

1st Annual Apple Pie & Pecan Pie Contest



Chairs: Sandy Hull - 386-424-4454 and Kathy Bittle - 386-689-5283

First Place: \$100 and a blue ribbon

Second Place: \$75 and a red ribbon

Third Place: \$50 and a white ribbon

Registrations must be turned into the fair office no later than Friday, September 15, 2023 by 4:00 p.m.

Entrants will bring their favorite homemade Apple Pie and/or Pecan Pie to the fair on Saturday, November 4, 2023 at 1:00 p.m., to the Center Circle. Judging will begin at 2:00 p.m.

So dig out your favorite homemade recipes and give it a try! You could end up being the Blue Ribbon Apple Pie or Pecan Pie Winner!

Rules and Regulations



The contest is open to any amateur baker wishing to bake an apple pie and/or pecan pie. No professional bakers may enter this competition.

Registration is open from July 31, 2023 through September 15, 2023. If you have any questions, please contact Sandy Hull at 386-424-4454 or Kathy Bittle at 386-689-5823.

- Pies must not require refrigeration before serving and may not contain raw/uncooked eggs (whites or yolks).
- Apple pie crusts must contain at least a bottom crust and must be made from scratch, not store bought - Top crust can be a traditional pie crust, a lattice or a crumble topping.
- Bake pies in a disposable 9" pie plate. Pies and pie tins will not be returned.
- Pies must be prepared and baked by the individual submitting the pie entry for judging.
- Pies must be dropped off by 12:00 p.m., on Saturday, November 4, 2023. Your recipe must accompany your pie. All recipes must be typed with the ingredient list, instructions and contestant's name.
- Pie MUST be cool when submitted.
- Please do not write your name on the pie tin. Your entry will be assigned a number when delivered for judging - this allows for anonymity during judging.

- NOTE: No new entries will be allowed the day of the contest. No pies will be accepted after 12:00 p.m.
- *Please note: No professional bakers may enter this competition. (A professional is defined as someone who works for a bakery, works or owns a catering company and/or sells pies).
- Apples must be the predominant fruit baked into the pie for the Apple Pie Contest - Contestants must use 60% real apples for the filling.



PECAN PIE CONTEST

- All rules apply for the Pecan Pie Contest as they do for the Apple Pie Contest.
- Pecans must be the predominant nut baked into the pie for the Pecan Pie Contest - Contestants must use 60% real pecans for the filling.

Judging Criteria

Judging:

Appearance: 10%

Crust: 20%

Filling: 20%

Overall Flavor/Taste: 50%

TOTAL: 100%

Judging will be based on the following:

APPEARANCE:

- Pre-Sliced Pie: Basic eye appeal
- After Sliced: Pies should have generous, well distributed fruit and/or nuts and should have good color and definition.

CRUST & FILLING:

- Pies will be evaluated and judged on two components - individually and then as a combined entity.
- Pastry crusts should be flaky and delicate but not fall apart too easily. Crust should melt in your mouth with a mild, pleasant taste that complements the filling. Crust should be a light golden color, baked throughout and an even thickness across the side and bottom. The crimp should seal thoroughly all the way around the pie.
- Fillings should have a nice aroma, pleasant and uniform flavors. All ingredients should taste fresh and are well balanced as well as a complimentary use of spices and seasonings that is not overpowering.

OVERALL FLAVOR:

- This is the judges final chance to rate the pie overall. Here is a brief guideline for what traditional wisdom makes a good pie.
- **Crust**: Should be flaky, melt in your mouth consistency that has a mild, pleasant flavor and is baked evenly throughout to a light golden color. The crust should have a tight seal around the edges.
- **Filling**: Filling should be smooth uniform components with pleasant aroma and flavor, appealing color and a nice aftertaste. Fruit and/or nuts used in quality pies should be well defined, good size, evenly distributed and have a firm but not overly crisp texture.

Apple Pie & Pecan Pie Contest

2023 Entry Form

Entry forms accepted from 9:00 a.m. - 4:00 p.m. - July 31 - September 15, 2023

No late entries will be accepted!

No e-mailed, faxed or mailed entry forms will be accepted.

The fair reserves the right to not accept incomplete or late entry forms.

Please print information:

Name: _____

Address: _____

Phone: _____

E-Mail: _____

Age Class: Please circle one:

A. **Senior** - 13 - 18 years (thru grade 12 in high school)

B. **Adult** - 18 years (out of high school) and over

Please circle your entry/entries (Limit one of each pie):

Apple Pie

Pecan Pie

I, (we) hereby agree that the Volusia County Fair Association, Inc. and the County of Volusia will not be responsible for the loss or damage to property, or for personal injury which is the result of my participation in the Volusia County Fair & Youth Show. Upon signing this statement, I as an adult, guardian or parent, release the Volusia County Fair Association, and the County of Volusia, and accept complete responsibility. Any exhibits entered in the Volusia County Fair & Youth Show may be photographed and used by the Volusia County Fair Association, Inc., for advertising.

Exhibitor Signature

Date

Parent/Guardian Signature

Date

(required if exhibitor under 18 yr. age)

NOTE: Recipe for your apple pie/pecan pie is due upon arrival for the contest on Saturday, November 4, 2023.