

# PIE BAKING CONTEST JJ

**DIRECTOR: Cathey Noell**

**Saturday, October 2<sup>nd</sup>**

**1<sup>st</sup> – 10.00   2<sup>nd</sup> – 8.00   3<sup>rd</sup> – 6.00**

**General Rules:**

1. There will be two divisions: Adult and Junior. All school age children will be in the Junior Division. Anyone out of high school must enter the Adult Division.
2. One entry may be made in each category.
3. May use a pastry crust or crumb crust (homemade).
4. Pies should be baked in a non-returnable container as we cannot be responsible for returning containers.
5. Entries will be accepted Saturday, October 2<sup>nd</sup>, 9:00 am – 11:00 am in Dorton Hall.
6. Judging will begin at 11:30 am.
7. Pies will be cut and served to the audience after the judging. **ALL PIES WILL BE SERVED EXCEPT THE WINNERS.**
8. Pies must be homemade.

**SCORE CARD**

Taste	40
Originality	30
Appearance	15
Texture	15
Total	100

**PIES**

JJ-1-1	Fruit Pies (Adult)
JJ-1-2	Nut Pies (Adult)
JJ-2-1	Fruit Pies (Junior)
JJ-2-2	Nut Pies (Junior)