

St. Marys Farmers' Market
Apple Pie Day Guidelines
October 4, 2025 at the Market

1. Volunteers, including Market vendors, are asked to bake one or ideally two apple pies. The first pie will be entered in the Best Apple Pie competition. The slices not used in the judging will be sold by the slice at the Market. The second pie will be entered in the pie auction. If you choose to only bake one pie, please indicate whether you would like it to enter the competition or the auction.
2. Pies for the Best Apple Pie competition must be submitted at the Market by 8:15 a.m. on October 4. Judging will take place at 8:30 a.m. Apple Pie slices will be available for sale at the Market starting at 8:45 a.m.
3. The Apple Pie Auction will take place at 10 a.m. Please be sure pies for the auction are submitted by 9:45 a.m.
4. Pies are to be baked in 9" tinfoil pie plates. Pie plates will be available from Dee, the St. Marys Farmers' Market manager, or Ann Slater at the Market on September 13, 20 and 27.
5. When submitting pies, please put your name on the bottom of the pie plates with tape or labels. Also, include a note indicating what apple variety you used to bake your pie.
6. You are encouraged to purchase apples at the Market on September 27 to use in your pies. If you are unable to purchase apples at the Market, we ask that you use Ontario apples from another source.
7. All proceeds from Apple Pie Day will be used to support the St. Marys Farmers' Market.
8. Volunteers who submit pies will receive a bag of apples on October 4, courtesy of Forest Hill Orchard.
9. Both the winner of the Apple Pie Day competition and the Baker of the Highest Selling Pie at the Auction will receive a St. Marys Farmers' Market calendar when available, and four containers of soup at the St. Marys Farmers' Market Harvest Soup Day on October 18.
10. Thank you to the Apple Pie judges are Megan Brode, Dan Troyer and Rob Edney and auctioneer John Stevens.
11. Thank you to Farmers' Markets Ontario and the Ontario Federation of Agriculture for their support to promote the St. Marys Farmers' Market Apple Pie Day.

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Judging Criteria

1. Presentation is 5 points.
2. Pastry is 10 points.
 - flakey, tender, stable structure
3. Filling is 10 points.
 - consistency, taste, ratio of filling to paste
4. Taste is 25 points.
 - does the pastry melt in your mouth
 - is there a good balance of sweet, tart and spices
 - does the flavour of the apples shine through
 - are the apples soft but not too soft
 - do you want more than one piece