

**MONICA'S PIES
SENECA ORCHARDS
PROUDLY SPONSOR THE**

2015 ONTARIO COUNTY FAIR PIE CONTEST

Saturday, July 25, 2015

~ Open to All ~

Registration: 1:00-2:00 PM. Mercantile 1 Judging starts @ 2:15 PM

2015 Guest Judge is - Chef Jamie Rotter, Certified Executive Chef

1. 3 Divisions – Professional, Amateur, or Youth. Youth is up to age 19 as of July 1st.
2. Professional for this competition is defined as someone who works for a bakery, food industry or sells pies.
3. There is no entry fee. (fair parking is expected to be paid by participants)
4. Maximum 3 entries per person.
5. Names must not be displayed on entries. Participants and entries will be given a number at registration.
6. **NO** cream, meringue or custard pies will be accepted.
7. 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 2:15 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:

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.*).
3. If you desire a copy of your scoring sheet, please include a stamped self addressed envelope with your entry.

The following represents the criteria judged in this contest:

- | | |
|---|---|
| 1. Appearance 1-10 pts. | 4. Filling 1-10 pts. |
| + Does the crust look evenly cooked? | + Removes from pie plate easily. |
| + Are the edges uniformly done? | + Filling is evenly cooked. |
| + Is there any additional effort (lattice crust, decorative)? | - Filling falls to bottom of plate. |
| - Edges are overdone; crust is under/over cooked. | - Taste specific ingredients, lumps of sugar, etc. |
| 2. Removal of Piece 1-10 pts. | 5. Overall taste 1-10 pts. |
| + Removes from plate easily. | + Tastes evenly cooked. |
| + Cuts easily. | + Recipe accompanies entry. |
| - Filling falls to the bottom of the plate. | + Tastes so good you would eat another. |
| 3. Crust 1-10 pts. | |
| + Does the crust appear flaky where applicable? | |
| + Is the crust uniformly cooked? | |
| - Does the crust taste salty or doughy? | |

Name _____ Phone# _____ Professional Amateur Youth (please circle)
Address _____

Entry # _____ Pie #1 (list kind) _____
Entry # _____ Pie #2 (list kind) _____
Entry # _____ Pie #3 (list kind) _____