



**2010 APC Crisco®  
National Pie Championships  
Professional Entry Form**



Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

E-mail: \_\_\_\_\_

**Pie Flavors:** Indicate the name of your pie next to the category you are entering:

\_\_\_\_\_ Apple

\_\_\_\_\_  Classic Chocolate\*


\_\_\_\_\_  Classic Cherry\*

\_\_\_\_\_ Citrus

\_\_\_\_\_ Cream

\_\_\_\_\_ Fruit/Berry

\_\_\_\_\_ Nut

\_\_\_\_\_  California Raisin\*\*

\_\_\_\_\_ Open

\*Crisco® Classic Cherry and Crisco® Classic Chocolate categories must contain at least ½ cup Crisco shortening or oil.

\*\*California Raisin category must contain at least one cup of raisins.

**Entrants** have the opportunity to bake their pies on-site at the Omni Championsgate on Saturday, April 24, 2010. Baking times are limited to 3 hours and are on a first come, first served basis.

Would you like to reserve a baking time? \_\_\_\_\_

**Registration:** To enter please register by mailing entry form and recipe along with payment, check (payable to American Pie Council) or credit card and recipe for receipt by 4/9/10 to:

American Pie Council  
P.O. Box 368  
Lake Forest, IL 60045  
or fax to 847-371-0199.

**Entry Fees:** Includes 2 tickets to the Pie Buffet  
Members - \$20/pie  
Non Members - \$35/pie

Number of pies entered \_\_\_\_\_ x \$20 for members \$35 for non-members or .

**Total Fee Paid:** \_\_\_\_\_

**All pies must be registered and recipes received by 4/9/10**

Credit Card (check one) MasterCard \_\_\_\_\_ VISA \_\_\_\_\_

Credit card Number \_\_\_\_\_ Exp. \_\_\_\_\_





**2010 APC Crisco®  
National Pie Championships®  
Abbreviated Rules and Professional Entry Form**

**You Could Win \$5000, a Sears Kenmore Range  
and a Crisco® Gift Basket  
All Entrants Receive an Emile Henry Pie Plate**

**Date:** Sunday, April 25, 2010  
**Schedule:** Registration 7:00AM-9:00 AM  
 Judging 10:00 – 4:00 PM  
 Award Ceremony – 4:30PM  
**Place:** Omni Championsgate, Championsgate, FL  
**Award Ceremony:** Lakeside Park Demonstration Stage  
 Celebration, Florida

**Evaluation of Pies**

**First Impression:** Pre slice score – Includes consistency of crust or topping. After slice score – Based on degree of appropriate runiness, juiciness or firmness. Impression of first taste.

**A Closer Look:** Flavor – Strength and balance of flavor appropriate for type of pie; balance of sweet and/or tartness.

Peripheral flavors should be balanced with main ingredient of pie. Mouthfeel: Appropriate consistency, i.e. thick, thin, smooth, creamy, chalky, mushy, runny, dry, sticky, etc. should be considered when appropriate. Crust – Flaky or mealy. Aftertaste – Pleasant or unpleasant.

**Overall Impression:** How impressive was it, how appealing and memorable.

**Creativity:** How much creativity went into this recipe.

Crisco is a registered trademark of The J.M. Smucker Company  
 ®National Pie Championships is a registered trademark



**2010 APC Crisco Professional NPC Abbreviated Rules:**

- This contest is open to legal residents of the 50 United States and D.C., 18 years of age or older.
- Professional chefs entering pies must submit their recipe, including crust. Recipes must be original and never before published. Alcohol may not be used in recipes. Recipes must be submitted in English, either on a disk (Word file, please) or a typed copy on an 8 1/2x11 paper. If possible, please e-mail recipe to [apc@piecouncil.org](mailto:apc@piecouncil.org). Please include your name and flavor category on the recipe.
- Only dessert pies may be entered in this contest and must include bottom and side crusts.
- **Prizes will be awarded in each flavor category and for Best of Show. \$5000, a Sears Kenmore range and a Crisco Gift Basket for Best of Show, \$200 and a Crisco Gift Basket, 1<sup>st</sup> place in each flavor category and an honorable mention, no cash prize, a Crisco Gift Basket in each flavor category.** Total ARV of all prizes - ~~\$6600~~7560. To choose the appropriate flavor category, choose the ingredient with the greatest quantity or strongest flavor to classify your pie.
- Please note: Crisco® Classic Cherry and Crisco® Classic Chocolate category must use at least ½ cup of Crisco shortening or oil in its recipe. California Raisin category must use at least one cup raisins.
- For safety reasons, all refrigerated pies may be tested to assure that the temperature does not exceed 45°.
- Recipes become the property of the American Pie Council and Crisco.

**Contest is subject to Official Rules. Official Rules are subject to change without notice. The decision of the judges is final. To obtain Official Rules, see [www.piecouncil.org](http://www.piecouncil.org).**

Pie plates can be picked up after the award ceremony at the Ballroom at the Omni Championsgate. All plates not claimed by 10:00PM will be discarded. **Crisco, the APC, and Omni Championsgate are not responsible for lost or unclaimed pie plates.**

**Call Linda Hoskins with questions at 847-371-0170, email at [apc@piecouncil.org](mailto:apc@piecouncil.org) or click on contact us on our website at [www.piecouncil.org](http://www.piecouncil.org).**

## Hotels and Housing Information



**Reservations:** Rooms are available for \$129/night at the Omni Championsgate. Call 1-800-843-6664 before April 1, 2010 and be sure to mention you are a National Pie Championships participant to get the special rate.

Dreamhomes Vacation Homes are also available. Call 407-397-9868 for reservations.

If you need information on any other hotels in the area, please call Nancy at 847-371-0101 x 3394.

Call Linda Hoskins with questions at 847-371-0170, email at [apc@piecouncil.org](mailto:apc@piecouncil.org) or click on contact us on our website at [www.piecouncil.org](http://www.piecouncil.org).