

BAYFIELD APPLE FESTIVAL

2017 PIE & DESSERT CONTEST

FRIDAY, SEPTEMBER 29

- Please read these instructions carefully, then complete and return the form with your pie or dessert entry.
- Pie and dessert entries must be submitted between **4 - 5 pm on Friday, September 29** at the Bayfield Lakeside Pavilion.
- Pie and dessert entries must be accompanied by a completed application and recipe, including a complete list of ingredients.
- Each pie and dessert entry may be judged in only one category.
- Pie/dessert containers must be labeled on the bottom with your name, address and phone number.
- All entries become the property of the Apple Festival Committee and will be served following the contest during the Community Tasting from 6 - 8 pm at the Bayfield Lakeside Pavilion.
- Contest judging will begin promptly at 5 pm.
- First and second place prizes will be awarded in each category following judging.
- Contest winners names and recipes may be provided to local media for publication and featured on bayfield.org and the Bayfield, WI Facebook page. If you do not wish to have your recipe published or shared with the public, please clearly indicate so on your attached recipe.

Please complete and submit this form with your entry on Friday, September 29 from 4 - 5 pm at the Bayfield Lakeside Pavilion. Judging begins promptly at 5 pm. Late entries will be turned away.

BAKER'S NAME: _____

EMPLOYER/BUSINESS (if commercial category): _____

MAILING ADDRESS: _____

PHONE: _____ APPLE VARIETY USED: _____

APPLES PURCHASED AT: _____

CATEGORY (CHECK ONE):

- Home Baked All-American Apple Pie*** - A 9 inch, two crusted pie, made with apples from Bayfield, flour, sugar (or sugar substitute), shortening, liquid, and spices. No non-traditional ingredients allowed.
- Commercial All-American Apple Pie*** - Same guidelines as those for Home Baked All-American Apple Pie, submitted on behalf of a business.
- Home Baked Creative Apple Pie** - Must be made with Bayfield apples. Non-traditional ingredients allowed.
- Home Baked Apple Dessert** - Must be made with apples from Bayfield. No pies.
- Commercial Apple Dessert** - Must be made with Bayfield apples. No pies submitted on behalf of a business.
- Youth Apple Pie & Dessert** - Must be made with Bayfield apples. Contestants age 15 or under please.

**If entering the All-American Pie category (Home Baked or Commercial) refer to the attached guidelines. No side sauces or toppings will be added by the judges - Contest entries must be complete at time of drop-off.*

GUIDELINES FOR HOME BAKED & COMMERCIAL ALL-AMERICAN PIE CATEGORIES

ACCEPTABLE INGREDIENTS:

- **APPLES:** **Only apples from Bayfield may be used.** Any variety of apples can be used in fresh, frozen or dehydrated form as long as they were purchased or picked in Bayfield, WI.
- **LIQUID:** Any combination of water, apple juice, lemon juice or natural apple concentrate or flavoring can be used. No liqueurs can be used in the liquid portion.
- **SUGARS:** Acceptable sweeteners include table sugar, brown sugar, molasses, fructose syrup, corn sweetener, honey, Splenda, dextrose or glucose syrup.
- **STARCHES:** To thicken the pie; flour, cornstarch, potato starch, tapioca, rice starch or arrowroot can be used. Starches such as W-13, other waxy starches or pre-gelatinized starches available from bakery suppliers are also acceptable.
- **SEASONING:** Almost any seasoning mixture may be used; however, the flavor must be typical for an apple pie to avoid discrimination by judges.
- **COLORING:** No coloring is allowed in liquids or crust
- **CRUST:** All pies must be double crusted. The crust may be made of flour of any protein level (cake, all-purpose, bread, gluten, gluten-free flours, clear or other). The fat may be from lard, suet, shortening, hydrogenated vegetable oil, butter, margarine or any mixture of those. Xanthan gum is acceptable.
- **WASH:** Washes for the top crust can include sugar, milk, butter, eggs or natural flavorings.

POWDERED & FLAKED SHORTENINGS CANNOT BE USED.

NO OTHER FLAVORING OR COLORINGS ARE ALLOWED.

PIE & DESSERT JUDGING CRITERIA

A panel of judges uses the following criteria and a scoring scale of 1-5 for assessing contest entries:

- **APPEARANCE:** Even, golden-brown crust, not many cracks, any decorative creativity (SCORING 1-5).
- **FLAVOR:** Balanced flavor, spices prevalent (not overdone), memorable apple taste (SCORING 1-5).
- **TEXTURE:** Flaky yet tender crust, apples firm (not over-cooked) (SCORING 1-5).

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RECIPE:

INGREDIENTS:

COOKING INSTRUCTIONS:
