



# 148<sup>th</sup> STANTHORPE SHOW

Friday 2<sup>nd</sup> February – Sunday 3<sup>rd</sup> February 2024

## Section Z

### FINE DECORATED ARTISTRY

#### SCHEDULE

##### Chief steward

Ms Wendy Maitland | M: 0421 126 947

##### Stewards

Lynn Gilmour 4685 7130 | Dee Booth 0438 260 843 | Neta Thouard 0427 080 545 Carmen Patane | Julie Rappo | Lori Lowther | Shirley Armstrong | Sandy Venn-Brown

<b>LOCATION</b>	Stanthorpe Showgrounds Exhibition Centre
<b>ENTRIES</b>	Entries to be entered on the general entry form.
<b>ENTRY FEES</b>	<b>\$2.00</b> per item
<b>PRIZE MONEY</b>	Prize money values shown per class. Prizes will be paid by vouchers, cash or books in line both with sponsors wishes and as determined by the Cookery subcommittee.
<b>DELIVERY OF ENTRIES*</b>	Entries to be received between 8.00am and 11.00am on Thurs 1/2/24
<b>JUDGING</b>	Judging will take place on 1/2/24.
<b>COLLECTION OF ENTRIES</b>	Entries and prizes to be collected only between <b>9.00am – 11.30am on Sunday 4/2/24</b>

**\*PLEASE NOTE:** As all stewards give their time voluntarily it is appreciated if exhibitors would assist by delivering their entries on time. **Late entries may not be accepted.**

**It is strongly advised that exhibitors read the schedule carefully as there are changes every year.**

**PLEASE NOTE:** To enter **COOKERY** – go to Section K. To enter **JAMS AND PICKLES** – go to Section J.

**NEED SOME HELP?** Please go to Stanthorpe Show Cookery Facebook page and post any questions or queries – you will receive a prompt response.

Gate admission fees apply on Friday & Saturday. Stanthorpe Agricultural Society members free.

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## SUPPORTED BY

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So many businesses and individuals in town assist more than one section of the show each year, so we sincerely thank all sponsors of the FINE DECORATED ARTISTRY section for including us in their generous support of the Stanthorpe Show.

V & N Thouard



If you are interested in becoming a supporter of the FINE DECORATED ARTISTRY competition, please contact:  
Wendy Maitland | M: 0421 126 947

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## CONDITIONS OF ENTRY

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### PLEASE READ CAREFULLY - IMPORTANT FOR ALL CLASSES

1. Because the Fine Decorated artistry exhibits, in the shape of a cake or sculpture, are judged only on the application and design of the decoration, it is preferred that 'cake or sculpture shaped' dummies be used as the basis to show the design and application skills.
2. You can use a commercial Styrofoam cake shape, create one yourself or even use a shoebox! Whatever you feel will show your Fine Decorated Artistry off to the best advantage. This will also save money and time as no cake making or cooking is involved and it is a lot lighter to carry.
3. The dummy used, and the design of the shape must be such that the design would hold together if in fact cake had been used. Shapes such as an upright circle are not permitted as it would collapse if actual cake had been used. This condition will apply to shapes and sculptures using both Fondant and Buttercream.
4. If you wish to obtain specific shapes/sizes, check out Granite Belt Cleaning and Hospitality for assistance or search online for suppliers.
5. The Sugar or Chocolate Artistry categories are also designed for exhibits that are not cakes. You may wish to create a floral arrangement, vase, an everyday household item or an individual artwork or scene, the choice is both boundless and yours!
6. Please present items in all classes on rigid boards with feet.
7. Judging is by visual inspection; entries are not physically handled or tasted.
8. Judges' decisions are final and Judges reserve the right not to award prizes.
9. ROOKIE classes are for exhibitors who have not previously won a prize in that class at a Stanthorpe Show.

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# CLASSES

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## FEATURE CLASS

### Z1 MINIATURE ICED DESIGN

Your design to be constructed on a dummy 'cake'.

Use either Buttercream or Fondant icing.

Max. height is 20cm measured from base of design to top of highest decoration.

**This height is not to be exceeded.**

The exhibit is to be presented on a base board no wider than 15cm.

**Prize value:** 1<sup>st</sup> \$25.00, 2<sup>nd</sup> \$10.00 sponsored by **V & N Thouard**.

## CLASSES

**CLASSES Z2 – Z6:** all prizes are fully sponsored by **Queensland Country Bank**.

### Z2 FONDANT ICED DESIGN – TRADITIONAL - OPEN

**All decorations must be edible and handmade.**

**No purchased decorations allowed.**

Judged on creativity, design and application.

**Prize value:** 1<sup>st</sup> \$25.00, 2<sup>nd</sup> \$10.00.

### Z3 FONDANT ICED DESIGN – MODERN – OPEN

**All decorations must be edible and handmade.**

**No purchased decorations allowed.**

Judged on creativity, design and application.

**Prize value:** 1<sup>st</sup> \$25.00, 2<sup>nd</sup> \$10.00.

### Z4 BUTTERCREAM OR MIXED ICED DESIGN – OPEN

**All decorations must be edible and handmade.**

**No purchased decorations allowed.**

Judged on creativity, design and application.

**Prize value:** 1<sup>st</sup> \$25.00, 2<sup>nd</sup> \$10.00.

### Z5 SUGAR OR CHOCOLATE ARTISTRY

Judged on creativity, design and application.

**Prize value:** 1<sup>st</sup> \$25.00, 2<sup>nd</sup> \$10.00.

### Z6 ROOKIE - FONDANT AND/OR BUTTERCREAM ICED DESIGN

Judged on creativity, design and application.

**Prize value:** 1<sup>st</sup> \$25.00, 2<sup>nd</sup> \$10.00.

### Z7 ROOKIE - NOVELTY CAKE

This cake replaces the Cookery Class for "Man Cake" but is now open to everyone.

**Men are very much encouraged to enter!**

Any medium, any theme, non-edible decoration allowed.

**Prize value:** 1<sup>st</sup> \$20.00, 2<sup>nd</sup> \$15.00

Sponsored by **Bi-Rite Electrical**.

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# AWARDS

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### ALL CLASSES: CHAMPION EXHIBIT OF SHOW

Winner receives the perpetual shield awarded by **Queensland Country Bank**.

Winner also receives their own personal shield.

### ALL CLASSES: ENCOURAGEMENT AWARDS

2 Winners each receive a \$20.00 voucher sponsored by **Granite Belt Cleaning and Hospitality**.