



**2010 National Pie Championships
Independent Bakers**



Name: _____ Title: _____

Company Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ E-Mail: _____

Independent Bakers have pie sales under \$1,000,000/yr.

Check the category for the pie(s) you are entering:

- _____ Gourmet wholesale cost under \$7.00 (indicate flavors)
- _____ S-Gourmet wholesale cost over \$7.00 (indicate flavors)
- _____ No sugar added (be sure to indicate category above)
- _____ Portion Control Pies (apple,fruit/berry,cream,open)
 - _____ Single serving slice
 - _____ Hand-held
 - _____ 4"-6" pie

Total number of entries _____ x \$125 (members) or \$250 (non-members) **\$100 addt'l fee after April 7, 2010**

Total Fee Paid: _____ (Must be paid before judging)

_____ **Check here if you need baking facilities**

_____ **Approximate number of hours**

Copy this entry form and mail, email or fax by **4/7/10** to:

**APC, Commercial Entries, P.O. Box 368,
Lake Forest, IL 60045, email to piecouncil@aol.com or fax to
847-371-0199.**

Pie Flavors – Please indicate name of each pie entered
Please indicate with a checkmark under “C” if pie needs cooler storage and under “F” if it needs freezer storage (after registration).

	C	F
Apple _____		
Apple Crumb _____		
Banana Cream _____		
Berry _____		
Blueberry _____		
Candy/Cookie Cream _____		
Cherry _____		
Chocolate Cream _____		
Citrus _____		
Coconut Cream _____		
Custard _____		
Key Lime _____		
Nut _____		
Open _____		
Open Cream _____		
Note: Indicate graham or pastry crust for open cream.		
Open Fruit/Berry _____		
Peach _____		
Peanut Butter _____		
Pumpkin _____		
 California Raisin* _____		
Best New Product** _____		
Silk Cream _____		

2010 Independent National Pie Championships



Friday, April 23, 2010
Omni Championsgate
Championsgate, FL



Schedule: Registration 6:00 – 9:00AM
Judging 10:00 – 3:30PM

Award Ceremony: The Pie Reception – 6:00PM
The Omni Championsgate
Championsgate, FL

Registration: Registering as early as possible will help us assure we have adequate baking/ storage capacity. **A representative must attend the National Pie Championships to enter pies.**

Entry Fees: **Members - \$125/pie entry**
Non Members - \$250/pie entry
After 4/07/10 add'l \$100 fee

Evaluation of Pies

First Impression: Pre slice score – Includes consistency of crust or topping. After slice score – Based on degree of appropriate runniness, juiciness or firmness. Overall 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 Appeal: After scoring for appearance and taste, how impressive was it, how appealing and memorable.

Independent National Pie Championships Abbreviated Rules:

- Only dessert pies where the crust contains the filling may be entered.
- **All pies entered in the competition should be submitted baked as they are sold to the consumer.** Pies must be in production (except Raisin and Best New Product flavors – see below). With the exception of the Super Gourmet Category, no hand decorating or finishing will be allowed with the exception of egg wash or toppings, that come with the pie in a standard package or are sold topped.
- There will be no limit to the number of pies any one contestant may enter in a flavor per category, however, the same formula can be entered only once in a category.
- Ribbons may not be awarded in flavor categories with only one contestant. Evaluations, however, will be provided.
- California Raisin* – Can be a new pie not yet in production.
- Best New Product** – A new pie not yet in production.
- **Use the predominant fruit flavor in entry to determine correct flavor category.**

Pies will be disqualified if entered into the incorrect flavor and/or category. Please bring two of the same pie for every entry for display purposes.

Rules are subject to change. The decision of the judges is final.

Hotel Reservations:

Hotel Reservations must be made before **4/1/10**. Please call the Omni Championsgate at 1-800-843-6664 and identify yourself as a National Pie Championship participant to receive your reduced rate of \$129. It is important that you inform them that you are with the American Pie Council when making your reservation.

For more information, visit our website at
www.piecouncil.org

