

MONICA'S PIES
& SENECA ORCHARDS
PROUDLY PRESENT THE
4TH ANNUAL
ONTARIO COUNTY FAIR PIE CONTEST



Saturday, July 28, 2018

OPEN TO ALL!

Guest judges will be Chef Josh Cook

and Chef Ralph Payne, Graduate of the Culinary Institute of America, Hyde Park, NY

Registration: 11AM – NOON in Mercantile I Building. Judging begins at 1PM.

RULES:

- There is no entry fee to participate in the contest. (Fair parking/entry is paid separately.)
- There are 2 *amateur* divisions: Adult and Youth. (Youth is up to age 19 as of July 1st)
- Professional entries will not be accepted. A professional for this competition is defined as someone who works for a bakery, works in the food industry or sells his or her pies.
- Maximum of 3 entries per participant. Categories are: Fruit or Non-Fruit.
- Names must not be displayed on entries. Entries will be given a number at registration.
- NO cream, meringue, custard, or any pies that need refrigeration will be accepted.
- The recipe must accompany the pie. Recipes will be collected for use in a future cookbook.
- Pie crust and filling **MUST** be made from scratch. Graham cracker, cookie crust, etc. is permissible if prepared by the exhibitor.
- The pie must be baked in an 8 or 9-inch pie plate. **Disposable pans are encouraged.**
- Warm pies are not encouraged due to possible reduction of points (i.e. ease of removal).
- All pies entered in the competition will be auctioned off immediately following the close of competition. Proceeds will benefit the 4-H Building Improvement Fund.

JUDGING:

- Judging will begin promptly at 1:00PM. Judge's decisions are final.
- Winners will be announced immediately following the close of judging.

PREMIUMS: Awarded in each division.

1st Place - \$50.00

2nd Place - \$25.00

3rd Place - \$20.00

The following represents the criteria judged in this contest:

1. Appearance.....1-10 pts.

- + Crust looks evenly cooked.
- + Edges are uniform.
- + Is there any additional effort?
- Edges are overdone.
- Crust is under/overcooked.

2. Removal of Piece.....1-10 pts.

- + Removes from plate easily.
- + Cuts easily.
- Filling falls to the bottom of the plate.

3. Crust.....1-10 pts.

- + Crust appears flaky where applicable
- + Crust is uniformly cooked.
- Does the crust taste salty or doughy?

4. Filling.....1-10 pts.

- + Removed from pie place easily.
- + Filling is evenly cooked.
- Filling falls to bottom of plate.
- Taste specific ingredients (i.e. lumps of sugar.)

5. Overall Taste.....1-10 pts.

- + Tastes evenly cooked.
- + Recipe accompanies entry.
- + Tastes so good you would eat another!

**4th Annual
Ontario County Fair Pie Contest
ENTRY FORM**



Name: _____

Division: **ADULT** **YOUTH** **If Youth, age on July 1st, 2018:** _____

Address: _____

Phone #: _____ **Email:** _____

Office Use			
Place	Entry #		Type of Pie
		Pie #1	
		Pie #2	
		Pie #3	

IMPORTANT NOTICE & SIGNATURE REQUIRED. By signing this entry form I certify that I have read and understand the rules and regulations of the Ontario County Fair and that I will abide by said rules and regulations. All events are subject to change without notice.

Exhibitors Signature: _____ **Date:** _____