

# Unionville's Best Pie Contest

## Sponsored by Matthew's Restaurant

September 25, 2011

Drop off pies: Noon – 2:00 behind La Belle Coiffures on School Street

Please drop pies off no later than 1:30 PM

Judging will take place at 2:00 PM

Slices on sale at 3:00 PM – Proceeds to benefit the Food Pantry

Winners announced at 4:00 PM

Slices/Pies sold at the end. Proceeds to benefit the Farmington Food Pantry.

### OFFICIAL RULES:

- ❖ Contestants must live or work in Unionville or Farmington.
- ❖ One pie entry per contestant; bakers must be over 16 yrs of age.
- ❖ No professional bakers, please.
- ❖ Pies must be made from scratch, may use pastry crust or crumb crust (homemade only).
- ❖ Pies will be accepted in the following categories: fruit, nut, custard. Pies needing refrigeration will not be accepted.
- ❖ Pies should be room temperature – warm pies will not be accepted.
- ❖ Pies will be cut and served to the audience following the judging.
- ❖ Recipes may be used for local publication in the future. Submission of the completed entry form represents your permission to release your image and name to be published in local media as a contestant or winner.
- ❖ Scoring will be based on the following criteria:
  - Taste 50%
  - Appearance 25%
  - Texture 25%
- ❖ A Ribbon will be awarded for each category and one for Overall Best Pie.

### Unionville's Best Pie Contest Registration Form

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_ ZIP: \_\_\_\_\_

PHONE: \_\_\_\_\_ E-MAIL: \_\_\_\_\_

CATEGORY: (please circle) FRUIT NUT CUSTARD

RECIPE NAME: \_\_\_\_\_

**PLEASE COMPLETE THIS ENTRY FORM AND BRING IT WITH YOUR PIE.**