



PIE BAKING CONTEST RULES

Pies must be delivered to CFC
between 3:30–4:30 on
Sunday, July 6



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 CFC Lobby between 3:30–4:30p. Pies submitted after 4:30p will not be able to compete. Judging begins at 5:00p. Winners will be announced at 6:00 pm. Bakers must be present to win.

CONTEST RULES & REGULATIONS

- No fee to enter your pie in the contest.
- Pies must not contain raw/uncooked eggs (white or yokes).
- 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.
- Due to allergies a recipe must accompany your pie. Recipes must include a ingredient list..
- Do not write your name on the pie tin. A form will be available at drop-off that attaches to the bottom of your entry. This allows anonymity during judging.
- One pie per contestant.

JUDGING

- Judges will not know the identity of the pie bakers.
- Judging will begin at 5:00p with prizes announced at 6:00 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 taste, texture and flavor.

• Texture: 10 points • Flavor: 50 points • Taste: 40 points Total possible points: 100