



## 2009 St. Mary's Fall Festival Pie Baking Contest



**Registration and Drop-Off Time: 9 a.m. to 3 p.m.**  
**Friday, October 9, 2009**

YUM! It's time for the 3rd Annual Fall Festival Pie Baking Contest! Whether it be berry or French silk, apple or key lime, bring out your favorite pie for judging. The remaining pie will be sliced and sold with proceeds benefiting the St. Mary's Fall Festival. Also, due to the overwhelming demand by festival-goers for yummy pies, contestants are encouraged to bring TWO pies from the same recipe – one for the contest and Spaghetti Supper, and the other to sell in the Bake Shoppe on Saturday.

### **Baking Rules:**

1. **Eligibility:** Anyone who can bake may enter! There is no age limit, but if several entries from children age 13 and under are received, we will have a separate youth and adult category.
2. **All entries will be judged on:**
  - Appearance (25%)
  - Taste (50%)
  - Overall impression (25%)
3. You may enter as many pies as you would like
4. Pies should be baked in an 8 or 9-inch DISPOSABLE pie pan. Please bring your entries wrapped in plastic or foil.
5. All entries **must be** baked at home. **NO** pre-mixes, canned fillings, commercial mixes, puddings, frozen or refrigerated pie crusts may be used.
6. **Recipes must accompany contestant's baked entry and must be complete with total ingredients used (no estimates).** Recipes should be printed legibly or typed on either a standard 3x5 recipe card or on a regular piece of lined paper. Contestant's name **must not** appear on the recipe. Entry forms are found on the back page of the contest rules.
7. All pies become the property of St. Mary's Fall Festival and will be sold following the judging results.
8. The judging will take place on Friday, October 9, 2009 at 4 p.m. (prior to the Spaghetti Dinner). Entries **will not** be eligible if they are received after 3 p.m. **No exceptions!**
9. A first place, second place and third place ribbon will be awarded to the top 3 entries. The awards will be announced and handed out Friday evening!

Contact Becky Sherlock at 670-1175 or [bdsherlock1@att.net](mailto:bdsherlock1@att.net) for more information!

*(See Back Side of Rules for Entry Form)*

## **Pie Baking Contest Entry Form**

Registration should be filled out and returned TAPED to the wrap of your pie. Bring your pie to the Pie Baking Contest table along with your registration and recipe to St. Mary's School gym from 9 a.m. to 3 p.m. on Friday, October 9, 2009. Please notify a volunteer helper if you are entering a pie. He or she will assist you with pie storage; refrigerators are available if needed. Your picture MAY be taken with the pie at this time. Contestants are encouraged to bring TWO pies (from the same recipe) to satisfy the sweet tooth of our festival-goers; however this is not mandatory. Thanks for entering and good luck!!

**Name** \_\_\_\_\_

**Address** \_\_\_\_\_

**City** \_\_\_\_\_ **State** \_\_\_\_\_ **Zip** \_\_\_\_\_

**Phone #** \_\_\_\_\_

**E-mail address** \_\_\_\_\_

**Time dropped off** \_\_\_\_\_ **Check here if picture of pie is provided** \_\_\_\_\_

**Volunteer's signature** \_\_\_\_\_

### **Pie Recipe**

Please attach a copy of the recipe below that has been printed legibly or typed on a 3x5 recipe card or regular piece of paper. The recipe should include all ingredients and instructions.

NOTE: The contestant's name must NOT appear on the recipe card/paper.

**Contestant's Signature** \_\_\_\_\_

*By submitting your pie, you accept all of the contest rules, including publication of your name and recipe, and you agree to be bound by the judges' decision, which will be final.*