

Strawberry Bake-Off Contest Rules and Information

The Tremont Turkey Festival Strawberry Bake Off, Saturday, June 9th, 2018

Entries should be delivered between 11:30 am and 12:00 pm Saturday, June 9th, 2018

Located in the covered eating area by Strawberry Shortcake tent

Judging will be from 12:00 pm to 2:00 pm

The Award ceremony will be before the Strawberry Shortcake eating contest. Typically around 2:30pm

Contest Rules



1. Contestants may have more than one entry, but can only win one (1) prize.
2. Types of desserts that may be entered:
 - a. Cakes/Cupcakes
 - b. Cookies/Bars
 - d. Pies/Cobbler
 - e. Pastries
3. Items must include strawberries and must be home cooked (not store bought) cannot contain commercial mixes. No artificial colors or flavoring.
4. All bake goods must be fully baked and complete and must not require refrigeration.
5. Any leftover items will be the property of the contestants.
6. If entering a cake, pie or cobbler, please enter the entire item in disposable pan. (9" disposable pie pan or 8 x 8" disposable cake pan)
7. If entering cupcakes, cookies/bars or pastries please enter a dozen. (place on paper plate, placed in zip lock bag)
8. Each entry should have your name, phone number and title of your recipe must accompany your entry on the day of contest.
9. Contestants may work individually or with a team. (Prizes will be awarded to one member/team only, NOT each individual.)

Contest Day:

1. Check-in begins at **11:30am** in the Seating Tent. Please be on time.
2. No visitors, contestants or children are allowed in the judging area.

The Scoring System:

1. Each contestant will be assigned a number for judging. Submissions will be judged on a scale of 1-5, with 5 being the highest.
2. You will be judged on taste, texture and appearance.
3. The Contest Committee will tally all of the ballots. The contestant with the highest score will be the winner.
4. 1st, 2nd and 3rd place will be awarded.



PRIZES WILL BE ANNOUNCED THE DAY OF THE CONTEST YOU MUST BE PRESENT TO WIN

Any questions please contact Cheri Crebo at simplysweetcakes2@yahoo.com