



Grannie's
BAKE-OFF

SUNDAY, APRIL 22, 11am-3pm, HILTON GARDEN INN, TROY

Information for

**PROFESSIONAL
BAKERIES**

www.grandparentsforchildren.org/events

PROFESSIONAL BAKERIES

About the Competition

Grannie's Bake-Off offers area bakeries an opportunity to compete for the public's favorite in a variety of categories, all while giving back to the local Capital District community in support of grandparents raising grandchildren.

There are two main categories: **baking** and **cake decorating**. Professionals may compete in both the baking and the cake decorating contests.

Baking is subdivided into the following competition categories:

- Cakes/cupcakes
- Pies
- Cookies
- Pastries
- Hodgepodge (ice cream, candies, etc.)

Specifications

- Registration is FREE.
- Each bakery will be provided with one 6' or 8' table with linens and 2 side chairs, and signage. Additional tables are available for a \$10 fee. Appropriate "themed" decoration of your area and related costuming is encouraged.
- Each bakery's name, address, phone number, and website will be listed in the attendee program.
- Each bakery's name will be listed on the ballot sheet and venue map.

Cake Decorating

- The cake must be decorated in the "Grandma's House" theme or a theme related to grandparenting.
- Cakes must not be more than 24" tall or more than 30" wide in its tallest or widest parts.
- Cakes submitted for the silent auction/raffle must post a list of potential allergens (including flour, eggs, milk, butter, animal fat, nuts, etc.) with the cake where it is displayed.

PROFESSIONAL BAKERIES

Contest Rules

- Grannie's Bake-Off anticipates 200-300 attendees. Bakeries should scale and plan for sampling accordingly (approximately 150 samples).
- All food must be prepared ahead of time in a certified baking facility. Samples may be plated at the event.
- Bakeries must arrive, or deliver their goods, at least one hour prior to the start of the event (10:00am). If bakeries require volunteers to distribute their wares, they must notify NCGCR at least ten days prior to the event.
- Bakeries entering a baking category must provide a list of potential allergens in their samples, which must be clearly posted at their station. Items that must be identified include, but are not limited to: flour, eggs (cooked), eggs (raw), milk, butter, animal fat, nuts, etc. This list is not all-inclusive and participants remain responsible for listing any and all ingredients used in the recipe presented.
- All members at a station interacting with food are required to wear plastic gloves and adhere to the laws and regulations of the Rensselaer County Department of Health and any and all other government bodies responsible for the oversight of food preparation and distribution. Plastic gloves will be provided at the site.
- Bakeries are required to clean up their stations and dispose of all trash appropriately, unless not attending and utilizing volunteers.
- Each bakery must have a waiver on file with our organization by the time the event starts (enclosed with application). Bakeries who do not sign a waiver will be disqualified and will not be able to distribute samples.
- NCGCR reserves the right to incorporate additional standards to protect the health and safety of the public and participating bakeries.

PROFESSIONAL BAKERIES

Judging

- Bakeries entering a baking category will be judged by members of the public (attendees). Attendees will be able to sample from as many bakeries as they choose, and vote for their favorite in each category on the ballots provided.
- Bakeries entering the cake decorating category will be judged by attendees. Attendees will indicate on their ballots the “most appetizing” and “best themed” cake.
- Ballots for baking and cake decorating categories will be tallied from 11:15am to 2:45pm. Winners will be announced at 3:00pm.

Prizes

- A myriad of prizes are available for the winning bakeries, most notably a \$500 cash prize and the “Grannie’s Bake-Off trophy” for the bakeries with the most votes.
- The winning bakeries will be featured online in a special section of GRAND Magazine, the magazine for grandparents (www.grandmagazine.com).

Other Notes

- To be included in marketing materials, applications should be submitted no later than March 22, 2012. All bakery applications are due April 1, 2012. Applications after that date require contact with NCGCR to confirm availability of a booth.
- Bakeries whose items meet special dietary needs, such as vegan, kosher, gluten-free or low-fat are encouraged to post this on their station.

Contact

For more information, contact Allison Marron by telephone at 518-833-0215 or via email at amarron@grandparentsforchildren.org.

Or visit our website at www.grandparentsforchildren.org/events.

PROFESSIONAL BAKERIES APPLICATION

Your Name: _____

Your Bakery or Business Name: _____

Mailing Address: _____

City, State, Zip: _____

Telephone (w/area code): _____

Email Address: _____

Website: _____

Entry Categories:

_____ Baking – Cookies _____ Baking – Pastries _____ Baking – Other

_____ Baking – Cakes & Cupcakes _____ Baking – Pies

_____ Cake Decorating – I will be donating this cake to be raffled off

_____ Cake Decorating - I will not be donating this cake to be raffled off

I wish to support Grannie's Bake-Off further by:

_____ Donating a basket to be auctioned off (ex: cookie baskets, cooking supplies, etc.)

_____ Donating services to be auctioned off (ex: decorating classes, free cakes, gift certificated)

_____ Donating 5% of proceeds from orders taken at the event to NCGCR

I hereby certify that all baking will take place in a commercially licensed facility and I will note any and all allergens at my exhibit booth on the date of the event.

Signature: _____

Name: _____

Registration forms will not be accepted without this attestation.

Please remit this form to: NCGCR, 103 Remsen St., Ste. 202, Cohoes, NY 12047 or complete online at www.grandparentsforchildren.org/events

All contributions, including sponsorships, are tax deductible. A tax receipt will be provided upon receipt of payment or donated goods/services.