

DEPARTMENT 384

Open Class Homemade Pie Competition

Women's Building Kitchen, Sunday, September 2, 2018

Superintendent: Jo Freier Email: gfreier@santel.net

Welcome Homemade Pie Bakers!!! We invite you to participate and test your pie baking skills against others at an open judging contest on **Sunday, September 2, 2018 in the Women's Building Kitchen from 11:00am – 2:00pm**

Exhibit Divisions:

All Fruit must be fresh or frozen – not canned.

Crust must be made from scratch - not purchased.

Recipe must be included with pie exhibit.

Division 1: FRUIT PIE - Apple-Cherry-Peach-Pear etc.

Division 2: CREAM PIE - Lemon Meringue-Chocolate-Butterscotch-Sour Cream Raisin-Coconut Cream etc.

Division 3: BERRY PIE - Strawberry-Rhubarb-Blueberry-Blackberry-Multiple Berry, etc.

Division 4: MINCEMEAT

Division 5: NUT PIES - Pecan, Walnut, etc.

Judging Criteria:

- Overall appearance of pie
- Crust - flakiness – texture of crumb crust
- Consistency and firmness of filling
- Taste and texture

You may enter only 1 pie per Division.

Registration forms are available, along with your W-9 form online at: www.sdstatefair.com and will also be available the day of the contest when you check in your exhibit. Exhibitor must be present to win.

SUNDAY, SEPTEMBER 2, 2018 – Pie Exhibits Due

Schedule:

11:00am – 12:30pm - Pies to be entered for Judging must have entry form completed.

12:30pm – 1:30pm - Open Judging

1:30pm - 2:00pm - 1st Place - 2nd Place - and overall Best of Show will be awarded.

We will celebrate with the winners and exhibitors and share your pies with the audience and contestants.

This Department does not qualify toward the Domestic Engineer Awards!