



Second Annual Amateur Cookie Competition Registration Form:

Please complete this application form and submit to Lindsay Koriath via mail, fax or email by July 17, 2009:

Pastry Chicago—Amateur Cookie 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 Saturday, July 25, 2009

Whole Foods - Lincoln Park

1550 N. Kingsbury Street
Chicago, IL 60642

Event will begin at 1:30 pm with an educational demonstration by The French Pastry School (all are welcome). Contestants should arrive between 12:30 - 1:30 pm.

Rules for 2009 Pastry Chicago Second Annual Amateur Cookie Competition:

- Entries must be submitted by July 17th. Only the first 25 entries will be accepted for the competition.
- Contestants must submit 10 cookies for tasting by the judges.
- Contestants must submit 5 identical cookies for display (these cookies will be judged on appearance only – not a full presentation of cookies).
- Display space is limited to a 12" X 12" area on a white plate that will be provided.
- All cookies are submitted at the time of registration, cookies will be displayed for you and presented to the judges for tasting.
- Cookie recipes must be submitted with the cookies for tasting (if no recipe is submitted your cookies will not be judged).
- No baking is done on premises.
- All contestants must use the following ingredients, but are not limited to only these ingredients: Nielsen Massey Vanilla, Plugrá European-Style Butter, King Arthur Flour and a citrus flavor of your choosing (all of these items can be found at your local Whole Foods store).
- Each entry must be solely the work of the entrant.
- Cookies must be at least 1.5" in diameter and no larger than 4" in diameter (cookie must fit within a 4" X 4" square).
- All cookies and decorations must be edible.

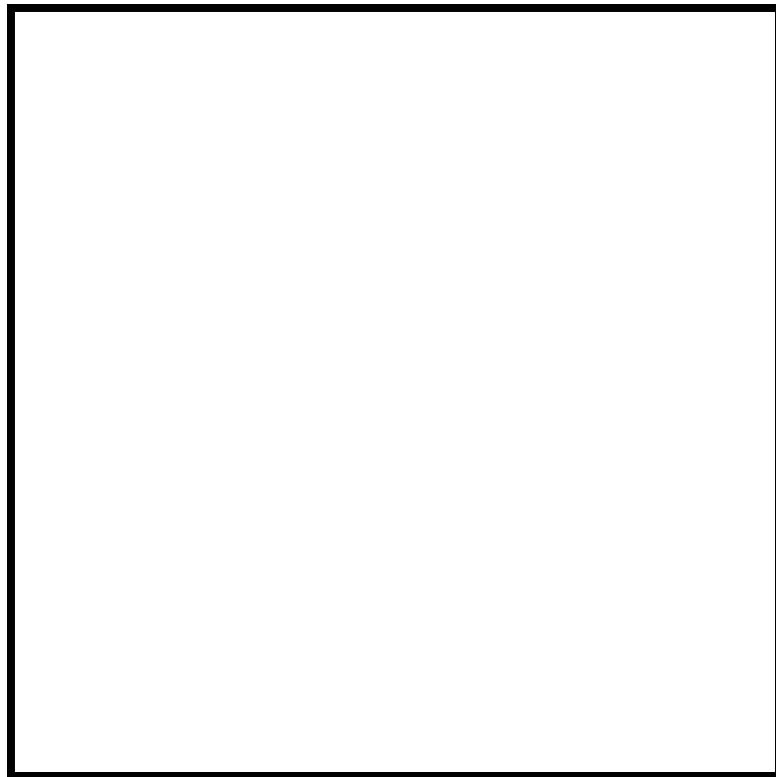
Pastry Chicago and Whole Foods are not responsible for any items left behind at the end of this event.



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4" x 4" square

Each individual cookie must fit within this box.

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Judging Criteria:

20% Decoration

50% Taste

20% Texture – properly baked

10% Punctuality and Professionalism