



March 14 Pi Day Celebration Pie-Baking Entry Form

A copy of this form must accompany your pie on the day of the contest, along with a complete list of ingredients used in your recipe.

Pie Category: _____

Name: _____

Address: _____

City/State/Zip: _____

Phone #: _____

Email Address: _____

Pie Name: _____

Ingredients: _____

If you have questions or need additional information, please
send email to: cravepie@gmail.com

Pie-Baking Contest Rules

1. Pie must be entered in the name of the person who made it.
2. This contest is intended for amateur bakers only. Professional bakers or those who earn a portion of their livelihood from baking or cooking may not enter the contest.
3. Each dessert pie must be made from scratch and in a 9" pie plate/pan (preferably disposable.) Each pie must include a serving utensil and a cover. You may not use pie filling or a pre-made store-bought crust.
4. Categories
 - a. Fruit (ex: Apple, Strawberry, Rhubarb)
 - b. Pantry and Nut: (ex: Pecan, Chess, Buttermilk)
 - c. Innovative: (ex: Creative flavor combinations, or new interpretation of a classic)
5. Prizes
 - a. 1st Place Blue Ribbon in each category.
 - b. 1 Grand Champion Ribbon for best overall pie.
6. Enter Pie
 - a. Bring your pie to the contest site (Crave Pie Studio) between 4 p.m. - 4:45 p.m. on the day of the Pie Contest. The staff running the Pie-Baking Contest will have the final say on acceptability of pies. Pies must be in an appropriate covered container until judging.
 - b. Health Department Regulations: **NO PIES THAT REQUIRE REFRIGERATION (i.e. dairy or cream pies).**
 - c. Only one entry per person per category.
 - d. Fill out the registration form.
 - e. If you are a winner, you give your permission to have your photo taken during the announcement ceremony and have it used for Pie Contest promotional materials, including the Crave Pie Studio web site and social media accounts.
 - e. A copy of your pie recipe with a list of ingredients must be provided, with the recipe name, contestant name and phone number and email address, at time of pie drop off.
7. Judging
 - a. Judging 5:00-6:00 p.m.
 - b. Judges will include City of Duluth officials and Culinary Professionals
8. Criteria
 - a. Overall appearance
 - b. Crust color, texture, doneness and flavor
 - c. Filling consistency, doneness and flavor
 - d. Overall taste
9. Scoring
 - a. Each judge assigns a numerical value (1-5) in each criteria category, without

- consultation with the other judges.**
 - b. The pie receiving the highest total numerical value is the winner in that category.**
 - c. In the case of a tie, the judges will judge those pies again.**
 - d. The decision of the judges is final. Judges will not know contestant names.**
- 10. Winners will be announced after judging around 7:30 p.m.**
 - 11. Participants must be present during contest and judging.**
 - 12. Contestants must leave pies to be sampled by public for CHOA fundraiser.**