



Sugarcraft Competition 2027

Judged by BSG Judges – Co-ordinator of Judges: Jan Thorpe

Saturday 10th April 11am – 5pm

Sunday 11th April 11am – 5pm

Talbot Hotel Midleton

P25 AX67

BEGINNERS: This category is open to those who have never entered a Sugarcraft Competition in any category and have been involved in the craft for less than one year.

NOVICE: This category is open to those who ***HAVE NOT WON*** a gold award in the Novice section of a chosen class which is being judged to the BSG standard. E.g., if you have won gold in Novice Royal Icing, you cannot enter Novice Royal Icing again, but you can enter another Novice Class. No tutor/demonstrator/instructor of sugarcraft is eligible to enter any novice division.

OPEN: You may enter an open category as long as you don't already have 3 golds in that particular class.

MASTERCLASS: Open to all those who have won a gold award in ANY sugarcraft division of a major competition. Competitors are no longer limited to winning a maximum of three gold awards in any one class in this division. In addition, competitors entering the Master division are not allowed to enter, at the same exhibition, any exhibit of the same category at a lower division.

CLASS 1- ROYAL ICING

1A Novice: Decorated Biscuits - Inspired by nature

Six homemade biscuits coated and decorated in royal icing only. Each biscuit should have a different design but be cohesive as a set to represent the theme. Biscuits can be any shape/shapes and should show a range of skills across the set, for example, piping, brush embroidery, wet on wet. Edible food colours allowed. Cocoa butter is allowed for painting, no other decorating medium allowed. Off pieces are allowed. No artificial decoration allowed, but ribbon may be used to hang the biscuits. To be presented how the competitor wishes within a **maximum base area of 10"/25cm 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.

1B Open: A royal iced cake or dummy - Irish Heritage

A cake or dummy coated and decorated in royal icing. Must include a top piece made from royal icing. All decoration to be done using royal icing **only**. Off pieces are allowed. No artificial decoration allowed. An explanatory note/additional information may be supplied alongside the exhibit if the competitor wishes. **To fit within a maximum base area of 12"/31cm square**

CLASS 2- FLORAL

Flowers must be botanically correct. A list of common or Latin names of flowers and foliage used must be supplied alongside the exhibit. Without the list the exhibit does not meet the schedule requirements and **will not be judged**.

2A Beginners: Floral - A Specimen flower

A specimen single flower (example: a rose, daffodil, lily, with 1 single large flower on a stem type flower). May be made from any edible medium. The exhibit must be **ONE** full flower only plus the same type of flower bud(s) and foliage from the same flower type. Cotton, tape, wire, stamens and tissue for padding stems are allowed. **No** other artificial decoration allowed. To be presented how the competitor wishes. **To fit within a maximum base area of 8"/20cm square**.

2B Novice: Floral - A floral display featuring a picture frame.

Present a display of any variety of flowers and foliage. At least one of the flowers used must have the bud(s) and foliage for that type of flower. A picture frame (real or edible) must be used within the display. Can be made from any edible medium. Cotton, tape, wire, stamens and tissue for padding stems are allowed. **No** other artificial decoration allowed. To be presented how the competitor wishes. **To fit within a maximum base area 12"/30cm square**.

2C Open: Floral - Hedgerow

A display of flowers and foliage which may be found in a hedgerow. The display **must** include at least two types of botanically correct hedgerow flowers, each type with its associated bud(s) and foliage. Berries and nuts may also be used if desired. The hedgerow display must represent a realistic seasonal snapshot - that is, they must all naturally flower at the same time of year. To be made from any edible mediums. Cotton, tape, wire, stamens and tissue for padding stems are allowed. Artificial decoration is allowed for display purposes only and must not predominate. For example, artificial moss may be used in the display. To be presented how the competitor wishes. **To fit within a maximum base area of 14"/35cm square.**

2D Masterclass: Floral - Competitor's choice

Competitor's choice of how many and which specimens of flowers are used, but the display **must** include buds and associated foliage of all the varieties used. Other foliage may additionally be used. Cotton, tape, wire, stamens and tissue for padding stems are allowed. Artificial decoration is allowed for display purposes only but must not predominate. For example - Artificial moss may be used in the display, but e.g. beads, are not allowed on the flowers themselves. To be presented how the competitor wishes. **To fit within a maximum base area of 16"/40cm square.**

CLASS 3 – A CELEBRATION CAKE

A decorated celebration cake. Dummies or real cake may be used. Any shape is allowed, so cakes may be carved if the competitor wishes. Competitors will gain more marks if a cake is carved rather than using a pre-shaped dummy, but carving is not a necessity. The cake may be coated and decorated in any edible medium. In all classes the theme must be obvious, either by the nature of the decoration or by an inscription somewhere on the cake or board.

Note: the use of ribbon on the cake/around the cake is not allowed. You can use your skills to create an edible ribbon, border or piped border if you wish. Ribbon is allowed on the edge of the cake drum/board.

3A Beginner: A Celebration Cake - Outer space

A single tier celebration cake coated with any edible medium(s) and decorated to suit the theme. Wires, tape, cotton and stamens may be used. No other artificial decorations allowed. Edible or food grade supports only may be used. PLEASE SEE RULE 18 ON INTERNAL SUPPORTS **To fit within a maximum base area of 12"/31cm square.**

*NB – A single tier is **one** cake only.*

3B Novice: A Celebration Cake - A Significant birthday

A single tier celebration cake coated with any edible medium(s) and decorated to the theme. Wires, tape, cotton and stamens may be used. No other artificial decorations allowed. Edible or food grade supports only may be used. PLEASE SEE RULE 18 FOR INTERNAL SUPPORTS **To fit within a maximum base area of 12"/31cm square.**

*NB – A single tier is **one** cake only.*

CLASS 4 – ILLUSION CAKE

Create a cake that is decorated to look like anything other than a cake. It must be life size and realistic. Fool us into thinking that it can't possibly be cake!!!

4A Open: An Illusion Cake - Competitors choice

It must be obvious that there is **ONE** feature cake, it can be any shape. No dummies, only real cake to be used. Rice krispie treat and chocolate biscuit cake are acceptable. Smaller items, also made of cake may be used to enhance the display. At least 50% of the entire display must be made from cake. Cakes may be coated in any edible medium i.e. sugar paste, royal icing or chocolate etc. and can be decorated in any edible medium(s) that the competitor wishes. Only edible and food grade supports are allowed. PLEASE SEE RULE 18 ON INTERNAL SUPPORTS. Wires, tape, cotton and stamens may be used. No other artificial decoration allowed. No inscription necessary. **To fit within a maximum base area of 16"/40cm square.**

4B Masterclass: An Illusion Cake - Competitors choice

It must be obvious that there is **ONE** feature cake, it can be any shape. No dummies, only real cake to be used. Rice krispie treat and chocolate biscuit cake are acceptable. Smaller items, also made of cake may be used to enhance the display. At least 50% of the entire display must be made from cake. Cakes may be coated in any edible medium i.e. sugar paste, royal icing or chocolate etc. and can be decorated in any edible medium(s) that the competitor wishes. Only edible and food grade supports are allowed. PLEASE SEE RULE 18 ON INTERNAL SUPPORTS. Wires, tape, cotton and stamens may be used. No other artificial decoration allowed. No inscription necessary. **To fit within a maximum base area of 16"/40cm square.**

CLASS 5 - OPEN - MINIATURE - INSPIRED BY THE SEA

The objective of this class is to showcase exquisite daintiness and precision in scale and proportion. Entries must be designed to fit entirely within a 6-inch (15cm) cube. No bigger than a 6-inch square base and no taller than 6 inches high including the height of the base.

Pieces may be crafted from any edible medium or combination of edible mediums. Only discreet edible or food-grade supports are permitted. PLEASE SEE RULE 18 FOR INTERNAL SUPPORTS. Wire, tape, cotton, and stamens are allowed. No other artificial decorations may be used. **To fit within a maximum 6"/15cm cube**

CLASS 6 - OPEN - A SCULPTED CENTREPIECE - MAGICAL FANTASY

Let your imagination run wild and create a centrepiece to fit the theme. The centrepiece should be the focus — larger and more prominent than any smaller supporting pieces, which can be included but must remain secondary. The whole exhibit should be decorated using any edible medium or combination of edible mediums. There are no restrictions on internal support materials since the piece is not designed to be eaten. Motorised parts can be used if the mechanics are hidden. Cotton, tape, wire, and stamens are allowed for decoration. No other artificial decorations may be used. You may include a short explanatory note alongside your entry.

To fit within a maximum base area of 20"/51cm square.

CLASS 7 - WEDDING CAKE

A decorated wedding cake. Dummies or real cake may be used. Any shape is allowed, so cakes may be carved if the competitor wishes. Competitors will gain more marks if a cake is carved rather than using a pre-shaped dummy, but carving is not a necessity. The cakes may be coated and decorated in any edible medium. The use of real ribbon on the cake/around the cake is **not** allowed. You can use your skills to create an edible ribbon, border, or piped border if you wish. Ribbon is allowed on the edge of the cake drum/board. A plinth can be a covered double board which is iced and the sides covered with ribbon, braid or any edible medium.

7A Open: Wedding Cake

A wedding cake of two or more tiers decorated with any edible medium(s). Wires, tape, cotton and stamens may be used. No other artificial decoration allowed. Edible and food grade plastic supports only may be used. PLEASE SEE RULE 18 FOR INTERNAL SUPPORTS. Pillars, cake stands, separators, plinths and double boards may be used for display. If cakes or dummies are stacked, a board/card must be used on the underside of each tier. **To fit within a maximum base area of 16"/40 cm square.**

7B Masterclass: Wedding cake

A wedding cake of three or more tiers decorated with any edible medium(s). Wires, tape, cotton and stamens may be used. No other artificial decoration allowed. Edible and food grade plastic supports only may be used. PLEASE SEE RULE 18 FOR INTERNAL SUPPORTS. Pillars, cake stands, separators, plinths and double boards may be used for display. If cakes or dummies are stacked, a board/card must be used on the underside of each tier. **To fit within a maximum base area of 16"/40 cm square.**

CLASS 8 - TEAM CATEGORY - OPEN

A sugarcraft display - “Stronger Together”

This category celebrates the beauty of teamwork, connection, and interdependence. Your sugarcraft display should illustrate the idea that we are better, stronger, or more meaningful when we work together. Interpret this however you wish - through friendship, family, nature, culture, or even unusual relationships such as symbiosis or mutual reliance.

Requirements:

1. This is a team category: entries must be created by two people working together.
2. Displays must feature at least two distinct sugarcraft skills. Examples include: flower-making, royal icing work, pastillage, figure modelling, blown/pulled/isomalt sugar, edible painting, structural work, etc.
3. The overall piece should reflect the theme of teamwork, unity, or interdependence - conceptually or literally.
4. Only edible and food grade internal supports are allowed. PLEASE SEE RULE 18 FOR INTERNAL SUPPORTS. Dummies are allowed. Cotton, tape, wire, stamens and tissue for padding stems are allowed. No other artificial decoration allowed.
5. A brief written explanation how your piece represents the theme should be included with the exhibit.
6. This category is not eligible for ‘Best in Show’. It will have its own Team Category award and prize.
7. Must fit within a maximum base area of 20”/51cm square.

CLASS 9 – CHILDREN

9A Children 7 years or under : Food

A cake board or drum decorated to represent the theme. We are not looking for a cake on the board, just a decorated board. Any edible mediums may be used. No artificial decorations are allowed. Maximum size 6”/15cm

9B Children 8 to 12 years: What’s under my bed

A cake board or drum decorated to represent the theme. We are not looking for a cake on the board, just a decorated board. Any edible mediums may be used. No artificial decorations are allowed. Maximum size 8”/20cm

9C Children 13 to 16 years: At the beach

A single tier celebration cake or dummy decorated with any edible mediums. Cake can be carved if the competitor wishes. Wires, tape, cotton, and stamens may be used. No other artificial decorations allowed. Only edible and food grade supports only may be used. PLEASE SEE RULE 18 ON INTERNAL SUPPORTS **To fit within a maximum base area of 12”/31cm square.**

Closing Date for Entries: 19/03/2027,
or as each class reaches capacity. Enter via the shop on our website
www.corksugarcraft.ie

Entry Fees:

Category	Early bird offer until 30/09/26	Full price from 1/10/26
Children categories	€8	€10
Adults individual 16yrs +	€16	€20
Team entry	€32	€40

Please add the child/childrens name(s) and date of birth as a note on the entry form.

REFUND POLICY: No refunds for cancelled entries/no shows/refused entry due to late arrival or disqualification.
Any questions are to be directly emailed to the show secretary:
show@corksugarcraft.ie

Each adult entrant attending will be required to take a slot on the stewarding timetable and will be contacted regarding the same.

RULES

- 1. All competition entries must be in place by 09:15 on Saturday and may not be removed before 17:30 on Sunday.** The committee will stage (set up) late arrival exhibits, **only if the judging of that class has not already commenced.**
- Care must be taken to comply with the specifications given for each class. Exhibits that do not comply will **not** be judged. Please pay particular attention to use of dummies, artificial decoration including ribbon around cakes, requirement for lists and overall size of exhibit.
- Cakes will not be cut unless indicated and dummies may be used unless otherwise stated. The judges may probe cakes to check materials used or for support.
- Competitors will be issued with entry numbers for each exhibit when checking in on Saturday. These must be clearly and securely attached to the front and rear of the piece. **No personal identification to be displayed.**
- All care will be taken of exhibits, but the organisers cannot be held responsible for any loss or damage.
- The judges will consider exhibits "Damaged in transit." Broken pieces should be left as found and not tidied up or taken away. Please ask for 'Damaged in Transit' sign from Committee Members at the Show. Signs should be returned/left on tables at close of the Show.
- All entries must be original, unaided and current work. The components must not have been used, either as a whole or in part, in any previous competition or classwork situation.**

Cork Sugarcraft Competition 2027

8. BSG Judges will judge the entries under British Sugarcraft Guild rules, which have the same standard in every competition. Gold, Silver & Bronze Certificates may be awarded if merited. Copies of the current BSG Competition Guidelines booklet are available to purchase from BSG National Office, via the BSG Website online shop bsguk.org
9. Wires must not be directly inserted into a cake or dummy, posy picks with closed ends or similar must be used. No straws or Safety Seal is allowed.
10. Gold, Silver, or any other metallic/lustre colour/dust/glitter/paint used **must be edible and this must be stated on the pot or 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'
11. Where "Ribbon Insertion" is used, the ribbon must be made from an edible medium.
12. Each class clearly states whether artificial (non-edible) decoration may be used. **The use of feathers or metallic cake jewellery or any jewellery is not permitted in any class other than open floral and masterclass floral.**
13. The board and board edges must be covered. In all cases ribbon or other trim is permitted on board edges.
14. In the case of Children's divisions, the definition of age groups are as follows:
Class 6A: 7 years or under: Child's 8th birthday falls after date of competition.
Class 6B: 8 to 12 years: Child's 13th birthday falls after date of competition.
Class 6C: 13 to 16 years: Child's 17th birthday falls after date of competition.
15. Printed lists/names are required for and all Floral classes, they must be clear and satisfy what the judges have asked for. Pieces will not be judged without the correct lists. Where an explanatory note is required please place beside your piece.
16. Each entry must not fall outside or overhang the maximum base area for that class, otherwise it will be deemed not to schedule. Base area is the dimensions of a square within which the whole of the exhibit must fit, including any fabric/drapes used for display. Take care that your piece fits within the area the whole way up. Boards can be any shape. The only class with a height restriction is Class 5 Miniature.
17. No polystyrene heads in models or buds in flowers are allowed where it states no artificial decoration allowed. The only class these will be allowed in is the Sculpted Centrepiece.
18. Internal supports. Only edible or food grade internal supports allowed. **No wooden cocktail sticks or wooden dowels, nuts or bolts etc can be used in any class except for the Sculpted Centrepiece. These are not classed as 'Foodgrade'**. If unsure or further guidance is required, PLEASE contact the competition secretary **BEFORE** starting your piece.
19. The decision of the judges is absolutely final.

Competition secretary : show@corksugarcraft.ie

HINTS AND TIPS FOR COMPETITORS ENTERING COMPETITIONS

There is something very satisfying when you read a competition schedule and find a class that really inspires you. Ideas about what you can do and how to do it run round your mind for ages before the actual planning begins, and finally the piece is finished and ready for the scrutiny of the judges. Sometimes in the excitement of the planning, however, something in the schedule is missed and the piece you have worked so hard on does not actually fit the criteria for the class. It is deemed 'Not to Schedule' and the judges can't mark it. Judges HATE to do this. We have all competed and know how disappointing it is for a competitor when this happens. This article will try to help you, the competitor, avoid some of the pitfalls.

READ THE SCHEDULE, READ THE SCHEDULE, READ THE SCHEDULE, READ THE SCHEDULE

Not just the details for the class which excites you, but the whole thing from cover to cover and pay particular attention to the rules section. Note the closing date and make sure your entry is on time. If the rules say that feathers are not allowed don't use them on anything.

DUMMIES

Dummies are allowed in place of cake for the following classes only: Royal Iced cake (1B) Celebration cakes (3A+3B), Sculpted centrepiece (6), Wedding cakes(7A+7B), Team category (8) children 13-16 years(7C).

CHECK YOUR SIZES

If the schedule says to fit in a base area of 12 inches, make sure that the board or base of the exhibit will fit in a 12inch square and there are **NO** parts of the piece which stick out to make the piece wider than 12 inches at any point in your overall exhibit. Often this happens with floral pieces. Don't drape fabric round the board for effect as this then makes the base wider than 12 inches. These are the little mistakes which then make a piece 'Not to Schedule'.

If the class does not stipulate a height restriction, it can be as tall as you like.

HEALTH AND SAFETY

Sharp objects must **NEVER** be inserted into the surface of a cake (or a dummy representing a cake) or any item designed to be eaten. This includes wires, pins, cocktail sticks or anything else which may possibly break in the cake and cause harm to a person eating it. Food grade posy picks should be used to hold the wires of flowers for example, and dowels used for supports should be food grade plastic and not wood. Any exhibit which breaks this rule will be deemed 'not to schedule'.

COVER THE EDGE OF YOUR DRUM/BOARD

Where a ribbon or trim is used to cover the edge of a board it can be done neatly using glue or double-sided tape. Do not use pins.

ARTIFICIAL DECORATIONS

If the schedule states NO ARTIFICIAL DECORATION ALLOWED, then everything on the piece MUST be made of an edible medium. This means NO wired flowers, no stamens, no thread, no floristry tape, no oasis or staysoft, no moss, and most importantly NO ribbon. One of the most common reasons for pieces to be 'not to schedule' is that the competitor has put a ribbon round the cake where it states that no artificial decoration is allowed.

DUSTS, SPARKLES AND COLOURS

This is the thing that catches most competitors out. There are some fabulous glittery products on the market, but a lot of these are not EDIBLE but are NON-TOXIC. The difference between the two is that an edible product is eaten and digested by the body, a non-toxic product is not designed to be eaten, but if it is, it will pass through the body without any ill effect and come out unchanged. Many sequins and cake jewellery products are non-toxic, but what if an unwary consumer breaks a tooth on something they thought was edible, who do they sue?

Many metallic colours, sparkles and gold and silver paint type products are NON-TOXIC which is not the same as EDIBLE. Whilst in theory, it should be fine to use these on pieces which are not designed to be eaten, such as flowers, these items often do come into contact with a cake coating and therefore should be avoided. For pieces entered into competition, the schedule will state that "any gold, silver or other metallic colour/dust/glitter/paint **MUST** be edible, and this **MUST** be stated on the packaging of the product".

Unbreakable Gel, Real gold and silver leaf are all EDIBLE products and may be used on cakes, however, competitors should be aware that some gold leaf products available for craft work are NOT gold leaf, but an aluminium product which is NOT edible. If you look on the internet there are websites which sell ONLY edible gold and silver decorative items, and you would be well advised to use these distributors rather than those selling both confectionary and craft items. Always check the manufacturer's label to ensure the product actually says EDIBLE before using it. This schedule asks that metallic dusts, paint, lustre or glitter used on cakes will ONLY be accepted if the product used is made available showing the manufacturer's label stating it is EDIBLE. The product should be put in an envelope or outer covering (so as not to construe advertising) and placed next to the exhibit with the competitor's entry number clearly displayed. If suspect products are not supplied, then the piece will be deemed 'not to schedule'.

Any EDIBLE product will state EDIBLE and have a list of ingredients on either the pot or packaging.

LISTS

Where a list of ingredients is required for Royal Icing Open, all ingredients must be listed and placed beside your exhibit. Without the list the entry will be deemed "Not to schedule"

If a floral exhibit asks for a list of flowers with common or Latin names, make sure this is provided. These lists are as much a part of the exhibit as the decorative piece. The entry is incomplete without them and therefore 'not to schedule'.

FLORAL CLASSES

For an arrangement try to hide the mechanics (the supporting medium) but be careful not to use any material not allowed in the schedule.

I hope I have provided competitors with some useful hints on how to conform to the schedule and look forward to seeing many entries in the upcoming competitions.

Happy competing!

Jan Thorpe, BSG Judge