

Fayette Fall Fest
c/o Mary Borer
PO Box 4
Fayette, OH 43521

Please contact Mary Borer at [419-466-1430](tel:419-466-1430) to give your name, phone and how many pies, so we have a rough estimate and know how to plan our space.

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. Flavors must be either Apple, Pumpkin, or Pecan. And must have 2 of each pie (one to judge/one to auction)
- d) Each Pie must be made from scratch and based in a 9" – 10" pie plate/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, Fayette Opera House Downtown Fayette by 12:00 pm on September 28, 2024. 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 pies become the property of the Fayette Fall Fest and that you do not get your pies back.
 - ii. If you win you give your permission to have your photo taken during the announcement ceremony and have it used for Pie Contest and Festival promotional materials.
- c) All contest entrants will receive a Pie Baking Contest ribbon

Judging

- a) Judging will start at 1 pm. Judges will not be present at the contest area while pies are delivered to ensure confidentiality of the bakers.
- b) Judging area will be "off limits" to all but Judges and Pie Contest Committee members.
- c) Criteria – Each pie will be judged on the following, out of 95 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. Creativity – points 1-15
 - v. Taste-points 1-20