



2019 KING ARTHUR FLOUR BAKING CONTEST



DATE: September 14, 2019

LOCATION: King Arthur Flour, 135 Route 5 S, Norwich, VT 05055

King Arthur Flour is looking for your best and most delicious fall dessert. Be sure to make it from scratch – mixes are not allowed. Your dessert must feature one fall flavor, such as (but not limited to) apple, pumpkin, and zucchini. Creativity is strongly encouraged. Get baking with King Arthur Flour and you could be the blue-ribbon winner! Need ideas? Visit KingarthurfLOUR.com for thousands of recipes.

OPEN TO: Adults (Ages 16+) ; amateur bakers only

KING ARTHUR FLOUR GRAND PRIZE:

1st place: \$100 gift certificate to the Baker's Catalogue at kingarthurfLOUR.com. May be used at the Baker's Store in Norwich or for a baking class at the Baking School*

Runner up: \$25 gift certificate to the Baker's Catalogue at kingarthurfLOUR.com. May be used at the Baker's Store in Norwich or for a baking class at the Baking School

Each entrant will receive a King Arthur Flour product, when entries are dropped off

RULES:

1. Fall desserts must use King Arthur Flour and be made from scratch (no mixes allowed). Recipe must include a minimum of 1 cup of King Arthur Flour (can be any variety).
2. Contestant must bring the opened bag of King Arthur Flour, submit a UPC label from the flour bag, or receipt of purchase when he/she submits the entry.
3. Directions for preparing the recipe must be clear; measurements should be in level cups, tablespoons, teaspoons or fractions thereof; also, include pan size, cooking temperature, number of servings and any other pertinent information.
4. Use ingredients that are readily available in grocery stores.
5. Type or legibly write recipe on 8 1/2 x 11" sheet of paper with name, address, daytime and evening phone number, email address if available, in the upper right-hand corner. Entries must be legible and include a phone number or they will be disqualified.
6. An entry form must accompany the entry, see entry form below.
7. Upon submission, recipes will become property of King Arthur Flour, which reserves the right to edit, adapt, copyright, publish and use for publicity, promotion or advertising without compensation.
8. Contestants may submit more than one type of dessert, but only one entry per participant can win.
9. Entry will need to serve 3-6 judges.



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10. Contest committee selects judges; judges' decisions are final.

11. Judging criteria for baked good:

Taste	40 points
Overall Appearance + Creativity	25 points
Texture	25 points
Use of Fall Flavor	<u>10 points</u>
TOTAL	100 points

12. King Arthur Flour employees are not eligible.

13. Failure to follow the rules may result in disqualification.

* The 2018 Grand Prize winner is not eligible to win the 2019 Grand Prize.

DAY OF CONTEST INFORMATION

1. Deliver dessert to King Arthur Flour, 135 Route 5 South, Norwich, VT 05055, on Saturday September 14, 2019, between 8:00 – 10:00 AM
2. Judging will begin at 10:30 AM
3. Winners will be notified by 4PM on September 14, via the phone number on their entry form.
4. Entries may be brought in any type of container (preferably disposable); it is not the responsibility of King Arthur Flour to return any dishes.
5. Entries must be prepared at home and brought to King Arthur Flour on the day and time of the contest.



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ENTRY FORM - KING ARTHUR FLOUR BAKING CONTEST

Name: _____

Mailing Address: _____

Telephone number: _____

Recipe name: _____

Must fill out and submit this form with your entry.

Entries are accepted on September 14, 2019 from 8:00-10:00AM at King Arthur Flour, Norwich, VT

If you have any questions you can e-mail: bakingcontests@kingarthurfLOUR.com or call 802 649 3881 x357.