



OAK PARK
FARMERS'
MARKET

2024 Oak Park Farmers' Market Pie Bake-Off

Show off your baking skills and celebrate the bounty of summer at the Oak Park Farmers' Market. Area residents are invited to enter our sixth annual Pie Bake-Off, held **Saturday, September 7, 2024**. Details, rules and eligibility are listed below. We look forward to your prized recipe at the market!

Eligibility: The bake-off is open to amateur bakers. Contestants younger than 16 must be accompanied by an adult. Village staff, current OPFM commissioners and family members of OPFM commissioners, staff and contest judges are prohibited from entering the contest.

Application rules and guidelines:

- One pie per person will be judged.
- Contest entry forms may be submitted on or before August 29, 2024
 - to the Farmers' Market Information Booth
 - via e-mail to farmersmarket@oak-park.us
 - Via the online form available at www.oak-park.us/farmersmarket
- Ten (10) entrants will be selected to participate, and notified via email of their acceptance to the contest
- If selected, you will receive further information prior to the event with details on when and where to bring your pie to the Market

Contest rules and guidelines:

- All entries must be baked in a recyclable pan with cover. Pans will not be returned.
- Each contestant will enter **two** (2) pies – one for judging and one pie that will be given away in sample-size portions to Market visitors on a first-come, first-served basis.
- The bottom of each pan should be labeled clearly with your:
 - Name
 - Address
 - Telephone number
 - Pie name (make up a name for your creation)
- Pies must be baked from scratch, including crust and filling, and feature Oak Park Farmers' Market ingredients.
- Contestants must include two copies of their recipe, one with name and contact information and one without this information. The latter will be attached to the pie at the time of judging so that judges can see the key ingredients and recipes.
- In a document separate from the recipe, contestants should specify from which OPFM

vendors they sourced any pie ingredients. We will publish/promote the winning vendors along with the bakers.

Additional tips:

- While any type of pie is welcome, sweet or savory, please know that pies that require refrigeration (whipped cream, etc.) or need to be served frozen/cold may not do well on a hot day.
- Brian Severson Organic Grains (located at Breadman Baking booth) will custom mill flour to your specifications for a pie crust or topping. Should you want to take advantage of this option, the Market Manager can provide contact information to you.

Day-of details:

- Judging will take place at the Oak Park Farmers Market “Pie Tent” starting at about 9:30 a.m.
- Winners will be announced shortly thereafter.
- Participants must be present during winner announcements to receive their prize.
- Judges will not know whose entry they are tasting.
- The decision of the judges is final.

Evaluation of Pies:

- Judging will be conducted using a numerical point system of 1 (low)—5 (high) based on the following criteria: Taste (50% percent, double points), Creative use of Farmers’ Market ingredients (25%) and Appearance (25%).
- The pie with the highest number of points will be named 1st Place Winner, the second-highest, 2nd Place Winner, and the third-highest, 3rd Place Winner.
- In the case of a tie, the judges will judge those pies again.

Awards:

- 1st place will receive an engraved pie plate and in invitation to judge the following year’s contest
- 2nd and 3rd Place winners will each receive a trophy
- All winners will have bragging rights!

Entrants Agree to the Following: All Entrants give permission to have their names mentioned, and themselves and their pie creations photographed for the purpose of OPFM and Village promotional materials, including social media. Winners agree to the possibility of their pie recipes being posted on social media and/or included in a future “Best of Oak Park Farmers’ Market Pie Recipe Book,” which may eventually be sold at the Market Booth.

Disposition of Pies: Slices of pie will be given away to Market visitors after the contest is concluded. Please prepare a duplicate pie solely for sharing with the public. Slices are distributed on a first-come, first-served basis.

If you have any questions, please e-mail: farmersmarket@oak-park.us