

Black and White will have a baking contest again this year! As with previous years, competitors should bake their creations beforehand, to be judged at Black and White itself.

This year, the challenge is all things fudge. Anything that could be described as fudgy goes! Classic fudges are of course the inspiration for this sweet treat category, but creations such as more unusual flavors of fudge, fudgy brownies, fudge sauces, and more will be happily accepted and judged.

Competitors who wish to enter more than one type of fudge or fudge creation should be aware that their entries will be judged as a group, rather than each as an individual creation.

The rules of the competition will be:

1. All bakers must enter EITHER at least 12 pieces of fudge OR desserts of equal or greater volume.
2. NO NUTS allowed in any fudge or fudge creations, especially peanuts.
3. The kitchen at the Black and White is small, so while storage space is available for the desserts, refrigeration space is not.
4. The fudges will be judged at approximately 3 o'clock in the afternoon.
5. The bakers will be asked to plate one sharing sized serving of fudges for presentation to the judges.
6. Any fudges not used in judging shall be presented as part of a unified table for enjoyment by the Realms as a whole. Credit at this table will be given to each baker for their work. If you wish to produce your own name card, name of the dish, and list of allergens, this would be appreciated, but will not affect the judging of your submission.
7. The fudge will be judged by experienced chefs and bakers, based upon the following criteria:
 - Flavor
 - Consistency of Fudge and/or Fudginess
 - Presentation and Appearance
8. The winner of the contest will be announced at Court.

While it is not strictly necessary, I do request that bakers planning on entering the competition contact me before the event. This will help us to make sure we are adequately prepared to receive all entrants. If you get the urge for some late-night baking the night before the event, however, you may still enter the competition, and the lack of notice will in no way influence the judging of your submission.

When contacting me about your submission, please do not tell me what type of dessert you will be making. I am one of the judges, and do not want my judgment influenced in any way. If you have questions specific to your submission, please contact Ian Pushee, who can send your questions to me anonymously.

In addition:

We are seeking more desserts for the dessert showcase table. If you would like the Realms to know about your baking (or other dessert making skills) bring something in! This portion is not a competition. One may enter the competition *and* contribute additional desserts, but neither are required in order to do the other. If you would like to bring a dessert please let me know at least a week in advance of the event (so by the 26th of October) as I would like to print out allergen information. Alternatively printing your own allergen information would be much appreciated. (Do not include nuts in the non-competition desserts either, please.)

You can reach me best preferably on discord (@kellyfern) or secondarily email (perfettok@comcast.net).

~ Fern Eberhardt / Kelly Perfetto