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**THE CALIFORNIA RAISIN VISITS THE WINDY CITY**  
**Pastry Chicago's Pie Competition Brought Pastry and Raisin Enthusiasts Together**

Chicago, Illinois (September 24, 2010) – What could be a better way to celebrate the coming fall season than by baking pies? Creating original recipes and competing in the Amateur Fruit and Raisin Pie Competition with Pastry Chicago! September 18<sup>th</sup> saw 20 pie enthusiasts compete in the third annual contest at Whole Foods, South Loop where competitors showcased their best fruit *and raisin* pies! The California Raisins Marketing Board sponsored the event, and the California Raisin Mascot was there rooting on the contestants.

While judges sampled each entrant's pie, Chef Della Gossett of The French Pastry School at City Colleges of Chicago demonstrated one of her own favorite fall pie recipes: Pear and Mincemeat. She showed spectators how to make a perfect pie crust using Plugrá European-Style butter and King Arthur Flour. Her mincemeat and pear fillings included California Raisins, other dried fruits like cranberries and currants, plus apples, pears, spices, orange and lemon zest, brandy, and pear cider. The filling was topped with a brown sugar streusel. Following Chef Della's demonstration, Andrea Spring, winner of the 16<sup>th</sup> Annual American Pie Council competition also demonstrated sharing her winning recipe: Chocolate Raisin Walnut Pie.

Pastry chefs from around the area joined Pastry Chicago to judge competitors' pies once again including Joshua Baudin of Sweet Whimsy Pastry in Long Grove; Nicole Bujewski of Le Flour Bake Shop in Chicago; Sophia Evanoff of Chocolate Gourmet in Chicago; Gloria Hafer, After School Matters Chef Instructor; Shirley Miceli of Whole Foods Market, South Loop; and Laura Vaughn of Washburne Culinary Institute.

“We saw a lot of variety among the recipes in this year's pie competition,” said Chef Laura Vaughn, a pastry instructor at Washburne Culinary Institute in Chicago. “The competitors were very creative with the different ways they incorporated raisins with fruit – it was a real testament to how versatile an ingredient raisins are. Their crusts were also imaginative: we had a coconut pâte sucrée, a cheddar crust, and a walnut crust.”

Five contestants were awarded prizes (contributed by KitchenAid) and recognition based on their pies' taste, texture, and decoration. First place went to Carla Cubert and her Rhubarb and Golden Raisin Pie;



Sandy Bierlein won second place with her Creamy Raisin and Apple Pie; third place went to Renee Ortega for her Apple Spice Pie; Feridoun Moghaddam and his Apple Nectarine Raisin Pie won fourth place; fifth place went to Jade McGill for her White Chocolate Rum Raisin Banana Cream Pie with Coconut Cookie Crust; and recognized with an honorable mention was Meghan McNicholas and her Apple and Raisin Pie with Cheddar Crust.

The next Pastry Chicago event and demonstration by Chef Instructors from The French Pastry School will include the Fourth Annual Amateur Haunted Cupcake Competition on October 23<sup>rd</sup> at the Westfield Old Orchard Mall. For more information on this and future events with Pastry Chicago, see [www.pastrychicago.org](http://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](http://www.pastrychicago.org), or contact Anne Kauffmann  
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