

# PIE CONTEST

## GRANT COUNTY'S BEST PIE MAKER CONTEST

Thursday, August 6 at Noon at the east end of the pavilion under tent

Sponsored by Len's Drug & Standard TV & Appliance

Chairman: Marsha Delaney, 541-792-0224



### RULES:

1. No entry fee
2. Pie must be entered in the name of the person who made it.
3. Pies entered in Open Class are not eligible.
4. Categories
  - a. Double Crust
  - b. Single Crust
  - c. Other
5. Pie(s) are to be registered at the contest site between 11:30 AM and Noon on Thursday morning of the Grant County Fair.
6. Pies must be entered in a non-returnable pan. Tinfoil pans are strongly recommended.

7. All entries must be baked at home the day of the contest.
8. Pre-mixes, canned fillings, commercial pudding mixes, frozen or refrigerated pie crusts may NOT be used.
9. **NO UNCOOKED** dairy based pies.
10. Your recipe may be your own creation or simply your favorite recipe.
11. The person running the Pie-Baking Contest will have the final say on acceptability of pies.

12. All pies become the property of the Grant County Fair and will be auctioned off prior to the Talent Show Thursday evening.
  - a. A copy of your pie recipe would be appreciated; it may be used in future Fair cookbooks.

13. Proceeds from the sale of pies will be used by the Grant County Fair to purchase table and chairs for the fairgrounds.

### JUDGING

1. Judging will start at about Noon
2. Criteria
  - a. Overall appearance
  - b. Moistness & crumb/texture
  - c. Consistency (firmness, thickness & density)
    - d. Crust (flaky & done)
    - e. Taste
3. Scoring
  - a. Each judge assigns a numerical value (1-10) in each criteria category, without consultation with the other judges.
  - b. The pie receiving the highest total numerical value is the winner in that category.
  - c. In the case of a tie, the judges will judge those pies again.
  - d. Winners will be announced after the judging is complete.
  - e. Decision of the judging panel is final.

