



## OFFICIAL RULES: Fresh Fruit Pie Baking Contest

### ELIGIBILITY

#### Junior Division:

Any Buchanan County resident may enter. All participants for this division must be the 12<sup>th</sup> grade and under.

#### Senior Division

Any Buchanan County resident may enter. All participants 18 and over who are not enrolled in high school are included in this division.

### FRESH FRUIT PIE BAKING CONTEST RULES

1. All entries must be signed up at the Buchanan County Extension office by Friday, July 1 by calling or emailing the Extension office.
2. One hour will be allowed for contestant(s) to arrange the work area, prepare the crust and filling and assemble the pie.
3. Fresh fruit pies will be completely prepared and baked at the fairgrounds. Fresh fruit may be peeled, sliced and pre-cooked on the stove ahead of time. No filling may be cooked on the stoves at the 4-H building.
4. Lard **MUST** be used in the pie. You may bring your own lard but it will be provided at the fairgrounds.
5. Pie bakers must furnish their own equipment and ingredients (except lard). Work tables, pie tins and ovens will be provided.
6. Pies must be pastry, two-crust; **NO** lattice top, frozen crusts, streusel topping or one-crust pies. No initials may be used in crust design.
7. Pies will be baked at a uniform temperature by the supervisor.
8. No one is allowed in the baking area except the participants and supervisors.
9. Pies will be judged for 1st and 2nd place in each division and rated blue or red.
10. Winners and placings will be announced at 5:30 pm on Thursday, prior to the 6:00 pm pie auction. Pies will be immediately auctioned off. Proceeds go to the Buchanan County 4-H Fund. Contestants must be on hand to receive placings at the Black Pavilion and present pies for the auction.
11. If there are more than 1 baker (per pie), the first person on the list will be the contact person and that person is responsible for getting all of the information to the other pie bakers in their group.
12. Pies will be judged by the following categories: appearance, tenderness, texture, flavor of filling, crust and consistency of filling. Ratings for each category will be: 8 (excellent), 6 (good), 4 (fair) or 2 (poor).