

Back by  
popular  
demand!!

# PIE BAKING COMPETITION

## Special Contests (department 48 Section PIE)

Competitive Exhibits office at 716-649-3900 ext. 6407

*Entry Fees:* \$20 includes 5 admissions to the fair  
*Entry Deadline:* Friday, July 19<sup>th</sup> 2019  
*Entry Arrival:* 11:30 to 12:00  
*Entry Date:* Thursday, August 15th  
*Place:* The Erie County Fair Cooks! Kitchen & Shoppes

### Pie Baking Competition Rules

1. Please read and abide by all The Erie County Fair and Creative Arts Department rules and regulations.
2. Anyone who is not a professional baker and is over 18 years old is eligible to enter this contest.
3. There will be 3 classes of pie competitions- one for single crust pies, one for double crust pies and there will also be a class of competition for heritage recipe pies (*see class list below for more information*).
4. No creams, meringues, or nut pies. Cream cheese, custard, pudding, whipping cream or other dairy products may **not** be used in the pie. However milk or butter may be used in crust.
5. Crusts can be either a refrigerated purchased pie crust or homemade.
6. All pies must include a fruit filling and be baked in a nine-inch **disposable** pie pan or a nine- or ten-inch **disposable** tart pan. **Pans will not be returned to exhibitors. Glass pie/tart pans will not be accepted, if entered in such dish the pie will be disqualified and returned to the exhibitor.**
7. Pies must be baked at home and brought to The Erie County Fair Cooks! Kitchen & Shoppe on the above stated date and time.
8. Each exhibitor may only enter **one** pie per class.
9. The contest is intended for amateur bakers only. Professional bakers or those who earn a significant portion of their livelihood from baking may not enter the contest.
10. Each recipe must be **typed** on an 8-1/2 x 11" sheet of paper along with contestant **name, address, and phone number**. Pie and recipe will become property of the Fair. Pie crust recipe should not be included.
11. Please note the judging criteria listed below:

### Judging:

<b>Taste</b>	<b>30%</b>
<b>Originality</b>	<b>25%</b>
<b>Appearance</b>	<b>25%</b>
<b>Ease of Preparation</b>	<b>10%</b>
<b>General Appeal</b>	<b>10%</b>

### Pie Baking Competition

Premiums for Classes #1 – 3: 1<sup>st</sup> place \$75, 2<sup>nd</sup> place \$50, 3<sup>rd</sup> place \$30

### Classes

1. Single crust pies
2. Double crust pies
3. Heritage Recipe Class - This recipe must have been handed down to you by a parent, grandparent, great grandparent, family member (Aunt/Uncle) or friend. Along with the pie and the recipe you must submit a summary of how you received the recipe and something about the person that gave you the recipe, how old the recipe is, where they received it from etc. The summary must be a paragraph of at least 5 sentences. A photo may be included with the summary. Please be advised that portions of these stories may be shared; not limited to media outlets and/or social media.