

Rules for Professional Baguette Contest

The basics:

Thanks for considering participating in the 2nd annual “Le Grand Prix Elmendorf du Pain” (our humble bread competition!). Our competition is modeled off a similar Parisian competition that aims to crown the best baguette in Paris. Our goal is to crown the best commercially available baguette in the greater Boston Area. There will be a Parisian-inspired street festival for the public surrounding the competition from 12pm-4pm.

To participate in this competition we're asking you to submit **six** of your bakery's baguettes. Three will be for evaluation by our panel of judges, and the other three will be for the “people's choice award”. While our competition is light-hearted and fun we will be taking submissions seriously and judging them in as fair a way as possible! Submissions will be tasted blind, and our panel of judges includes highly regarded bread experts. Our guidelines are designed to allow for fair comparison of baguettes that celebrate your personal take on the storied French baguette.

When: The competition will take place on Sunday, June 9th. Submissions must be dropped off between 8am-11am on June 9th at The East Cambridge Business Association office at 544 Cambridge St, Cambridge, MA 02141. Winners will be announced during the street festival at 3pm on June 9th.

Please **RSVP** so we can properly organize submissions! You can RSVP by email to info@elmendorfbaking.com. Please let us know by: 5/22*

*As part of the marketing for this year's event we will be displaying names and logos of participating bakeries in the judging tent. If you'd like to be included in this please email us a jpeg of your name/logo along with your RSVP. Please note that if we don't receive your logo in a timely manner we may be unable to include it in our marketing.

Cost to enter: there is no cost (other than your baguettes) to enter this competition.

Prize: in addition to obvious bragging rights, the winning bakery will receive a trophy and be the official bread supplier of the Consulate General of France in Boston for 2024**

**this means you will be the Consulate's first call for bread catering for their dinners and receptions. If this isn't something you want to participate in, or if the arrangement proves unworkable for your bakery or the Consulate, the title will continue on an honorary level.

Why you should enter: so many reasons! 1st, bragging rights. You've worked hard to make a great baguette, time to see how you measure up to the competition! This is also a great

opportunity to market your bakery to a new audience at no real cost. More than 6,000 people attended last year's competition, which was covered by several major news organizations. In conjunction with the ECBA we will be highlighting participating bakeries in social media posts during and after the event.

Changes from last year's event: Last year was the first time we held the event and it was awesome! But as expected there were some wrinkles to iron out. We've taken all the feedback we received and worked hard to make sure this year's event is even better! That means we'll be providing feedback from the judges to *all* participating bakeries about their submissions. As mentioned above we'll be increasing marketing to make sure all participating bakeries are publicly recognized.

We're also adding a "people's choice" award to this year's competition. This will be fun for the public, add additional marketing opportunities, and raise funds to help pay for the event.

And lastly, we've tweaked the guidelines and judging as you'll see below.

Specific submission guidelines:

- Your professional competition baguettes must be between 20-25" long and have a baked off weight between 250-350g. Points will be subtracted if baguettes do not meet the size and weight requirements.
- You must submit **3 baguettes** for professional judging and **an additional 3 baguettes** for the people's choice competition (for a total of **6 baguettes**). Please identify which baguettes are for the professionals and which are for the people's choice when dropping them off.
- The only allowable ingredients are flour, water, salt, and leavening agent(s). Flour must be from grain. Corn and buckwheat are not allowed for this competition. Please inquire with questions if you're unsure whether a particular flour is allowed.
- You must submit your ingredients, including the type of leavening agents (this is for health code requirements).
- Bakeries must be within 60 miles of Boston *or based anywhere in Massachusetts*.
- Baguettes must be delivered by hand (no drones please).
- Submissions must be made by the submitting bakery and baked in house.
- Baguettes must be scored with several parallel overlapping cuts (no epis please).

How the submissions will be judged:

While last year's competition was looking for the most traditional Parisian baguette, this year's competition takes a broader view of what a great baguette can be. In an attempt to respect the

creativity and personality of American bakers we are simply looking for your version of the best baguette. While this means a wider variety of styles to sort through we still expect baguettes to look, feel, and taste like baguettes! To be even clearer, this is not a creativity contest! Experts will be judging baguettes on a series of characteristics that should remain consistent no matter what your personal take is. These characteristics showcase your skill as bakers irregardless of personal style. Submissions will be judged blind by a panel of judges and evaluated on the following characteristics:

- Flavor (we're looking for the baguette with the most complex and nuanced flavor).
- Consistency (are the baguettes consistent in size, shape, scoring, and baking?).
- Aspect (how is the overall appearance of the loaf, is it well scored and shaped, how's the volume?).
- Crumb (how is the texture, mouthfeel and inside structure of the loaf? A proper baguette has irregular, open crumb).
- Bake quality (is the crust properly developed, thin and crisp? Is the loaf properly baked or is it over or underbaked?).