

11th Annual Pie Baking Contest

Sponsored by Catalpa Farm & Rogers Farm



SUPERINTENDENT: Amanda Pritchard (315) 536-4202
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ENTRY FEE: None

PREMIUMS PAID per division: \$50, \$25, \$20

Registration: 11:00 am – NOON in Carriage Barn Event Center, Tuesday, July 21, 2025

RULES:

- All entry registrations must be done online at Ontariocountyfair.fairentry.com
- There is no entry fee to participate in the contest. (Fair parking/entry is paid separately by exhibitor)
- There are 2 *amateur* divisions: Adult and Youth. (Youth is up to age 19 as of Jan 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.
- 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 and will become the property of Ontario County Fair.
- 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. Auction starts at 7:30 PM and proceeds will benefit the 4-H Building Improvement Fund. Auction will be held in Carriage Barn Event Center.

The

JUDGING:

- Judging will begin promptly at 1:00 pm. Judges' decisions are final.
- Winners will be announced at the Auction.

DEPARTMENT: PIE CONTEST

Division 01: Youth

Classes:

1. Fruit
2. Non-Fruit

Division 02: Adult

Classes:

1. Fruit
2. Non-Fruit

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 plate 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!