Pie Number \_\_\_\_\_\_\_\_\_\_\_\_\_

**PECAN FESTIVAL IN THE GROVE 2016**

PECAN PIE BAKING CONTEST ENTRY FORM

Recipe Title: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

City, State \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

E-Mail: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Phone Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

OFFICIAL RULES FOR PECAN PIE BAKING CONTEST

(1) The Pecan Festival in the Grove Pie Baking Contest is a nonprofessional baking competition open to the community.

(2) All entries must be homemade.

(3) Only one entry per person.

(4) Contestants are responsible for submitting a written (preferably typed) recipe with their pie.

(5) Pies must be submitted in a disposable pie plate. (Foil, tin, glass, etc.) Kind of container is optional, container will not be returned.

(6) No entries will be accepted that require refrigeration.

(7) Entry forms need to be submitted by 4:00 p.m. on Thursday, October 20th at Richard Bland College or by email at events@rbc.edu.

(8) Pie Entries will be accepted on Saturday, October 29th at the Stage Area between the 1:00 – 1:45 p.m. judging will begin at 2:00 p.m. with the winning pie being announced on stage at 2:45 p.m.

**Pies will be judged on the following criteria**:

**1. Overall Appearance**

a. Pre-Slicing

b. Consistency of crust or topping

c. After-Slicing

d. Runniness or juiciness

**2. Taste**

a. Flavor (Strength and balance)

b. Mouth-feel (appropriateness)

c. Crust (Flaky, soggy, mealy)

d. Aftertaste

**3. Overall Impression**

a. How memorable the pie is?

b. Are you impressed?

4**. Creativity**

a. How original is this pie?

Each category will be judged on a scale from 1-10 with 10 being the highest.