



WLOV Key Lime Pie Baking Contest  
Saturday, November 18, 2017  
Contest: 3pm The Casements Portico  
25 Riverside Dr., Ormond Beach

RULES:

- Pies must be homemade with crusts and filling made from scratch. No store bought crust, dough or canned fillings may be used. Each pie must contain at least a bottom crust.
- The pie must be entered by the person who made it.
- It is strongly recommended that pies are baked in disposable pans as pans will not be returned.
- Refrigeration is available at pie drop off.
- Baker must bring two (2) identical pies. The second pie will be sold to raise money for the Early Learning Coalition.
- Pies must be checked in by noon on contest day. Please label your pie with the ingredients so that we can warn people of possible allergens.
- A copy of the recipe would be appreciated with submittal of the registration but not required. Recipes may be made public after contest.

JUDGING:

Points will be awarded for the following criteria:

Presentation – 25 points, Crust – 25 points, Filing (flavor & Consistency) – 25 points, Overall Taste – 25 points. Each judge will assign a numerical value in each criteria category. Pie receiving the highest total value is the winner. Judges will not know contestant names until judging is complete. Winners will be announced after judging is complete.

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REGISTRATION:

Name: \_\_\_\_\_ Division: Under 18 \_\_\_ Adult \_\_\_\_\_  
Address: \_\_\_\_\_  
Phone: \_\_\_\_\_ Email: \_\_\_\_\_

**Bring this registration form with you to the contest.**

*Contest Hosted by 99.5 WLOV FM and Ormond Main Street.*