

DEPARTMENT 19 - 26TH ANNUAL PIE DAY
PIE AUCTION 5PM, WEDNESDAY, AUGUST 11, 2021
SUPERINTENDENT: KATHY CUTLIP MILLS 419-565-5285

Premiums:

First Place in each class \$4.00 and Ribbon

Grand Champion - \$15.00 and Rosette

Reserve Champion - \$10.00 and Rosette

Money received at auction to be divided 40% to exhibitor, 60% to Arts and Crafts Building.

RULES:

1. Make entry on entry form by July 15th.
2. Each exhibitor limited to **four** entries.
3. **NO** added ingredients beyond the class description allowed.
4. Pies must be made from scratch. No ready-made pie crusts or mixes allowed.
5. Entries can be dropped off @ 10:00am and to be place by 2pm Wednesday in the Arts and Crafts Building. **NO EXCEPTIONS!**
6. Judging pies at 2:30pm Wednesday.
7. Auction sale at 5pm Wednesday in the Arts and Crafts Building.
8. Pies to be presented in aluminum foil pans. Please have pies cooled an in zip-lock bags. Entry tag to be taped to the top of the zip-lock bag so auctioneer can quickly and easily read it.
9. Pies to be judged on flavor, texture of crust, texture of filling and general appearance.

CLASSES:

1. Apple
 2. Peach
 3. Cherry
 4. Mince
 5. Raspberry
 6. Blackberry
 7. Elderberry
 8. Pecan
 9. Lemon Meringue, needing no refrigeration
 10. Favorite (kind of pie stated on entry form)
- Must not be in classes 1 - 9. **NO EXCEPTIONS**

