



TWO CRUSTED BLUEBERRY PIE CONTEST RULES

Saturday August 15
- Agricultural Hall -

Drop Off 12:30 pm - 2:30 pm
Judging 3:00 pm

Class 1: Adults 16 & over
Class 2: Juniors 15 & Under

Judging Guidelines: All pies must contain only blueberries. Pies made from a combination of fruits will be disqualified from judging (such pies will also be disqualified at the state level). The recipes must be cooked as submitted. Judges will eliminate from consideration any pie which obviously is not done as the written recipe states (ex.: a pie which contains raisins, but no raisins are listed in the written recipe).

Premiums (Adults & Juniors)

First — \$75.00
Second — \$35.00
Third — \$15.00

Judging will be done in three basic categories as follows:

Appearance - Overall eye appeal, uniformity of shape and color and appearance of the crust

Taste - Crust and filling will be judged separately. In evaluating the crust, flavor, texture, and color will be considered. In evaluating the filling, flavor and consistency will be evaluated

Preparation - This will be determined from the written recipe which will accompany each entry. Ease of preparing the recipe and how clearly the recipe ingredients and instructions are written will be evaluated.

Scoring Guidelines: Supplied score sheets will be used. The categories will be rated as follows:

- Overall Appearance - 30 points
- Crust (flavor, texture, color) - 30 points
- Filling (favor, consistency) - 30 points
- Ease of Preparation/Clarity of Recipe - 10 points.

Judges shall total the points for each entry. The contest coordinator will compile the judge's scores on a summary sheet. The positions will be determined by the total number of points given by all the judges. In the event two or more contestants have identical point totals, the judges shall determine the order of finish by mutual agreement. All decisions shall be final. Late Entries will not be accepted. You do not need to be present to win.

Sponsored By:

Stan's
FRENCH FRIES