



APPLE PIE BAKERS WANTED!

Bake an apple pie for the Applefest Apple Pie Baking Contest – open to ALL!

Entries are judged in two divisions:

Junior - Age 7-16

Adult - Age 17 and older

● **Entry in the pie baking contest is FREE! / ● No online pre-registration is required.**

- Pie must be prepared & baked by the individual submitting the pie entry for judging.
- Amateur bakers only - no professional bakers may enter this competition.
(A professional baker is defined as someone who works for a bakery, works for or owns a catering company, or sells pies).
- Only Double Crust Apple Pies will be accepted -- no Crumbles, Crisps or Bettys allowed.
- Crusts and filling must be made from scratch. No store-bought crust, dough, or canned fillings may be used. Each pie must have a bottom crust and a top crust.
- No other fruits may be added (added juices are OK).
- Please bake in a disposable pie tin or plate. The return of plates cannot be guaranteed.
- Please do not write your name on the pie tin. Your entry will be assigned a number at registration.
- The finished pie cannot contain raw/uncooked eggs (white or yolks).
- An ingredient list, including apple variety used, MUST be attached to your baked pie.
- **Note** - The official Applefest Apple Pie Baking Contest **entry form** MUST also be attached to your baked pie. For a flyer with contest rules and official entry form, go to www.warwickapplefest.com.
- On the day of Applefest, apple pies should be checked in between **8-11:30 am** at the Apple Pie Baking Contest booth #82-83 at 2 Bank St., off Main St.
(Note-late entries will be turned away.)

● After judging is completed, pies will be sold by the slice.

* **Proceeds from the sale of apple pie slices will benefit the Warwick Ecumenical Food Pantry. ***