Amateur Cheesecake Competition Registration Form:

Please complete this application form and submit to Lindsay Koriath via mail, fax or email by April 30, 2009:

Pastry Chicago—Amateur Cheesecake Competition
c/o Lindsay Koriath, The French Pastry School
226 W. Jackson Blvd.
Chicago, IL 60606
312.726.2446 fax
info@pastrychicago.org

Contestant's Name

Home Address

City State Zip Code

Phone Cell

Email Address

Shirt size

Competition will be held on Monday, May 4, 2009
Eli's Cheesecake
6701 W. Forest Preserve Dr.
Chicago, IL 60634

Event will begin at 5:30pm and include an educational seminar from Nielsen-Massey Vanilla.

Rules for 2009 Pastry Chicago
Amateur Cheesecake Competition:

Entry info must be received by Lindsay Koriath by the end of the day on **April 30, 2009.**

Must present one 9"round decorated cheesecake for presentation and one 9" round sliced and plated cheesecake for tasting. (must provide 10 - 6" plastic plates for your cake for tasting).

Cheesecake recipes must be submitted with the cakes.

Cheesecakes are baked and served cold. No baking is done on premises.

All contestants must use but are not limited to the following ingredients: Nielsen Massey Vanilla Products (i.e. sugar, bean, paste or extract) and a fruit of your choosing.

Each entry must be solely the work of the entrant

All cheesecakes and decoration must be edible.

Pastry Chicago, the ACF and Eli's Cheesecake are not responsible for any items left behind at the end of this event

Entries must be in place for judging by 6:00pm (begin to arrive as of 5:30pm).

Judging and ACF meeting will begin at 6:00pm.

Educational seminar on vanilla will begin at 6:30pm.

Results will be announced at 7:30pm.