

Saturday October 25, 2025

SWEET POTATO PIE BAKING CONTEST

Showcase your sweet potato pie baking skills and creativity in a fun and delicious way! Contest participants will bring their best homemade sweet potato pie and present it to a panel of judges for evaluation. The Criteria for judging includes overall **appearance, crust, filling, flavor/taste**.

To enter the Sweet Potato Pie baking contest, bring your homemade pie to the covered tent to the corner of **Van Ness and Mono between 1:00pm and 2:00 pm**. Pies submitted after 2:00 pm will not be able to compete, The judging will begin at 2:00 pm and ends at 3:30. Winners will be announced at 4:00pm. **Bakers must be present to win.**

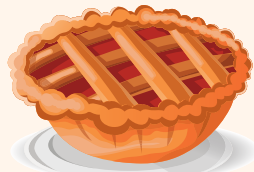
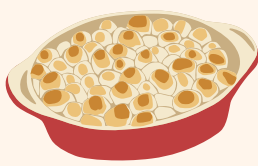
Contest is open to **ALL Bakers** .

CONTEST RULES & REGULATIONS

- There is no fee to enter your pie in the contest.
- Pies must not require refrigeration before serving and may not contain raw/uncooked eggs (white or yolks)
- Crust and filling must be made from scratch. No store bought crust, dough, or canned fillings may be used
- Pie must be prepared by the individual submitting the pie entry for judging and baked in a 9" covered, disposable pie tin or plate.
- Please do not write your name on the pie tin, Your Pie will be assigned a number at registration, which allows anonymity during judging.
- One pie per contestant
- Contest will be held rain or shine

JUDGING

- Judges will not know the identity of the pie bakers
- Judging will begin at 2:00 pm & prizes will be announced at 4:00 pm
- Judges will independently assign each pie a score without consultation.
- in case of a tie, judges will judge those pies again
- All judges decisions are final



JUDGES WILL SCORE BASED ON 5 CRITERIA

- Crust: 10 PTS.
- Filling: 20 PTS.
- Taste & Flavor: 50PTS
- Appearance: 20 PTS.

Total possible points: 100

OVERALL APPEARANCE- 20 PTS.

- **Pre- Slice:** Basic eye appeal and the extent to which the whole pie entices you to want to try it, in addition to creative and appetizing decoration
- **After Slice:** a single slice unveils the look and consistency of the filling and the crust. Pies should have generous, well distributed fruit as well as, good color and definition

CRUST- 10 PTS

- Pastry crusts should be flaky and delicate, but not fall apart too easily. they should melt in your mouth with a mild, pleasant taste that compliments the filling. They should be a light golden color, baked throughout and an even thickness across the side and bottom. The crimp should seal thoroughly all the way around the pie. Generally, crust has a pleasant, mild flavor that complements the filling. However, in some specialty pies, the crust may be used to help create flavor accents

FILLING- 20 PTS

- Fillings should have a nice aroma with pleasant, uniform flavor. Ingredients taste fresh and are well balanced with complimentary use spices and seasonings that are not overpowering.

TASTE & FLAVOR- 50 PTS.

- This is the judges' final chance to rate the pie overall based on two primary components of a good pie: crust and filling
- **Crust:** flaky, melt in your mouth consistency that has a mild, pleasant flavor and is baked evenly throughout to a light golden color with a tight seal around the edges.
- **Filling:** Smooth uniform components with pleasant aroma and flavor which matches the advertised flavor, appealing color, and a nice aftertaste. Fruit used in quality pies should be well defined; good size, evenly distributed, and have a firm, but not overly crisp, texture

Sweet Potato Pie Contest

Judge: _____

Categories	Score	Total
Appearance	/ 20	
Filling	/ 20	
Crust	/ 10	
Taste & Flavor	/ 50	
		/100

Contestant Number: _____