



# 2018 APC National Pie Championships® Abbreviated Rules and Amateur Entry Form

Saturday, April 7, 2018  
Rosen Centre Hotel, Orlando, FL

**You could Win \$5000!**  
**All Entrants receive an Emile Henry Pie Dish**

<b>Schedule:</b>	7-8:30AM	Pie Registration
	9:00AM	Pie Learning Center
	10AM-4PM	Judging
	4:30PM	Pizza Pie Party
		Apron and Iron Chef Contests
	6:30PM	Awards Ceremony

## Evaluation of Pies

**First Impression:** Pre slice score – Includes consistency of crust or topping. After slice score – Based on degree of appropriateness, 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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## 2018 APC Amateur NPC Abbreviated Rules:

- This contest is open to legal residents of the United States and D.C. except Arizona, Maryland, Tennessee, Vermont, 18 years of age or older. No professional chefs, bakers, 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. Recipes must be submitted in English, attached to an e-mail (Word files only). E-mail recipes to

piecouncil@aol.com. Please include your name, city, state and category on the recipe.

- Entries and recipes must be received by 3/5/2018, or entries by mail must be postmarked by 3/1/2018 and received by 3/5/2018.
- All pies must include bottom and side crusts.
- Cream Cheese category must contain at least 1 8oz. package cream cheese.
- Chicken Pot Pie entries must be submitted warmed and ready to serve. These entries are not eligible for the Best of Show. Comstock/Wilderness category must contain 1 entire can of the appropriate flavor Comstock filling plus 4 additional ingredients in the filling. One winner in each flavor category will be awarded and a Best of Show candidate will be chosen amongst them to compete in the Best of Show
- One Grand Prize: One check for \$5000 (ARV: \$5,000).
- One First, Second and Third Place Prize will be awarded in each of the flavor categories listed (with the exception of the Comstock/Wilderness Category and Chicken Pot Pie). First Place Prize: One check for \$200 (ARV \$200 each); Second Place Prize: One check for \$150 (ARV: \$150 each); Third Place Prize: One check for \$100 (ARV: \$100 each).
- For the Comstock/Wilderness Category – One runner up in each flavor category of the Comstock/Wilderness Category will be awarded one check for \$100 (ARV \$100 each). A winner will be chosen amongst the runners up and receive a check for \$200 (ARV \$200). This winner will be considered the Winner of the Comstock/Wilderness Category and compete in the Best of Show.
- For the Chicken Pot Pie Category one first place winner will be awarded \$200, second place \$150 and third place \$100
- To choose the appropriate category, choose the ingredient with the greatest quantity or strongest flavor to classify your pie.
- For safety reasons, all refrigerated pies may be tested to assure that the temperature does not exceed 45°F.
- Recipes become the property of the American Pie Council.

## Recipe Instructions

- Submit recipes via email using Microsoft Word
- No graphics on recipes
- No columns, underlines, tabs, bold, or italics
- Add your name, city, state and category
- No abbreviations except oz for ounce



**2018 Pie Learning Center  
Saturday, April 7, 2018  
Rosen Centre Hotel Conference Center**

**Tentative Agenda**

**7:00-8:45AM – Pie Registration**

**9:00AM – 1st Session**

**9:45AM – Break**

**10:15AM – 2nd Session**

**11:00AM – Break**

**11:15AM – 3rd Session**

**12:00PM – Baker Lunch – Tickets \$10/entrant, \$13/guests**

**1:15PM – 4th Session**

**4:30PM – Pizza Pie Party  
Apron and Iron Chef Contests**

**6:30PM – Award Ceremony**

**Hotels and Housing Information**

**Reservations:**

**Reservations:** Rooms are available for \$149/night at the Rosen Centre Hotel. Call 800-204-7234 or register on line at [APC 2018 Online Reservation Link](#) before March 5, 2018.

**Contest is subject to Official Rules. 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 Rosen Centre Hotel. All plates not claimed by 8:00PM will be discarded. **APC, and the Rosen Centre Hotel are not responsible for lost or unclaimed pie plates.**

Call Linda Hoskins with questions at 847-687-2722 e-mail at [piecouncil@aol.com](mailto:piecouncil@aol.com) or click on contact us on our website at [www.piecouncil.org](http://www.piecouncil.org).



**2018 APC  
National Pie Championships®  
Amateur Entry Form**

**Pie Flavors:** To enter pies, indicate the name of your pie next to the category you are entering:

- \_\_\_\_\_ Apple
- \_\_\_\_\_ Blueberry
- \_\_\_\_\_ Cherry
- \_\_\_\_\_ 6" Chicken Pot Pie\*
- \_\_\_\_\_ Chocolate
- \_\_\_\_\_ Citrus
- \_\_\_\_\_ Cream
- \_\_\_\_\_ Cream Cheese\*\*
- Comstock/Wilderness Category (more than one entry permitted)\*\*\* 
- \_\_\_\_\_ Apple
- \_\_\_\_\_ Cherry
- \_\_\_\_\_ Blueberry
- \_\_\_\_\_ Peach
- \_\_\_\_\_ Strawberry
- \_\_\_\_\_ Fruit/Berry
- \_\_\_\_\_ Hollywood Pies\*\*\*\*
- \_\_\_\_\_ Handcrafted Artisan Pie\*\*\*\*\*
- \_\_\_\_\_ Nut
- \_\_\_\_\_ Peanut Butter
- \_\_\_\_\_ Pumpkin
- \_\_\_\_\_ Open

\*Chicken Pot Pie must be served warm. Not eligible for Best of Show.  
 \*\* Cream Cheese category must contain at least 1 8oz. package cream cheese.  
 \*\*\*Comstock/Wilderness category must contain 1 entire can of the appropriate flavor Comstock filling plus 4 additional ingredients in filling. 1 winner in each flavor category will be awarded and a Best of Show candidate will be chose amongst them to compete in the Best of Show.

\*\*\*\* This pie is to showcase your favorite Hollywood movie -- classic or new, from silent films to the present, from live action to animated, a 1 paragraph description must accompany pie.  
 \*\*\*\*\*Handcrafted Artisan pie entries must have all ingredients made from scratch.

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

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

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

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

**To Enter:**

- Email entry form/information and recipe to [apc@piecouncil.org](mailto:apc@piecouncil.org), or
- or
- Complete and submit on-line entry form at [www.piecouncil.org](http://www.piecouncil.org), or
- Mail entry form and recipe to:  
 American Pie Council  
 Amateur Entries  
 P.O. Box 523  
 Bonita Springs, FL 34133

**Entry Fees:**

Members - \$15/pie  
 Non Members - \$35/pie  
 Saturday Pie Learning Center Luncheon  
 \_\_\_\_\_ \$10/entrants \_\_\_\_\_ \$13/guests

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

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

**All entries and recipes must be received by 3/5/2018  
 Credit card or check payments to American Pie Council must be received by 3/5/2018**

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

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

CVV Code (on back of card) \_\_\_\_\_ Billing Zip Code \_\_\_\_\_

