

BEACH ASSEMBLY OF GOD

Friends & Family Day 2026 – Friends & Family Bake-Off 

America 250 Celebration – “Americano” Theme 

Beach Assembly of God

20 Bliss Rd. NW
Ocean Isle Beach, NC 28469

South Carolina FFA Campground

10250 US-17
Little River, SC 29566

Adult Fruit Pie Bake-Off Guidelines

Celebrate America’s 250th Anniversary by sharing one of America’s favorite desserts—a homemade pie! Whether your family’s recipe has been passed down for generations or you’ve created your own masterpiece, we invite you to showcase your baking skills in a friendly competition.

Our 2026 theme celebrates **250 years of our nation**, so patriotic colors, classic American fruit pies, and creative Americana-inspired designs are encouraged.

Eligible Pies

Contestants may enter **ONE** homemade sweet pie.

Examples include:

- Apple
- Cherry
- Blueberry
- Peach
- Blackberry
- Strawberry

- Strawberry-Rhubarb
- Mixed Berry
- Raspberry
- Peach Cobbler Pie
- Sweet Potato Pie
- Rhubarb Pie
- Other homemade sweet fruit pies

Not Permitted

- Cream pies
- Custard pies
- Pumpkin pies
- Cheesecake pies
- Icebox pies
- Any pie requiring refrigeration

Since the contest is held outdoors, **all entries must be safe to remain at room temperature during judging.** Fruit pies and sweet potato pies are ideal for this event. Similar community pie contests commonly restrict refrigerated pies for food safety and logistics.

Entry Requirements

Each contestant must provide:

- One homemade pie
- Standard 8–10 inch pie
- Disposable pie pan (preferred)
- Printed recipe attached to the entry
- Recipe should include:
 - Pie name
 - Ingredients
 - Basic preparation instructions

Recipes will be displayed after judging so guests may photograph them for future baking inspiration.

America 250 Theme

The patriotic theme is **encouraged but not required**.

Examples include:

- Decorative crust designs
- Stars
- Flags
- Eagles
- Red, White & Blue fruit arrangements
- Historic Americana
- Colonial-inspired presentation

Creativity may earn additional Presentation and Theme points but will not outweigh excellent baking.

Youth Participants

Young bakers are welcome to participate!

Please note:

All entries will be judged together, meaning youth participants will compete alongside adult bakers.

We encourage young bakers to join us for the experience, creativity, and fun of friendly competition.

Contest Schedule

Pie Drop-Off

12:30 p.m.–12:45 p.m.

Cafeteria

Judging Begins

1:00 p.m.

Winners Announced

2:00 p.m.

Main Stage

Recipe Display Requirement

Each pie entry must include one printed recipe (single-sided, one page only) attached or placed with the entry.

Please include:

- Pie name
- Ingredients
- Basic preparation instructions

After judging has concluded, recipes will be displayed alongside each pie so guests may photograph them and enjoy making these family favorites at home. We encourage easy-to-read formatting and ask that recipes be limited to one printed page (front side only).

Display & Presentation

Participants are welcome to enhance the presentation of their pie by bringing a cake stand, pie pedestal, wooden riser, or similar display stand if desired.

Please note:

- The judging tables will already be decorated in keeping with our **America 250 celebration**.
- There is no need to bring additional table decorations, centerpieces, flags, flowers, or decorative items around your pie.
- If you choose to use a display stand, please make sure it is stable, appropriately sized, and clearly labeled with your name so it can be returned after the contest.

This allows each baker's craftsmanship to shine while keeping the judging area clean, organized, and visually consistent.

Judging Process

Each pie will receive an anonymous contestant number.

Judges will not know the identity of the baker.

Each judge scores independently without discussing entries until all score sheets are complete. Anonymous judging and independent scoring are widely used to help reduce bias in baking contests.

The scores from every judge are combined to determine the final rankings.

In the event of a tie, judges will conduct a brief re-evaluation of the tied pies.

Judge decisions are final.

I would add these as two separate sections in the guidelines.

Official Judging Criteria

Each category is scored from **1–10 points**.

Maximum Score:

40 Points per Judge

1. Taste (1–10)

The most important category.

Judges will consider:

- Delicious overall flavor
- Balanced sweetness
- Fresh fruit flavor
- Proper seasoning
- Pleasant aftertaste
- Would you gladly eat another slice?

A winning pie should taste homemade, balanced, and memorable.

2. Texture (1–10)

Judges evaluate both the crust and filling.

Crust

- Flaky
- Tender
- Properly baked
- Not soggy
- Not overly hard

Filling

- Holds together when sliced
- Fruit cooked properly
- Neither runny nor overly thick
- Pleasant consistency

Professional pie contests consistently evaluate crust and filling texture because they reveal baking technique and doneness.

3. Presentation (1–10)

Presentation reflects the craftsmanship and care invested in the pie—not expensive decorations.

Judges look for:

- Attractive appearance
- Even browning
- Well-shaped crust
- Clean edges
- Neat lattice or decorative work
- Appealing fruit arrangement
- Professional overall appearance

A beautiful pie creates a wonderful first impression before the first bite.

4. America 250 Theme (1–10)

Judges will consider how creatively the baker embraced this year's patriotic celebration.

Ideas include:

- Patriotic crust cutouts
- Red, White & Blue fruit combinations
- Stars
- Americana styling
- Colonial or vintage inspiration
- Classic American family pie traditions

Participation in the theme is encouraged but **not required**.

A beautifully baked pie can still score very well without themed decorations.

Helpful Tips

- ✓ Bake your pie completely.
 - ✓ Allow sufficient cooling before transport.
 - ✓ Transport carefully.
 - ✓ Label your recipe clearly.
 - ✓ Bring your pie ready for judging.
 - ✓ Have fun and encourage one another!
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General Rules

- One pie per contestant.
- Homemade pies only.
- Contestants must bake their own entry.
- Entries must arrive during the official drop-off window.
- Late entries cannot be accepted.
- Pies should not require refrigeration.

- Organizers reserve the right to decline entries that present food safety concerns.
 - By entering the contest, participants grant Beach Assembly permission to photograph entries for church publications and social media.
 - Recipes remain the property of the baker but may be photographed by attendees unless otherwise requested.
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Our Goal

More than winning a ribbon, this contest celebrates **faith, fellowship, family traditions, and 250 years of God's blessings on our nation**. We hope you'll bring your favorite pie, enjoy the fun, and help make this year's Friends & Family Day a memorable celebration for everyone.