

# Sweet Times in the Rockies



Colorado's Premier Sugar Art Show

**February 28 – March 01, 2020**  
Colorado Convention Center – Upper Level  
700 14th Street  
Denver, CO 80202



Presented by:  
International Cake Exploration Soci t  - Colorado/Wyoming Chapter  
&  
Colorado Garden Foundation Inc

## **Entry Deadline: February 16, 2020**

**This competition is open to anyone interested in cake decorating or sugar art.**

### **GENERAL COMPETITION CATEGORIES**

#### **Novelty/Sculpted Cake**

**Novelty Cake** – A cake that does not show an obvious occasion, has an unusual design, shows originality and uniqueness, may be fun and whimsical. Shaped, cut out or sculpted cakes, like a train, car, etc. New and innovative ideas belong in this category. Cutout cakes or unusually shaped cakes can be made of Styrofoam so long as they can be made of cake (i.e. half round cakes positioned against a large square cake).

**Sculpted Cake** – A cake using at least 70% edible materials with 50% being cake. May be created using non-edible mediums, at least three (3) in-progress, step-by-step photos showing the actual carving of the cake must accompany the entry. Any icing mediums are allowed (fondant, buttercream, etc.).

**Occasion Cake** – A single tier cake, no matter what size or shape, for a special event, holiday, or celebration. The occasion should be obvious when looking at the cake, i.e. birthday, shower, anniversary, Halloween, Christmas, etc.

**Tiered Cake** – A cake consisting of two or more tiers of different sizes, at least 2 inches thick, either stacked or separated. It can be any style or occasion. All tiered cakes will be entered in this category, regardless of theme.

### **GENERAL RULES AND REGULATIONS**

**Please read these rules carefully, as non-compliance could result in disqualification.  
There have been several changes made to the rules this year.**

1. Entry forms must be received by the registration committee no later than February 16, 2020 for all entries. Entrants are encouraged to use the online registration for convenience. If you are using the US Postal Service to submit your registration, then please allow enough time to send your registration via mail. If none of these options work for you, then please contact the registration committee at [cakeshow@cowyices.org](mailto:cakeshow@cowyices.org) for further guidance.
2. If you have won “Best of Division” in two STITR shows, then enter the next higher division.
3. If you have won first place in the Extravagant Cake Category, then you may not enter that category the next year. You may enter an occasion cake, a novelty/sculpted cake, and/or tiered cake in the division that best suits your experience/skill level, and/or the Tasting or Confection Categories. You may re-enter the Extravagant Cake category the following year.
4. Walk-in entries to the show will **NOT** be accepted.
5. No entry fees will be refunded under any circumstances.
6. All entries, except Tasting entries, must be pre-registered and checked in at the Convention Center on Friday, February 28, 2020, from 5:00pm to 8:00pm. Saturday morning check-ins will not be accepted. There will be no exceptions to this rule.
7. All Tasting entries must be pre-registered and checked-in at the Convention Center on Saturday, February 29, 2020 from 8:30am-9:30am.
8. All entries must fit in a 20-inch square area, with the following exceptions: Extravagant Cake must fit on a 30-inch round table, and Tasting entries and Confection displays must fit in a 12-inch square area. Entries exceeding these areas will be disqualified.
9. **No entries may use licensed, trademarked or copyrighted characters, logos or emblems.** Entries violating this rule will not be accepted at check-in.
10. Any moving, motorized or sound elements on your cake display must be powered by battery(s) provided by you. (There is no electrical power available at the show, including during set-up.) If the display needs to be turned on, you must turn it on before the judges arrive on Saturday, February 29th at 8:30am. The entry description form **MUST** include instructions for an *easily* accessible method of turning off any moving, motorized, and/or sound element(s).
11. Cakes and sugar art should be at least 90% complete when delivered to the Convention Center. Space and time is limited, so on-site decorating should be kept to a minimum, such as attaching fragile flowers and other décor. All work to entries must be completed by 8:00pm on Friday.
12. No one but entrants, committee members, and registered volunteers may be behind the stanchion line (except for help carrying entries) at any time. Entrants will be held responsible for any damage incurred by their friends and/or relatives.
13. No modifications may be made to entries after 8:00pm Friday. Violations will be disqualified.
14. Any photographs, videos, and/or recipes at the cake show may be used by show sponsors or CO/WY ICES for promotional purposes.
15. The Sweet Times in the Rockies committee reserves the right to re-categorize or change categories and/or divisions, if deemed necessary. The committee may refuse and/or disqualify inappropriate entries.
16. All entries must be original work for this show. For the purposes of this show, original means the entry may not have been entered in any other contest or competition, including online; and photos of the entry may not have been previously posted online, including social media sites. Additionally, no personal or business identifying marks, advertisements, will be allowed to be displayed along with or on the entry, or on the Entry Description form.
17. Entries will be judged on Neatness/Precision, Choice/Use of Color, Attention to Detail, Difficulty, Creativity/Originality, and Overall Appearance.
18. No one is allowed to be in the cake area prior to the arrival of a committee member or after all members of the committee have left.
19. All entries dropped off outside of the check-in hours will be disqualified.

20. The cake show cannot be responsible for loss or damage of entries, though every effort will be made to prevent any mishaps.
21. All work on any cakes must be done solely by the entrant, including all set-up, assembly and on-site decorating. You may have help carrying your cake only.
22. Cakes and sculpted entries may be comprised of cake, foam, or other medium. If a non-cake form is used and duplication in cake is questionable, documentation of reproduction method, including photos of actual cake, must be included.
23. An Entry Description Form, which will be provided upon registration, must be included with every entry.
24. Any non-edible décor, purchased or pre-made décor, computer-generated images or processes, mechanical equipment or aids, etc., must be disclosed on the Entry Description Form. Please keep in mind cakes whose designs are made entirely from edible materials will receive higher scores than those with non-edible materials.
25. All traditionally tiered cakes, regardless of theme, must be entered in the tiered cake category.
26. Any entry violating the rules and disqualified by the committee will not be judged or displayed. Entrants will be given the opportunity to remove their cakes from the display area. Disqualified cakes not removed by the entrant will be placed under the display tables. The committee will take every precaution to prevent any mishaps but cannot be held liable for any loss or damage incurred.
27. Entries in the cake show must be picked up on Sunday, March 01, 2020, after the awards ceremony and not before. Entries remaining after 5:00pm will be discarded.
28. All taxes on any prize(s) won are the sole responsibility of each winner, including, without limitation, any federal, state, or local taxes which may be deemed applicable in such winner's jurisdiction of residence.

**SPECIAL COMPETITION CATEGORIES**  
**Additional Rules and Regulations**

**2020 Sweet Time in the Rockies (STITR) Show Theme: Home Sweet Home**

**Confections** – Any sugar art confection such as cookies, cake pops, cupcakes, sugar flowers, etc. that reflecting the STITR show theme. Divisions 1 and 2 are not eligible.

1. Entrants 13 years and older are welcome.
2. All entries must fit in a 12-inch square area. Entries exceeding this size will be disqualified.
3. Entries may be any sugar art confection such as cookies, cake pops, cupcakes, sugar flowers, etc. that reflects the current show theme.
4. Entries will be judged on neatness/precision, choice/use of color, attention to detail, difficulty, creativity/originality, overall appearance, and execution of theme.
5. All work on the entry in this category must be done solely by the entrant, including all set up, assembly and on-site decorating. You may have help carrying your item only.

**extravagant cakes** – A sugar art display reflecting the STITR show theme. Divisions 1 and 2 are not eligible.

1. Entrants 13 years and older are welcome.
2. Each entry will be given a round table which measures 30-inches in diameter and is 52-inches tall.  
**PLEASE NOTE:** Any tablecloth and/or decorations for the table must be supplied by the entrant.
3. All entries must be a minimum finished height of 30" tall, measured from the top of the bottom board to the top of the cake, to include toppers, decorations, etc.

4. Entries will be judged on neatness / precision, choice / use of color, attention to detail, difficulty, creativity / originality, overall appearance, and execution of theme.
5. Any moving or motorized elements on your display **MUST** be powered by battery(s) provided by you. There is no electrical power available at the show, including during set up. If the display needs to be turned on, you must turn it on Saturday, February 29th by 8:30am, before the judges arrive.
6. All work on cakes in this division must be done solely by the entrant, including all set up, assembly and on-site decorating. You may have help carrying your cake only.
7. Entries in this division will not be included in the best of show judging.

**Tasting** – Cakes will be judged on the use of ingredients provided by Savory Spice Shop. Sponsored ingredients are: **Natural Maple Extract** and **Minced Lemon Peel**. See Additional Rules for other judging criteria. Divisions 1 and 2 are not eligible.

1. Participants 13 years and older are welcome.
2. The entry must be a cake that will serve at least 4-6 people; maximum of 8” and the display must fit in a 12-inch square area. Entries exceeding these areas will be disqualified. Entries, platters/plates, etc. will not be returned – please place the entry on a disposable plate or board.
3. All Tasting Competition entries must be pre-registered and checked in at the Convention Center on Saturday, February 29, 2020, from 8:30am to 9:30am.
4. Three copies of the recipe must accompany the entry with no identification of the entrant notated. The cake will not be judged if three copies of the recipe are not included. Recipes entered may be used by CO/WY ICES for promotional purposes.
5. Entries will be judged on: Visual appeal of sliced cake, Overall taste appeal and texture, Appearance, Creative and effective use of sponsored ingredients, and Required documentation of recipe.
6. Both provided ingredients must be used in the cake, filling, and/or frosting.
7. All cake batter, fillings and frosting must be made from scratch and the recipe must be the sole creation of the entrant.
8. Those entering the tasting competition must pick up the sponsored ingredients at one of the following four locations at no charge:
 

Denver – 1537 Platte Street	Lowry/Denver – 200 Quebec
Littleton – 2650 W. Main Street	Boulder – 2054 Broadway

\*\*Does not include the Colorado Springs and Fort Collins locations.

### **JUDGING AND AWARD INFORMATION**

- 1) All entries, except Tasting Category entries, will be judged on a point system weighing the following:
  - neatness / precision
  - choice/use of color
  - attention to detail
  - difficulty
  - creativity / originality
  - overall appearance

Extravagant cake and confections categories will also be judged on execution of theme.
- 2) Tasting Category entries will be judged on the following:
  - Visual appeal of sliced cake
  - Overall taste appeal and texture
  - Appearance
  - Creative and effective use of sponsored ingredients
  - Required documentation of recipe

- 3) All judges selected for the show are highly respected in their field and the committee fully supports their ability to judge the entries. Judging will take place Saturday, February 29, 2020, starting at 9:30am; except the Tasting. The Tasting judging will take place Saturday, February 29, 2020, starting at 10:00am. The scoring and comments by the judges will be recorded on a judging sheet. After the judging sheets are verified, the sheets will be left in an envelope under each entry. **ALL DECISIONS OF THE JUDGES ARE FINAL.**
- 4) All judging is anonymous and great care is taken to ensure that the judges do not have any knowledge of who made any of the entries.
- 5) All categories will have 1st, 2nd, and 3rd place ribbons awarded at the discretion of the judges. Divisions 1-9 will have a “Best of Division” ribbons awarded in each general category. A ribbon will be awarded for “Best of Show”, “People’s Choice for Extravagant Cake”, “People’s Choice for Adult”, and “People’s Choice for Children”. All winners will be announced and awarded during the Awards Ceremony on Sunday, March 01, 2020, at 3:00pm. The winning entrant (or a substitute) must be present at the Awards Ceremony to receive ribbons. The prizes will be claimed when the displays are picked up. After 5:00pm, unclaimed prizes will be forfeited, including goodie bags.
- 6) Entries in the cake show must be picked up on Sunday, March 01, 2020, after the awards ceremony and not before. Entries remaining after 5:00pm will be discarded.

## ENTRY FEES

**\*For all fees paid online – \$2.00 processing fee will be added.**

### **ICES Member Adult Early Registration (Oct 23 - Dec 01, 2019)**

	First Entries	Any Additional Entries
First Entry in all categories except Extravagant	\$15.00	Free
Extravagant per entry	\$25.00	\$25.00

*For Example: Total of 5 entries (1 Tasting, 3 Occasion, and 1 Extravagant)*

*Costs – 1 Tasting and 1 Occasion = \$15.00*

*Additional entries - 2 Occasion = \$0.00*

*1 Extravagant entry = \$25.00*

*Total Costs = \$40.00*

### **ICES Member Adult Registration (Dec 02, 2019 – Feb 09, 2020)**

	First Entries	Any Additional Entries
First Entry in all categories except Extravagant	\$20.00	\$5.00
Extravagant per entry	\$25.00	\$25.00

*For Example: Total of 5 entries (1 Tasting, 3 Occasion, and 1 Extravagant)*

*Costs – 1 Tasting and 1 Occasion = \$20.00*

*Additional entries - 2 Occasion = \$5.00*

*1 Extravagant entry = \$25.00*

*Total Costs = \$50.00*

### **ICES Member Adult Late Registration (Feb 10, 2020 – Feb 16, 2020)**

	First Entries	Any Additional Entries
First Entry in all categories except Extravagant	\$30.00	\$10.00
Extravagant per entry	\$40.00	\$40.00

*For Example: Total of 5 entries (1 Tasting, 3 Occasion, and 1 Extravagant)*

*Costs – 1 Tasting and 1 Occasion = \$30.00*

*Additional entries - 2 Occasion = \$10.00*

*1 Extravagant entry = \$25.00*

*Total Costs = \$65.00*

*In order to qualify for ICES membership discounts, you must be a current member in good standing of the International Cake Exploration Soci t . You will be asked for your membership number on your registration form. You may find your member number on your membership card, or by going to [www.ices.org](http://www.ices.org). If you need assistance, you may also contact your local ICES chapter or [cowyices@cowyices.org](mailto:cowyices@cowyices.org).*

### **Youth/Teens Registration (Oct 23, 2019 – Feb 16, 2020)**

	First Entries	Any Additional Entries
Age 12 and under (Not eligible for Confections, Extravagant & Tasting)	\$15.00	\$5.00
Age 13 - 17	\$15.00	\$5.00
Extravagant per entry	\$25.00	\$25.00

*For Example: Total of 5 entries (1 Tasting, 3 Occasion, and 1 Extravagant)*

*Costs – 1 Tasting and 1 Occasion = \$15.00*

*Additional entries - 2 Occasion = \$5.00*

*1 Extravagant entry = \$25.00*

*Total Costs = \$45.00*

**Non-ICES Member Adult Early Registration (Oct 23 – Dec 01, 2019)**

	First Entries	Any Additional Entries
First Entry in any category except Extravagant	\$20.00	\$5.00
Extravagant per entry	\$25.00	\$25.00

*For Example: Total of 5 entries (1 Tasting, 3 Occasion, and 1 Extravagant)*

*Costs – 1 Tasting and 1 Occasion = \$20.00  
Additional entries - 2 Occasion = \$5.00  
1 Extravagant entry = \$25.00  
Total Costs = \$50.00*

**Non-ICES Member Adult Registration (Dec 02, 2019 – Feb 09, 2020)**

	First Entries	Any Additional Entries
First Entry in any category except Extravagant	\$25.00	\$10.00
Extravagant per entry	\$25.00	\$25.00

*For Example: Total of 5 entries (1 Tasting, 3 Occasion, and 1 Extravagant)*

*Costs – 1 Tasting and 1 Occasion = \$25.00  
Additional entries - 2 Occasion = \$10.00  
1 Extravagant entry = \$25.00  
Total Costs = \$60.00*

**Non-ICES Member Adult Late Registration (Feb 10 – Feb 16, 2020)**

	First Entry	Any Additional Entries
First Entry in any category except Extravagant	\$35.00	\$15.00
Extravagant per entry	\$45.00	\$45.00

*For Example: Total of 5 entries (1 Tasting, 3 Occasion, and 1 Extravagant)*

*Costs – 1 Tasting and 1 Occasion = \$35.00  
Additional entries - 2 Occasion = \$15.00  
1 Extravagant entry = \$45.00  
Total Costs = \$95.00*

## DIVISIONS

**Please read carefully! If you meet even one requirement under a division, then that is the lowest division you may enter!** Please be accurate when selecting your division entry. It is neither honorable, nor fair to others, to enter in divisions which you are over qualified or had someone help you. Your entry will be reclassified if you enter into a lower division that the show committee deems in-appropriate.

**If clarification of divisions is needed, then please contact the STITR Chairman at [cakeshow@cowyices.org](mailto:cakeshow@cowyices.org)**

**Note:** Divisions 1-3

- All minors attending the competition must be accompanied by a parent/guardian.
- All minor entrants must have a parent/guardian sign the entry form signifying that they have read the rules and will abide by them.
- The age of all minor entrants must be included on the registration form.

**Division 1 – Youth:** Anyone who is age 8 years and under, as of February 16, 2020

- May have help baking the cake, making icing and covering the board,
- Must frost the cake and do all the decorating by themselves.

**Division 2 – Pre-teens:** Anyone who is age 9-12 years, as of February 16, 2020

- Must do all the work, this includes baking the cake, making icing, covering the board, frosting the cake and all decorations.

**Division 3 – Teens:** Ages 13-17 years as of February 16, 2020.

- Must do all the work, this includes baking the cake, making icing, covering the board, frosting the cake and all the decorating.
- This division includes high school level culinary arts students.
- If they are a previous Best of Division winner, they must move to the appropriate adult division.

**Note:** Anyone who has “aged out” of the children/teens categories should enter the adult division that best reflects their years of experience and skill level and not the next sequential division.

**Division 4 – Beginner:** Anyone who

- is age 18 or older,
- is self-taught through online classes or books, etc,
- decorates as a hobby for less than 2 years,
- has taken less than 25 hours of sugar art classes,
- is enrolled in an adult culinary pastry program or has graduated from one within the last 6 months.
- No foreign techniques allowed (i.e. Bridge extension work, Lambeth, pulled sugar, Nirvana, etc.)

\*If you have won two STITR show Best of Beginner Division awards, you must move up to the Intermediate Division, regardless of your experience.

**Division 5 – Intermediate:** Anyone who

- has been decorating 2 years or more as a hobby,
- has taken 25 to 50 hours of sugar art classes,
- is enrolled in an adult cake and baking program, or has graduated from one within the last 6 months,
- has won two STITR shows for Best of Beginner Division award.

\*This is the lowest division that anyone selling, decorating for profit, or working as a decorator, regardless of years of experience, may enter. This division is also open to hobbyist.

If you have won two STITR show Best of Intermediate Division awards, you must move up to the Advanced Division, regardless of your experience.



**Division 6 – Advanced:** Anyone who

- has been decorating more than three (3) years, primarily as a hobby,
- has taken 50 to 75 hours of sugar art classes,
- has won two STITR shows for Best of Intermediate Division awards,
- must not meet any of the qualifications under the semi-professional division.

\*May be decorating for profit or working as a decorator or a hobbyist.

If you have won two STITR show Best of Advanced Division awards, you must move up to the Semi-Professional Division, regardless of your experience.

**Division 7 – Semi-Professional:** Anyone who

- has been decorating more than five (5) years,
- has taken 75 to 100 hours of sugar art classes,
- creates cakes for sale as a part time business,
- has less than three (3) years of entry level commercial bakery experience,
- teaches basic cake decorating classes,
- has won two STITR shows for Best of Advanced Division awards,
- must not meet any of the qualifications under the professional division.

\*If you have won two STITR show Best of Semi-Professional Division awards, you must move up to the Professional Division, regardless of your experience.

**Division 8 – Professional:** Anyone who

- has been decorating more than five (5) years,
- has taken 100 to 150 hours of sugar art classes,
- is an ICES Certified Sugar Artist,
- is an ACF Certified Executive Pastry Chef,
- creates cakes for sale as a full time profession,
- has more than three (3) years commercial decorating experience,
- demonstrates,
- teaches (or has taught) classes in advanced cake decorating and sugar art techniques (beyond basic icing/piping skills),
- has won two STITR shows for Best of Semi-Professional Division awards.

\*If you have won two STITR show Best of Professional Division awards, you must move up to the Master Division, regardless of your experience.

**Division 9 – Master:** Anyone who

- has been decorating for ten (10) or more years,
- has more than 150 hours of classes or hands-on seminars,
- has won two STITR shows for Best of the Professional Division awards,
- is an ICES Certified Master Sugar Artist,
- is an ACF Certified Master Pastry Chef,
- is a sugar art author,
- is a cake show judge,
- is a teacher of foreign and special techniques,
- is a three time Best of Show winner in a single category.

\*An adult, who has won or placed in a major cake decorating show (example: That Takes the Cake Sugar Art Show).

**Confection competition – Division C:** Open to 13 years of age or older.

**Extravagant Cake competition – Division E:** Open to 13 years of age or older.

**Tasting competition – Division T:** Open to 13 years of age or older.