



GRANDMA'S APPLE PIE COMPETITION RULES

Registration:

Participants do not need to be a Vendor at the 2022 Juneteenth Celebration; but, must meet all of the Food, Health, and Sanitation requirements as other vendors do.

- a) This contest is open to bakers of all ages
- b) Pies must be entered in the name of the person who made it
- c) Each Pie must be made from scratch and baked in a 9" – 10" pie plate/pan
- d) Each pie must include a cover. You may not use pre-made store-bought crust

Setup:

Participants of the Grandma's Apple Pie Contest may set up between 9:00 A.M. and 11 A.M. on Saturday, 18 June 2022. Bakers are permitted to begin set up the day prior in conjunction with the Vendor Rules and Regulations. All pies can be prepared off-site, and through a paid vendor fees, can be made available for sale during the Juneteenth Celebration.

Pie Stations:

Bakers will compete from their vendor booth space or vendor food truck or provide their pie during the judging competition.

Introductory Meeting:

A mandatory vendor meeting will be held on Tuesday, 14 June 2022, at 6:00 P.M. at Torii Station's Training Center. The competition will begin on Saturday, 18 June 2022 and an itinerary for Saturday's events and time of judging will be issued no later than 11:00 A.M. on event day.

Parking:

Competitors will have a designated parking space close to the cook-out space within the Vendor Parking area.

Alcoholic Beverages:

NO OUTSIDE ALCOHOLIC BEVERAGES ARE PERMITTED within the Juneteenth Celebration grounds. All alcoholic beverages must be purchased from MWR establishments.

Equipment:

The Juneteenth Celebration cook-out area is equipped for bakers to have access to power and water. All competitors will be provided with sampling plates for judges. Each baker will be responsible for supplying canopies, tables, chairs, extension cords, and any other supplies needed for their setup. Bakers will be allowed to market their company (hand out business cards, flyers, company merchandise, etc.). We simply ask that you respect the rules and regulations within the Vendor Application Package while doing so.

Sanitation:

Bakers are to prepare and cook in a safe and sanitary manner. When preparing all food, no bare hand contact of ready-to-eat food may occur. Food service gloves must be worn at all times while preparing and serving food. Cooking conditions are subject to inspection by the Juneteenth Celebration food sanitation crew in conjunction with the Vendor Application Package. Each baker must have a good supply of clean towels, paper towels, and cleaning supplies (such as Clorox, water, sanitizing wipes, or sanitizing cloths) in order to keep all food preparation surfaces clean at all times. Do not dump anything onto the ground. Use the containers in the dump station for disposal of all grease, charcoal ash, and food and paper waste.

Infractions identified by Juneteenth Staff shall be immediately corrected. Otherwise, a baker may be subject to disqualification.

A Juneteenth health inspector will be on-site Saturday morning to inspect all bakers. Ensure all rules are followed as the health inspector has the authority to disqualify any baker deemed unfit to compete. Bakers are responsible for understanding and complying with all sanitation and health regulations.

Juneteenth Competition Committee Sampling:

All remaining pies will be sampled out by each baker to the Juneteenth Competition Committee for the Fan's Choice portion of the competition. Bakers should expect and be prepared to serve around 50 guests. Samples may be served with a toothpick, portion cup, and/or sample boats.

Turn-in Times:

Turn-in times shall be announced at the introductory meeting and posted on site. The turn-in times, rules, and pie inspection forms will be given to the Baker. Each baker must bring forms, checked and signed to the designated area at the time specified on the form to receive a turn-in box. There will be a 10-minute window of opportunity for turning in your pie entries for each category. The Baker is responsible for turning in the entries or assigning a designated runner and knowing the scheduled turn-in times. Entries will not be accepted before or after the designated 10-minute turn-in time.

Turn-In Quantities:

Each baker will be given a 4" x 4" Styrofoam food container without food divisions for one slice of the pie.

Judging and Scoring:

Criteria – Each pie will be judged on the following, out of 100 possible points

1. Overall Appearance: 1-20 points
2. Crust – Color, Texture, Doneness, Flavor: 1-20 points

3. Filling – Consistency, Doneness, Moistness, Flavor: 1-20 points

4. Flavor: 1-20 points

5. Creativity: 1-20 points

Each judge assigns a numerical value in each criteria category, without consultation with the other judges. The pie receiving the highest total numerical value is the winner. The Pie Contest Committee will tally the judging sheets.

* In the unlikely event of a tie score, the tie will be decided by the baker with more votes in the Juneteenth Competition Committee Choice Category.

Awards:

Awards will be given to the top 3 winning bakers for each of the following categories:

- Juneteenth Competition Committee – majority fan-voted category
- Judges – a panel of appointed judges will be given a blind sample
- Overall Grand Champion – a combination of judged and fan-voted score

Awards will be given to the top 3 winning bakers at 5:00 pm on Saturday, 18 June.