**Feeding Laramie Valley Home-Baked Pie Contest – Judges’ Notes 9th Annual Food and Fun in the Park • Saturday, August 12, 2023**

RULES

1. Open to all amateur bakers. Up to 2 (two) entries per person. May not enter 2 pies into the same category.
2. When possible, pies should be baked in a disposable tin.
3. After the judging, your pie will become part of the menu for Food & Fun in the Park.
4. Contestants agree to have their photo or pie photo published without compensation.
5. Each Pie Submission must be entered with and accompanied by a written document that includes your name, phone number, a list of ingredients and a story about why you chose this particular pie as an entry.

PRIZES

Prizes will be awarded by mutual agreement of the judges. There are 3 main categories with multiple classes in each category. In each class there will be 1st – 3rd place ribbons awarded. In each category, each grand champion will receive a prize and a $20 premium and each reserve champion will receive a prize and a $10 premium. Entrants may ask for and receive their score cards after awards have been announced. Winners will be announced at Food and Fun in the Park, August 12, at 11:30 a.m. You do not need to be present to win!

JUDGING OF PIES

There are **three main categories** **of pie entries** (as chosen by the baker/contestant)

• Category 1: Sweet Pies (must include a pastry crust)

Class 1A: Dessert Pie with a double pastry crust plus a naturally sweet or sweetened filling.

Class 1B: Dessert Pie with a single pastry crust plus a naturally sweet or sweetened filling.

• Category 2: Savory Pies (must include a pastry crust)

Class 2A: Non-Sweet Pie with a double pastry crust meant for a meal or snack.

Class 2B: Non-Sweet Pie with a single pastry crust meant for a meal or snack.

• Category 3: Specialty Pies (must include a crust but *not* a laminated puff pastry crust)

Class 3A: Single Crust Specialty Pie that offers a creative design, unusual ingredients, special crust and/or designed to be hand-held

Class 3B: Double or Closed-Crust Specialty Pie that offers a creative design, unusual ingredients, special crust and/or designed to be hand-held

Judging Criteria

1. Contestants may enter up to two pies in this contest, but only one entry per category is permitted.
2. All pies must include a **homemade crust** of some kind.
3. Pies will be judged on Appearance, Creativity, Crust, Filling and Flavor as determined by observation and tasting of each pie, by each judge, with points awarded for each component, then totaled.
4. Placings in each category will be determined by adding together the individual totals awarded by each judge – highest score wins.

AWARDING OF PRIZES

* The contest will have 3 main categories; sweet, savory and specialty pies. Each main category will have 2 classes. In each class there will be 1st – 3rd place ribbons awarded. In each category, there will be 1 grand champion who will receive a customized pie server and a $20 premium and 1 reserve champion who will receive a customized pie server and a $10 premium.
* Judging will begin at 6:30 p.m. on Aug 11. All entries must be submitted by 6:00 p.m. No late entries will be accepted.
* The decision of the judges will be final.

ADDITIONAL NOTES FOR THE JUDGES

This is a blind judging process – you will receive information on the ingredients of the pie, and the category in which it’s been entered, but not the identity of the entrant other than a pre-assigned entry number.

Based on your individual judging followed by joint consultation, you will determine together the final top three placements in each category and mark those placements on the corresponding score sheet. This will be followed by joint determination of an overall Grand Prize winner for each of the three main categories.

Your superintendent is Gayle Woodsum. She will be available throughout your judging time to assist with any needs you may have. After receiving your individual judging sheets and the final joint decision of each placing in each category, she will transfer those placings to the overall results sheet, which matches each pie entry to the identity of the baker/entrant.