

WASHBURN-NORLANDS LIVING HISTORY CENTER PIE BAKING CONTEST—SEPTEMBER 8, 2018



CONTEST INFO:

1. Complete entry form on next page.
2. The contest is for amateur bakers only.
3. Pie crusts and fillings must be homemade and from scratch. No store-bought crusts or fillings.
4. Each contestant must make two pies: one for tasting and one for sale (whole or by the slice). Small to large size pies are acceptable (4 1/2" to 10")
5. Bring pies in disposable pans.
6. Multiple entries are allowed. Just remember to bring 2 pies for each entry.
7. Must include the recipe and a list of all ingredients with each entry. List any ingredients that may cause allergies such as nutmeg or peanuts.
8. The decision of the judges are final. Judges will not know participant's names.
9. Bring the pies to Norlands between noon

and 1pm on September 8th.

10. Participants must be present during the contest and judging.

11. Winners will be announced by 2pm.

CRITERIA: Each pie will be judged on the following criteria: ♦ Overall appearance and visual appeal ♦ Crust color, texture/flakiness, flavor and doneness* ♦ Filling consistency, doneness, and flavor for three categories: fruit/berry, cream, misc. (misc. includes custards or pecan for example) ♦ Originality and creativity

*Crusts made with Gold Medal Flour will be entered in a separate category. The Washburns always favored friendly competition. In 1880, Cadwallader Colden Washburn (born in Livermore in 1818) entered his flours into the International Miller's Exhibition in Cincinnati and won the bronze, silver, and Gold Medal prizes! Thus, he soon changed the name to Gold Medal.

Each criteria will be judged according to the following scale: Excellent: 3 points Good: 2 points Fair: 1 Point

Washburn-Norlands Living History Center

Entry Form for Pie Baking Contest: September 8, 2018 Bring this entry form with your pies between Noon and 1pm on 9/8/2018.

Name: _____

Mailing Address: _____

Telephone: _____

Email: _____

Recipe Name: _____

Recipe Category:

Fruit/Berry **Cream** **Misc.** **Under 18** **Gold Medal Flour**

*Attach recipe on a 3x5 card. Pies, along with the recipe and list of ingredients, must be brought to Norlands Farmer's Cottage on September 8, 2018 between noon and 1pm to be eligible for judging.

PRIZES: One Winner for Each Category: 5 Prizes Total for best fruit pie, cream pie, misc. category pie, Under 18, and crust made with Gold Medal flour!

Each winner receives:

- ◆4 complimentary tickets for a Norlands event or summer tour
- ◆Pint of Norlands maple syrup
- ◆A membership to Norlands