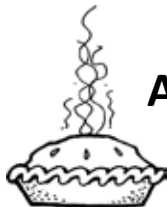


Pie Baking Contest



At The Mannington District Fair

Saturday, August 12th



- There is no entry fee to participate in the contest
- There are 2 divisions: Adult and Youth (Youth is up to age 19)
- Professional entries will not be accepted. A professional for this competition is defined as someone who works for a bakery, works in the food industry or sells his or her pies.
- Maximum of 3 entries per participant.
- Names must not be displayed on entries. Entries will be given a number at registration.
- NO cream, meringue, custard pies that need refrigeration will be accepted.
- Pie crust and filling **MUST** be made from scratch. Graham cracker, cookie crust, etc. is permissible if prepared by the exhibitor.
- The pie must be baked in an 8 or 9-inch pie plate in a self-closing plastic bag. **Disposable pans are encouraged.**
- All pies entered in the competition will be auctioned. Auction starts at 3p.m., and proceeds will go back to the participant

Have pies entered at the community building between 10:00am and 12:00pm, judging will begin at 1:30 pm, judges decisions are final

Winners will be announced at the Auction

The following represents the criteria judged in this contest:

1. Appearance
 - *Crust looks evenly cooked.
 - *Edges are uniform.
 - *Is there any additional effort?
 - *Edges are overdone.
 - *Crust is under/overcooked.
2. Removal of Piece
 - *Removes from plate easily
 - *Cuts easily
3. Crust
 - * Crust appears flaky where applicable
 - *Crust is uniformly cooked.
4. Filling
 - *Removed from pie place easily.
 - *Filling is evenly cooked.
 - Filling falls to bottom of plate.

FOR MORE INFORMATION CALL 304-376-6025