

Rules of Corpus Christi Church's 11th Annual Buffalo's 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, 09/15/2018 at the Dożynki Polish Harvest Festival. Location for contest is upstairs at Parish Hall located at **165 Sears Street**. Judging will begin at 3:00 p.m. Winners will be announced at 4:30 p.m. Contestants should arrive at 2:30 p.m.
- 2. CATEGORIES:** Pierogi will be judged in the following four (4) 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...
DESSERT-pierogi made as a desert open to entrant's creativity.
3. Toppings are allowed to be served with each entry.
- 4. CONTESTANTS CAN ONLY ENTER ONE CATEGORY**
- 5. WHO CAN PARTICIPATE:** **TRADITIONAL, NON-TRADITIONAL & DESERT** contests 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. Pierogi must be delivered ready to eat. You will have extras. Share with other participants.
7. There is a **\$5.00** entrance fee for 2018 contest and must accompany submission form. (Fee is to help defray cost of putting on contest)
- 8. PRIZES:** First, second and third prizes will be awarded in each of the above four categories.
- 9. JUDGING:** Each judge will taste one pierog belonging to each entry while judging.
10. Pierogi judged according to: dough texture, flavor, appearance and presentation (pierogi is plated individually - bringing own plates helps) on a scale of 1-5. Winners will be chosen based on the highest total score.
11. 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.
12. Relatives or spouses of judges may not 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 - Buffalo, NY 14226 by Saturday, September 8, 2018.

CONTEST ENTRY FORM FORM FOR CCC'S PIEROGI CONTEST

NAME (Individual or Business)

CATEGORY (Check One)

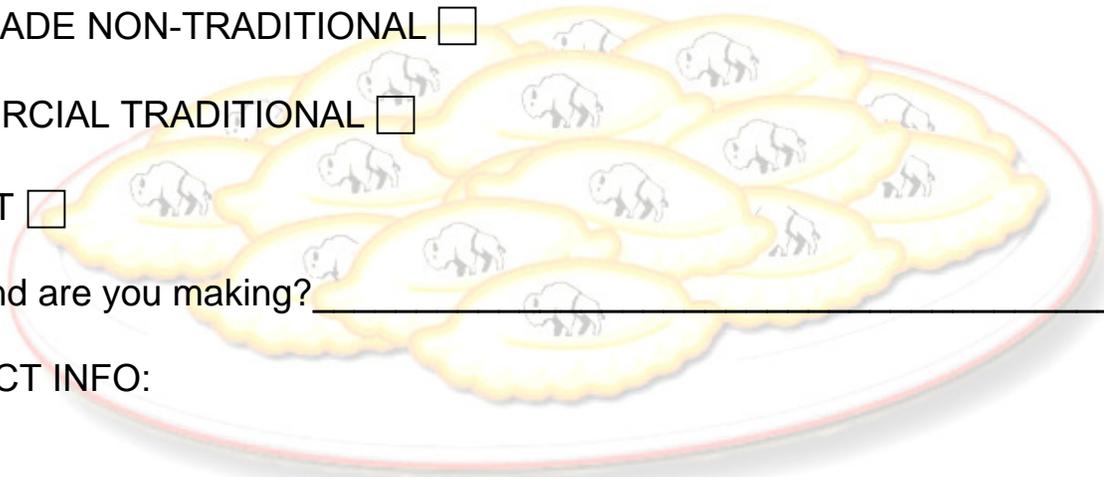
HOMEMADE TRADITIONAL

HOMEMADE NON-TRADITIONAL

COMMERCIAL TRADITIONAL

DESERT

What kind are you making? _____



CONTACT INFO:

NAME: _____

PHONE: _____

ADDRESS: _____ CITY: _____ ZIP: _____

EMAIL: _____

****Make checks payable to Corpus Christi Church****
Mail form to:
C. Byrd c/o Pierogi
442 Campus Drive
Buffalo, NY 14226