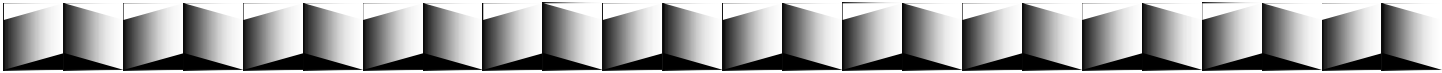
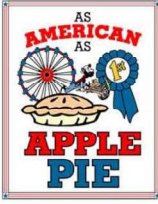


**Department 15 Class:10 Lot: C 2024 Blue Ribbon Apple Pie Contest**



**BLUE RIBBON APPLE PIE CONTEST**



**INSTRUCTIONS TO BE USED BY FAIRS AT THEIR 2024 EVENT**

Each county/local fair is encouraged to conduct a 36th Annual Blue Ribbon Apple Pie Contest at their 2024 event. Listed below are the criteria which we would like each fair to use in their contest. The certified first place winner from each fair will then have the opportunity to enter an apple pie in the BLUE RIBBON APPLE PIE CONTEST at the 2025 PENNSYLVANIA FARM SHOW.

**RULES** for local Fair and the PA Farm Show contests are as follows:

- |    |  |
|----|--|
| 1. | Open to any individual amateur baker who is a Pennsylvania resident. One entry per person.   |
| 2. | Entrants may <b>NOT</b> have won 1st place in this Blue Ribbon Apple Pie contest at any other fair in 2024.  |
| 3. | The Apple Pie, including fillings and crust, must be made from scratch with edible ingredients. No pre-packaged ingredients may be used (ex: no pre-made mixes, cookie dough, pie crust, frosting, etc.) Any decorations must just be edible.  |
| 4. | Recipe must include at least 60% apples in the filling. It does not need to be a “traditional” two crusted apple pie and it can have a variety of fillings.  |
| 5. | The entire pie must be submitted for judging in a food safe disposable pie pan. (All pans, plates and dishes are considered to be disposable and will not be returned.)  |
| 6. | The recipe for the pie and pie crust must be submitted with the entry. It should be submitted on one side of 8 ½” by 11” sheets of paper. The recipe must list all the ingredients, quantities, and the preparation instructions. Entrant’s name, address and phone number must be printed on the <u>back side</u> of all the pages. (All recipes and pies will become the property of the Fair or PA Farm Show and will not be returned.) |
| 7. | Refrigeration is <u>not</u> available at the Fair or PA Farm Show. Entries that require refrigeration after baking must indicate so in the recipe. Those entries will not be sold, auctioned or otherwise distributed for consumption after judging for food safety reasons.   |
| 8. | Judging will be based on the following criteria:   |
|    | Flavor 30 points   |
|    | Filling: consistency, doneness, moistness & flavor 25 points   |
|    | Crust: color, flavor, texture doneness 20 points   |
|    | Overall Appearance 15 points   |
|    | Creativity <u>10 points</u>  |
|    | <b>TOTAL 100 Points</b>  |

Creativity is essential to a varied competition. Do not limit your contest to a “traditional” two-crust apple pie. We are looking for a variety of fillings in the pies; the pie must include at least 60% apples in the filling.

Each Fair must submit the Contest Summary Report verifying the winning apple pie baker. This person will then be eligible to enter the state competition at the 2025 PA Farm Show and will receive the Official PA Farm Show Certification Entry Form directly from the PA Fairs Special Baking Contest Committee by December 2.

*NOTE: If an individual has already won 1st place at another fair in 2024 for this Blue Ribbon Apple Pie contest, that individual is now considered qualified through that Fair to compete at the 2025 PA Farm Show and is no longer eligible to enter this contest at any upcoming Fairs.*

*First Place Winner is eligible for the 2025 PA Farm Show competition.*

Premiums for the 2025 PA FARM SHOW competition  
 First Place - \$500.00    Second Place - \$250.00    Third Place - \$100.00  
 Fourth Place – Rosette Ribbon                      Fifth Place – Rosette Ribbon

**Sponsor: PA State Association of County Fairs**

2024 Participating Fair and 2025 PA Farm Show Contest Rules  
*PSACF Release: January 2024*

**Fair Prizes: 1st Place \$25.00, 2nd Place \$15.00, 3rd Place \$10.00**