



APPLE PIE CONTEST

RULES & GUIDELINES



Calling all AMATEUR pie bakers! Whether you're a young baker just getting started or a seasoned pie maker, we want to taste your best creation.

CONTEST CATEGORIES

1. Children's Class

Open to young bakers age 17 and under

2. Open Class

Open to all ages. Any type of pie that does not specifically belong in the Double Crust or Crumble Top categories.

3. Double Crust

Pies must have a traditional pastry crust on the bottom and a traditional pastry crust on top. Lattice and decorative crusts are welcome!

4. Crumble Top

Pies must feature a crumble, crumb, streusel, oat, nut, or similar topping rather than a traditional pastry top.

ENTRY GUIDELINES

- The person who enters the pie must be the person who baked the pie.
- Each apple pie must be completely homemade.
- One pie per applicable category.
- The main ingredient must be apples.
- Entries should be submitted in a disposable 9" pie plate.
- Pies should be submitted at 9:00 am to Whitewater River Consolidated Fire District building, 206 S. Main, Whitewater.
- Label each entry with the baker's name, phone number, category, recipe and brief description/story about the pie on the registration form. If the recipe is a family secret, please include only the ingredients'
- Entries containing common allergens such as nuts, dairy, eggs, wheat, or other ingredients should be clearly identified.
- No additional toppings or ice cream will be allowed.
- Closed judging begins @ 9:30 am and winners will be announced after the parade.
- Judges will evaluate pies without knowing the baker's identity whenever possible.
- All judging decisions are final.
- Pies will be sold by the piece after the parade to fundraise for a local charity.

JUDGING

Pies will be judged on a 100-point scale:

Appearance & Presentation – 20 points

Crust – 25 points

Filling/Topping – 25 points

Flavor & Taste – 25 points

Overall Impression – 5 points

Judges will consider the quality, appearance, texture, flavor, creativity, and overall appeal of each pie.

AWARDS

First-place prizes will be awarded in each category:

Children's Class – 1st Place

Open Class – 1st Place

Double Crust – 1st Place

Crumble Top – 1st Place

GRAND CHAMPION

The four category winners will compete for the title of **FRED FEST GRAND CHAMPION PIE**.

The Grand Champion will be selected by the judging panel based on the same 100-point scoring system.

The Grand Champion represents the pie that demonstrates the strongest combination of appearance, crust, filling/topping, flavor, technique and overall appeal.

A NOTE TO OUR BAKERS

Most importantly, have fun!

This contest is about celebrating baking, creativity, community and the wonderful traditions that bring us together at the festival.

Good luck and may the best pie win!