

# FAX TODAY 701-293-2124

Scan to [Gail.L.Kollman@supervalu.com](mailto:Gail.L.Kollman@supervalu.com)

NORTH DAKOTA GROCERS ASSOCIATION  
CAKE DECORATING CONTEST  
FARGO DELTA BY MARRIOTT (FORMALLY RAMADA PLAZA)  
SEPTEMBER 10<sup>TH</sup>, 2018

**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, 1<sup>st</sup> Prize \$100.00, 2<sup>nd</sup> Prize \$50.00 and 3<sup>rd</sup> Prize \$25.00 (Please discuss store policies on moneys won for competition with store management before registering, Checks will be made out to the store contestant is registered under)

- 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 2018**
- 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 10<sup>th</sup>, 2018 from 8:00 am to 10:00 am. Numbers will be assigned for each cake entry.
- Judging will take place on Monday September 10<sup>th</sup> 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, 1<sup>st</sup> 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](mailto:Gail.L.Kollman1@supervalu.com)

**Sonya Heydt:** (701) 471-0350

[Sonya.heydt@SpartanNash.com](mailto:Sonya.heydt@SpartanNash.com)

**Arlene Billberg:** (218) 766-4004

[arlene.billberg@gohugos.com](mailto:arlene.billberg@gohugos.com)

**JoAnn Schwarz:** (218) 849-3555

[JoAnn.Schwarz@SpartanNash.com](mailto:JoAnn.Schwarz@SpartanNash.com)

OFFICIAL ENTRY FORM  
NORTH DAKOTA GROCERS ASSOCIATION  
CAKE DECORATING CONTEST  
SEPTEMBER 10TH, 2018

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

STORE NAME: \_\_\_\_\_

STORE ADDRESS: \_\_\_\_\_

CITY/STATE/ZIP: \_\_\_\_\_

PHONE: (\_\_\_\_) \_\_\_\_\_ Cell# (\_\_\_\_) \_\_\_\_\_

OWNER/STORE MANAGER SIGNATURE: \_\_\_\_\_

*(Please discuss store policies on monies won for contest before signing)*

CONTESTANT NAME \_\_\_\_\_

Email Address \_\_\_\_\_

\_\_\_\_\_ 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 24, 2018**

TO: SUPERVALU INC.  
C/O Gail Kollman  
3501 12<sup>th</sup> AV N  
Fargo, ND 58102

PHONE: 1-701-371-4053

FAX: 1-701-293-2124

Email: [gail.l.kollman1@supervalu.com](mailto:gail.l.kollman1@supervalu.com)

# “The Wedding Cake Challenge”

Enter the NDGA Hands on In-store Wedding Cake Challenge/Competition at the NDGA Convention in Fargo, ND September 10<sup>th</sup>, 2018 for a chance to win:

**\$1000.00 for 1<sup>st</sup> Grand Champion**

**\$500.00 for 2<sup>nd</sup> Place and \$250.00 for 3<sup>rd</sup> Place.**

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

Decorators must complete on the show trade decorating 4 tiered Wedding Cake, over a 4 hour period on Monday, September 10<sup>th</sup>, 10:00 am to 2:00p.m. Prep time starting at 9:30am.

Minimum of a 4 tier Wedding Cake any combination of sizes.

Each decorator must bring their own cake, pillars, or supports, icing, colored icing, supplies, and tools that they would use at their bakery to produce a wedding cake. All decorating embellishments must be made on site; nothing can be brought in premade, with the exception of the cake top. Any forms may be used for support as long as they do not show, with the exception of plastic pillars.

The Wedding cake must be 90 % cake. No more than 10% 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. (Please discuss store policies on moneys won for competition before registering)

Portfolio must be sent in by August 1, 2018 with contestants being notified by August 15th, 2018 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, 2018.

(Entrants *will be notified by August 15th, 2018 if they are selected to compete.*)

## SCULPTED CAKE CHALLENGE COMPETITION SEPTEMBER 10<sup>TH</sup>, 2018 – DELTA BY MARRIOTT - FARGO

CAKE DECORATOR COMPETING: \_\_\_\_\_

STORE NAME: \_\_\_\_\_

STORE ADDRESS: \_\_\_\_\_

CITY STATE/ZIP: \_\_\_\_\_

PHONE: (\_\_\_\_) \_\_\_\_\_ Cell # (\_\_\_\_) \_\_\_\_\_

Owner/Store Manager Signature: \_\_\_\_\_

(Please discuss store policies on moneys won for competition before signing)

Contestant Competing Signature: \_\_\_\_\_

Email Address \_\_\_\_\_

**PORTFOLIO AND APPLICATION FORM MUST BE COMPLETE AND SENT IN BY August 1<sup>ST</sup>, 2018**

TO: SUPERVALU  
C/O Gail Kollman  
3501 12<sup>th</sup> AV N  
Fargo, ND 58102

Or e-mail to: [Gail.L.Kollman1@supervalu.com](mailto: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](mailto:Sonya.heydt@SpartanNash.com)

[arlene.billberg@gohugos.com](mailto:arlene.billberg@gohugos.com)

[JoAnn.Schwarz@SpartanNash.com](mailto:JoAnn.Schwarz@SpartanNash.com)