

# Museum of Appalachia

## July 4<sup>th</sup> Pie Baking Contest Rules

1. Entries must be turned in at the contest site (Museum of Appalachia) between 10:00am and 11:30pm on the day of the event. Contest judging will take place at 12:00pm.
2. Items must be entered in the name of the person who made them.
3. A recipe or complete list of ingredients must be included with each entry (for allergy and safety purposes).
4. This contest is intended for amateur bakers only. Professional bakers or those who earn a living from baking or cooking may not enter the contest.
5. Each pie must be made from scratch. You may not use store bought mixes, fillings, or crusts.
6. Contestants must bring **three of the same pie for each entry.** All pies will be cut for judging.
7. Entries must be delivered in disposable or non-returnable plates or pans.
8. A registration form must be filled out for each entry, prior to the event and submitted along with a fee of \$10.00 per person. Fee will cover contest entry and event admission for baker and one guest.
9. Registration forms and entry fees must be received no later than **June 26, 2017.**
10. Once the registration form and entry fee have been received, the contest participant will receive a confirmation letter and event tickets in the mail.

### **Judging:**

- A. There will be two awards, one for flavor, texture, doneness, and overall appearance, voted on by a panel of judges. The second will be a 'People's Choice' winner, voted on by other event attendees.
- B. For the 'Judge's Pick', each judge will assign a numerical value (1-10). The pie receiving the highest total numerical value will be declared winner and receive a cash prize.
- C. For the 'People's Choice', each voter will simply indicate which pie was their favorite. The pie receiving the highest number of people's votes will be declared the winner and receive two 3-day tickets to the Museum of Appalachia's Tennessee Fall Homecoming.
- D. Participants must be present during contest and judging.

For more information, please contact Kate Campbell at 865-494-7680.