



RHUBARB PIE BAKING CONTEST 2019 Rules

1. Pie must be entered in the name of the person who made it.
2. Only one entry per person.
3. This contest is for amateur bakers ONLY.
4. Each pie filling must be made from scratch.
5. Pie filling must be rhubarb only, no other fruit or nut combinations.
6. Crust may be cooks' choice. (pastry, crumb, Etc.)
7. Bring your pie to the tent set up to the south of the Archive Center at 517 North Franklin Street, Shawano by 11:00 a.m. on Saturday, June 15, 2019.
8. Pie should be baked in an 8" or 9" disposable pan.
9. A copy of your pie recipe with ingredients listed must be provided. Include the recipe name, contestant name and phone number at the time of pie drop off.
10. All recipes may be published by the Shawano County Historical Society.
11. Judging will start around 11:15 am.
12. Pies will be judged on:
 - a. Presentation
 - b. Crust (color, texture, doneness and flavor)
 - c. Filling (consistency, texture and flavor), and
 - d. Overall Impression.
13. The decision of the judges is final. Judges will not know contestant names.
14. After judging, the pies will be sliced and sold by the piece.
15. 1st, 2nd and 3rd place awards will be given.