



Third Annual Amateur Fruit and Raisin Pie Competition Registration Form:

Please complete this application form and submit to Lindsay Koriath via mail, fax or email by the end of the day September 10, 2010:

Pastry Chicago—Amateur Fruit and Raisin Pie 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

Home Phone Cell Phone

Email Address

Signature

By signing this form, you grant permission to Pastry Chicago to publish your recipe on the Pastry Chicago website.

Competition will be held on Saturday, September 18, 2010

Whole Foods - South Loop

1101 South Canal Street
Chicago, IL 60607

Contestants should arrive as of 12:30 pm.

The event will begin at 1:00 pm with an educational demonstration by The French Pastry School (all are welcome).

Rules for 2010 Pastry Chicago Thrid Annual Amateur Fruit and Raisin Pie Competition:

- Registration forms may be accepted up until the end of the day, September 10, 2010. **Only the first 25 entries will be accepted for the competition.**
- Contestants may begin to arrive as of 12:30 pm. Pies and recipes must be submitted by 1:00 pm.
- Contestants must submit a total of (2) two identical pies: one 9" pie for judging and one 9" pie for display.
- All pies and recipes are submitted on the day of the competition. ***Pies will be displayed for you on white plates and presented to the judges for tasting. No additional display items may accompany your pies.***
- Pie recipes must be submitted with the pies for tasting (if no recipe is submitted your pies will not be judged).
- By signing this form, you agree to have your recipe published on the Pastry Chicago website.
- Pies are served cold. No baking is done on the premises.
- All contestants must use the following ingredients, but are not limited to only these ingredients: California Raisins, Nielsen Massey Vanilla, Plugrá European-Style Butter, King Arthur Flour and a fruit of your choosing (all of these items can be found at your local Whole Foods store).
- Each entry must be the sole work of the entrant.
- All pies and decoration must be edible.

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

Judging Criteria:

- 60% Taste
- 15% Texture
- 15% Decoration
- 10% Punctuality and Professionalism