

# Calling all Jr. Pastry Chefs!

Students from any school in grades K-8 are invited to enter a prize-winning recipe for bread, brownies, cake, candy, cookies, pie or cobbler in the Our Lady of Lourdes Community Bake-off to celebrate the start of Catholic Schools Week.

**Date:** Sunday, January 27, 2019

**Location:** Our Lady of Lourdes School Cafeteria, 1305 Lourdes Ave., West De Pere

**Judging:** 11:15 a.m.- 12:30 p.m., winner announced at 12:30 p.m.

**Judges:** WBAY TV-2 Meteorologist Jenny Curtiss and Taylor Pierce, Owner of the Cupcake Couture

- Please complete the entry form below and submit to the Our Lady of Lourdes school office by Monday, January 21, 2019. Completed entry forms may be hand-delivered to the school office or mailed to 1305 Lourdes Ave, De Pere, WI 54115, Attn: Amy Blevins.
- Contestants may enter more than one dessert. Each entry requires a separate form.
- **Please review the backside of this form for complete contest rules and information.**
- If you have questions or would like to assist with the Bake-off, please contact Amy at [amyblevins@icloud.com](mailto:amyblevins@icloud.com).



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## Our Lady of Lourdes School Bake-off Entry Form

Student's Name (first & last): \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

Entry Category (please circle one): Bread   Brownies   Cake   Candy   Cookies   Pie   Cobbler

Dessert Name: \_\_\_\_\_

List of Ingredients-*required*\*: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

*\*Needed to identify allergens. This will not be shared with general public.*

## Our Lady of Lourdes Community Bake-off Contest Rules and Information

The Our Lady of Lourdes Bake-off will be held Sunday, January 27, 2019, at the Our Lady of Lourdes school cafeteria located at 1305 Lourdes Ave., De Pere, WI 54115.

Categories include: breads, brownies, cakes, candies, cookies, pie or cobbler.

There is no cost to enter.

### **Contestants:**

- Must be a student (from any school) in grade K-8.
- May have more than one entry. Each entry requires a separate form.
- May enter as an individual or as a team.
- Must submit completed entry form by Monday, January 21 to the Our Lady of Lourdes school office.

### **Bake-off Entries:**

- Should be delivered to the school cafeteria between 8:30 a.m. and 10:00 a.m., Sunday, January 27, 2019. If entering a cake, pie, or cobbler, please enter the entire dessert. If entering candy, cookies or brownies, please enter at least one dozen.
- Must be home cooked and not store-bought (ex: box cakes can be used; a pre-made cake from a store cannot).
- Are to be prepared in a sanitary manner, and must be submitted fully baked/prepared. Please do not submit entries that require refrigeration.
- Should be clearly labeled with the name of the baked good. Please write your name on the bottom (and lid, if applicable), of the container used to hold the entry.

### **Judging:**

- Celebrity judges are WBAY TV-2 Meteorologist Jenny Curtiss and Taylor Pierce, Owner of the Cupcake Couture in De Pere.
- Judging will begin at 11:15 a.m.
- Entries will be judged on a scale from 1-5, with 5 being the highest, based on taste, presentation, creativity, and texture.
- The judges will tally the ballots, and the contestant with the highest score will be the winner.
- In the event of a tie, the contestants will be asked a baking question. The contestant with the correct answer will be the Bake-off winner.
- Contestants, family, and visitors are not allowed in the judging area.

### **The Winner:**

- Will be announced at 12:30 p.m.
- Must be present to win.
- Will have his or her entry on display for one week at Cupcake Couture in De Pere and will also be able to design and name a cupcake for Cupcake Couture. Week of display to be mutually agreed upon between winner and Cupcake Couture.

Our Lady of Lourdes reserves the right to use the names, photos, images, videos and relevant quotes of all entrants.

With permission, the winning recipe will be posted on the Our Lady of Lourdes Facebook page.

Volunteers are needed to assist with the event. Please contact Amy Blevins at [amyblevins@icloud.com](mailto:amyblevins@icloud.com) for more information.

