

SummerFest Pie Contest Rules

Rules

1. The contest is open to Sioux County Residents. Age 18 years or older.
2. **Amateur bakers only. No** professional bakers can enter this competition.
(A professional is defined as someone who works for a bakery or sells pies).
3. A \$5 entry fee (pre registration \$4) is required with each completed entry form.
A separate entry form must be completed for each pie entered.
List ingredients used on back of entry form (not measurements or recipe).
4. A limit of 1 pie per category (2), per person.
First category is **Fruit**, Second category is **Cream/Misc.**
5. Crusts and Filling must be **made from scratch.**
No store brought crust, dough, or can fillings may be used.
Bake in a disposable 9” pie tin. Pies & Pie tins will not be returned.
6. Pie **must** be prepared & baked by the individual submitting the pie entry for judging.
7. Please **do not write** your name on the pie tin. Your entry will be assigned a number at registration to allow for anonymity during judging.
8. Pies are to be **dropped off** between 4:00 pm & 5:00 pm Friday, July 10 at the Hull Community Building on Main Street.
9. Please read & follow all above rules or your pie may be disqualified.

Judging

1. Judging starts at 5:00 pm sharp, Friday, July 10 in the Hull Community Building.
2. Judging is open only to the Judges & Pie Contest Committee.
Tables will be set up for the public in a specified area.
3. Pies will be judged for:
 - Overall Appearance
 - Flavor, Color & Texture of Crust
 - Flavor, Color & Texture of Filling
 - Creativity
4. The judges decision is final.
5. The winners will be announced immediately following the close of judging.

Awards

- 1st Place: \$30.00 (Hull Chamber Certificate) & 1st Place Ribbon
2nd Place: \$25.00 (Hull Chamber Certificate) & 2nd Place Ribbon
3rd Place: \$20.00 (Hull Chamber Certificate) & 3rd Place Ribbon
(awards for each category)

Fund-raiser

- Pies will be sold by the slice immediately following the close of competition.
A portion of proceeds will go to the New Hull Pool Fund & SummerFest Events.