

**ART THERAPY STUDIO
PRESENTS**

Sweetest Day Delights

**Featuring
Northeast Ohio's Premier
Dessert Competition**

Saturday, October 16th

7:00-11:00pm

at the

Cleveland Botanical Garden

ENTRY FORMS ENCLOSED!

Dear Pastry Chef/Owner:

I am pleased to once again be working with the Art Therapy Studio as chairperson of its annual Benefit & Creative Confections Dessert Competition. This year marks the 17th occasion the Art Therapy Studio has hosted this first class competition. I am excited to announce that this year's event will be held on Sweetest Day, Saturday, October 16th at the Cleveland Botanical Garden.

If you have participated in the past, you know that this is the region's premier dessert competition. The event has become a place for your pastry chef or dessert specialty to shine. Prizes totaling over \$2000 will be awarded for Most Artistic, Most Decadently Delicious, Crowd Favorite and Best of Show in the categories of *Cakes & Tortes and Plated Desserts*.

We hope you'll join us at this premier dessert showcase!

Sincerely,

Tina Korting, Albert Uster Imports
Chairperson, Creative Confections Competition

Thematic Competition

**50% Artistic Presentation
using Sweetest Day Theme**

50% Taste Testing

ART THERAPY STUDIO PRESENTS

Sweetest Day Delights

ABOUT THE EVENT:

The 17th Creative Confections Fall Benefit will be held this year on October 16th at the Cleveland Botanical Garden. This spectacular event is a competition between 30 of Northern Ohio's finest Pastry Chefs as they compete for recognition. Our 2008 winner, "Tropical Chocolate Torte" (*plated dessert layered with bittersweet chocolate mousse, passion fruit curd and a crunchy macadamia nut fuelletine set on a ring of dense chocolate cake and then sprayed with butter cream to create a velvety finish*) was created by Jill Wolf of Mitchell's Fish Market. Desserts are judged on taste and artistic visual presentation. This year's theme, **SWEETEST DAY DELIGHTS** promises a decadently delightful evening!

WHO CAN ENTER:

Area pastry chefs, bakeries, restaurants and catering establishments can enter a house specialty, a popular "luscious" dessert or a specially created work of art. This is the *premier dessert competition* in the northeast Ohio region (over 250 guests in attendance) and a place for your pastry chef or dessert specialty to gain valuable exposure. **Winners will be showcased in local media coverage.**

AWARDS & JUDGING:

A special panel will judge the entries visually and by taste testing. Awards will be presented for *Most Artistic, Most Decadently Delicious, Crowd Favorite and Best of Show* in the categories of Cakes & Tortes and Plated Desserts.

Our distinguished panel of culinary judges has included Joe Crea, Rita Bolton, *The Plain Dealer*; Tim Rios, *American Culinary Federation*; Nancy Neal, Catherine St. John, *Western Reserve School of Cooking*; Nancy Divita, *Trevarrow, Inc.*, Fred & Linda Griffith, Diana Dumitru; Hevra Goodman, *Viking Culinary Arts Center*, Loretta Paganini, *Paganini School of Cooking*; Sheri Brockett, *Sur La Table*; Bev Shaffer, *Mustard Seed Market's Cooking School*; Cricket Karson, *Les Dames d'Escoffier International*; Marilou Suszko, *Laurel Run Cooking School*; Barb Snow, *Freelance Writer*; Laura Taxel, *Author of Cleve Ethnic Eats*, as well as local pastry chefs, and media celebrities from local news publications, radio and television stations.

PRIZES TOTALING OVER \$2000 WILL BE AWARDED!

**THEMATIC COMPETITION—
50% ARTISTIC PRESENTATION USING THE
SWEETEST DAY THEME &
50% BASED ON TASTE TESTING**

COMPETITION RULES

- Entries will be based on the following criteria:
 - Originality and creativity in following with theme
 - Dessert for judging should be 100% edible (inedible infrastructure support will be accepted, desserts with edible supports will receive a higher score)
 - Level of difficulty, intricacy
 - Use of flavors
 - Use of textures
- Entry Fee: \$30 per establishment must be submitted with entry forms
- Professional competitors can enter a maximum of two entries. Desserts can be entered in either the same category or one in each category *but competitor can only win one award per category*
- Culinary school competitors can enter a maximum of two entries. Desserts can be entered in either the same category or one in each category *but competitor can only win one award per category*
- Each competitor will be assigned one table (4 feet of display area).
- Competitors should arrive at 5:00 to set up – visual judging begins at 6:30 and you will be asked to leave the room
- Entries will be judged on an anonymous basis
- Contestants must supply to the Judges Room two servings for taste testing purposes at 6:30 (you must supply your own plates or bases for desserts presented for judging)
- Dessert tables will be open to the general public in the Exhibition area at 7:30 (please allow for 50-100 sample sized portions—plates and forks provided)
- Desserts for the general public must be made of the same ingredients as presented for judging, but may be presented more economically
- Awards will be presented for Most Artistic and Most Decadently Delicious in the categories of *Cakes & Tortes* and *Plated Desserts*
- Crowd Favorite Award based on ballots collected from guests
- Best of Show Award based on combined scores of artistic and taste

DEADLINE:

Entry forms must be received by September 24th for inclusion in the program. Call Lynn at the Art Therapy Studio with any questions—216/791-9303 or e-mail lynn@arttherapistudio.org.

PUBLICITY:

Each establishment will receive:

- two complimentary tickets to the event and the opportunity to meet/mingle with guests as they sample their desserts
- a listing in the dessert program which describes your dessert entry and provides information about your establishment
- inclusion in all pre-event publicity

Previous Competitors have included...

About the Cake, Inc.
Around Downtown Catering
Blue Canyon Kitchen & Tavern
Bob Sferra Culinary Occasions
Cakes Plus
Canterbury Golf Club
Chagrin Valley Country Club
Chef Barry & the Baker Babes
Clarendedale Cakes
Cleveland Skating Club
Congress Lake Club
Coquette Patisserie
Crop Bistro
Corbo's Bakery
Downtown 140
Eddie's Creekside Restaurant
Edible Designs
EHOVE Career Center
Fire
ICASI
Inn at Turner's Mill
Intercontinental Cleveland
Kalahari Resorts, Sandusky
La Campagna
Leopard Restaurant
Lockkeeper's Inn
Lorain County JVS
Lucy's Sweet Surrender
Mitchell's Fish Market
Moxie The Restaurant
Olof's Daughter
Patisserie Baroque
Polaris Career Center
Renaissance Cleveland Hotel
Ritz Carlton Hotel, Cleveland
Saucy Bistro
Shaker Heights Country Club
Slices Fabulous Pastries
Sweet Melissa's
The Grand Finale
Univ.of Akron, Crystal Room
Wedding Cakes of David Gauchat
West Side Bakery

JUST A FEW ENTRIES FROM PAST CREATIVE CONFECTIONS COMPETITIONS...



Art Therapy Studio
Enhancing the quality of life for children and adults affected by spinal cord injury, brain trauma, stroke and multiple sclerosis through the therapeutic use of art

Sweetest Day Delights

“CREATIVE CONFECTIONS” ENTRY FORM

Saturday, October 16th – SET UP 5:00pm

at

CLEVELAND BOTANICAL GARDEN

To Benefit the Art Therapy Studio

Please enter our establishment in the “Creative Confections” Dessert Competition:



Name of Business: _____

Address: _____

City: _____ Zip: _____

Contact Person: _____

Pastry Chef: _____

Telephone: _____ Fax: _____

E-Mail: _____

Name/Title of Entry: _____

Classification of Entry: (ONLY ENTRIES IN THESE TWO CATEGORIES WILL BE JUDGED)

Cakes & Tortes

Plated/Individual Desserts

Describe Entry (as you would like it printed in program – include visual appearance, main ingredients):
(sample descriptions attached for your convenience)

CHECK OFF:

- We would like to participate in the competition and will MAIL THE ENTRY FORM, PUBLICITY FORM AND \$30 ENTRY FEE
- We would like to donate a gift certificate to be raffled at the Benefit – PLEASE INCLUDE WITH ENTRY FORM
- Please reserve two tickets in our establishment’s name - WE WOULD LIKE TO SERVE OUR DESSERT
- We will be participating in the competition but are not able to be present to serve our dessert – ALLOW VOLUNTEER TO SERVE ON MY BEHALF

★★★Set up and delivery information will be forwarded to you at a later date. ★★★

Return entry form
and entry fee to:

Art Therapy Studio
12200 Fairhill Road
Cleveland, OH 44120

Fax to: 216/791-5610

E-Mail: Lynn@ArtTherapyStudio.org

Questions: Call us at 216/791-9303

Additional Entry Forms can be found on our website at www.ArtTherapyStudio.org/events



Sweetest Day Delights

“CREATIVE CONFECTIONS” PUBLICITY INFORMATION

In order for us to print a publicity statement in the “*Creative Confections*” program, you’ll need to submit background information on your establishment. Please fill out the following as you would like to see it printed.

Past participants: Please check here if you would like last year’s info repeated
(a copy of last year’s publicity info is attached to this form if available)

NAME OF BUSINESS: _____

WEBSITE: _____

DAYS/HOURS OF OPERATION: _____

ATMOSPHERE: _____

SPECIALTIES/MENU FEATURES: _____

ADDITIONAL INFO YOU WOULD LIKE INCLUDED: _____

OWNER: _____

Please return along with your entry form to: Art Therapy Studio
12200 Fairhill Road
Cleveland, OH 44120
Fax to: 216/791-5610
E-Mail: Lynn@ArtTherapyStudio.org

SAMPLE ENTRIES FROM 2008 PROGRAM COMPLETE PROGRAM AVAILABLE ON OUR WEBSITE

www.ArtTherapyStudio.org/events

SAUCY BISTRO

24481 Detroit Road; Westlake, OH 44145 • (440) 835-3559

Matthew Barnes, Owner & Executive Chef; Ariana Giberson, Pastry Chef

TROPICAL EXPLOSION: Butterfly tuile with passion fruit curd and coconut rice pudding. Finished with papaya, pomegranate and guava marmalade.

SAUCY BISTRO brings friends and families together with unsurpassed cuisine and award winning wines. Matthew Barnes, owner and executive chef has transformed his vision of "an American bistro with the passions of France and Italy," into an unparalleled wining and dining experience on Cleveland's West Side. Recognized by Wine Spectator magazine for the past four years as having a superior wine list, the restaurant has over 350 varieties to choose from, and promises something to please everybody's palette and budget. In addition, the restaurant hosts special wine tasting and cooking classes throughout the year to entertain and educate area gastronomes. Visit their website at www.saucybistro.com.

SLICES FABULOUS PASTRIES

4190 Pearl Road; Cleveland, OH 44109 • (216) 398-0002

Efty Simakis, President & Owner

PUMPKIN: A taste sensation! Try one for the Holiday Season and have your friends talking for weeks to come!

RHAPSODY TORTE: A truly fabulous European style torte. This torte is made with ground almonds — not a trace of flour! Alternating layers of raspberry and chocolate hazelnut whipped cream. Simply delicious!

SLICES FABULOUS PASTRIES is located in the heart of Old Brooklyn. Everything baked fresh in small batches. Nothing is frozen. All cakes are created to order. Delivered fresh daily to over 100 of Cleveland's finest restaurants, coffee shops and delis! Pastries also available retail to the public by special order. All retail orders require 24 hours notice and pick up. Call for complete product list.

SWEET MELISSA'S

19337 Detroit Road; Rocky River, OH 44116 • (440) 333-6357

Matthew Ullom, Owner; Ashley Zinicola & Stef Troy, Pastry Chefs

KING OF THE MIST: Southern style, red Devil's cake filled with layers of rum cream cheese frosting. Designed into a primate of the Rainforest using gum paste, rolled fondant, chocolate clay and rolled sugar.

SWEET MELISSA'S is centered around a relaxed, fun and family atmosphere! Menu features fresh ingredients made from scratch, using organic whenever possible, for both bakery and all selections. We feel we have an obligation to our guests and our planet which is why we recycle and are as Green as possible.

ART THERAPY STUDIO

Programs and Services

Founded in Cleveland, Ohio in 1967, the Art Therapy Studio is the oldest art therapy program of its kind in the United States. We serve in-patients at MetroHealth Medical Center, with special programs for stroke, brain and spinal cord injured patients. We also provide services at our community-based studios at Fairhill Center, River's Edge and Ursuline ArtSpace.

Our clients include autistic and at risk children and adolescents, frail and healthy elderly, physically and emotionally disabled adults and cancer survivors.

In addition, we design programs for corporations that help employees cope with stress, change, and burnout as well as provide ways to enhance creativity and problem solving in the workplace.

Our art therapy programs include expression through watercolor, acrylic, drawing, collage, and clay classes as well as individual art therapy sessions and professional education. We invite people with special physical, emotional, cognitive or behavioral needs, and individuals seeking a wellness approach to healing to come "Discover the Artist Within You"!



12200 Fairhill Road • Cleveland, Ohio 44120
(216) 791-9303 • www.arttherapystudio.org

"Somehow, hope is woven into the Art Therapy Studio experience, which is so important to the people who come here, no matter the reason why they came. This is true in all our studios... the space, the art, the surroundings, and the energy that comes from the other clients and staff.

There is a positive feeling that greets you in the Art Studio and stays with you, even after you leave. That is the wonder and power of Art Therapy"

—One of Our Staff Art Therapists

"Art is an outlet, a window to another world that has the power to break the strongest of chains."

—Paris, 16 year old Artist and former client

"When I think about the Art Therapy Studio, I see an organization that can be a major influence in our community today"

—Volunteer