



2011 St. Mary's Fall Festival Pie Baking Contest

Registration and Drop-Off Time:

9 a.m. to 3 p.m.
Friday, October 14, 2010

YUM! It's time for the 4th Annual Fall Festival Pie and Cake Baking Contest! Whether it is berry or key lime, red velvet or carrot cake, enter it for a prize! All cakes and pies will be sliced and sold with proceeds benefiting the St. Mary's Fall Festival.

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 separate youth and adult awards,
2. **All entries will be judged on:**
 - Appearance (25%)
 - Taste (50%)
 - Overall impression (25%)You may enter as many cakes or pies as you would like.
Pies should be baked in an 8 or 9-inch DISPOSABLE pie pan. Layer cakes need to be removed from pans, or sheet cakes baked in a disposable pans. Please bring your entries wrapped in plastic or foil.
3. All entries **must be** baked at home. **NO** pre-mixes, canned fillings, commercial mixes, puddings, frozen or refrigerated pie crusts may be used.
4. **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.
5. All baked goods become the property of St. Mary's Fall Festival and will be sold following the judging results.
6. The judging will take place on Friday, October 14, 2011 at 4 p.m. (prior to the Spaghetti Dinner). Entries **will not** be eligible if they are received after 3 p.m. **No exceptions!**
7. A first place prize will be awarded to the winning cake and pie. The awards will be announced and handed out Friday evening!

Contact Robin Biloski at 220-9776 or robin.biloski@gmail.com for more information!