**2017 Old Tyme Town Day Pie Judging Rules:**

* Each pie will be judged by the percentages below to arrive at the three prize winners.
  + Appearance – 10%
  + Crust and Filling – 40%
  + Overall Flavor – 50%
* APPEARANCE –
  + Pre-slice – Basic eye appeal. To what extent does the whole pie entice you to try it?
  + After slice – A single slice unveils the looks and consistency of the filling and crust. Pies should have a generous, well distributed fruit as well as good color and definition.
* CRUST AND FILLING –
  + Flavor – Nice aroma and pleasant, uniform flavors. All ingredients taste fresh and are well balanced. A complimentary use of spices and seasonings that is not overpowering. Generally crust has a pleasant, mild flavor that compliments the filling.
  + Crust consistency – Pastry crusts should be flaky and delicate but not fall apart too easily. It should melt in your mouth with a mild, pleasant taste that compliments the filling. It should have a light, golden color, baked throughout and an even thickness across the side and bottom. The crimp should seal thoroughly all the way around the plan.
* OVERALL FLAVOR –
  + A final chance to rate the pie overall considering all of the above.

**THE DECISION OF THE JUDGES IS FINAL**

**2017 PUTNAM VALLEY**

**OLD TYME TOWN DAY**

**PIE BAKING CONTEST**

# Rules and Entry Form

|  |  |
| --- | --- |
| **Date:** Saturday, September 23, 2017 | |
| **Schedule:**  3pm – 6pm | Pie Registration |
| 6pm – 6:30 pm | Public Viewing of Entries |
| 6:30pm | Pie Judging |
| 7:00 PM | AWARDS CEREMONY |

Only fruit pies may be submitted and must contain a bottom crust and an optional top crust. Frozen pies or pies that must be refrigerated will not be accepted. Please do not submit any store bought items. A list of ingredients must be submitted with the entry. Pie pans will not be considered part of the presentation and will not be returned, so please use a disposable dish.

At check-in pies will be assigned a random number. Each pie will be judged by the percentages listed herein to arrive at a total score.

There will be three prizes based on the highest total numerical value as determined by the judges.

1st Place – Blue Ribbon and $50.00

2nd Place – Red Ribbon and $40.00

3rd Place – White Ribbon and $30.00

**ALL JUDGING WILL BE DONE BLINDLY.**

**ASSIGNED NUMBER \_\_\_\_\_\_\_\_**

**2017 PUTNAM VALLEY**

**OLD TYME TOWN DAY**

**PIE BAKING CONTEST**

**RULES AND REGULATIONS**

**2017 ENTRY FORM**

Name:

Address:

City: State: Zip

Phone: E-mail:

**Pie Flavor: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

Ingredients:

**To Enter:**

* This form MUST accompany each pie entry.
* Please deliver your pie to the Town Park Pavilion between the hours of 3pm and 6pm.
* Judging will take place at 6pm.
* Ribbons and cash prizes will be awarded at 7pm.
* See back side of this entry form for rules on submission and pie judging.

|  |
| --- |
| JUDGES:  SAM OLIVERIO  SHERRY HOWARD  SHERYL LUONGO |

Any questions please contact:

Sheryl Luongo

[sluongo@putnamvalley.com](mailto:sluongo@putnamvalley.com)

845-528-9148