# Apple Pie Baking Contest
# WVGS Spring Samboree 2010

All participants must be registered and camping at the WVGS Spring 2010 Samboree.
Samboree applications are on the WVGS website.

*You cannot use any of the ovens or stoves in the dining hall for any reason for this contest.*

**Date: Saturday, May 15, 2010 Location: Dining hall**

Pies must arrive between 9 and 9:30am am in the dining hall and be registered with the contest coordinators. Judging will begin at 10am. Judging will be closed to everyone.

Awards will be announced at the beginning of the drawings for the Chinese Auction. First, second and third places will be awarded.

**Contest:** Category (1) double crust apple pie made from scratch. You will need to submit two (2) pies. One (1) for judging and One (1) to be auctioned at the Chinese Auction immediately after winners are announced. *You cannot use any of the ovens or stoves in the dining hall for any reason*.

**Contest Criteria:**
Criteria: Overall Appearance 15 points
Crust: color, flavor, texture, doneness 20 points
Pie Filling: consistency, doneness, moistness, flavor 25 points
Flavor 30 points
Creativity 10 points

**Contest Rules:**
Scratch ingredients
No pre-made crusts or fillings
60% of pie must be apples
Must be served room temperature; cannot require refrigeration
List types of apples used must be submitted with pie
Provide two copies of your recipe (one signed, one not signed) on 3" x 5" recipe cards.
Recipe must include your crust and filling recipe.

**The finished pie cannot contain raw or uncooked eggs (whites or yokes).**
**Eggs MUST reach 160 degrees to be considered cooked.**

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**Submit with your pie at the Samboree**. **Exhibitor #_____(assigned by coordinator)**

**Registration Form: Enter my pie in the 2010 WVGS Apple Pie Baking Contest. Please print.**

Name:_____
City:_____ State:_____ Chapter_____
Cell#:_____

Name of recipe:_____
Types of apples used_____
Attach 2 copies of your recipe on 3" x 5" recipe cards. One signed. One not signed.

*Please copy and pass out. Revised 11.10.09-KAW. Please disregard all previous copies.*