



**2019 25<sup>th</sup> Anniversary  
APC National Pie Championships  
Independent/Retail Bakers  
Entry Form**

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:**

\_\_\_\_\_ Any size whole pies

Total number of entries \_\_\_\_\_ x \$50 (members) or \$100 (non-members) **\$50 addt'l fee after March 8, 2019**

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

\_\_\_\_\_ **Check here if you need baking facilities (we will do our best to accommodate you)**

\_\_\_\_\_ **Approximate number of hours**

Copy this entry form and mail or email and send payment by **March 8, 2019**

**APC, Independent Entries**

**P.O. Box 523**

**Bonita Springs, FL 34133**

email to [piecouncil@aol.com](mailto:piecouncil@aol.com)

**Hotel Reservations:**

If you need hotel reservations, please call the Renaissance Orlando at Sea World at 1-800-266-9432 or reserve online at [APC 2019 Online Reservation Link](#) to receive your reduced rate of \$154. Hotel reservations must be made before **March 11, 2019**. Please keep in mind this hotel will fill early. Free parking will be available for APC at the hotel.

**Pie Flavors – Please indicate name of each pie entered**

Apple \_\_\_\_\_

Single Flavor Fruit/Berry \_\_\_\_\_

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

Banana \_\_\_\_\_

Blueberry \_\_\_\_\_

Chocolate \_\_\_\_\_

\**Guittard* Chocolate \_\_\_\_\_

Citrus \_\_\_\_\_

Baked Dairy \_\_\_\_\_

No Sugar Added \_\_\_\_\_

Nut \_\_\_\_\_

Open \_\_\_\_\_

Open Cream \_\_\_\_\_

Peanut Butter \_\_\_\_\_

Pumpkin \_\_\_\_\_

Strawberry \_\_\_\_\_

\*\*Dobla Category \_\_\_\_\_

\**Guittard* Category must contain Guittard Chocolate, provided by contacting Linda at [piecouncil@aol.com](mailto:piecouncil@aol.com) 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).

\*\*Dobla Category must use Dobla products, which will be sent to you. Contact Linda at [piecouncil@aol.com](mailto:piecouncil@aol.com). Decoration only will be judged.

For more information, visit our website at  
[www.piecouncil.org](http://www.piecouncil.org)

**2019 APC National Pie Championships  
Independent/Retail Bakers Division  
Entry Form**

**Friday, April 12, 2019**

**Renaissance Orlando at Sea World, Orlando, FL**

**Schedule:**

Thursday: 5:00PM Welcome Reception

Friday: 7-8:30AM Pie Registration  
9AM Pie Learning Center  
9AM-3PM Judging  
12:15 Luncheon  
**Holton Food Products**  
6PM Award Ceremony/Pie Reception  
**Colbore Foodbotics**  
**D&W Fine Foods**

**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 - \$50/pie entry**  
**Non Members - \$100/pie entry**  
**After March 8, 2019 add'tl \$50 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.

**2019 Pie Learning Center**

Friday, April 12, 2019

Renaissance Orlando at Sea World, Orlando, FL

Tentative Agenda

6:30-8:30AM	Registration of Commercial NPC Entries
9:00AM	Pie Judging Begins
9:00-10:00	TBD
10:15-11:00	TBD
11:15-12:00	TBD
12:15-1:30PM	<b>Holton Food Products Luncheon</b>
	Speaker TBD
1:45-2:30PM	TBD

**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 and sold in your store. 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.
- Baked Dairy includes custard, chess and sugar cream pies.
- **Use the predominant fruit flavor (at least approx. 80%) 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.*