2020 Anniversary
APC National Pie Championships®
Abbreviated Rules and Amateur Entry Form
Saturday, April 25, 2020
Renaissance Orlando at Sea World, Orlando, FL

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

Schedule:
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 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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2020 APC Amateur NPC Abbreviated Rules:
• This contest is open to legal residents of the United States and D.C., 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 3/21/2020, or entries by mail must be postmarked by 3/20/2020 and received by 321/2020.
• All pies must include bottom and side crusts.
• Chocolate category must contain only Guittard chocolate, including Guittard Organic 66% Semisweet wafers.
• Cream Cheese category must contain at least 1 8oz. package cream cheese.
• Pot Pie entries must be submitted warmed and ready to serve. These entries are not eligible for 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: 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 Pot Pie Category one first place winner will be awarded $200, second place $150 and third place $100.
• An Emile Henry Pretty Pie winner will be chosen from all entries.
• 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 45ºF.
• 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, dashes, or italics
• Add your name, city, state and category
No abbreviations except oz for ounce
2020 Pie Learning Center  
Saturday, April 25, 2020  
Renaissance Orlando Sea World

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:

Please call the Renaissance Orlando at Sea World at 1-800-266-9432 or reserve online at APC 2020 Online Reservation Link to receive your reduced rate of $154. Hotel reservations must be made before March 23, 2020. Please keep in mind this hotel will fill early. Free parking will be available for APC at the hotel.

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

Call Linda Hoskins with questions at 847-687-2722 e-mail at piecouncil@aol.com or click on contact us on our website at www.piecouncil.org.
2020 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” Savory Pot Pie*

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

- Guittard Chocolate**

- Citrus
- Cream
- Cream Cheese***

- Fruit/Berry
- Pie With a Punch****

- Double Crust Pie*****

- Nut
- Peanut Butter
- Pumpkin
- Open

- **Chocolate entries must use Guittard Organic 66% Semisweet Chocolate wafers. Contact Linda at piecouncil@aol.com to receive complimentary chocolate.

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

- **** Pie With a Punch -- This pie must contain a liquor.

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

Name: ____________________________
Address: ____________________________
City: __________________ State: ______ Zip: ________
Phone: __________________ E-mail: __________________

To Enter:
- Email entry form/information and recipe to apc@piecouncil.org, or
- Complete and submit on-line entry form at www.piecouncil.org,
- Mail entry form and recipe to:
  American Pie Council
  Amateur Entries
  P.O. Box 846
  Cypress, TX 77410

Entry Fees:
Members - $15/pie
Non Members - $35/pie
Saturday Pie Learning Center Luncheon _______ $15.00
Number of pies entered _______ x $15 for members $35 for non-members.

Total Fee Paid: __________________
All entries and recipes must be received by 3/21/2020
Credit card or check payments to American Pie Council must be received by 3/21/2020
Credit Card (check one) MasterCard____ VISA_______

Credit card Number ____________________________ Exp. ________
CVV Code (on back of card) ______ Billing Zip Code ________