



**Rules for 2008 Pastry Chicago Amateur Autumn Pie Competition, September 27, 2008
At Whole Foods, 1101 South Canal Street, Chicago, IL 60607**

Registration form must be received by Elaine Kilby by the end of the day on **September 21st**.
Only the first 30 entries will be accepted for the competition.

Applications can be submitted to
Pastry Chicago ó Autumn Pie Competition
c/o Elaine Kilby, The French Pastry School
226 W. Jackson Blvd., Ste. 106
Chicago, IL 60606
312.726.2446 fax
info@pastrychicago.org

- Contestants must submit (2) 9ö pies for judging and (2) 9ö pies for display-decoration and presentation
- Pie recipes must be submitted with the pies
- Pies are served cold. No baking is done on premises
- All contestants must use but are not limited to the following ingredients: Nielsen Massey Vanilla, Plugrá European-Style Butter, King Arthur Flour
- Each entry must be solely the work of the entrant
- All pies and decoration must be edible.
- Entries must be in place for judging by 1:00 pm (begin to arrive at 12:30 pm)

Prizes will be rewarded as follows:

Every Participant will receive a Free French Pastry Experience and Certificate of Participation

Third Prize ó Kitchen Aid Mixer

Second Prize ó Kitchen Aid Mixer and Thermohausser French Pastry School Professional tool kit

First Prize ó Kitchen Aid Mixer, French Pastry School Food Enthusiast Course, French Pastry School Chef Jacket and Thermohausser French Pastry School professional pastry tool kit



Judging Criteria:

- 5% Presentation
- 35% Taste
- 10% Decoration
- 10% Texture
- 10% Originality
- 10% Seasonal representation
- 5% Punctuality and Professionalism