

DEPARTMENT 14-01
KEURIG DR PEPPER / MOTT'S LLP SPONSORED
WAYNE COUNTY FAIR FRUIT PIE CONTEST

Tuesday, August 13, 2019

ENTRY DEADLINE: *Registration: 5:30-6:15 PM Judging starts at 6:30 PM Sharp*
Superintendents: Pamela Ferranti – (585) 305-8833 or Geraldine Dekdebrun – (315) 576-4280

RULES:

1. The contest is open to Wayne County residents only. There is no age limit.
2. Professional bakers or those who earn a portion of their livelihood from baking may not enter.
3. There is no entry fee.
4. **Only 1 Entry Per Person.**
5. Names must not be displayed on entries. Participants and entries will be given a number at registration.
6. **NO cream, meringue or custard pies will be accepted.**
5. Pie Crust and filling must be made from scratch. Graham cracker, cookie crust, etc. is permissible if prepared by the exhibitor. The recipe must accompany the pie. The pie must be baked in an 8 or 9 inch pie plate. Disposable pans are encouraged because pans will be sold with pies at auction.

JUDGING:

1. Judging will start at 6:30 PM in front of Floral Hall (Entertainment Tent if it rains).
2. Each judge will assign a numerical value (1-10) in each category without discussion among judges.
3. The judge's decision will be final.
4. The winners will be announced immediately following the close of judging.

AUCTION:

All pies entered in the competition will be auctioned off immediately following the close of competition. Disposable pans are recommended. Auction being performed by Steve Schutt of Van's Auction Service.

AWARDS:

Winners will be announced following the conclusion of judging. The first, second, third, fourth, fifth and sixth place pies will receive ribbon, prize money, and "bragging rights."

1st Place: \$50.00 2nd Place: \$25.00 3rd Place: \$20.00
4th Place: \$15.00 5th Place: \$10.00 6th Place: \$5.00

PLEASE NOTE:

1. Recipes will be collected to be used in a future cookbook.
2. Warm pies are not encouraged due to possible reduction of points (ease of removal, etc.).
3. If you desire a copy of your scoring sheet, please include a stamped self-addressed envelope with your entry.

The following represents the criteria judged in this contest:

1. Appearance 1-10 pts.

Does the crust look evenly cooked and edges uniformly done?

Creativity - How original is this pie?

Is there any additional effort (lattice crust, decorative)?

Recipe accompanies entry.

2. Removal of Piece 1-10

Removes from plate easily.

Cuts easily.

Filling falls to the bottom of the plate.

4. Filling 1-10 pts.

Flavor (Strength and balance)

Filling falls to bottom of plate.

Taste specific ingredients, lumps of sugar, etc.

Aftertaste

5. Overall taste/impression 1-10 pts.

Tastes evenly cooked.

Tastes so good you want more.

Were you impressed by the pie?

Aftertaste

3. Crust 1-10 pts. pts.

Is the crust flaky, soggy, or mealy?

Is the crust uniformly cooked?

Does the crust taste salty or doughy?

Aftertaste