2020 APC National Pie Championships®
Abbreviated Rules and Professional EntryForm
You Could Win $5000!
All Entrants Receive an Emile Henry Pie Dish

Date: Saturday, April 25, 2020
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.

2020 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. Please include your name and flavor 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 3/21/2020.
- Only dessert pies may be entered in this contest (with the exception of 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. Fourteen First Place Prizes: A check for $200 (ARV: $200 each); Fourteen 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 2nd Place in the 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 45ºF.
- 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.

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.
2020 Pie Learning Center  
Saturday, April 25, 2020  
Rosen Centre Conference Center

Tentative Agenda

7:00-8:45AM – Pie Registration

9:00AM – 1st Session of the Pie Learning Center Begins
9:45AM – Break

10:15AM – 2nd Session
11:00AM – Break

11:15AM – 3rd Session

12:00PM – Baker Lunch – Tickets $15

1:00PM – 4th Session
1:45PM – Break

2:15PM – 5th 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 $159. 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 Judges at the hotel.

Call Linda Hoskins with questions at 847-687-2722, email at apc@piecouncil.org or click on contact us on our website at www.piecouncil.org.
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
- Chocolate
- Cherry
- Cream Cheese
- 6" Savory Pot Pie*
- Double Crust**
- Pies With a Punch****
- Citrus
- Cream
- Fruit/Berry
- Nut
- Peanut Butter
- Pumpkin
- Open

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

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

****This pie must contain a liquor.

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

**Recipe Instructions**
- Submit recipes via email using Microsoft Word
- Each recipe must be in a separate file
- Each recipe must contain a recipe for the crust
- 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, or
- Complete and submit online entry form at www.piecouncil.org; or
- Mail entry form and recipe to:

  American Pie Council
  P.O. Box 846
  Cypress, TX 77410

**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 3/21/2020
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 Number ___________ Billing Zip Code ____________