



# *Friends of the Paragon* **Cake Baking and Decorating Competition** **17-18 September 2016**

Celebrating 100 years of the Paragon Cafe 1916-2016  
65 Katoomba Street, Katoomba

## **About the Friends of the Paragon Cake Baking and Decorating Competition**

The Paragon Cafe and Oyster Palace was founded and named by Zacharias (Zac) Simos in 1916, it is now known as the Paragon Cafe. Zac Simos migrated from Kythera, Greece as a 15yo boy and he became a true entrepreneur. His brother George, who had joined him, was a master confectioner and Paragon chocolates quickly gained a fine reputation, which they have kept to this day. The Paragon was widely known as a popular choice for weddings in the Banquet Hall and for making beautiful wedding cakes.

To celebrate the Centenary of the Paragon Cafe in Katoomba, the *Friends of the Paragon* are holding a Cake Baking and Decorating Competition.

This is a Free to enter competition. The **Judges and Stewards will be provided from The Cake Decorators Guild of NSW Inc.** Cakes will be on public display in the Blue Room at the Paragon Cafe Katoomba 17-18 September from 10am-5pm. Entry by gold coin donation with proceeds to support *The Friends of the Paragon* activities. All welcome!

## **Entry Categories – There are two categories available in the Friends of the Paragon Cake Baking and Decorating Competition as follows:**

1. **OPEN** : open to all Cake Decorators, Bakers, Pastry Chefs, Cake Decorating Teachers, Professionals with more than 2 years' experience, Hobby Bakers & Apprentices. You must be over the age of 16 years and may or may not have won a major cake competition.
2. **NOVICE** : open to all beginners, first time entrants and cake decorators who have not won a major cake competition and have been decorating less than 3 years. Entrants must be over the age of 15 years.

**Entries open Monday July 4 - Entries close Friday September 9, 2016**

**About the Friends of the Paragon** - We are a local group formed in 2013. Our focus is to support the preservation, maintenance and development of the fabric, furniture, fittings and equipment of The Paragon restaurant, Chocolaterie and Bakery which are located in the Paragon Cafe in Katoomba, NSW. This iconic building which is on the State Heritage list remains virtually unchanged since 1916. We also aim to provide a forum and resource for those interested in the history and operation of The Paragon.

Registration Form and Schedule attached.

More information can be found at <http://theparagonhistory.com.au/> or

Email: [FOTPIncKatoomba@hotmail.com](mailto:FOTPIncKatoomba@hotmail.com)



***The Friends of the Paragon***  
**Cake Baking and Decorating Competition**  
**17<sup>th</sup>-18<sup>th</sup> September 2016**  
***Celebrating 100 years of the Paragon Cafe 1916-2016***  
**Competition Entry Form and Schedule**

First name:		Last name:	
Business Name (If applicable):			
Address:			
City:		State:	Postcode:
Telephone:		Mobile:	
Email Address:			
Website (if applicable):			
<b>Open date for entries: 9am Monday 4<sup>th</sup> July 2016</b> <b>Closing date for entries: 5pm Friday 9<sup>th</sup> September 2016</b>			

**Select your category**

**OPEN**

Open to all cake decorators, bakers, pastry chefs, cake decorating teachers, professionals with more than 2 years' experience, Hobby Bakers & Apprentices.  
Must be over the age of 16 and may or may not have won a major cake competition.

**NOVICE**

Open to all beginners, first time entrants and cake decorators who have not won a major cake competition and have been decorating less than 3 years. Entrants must be over the age of 15.

**Select your class**

**WEDDING CAKE**

**NOVELTY CAKE**

Would you be willing to donate your entry to ***The Friends of The Paragon, Inc.*** cake auction to raise funds for the organisation's cause in preserving *The Paragon Café*? YES  NO

**Return form to**

**Email:** [FOTInckatoomba@hotmail.com](mailto:FOTInckatoomba@hotmail.com) or

**Post:** *Friends of the Paragon Inc., 65 Katoomba St, Katoomba. NSW 2780*

By submission of this Entry Form, I agree to abide by the rules and conditions as detailed in the Schedule and acknowledge that the judges' decision is final. I give permission for the entries on this form to be photographed and may be used by *The Friends of the Paragon* for promotional purposes. I hereby certify that all entries listed are the bon a fide unaided work of the entrant nominated on this form.

Full name (print):	
Signature:	Date:

## Schedule

### **\*About the Friends of the Paragon Cake Baking and Decorating Competition**

This is a Free to enter competition. **Judges and Stewards will be provided from The Cake Decorators Guild of NSW Inc.**

### **\*Entry Categories - The available categories are as follows:**

#### **OPEN**

Open to all Cake Decorators, Bakers, Pastry Chefs, Cake Decorating Teachers, Professionals with more than 2 years' experience, Hobby Bakers & Apprentices. Must be over the age of 16 and may or may not have won a major cake competition.

#### **NOVICE**

Open to all beginners, first time entrants and cake decorators who have not won a major cake competition and have been decorating less than 3 years. Entrants must be over the age of 15.

*Please choose your category carefully and accurately as entrants found to be within the wrong category will face disqualification. If disqualified, your cake will still be displayed however you will be ineligible for any prizes or awards.*

### **\*Entry classes**

Each entrant has the opportunity to choose from two entry classes to demonstrate their ability and creativity. You can enter a maximum of one entry for each class.

Cakes to celebrate and reflect the stunning architecture and sophisticated times of the Paragon Café during the 1920s and 30s using various techniques and skill to best showcase your talent.

**Class 1 - Wedding Cake: "Art Deco"**

**Class 2 - Novelty Cake: "The Roaring Twenties"**

### **\*Prizes**

*The Friends of Paragon Cake Baking and Decorating Competition has some great prizes on offer which each and every entrant will be in the running for:*

**Champion** – Copy of the Centenary book + dinner and show for 2 + cake displayed in the Paragon Café window + certificate + ribbon

**Runner-up** – Copy of the Centenary book + afternoon tea for 2 + cake displayed in the Paragon Café window + certificate + ribbon

**Winner per category/class** – Afternoon tea for 2 + cake displayed in the Paragon Café window + certificate + ribbon

**Runner-up per category/class** - Box of handmade Paragon Café chocolates + cake displayed in the Paragon Café window + certificate + ribbon

*All prizes are final and are non-negotiable.*

### **\*Registration**

Entrants may enter a maximum of one piece per class for their relevant entry category.

Please note that places for each competition class are strictly limited and will be allocated on a first come, first served basis. Once a class is full, we are unable to take further entries due to the space we have available.

**The closing date for all entry forms 5 pm, Friday 9th September 2016**

All entry forms must be returned via post or email to the following:

***The Friends of the Paragon, 65 Katoomba St, Katoomba NSW 2785 or***

**[FOTPIncKatoomba@hotmail.com](mailto:FOTPIncKatoomba@hotmail.com)**

**PLACES ARE STRICTLY LIMITED SO DON'T DELAY!**

**Entry Forms must be received by *The Friends of the Paragon* no later than Friday 9th September 2016.**

Upon receipt of your entry form the Secretary of *The Friends of the Paragon* will be in touch to confirm any details. If the class you have entered is full the Secretary of *The Friends of the Paragon* will advise you of this.

**\*Cancellation Policy:** You must contact *The Friends of the Paragon* should you wish to cancel your entry.

**\*Timetable at a glance**

**Entries Open:** Monday 4<sup>th</sup> July 2016

**Entries Close:** Friday 9<sup>th</sup> September 2016

**Receive Entries:** Friday 16<sup>th</sup> September at **The Paragon Café, 65 Katoomba Street Katoomba**, strictly between the hours of **8am and 12pm, together with Technical Information Sheet.**

**Judging:** Friday 16<sup>th</sup> September from 1 – 7pm.

**On Display:** Saturday 17<sup>th</sup> September – Sunday 18<sup>th</sup> September 2016, 10am - 5pm daily.

**Major Winners notified:** Saturday 17<sup>th</sup> September via phone by 10am.

**Presentation of awards:** Sunday 18<sup>th</sup> September 4.30pm.

**Collection of Entries:** Sunday 18<sup>th</sup> September between 5pm – 6pm.

*\*Please note entries that are not collected by 6pm on Sunday 18 September will be disposed of unless prior arrangements have been made with The Friends of the Paragon. **The winning entries will be displayed in the window of the Paragon Café until the end of September and be included in the centenary celebrations.***

**\*Contact Details:** For enquiries, both general and those relating to Entering or Rules & Regulations for *The Friends of The Paragon* Cake Baking and Decorating Competition, please email: [FOTPIncKatoomba@hotmail.com](mailto:FOTPIncKatoomba@hotmail.com)

**\*Exhibition address**

*The Friends of the Paragon* Cake Baking and Decorating competition entries will be showcased at **The Paragon Café in the Blue Room, 17<sup>th</sup> - 18<sup>th</sup> September 2016.**

Please deliver your entry to **65 Katoomba Street, Katoomba NSW 2780**

To find out more on how to get there visit: [Map for Katoomba and Paragon Cafe](#)

**\*General information**

1. Entry forms to reach the Secretary of *The Friends of the Paragon* **by 5pm, Friday 9<sup>th</sup> September.**
2. All competition entries to be in place by **12.00pm, 16<sup>th</sup> September 2016**; Judging will commence at 1.00pm.
3. The decision of the Judges is final and NO correspondence will be entered into.
4. Whilst reasonable care will be taken of competition items, **organisers cannot be held responsible for any loss or damage that may occur.**
5. *The Friends of the Paragon* have the right to use photographs they have had taken of Competition items for promotional purposes and historic documentation.  
**ALL PHOTOGRAPHY TAKEN BY ENTRANTS IS TO BE FOR PERSONAL USE ONLY.**

6. Entries may not be removed from the Competition Area until after the close of the Show on **Sunday 18<sup>th</sup> September 2016**.
7. Entries that do not meet the requirements described for the class will be deemed '**Not to Schedule**' and marks will not be awarded.
8. ID tag to be attached to the underside, front centre of the baseboard with the Entry Number left clearly visible. **DO NOT attach this ID label to the surface of the Entry.**

**\*Delivery and collection information**

Deliveries must be made on **Friday 16<sup>th</sup> September strictly between the hours of 8am and 12pm to The Paragon Cafe.**

Any deliveries arriving at the Paragon Cafe after 12pm will only be accepted at the discretion of *The Friends of the Paragon*.

1. The Blue Room in the Paragon Café will be clearly signposted with directions for competition entries. This will also be where you will collect your entry at the end of the show, Sunday 18<sup>th</sup> September 2016.
2. Entries must remain in the competition area from Friday 16<sup>th</sup> September 2016 through to Sunday 18<sup>th</sup> September. Early collection or removal of an entry is not permitted.
3. Upon arrival please head to our Administration table for collection of your display labels, place card and pick up slip. (You will be guided to your spot by a Steward who will ensure the cake is correctly positioned).
4. Do not place your entry down until instructed to do so by the Steward.
5. Your entry will only be moved should room/space become an issue. The uttermost care will be taken with moving your entry and will only be moved by the Stewards.
6. Whilst reasonable care will be taken of the entries, the Organisers cannot be held responsible for any loss of damage that may occur.
7. Please ensure that you bring along your Cake Repair kit for any emergency repairs. A table will be set up on the day to allow you time to fix any damage occurred during the cakes transport. Repairs will not be possible once the cake has been placed on the display tables. A time limit of 10 minutes applies for repairing your cake/placing.
8. We do not have the storage available to keep your cake boxes so please be prepared to take these away with you.
9. All entries must be collected between 5pm – 6pm on Sunday 18<sup>th</sup> September from the Blue Room in the Paragon Cafe. Due to storage restrictions and the close of the show *The Friends of the Paragon* will dispose of any entries remaining in the exhibition room after this time.

### **\*Judging**

Judging will take place from 1 – 7pm, Friday 16<sup>th</sup> September 2016. The competition area will be closed until judging is complete. The following is a guide to the standard the judges will be looking for and judged according to the cake theme sheet:

**Theme:** How well the skills and creativity applied to entry class reflecting the 1920s - 1930s period *Possible score: 15*

**Visual Impact:** i.e. the general appeal of the entry, balance and harmony in design, composition and colour. *Possible score: 15*

**Presentation:** Overall attention to detail and the choice of all components. Neatness of the board, cover and cleats. *Possible score: 15*

**Cover:** How well it is applied, texture, shape and finish. Overall symmetry of the cake. *Possible score: 10*

**Degree of Difficulty:** Relative to the category and technique. *Possible score: 5*

**Execution of Design:** How well the skills have been applied (moulding, pipework, flood-work, painting, fondant work etc.) *Possible score: 40*

**Total possible score is 100**

### **\*Entries & prizes will be awarded as follows:**

**Champion** – Copy of the Centenary book + dinner and show for 2 + cake displayed in the Paragon Café window + certificate + ribbon

**Runner-up** – Copy of the Centenary book + afternoon tea for 2 + cake displayed in the Paragon Café window + certificate + ribbon

**Winner per category/class** – Afternoon tea for 2 + cake displayed in the Paragon Café window + certificate + ribbon

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**All prizes are final and are non-negotiable.**

### **\*Announcement of Champion & Awards Collection**

Major prize winners will be contacted on **Saturday 17<sup>th</sup> September, 2016 via phone by 10am** prior to opening of the show. All winners' ribbons and runner-up certificates will be on display from Friday 17<sup>th</sup> September 2016.

The awards presentation will be held in the **Banquet Hall in the Paragon Cafe at 4:30pm, Sunday 18<sup>th</sup> September**. This is an opportunity for all entrants to come together for the presentation of the overall winner, overall runner up, category / class winners and runner ups and celebrate their achievement.

Winners & Runner-ups will be able to collect their ribbons and certificates from **5pm Sunday 18<sup>th</sup> September 2016** upon exiting the show. Any winners not present will have their Prizes sent/posted after the show.

### **\*General Rules for all Classes**

1. Entrants are allowed one entry per class. Entrants may enter as many classes for which they are eligible.
2. ALL WORK must be that of the Entrant.
3. All entries must be original. Entries from previous Cake Competitions will be accepted. You must nominate on your Technical Information Sheet what show the exhibit was entered into. Handwork only, NO manufactured ornaments are permitted in any class.
4. Entries in Cake Classes must be seen to be of a size that is recognizable as a cake and must not resemble a sugar art piece.



5. WIRE MUST NOT penetrate the surface of the cake. Flower picks, straws, etc. are acceptable but must be clearly visible above the surface of the exhibit.
6. Tulle, ribbon, wire, braid, cotton threads, raffia and manufactured stamens are permitted. Natural dried stems are NOT permitted.
7. HOBBY GLUE must NOT be used as an attaching medium in any cake decorating.
8. BOARDS (includes Acrylic & Glass) Icing, paper, fabric or adhesive film may be used as board covering. All BOARDS must FIT within a square of 60cm (measured along the front of the showcase).
9. Baseboards or presentation boards that come into contact with the display surface **MUST** be fitted with cleats (supports/feet attached to the underside of the board) that will raise it sufficiently to enable ease of handling.
10. There is no specific height limit for this competition.
11. MANUFACTURED PILLARS, wooden skewers, acrylic rods and other means of support to elevate cakes may be used.
12. ONLY EDIBLE gold and silver paint, lustre colour, shimmer, petal dust or disco colours may be used. These should be listed on your Technical Information Sheet (attached).
13. INTERNAL SUPPORTS are allowed.
14. All cake coverings to be **ROLLED** fondant; pour on fondant is not acceptable.
15. EDIBLE FOOD products e.g. rice paper, polenta, gelatine, coconut, cachous, sugar based products and piping gel may be used where appropriate.

#### **\*Rules by Class**

##### **CLASS 1 – Wedding Cakes THEME: “Art Deco”**

1. Must have two or more tiers displayed within the boundaries of a 60cm square measured along the front of the table.
2. Rolled fondant must be used.
3. All work must be hand done by the competitor and must be edible. This includes lustres and glitter.
4. Pillars may be used to elevate your cake or tier support.
5. NO wire may penetrate the surface of the entry flower. Posy picks may be used but must be clearly visible above the surface of the exhibit.
6. Free style open design for the Modern Bride.

##### **CLASS 2 – Novelty Cake THEME: “The Roaring Twenties”**

1. Cakes must be carved and shaped by the competitor.
2. Cakes with novelties on top will not be accepted
3. NO Moulded or pre-formed tins allowed (e.g. Spherical shapes / sports balls or animal shapes)
4. The entry must fit into a square of 60cm, measured along the front of the table
5. At least 50% of the mass of the whole entry must be achievable in cake.
6. Competitors should demonstrate a variety of skills.
7. You will be judged on creativity and visual impact, balance of design and proportion, variety and execution of techniques used, use of colour and how your exhibit is put together.
8. Please explain your entry on your Technical Information Sheet to help the Judges understand your entry.

