



Great BC Bake-Off presented by Well Seasoned gourmet food store

Think you've got superior baking skills ?

Prove it in our amateur baking contest!

Enter all three categories or just one.

Saturday, May 19th at 1:00pm

1. **Fruit Pie** – any kind of fruit cherry, peach, apple, berry etc.
2. **Open** – anything goes within the outlined rules – entries must not require refrigeration
3. **Butter Tarts** – this is a Canadian competition after all!

Official Rules

- This contest is open to individuals or groups working as a team
- You can enter just one or all 3 categories
- Pies must have bottom and side crusts – a top crust is not mandatory
- A neatly handwritten or typed recipe for the pie and pie crust must be submitted on a single sided standard 8 ½ by 11 sheet of paper.
- \$10 entry fee per pie/tart entry – enter as many as you like (minimum of 7 tarts must be turned in per entry) Entry fee must accompany the pie/tart entry and paid in cash only.

- All entries MUST be made from scratch – including the pastry, no store bought entries will be accepted
- If your pie plate is not disposable it must be clearly marked for easy return
- Contestants agree to have their photos and recipes published without compensation
- No toppings should be submitted with the pie including whipping cream or ice cream
- All pies submitted for judging will become the property of Well Seasoned and will not be returned to the entrant after judging
- Contestants must be 16 years of age or older
- Entrants must be amateur bakers – meaning you cannot make all or part of your living by baking
- If you are competing in the BBQ Contest you may bake your pies/tarts off site and bring them with you or you can bake on site if you are so inclined

Prizes:

- Ribbons & Prizes will be awarded for the top 3 submissions in each category

Judging

- Pies/Tarts will be judged by a panel of 6 judges
- Pies/Tarts will be judged -
 - 50% taste - taste is judged on flavour
 - 20% appearance - appearance is judged on both the pre-slice & post-slice look of the submission
 - 20% crust - crust is judged for tenderness & flavour
 - 10% for originality & overall appeal - how impressive in general for originality & execution of the recipe
 - Each judge assigns a numerical value in each criteria category, without consultation with the other judges. For a total of 100 points. The pie receiving the highest total numerical value is the winner in that category. In the case of a tie, the judges will judge those pies/tarts again.
 - Entries will be accepted from 10am – 12noon at the designated Well Seasoned tent.
 - LATE ENTRIES WILL NOT BE ACCEPTED
 - Prizes will be awarded during the main BBQ awards ceremony at 4pm.
 - Judges decisions are FINAL

- We will NOT accept **PIES THAT REQUIRE REFRIGERATION (i.e. dairy or cream pies)**. The person running the Pie-Baking Contest will have the final say on acceptability of pies.
- If you are a winner, you give your permission to have your photo taken during the awards ceremony and have it used along with your recipes for promotional purposes, including the Cloverdale Rodeo & Fair and Well Seasoned websites

Entry (one form must be filled out for EACH entry)

Full Name: _____

Telephone #: _____ E-mail Address: _____

Will you be present for the awards presentation: YES _____ NO _____

Do we have your permission to publish your recipe and use your name/photo on our websites and promotional materials? YES _____ NO _____

Signature: _____

If you are under 19 you must have a parent sign here: _____

For more information please visit www.cloverdalerodeo.com or contact angie@wellseasoned.ca

Official Use Only:

Entry # _____

Recipe included: _____

Entry Fee Paid: \$ _____

Plate Marked: _____