



**2019 25<sup>th</sup> Anniversary  
APC National Pie Championships®  
Abbreviated Rules and Professional Entry Form**

**You Could Win \$5000!  
All Entrants Receive an Emile Henry Pie Dish**

**Date:** Saturday, April 13, 2019

**Schedule:**

8-8:30AM	Pie Registration
8:30AM	Pie Learning Center
9AM-4PM	Judging
4:30 PM	Pizza Pie Party
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 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.

®National Pie Championships is a registered trademark of the American Pie Council



**2019 APC Professional NPC Abbreviated Rules:**

- This contest is open to legal residents of the 50 United States and D.C. 18 years of age or older. The contest is only open to 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. The Contest entry may not have been sold in any restaurant or bakery. The Contest entry must be an original that was created by the person making the entry.
- Professional chefs entering pies must submit their entire 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), or submitted to [apc@piecouncil.org](mailto:apc@piecouncil.org). Please include your name and flavor category on the recipe.
- Entries and recipes must be received by 3/8/2019, or entries by mail must be postmarked by 3/5/2019 and received by 3/8/2019.
- Only dessert pies may be entered in this contest (with the exception of chicken pot pie entries) and must include bottom and side crusts.
- The winner in the Chicken Pot Pie category is not eligible for Best of Show.
- One Grand Prize: One check for \$5000 (ARV: \$5,000).
- One First Place and one Honorable Mention will be awarded in each of the twelve flavor categories listed. Fifteen First Place Prizes: A check for \$200 (ARV: \$200 each); Fifteen Honorable Mention Prizes: One check for \$250 (ARV: \$250) will be awarded to the winner in the Chicken Pot Pie category, one check for \$150 will be awarded for 2<sup>nd</sup> Place in the Chicken Pot Pie category.
- To choose the appropriate flavor 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.

**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 Caribe Royale. All plates not claimed by 10:00 PM will be discarded. **APC and Renaissance Orlando are not responsible for lost or unclaimed pie plates.**

**2019 Pie Learning Center  
Saturday, April 13, 2019  
Rosen Centre Conference Center**

**Hotels and Housing Information**

**Tentative Agenda**

**7:00-8:45AM – Pie Registration**

**9:00AM – 1<sup>st</sup> Session of the Pie Learning Center Begins**

**9:45AM – Break**

**10:15AM – 2<sup>nd</sup> Session**

**11:00AM – Break**

**11:15AM – 3<sup>rd</sup> Session**

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

**1:00PM – 4<sup>th</sup> Session**

**1:45PM – Break**

**2:15PM – 5<sup>th</sup> Session**

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

**6:30PM – Award Ceremony**

**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 Judges at the hotel.

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



**2019 25<sup>th</sup> Anniversary  
APC National Pie Championships®  
Professional Entry Form**

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

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

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

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

**Pie Flavors:** Indicate the name of your pie next to the category you are entering:

- \_\_\_\_\_ Apple
- \_\_\_\_\_ Blueberry
- \_\_\_\_\_ *Guittard* Chocolate\*\*\*\*\*
- \_\_\_\_\_ Cherry
- \_\_\_\_\_ 6" Chicken Pot Pie\*
- \_\_\_\_\_ Comstock Category\*\*\*
- \_\_\_\_\_ Double Crust\*\*
- \_\_\_\_\_ My Favorite Vacation\*\*\*\*\*
- \_\_\_\_\_ Citrus
- \_\_\_\_\_ Cream
- \_\_\_\_\_ Dobra Summer Orange Creamsicle+
- \_\_\_\_\_ Fruit/Berry
- \_\_\_\_\_ Nut
- \_\_\_\_\_ Peanut Butter
- \_\_\_\_\_ Pumpkin
- \_\_\_\_\_ Open

\*Chicken Pot Pie must be served warm. Not eligible for Best of Show

\*\*Double Crust pie entries must have a top and bottom crust.

\*\*\*All entries in the Comstock category must contain 1 can of any Comstock/Wilderness Pie Filling plus at least 4 additional ingredients in the filling.

\*\*\*\*This pie is to showcase your favorite vacation. A brief one paragraph description must be submitted with pie.

\*\*\*\*\*Chocolate entries must use Guittard Organic 66%Semisweet Chocolate wafers. Contact Linda at [piecouncil@aol.com](mailto:piecouncil@aol.com) to receive complimentary chocolate.

+Dobra category must use specified products. Contact Linda at [piecouncil@aol.com](mailto:piecouncil@aol.com) to receive product.

**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

**To Enter:**

- Email entry form/information and recipe to [apc@piecouncil.org](mailto:apc@piecouncil.org), or
- Complete and submit online entry form at [www.piecouncil.org](http://www.piecouncil.org); or
- Mail entry form and recipe to:

American Pie Council  
P.O. Box 523  
Bonita Springs, FL 34133

**Entry Fees:**

Members - \$20/pie  
Non Members - \$35/pie

Number of pies entered \_\_\_\_\_ x \$20 for members \$35 for non-members

Saturday Pie Learning Center Lunch tickets

\_\_\_\_\_ Entrants \_\_\_\_\_ Guests \_\_\_\_\_ x\$15

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

**All entries and recipes must be received by 3/8/2019**

**Credit card or check payments to American Pie Council must be received by 3/8/2019**

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

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

**CVV Number** \_\_\_\_\_ **Billing Zip Code** \_\_\_\_\_