



DIVINE MERCY PARISH



Pie Baking Contest

Categories:

Fruit Pies

Nut Pies

Cream, Custard or Chocolate Pies

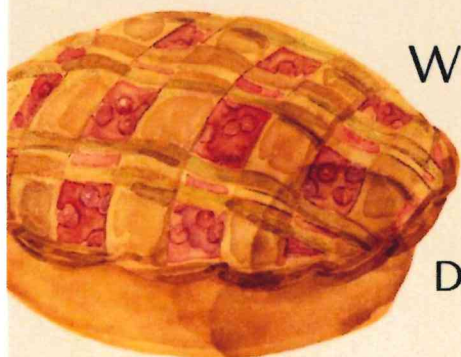
Don't forget to submit your recipe along with your pie.

October 12, 2025

REGISTRATION 8:30-9:45

Winners Announced at 11:00 & 2:00

Divine Mercy Parish-St. Anthony Campus



Pie Baking Contest

Cost

- Free to enter.

There will be 2 entry groups

- Adults: 17 and older
- Youth: 9-16

Categories for each group

- Fruit Pies
- Nut Pies
- Cream, Custard or Chocolate Pies

Rules:

- Contestants do not have to be members of Divine Mercy Parish to enter.
- A detailed recipe listing all ingredients **MUST** accompany the pie entry.
- Each pie entered must be in the name of the person who made it.
- The pies should be in a 9 inch or 10 inch pie pan.
- Each pie must be made from scratch, including the pie crust.
- Any type of homemade crust is acceptable, such as dough, graham cracker, cookie, etc.
- Pies must be submitted between the hours of **8:30 am and 9:45 am** on the day of the **Harvest Festival, Sunday, October 12** in the Parish Center in the northeast corner.
- All pies will be judged by a panel of at least 3 judges.
- Each judge will assign a numerical value of 1-5 to each criteria of appearance, crust, filling and creativity.
- Winners will be announced at 11 am and 2 pm on **Sunday, October 12**.
- All pies will be sliced and served with the other desserts for the meal.

Prizes:

- Adults: There will ribbons awarded for 1st, 2nd and 3rd place in each category.
- Youth: There will be ribbons awarded for 1st, 2nd and 3rd place in each category.
- The overall winner will be chosen from the 1st place winners in each category and will receive an engraved pie pan.