



RHUBARB FEST PIE BAKING CONTEST!

Here are the 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 include rhubarb.
6. Crust may be cooks' choice. (pastry, crumb, etc.)
7. Bring your pie to the tent set up to the south of the Sikora Archive Center at 517 North Franklin Street, Shawano by 11:00 a.m. on Saturday, June 21, 2025.
8. Pie should be baked in an 8" or 9" disposable pan.
9. Be sure to label your pie with recipe name (rhubarb custard pie, etc.) contestant name, city/state, and phone number at the time of pie drop off. A copy of your pie recipe with ingredients listed would be nice, but not required.
10. All recipes and pictures of winners may be published by the Shawano County Historical Society.
11. Judging will start around 11:15 am.
12. Pies will be judged on:
 - Presentation
 - Crust (color, texture, doneness and flavor)
 - Filling (consistency, texture and flavor), and
 - Overall Impression.
13. The decision of the judges is final. Judges will not know contestant names.
14. After judging is complete, the pies will be sliced and sold by the piece.
15. 1st, 2nd, and 3rd place awards will be presented - along with bragging rights.

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Historical Society
BRIDGING THE PAST TO PRESENT

Good Luck!