



**Rules for 2008 Pastry Chicago Amateur Sugar Cookie Competition, September 6, 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 1st**.

Applications can be submitted to
Pastry Chicago ó Sugar Cookie 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 50 cookies for judging and another 10 for display
- Cookie recipes must be submitted with the cookies
- No baking is done on premises
- All contestants must use but are not limited to the following ingredients: Nielsen Massey Vanilla, Plugra Butter, King Arthur Flour, Callebaut Chocolate
- Each entry must be solely the work of the entrant
- Cookies must be at least 1.5ö in diameter and no larger than 8ö in diameter
- All cookies and decorations must be edible

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 Thermohauser French Pastry School Professional tool kit

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



Judging Criteria:

20% Presentation

30% Taste

10% Decoration

20% Texture

10% Originality

10% Punctuality and Professionalism