



Apple Dessert Contest

Contest Rules

1. The Bergen Apple Fest 2018 Apple Dessert Contest is open to any Jersey City resident. All ages are welcome to enter the contest.
2. Any apple dessert is welcome into the contest. This includes, but is not limited to: pies, tarts, cake, caramel apples, cobbler, crisp, cupcakes, donuts, or fritters. However, apple must be the primary ingredient of any dessert prepared.
3. Two desserts or batches of desserts per applicant.
4. Desserts will be divided into two categories of bakers: Amateur and Professional
 - A Professional Baker is someone who works as a baker, is studying culinary arts, works for a catering company, or sells pies from a commercial kitchen.
 - An amateur baker is anyone who does not fall into the above categories.
5. Store-bought crusts are allowed, but must be noted on the ingredient list.
6. Finished desserts cannot contain any raw or uncooked elements or ingredients. The only exception is candied or caramel apples.
7. Do **not** write your name on the pie tin or serving dish. Your entry will be assigned a random number at registration.
8. Desserts must be checked into registration by 12:30pm on the contest day (Saturday, November 3rd). Late entries will not be accepted.
9. If you like to enter the contest but cannot attend the day of the event, please send and submit the name of your **appointed representative** to the Office of Cultural Affairs & Bergen Square Historical Society. Your representative is subject to the registration check-in cut off time as well.
10. An **INGREDIENT LIST**, which includes apple varieties used and potential food allergies, must be included with your submission. Do not include name or other identifying information in this **INGREDIENT LIST**.
11. The exchange of recipes after the contest is greatly encouraged. If you provide them by November 2nd, the Bergen Square Historical Society will make copies. These recipes can include your name and contact information if you wish.

Contest Judging

A panel of local celebrity judges has been selected by the Office of Cultural Affairs and Bergen Square Historical Society. The desserts will be judged based on four categories:

- Appearance: (Crust & Filling Color, Detailing of the Dessert)
- Creativity: (Use of Ingredients, Recipe, and other elements)
- Flavor: (Distribution of filling/ingredients, taste, texture, and consistency)
- Presentation: (How was the dish presented)

Winners or their representatives must be present to receive their prizes.





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Participant Information

PARTICIPANT NAME: _____

ADDRESS: _____

CITY, STATE, & ZIP CODE: _____

PHONE: _____

EMAIL ADDRESS: _____

NAME OF RECIPE: _____





Apple Dessert Contest

Ingredient List

NAME OF RECIPE: _____

RECIPE:

INGREDIENTS:

FOOD ALLERGIES:

