

# BC Fall Fruit Pie Competition

Do you love to bake? Residents from all neighborhoods are invited to bake their favourite seasonal fruit pie and enter it in our BC Fall Fruit Pie Contest. Open to amateur and professional bakers of all ages. The entry deadline is THURSDAY, OCTOBER 16<sup>th</sup> and the judging happens on Harvest Festival at the West End Market – October 18<sup>th</sup>.

## Guidelines

Fall Fruit Pie - pies should be filled mainly with apple, pear, plum, quince, cranberry, grape or any combination of these or other fall fruits. All fruit should be from BC. **We will NOT accept PIES THAT REQUIRE REFRIGERATION (i.e. dairy or cream pies).**

Pies must have bottom and side crusts - a top crust is not mandatory

A neatly handwritten or typed recipe for the pie and piecrust must be submitted on a single sided standard 8 1/2 by 11 sheet of paper. **Please include the name of the pie on your recipe – but do not include your name or contact information.**

All entries MUST be made from scratch – including the pastry, no store bought entries will be accepted

Pies should be presented in a disposable pie plate. If your plate is not disposable, consider it a donation to the market society.

Contestants agree to have their photos and recipes published without compensation.

All pies submitted for judging will become the property of Vancouver Farmers Markets and will not be returned to the entrant after judging

## Prizes

Ribbons and prizes will be awarded for the winners in both the Professional and Amateur Categories

## Judging

Pies will be judged by a panel of judges (not market staff)

Pies will be judged on:

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. Judges decisions are FINAL.

Entries will be accepted from 9am – 11am on October 18. **LATE ENTRIES WILL NOT BE ACCEPTED.** Judging begins at 11:15 and will conclude by 1:00pm or sooner depending on number of entries. Prizes will be awarded at 1:30pm – we encourage entrants to attend the announcement of winners.



## VANCOUVER FARMERS MARKETS FALL FRUIT PIE COMPETITION

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

Pie Name: \_\_\_\_\_

Baker's Full Name: \_\_\_\_\_

Telephone #: \_\_\_\_\_ E-mail: \_\_\_\_\_

Address: \_\_\_\_\_

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

Signature: \_\_\_\_\_

For more information please contact Randy Elliott at [randy@eatlocal.org](mailto:randy@eatlocal.org) or 604-879-3276

Entry forms can be dropped off by OCTOBER 16th at any VFM market or at the market office address below:

Vancouver Farmers Markets 1316 Grant Street, Vancouver, BC V5L 2X5 – Monday – Friday, 10am – 4pm  
Attn: BC Fall Fruit Pie Competition

Category:

Professional

Amateur

Recipe Attached  (you may also bring recipe with pie on competition day)

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### Official Use Only:

Entry # \_\_\_\_\_ Recipe received: \_\_\_\_\_