



**Rules for 2008 Pastry Chicago Amateur Haunted Cupcakes Competition, October 18, 2008
At Zagone Studios, 2600 W. Irving Park Rd., Chicago, IL 60618.**

Registration form must be received by Elaine Kilby by the end of the day on **October 10th**. Only the first 30 entries will be accepted for the competition.

Applications can be submitted to
Pastry Chicago ó Haunted Cupcake
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 (6) standard cupcakes (undecorated) for judging and (6) standard cupcakes for display-decoration and presentation.
- Cupcake recipes must be submitted with the cupcakes.
- Cupcakes 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 cupcakes and decorations must be edible.
- Entries must be in place for judging by 3:30 pm (begin to arrive at 3:00 pm)

Prizes will be rewarded as follows:

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

Third Prize ó *Wilton Halloween Cookie Package*: Assortment of Halloween cookie cutters, Halloween Push n' Print Set, Orange sparkle gel, Cookie icing, Halloween color gel set; Two half-sheetpan Demarle Flexipans; Plugrá European-Style Butter platter

Second Prize ó *Wilton Candy Fun Making Package*: Mega Halloween candy molds package, Additional candy melts, Halloween party bags, Candymaking book for Beginners; One half-sheetpan Demarle Flexipan; Plugrá European-Style Butter Platter

First Prize ó *Wilton Cupcake Package*: 13 count cupcake stand, Halloween cupcake liners, Spray mist, Halloween cupcake sprinkles, Cupcake fun book; Two half-sheetpan Demarle Silpats; Plugrá European-Style Butter platter



Judging Criteria:

- 30% Presentation & Decoration
- 40% Taste
- 10% Texture
- 20% Originality & Seasonal Representation