



**MONICA'S PIES ~ SENECA ORCHARDS  
CATALPA FARM ~ ROGERS FAMILY ~ GENEVA WALMART  
PROUDLY PRESENT THE  
5<sup>TH</sup> ANNUAL  
ONTARIO COUNTY FAIR PIE CONTEST  
*Tuesday, July 23, 2019*  
OPEN TO ALL!**

*Guest judges will be Chef Josh Cook, Chef Ralph Payne, Graduate of the Culinary Institute of America, Hyde Park, NY, Monica of Monica's Pies and Mandy Smith Soux Chef NY Kitchen*

**Registration:** 11AM – NOON in Carriage Barn Event Center. 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 1<sup>st</sup>)
- 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 and 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 in Carriage Barn Event Center

**JUDGING:**

- Judging will begin promptly at 1:00PM. Judge's decisions are final.
- Winners will be announced at the Auction.

**PREMIUMS:** Awarded in each division.

**1<sup>st</sup> Place - \$50.00**

**2<sup>nd</sup> Place - \$25.00**

**3<sup>rd</sup> 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 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!

**5<sup>th</sup> Annual  
Ontario County Fair Pie Contest  
ENTRY FORM**



Name: \_\_\_\_\_

Division:        ADULT                      YOUTH        If Youth, age on July 1<sup>st</sup>, 2019: \_\_\_\_\_

Address: \_\_\_\_\_

Phone #: \_\_\_\_\_ Email: \_\_\_\_\_

Office Use			
Place	Entry #		Type of Pie
		<b>Pie #1</b>	
		<b>Pie #2</b>	
		<b>Pie #3</b>	

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: \_\_\_\_\_

**Short Bio of information on baker to be used during the Auction:**

---



---



---



---



---



---



---



---