

Pie-oneer Baking Contest

Come test your pie
baking skills against
some tough competition!

**Saturday,
September 23, 2023**

Pie Drop-Off Location:

Cornerstone Ace Building Center
310 W. Rogers Blvd, Skiatook, OK 74070

Rules:

- 2 Categories (1 crust & 2 crust)
- Top 3 winners in each category and 1 grand prize champion
- Contestants may only submit one pie per category
- All ages welcome, amateurs only
- Drop-off between 8:00am & 10:45am (please read additional rule sheet for details - road in front of store will be closed for parade)
- Judging begins at 11:00am
- Winners will be announced at the Festival Main Stage at noon
- For a donation, the public may sample a slice of pie between 12:30pm and 2:00pm at the gazebo at the north end of park.



text 918-207-7113 if you have questions!

Pioneer Days Festival is hosted by the Skiatook Chamber of Commerce. All funds raised from the contest will be split between the Chamber of Commerce and a local charity.

Pie-oneer Baking Contest and awards are sponsored by
Cornerstone Ace Building Center



Pie-oneer Baking Contest Rules:

- There are 2 categories: 2 crust (top and bottom crusts) and 1 crust (bottom crust only)
- There will be 1st, 2nd, and 3rd place winners in each category. A grand champion winner will be chosen from the top 6 pies that placed.
- Contestants may only submit one pie per category.
- Each pie submitted must include a recipe with the list of ingredients.
- Pies must be made in disposable pie tins. If you use your own, we will not be responsible for lost or damaged dishes.
- Contest is open to all ages, amateur bakers only. No professional bakers (someone who owns a bakery or sells pies) can enter this competition.
- Pie must be prepared and baked by the individual submitting the pie.
- Pies are to be dropped off between 8:00am & 10:45am on Saturday, September 23rd at Cornerstone Ace Building Center. Please enter through front doors and come to the back conference room area. No early or late entries will be accepted.
- **Be aware that Rogers Blvd (Highway 20) in front of Ace will be closed from approx. 8:45am - 10:30am for the Pioneer Day Festival Parade. Entries will be accepted during that time frame, but you would need to park at an open location and walk to the store. Please plan accordingly.**
- Entries will be assigned a number. Please bring a completed entry form or be prepared to complete one when submitting your pie.
- Winning pies cannot be submitted in future contests.
- Whole pie must be submitted.
- Please plan accordingly, especially if your pie is susceptible to melting. Refrigeration is NOT available.
- All pies are photographed at the time of entry. A card with your entry number and pie name will be placed next to your pie as part of the photograph.
- From 12:30pm – 2:00pm at the north end gazebo, pies will be sliced and the public may have a piece by making a donation to the festival.

Pie-oneer Baking Contest Judging:

- Judges will not know the identity of the pie bakers.
- Judges are chosen by the Skiatook Chamber of Commerce.
- Judging will begin at 11:00 a.m. on Saturday with winners announced at noon at the Pioneer Days Festival Main Stage.
- Judges will independently assign each pie a score without consultation. In the case of a tie, judges will judge those pies again. Judges' decision is final.
- Ribbons & awards will be given for 1st, 2nd, & 3rd place in each category. One Grand Champion prize will be awarded.
- Judges will use the scoring guide shown below.

Overall Appearance (20 points)

- Before slicing (5 points)
- Crust/Topping consistency (5 points)
- After slicing (5 points)
- Juiciness, or firmness (5 points)

Taste (20 points)

- Flavor (5 points)
- Mouth Feel/Texture (5 points)
- Crust (5 points)
- Aftertaste (5 points)

Overall Impression (20 Points)

- Memorable quality of the pie (5 points)
- Are you impressed with the pie? (5 points)
- Creativity (5 points)
- Originality (5 points)

Pie-oneer Baking Contest Entry Form:

Registrant's Name :

Email :

Phone :

Recipe Name:

1 Crust

2 Crust

(circle one)

Entry Number: