

Mahone Bay Scarecrow Festival
Nova Scotia Fruit Pie Baking Contest and Sale Rules
October 4, 2025 at Trinity United Church Hall, Mahone Bay

1. NO STORE BOUGHT PIES or pie shells. All pies must be made from scratch.
2. All pies must be fully cooked
3. Contest is open to amateur bakers only of all ages
4. Bakers must provide TWO identical homemade pies per category.
5. Bakers may enter in more than one category but TWO of the same kind of pie must be provided for each category.
6. Pies must be made in a 9" (9 inch) foil pie plate. Pie plates will not be returned.
7. Pies may be single or double crust or crumb topped.
8. **NO WHIPPED CREAM TOPPINGS OR CREAM FILLED PIES ARE ALLOWED.**
9. Pies must be made with fruit grown in Nova Scotia, fresh or frozen. Pies will be judged in the following categories:
 - APPLE** or Apple with one other fruit
 - BLUEBERRY** or blueberry with one other fruit
 - STRAWBERRY** or Strawberry with one other fruit
 - TREE FRUIT** - Peach, Pear, Cherry or combined with one other fruit
 - FALL HARVEST** - Pumpkin, Cranberry or combined with one other fruit
10. Pies will be judged on overall appearance, creativity, crust/topping, filling, & most importantly taste.
11. Judges' decisions will be final.
12. Prizes will be awarded for 1st, 2nd, 3rd, in each category (\$250, \$150, \$100 respectively) and Best in Show (\$500).
13. Pies must be delivered to Trinity United Church Hall, 101 Edgewater Street, Mahone Bay on October, 4, 2025 between 8:30 and 10:30 am. Late entries will not be accepted.
14. Each entry must be accompanied by an entry form that indicates possible allergens.
15. Pie Sale will begin at 11:30 am. Awards will be presented at 1:30 pm.
16. All pies become the property of the Mahone Bay Scarecrow Festival and will be available for purchase by the slice.
17. Winners agree to be photographed with their pie and photographs will be sent to local & social media.