



The rules for the "28th Annual Best of the Shuswap Pie Baking Contest: Calling All Pies" are as follows:

Contest Rules:

1. **Eligibility:** Pies must be made the old-fashioned way, from scratch, and fall into the categories of apple, fruit, or berry. Custard or meringue pies will not be accepted.
2. **Submission Deadline:** Pies can be submitted on Saturday, February 24, 2024, from 10:00 am to 11:00 am at The Mall at Piccadilly, center court.
3. **Labelling:** Each pie must be clearly labelled with the participant's name, address, email, phone number, and the type of pie.

Judging Criteria:

1. **Authenticity (5 Points):**
 - Uses fresh/frozen fruit with original ingredients, avoiding canned fillings.
2. **Appearance (5 Points):**
 - The filling stays in the pie (properly sealed).
 - Neat edges and top crust.
 - There are few air pockets.
 - The colour of the crust, i.e., golden brown.
3. **Crust (10 Points):**
 - Taste.
 - Flakiness with lots of layers.
 - Shortness, meaning it falls apart easily.
 - The bottom crust should not be soggy.
4. **Filling (10 Points):**
 - A pleasing combination of flavours.
 - The thickness of the sauce is appropriate for the fruit.
 - Balance of fruit and sugar.

Prizes:

- 1st, 2nd, and 3rd place winners will receive the title, a prize ribbon, a gift, and dinner theatre tickets for two to the summer production of Villains and Vittles Dinner Theatre.