

**OKLAHOMA STATE SUGAR ART SHOW 2018**  
**SCHEDULE OF EVENTS**  
**TULSA STATE FAIR – Lower Level – RIVER SPIRIT EXPO BUILDING**

*\*\* Program may be subject to change. \*\**

**Friday, September 28, 2018**

**4:00 - 8:30 p.m.** – Registration and Cake Setup.

**Saturday, September 29, 2018**

**7:30 - 10:00 a.m.** – Registration and Cake Setup.

**10:00 a.m. - 10:00 p.m.** – Show opens to the public.

**10:30 a.m.** – Judging begins.

**CAKE STARS EXTRAORDINAIRE and UK'S BEST ~ ALAN DUNN & JACQUI KELLY**

**10:00 - 11:30 a.m.** – **It is suspected that** British sugar flower guru, icon, author, teacher **ALAN DUNN** must have been connected or indeed, was one of the early plant hunters/botanical artists in a previous life. His lifelong interest/passion for all things botanical is clearly evident in his work and in the many sugar flower and cake decorating book titles he has had published over the years. Join **Alan** for the first floral adventure of the day when he will introduce you to two of his favorite exotic and very unusual plants collected on a recent trip to Malaysia: The Cactus Flower and Jade Vine . He will show you how to combine them with a sugar butterfly/moth to create a stunning display - all while entertaining his audience with many tales from his life as a traveling sugarcraft author and teacher.

**11:45 a.m. - 1:15 p.m.** – **All the way from the UK** – introducing **JACQUI KELLY of Totally Sugar**, a unique sugar studio in London, specializing in PR and media projects and bespoke sugar creations. With over 25 years in theatre, **JACQUI** has experience in all things melodramatic, so she has staged her demonstration in four acts around the production of her show piece entitled, “The Silversmith.”

**Act One: The Supporting Cast.** Traditional sugar techniques mixed with ultra modern mechanics. Discover a wide variety of methods to create structure for both cakes and models using everyday items and DIY materials, how to make them food safe and travel worthy, **PLUS LIGHT UP AND MOVE!!** **Jacqui's** not just talking about it, but making the magic happen in front of your eyes. This first act plays out as not just a demonstration, but a Q&A session for all those structure and mechanical queries.

**1:30 - 3:00 p.m.** – **JUST AN OLD FASHIONED GIRL** – timed competition. Starring our fabulous quartet, **Jennifer Matsubara, Marina Sousa, James Rosselle and Joshua John Russell**, true Food Network Challenge alumni and the most successful competitors ever seen on a TV screen!

**DEFINITION:** Competitors must create an interpretation inspired Eartha Kitt's rendition of "Just an Old Fashioned Girl." Contestants will need to arrive at least 30 minutes in advance to set up.

**SPONSORS ARE: DREAM by SATIN ICE**, with additional support from **AMALFI DÉCOR, LUCKS CAKE DECORATING, ENJAY CONVERTERS, THE GINGER PEOPLE and SWEETS & TREATS BOUTIQUE!**

**3:30 - 5:00 p.m.** – **The legendary botanical hunter/gatherer ALAN DUNN** is back - this time in the form of an orchid thief/collector. Always with an element of surprise, **Alan** will introduce you to two unusual exotic orchids stolen from one of his past life adventures and perhaps some exotic foliage. **Alan** is a huge fan of orchids and has collected and created many species over the years. It is forever a joy to watch and listen to the guru create and speak so passionately about this particular group of plants. It is always essential to add extra detail and coloring techniques to create lifelike sugar flowers and orchids that allow for a huge bout of creativity and celebration of color.

**5:15 - 6:45 p.m.** – **Act Two: Wardrobe – It's time for a little dress-up!** Bubbly Scots girl **JACQUI** is back to enrobe her show piece structures and characters and she has all the answers to questions like: Buttercream vs. Ganache, which paste to dress your pieces in and why, and so on. Starring: fondant, chocolate modelling paste, gumpaste/flower-petal paste who all make an appearance and introducing a special guest, Mr Marzipan. Got stage fright? Can't remember your lines? In this act, **Jacqui** also covers **WHAT TO DO IF IT ALL GOES WRONG!!** Watch this show piece and its tiny magical creatures come to life stage by stage (no pun intended!!)

**Intermission.**

**Sunday, September 30, 2018**

**8:00 a.m.** - Entrants requesting their cake be photographed **MUST** be present at this time to escort the entry to the photographic studio.

**10:00 a.m.** – Show opens to the public.

**10:00 - 11:30 a.m.** – **Act Three: Learning Lines and Crafting your Character.** **JACQUI** returns to immerse you in the wonderful world of **TEXTURE**. Expect some surprises in this section; she's not a thrifty Scots girl for nothing. Using items from your home, nothing is safe in this scene of mass creativity – she may borrow from the audience! **Jacqui won Professional Cake Decorator of the Year** in London earlier this year and in this section she will share some of her unique craft skills and business insights.

**11:45 a.m. - 1:15 p.m.** – **A recent trip to Kew Gardens in London** provides the subject of today's demonstration by our very proud to be British sugar flower hero **ALAN DUNN**. He will introduce you to the very delicate and unusual form of the African Coral Hibiscus, accompanied by exotic berries and foliage, and formed into a breathtaking bouquet/arrangement. As well as being interested in flowers and cake decorating, he is also very passionate about arranging flowers and floristry. Another chance to watch this master of disguise display his love for the craft - (don't you think he might have been a florist in a previous life?).

**1:30 - 3:00 p.m.** – **Act Four: the Grand Finale.** Well, colour me happy! We go crazy in this final act! Airbrushing, dusting, painting with a hit of metallic madness. **JACQUI** will bring the sculpted showpiece to life with speedy techniques and clever methods, using some of those products we all love: isomalt, flexique, compositi moulding, cake lace, etc. The devil is in the detail and **Jacqui's** work, be it larger than life or in miniature, is renowned for its incredible attention to detail and hyper-realism. Sit back and enjoy!

**3:15 - 4:45 p.m.** – **In his final demonstration**, our intrepid flower guru **ALAN DUNN** is hot on the trail of two very beautiful and heavenly scented exotic blooms - the Gardenia and Ginger Lily. **Alan** will show you how to make both species and then combine the exquisite florals into a beautiful bouquet that will adorn a cake to celebrate the Silver Anniversary of the OSSAS show.

**5:30 p.m. - 7:30 p.m.** (+ or -) – **Awards Ceremony**

Competitors may only remove cakes after the Awards Ceremony has ended.

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**PLEASE NOTE:** CAKE CONSTRUCTION WILL ALSO BE IN PROGRESS THROUGHOUT THE SHOW ON THE LOWER LEVEL.

**Monday and Tuesday October 1-2, 2018**

FOLLOWING THE SHOW, **ALAN DUNN** WILL CONDUCT A FABULOUS TWO-DAY WORKSHOP AT THE DOUBLETREE WARREN PLACE HOTEL. PLAN TO JOIN HIM; IT'S ALL ABOUT CREATING AMAZING SUGAR FLOWERS AND FLORAL FANTASIES AND HAS NOTHING IN COMMON WITH THE SHOW PRESENTATION!