



Calling All Pies” for the “23rd Annual Best of the Shuswap Pie Baking Contest”.

Judged by appearance, authenticity, texture and taste, the pies must be made the old fashioned way, from scratch and be apple, fruit or berry — no custard or meringue pies.

Pies can be submitted on Saturday, February 23, 2019, from 10:00am-11:00 am at The Mall at Piccadilly, centre court. Please label your pie with your name, address, email, phone number, and type of pie.

1. Authenticity – (5 Points)

- a. Uses fresh/frozen fruit, original ingredients, not using canned filling

2. Appearance (5 Points)

- a) Filling stays in the pie (sealed properly)
- b) Neat edges and top
- c) Few air pockets
- d) The colour of the crust, i.e. golden brown

3. Crust (10 Points)

- a) Taste
- b) Flakiness - lots of layers
- c) Shortness - Falls apart easily
- d) Under crust - not soggy

4. Filling (10 Points)

- a) Flavour - pleasing combination of flavours
- b) The thickness of sauce appropriate for the fruit
- c) The balance of fruit and sugar

1st, 2nd and 3rd place winners will walk away with this year’s title, prize ribbon, a gift, and dinner theatre tickets for two to the summer production of Villains and Vittles Dinner Theatre.

This popular pie contest promises to be lip-smacking tasty, and everyone is welcome to participate!

After the judging, slices of the pies may be purchased for \$2.50 each with the proceeds going towards projects at the Heritage Village and Museum.