



SUNDAY NOVEMBER 5, 2023

PIE BAKING CONTEST

Showcase your pie baking skills and creativity in a fun and delicious way! Contest participants will bring their best homemade pie and present it to a panel of judges for evaluation. The criteria for judging includes overall appearance, crust, filling, flavor/taste.

To enter the pie baking contest, bring your homemade pie to the covered tent in front of the fairgrounds between 1:30 pm – 2:30 pm. Pies submitted after 2:30 pm will not be able to compete. Judging begins at 2:30 pm and will end at 3:30 pm. Winners will be announced at 4:00 pm. Bakers must be present to win.

Contest is open to **amateur bakers only**. Professional bakers cannot compete.

(A professional baker is defined as someone who works for a bakery, works for or owns a catering company, or someone who sells pies).

CONTEST RULES & REGULATIONS

- No fee to enter your pie in the contest.
- Bakers entering a pie into the contest pay no admission to the fair on Sunday, November 5, 2023.
- Pies must not require refrigeration before serving and may not contain raw/uncooked eggs (white or yolks).
- Crusts and filling must be made from scratch. No store brought crust, dough, or canned fillings may be used.
- Pie must be prepared by the individual submitting the pie entry for judging and baked in a 9” covered, disposable pie tin or plate.
- A recipe must accompany your pie. Recipes must include pie flavor, ingredient list, instructions, and contestant’s name.
- Please do not write your name on the pie tin. Your pie will be assigned a number at registration, which allows anonymity during judging.
- One pie per contestant.
- Contest will be held rain or shine.

JUDGING

- Judges will not know the identity of the pie bakers.
- Judging will begin at 2:30 pm with prizes announced at 4:00 pm.
- Judges will independently assign each pie a score without consultation.
- In case of a tie, judges will judge those pies again.
- All judges decisions are final.

Judges will use the score pies based on 4 criteria:

- Crust: 20 points
- Filling: 20 points
- Flavor/Taste: 50 points

Total possible points: 100

Overall Appearance – 10 points

Pre-Slice – basic eye appeal and the extent to which the whole pie entices you to want to try it, in addition to creative and appetizing decoration.

After Slice – a single slice unveils the looks and consistency of the filling and crust. Pies should have generous, well distributed fruit as well as, good color and definition.

Crust – 20 points

Pastry crusts should be flaky and delicate, but not fall apart too easily. They should melt in your mouth with a mild, pleasant taste that complements the filling. They should be a light golden color, baked throughout and an even thickness across the side and bottom. The crimp should seal thoroughly all the way around the pie. Generally, crust has a pleasant, mild flavor that complements the filling. However, in some specialty pies, the crust may be used to help create flavor accents.

Filling – 20 points

Fillings should have a nice aroma with pleasant, uniform flavors. Ingredients taste fresh and are well balanced with a complimentary use of spices and seasonings that is not overpowering.

Overall Flavor – 50 points

This is the judges' final chance to rate the pie overall based on two primary components of a good pie: crust and filling.

Crust – flaky, melt in your mouth consistency that has a mild, pleasant flavor and is baked evenly throughout to a light golden color with a tight seal around the edges.

Filling – smooth uniform components with pleasant aroma and flavor which matches the advertised flavor, appealing color, and a nice aftertaste. Fruit used in quality pies should be well defined; good size, evenly distributed and have a firm, but not overly crisp, texture.

PRIZES

- 1st place – \$100.00
- 2nd place – \$75.00
- 3rd place – \$50.00