

# CUESA's Summer Jam Cobblers, Crisps, and Crumbles Contest CONTESTANT ENTRY FORM

## BAKER INFORMATION

Name:
Phone:
Email:

**Cobbler, Crisp, or Crumble  
Number**  
(to be assigned by CUESA staff)

## COBBLER\*/CRISP\*\*/CRUMBLE\*\*\* INFORMATION

Name:
Topping Ingredients:
Filling Ingredients:

\*Cobbler: A baked, deep-dish fruit dessert topped with a thick biscuit crust sprinkled with sugar

\*\*Crisp: A dessert of fruit topped with a crumbly, sweet pastry mixture often with nuts and/or oats and baked until browned and crisp

\*\*\*Crumble: A British dessert in which raw fruit is topped with a crumbly pastry mixture and baked.

## INGREDIENT INFORMATION (please list variety and farm name, if known)

<i>Example: Strawberries, Ground Stew Farms</i>	

### Contest Rules and Instructions

- Limit of one entry per person; cobbler, crisp, or crumble must be made by the person in whose name it is entered.
- Entries must feature one or more California-grown fruits or vegetables as the primary ingredient. All fruits, nuts, or vegetables in the dish should be seasonal. See the CUESA website for suggestions on farm sources:
  - Fresh fruits and vegetables sold at CUESA Farmers Markets: <http://www.cuesa.org/sellers>
  - Seasonality chart (for summer ingredients): <http://www.cuesa.org/eat-seasonally/charts/fruit>
- Cobbler must be all natural (i.e. no artificial ingredients, coloring agents, or chemical preservatives).
- Cobbler must be prepared in an eight-inch square baking dish. You may use either a disposable or a reusable one; all reusable pans must be picked up immediately after the ceremony (approximately 2:30 pm). Please note there will be no available refrigeration.
- To enter, fill out the contest entry form and bring it with your cobbler, crisp, or crumble to the CUESA Classroom at the Jack London Square Farmers Market between 11:30 am and 12:30 pm on Sunday, July 9, 2017, no exceptions.
- By entering, you acknowledge that your entered cobbler, crisp, or crumble becomes the property of CUESA.
- By entering, you give your permission to have your photo taken and have it used for future promotional materials, including the CUESA website.

- Contestants are encouraged to attend the ceremony announcing the winners on July 9th at 2:30 pm in the CUESA Classroom. If not present, winners will be contacted by email.

### **Prizes**

All prizes may include gift certificates, baking supplies, or other prizes.

- Grand Prize = \$100 value
- Second Prize = \$75 value
- Third Prize = \$50 value

### **Judging**

Winners will be announced on July 9 at 2:30 pm in the CUESA Classroom. Criteria include:

- Topping texture and taste
- Filling texture and taste
- Overall taste
- Overall appearance
- Use of local, seasonal ingredients
- Creativity