Cakes - Amateur Adult

Lot

01—Decorated Buttercream Cake (Any style or variety)

02—Decorated Fondant Cake (Any style or variety)

Class 11—Decorated Cakes - Professional Adult

Lot

01—Decorated Buttercream Cake (Any style or variety)

02—Decorated Fondant Cake (Any style or variety)

Decorated Cupcakes & Cookies

Prize Money For Cupcakes Classes 12 - 13
 1st - \$40.00 2nd - \$20.00 3rd - \$10.00

**Exhibitors must present 3 regular sized cupcakes.
 No giants or minis allowed.**

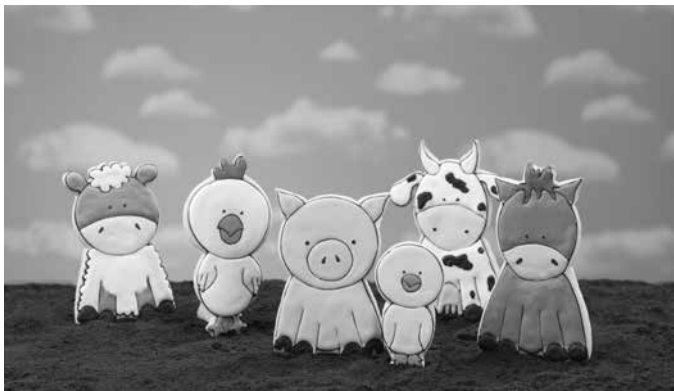


Class 12—Decorated Cupcakes Amateur Adult

Lot
 01—Buttercream Design 02—Fondant Design

Class 13—Decorated Cupcakes Professional Adult

Lot
 01—Buttercream Design 02—Fondant Design



Exhibitors must present a minimum of 3 cookies.

Class 14—Decorated Cookies Amateur Adult

Lot
 01—Fair Themed 02—Tennessee Themed

Class 15—Decorated Cookies Professional Adult

Lot
 01—Fair Themed 02—Tennessee Themed

New for 2016! Chocolate Art



Prize Money For Chocolate Art Class 16
 1st - \$30.00 2nd - \$20.00 3rd - \$10.00

Class 16 – Chocolate Art

Lot
 01—Single Chocolate Article
 02—Chocolate Lollipop Arrangement (6 or more)

Rules:

All edible

At least 50% chocolate/modeling chocolate
Ex: house with coconut grass
Size: no bigger than will fit on a 12x12 board
Can be sculpted or molded



Tennessee Valley Fair Exhibitor Entry Form

P. O. Box 6066, Knoxville, TN 37914-0066
Phone: (865) 215-1484 **Fax:** (865) 215-1483
E-mail: contests@tnvalleyfair.org

Special Notice:

A separate entry form must be completely filled out for **EACH** exhibitor. **Check entry deadline for the Department you are entering.** Complete entry form and mail, fax or e-mail to the information above. To print multiple entry forms visit our website: www.tnvalleyfair.org.

Exhibitor Name: _____ **Email** _____

Street/Box: _____

City: _____ **State:** _____ **Zip Code:** _____ **Phone:** _____

Exhibitor Entry Statement: Please accept the following entries subject to all rules and regulations governing exhibits as published in your Exhibitor Catalog. I hereby release the Tennessee Valley Fair from any liability from loss, damage or injury to person, or other property, while said property is on Fairgrounds. I have read all entry rules in this catalog, and agree to abide by them as published.

Exhibitor Signature _____ Date _____

Payment Information: If the exhibit(s) you are entering require a fee, please write payment info below (**Lego Build, Chili Cook-Off, Crock Pot Contest \$5.00 per entry**)

Check Number: _____

Credit Card: VISA _____ MC _____ Discover _____ AMEX _____

Credit Card Number: _____ **Exp. Date** _____ **3 Digit Security Code** _____

Department Number	Class Number	Lot Number	Lot Name/Description (Use Exact Wording From Catalog)	Department Number	Class Number	Lot Number	Description of Article (Use Exact Wording From Catalog)
Ex. 514	26	02	Portrait of Teenager	25			
1				26			
2				27			
3				28			
4				29			
5				30			
6				31			
7				32			
8				33			
9				34			
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