

# Cumberland "Pie of the Year" Contest Entry



October 01, 2011



Drop off application by September 27<sup>th</sup> to the Cumberland Museum  
\$5 dollar fee, limited entries accepted.

**1<sup>st</sup> Prize - \$100 cash + additional prizes!**

**2<sup>nd</sup> Prize \$75 + 3<sup>rd</sup> Prize \$50 + 4<sup>th</sup> Prize \$25 +**

**Most Creative Entry! \$50**

**Professionals Category or People's Choice: VERY Special Prizes TBA!**

NAME: \_\_\_\_\_

EMAIL: \_\_\_\_\_ PHONE: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

TYPE OF PIE: \_\_\_\_\_

Are you a Professional Cook/Baker? Yes/No

(A professional is defined as someone with formal training or who has made a living as a cook or a baker. Professional entries will be judged against each other in a separate category.)

## JUDGING PROCESS

All event visitors have the opportunity to vote (1<sup>st</sup> 2<sup>nd</sup> and 3<sup>rd</sup> choice) for the "People's Choice" pie between 11 am and 2:00 pm. This will be based on the appearance of the pie and the attractiveness of the display. The decoration of display space is a key part of the competition.

The **Top 3 Pies** from **People's Choice** and the **Top 3 Pies** visually selected by the Judges will move on to **Final Judging at 3:00 pm**. Pies will be judged by a panel on **Appearance, Crust, and Filling**. Awards will be presented after the judge's deliberation followed by an auction of all pies. All funds raised will be split between the 1<sup>st</sup> prize winners local charity of choice and the Cumberland Museum!

## RULES

- Entrants must provide TWO fresh baked pies per entry
- Provide 2 copies of the pastry and filling recipe
- Pie Display (2.5 feet) set up must be completed between - **10 and 11 am** Tables will be supplied.
- Contestants must remain with their pies through the judging process: People's Choice Judging closes at 1:30. Final Judging will commence at 3:00
- The Primary **FILLING** ingredient must be made from an ingredient that **can be grown** in British Columbia. For example: Apple, stone fruit, cherry, rhubarb, berry, walnut etc. Examples of acceptable non-local secondary ingredients: Lemon in an apple pie, Ginger in a pear pie
- BRING YOUR OWN PIE SERVER AND 3 PLATES for the judges
- **No Dairy or Meat fillings please!**