



OPEN TO ANYONE 16 YEARS OR OLDER. YOUNGER ENTRANTS ARE ELIGIBLE
IF OVERSEEN BY AN ADULT DESIGNATED ON THE ENTRY FORM
AMATEUR BAKERS NOT IN THE BUSINESS OF PIE BAKING ONLY PLEASE.

HOW TO ENTER:

1. SUBMIT YOUR REGISTRATION BY EMAIL OR DROP OFF BY AUGUST 12, 2022 TO MYCOTTAGEHEART@GMAIL.COM
2. BRING YOUR PIE AND RECIPE CARD TO THE PAVILION BUILDING BEFORE 3 PM ON SATURDAY, AUGUST 13TH
NO ENTRIES WILL BE ACCEPTED AFTER 3 PM
3. LIVE JUDGING EVENT WILL BEGIN AT 4 PM
JUDGING PANEL PUBLIC TASTING AT 5 PM.
4. THE IDENTITY OF THE BAKER WILL NOT BE REVEALED UNTIL RESULTS ARE TALLIED AND AWARDED.



RULES

1. PASTRY AND FILLING MUST BE HOMEMADE.
2. RECIPE MUST ACCOMPANY THE PIE WHEN ENTERED.
THE RECIPE NEEDS TO INCLUDE YOUR NAME, ADDRESS, AND PHONE NUMBER IN THE TOP RIGHT HAND CORNER. ***IF YOU PLAN TO BE JUDGED ON BEST BACKSTORY YOU CAN ATTACH EXTRA SHEET.
3. RECIPE MUST INCLUDE THE APPLE VARIETY. YOU MAY CHOOSE ANY COMBINATION OF APPLES OR CAN USE A SINGLE VARIETY.
4. PLEASE ONLY USE FRESH HOMEGROWN OR STORE BOUGHT APPLES.
5. PIE MAY BE DOUBLE OR SINGLE CRUST. CAN BE A TIMELESS RECIPE, A NEW CREATION, OR EVEN A MODERN TAKE ON AN APPLE PIE.
6. PIES SHOULD BE ENTERED IN A DISPOSABLE 8", 9" OR 10" PIE PLATE.
7. PIES WILL BE JUDGED ON APPEARANCE, CREATIVITY, TEXTURE, AND FLAVOR.
8. IF YOU WOULD LIKE TO ENTER THE MOST INNOVATIVE OR BEST BACKSTORY INDICATE ON THE FORM.



BEST TIP: BAKING YOUR PIE JUST PRIOR TO THE
CONTEST. RESIDUAL WARMTH TRANSMITS MORE FLAVOR TO THE PALATE.
HOWEVER IF THIS IS NOT AN OPTION FOR YOU PLEASE DO NOT LET THAT STOP YOU!

BE CAREFUL HANDLING HOT PIES

Open to anyone 16 years or older. Younger entrants are eligible if overseen by an adult designated on the entry form
Amateur bakers not in the business of pie baking only please.

How to enter:

1. Submit your Registration by email or drop off by August 12, 2022 to mycottageheart@gmail.com
2. Bring your pie and recipe card to the Pavilion building before 3 pm on Saturday, August 13th
No entries Will be accepted after 3 pm
3. Live Judging Event will begin at 4 pm
judging panel public tasting at 5 pm.
4. The identity of the Baker will not be revealed until results are tallied and awarded.
5. Indicate on the entry form if you wish to be judged on your "Best Backstory" or "Most Innovative recipe".

Rules

1. Pastry and Filling must be Homemade.
2. Recipe must accompany the Pie when entered.
The recipe card needs to include your Name, Address, and phone number in the top right hand corner.
***if you plan to be judged on best backstory you should attach an extra sheet.
3. Recipe card must include the Apple variety. You may choose any combination of apples or can use a single variety.
4. Please only use fresh Homegrown or store bought Apples.
5. Pie may be double or Single Crust. Can be a timeless recipe, a new creation, or even a modern take on an apple pie.
6. Pies should be entered in a disposable 8", 9" or 10" pie plate.
7. Pies will be judged on Appearance, creativity, texture, and flavor.
8. If you would like to enter the judging for Most Innovative or best backstory, Circle the choice on your entry form.

SPECIAL AWARDS

BEST OF SHOW \$250

FINAL TALLY OF ALL SCORES AND ALL CATEGORIES

MOST CREATIVE \$100

TALLY FROM THE FIRST PART OF THE JUDGING

BEST FLAVOR AND TEXTURE \$100

TALLY FROM THE 2ND HALF OF THE JUDGING

MOST INNOVATIVE \$50

FOR THOSE WHO ENTER THIS CATEGORY USING NEW TECHNIQUES,
INGREDIENTS, SUBSTITUTIONS, ETC

BEST BACK STORY \$50

HAVE A GOOD STORY THAT GOES ALONG WITH YOUR PIE?
CAN BE A FAMILY STORY, A STORY ABOUT YOUR OWN BAKING ADVENTURES
OR ANYTHING SURROUNDING THIS PIE CATEGORY

Sponsored by
Tom Randall, State Farm Insurance

Complete and return by August 12

Pie Contest Entry form

By Entering this contest, you agree to read and abide by the Pie Baking Contest Rules

This entry form and copy of the Pie Recipe on a 3" x 5" index card is required to enter

Baker's Name _____

Address _____

Phone (_____) _____ Email _____

Would you like to be entered into these additional judging categories

Most Innovative

Best Backstory

CUT HERE CUT HERE CUT HERE CUT HERE

Sample Recipe Card

Recipe

Ingredients:

Directions:

Cont on back

NAME

ADDRESS

PH

EMAIL (opt)