



85 N Main St.  
Ivins, UT 84738  
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**HERITAGE DAYS – September 6<sup>th</sup>-13<sup>th</sup>**

## **PIE BAKING CONTEST INFORMATION SHEET**

**DO NOT TURN THIS PAGE IN! KEEP FOR YOUR INFORMATION**

# **PIE BAKING CONTEST**



**SHOW US HOW YOU ROLL!**

**CALLING ALL non-professional bakers**

Saturday September 13<sup>th</sup> on the Ball Field at Ivins City Heritage Park (100N 100W). FREE  
Judging begins at 11am. Pies must be brought between 9:30am-10:30am.

### **RULES**

Pies must have home-made from scratch fillings prepared by the contestant. No pre-made pie crust or store-bought pies. Pies with dairy or cream must be kept cool. Pies may be single or double crust with sweet or savory filling. Pies should be prepared in a 9" disposable pie tin. No alcohol allowed.

The Contest is open to any non-professional Ivins bakers.

Only one pie per person with no more than two pies per family. You don't need to pre-register but if you do not register ahead, you must fill out the contest application when you deliver your pie.

The contestant # and number must be taped on the bottom of the pie plate (masking tape works best).

Complete ingredient list must accompany each pie entered. Complete recipe from Grand Prize winner will be published in the Ivins City Newsletter

Pies will only be accepted from 9:30 am-10:30 am. Judging will start promptly at 11am.

Prizes will be given to 1st, 2nd, and 3rd place. Decisions of the Judges are final. After the contest, the pies will be cut and available for sampling to festival goers.

Contest prizes generously provided by:



### Judging Criteria

Grand prize, second and third place winners will be judged on the following criteria:

- Taste/Flavor
- Appearance
- Quality and consistency of the crust
- Creativity or Originality

### Prizes

Grand Prize – The Café Couture Oven with Air Fry is your new kitchen essential: with 14 cooking modes, you can Air Fry, Bake, Toast, Dehydrate, and more — all without having to turn on your main oven. Its spacious interior capacity can accommodate a 12" pizza, 9" x 13" cake pan, 2 qt. casserole dish, or up to 6 slices of toast. Among kitchen countertop ovens, the Couture Oven gives you more options both in cooking and customization. Showcase your baking style and taste with this countertop oven provided by Appliance Wholesalers Plus \$500 value

Second Place Prize – Baker's Specialty Gift Basket with kitchen essentials and decor. \$200 value

Third Place Prize – Baker's ingredient and professional kitchen small wares gift basket provided by Petite Feast. \$125 value

### About the Judges

#### Victoria Topham

Victoria has been passionate about food her whole life and has been cooking professionally for over 35 years. She ran a successful restaurant in Salt Lake City for over two decades. Now retired, she dabbles in small scale cooking and catering through her business Petite Feast. Additionally, she hosts a popular monthly dinner club in her home and also hosts the online Virtual Dinner Party on Nextdoor.

#### Tracey Berry

Tracey is originally from Baltimore Maryland. She has lived in the southern Utah area for 29 years. She has over 30 years experience as a professional chef, including 10 years as Entrada's bakery chef. Currently, she is cooking and baking with her family's catering business, Kelsos Culinary Creations.

#### Camille Cottle

Camille was born in Charleston, South Carolina but has called Utah home for the past 31 years. She is an intermediate school teacher at Lava Ridge Intermediate. She has a successful pie baking business that features her award winning Sour Cream Lemon pie among others called, CC Pies; follow her on Instagram and Facebook. She credits her gram with teaching her everything she knows about baking delicious pies.

#### Denise Teresinski

Denise has been baking since she was a child but started her professional career three years ago baking seasonal cakes and pies for Xetava. She has since opened Very Good Provisions, an in-home business specializing in homemade desserts and pastries which are available by the slice in local restaurants or by special order. Very Good Provisions also offers a wide range of vegan and gluten free baked goods. Denise can be reached through text, email or IG.

**THIS PAGE IS NOT THE APPLICATION. BE SURE YOU SUBMIT AN APPLICATION!**

**Find and submit applications in person at City Hall (85 N Main St Ivins, UT 84738)  
or apply online at [ivins.recdesk.com](http://ivins.recdesk.com) under PROGRAMS**

**Learn more about Heritage Days at [ivinsutah.gov/ivins-heritage-days-2025](http://ivinsutah.gov/ivins-heritage-days-2025)**

If you have questions, contact Victoria at [petitefeastutah@gmail.com](mailto:petitefeastutah@gmail.com)