

# MINCE MERCANTILE PIE BAKING CONTEST

There are two divisions for the competitions: Youth (17 and under) and Adult (18 and over). There are THREE categories of pies: Cream, Fruit and Other

## **RULES:**

1. Contest is open to kids, teens, and adults of all ages. There are two divisions: Youth and Adult.
2. Amateur bakers only. Professional Bakers cannot compete. A professional is defined as someone who works for a bakery, works for or owns a catering company, or someone who sells baked goods.
3. Each pie submitted must include a recipe with the list of ingredients.
4. Pies must be from scratch. Bakers may not use store bought crust or pie filling.
5. There are two entry categories: Fruit (e.g. berry, apple, cherry, etc.) and Other (e.g. pecan, pumpkin, lemon, etc.). Contestants may enter up to 3 pies in each category.
6. Each pie entered must have an entry form and a recipe mailed, emailed, or dropped off to  
Mince Mercantile, 1495 Wilmington Dr., STE 160, DuPont, WA 98327. The form and recipe must be turned in by Thursday, May 9th at 7:00 PM.
7. On the day of the event, the pies must be dropped off at Mince Mercantile for pie judging between 10:00 AM and 12:00 PM on Saturday, May 11th. Prizes will be announced at 2:00 PM.
8. If you would like your pie pan back, come to reclaim it after the pies are eaten.

## **JUDGING:**

1. Judges will use the scoring guide shown below.
2. Judges will not know the identity of the pie bakers.
3. Judging will begin at 12:30 PM with prizes announced at 2:00 PM.
4. Judges will independently assign each pie a score without consultation.
5. In case of a tie, judges will judge those pies again.
6. For each division (youth and adult), each category (cream, fruit and other) prizes will be awarded for first place in each division and age group. \$50 cash prize for first place in each division \$100 cash prize for BEST IN SHOW (will be a combined entry from the first place winning categories/age divisions)

**SCORING:**

**Overall Appearance 25 Points**

Before slicing

Crust/topping consistency

After slicing

Runniness, juiciness, or firmness

**Taste 25 Points**

Flavor (strength and balance)

Mouth feel (appropriateness)

Crust (flaky, soggy, mealy)

Aftertaste

**Overall Impression 25 Points**

Memorable Quality of the pie

Are you impressed with the pie?

Creativity

Originality

**All Judges decisions are final! Good Luck!**

Slices of pie will be sold for a recommended donation of \$3.00 per slice.

(Proceeds will be donated to Nativity House Kitchen)

**Mince Mercantile Pie Baking Contest Entry Form**

Pie Type: \_\_\_ Fruit \_\_\_ Cream \_\_\_ Other

Competition: \_\_\_ Youth (17& Under) \_\_\_ Adult (18 & Over)

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Cell Phone: \_\_\_\_\_

Email: \_\_\_\_\_

I have attached my recipe to my entry form

Entries and recipes must be received at Mince Mercantile, 1495 Wilmington Dr., STE 160, DuPont, WA 98327, by Wednesday, May 9<sup>th</sup> at 7:00 PM.

For more information, contact Virginia Mince, (253) 302-5331 or by mincemercentileva@gmail.com

**All Judges decisions are final! Good Luck!**

**For Office Use Only**

**Entry Form Received By:** \_\_\_\_\_

**Date Received:** \_\_\_\_\_

**Judging #:** \_\_\_\_\_

