

Rules of Corpus Christi Church's – 4th Annual Buffalo Best Pierogi Contest

Goals of the Contest:

To treasure and encourage the tradition of making pierogi and to share the love for pierogi with others and to pass on the tradition.

To do the above in a spirit of fun and good will.

1. **ORGANIZER/TIME/LOCATION:** The contest is sponsored by Corpus Christi Parish in Buffalo, New York and will be held on Saturday, August 20 during the Dożynki Polish Harvest Festival on the grounds of Corpus Christi Church, 199 Clark Street in Buffalo, N.Y. Judging will begin at 4:30 p.m. Winners will be announced at 6 p.m. Contestants should arrive at 4 p.m.
2. **CATEGORIES:** Pierogi will be judged in the following three (3) categories:
HOMEMADE TRADITIONAL-boiled or fried pierogi filled with cheese, cheese/potato or kapusta (pickled or fresh cabbage) with or without mushrooms, carrots, etc.
HOMEMADE NON-TRADITIONAL-open to entrant's creativity, keeping in mind that a pierog is a stuffed pocket of dough.
COMMERCIAL -open to any business who must use a traditional recipe.
3. Toppings are allowed to be served with each entry.
4. A contestant may only enter one category.
5. **WHO CAN PARTICIPATE:** TRADITIONAL AND NON-TRADITIONAL contests are open to private individuals who submit their own handmade pierogi in their own name or in their family's name and who are not associated with a commercial pierogi enterprise such as a restaurant or manufacturer. Contest is open to all who reside in Western New York. COMMERCIAL contest is open to any business in Western New York.
6. **HOW MANY SHOULD I BRING AND HOW ?:** Each entrant is asked to provide 10 pierogi for tasting. Pierogi must be delivered warm and ready to eat. A limited number of warming stations will be available for those entrants whose pierogi have cooled because of any unforeseen long wait during judging.
7. **PRIZES:** First, second and third prizes will be awarded in each of the above three categories.
8. **JUDGING:** Each judge will taste one pierog belonging to each entry while judging.
9. Entries will be judged according to: dough texture, flavor, appearance and presentation on a scale of 1-5. Winners will be chosen based on the highest total score.
10. In the interests of ensuring impartiality in judging, tasting will be blind, meaning that each judge will receive a numbered plate corresponding to each entry. Order of service to judges will be determined by lottery. Portions to be judged will be served by contest organizers.
11. Relatives or spouses of judges may not enter the contest.
12. There is no fee to enter the contest.

Questions about the contest or directions?

Please call Event Chair Christopher Byrd at 716-218-0232.

Please complete and submit the enclosed form to:

C. Byrd C/O Pierogi - 442 Campus Drive - Snyder, NY 14226 by Saturday, August 13, 2011.

CONTEST ENTRY FORM FORM FOR CCC'S PIEROGI CONTEST

NAME (Individual or Business)

CATEGORY (Check One)

HOMEMADE TRADITIONAL

TELL US WHAT KIND YOU ARE MAKING:

HOMEMADE NON-TRADITIONAL

TELL US WHAT KIND YOU ARE MAKING:

COMMERCIAL TRADITIONAL

TELL US WHAT KIND YOU ARE MAKING:

CONTACT INFO:

NAME: _____

PHONE: _____

ADDRESS: _____ CITY: _____ ZIP: _____

EMAIL: _____

