2012 Competition Registration and Release Form

That Takes the Cake! 2012

Cake & Sugar Art Show & Competition Capital Confectioners, Austin, TX

Abruzzo, Chantelle

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Divisional	Competition:	Adult	Intermediate
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Novelty Single	405, 481
Sculpted	
Novelty Tiered	
Wedding Tiered	406
Buttercream Single	
Special Techniques	407
Confections	

Tasting Competition:

Birthday Tasting	408
Cupcakes Tasting	
Renaissance Tasting	409, 410
Renaissance Tasting	409, 410
Cookies Tasting	411

Showcake Competition:

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Showcakes		484

Release: By signing below, I understand that my entry(ies) may be photographed and published for the promotion of Capital Confectioners, the Cake and Sugar Arts Show and general interest. I hereby agree to abide by the rules and regulations of the show. I understand that the Capital Confectioners Cake Club, Make It Sweet or any sponsors assume no responsibility for loss, theft, or damage to displays or personal items at the Show. I agree to indemnify and hold harmless the Capital Confectioners Cake Club, Make It Sweet, and all sponsors from and against all claims, demands, costs, loss, damage, expense, attorney's fees and liabilities growing out of, or arising from, caused or occasioned by my activities in the Capital Confectioners Cake and Sugar Art Show.

I understand that I cannot remove my entry before 5 pm on Sunday, February 26 and that entries left after 7 pm become the property of Capital Confectioners.

I understand that any entries into the tasting competition become the property platters/plates or the remainder of the entry after judging will not be returned.	of Capital Confectioners and that
Signature:	Date:

Cake & Sugar Art Show & Competition Capital Confectioners, Austin, TX February 25 & 26 Entry #405 Adult Intermediate Novelty Single

Entry Title:
Description:
Techniques Used:
Media Used:

Abruzzo

Cake & Sugar Art Show & Competition Capital Confectioners, Austin, TX February 25 & 26 Entry #406 Adult Intermediate Wedding Tiered

Entry Title:
Description:
Techniques Used:
Media Used:

Cake & Sugar Art Show & Competition Capital Confectioners, Austin, TX February 25 & 26 Entry #407 Adult Intermediate Special Techniques

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Entry #408 Birthday Tasting

Cake & Sugar Art Show & Competition Capital Confectioners, Austin, TX February 25 & 26

Recipe:

Entry Title:	
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Cake & Sugar Art Show & Competition Capital Confectioners, Austin, TX February 25 & 26 Entry #409 Renaissance Tasting

Entry Title:			
-			
Recipe:			

Cake & Sugar Art Show & Competition Capital Confectioners, Austin, TX February 25 & 26 Entry #410 Renaissance Tasting

Entry Title:			
,			
Recipe:			

Entry #411 Cookies Tasting

Entry Title:				
Recipe:				

Cake & Sugar Art Show & Competition Capital Confectioners, Austin, TX February 25 & 26 Entry #481 Adult Intermediate Novelty Single

Entry Title:
Description:
Techniques Used:
reciniques osea.
Media Used:

481

Entry #484 Showcakes

Entry Title:
Description:
Techniques Used:
Media Used:

Cake & Sugar Art Show & Competition Capital Confectioners, Austin, TX February 25 & 26 Entry #405 Adult Intermediate Novelty Single

	Needs Improvement		Good	Excellent
Precision				
Originality				
Creativity				
Skill				
Color				
Design				
Difficulty				
Number of Techniques				
Overall Eye Appeal				
Comments:				

Cake & Sugar Art Show & Competition Capital Confectioners, Austin, TX February 25 & 26 Entry #406 Adult Intermediate Wedding Tiered

	Needs Improvement		Good	Excellent
Precision				
Originality				
Creativity				
Skill				
Color				
Design				
Difficulty				
Number of Techniques				
Overall Eye Appeal				
Comments:				

Cake & Sugar Art Show & Competition Capital Confectioners, Austin, TX February 25 & 26 Entry #407 Adult Intermediate Special Techniques

Needs Improvement	Fair	Good	Excellent
		⊢air	Fair (food

Cake & Sugar Art Show & Competition Capital Confectioners, Austin, TX February 25 & 26 Entry #408 Birthday Tasting

	Needs Improvement		Good	Excellent
Precision				
Originality				
Creativity				
Skill				
Color				
Design				
Difficulty				
Number of Techniques				
Overall Eye Appeal				
Comments:				

Cake & Sugar Art Show & Competition Capital Confectioners, Austin, TX February 25 & 26 Entry #409 Renaissance Tasting

	Needs Improvement	Fair	Good	Excellent
Precision				
Originality				
Creativity				
Skill				
Color				
Design				
Difficulty				
Number of Techniques				
Overall Eye Appeal				
Comments:				

Cake & Sugar Art Show & Competition Capital Confectioners, Austin, TX February 25 & 26 Entry #410 Renaissance Tasting

	Needs Improvement	Fair	Good	Excellent
Precision				
Originality				
Creativity				
Skill				
Color				
Design				
Difficulty				
Number of Techniques				
Overall Eye Appeal				
Comments:				

Entry #411 Cookies Tasting

	Needs Improvement	Fair	Good	Excellent
Precision				
Originality				
Creativity				
Skill				
Color				
Design				
Difficulty				
Number of Techniques				
Overall Eye Appeal				
Comments:				

Cake & Sugar Art Show & Competition Capital Confectioners, Austin, TX February 25 & 26 Entry #481 Adult Intermediate Novelty Single

	Needs Improvement	⊢air		Excellent	
Precision					
Originality					
Creativity					
Skill					
Color					
Design					
Difficulty					
Number of Techniques					
Overall Eye Appeal					
Comments:					

Entry #484 Showcakes

	Maximum Points	Points Awarded
Application of Theme	15	
Precision of Techniques	15	
Originality & Creativity	15	
Appropriate Design (size, shape, colors, etc.)	15	
Difficulty of Techniques	15	
Number of Techniques Used	15	
Overall Eye Appeal (Judge's discretion)	10	
	Total:	
Comments:		