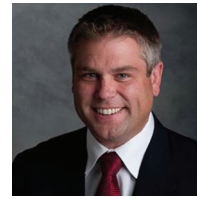




## AMERICAN PIE COUNCIL BOARD OF DIRECTORS



**RICK HOSKINS, Board President**  
CEO, Colborne Foodbotics | Lake Forest, IL

As the son of two pioneers in the American Pie Council, Rich and Linda Hoskins, I have spent decades attending the APC National Pie Championships and Great American Pie Festival. So many great memories and relationships created from the love of pie. I am really excited about the future of our industry and look forward to promoting the consumption of pie.



**EDWARD LEE**  
Industrial Baking Sales Manager, Joy Baking Group | Chicago, IL

I have been in and out of bakeries since I was 8 years old accompanying my father while reporting for Modern Baking Magazine. Pie has always been a staple at our family parties and a focal point of my last 20 years working in the baking industry. I love the creativity of pie bakers and am excited to contribute to the advancement of ideas for the category!



**RYAN MORRIS**  
Senior Brand Manager, Sara Lee Frozen Bakery | Chicago, IL

After years in market research with Nielsen, then onto Kraft Heinz where I managed an array of brands from cream cheese to salad dressings to soups, I now am a senior brand manager in food service with Sara Lee Frozen Bakery. January 23—National Pie Day—doubles as my birthday! So you could say I was “born for this role.”



**MICHELE STUART**  
Owner, Michele's Pies | Norwalk, CT

My favorite memories growing up are the hours I spent in the kitchen with my grandmother. I always told her that one day I was going to own a pie shop. I began that journey in 2006. In 2007 I won my first blue ribbon at the APC NPC and since then the APC has been an important part of my pie career.



**JEFF WARREN**  
R&D Director, Rise Baking Company | Worcester, MA

I lead innovation and commercialization strategy across the U.S. and Canada, overseeing a cross-functional R&D team supporting national retail and in-store bakery customers. With more than 25 years in the pie industry and nine years of involvement with the APC, I'm committed to advancing the commercial pie category through strategic growth and innovation.



**DYLAN WICKERSHAM**  
Sales & Marketing, Wick's Pies | Winchester, IN

I have grown up in the pie industry as the third generation of Wick's Pies, which was started by my grandfather Duane “Wick” Wickersham in 1944. I oversee the marketing and sales, including leading our e-commerce. My wife Mitzi and I have three children Ruby, Reese and Kai. When we aren't eating pie, we enjoy the outdoors — mountain biking, snowboarding and surfing.



29<sup>TH</sup> ANNUAL  
AMERICAN PIE COUNCIL

# National Pie Championships<sup>®</sup>

WEDNESDAY  
**April 8<sup>th</sup>**  
2026

THURSDAY  
**April 9<sup>th</sup>**  
2026

GRAB A SLICE OF LIFE.

CARIBE ROYALE RESORT | ORLANDO, FL

## THANK YOU SPONSORS





## SPEAKERS/PRESENTERS



### KIMBERLY HOUSTON

Member Experience Director, RBA

As a pastry chef, educator, and business coach, Kimberly is dedicated to strengthening the retail baking industry through education, standards, and strategic growth. She is the founder of Teach Me How to Bake™ and a business strategist who helps bakery owners build sustainable, profitable businesses rooted in clarity, systems, and long-term vision.



### BETH M. HOWARD

Author

Beth is the author of several books about pie, given a TEDx talk about the healing power of pie and made an award-winning documentary about pie. She lived in the famous American Gothic House where she ran the Pitchfork Pie Stand and traveled around the world making pies in 9 countries. She delivered 250 homemade pies to Newtown, Conn. after the Sandy Hook shooting. She continues to use pie as a means to promote kindness, generosity and community building.

Grab a slice of life.

## 29TH ANNUAL AMERICAN PIE COUNCIL

# National Pie Championships

Wednesday, April 8 and Thursday, April 9, 2026 | Carible Royale Resort, Orlando, FL



## SPEAKERS/PRESENTERS



### THOMAS BAILEY

Dir. Government Relations, ABA

Thomas supports ABA's federal legislative affairs, engaging with Congress and the Administration on issues impacting the commercial baking industry. He leads ABA's tax and trade policy work, advancing policies that promote growth, competitiveness, and workforce needs. Thomas also serves as the ABA staff liaison for the HR & Safety Professionals Group, working with member companies on workforce and workplace safety issues, including evolving federal and state requirements.



### JOANIE SPENCER

Editor-in-Chief, Commercial Baking

Joanie is director of content and partner for Avant Food Media and editor-in-chief of Commercial Baking and Craft to Crumb. Joanie has presented on bakery operations and trends for the past 10 years and currently hosts Troubleshooting Innovation, a Commercial Baking podcast. She has previously served on the board of directors for the American Society of Baking and is currently a BEMA board member.



### EMILY BOWERS

Executive Vice President, BEMA

Emily Bowers is a mission-focused executive with a background in process improvement, instructional design, and the strategic development of organizational and learning systems. She earned her manufacturing and operational stripes in an integrated human resources role for a global manufacturer of packaging solutions. Today, she is known as a baking industry leader and is instrumental in guiding BEMA and its members toward longevity and success now and in the future.

## WEDNESDAY, APRIL 8

- Noon – 7:00 p.m.** **Sponsor and baker registration packet pickup**  
*APC Registration Desk*
- 5:30 p.m. – 7:00 p.m.** **Rich Products Welcome Reception**  
*Coral Ballroom A/B Reception*  
**Open to commercial/independent entrants and sponsors.** Mix and mingle with your pie industry peers as we officially kick off the commercial and independent divisions' competition.

## THURSDAY, APRIL 9

- 6:30 a.m. – 8:30 a.m.** **All bakers pie check-in at assigned times.**  
*Coral Ballroom C*
- 8:30 a.m. – 9:00 a.m.** **Judges registration** *Martinique Reception*
- 9:00 a.m. – 2:00 p.m.** **Judges convene to evaluate entries.**  
*Coral Ballroom C*
- 10:00 a.m. – Noon** **BEMA Pie Industry Education (PIE), moderated by Emily Bowers, Executive Vice President, BEMA.**  
*Coral Ballroom A/B*  
**Open to all attendees.**
- 10:00 a.m. – 10:30 a.m.** **BEMA PIE - "How to Retain Top Talent and Gain a Competitive Edge."**  
**Kimberly Houston, Member Experience Director, Retail Baking Association**  
Baking is powered by passionate professionals, but too many are being stretched beyond what's sustainable. This session explores the real toll of burnout and the leadership strategies that can help every corner of the industry retain talent and build thriving teams.
- 10:30 a.m. – 10:45 a.m.** **Break.**

## THURSDAY, APRIL 9 (continued)

- 10:45 a.m. – 11:20 a.m.** **BEMA PIE - "Pulling Back the Baking Industry Curtain in D.C."**  
**Thomas Bailey, Dir. Government Relations, ABA**  
The American Bakers Association is the national voice of the baking industry. Ben will share the ABA's perspective on industry priorities such as regulatory changes and category growth, and where ABA sees opportunities and challenges in 2026 and beyond.
- 11:20 a.m. – 11:30 a.m.** **Break**
- 11:30 a.m. – Noon** **BEMA PIE - "PIEOWA: A Piece of America."**  
**Beth Howard, Author, Documentary Filmmaker**  
To Beth Howard, pie is more than just a crust and a filling. In her talk she will convey how by baking and sharing pie, she has learned that it is also a way to heal grief, build community, do acts of social good, and make people happy.
- 12:15 p.m. – 1:30 p.m.** **Holton Food Products Pie Industry Luncheon**  
*Martinique. Open to commercial/independent entrants and sponsors.*  
**Joanie Spencer, Editor-in-Chief, Commercial Baking**  
A highly-anticipated annual highlight, join Avant Food Media's Joanie Spencer as she divulges the latest stats and news-you-can-use about the pie industry.
- 2:00 p.m. – 3:30 p.m.** **Florida Debut of "PIEOWA: A Piece of America."**  
*Coral Ballroom A/B*  
PIEOWA: A PIECE OF AMERICA celebrates the myriad ways pie is woven into Iowa's — and America's — culture, the lengths people will go to for a slice, and how this humble pastry can bake the world a better place. A feel-good, multi-award-winning film, the LA Times calls PIEOWA "a soulful slice of Americana." **Open to all attendees.**
- Afternoon open** **Shop, golf, enjoy!!**
- 6:00 p.m. – 8:00 p.m.** **Colborne Foodbotics Awards Ceremony and Reception** *Coral Ballroom A/B.*  
Celebrate with us as we announce the blue ribbon winners of the 29th Annual APC National Pie Championships!  
**Open to all attendees.**