

**MONICA'S PIES
SENECA ORCHARDS
SENECA FOODS
PROUDLY SPONSOR THE
ONTARIO COUNTY FAIR PIE CONTEST
Saturday of Fair**

New Three division: Feature Pie: Apple ~ Fruit Pies ~ Non-Fruit Pies

Registration: 12:00-1:00 PM. Mercantile 1 Judging starts @ 1:15 PM

Guest Judges are - Chef Jamie Rotter, Certified Executive Chef

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

1. 2 Divisions – Amateur, or Youth. Youth is up to age 19 as of July 1st.
(Professional for this competition is defined as someone who works for a bakery, food industry or sells pies).
2. There is no entry fee. (fair parking is expected to be paid by participants)
3. Maximum 3 entries per person. **New Three division: Feature Pie: Apple ~ Fruit Pies ~ Non-Fruit Pies**
4. Names must not be displayed on entries. Participants and entries will be given a number at registration.
5. **NO** cream, meringue or custard pies will be accepted.
6. Pie Crust and filling must be made from scratch. Graham cracker, cookie crust, etc. is permissible if prepared by the exhibitor. The recipe must accompany the pie. The pie must be baked in an 8 or 9 inch pie plate. **Disposable pans are encouraged** because pans will be sold with pies at auction.

JUDGING:

1. Judging will start around 1:15 PM in Mercantile 1 building.
2. The judge's decision will be final.
3. The winners will be announced immediately following the close of judging.

AUCTION:

All pies entered in the competition will be auctioned off immediately following the close of competition. Disposable pans are recommended. Proceeds to benefit the 4-H Building Improvement Fund.

AWARDS in Each Division

1st Place: \$50.00 2nd Place: \$25.00 3rd Place: \$20.00

PLEASE NOTE:

1. Recipes will be collected to be used in a future cookbook.
2. Warm pies are not encouraged due to possible reduction of points (*ease of removal, etc.*).

The following represents the criteria judged in this contest:

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| <p>1. Appearance 1-10 pts.</p> <ul style="list-style-type: none"> + Does the crust look evenly cooked? + Are the edges uniformly done? + Is there any additional effort (lattice crust, decorative)? - Edges are overdone; crust is under/over cooked. <p>2. Removal of Piece 1-10 pts.</p> <ul style="list-style-type: none"> + Removes from plate easily. + Cuts easily. - Filling falls to the bottom of the plate. <p>3. Crust 1-10 pts.</p> <ul style="list-style-type: none"> + Does the crust appear flaky where applicable? + Is the crust uniformly cooked? - Does the crust taste salty or doughy? | <p>4. Filling 1-10 pts.</p> <ul style="list-style-type: none"> + Removes from pie plate easily. + Filling is evenly cooked. - Filling falls to bottom of plate. - Taste specific ingredients, lumps of sugar, etc. <p>5. Overall taste 1-10 pts.</p> <ul style="list-style-type: none"> + Tastes evenly cooked. + Recipe accompanies entry. + Tastes so good you would eat another. |
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Name _____ Phone# _____ Amateur Youth Age _____ (please circle)

Address _____

Entry # _____ Pie #1 (list kind) _____

Entry # _____ Pie #2 (list kind) _____

Entry # _____ Pie #3 (list kind) _____