



**2011 APC Crisco®
National Pie Championships
Amateur 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

_____ Cream Cheese**

_____ Custard

_____ Fruit/Berry

_____ Nut

_____ Peanut Butter

_____ Pumpkin

_____ Open



_____ Raisin***



_____ Pie ****

_____ Sweet Potato

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

** Cream Cheese category must contain at least 1 8oz. package cream cheese.

*** California Raisin category must contain at least 1 cup of California raisins

** Splenda category must contain at least ½ cup Splenda No Calorie Sweetener, Granular. Sugar may not be used in this recipe.

Brunch: A brunch will be held at 9:00AM on Saturday, April 9th after registration. Tickets are \$10/entrant, \$20/guest.

Entrants have the opportunity to bake their pies on-site at the Caribe Royale on Friday, April 8, 2011. Baking times are limited to 3 hours and are on a first come, first served basis.

Would you like to reserve a baking time ? Yes/No (Circle One)

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 3/10/11 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 - \$15/pie
Non Members - \$35/pie

Number of pies entered _____ x \$15 for members \$35 for non-members.

Number of brunch tickets _____ x \$10/entrants, \$20/guests

Total Fee Paid: _____

All pies must be registered and recipes received by 3/10/11

Credit Card (check one) MasterCard _____ VISA _____

Credit Card Number _____ Exp. _____





2011 APC Crisco® National Pie Championship Abbreviated Rules and Amateur Entry Form

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

Date: Saturday, April 9, 2011
Schedule: Registration 6:30-9:00 AM
 Brunch 9:00AM
 Judging 9:00AM – 4:00 PM
 Award Ceremony – 7:00 PM
Place: Caribe Royale, Orlando, 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 runniness, 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.

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2010 APC Crisco® Amateur NPC Abbreviated Rules:

- This contest is open to legal residents of the 50 United States and D.C., 18 years of age or older. No professional chefs, baker, food writers, food home economists, students enrolled in a degree program at a cooking school, or any other person who regularly makes pies, baked goods or recipes for pay.
- Amateurs 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. Please include your name and flavor category on the recipe.
- All pies must be pre-registered and recipes received by 4/9/10
- Only dessert pies may be entered in this contest and must include bottom and side crusts.
- One (1) Grand Prize: One (1) check for \$5000, a Sears Kenmore Range and one (1) large **Crisco** gift basket (ARV: \$5800).
- One First, Second and Third Place Prize will be awarded in each of the fifteen flavor categories listed. First Place Prize: One (1) check for \$200 and a **Crisco** gift basket; Second Place Prize: One (1) check for \$150 and a **Crisco** gift basket; Third Place Prize: One (1) check for \$100 and a **Crisco** gift basket. (Total ARV of First, Second and Third Place Prizes: \$8,550).
- 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. Splenda category must use at least ½ cup Splenda No Calorie Sweetener, Granular. (No added sugar). Raisin category must use 1 cup raisins. Cream Cheese category must use 1 8oz. package cream cheese.
- 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.

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. **The J.M. Smucker Company, the APC, and the Caribe Royale are not responsible for lost or unclaimed pie plates.**

Hotels and Housing Information



Reservations: Rooms are available for \$129/night at the Caribe Royale. Call 1-800-823-8300 or on-line at www.cariberoyale.com before March 10, 2011 and identify yourself as a National Pie Championship participant to receive the special rate.

Call Linda Hoskins with questions at 847-371-0170, email at apc@piecouncil.org or click on contact us on our website at www.piecouncil.org.