

FAX TODAY

NORTH DAKOTA GROCERS ASSOCIATION
CAKE DECORATING CONTEST
FARGO DELTA BY MARRIOTT (FORMALLY RAMADA PLAZA)
SEPTEMBER 11TH, 2017

AN EXCEPTIONAL OPPORTUNITY FOR IN-STORE BAKERY STAFF AND CAKE DECORATORS TO SHOW OFF THEIR TALENTS

GUIDELINES FOR CONTESTANTS:

- Entering contestant must be employed by a retail grocer and a member of NDGA.
- Wedding cakes can be made of Styrofoam and decorated with Buttercream/Bettercreme or Fondant. This will be 2 categories.
- Bettercreme, Buttercream or Fondant may be used for icing on the Novelty category.
- Real cake must be used for novelty.
- **Categories: Wedding Cake, Novelty, and Gourmet Flavored Cupcakes and Sensational Brownie.**
- Beginners (1-2 Years decorating experience) / Advanced (3-14 years decorating experience) / Advanced Skilled (15 years decorating experience or Regional or National competition participant)
- **There will be an award for overall people's choice, trophy and \$100.00. Contestants may enter all categories, 1st Prize \$100.00, 2nd Prize \$50.00 and 3rd Prize \$25.00**
- Cake must fit or not be larger than a 36" x 30" display area.
- Props to accent your display are acceptable but will not influence judging criteria for cake decorating skill
- Registration Deadline: **August 15 2017**
- Judging will be on Artistic Quality, Color, Lettering/Art Design, Decorations, Icing Appearance, and Technical Quality. Gourmet Cupcake and brownies will be judged on taste, appearance, and uniqueness.
- All contestants should have their entries prepared prior to the show. This is done to eliminate having to bring a lot of props with you.
- **Set up time:** Monday, September 11th, 2017 from 8:00 am to 10:00 am. Tables will be set up in front of the Crystal Ball Room. Numbers will be assigned for each cake entry.
- Judging will take place on Monday September 11th from 10:00 p.m. to 2:00 p.m. at the trade show.
- Trophies will be awarded at the award Ceremony at 3:00, 1st place winners will be announced at the evening reception also.
- Taking down will be decorator's responsibility after awards ceremony approximately 3:30 p.m.
- **If you have any questions, please contact any of the following:**

Gail Kollman: (701) 371-4053 Gail.L.Kollman1@supervalu.com
Sonya Heydt: (701) 471-0350 Sonya.heydt@SpartanNash.com

Arlene Billberg: (218) 766-4004 arlene.billberg@gohugos.com

JoAnn Schwarz: (218) 849-3555 JoAnn.Schwarz@SpartanNash.com

OFFICIAL ENTRY FORM
NORTH DAKOTA GROCERS ASSOCIATION
CAKE DECORATING CONTEST
SEPTEMBER 11TH, 2017

(To be completed by retail store registering for NDGA cake decorating contest.)

STORE NAME: _____

STORE ADDRESS: _____

CITY/STATE/ZIP: _____

PHONE: (____) _____ FAX (____) _____

OWNER/STORE MANAGER SIGNATURE: _____

CONTESTANT NAME _____

_____ Entry 1: Wedding Cake (STYROFOAM or REAL CAKE)

- Buttercream / Non-Dairy Topping
- Fondant

_____ Entry 2: Novelty Theme Cake (REAL CAKE)

You may use any type of icing

_____ Entry 3: Gourmet Flavored Cupcake

Cupcakes need to be labeled as to flavor by decorator.



_____ Entry 4: Brownies Please Bring 6 cupcakes or 6 Brownies

- Cupcakes and Brownies will be judged on taste, appearance, and uniqueness

CONTESTANTS MAY ENTER ALL CATEGORIES

**CAKE DECORATING CONTEST ENTRY FORMS MUST BE COMPLETE AND RETURNED
BY AUGUST 30, 2017**

TO: North Dakota Grocers Association
John Dyste
200 E Main Ave Suite 1001
Bismarck, ND 58501

PHONE: 1-888-616-8397

FAX: 1-701-223-6783

“The Sculpted Cake Challenge”

Enter the NDGA Hands on In-store Sculpted Cake Challenge/Competition at the NDGA Convention in Fargo, ND September 11th, 2017 for a chance to win:

\$1000.00 for 1st Grand Champion

\$500.00 for 2nd Place and \$250.00 for 3rd Place.

Sculpted Cake Challenge/Competition is limited to qualifying cake decorators.

Decorators must complete on the show trade decorating 3-dimensional sculpted cake, over a 4-hour period on Monday, September 11th, 10:00 am to 2:00p.m. Prep time starting at 9:30am.

Minimum of a ½ sheet cake and not more than 2 full sheets of cake to be used in the cake sculpture.

Each decorator must bring their own real cake, icing, colored icing, supplies, and tools that they would use to at their bakery to produce a sculpted cake. All decorating embellishments must be made on site; nothing can be brought in premade. Cake sculpted forms may be used for support as long as they do not show.

The sculpted cake must be 80% cake. No more than 20% can be rice krispie or molding chocolate or other medium.

To be eligible to compete the decorator must have three years of professional cake decorating experience, submit a portfolio of their work and be employed by a in-store bakery that is a NDGA member along with application form with Store Manager/Owners signature.

Portfolio must be sent in by August 1, 2017 with contestants being notified by August 15th, 2017 if they are selected to compete.

NDGA OFFICIAL CAKE CHALLENGE APPLICATION FORM

(Please Initial in Blanks)

_____ I understand that I must be a professional decorator who has worked full or part time for a minimum of 3 years.

_____ My current employer is a dues paying member of NDGA.

_____ I have enclosed a portfolio which provides examples of my cake decorating skills.

_____ I also have provided information about my performance in other decorating competitions and/or other information which describes my experience as a cake decorator. (To be used for press releases)

_____ I understand that the above information MUST be postmarked by August 1st, 2017.

(Entrants *will be notified by August 15th, 2017 if they are selected to compete.*)

SCULPTED CAKE CHALLENGE COMPETITION SEPTEMBER 11TH, 2017 – DELTA BY MARRIOTT - FARGO

CAKE DECORATOR COMPETING: _____

STORE NAME: _____

STORE ADDRESS: _____

CITY STATE/ZIP: _____

PHONE: (____) _____ FAX (____) _____

Owner/Store Manager Signature: _____

Contestant Competing Signature: _____

PORTFOLIO AND APPLICATION FORM MUST BE COMPLETE AND SENT IN BY August 1ST, 2017

**TO: SUPERVALU
C/O Gail Kollman
3501 12th AV N
Fargo, ND 58103**

Or e-mail to: Gail.L.Kollman1@supervalu.com

PHONE: 1-701-371-4053

NOTE: If you have any questions, please call or e-mail:

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Sonya.heydt@SpartanNash.com

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