



ENTRY FORM



ENTER ME IN THE GREAT CAKE BAKE!

(online registration also available at www.knoxlib.org/cakebake)

Decorate a cake for a great cause, then enter to win bragging rights and an awesome trophy! Whether you're a child, a beginner or a pro, we've got a division for you to showcase your skills. **New this year! Diaper Cake and Cake Pops Divisions.** It's just \$15 to enter each cake (the cost to sponsor a child for a whole year of books!), and two adult tickets are included with each entry fee. Before you enter, please look over the rules of the contest.

Name _____ Age, if 17 or under _____

Business (if applicable) _____

Address _____

City _____ State _____ Zip code _____

Phone Number _____ Email _____

ENTRY DIVISIONS:

- Junior Decorator**
Entrant must be 17 years old or younger on February 22, 2014. Entrant must bake, ice and decorate their own entry.
- Beginner**
Entrant has less than 2 years experience. Decorates mainly as a hobby.
- Intermediate**
Entrant has more than 2 years experience. Is not licensed or working as a decorator, sells less than 36 cakes per year. Does not meet the qualifications of the professional category.
- Professional**
May include licensed individuals, instructors, shop owners, a person employed as a decorator, an operator of an in-home business selling more than 36 cakes per year, or any individual where more than 50% of their cakes are sold.
- Diaper Cake**
Entrant decorates one diaper cake and must create, decorate and assemble their own diaper cake.

My first entry is:

- ___ Wedding, fondant
- ___ Wedding, buttercream
- ___ All Occasion, buttercream
- ___ All Occasion, fondant
- ___ Single cupcake
- ___ Cake Pops
- ___ Diaper Cake

My second entry is:

- ___ Wedding, fondant
- ___ Wedding, buttercream
- ___ All Occasion, buttercream
- ___ All Occasion, fondant
- ___ Single cupcake
- ___ Cake Pops
- ___ Diaper Cake

My third entry is:

- ___ Wedding, fondant
- ___ Wedding, buttercream
- ___ All Occasion, buttercream
- ___ All Occasion, fondant
- ___ Single cupcake
- ___ Cake Pops
- ___ Diaper Cake

My entries can be sold as a donation
 ___ Yes ___ No

(see more options on reverse side)

Additional Options:

PROMOTE YOUR BUSINESS:

We will include your Name, Business Name, Email and Phone Number in the Event Program for an additional \$10. Please write below what is to be published:

Decorator Name _____

Business (If applicable) _____

Phone Number _____ Email or Website _____

Larger ads are available: \$200 for a full page, \$100 for a half page and \$50 for a quarter page ad. Contact Holly Kizer at 865-215-8784 or hkizer@knoxlib.org for more information about ads and sponsoring the event.

PRE-ORDER A T-SHIRT:

These awesome t-shirts will make your friends jealous. Event t-shirts are available through pre-sale ONLY. You may pick them up the day of the event. T-shirts are made from 100% preshrunk cotton. Women's shirts run true to size. We will try to exchange sizes at the event if we can, but cannot guarantee it. No refunds given.

Select quantity and size:

Women's T-shirt \$15 each

XS, qty _____

S, qty _____

M, qty _____

L, qty _____

XL, qty _____

2XL, qty _____ (Additional \$2)

3XL qty _____ (Additional \$2)

Men's T-shirt \$15 each

S, qty _____

M, qty _____

L, qty _____

XL, qty _____

2XL, qty _____ (Additional \$2 dollars)

3XL qty _____ (Additional \$2 dollars)

4XL qty _____ (Additional \$2 dollars)

PAYMENT WORKSHEET:

Each cake is \$15: I'm entering _____ cake(s) = \$ _____

I'm ordering _____ T-shirt(s) = \$ _____

_____ Include my name and contact info in the Event Program for \$10

Payment Total = \$ _____

___ I have read and agree to the rules and regulations of this contest

Please include this form and make your check out to "Imagination Library of Knox County" and mail to:

Imagination Library's Great Cake Bake

Knox County Public Library

500 W Church Ave.

Knoxville TN 37902

Registrations must be received by February 16, 2014.

For more information:

www.knoxlib.org/cakebake, email Holly Kizer - hkizer@knoxlib.org, or call 215-8784.



THE GREAT CAKE BAKE

EAST TENNESSEE'S PREMIER
CAKE DECORATING CONTEST



RULES



SATURDAY, FEBRUARY 22, 2014

Tennessee Terrace at Neyland Stadium, Gate 19

Open to the public: 12 - 5 pm * Drop off time: 8 - 9:30 am * Pick up time: 5 - 5:30 pm

THE GREAT CAKE BAKE 2014 COMPETITION RULES

1. This competition is open to anyone interested in cake or sugar art.
2. All entry forms must be completed online by midnight on **Thursday, February 16, 2014**.
3. There is a \$15 entry fee for each entry submitted to the contest. Each entrant can enter at most 3 items.
Each entrant will receive 2 free tickets to the event that will be given upon entry delivery.
4. No entry fees will be refunded under any circumstances.
5. All entries must fit in a 24-inch square area – with no vertical limit.
6. Cakes should be submitted in one of **five categories**: All Occasion Cake, Wedding Cake, Single Cupcake, Cake Pops, Diaper Cake, as well as the appropriate Frosting and Division (see other side).
7. **For Buttercream & Fondant Cakes**: Sculpted and non-sculpted cakes may be made of real cake, a substitute (such as cereal bars), or a Styrofoam dummy. If a substitute or dummy is used, it must be a design that could be duplicated with real cake. Cake decorations must be edible, except in Diaper Cake division. Inedible support structures and cake boards are allowed. Use of other non-edible substances may cause the entry to have points deducted. In the event that a real cake and a dummy cake are considered equal in decorating skills for a prize, the real cake will take precedence.
8. **For Diaper Cakes**: Diaper cakes should be made with real diapers and may include other items such as ribbons, accessories, etc. Of course, diaper cakes do not need to be edible.
9. The Single Cupcake must be a standard or jumbo muffin size cupcake. There are not separate categories for buttercream and fondant for cupcakes.
10. Cake Pops entries may consist of single or multiple cake pops. There are not separate categories for buttercream or fondant cake pops.
11. No table ornamentation is allowed.
12. No business cards are allowed.
13. **All entries will be scheduled in between 8:00 and 9:30 am on Saturday, February 22, 2014**. If a cake arrives after 9:30 am, it will not be judged and will be placed for exhibit only. *You will receive notification of your check-in time.*
14. Electricity is not available.
15. Only minor final touches may be made once cake is checked in.
16. The judging committee reserves the right to re-categorize or change divisions, if deemed necessary. The committee may refuse and/or disqualify inappropriate entries. Any entry violating the rules may be displayed, but not judged.
17. All decisions of the judges are final.
18. Any photographs of the cake show may be used by show sponsors for promotional purposes.
19. The cake show cannot be responsible for loss or damage to entries, though every effort will be made to prevent any mishaps.
20. Entries in the show must be picked up 5 - 5:30 p.m. on Saturday, February 22, 2014. Entries remaining after 5:30 p.m. will be discarded.

FROSTING:

Buttercream Category

Buttercream entries will use ONLY buttercream or Royal Icing. Embellishments with other sugar arts or fondant, will cause deductions and may make your cake ineligible to win, or may cause the cake to be recategorized.

Fondant Category

Fondant entries may use fondant, gum paste, mixed sugar arts, chocolate, Royal Icing, melted chocolate, nuts or anything edible.

ENTRY DIVISIONS:

Junior Decorator

Entrant must be 17 years old or younger on February 22, 2014. Entrant must bake, ice and decorate their own entry.

Beginner

Entrant has less than 2 years experience. Decorates mainly as a hobby.

Intermediate

Entrant has more than 2 years experience. Is not licensed or working as a decorator, sells less than 36 cakes per year. Does not meet the qualifications of the professional category.

Professional

May include licensed individuals, instructors, shop owners, a person employed as a decorator, an operator of an in-home business selling more than 36 cakes per year, or any individual where more than 50% of their cakes are sold.

Diaper Cake

Diaper cakes should be made with real diapers and may include other items such as ribbons, accessories, etc. Diaper cakes do not need to be edible.

JUDGING CRITERIA:

All entries will be judged on a system weighing the following:

- * Originality and innovation
- * Overall eye appeal
- * Skill
- * Number of techniques used
- * *Extra consideration given to cakes that invoke the spirit of Imagination Library and reading*
- * *Diaper cakes entries will be judged on overall creativity, unique qualities and overall appearance*
- * Neatness
- * Creativity and execution of design
- * Color combination and appropriateness
- * Workmanship and degree of difficulty

For more information check www.knoxlib.org, email hkizer@knoxlib.org, or call **215-8784**. For parking information, visit www.knoxlib.org/cakebake

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