

KERSEY AUTUMN JUBILEE HOMEMADE PIE CONTEST

REGISTRATION FORM

Event: Saturday October 3rd, 2026

The contest is open to local amateur and entrepreneurial bakers of all ages.

Contest participants will bring their best homemade pie and present it to a panel of judges for evaluation.

Criteria for judging includes appearance, crust, filling, and flavor/taste.

Submit your registration by **September 25th, 2026**. There is **NO REGISTRATION FEE**.

Applicants Name: _____

If 16 yrs and under provide Parent/Guardian Name: _____

E-mail address: _____

Phone number: _____

Mailing address: _____

CONTESTANT RULES:

- Entry must be in the name of the person who makes the pie.
- Entry must be received at check-in on **Saturday October 3rd, 2026, by 10am** otherwise, it will not be eligible for judging. Judging begins promptly at 11am to end by Noon.
- All pies provided for the competition will ultimately be served as part of the BBQ meal event, bakers are welcome to volunteer to serve the pies. At check-in let them know if you want to help with serving.
- Each contestant is required to submit one pie for the competition; however, additional pies can be donated for the BBQ meal.
- A contestant may enter up to 3 different kinds of pie; a registration form is required for each entry.
- The winners will be announced along with the announcement of BBQ competition, by 12:30pm
- Contestants are encouraged to source locally as many ingredients as possible, however it is not a requirement for this competition.
- Winners will have their photo taken with the receiving of their prize.

PIE QUALIFICATION RULES:

- The entry must be a DESSERT PIE and not require refrigeration before serving.
- Each pie must be made from scratch and based in a 9"-10" pie plate/pan.
- Pre-made store bought crust is prohibited.
- A recipe or list of ingredients must accompany your pie entry, raw/uncooked eggs are not allowed.
- If you submit your entry in a pan that you want returned after the event; note this at check-in, **DO NOT WRITE YOUR NAME ON IT** – All entries will be numbered at check-in for anonymity for Judging.

PRIZES

1ST Place – Ribbon & \$500
2ND Place – Ribbon & \$250
3rd Place – Ribbon & \$100

JUNIOR GROUP PRIZES

1ST Place – Ribbon & \$250
2ND Place – Ribbon & \$100
3rd Place – Ribbon & \$50

KERSEY AUTUMN JUBILEE

HOMEMADE PIE CONTEST

OCTOBER 3RD 2026

JUDGING

- All entries will be numbered; Judges are to not know the identity of any pie baker.
- Judging will begin promptly at 11 am
- Though visible from a distance, the judging area will be off limits to competitors and spectators.
- Judges and the Pie Contest Committee will be the only individuals allowed in the designated judging area.
- Judges will independently assign each pie's score, without consultation from the other judges.
- In the case of a tie, judges will judge those pies again.
- All judges' scores are final.
- The Pie Contest Committee is responsible for tallying the judges' score sheets and subsequently announcing the winners.

JUDGING GUIDELINES

Judges will use the score system based on 4 criteria:

1. CRUST – Point Value up to 20
2. FILLING – Point Value up to 20
3. FLAVOR/TASTE - Point Value up to 50
4. APPEARANCE - Point Value up to 10

Total Possible Points: 100

Crust – 20 points = Pastry crust should flaky and delicate but not fall apart too easily. It should melt in your mouth with a mild, pleasant taste that compliments the filling. It should be a light golden color, baked throughout and an even thickness across side and bottom. The crimp should seal thoroughly all the way around the pie. Specialty pies may use the crust to help create flavor accents.

Filling – 20 points = Fillings should have a nice aroma with pleasant, uniform flavors. Ingredients taste fresh and are well balanced with a complimentary use of spices and seasonings that is not overpowering.

Flavor/Taste – 50 points = This is the judges' final chance to rate the pie overall based on two primary components of a good pie: Crust and Filling.

Appearance – 10 points

1) Pre-Slice: basic eye appeal and the extent to which the whole pie entices you to want to try it, in addition to creative and appetizing decoration.

2) After-Slice: a single slice unveils the look and consistency of the filling and crust. Pies should have generous, well distributed filling as well as good color and definition.

**For more information call
Pam Elliott at 970-381-1980
Pie Contest Committee Chair**