

## **2017 Cambria Olallieberry Festival Dessert Contest Rules**

### ***Eligibility***

- Both inexperienced & experienced bakers are eligible to enter, but all baked goods must be made in a home kitchen.
- Entries must be made from scratch – no mixes or store bought desserts please.
- No limit on entries.
- Types of desserts that may be entered (extra points for anything Olallieberry).
  - o Cakes
  - o Cupcakes
  - o Pies
  - o Tarts

### ***Presentation & Contest Entry***

- Pre-Register your entry by filling out the bottom part of this form and dropping it off at A Matter of Taste (4120 Burton Drive, Attn: Gayle) or emailing it to Gayle at [info@amatteroftastecambria.com](mailto:info@amatteroftastecambria.com)
- Entries must be delivered on the day of the Festival (Saturday May 6th) at the Historical Museum between 9:30am -11:30am.
- Do not cut your entry for tasting. Judges will view and taste your entry as it is presented.
- If possible please deliver dessert in disposable container. Clearly mark your dish with name and phone number on the bottom of the container.
- Your entry will be judged on taste, texture, originality and appearance.
- The decision of the judges is final. Judges will not know participants names.
- Please do not submit anything that requires refrigeration
- All submissions will become property of the Cambria Olallieberry Festival
- All entries must include the recipe with the list of ingredients typed or written out on an 8.5” x 11” piece of paper.
- Winner will be announced the day of the contest on the Olallieberry Festival Demo Stage. Judging will take place at 1:00pm. Winner will be also be posted on our website.

### **2017 Cambria Olallieberry Festival Dessert Contest Entry**

NAME: \_\_\_\_\_

PH #: \_\_\_\_\_

EMAIL: \_\_\_\_\_

DESSERT: PIE \_\_\_\_\_ CAKE \_\_\_\_\_ CUPCAKE \_\_\_\_\_ TART \_\_\_\_\_