



2016 APC National Pie Championships® Abbreviated Rules and Amateur Entry Form

Saturday, April 30, 2016
Caribe Royale, Orlando, FL

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

Schedule:	7-8:30AM	Pie Registration
	8:30AM	Pie Learning Center
	9AM-4PM	Judging
	3:30 PM	Give Kids the World Pie Tasting
	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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2016 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 and category on the recipe.

- Entries and recipes must be received by 3/25/2016, or entries by mail must be postmarked by 3/20/2016 and received by 3/25/2016.
- All pies must include bottom and side crusts.
- Chicken Pot Pie entries must be submitted warmed and ready to serve. These entries are not eligible for the Best of Show.
- Cream Cheese category must contain at least 1 8oz. package cream cheese.
- Comstock/Wilderness category must contain 1 can of the appropriate flavor Comstock filling plus 4 additional ingredients in the 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
- Better for You entries must be a blueberry, cherry or strawberry pie. Entries must include 2 of the following ingredients in the crust: a) oats b)nuts c)quinoa d) ancient grains e) any alternative fats e) any alternative sugars.
- One Grand Prize: One check for \$5000 (ARV: \$5,000). One First, Second and Third Place Prize will be awarded in each of the fourteen 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 \$500.
- 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.

Contest is subject to Official Rules. The decision of the judges is final.
To obtain Official Rules, see www.piecouncil.org.

Pie dishes can be picked up after the award ceremony at the Ballroom at the Caribe Royale. All plates not claimed by 8:00PM will be discarded. **APC, and the Caribe Royale are not responsible for lost or unclaimed pie plates.**



**2016 Pie Learning Center
Saturday, April 30, 2016
Caribe Royale Conference Center**

Hotels and Housing Information



Tentative Agenda

7:00-8:45AM Pie Registration

8:30AM The Art of Sugar
Ruth Rickey, Sugar Zen

9:30AM Baking with Chef Jim
Chef James Gallo, Hyatt Regency Atlanta

10:30AM TBD
Chef Joseph DiPaolo, Pinnacle Foods

11:30AM Baker Lunch – Tickets \$20/entrant, \$25/guests

12:30 Baking with Emile Henry
TBD

1:30PM TBD

2:30PM TBD

3:30PM – Give Kids the World Pie Social

6:30PM – Award Ceremony

Reservations: Rooms are available for \$132/night at the Caribe Royale. Reservations Toll Free: 888-258-7501 before March 25, 2016.

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.



**2016 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

_____ Better for You****

_____ Handcrafted Artisan Pie*****

_____ Nut

_____ Peanut Butter

_____ Pumpkin

_____ Open

*Chicken Pot Pie must be served warm. Not eligible for Best of Show, one winner will be awarded \$500.

** Cream Cheese category must contain at least 1 8oz. package cream cheese.

***Comstock/Wilderness category must contain 1 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 chosen amongst them to compete in the Best of Show.

**** Better For You must be a blueberry, cherry or strawberry pie and include at least 2 of the following in the crust: a) oats b) nuts c) quinoa d) ancient grains e) any alternative fats f) any alternative sugars

*****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, or
- or
- Complete and submit on-line entry form at 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
_____ \$20/entrants _____ \$25/guests

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

Total Fee Paid: _____

All entries and recipes must be received by 3/25/2016

Credit card or check payments to American Pie Council must be received by 3/25/2016

Credit Card (check one) MasterCard _____ VISA _____

Credit card Number _____ Exp. _____

CVV Code (on back of card) _____ Billing Zip Code _____

