



## RVGA's Pie Baking Contest 2023

### Prizes:

- 1st - Ribbon and \$50
- 2nd - Ribbon and \$25
- 3rd - Ribbon and \$10

### Categories:

You are welcome to submit any dessert pie, from single crust to double crust (no galettes, please).

**Please note that each pie must contain at least one ingredient from a local farm.**

### Homemade Pie Contest Rules:

1. This contest is open to bakers of all ages.
2. Each pie you submit must contain an ingredient(s) from a local farm.
3. Each contestant may enter up to 3 different flavored pies.
4. Each pie must be made from scratch, including the crust, using a 9" – 10" pie plate/pan.
  - a. Please use disposable pie tins if possible so they can be recycled, and to mitigate issues with getting your pan back from the bake sale.
5. Each pie must include a cover (tin foil is fine!).
6. Please submit 2 pies of each type you enter into the contest - 1 for the judges and 1 for the Harvest Hoedown bake sale.
  - a. If you submit different flavored pies, please bring 2 of each.
7. Each different type of pie must be submitted with:
  - a. The contestant's name and phone number, and the parent's name if the contestant is a minor
  - b. The list of ingredients
  - c. The name and town of the farm you got your ingredient(s) from

### Contest Day Information:

1. On October 14, bring your pies to the RVGA Harvest Hoedown at Marbletown (aka Tongore) Park - on-site signage, and/or staff, will direct you where to go.
2. Pie drop-offs will be at 2 PM.
3. At drop-off, you'll be asked to fill out a registration form.
4. Your pie will be given an entry number to maintain impartiality during judging.
5. Judging will begin at 2:30 PM.
6. The contest results will be announced at 4 PM.

The Harvest Hoedown and pie contest will take place rain or shine.

For more information, contact Amanda at [Office@RondoutValleyGrowers.org](mailto:Office@RondoutValleyGrowers.org).