

EXTREME

Wedding Cake Challenge

Monday, March 8, 2010

This is not just three tiers of your ordinary white icing and rose-type cake!
We are looking to find who has the extreme talent in Wisconsin Wedding Cakes!

Prizes of cash, medals and trophies will be awarded on skill, extreme presentation, professionalism, sanitation standards and taste, as well as artist's talent and originality in this Extreme Wedding Cake Challenge! Over five hours to see top decorators compete while using all of their talents to sculpt, assemble, decorate and display the very best wedding cake design from start to finish! All done in real cake produced in their own shops, bakeries and boutiques! And of course taste is as exceptional as design in scoring. Professional judging during the event will help determine the overall winner as they showcase their skills!

Are you up to the Extreme Wedding Cake Challenge? Registration can be done online or contact us to find out how to enter. Deadline for registration is 3 p.m. Thursday, February 25, 2010. No refunds or transfers of entries will be allowed and all entries will be numbered. All participants will receive a certificate of participation and a copy of scores. All judges' decisions are final and based on the combined average of the judges scoring.

All contestants will be required to complete the following part of the competition onsite:

- A) Pre and final icing of all cake layers to complete entry.
- B) Final assembly of wedding cake components to complete entry:
No pre-assembled work allowed! However, you may have prepared dowels or supports for your entry prior to the competition in order to determine proper fit.
- C) Minimum height required: 30" Maximum: 120"
- D) Base dimensions maximum: 24" x 24" and not more than 2" in thickness!
- E) Maximum finished weight must not exceed 250 pounds per entry, including cake, icing, decoration and supports!
- F) Competitors must supply a 6" or 7" sample cake, fully finished to match their entry to allow for taste testing by judges. This cake may be submitted as a pre-made piece and is not required to be done onsite as part of the competition of the Extreme Wedding Cake Challenge.

- G) All work will be done in a professional manner, using American Decorating Standards as a guide, as well as professional sanitation standards as set forth by the ACF and RBA, and upheld by WRA and WBA best practices of standards. This will be part of the overall score.
- H) Upon completion of the time to complete the entry, all competitors will stop and clean up their work area, as well as the general area and common equipment area of the competition.
- I) Competitors will be allowed one (1) assistant of their choosing to assist in their area during the competition. The assistant is limited to their duties and is not allowed to decorate the extreme wedding cake entry in any manner that involves the placement, dispensing of, or other such means or ornamentation that a judge would perceive to be needing completion of by the actual decorating competitor.
 - 1) They may assist in any other capacity, such as cleaning, fetching of supplies, holding layers while assembling, filling bags for decorating or such tasks, except as outlined previously.
- J) Competitors must bring any and all items, supplies, cakes, decorations, etc. needed to finish entry into the Extreme Wedding Cake Challenge. We will NOT supply any materials for your entry.
- K) WBA will furnish the use of two 20 quart mixers, a microwave oven and provide several electrical outlets for your use. We will have six-foot stainless tables available to complete your decorating.
- L) All completed entries will be displayed in a separate booth following the judging. You will need to be available to move your cakes to this area Monday, March 8th at 4:30 pm.
- M) No cakes may be removed until 3 p.m. Wednesday, March 10, 2010. Anything left will be disposed of. We are not responsible to return items to competitors! No exceptions.
- N) Peoples Choice Awards will be announced at 2 p.m. on Wednesday, March 10th. WBA will tabulate daily based on entry numbers.
- O) A cleanup area and supplies will be provided for general cleaning of the area work stations.
- P) All scoring will be shared with the individual competitors; however, all judges' decisions are final. Scores will be determined by tabulating the judges scoring and averaging the number of total points per entry.
- Q) Tasting of cakes will be done upon completion of decorating scores.
- R) Entry subject to membership in WBA upon completion of competition-all rights reserved.
- S) A brief session will be held at 9 a.m. on Monday, March 8th prior to the competition to answer any last minute questions.
- T) Competition will start at 10 a.m. and finish at 3 p.m.
- U) All entries will receive 2 tickets to the 3rd Annual Bakers Bash - Monday evening from 5-7:30 pm. Awards will be announced at approximately 6:30 pm.