

DEPARTMENT 14-01
KEURIG DR PEPPER / MOTT'S LLP SPONSORED
WAYNE COUNTY FAIR FRUIT PIE CONTEST

Tuesday Night, August 5th, 2025

ENTRY DEADLINE: *Registration: 5:30-6:15 PM Judging starts at 6:30 PM Sharp*
Superintendents: Pamela Ferranti – (585) 305-8833 & Geraldine Dekdebrun – (315) 576-4280

RULES:

1. The contest is open to Wayne County residents only. There is no age limit.
2. Professional bakers or those who earn a portion of their livelihood from baking may not enter.
3. There is no entry fee.
4. **Only 1 Entry Per Person.**
5. Names must not be displayed on entries. Participants and entries will be given a number at registration.
6. **NO cream, meringue or custard pies will be accepted.**
7. Pie crust and filling must be made from scratch. Graham cracker, cookie crust, etc. is permissible if prepared by the contestant entering the pie. The recipe must accompany the pie. The pie must be baked in an 8- or 9-inch pie plate. Disposable pans are encouraged because pans will be sold with the pies at auction

JUDGING:

1. Judging will start at 6:30 PM in front of Floral Hall (Entertainment Tent if it rains).
2. Each judge will assign a numerical value in each category without discussion amongst the judges.
3. The judge's decision will be final.
4. The winner will be announced immediately following the close of judging.

AUCTION:

All pies entered in the competition will be auctioned off immediately following the close of competition. Disposable pans are recommended. Pies may be baked in a glass or tin plate. The auction is being performed by Steve Schutt of Van's Auction Service.

AWARDS:

Winners will be announced following the conclusion of judging. The 1st, 2nd, 3rd, 4th, 5th and 6th place pies will receive a ribbon, prize money and "bragging rights". All winners will be asked to stay for a photo to be shared with a press release.

1 st Place: \$50.00	2 nd Place: \$25.00	3 rd Place: \$20.00
4 th Place: \$15.00	5 th Place: \$10.00	6 th Place: \$5.00

PLEASE NOTE:

1. Recipes will be collected to be used in a future cookbook.
2. Warm pies are not encouraged due to possible reduction of points (ease of removal, etc.).
3. If you desire a copy of your scoring sheet, please include a stamped self-addressed envelope with your entry.

Please see the following page showing the criteria judged in this contest.

Pie Judging Scoring Sheet

Pie Number		
	Maximum Possible	Points Awarded
Overall Appearance		
Before slicing	3	
Texture & consistency of crust and/or topping	5	
Inside texture - runny, firm or juicy	10	
Recipe accompanies entry	2	
Total Points for Overall Appearance	20	
Taste		
Flavor strength & balance of ingredients	20	
Mouthfeel	5	
Taste of crust	10	
Aftertaste	5	
Total Points for Taste	40	
Overall Impression		
Memorableness of pie	10	
Is the pie impressive?	10	
Total Points for Overall Impression	20	
Level of Creativity		
Creativity - How original is this pie?	10	
Is there any additional effort (lattice crust,	10	
Total Points for Level of Creativity	20	
Total Possible Points		
	100	