

## Pie Festival and bake-Off Information

### Location, Date, Time

The East Nashville Pie Festival and Bake-Off will be held at the East Nashville Farmers Market on Wednesday, July 1st, 2015, from 3:30 to 7pm. We are located in beautiful Shelby Park by the Cumberland River beside the playground.

### Sponsors

We are excited to have **Treehouse Restaurant** and **Olive and Sinclair Chocolate Company** as our sponsors for the 2015 East Nashville Pie Festival and Bake-Off.

### Contest Schedule

3:30pm - market opens and festival begins

3:30 to 4pm - pie registration at judges table (pies cannot be submitted past 4pm)

4 to 5pm - tasting and judging

5 to 5:30pm - scores will be tallied

6pm - winners will be announced

6 to 7pm - pie sampling

7pm - market closes

### Categories

We will have two main categories, **Sweet and Savory**, though these categories may be subject to division into sub categories (i.e., "amateur and professional" or "fruit and nut")

### Pre-registration and pie submission

- Pre-registration is necessary! We need to know your pie is coming to reserve your spot. **To pre-register, send an email to [piefestival@eastnashvillemarket.com](mailto:piefestival@eastnashvillemarket.com) and include the following information:**
  - ✓ Full name
  - ✓ Phone number
  - ✓ Age group (17 and under or 18 and above)
  - ✓ Whether you are a professional baker, amateur, or culinary student
  - ✓ Pie category (sweet or savory)
  - ✓ Name of your pie with brief description
- Pies are to be submitted at the registration tent between 3:30 and 4pm at the East Nashville Farmers Market. **Pies will not be accepted after 4pm.**
- Please note that after your pie has been judged, it will be portioned and displayed for sampling for our market shoppers, along with a copy of your ingredient list and recipe.
- If you are submitting a pie in a personal dish or stand, make sure your name is taped on the bottom of your dish so you can retrieve it after the event.

### Contest Rules

- Each pie must be **pre-registered** online and submitted with four copies of a full ingredient list, including title of pie, for each judge

- Each ingredient list should include the name of the farmer/vendor/artisan whose produce or product was used in the pie
- Please, no store-bought pie crusts or fillings
- Please consider the summer temperatures. No ice-box, cream, or other pies that require refrigeration
- Shelf-stable pies, only
- **Bakers are encouraged to use East Nashville Farmers Market ingredients provided by our local farmers and vendors, so please visit our market to purchase your ingredients in advance!**

### **Contest Judges**

The East Nashville Farmers Market is honored to host these exceptional judges for our pie festival:

- **Lisa Donovan** - Chief Judge, Acclaimed Nashville pastry chef, Master pie crafter
- **Jennifer Justus** - Eastside Judge, Nashville food writer and author
- **Bryce McCloud** - Wildcard Judge, Unofficial mayor of Pie Town and local letterpress guru
- **Scott Witherow** - Owner of Olive and Sinclair Chocolate Company, sponsor of festival

### **Judging Criteria**

Pies will be judged on appearance, crust, filling, overall taste, and use of market ingredients.

### **Do's and Don'ts for all event attendees**

Do plan to purchase fresh farm food, freshly-baked breads, iced beverages, farm eggs, flowers, herbs, cosmetics, and more from our market farmers, vendors, and artisans.

Do come prepared with coolers for items you wish to keep cool, like cheeses and locally-raised meat.

Do bring a blanket and relax on the lawn in front of the live band.

Do enjoy dinner with your family provided by our vendors and local food trucks.

Do utilize extended parking areas around Shelby Park (i.e., by the train trestle near Shelby Bottoms)

Please, no smoking on market grounds due to crowd volume and children.

Please, no alcohol allowed. Alcohol is not permitted in Shelby Park.

Please, no parking in non-designated areas in the park.

