

# **COLD SPRING ANNUAL PIE BAKING CONTEST**

## **INFORMATION AND ENTRY FORM**

THE ANNUAL PIE BAKING CONTEST WILL BE HELD DURING  
THE COLD SPRING COMMUNITY DAY CELEBRATION  
SATURDAY, SEPTEMBER 2nd

The contest is intended as a fun event exclusively for amateur Philipstown bakers of all ages. Anyone making a living from selling baked goods should not enter.

Contest will take place on Main Street between Garden and Fair Streets, pies need to be dropped off from 3:00-3:30 that day. Judging will take place at 4:00 PM.

### **BY ENTERING THE CONTEST, PARTICIPANTS AGREE TO-**

- ❖ Allow photos of themselves and their creations by organizers and local news outlets
- ❖ Allow publication of their photos in local news outlets
- ❖ Provide an accurate, typed list of ingredients for each submission
- ❖ Allow slices of their pies to be sold for \$1 each, winning entries \$2 each with proceeds going to the Cold Spring Celebration Fund
- ❖ Abide by the contest rules and judges' decisions

### **PIE ENTRY CATEGORIES-**

All types of pies are welcome, but, please stick to sweet or dessert pies. Double crust, single crust, fruit, cream, chocolate, or nut pies are all welcome entries.

### **HOW TO ENTER-**

- ❖ Entrance to the contest is free to everyone
- ❖ Fill out a separate entry form for each contest submission
- ❖ Entry must include a legible list of ingredients
- ❖ Each pie must be entered in the name of the person who made it
- ❖ Bring entry form along with contest submission to the Main Street table from 3:00-3:30 PM on day of contest.

## **CONTEST RULES-**

- ❖ Pies must be hand made by the entrant only
- ❖ Pies must have a bottom crust and a filling.
- ❖ Top crusts are optional, but not required
- ❖ Dessert or sweet pies only.
- ❖ Crust and filling must be made from scratch-No prepackaged pie crust, dough, canned fillings or fillings from packaged mixes.
- ❖ Pies must be submitted in disposable pie pans and covered
- ❖ Pies should be submitted at the proper temperature for the type of pie
- ❖ No frozen or ice cream pies, it's summertime folks

## **JUDGING AND PRIZES-**

- ❖ We have 3 great local foodies to judge the contest.
- ❖ Pies will be evaluated by entrant number.
- ❖ Judges will not know the names of contestants until winners are announced.
- ❖ Pies will be evaluated on overall taste, appearance, and creativity.
- ❖ Judges will give each pie a numerical value between 1 and 5 without discussions among themselves.
- ❖ The pie with the highest numerical value will win the contest. In the case of a tie, the judges will confer with each other to determine a winner.
- ❖ The first place winner will be crowned the 2023 Cold Spring Pie King or Queen and have bragging rights for the year.

# **ANNUAL COLD SPRING PIE BAKING CONTEST ENTRY FORM**

SUBMISSION NUMBER (Assigned by contest organizers): \_\_\_\_\_

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

PHONE  
NUMBER: \_\_\_\_\_

EMAIL  
ADDRESS: \_\_\_\_\_

LIST OF INGREDIENTS: (Please submit a separate, typed list of ingredients for pie servers to refer to.)

By entering contest and signing this entry form, I agree to abide by the contest rules and judges' decisions.

SIGNATURE: \_\_\_\_\_