

HOMEMADE PIE CONTEST RULES



Saturday, July 25, 2020

4-H Building
Check-in 12:30 pm
Judging starts at 1:00 pm



1. Open to bakers of all ages and skill levels. No entry fees.
2. Categories include **Fruit Pie, Nut Pie** and **Cream/Custard Pie**.
3. Contestants may enter no more than 1 pie in each category. Multiple entries per person are allowed, but must be in different categories.
4. **NO FROZEN PIES, NO PRE-MADE CRUSTS & NO STORE BOUGHT FILLINGS.**
5. A pie has a bottom crust, perhaps a top crust and a filling.
6. Submit pie(s) in a disposable pie pan covered & if possible, at a proper temperature for the type of pie.
7. A copy of the recipe must accompany each pie entry. (for potential food allergies & too share).
8. Crust and filling must be made by the entrant only.
9. ***Pies will be cut and sampled by judges.***
10. Pies that are uncooked, damaged or unsafe for consumption will likely be rejected & not judged.
11. A panel of 3 community judges will conduct a blind judging. Judging is based on taste, texture, appearance, aroma & creativity.
12. Entries must be submitted for judging to 4-H building between ***12:30pm & 1:00pm Saturday July 25, 2020***.
13. Prizes will be awarded for highest score in each category following conclusion of judging.
14. At the events conclusion, bakers may share their pies or take them home.
Any pies left will be disposed of by 3pm.
15. By participating in this event, entrants agree to abide by the rules & decisions of the judges, allow their pie recipe to be viewed by the public & allow organizers to publish photographs of them & their pie(s).

For any questions, please contact Joni Hubert at 620-404-0146.

