Pie Contest

Categories—Any dessert pie, from Blueberry and Rhubarb to Pecan or Coconut Cream, from single crust to double crust, all are welcome! No age requirements!

Homemade Pie Contest Rules

- a) This contest is open to bakers of all ages!
- b) Pies must be entered in the name of the person who made it.
- c) Contestant may enter up to three pies.
- d) Each pie must be made from scratch and baked in a 9"-10" pie pan. Each pie must include a cover. You may not use pre-made store-bought crust.

Enter a Pie

- a) Bring your pie to the contest site between 9 am and 11am. At this time your pie will be given an entry number, maintaining confidentiality of the bakers.
- b) Fill out the registration form.
 - i. Acknowledge that the entered pie becomes the property of the Chelsea Jamboree and that you do not get your pie back.
 - ii. If you win you give your permission to have your photo taken during the announcement ceremony.

Judging

- a) Judging will start at Noon.
- b) Judging area will be "off limits" to all but judges and pie committee members.
- c) Minimum of three Judges
- d) Criteria-Each pie will be judged on the following out of 100 possible points i.

Overall Appearance—points 1-20

- ii. Crust-Color, Texture, Doneness, Flavor points 1-20
- iii. Filling-Consistency, Doneness, Moistness, Flavor-points 1-20
- iv. Flavor-points-1-20
- v. Creativity-points-1-20

e) Scoring

- i. Each judge assigns a numerical value in each criteria category, without consulting with the other judges.
- ii. The pie receiving the highest total numerical value is the winner. The pie contest committee will tally the judging sheets.
- iii. In the case of a tie, the judges will judge those pies again. iv. The decision of the judges is final.

Disposition of Pies- all pies become the property of the Chelsea Jamboree Pie Contest Committee. After judging pies will be sliced and sold to the general public.