



2012 National Pie Championships Commercial Entry Form



Name: _____ Title: _____

Company Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ E-Mail: _____

Use separate form for each Category entered.
(Multiple flavors for each division/category may be on same form)

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

- _____ Family wholesale cost under \$3.00 (indicate flavors)
- _____ Premium wholesale cost under \$5.00 (indicate flavors)
- _____ 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)
- _____ NSA flavors only apple, blueberry, cherry, chocolate cream, citrus, coconut cream, fruit/berry, nut, open, open cream, peach, pumpkin
- _____ Portion Control Pies (apple, cherry, fruit/berry, open Pumpkin, open cream)
- _____ Single serving slice
- _____ Hand-held
- _____ 4"-6" pie

Total number of entries _____ x \$125 (members) or \$250 (non-members) **\$100 add'l fee after March 30, 2012**

Total Fee Paid: _____ (Must be paid before April 26, 2012)

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

_____ **Approximate number of hours**

Copy this entry form and mail, email or fax by **March 30, 2012** 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.

Apple _____

Apple Crumb _____

Banana Cream _____

Berry _____

Blueberry _____

Candy/Cookie Cream _____

Cherry _____

Chocolate Cream _____

Citrus _____

Coconut Cream _____

Baked Dairy _____

Key Lime _____

Nut _____

Open _____

Open Cream _____

Note: Indicate graham cracker or pastry crust for open cream.

Open Fruit/Berry _____

Open Fruit/Berry/Cheese Combo _____

Peach _____

Peanut Butter _____

Pumpkin _____

Shelf Stable Pumpkin _____



California Raisin _____

Best New Product _____

Silk Cream _____

Strawberry _____

Tropical Fruits _____

2012 Commercial Division National Pie Championships



Friday, April 27, 2012
Caribe Royale
Orlando, FL



Schedule: Registration 6:00 – 8:00AM
Judging 9:00AM – 3:30PM

Award Ceremony: The Pie Reception – 6:00PM
Caribe Royale
Orlando, 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 3/30/12 addt'l \$100 fee

Evaluation of Pies

First Impression: Pre slice score – Includes appearance and consistency of crust or topping. After slice score – Based on degree of appropriate runniness, juiciness or firmness. Overall appearance, aroma, etc, 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, versus 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.

Creativity: (Only for Best New Product) – How creative is this pie?

Commercial National Pie Championships Abbreviated Rules: (See Entry Manual for complete 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 pie not yet in production.
- Best New Product – A new pie not yet in production.
- Baked Dairy includes custard, chess, sugar cream, etc.
- Use the predominant fruit/flavor (over 50%) in entry to determine correct flavor category.
- See Entry Manual for tropical flavors.

Pies may 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:

Reservations: Rooms are available for \$129/night at the Caribe Royale. Call 888-258-7501 or register on line at https://resweb.passkey.com/Resweb.do?mode=welcom_ei_new&eventID=3408346&utm_source=186&utm_medium=email&utm_campaign=4837665 before March 30, 2012

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

