

On September 15, the Service Auction Committee will host a Cake Decorating Contest and Silent Auction. Our focus is on our Northwoods children, but we have a special “Young at Heart” category for all those who don’t need supervision in the kitchen. And we’re counting on everyone to bid on the contest entries – edible artwork!! (Funds will be contributed to the Helping Hands fund at Northwoods.)

In addition to the pride that our children will feel at having us clamoring for their cakes,

**\*\*\* PRIZES WILL BE AWARDED!!! \*\*\***

### **SAMPLE CATEGORIES:**

Best in Show; Most Creative; Most Colorful; Smallest Cake  
Most Frosting (while still edible in the judges' sole discretion)  
Least Frosting (while still fitting in theme)  
Most Inventive Use of Candy as Decoration  
Most Inventive Use of Toys as Decoration  
Most Realistic Vegas Scene  
Tallest Cake (falling before 11:30 am will cause disqualification)  
Best “I Did it on My Way” (without adult help other than with oven)  
Best Young at Heart

### **RULES:**

1. Cakes \*must\* be turned in to Cake Receivers in the Avant Garden Room on September 15 between 9:00 and 10:15 am.
2. Bakers must complete a registration card, which will include a list of all ingredients used. Failure to list ingredients could cause death (sounds dramatic, but true, given allergies). **Pre-written/typed page listing all ingredients highly suggested.**
3. If you are hoping to win a specific categories, note those categories on the registration card. (Note that the judges will take into consideration category aspirations, but may exercise discretion to award prizes in other categories.)
4. Child entrants are 16 and younger. Adult entrants are 17 and older.
5. Cakes will be on display between services from 10:30-11:30am on September 15 in the Avant Garden Room.
6. Silent auction bidding will open at 10:30, closing at 11:25am.
7. Cakes will go home with the lucky silent auction bidders at 11:30 but must be picked up after 2nd service.
8. Bidders may pay by cash or check.

### **GUIDELINES/SUGGESTIONS:**

1. Work with a parent to pick a cake category that you will enjoy making. (Original designs are likely to get higher marks with the judges!)
2. Make a drawing of how you think the cake should look, especially with icing colors.
3. Don’t let the adults around you do all of the work, especially if you’re aiming for an “I Did It My Way” prize. If you’re shooting for winning that category, adults can only help using the oven.
4. Pick a sturdy platform that you can carry the cake on, like a sturdy piece of plywood, and cover your cake with aluminum foil or a disposable tray. If you’re shooting to win the “Tallest Cake” category, make sure the cake is SECURE enough to move!
5. Don’t wait until September 15 to cook the cake.
6. Let the cake cool before you start icing it; consider cooking your cake the day \*before\* you plan to decorate it.
7. Give your cake some refrigeration time before the event; refrigeration should help keep the cake together longer.
8. **BRING A LIST WITH ALL OF YOUR CAKE’S INGREDIENTS.**
9. HAVE FUN! GET MESSY!

