



## PIE BAKING CONTEST—September 9, 2017

*Bring the pies to Norlands between 11:30am and 1pm on September 9<sup>th</sup>.  
Sorry, late entries will not be entered into the contest.*

### CONTEST INFO:

1. Complete the entry form on next page. Email it to [norlands@norlands.org](mailto:norlands@norlands.org) or bring with you on September 9.
2. The contest is for amateur bakers only. Junior bakers are welcome!
3. Pie crusts and fillings must be made at home and from scratch. No store bought crusts or fillings.
4. Each contestant must make two pies: one for tasting and one for Norlands to sell during the pie social. Bring a 8-10" pie for judging. Smaller pies are acceptable for selling. All proceeds benefits the Norlands.
5. Bring pies in disposable pans.
6. Multiple entries are allowed. Just remember to bring 2 pies for each entry.
7. Include the recipe with each entry. List any ingredients that may cause allergies such as nutmeg or peanuts.
8. The decision of the judges is final. Judges will not know participant's names.
9. Bring the pies to Norlands between 11:30am and 1pm on September 9<sup>th</sup>. Sorry, late entries will not be entered into the contest.
10. Participants must be present to win. Winners will be announced at 2pm.



### CRITERIA:

*Each pie will be judged on the following:*

- ◆ Overall appearance and visual appeal
- ◆ Crust color, texture/flakiness, flavor and doneness\*
- ◆ Filling consistency, doneness, and flavor
- ◆ Originality and creativity

### SCORING:

- ◆ Each judge assigns a numerical value (1-10) for each criteria, without consultation with other judges.
- ◆ The pie receiving the highest total numerical value is the winner. In case of a tie, the judges will judge those pies again.



WASHBURN-CROSBY CO.

\***Make your crust with Gold Medal Flour** and your pie will be entered into a separate category. The Washburns always favored a friendly competition. Cadwallader Colden Washburn, born in Livermore in 1818, moved west and started a flour mill in Minneapolis. In 1880, he entered his flours in the International Miller's Exhibition in Cincinnati and won the bronze, silver, and **Gold Medal** prizes! The rest, they say, is history!

Washburn-Norlands Living History Center  
**Entry Form for Pie Baking Contest: September 9, 2017**

*Bring this entry form with your pies to the Norlands Farmer's Cottage  
between 11:30am and 1pm on 9/9/2017.*

Name: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Telephone: \_\_\_\_\_

Email: \_\_\_\_\_

Recipe Name: \_\_\_\_\_

**Categories:** *Please check which categories apply*

\_\_\_\_ Adult    \_\_\_\_ Junior Baker (maximum age is 17)    \_\_\_\_ Gold Medal Flour Crust

**Photo Release**

\_\_\_\_ Check here if you give your permission to have your photo taken during the contest and acknowledge it can be used for the Norlands promotional materials, including the website.

**Attach recipe and ingredients.**

Pies, along with the recipe and list of ingredients, must be brought to Norlands Farmer's Cottage on **September 9<sup>th</sup> between 11:30am and 1pm** to be eligible for judging. Stop at the admissions table (behind church) for directions to the Farmer's Cottage.



**PRIZES:**

1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place winners will be announced each for Adult and Junior Bakers.

A grand prize winner will be announced for a pie crust made with Gold Medal Flour.

*Winners will receive a combination of ribbons and Norlands' inspired gifts and memorabilia!*

The Washburn-Norlands Living History Center  
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**www.NORLANDS.org**