

# “HOLY CONFECTIONS” DESSERT COMPETITION

## “Judged by local Pastors”

### RULES

Register at [www.albertvillechamberofcommerce.com](http://www.albertvillechamberofcommerce.com)

The competition will be held on Saturday, June 1 at the Albertville Museum (101 W. Main Street).

1. Contestants may be amateurs, Culinary Arts Students, Professional cook teams or church groups. Entry fee is \$25, and registration is online at [www.albertvillechamberofcommerce.com](http://www.albertvillechamberofcommerce.com).
2. Contestants may enter only 1 dessert. If it is an organization, more than 1 can be entered but must be under a “head cook” name and must pay the \$25 entrée fee for each entry.
3. Submissions can **NOT** be store-bought. We are looking for “made from scratch” desserts.
4. Baked goods are to be prepared in a sanitary manner.
5. All baked goods must be fully baked and complete before being turned in. Contestants turning in cupcakes or single-serving desserts must submit at least 10 individual pieces of each.
6. Aspiring Bakers must use their own dishes and decorations to present their desserts to the judges. **Be creative!** Part of your score is based on your presentation of your dessert. Your dishes can be picked up after 4 at the Chamber of Commerce office.
7. Any leftovers that are not judged will be given to the volunteers and is the property of the contest organizers.
8. Refrigeration will **NOT** be provided for your entrees. I would not recommend an ice cream dessert. It may sit at room temp for up to an hour before it is judged so keep that in mind.
9. Each entry should be turned in with an index card that includes your name, phone number, and the name of your baked good.

#### Contest Day:

**Desserts should be delivered between 1:30 pm and 2:00 pm. TURN IN ON THE HWY 75 SIDE DOOR OF THE MUSIUM!**

Contestants are free to stay in the turn-in area during judging and bring their cheering squad. Spend some time touring the Museum while you are there.

\* **Please note** - the streets will be closed in front of the museum and parking will be challenging with the festival in full swing. Take that into consideration when scheduling arrival for turn-in time. You may have to walk a few blocks.

**Judging will start at 2:30 pm The winner will be announced at 5:00 pm on the stage by the Train Depot.**

**Scoring :** The perfect score is 100

1. Contestants will be judged on:
2. PRESENTATION, 30 possible points, show off your creative skills to wow the judges. Creativity matters.
3. TASTE, 40 possible points. It is beautiful but how does it taste? Does the lemon cake have a good balance of sweet and tart?
4. EXECUTION, 30 possible points. Judges will look at how well the dessert was executed. If you turn in a cake and it looks amazing, but it is very dry you will be scored down on execution.
5. The Contest will be judged by local pastors, so this is going to be fun.
6. The committee will tally all the scorecards and the contestant with the highest score will WIN.

**PAYOUT is \$100, A BLUE RIBBON AND BRAGGING RIGHTS OF**

**THE BEST DESSERT “MADE ON THE MOUNTAIN”**

Direct any questions to Lynn Entrekin at 256-891-7592 [lynn@smokehousecrackers.com](mailto:lynn@smokehousecrackers.com)

or the Albertville Chamber of Commerce