

Farmington Christmas Pie Bake-Off

Rules

To Enter complete the entry form and send it to the Farmington Christmas before November 10, 2006. Then bring your home baked pie and the entrance fee to the Farmington Christmas on Saturday, November 18, 2006, between 10:00 am -11:00 am. Please no professional chefs. There will be a \$2.00 entrance fee for each pie entered; proceeds will be donated to the American Cancer Society. Only dessert pies may be entered in the contest and must include at least bottom and side crusts. Pie tins can be picked up after the award ceremony at 3:00. Any tins not claimed by 5:00 PM will be discarded. Farmington Christmas is not responsible for any lost or unclaimed pie tins.

Limit

A maximum number of five (5) pie entries per person will be allowed. One pie in each category. A total number of ten (10) pies will be allowed per category.

Pie Categories

To choose the appropriate category, choose the ingredient with the greatest quantity, or the strongest the flavor in your pie, to classify in the following categories: Fruit; Cream; Nut; Pumpkin; any not falling into any of the above categories will be entered in an Other category.

Judging

All pies must be completely prepared by the entrant, including the crust, and delivered to the Farmington Christmas on Saturday, November 18, 2006, between 10:00 am – 11:00 pm. Judging will begin promptly at 11:30. Each pie entry will be given a number so as to keep the entrant's name confidential. Each pie entry will be judged on the following criteria: *Appearance*: Pre-slice score (includes consistency of crust or topping) and after slice score (based on degree of appropriate runniness, juiciness or firmness). *Taste*: Flavor (strength and balance of flavor appropriate for type of pie; balance of sweet and/or tartness. Peripheral flavors should be balanced with main ingredient of pie), Mouth Feel (appropriate consistency, ie. Thick, thin smooth, creamy, chalky, mushy, runny, dry, sticky, etc.), Crust (flaky or mealy) and Aftertaste (pleasant or unpleasant). *Overall Appeal*: After scoring for appearance and taste, how impressive was it, how appealing and memorable. The judging criteria will be based on a 0–4 point system for each of the above categories. All category points will be added to determine the winner in each category. In the event of a tie, the entry with the highest score in the Taste category will be awarded the winner, and if necessary, the points from the Overall Appeal category, and then the Appearance category will be used to determine the winner. If there remains a tie, then the judges will re-judge the pies until a winner is decided. For safety reasons, all refrigerated pies will be tested to assure that the temperature does not exceed 41°.

Eligibility

This contest is open to any legal residents of Davis County 16 years of age or older, except members of the City Council, Farmington Christmas Committee and their immediate family members. Please no professional chefs. The contest is open only to amateur home cooks.

Prizes

There will be one First, Second and Third Place ribbon awarded for each category.

2006 Farmington Christmas Pie Bake-Off Entry Form

Name: _____

Address: _____

City: _____ **Phone:** _____

Email: _____

Pie flavors: Indicate the name of your pie next to the category you are entering:

_____ **Fruit**

_____ **Cream**

_____ **Nut**

_____ **Pumpkin**

_____ **Other**

Send to: Farmington Christmas Pie Bake-off
Attn: Delain Orth
392 E. 570 S.
Farmington, UT 84025