

## 2024 Annual Pie Baking Contest



1<sup>st</sup> Place- \$125 2<sup>nd</sup> Place- \$50

**Two Divisions:** 

Fruit Pies....Apple, Blueberry, Peach, etc. Miscellaneous Pies....Pecan, Pumpkin, Cream, Molasses, etc.

- \*Judging will take place, and is open to the public, at 2:00pm, Wednesday.
- \*First three pies in each section will be awarded a Blue, Red, or Yellow Pie Plate Award.
- \*The First Place winners from the two divisions will compete for Grand Champion and Reserve Champion Pie.
- \*Pies will be auctioned off at the Livestock Sale Wednesday evening, with the proceeds going towards the fair.
- \*Scoring: 40 points on overall appearance, 30 points on filling/taste, and 30 points on crust.

## Rules:

- 1. Open to the general public—AMATEUR HOME BAKERS ONLY!
- 2. Pie must be made entirely from scratch, no store-bought crust or fillings.
- 3. Each contestant must bake two (2) of the same pies as your entry, one for the contest judging and one to be auctioned off for charity at the Livestock Auction Wednesday evening.
- 4. You can enter only one pie in each division, but may enter both divisions.
- 5. NOTE: We are now allowing CREAM PIES in the Miscellaneous Division, as we have refrigeration available!
- 6. All entries become the property of the Northern District Fair.
- 7. Entries do not include gate admission to the Fair.
- 8. All pies should be in a disposable pie plate, or a plate that you do not need to be returned!
- 9. All pies must include the recipe that includes all ingredients, including the crust
- 10. ENTRY FORM AND PIES MUST BE RECEIVED BETWEEN 10:00AM AND NOON ON WEDNESDAY AUGUST 14<sup>TH</sup>.

ENTRY FORM	
Name:	Pre-entry may be submitted with all
Street:	other Fair entry forms. Entries will be
City:	accepted with pies until noon on the
State: Zip:	day of the contest. All pies must be
Phone:	accompanied with an attached recipe.
Recipe Name:	