Great Pumpkin Fest

Pumpkin Pie Baking Contest

Rules:
1. Contest is open to kids, teens, and adults of all ages. Amateur bakers only please. One entry per-person.

2. Each pie entered must have a completed entry form and must be dropped off at the Donald Robertson Park between 2-3pm on Saturday, October 26th. The drop off location will be inside the main event tent.

3. Pies must be home made from scratch in a 9-inch pie plate/tin. Bakers may not use store bought crust or pie filling.

4. Each pie submitted must include a recipe with the list of ingredients.

5. The pie plate/tin, and any remaining pie can be picked up after the pies are eaten. Pies and tins/plates left after 4pm will become property of the City and promptly eaten.

Judging:
1. Judges will use the scoring guide shown.
2. Judges will not know the identity of the pie bakers.
3. Judging will begin at 3pm with prizes announced around 3:30pm.
4. Judges will independently assign each pie a score without consultation.
5. In the case of a tie, judges will judge those pies again.
6. Prizes will be awarded for first, second, and third place.

Scoring

Overall Appearance 25 Points
Before slicing: Crust/Topping consistency
After slicing: Runniness, juiciness, or firmness

Taste 25 Points
Flavor [strength & balance]
Mouth feel [appropriateness]
Crust [flaky, soggy, mealy]
Aftertaste
Great Pumpkin Fest
Pumpkin Pie Baking Contest
Official Entry Form

NAME

ADDRESS

CITY, STATE, ZIP

- All entries must include a recipe card or sheet with the list of ingredients.
- Judging begins at 3pm – all entries must be received before judging.
- Awards will be announced at or about 3:30pm.
- The pie plate/tin, and any remaining pie can be picked up after the pies are eaten. Pies and tins/plates left after 4pm will become property of the City.