



THE
FRENCH PASTRY
SCHOOL
City Colleges of Chicago

FOR IMMEDIATE RELEASE

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PASTRY CHICAGO'S SECOND ANNUAL AMATEUR COOKIE COMPETITION Cookie Enthusiasts Compete at Whole Foods, Lincoln Park, Chicago

Chicago, Illinois (July 31, 2009) – Pastry Chicago, an organization which brings members of the Chicago community, culinary schools, community organizations and business together saw another fun and educational event in its Second Annual Amateur Cookie Competition held at the brand new Whole Foods in Lincoln Park on Saturday, July 25. Twenty-five cookie enthusiasts from Illinois to Iowa competed for the recognition of the best tasting and original citrus-flavored cookies, as well as prizes donated by KitchenAid, Hanigø Footwear, Dankso, and The French Pastry School, all sponsors of the event.

Whole Foods in Lincoln Park opened their doors to Pastry Chicago once again, welcoming around one hundred competitors and spectators last Saturday afternoon. While the judges scored the cookies on taste, decoration, and texture, the competitors and guests observed a demonstration by Chef Jonathan Dendauw of The French Pastry School. Chef Dendauw presented the classic French recipe, Sablé Breton, a buttery, crispy shortbread cookie.

The five winners of the competition were announced following the hour-long demonstration. Fifth place was awarded to Christine Rice's Orange Walnut Chocolate Chunk Biscotti; fourth place went to Chris Perchatsch and his White Chocolate Cranberry Oatmeal Cookies with Orange; Gina Gustrowsky won third place for her Lemon Knot Cookies; second place went to Bianca Pillarella's Strawberry-Lime Slices; and first place was awarded to Michelle Olszewski for her Strawberry Lemonade Snickerdoodles.

This amateur competition saw twenty-five competitors enter to win titles and prizes. Each competitor made ten cookies for the judges to taste and five for display in the café area of Whole Foods. Judges who volunteered their time included Chefs Rick Crump of Whole Foods; Keli Fayard of Vanille Pâtisserie; Suzanne Imaz of Hotel Sofitel Chicago; Elizabeth Madden of Rare Bird Preserves; and Alfred Pierre Jacques of The Standard Club in Chicago.

“Pastry Chicago is seeing more and more pastry enthusiasts coming from even beyond the Chicago area to compete, network, and learn something of value,” said Franco Pacini, Director of Pastry Chicago. “The opportunity to collaborate with fine establishments like Whole Foods and bring members of the community together produces a strong, positive effect on all involved.”

Pastry Chicago will host its Third Annual Pie Competition this September at Whole Foods on Canal Street in Chicago. More details will be available at www.pastrychicago.org.

Pastry Chicago is a group of passionate people who love and enjoy all forms of pastries. Pastry Chicago is made up of professional pastry chefs, students of the art of pastry and people who enjoy eating and the visual art of pastry. The goal of our group is to experience the Art of Pastry in all its glory at educational fun events across the city of Chicago and at the same time promote the fantastic talents of all the Artisans who work at the craft of producing beautiful delicious pastries.

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For more information on Pastry Chicago, please visit www.pastrychicago.org, or contact Anne Kauffmann
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