

**McClain Resort Annual “Labor of Love” Amateur Pie Baking Contest**

“Labor of Love” Pie Baking Contest is open to amateur bakers only. Professional bakers or those who earn a portion of their livelihood from baking may not enter.

**Judging and Prizes**

A panel of judges from the community will judge the entries. This is a blind judging, and all decisions of the judges are final. Winners will be announced after the judging is complete.

There will be a Youth Category, and adult category.

* All pies, including youth pies, must be submitted by 1:45 PM the day of the contest. Judging will begin promptly at 2 pm in the General Store.
* Pies will be judged on the following criteria: Overall appearance, crust color, texture, Filling consistency, and overall taste. Note that pie pan will not be considered a part of the presentation. We do ask entrants to please use a disposable pie tin if possible. McClain Resort is not responsible for any dishes submitted by entrants that are not collected after the contest’s conclusion.
* Scoring: Each judge will assign a numerical value (1-5) in each category without discussion among judges. The pie receiving the highest total numerical value will be the winner in that category. In the case of a tie, the judges will review and discuss those pies before a second vote.
* All winners will be announced after the judging and prizes awarded same day.
* At the conclusion of the event, bakers may share their pies or take them home.  Any pies left will be disposed of at the end of the day.
* First Place will win a Gift Basket worth $100, 2nd & 3rd place winners receive a $25 Gift Card.
* Youth category first place wins a gift basket totaling $50, 2nd & 3rd will receive a $20 gift card

     **WINNERS** will be photographed and announced on McClain Resort Social Media Sites and website.

**Pie Restrictions:**

* A pie is defined as having a bottom crust, perhaps a top crust, and a filling.
* Crust and filling must be made from scratch by the entrant only.
* Pies should be submitted covered and at a proper temperature for the type of pie.
* A list of ingredients must be included with each pie.
* **NO FROZEN PIES**.
* **Please use only disposable 9 or 9 1/2-inch pie pans**.



**Registration Form:**

**Please Print**

**Name of Pie:**

**First & Last Name:**

**Phone Number:**

**Email Address:**

**Address:**

**List of Pie Ingredients:**