



GALVESTON
RAILROAD MUSEUM

Hootenanny Pie Bake Off 2026 Rules

Homemade Pie Contest Rules Overview

General Eligibility

- Open to bakers of all ages
- Contestants may enter **up to three pies** in some events
- Pies must be **made from scratch**; no pre-made or store-bought crusts or fillings
- Pies must be baked in a **9"–10" pie plate/pan** with a cover
- Recipes must accompany the pie (flavor, ingredients, instructions, and contestant's name)
- No raw/uncooked eggs allowed in some contests

Entry & Registration

- Bring pies to the contest site during a specified drop-off window (e.g., 12:00–2:00 pm)
- Pies are assigned an **entry number** to maintain anonymity during judging
- Contestants must register and acknowledge that pies become the property of the event organizers
- Winners may grant permission for photo use in promotional materials

Judging

- Judges are anonymous to bakers during delivery
- Judging criteria often include:
 - **Overall Appearance** (1–20 points)
 - **Crust** (color, texture, doneness, flavor) (1–20 points)
 - **Filling** (consistency, doneness, moistness, flavor) (1–20 points)
 - **Creativity** (1–15–20 points depending on event)
 - **Taste/Flavor** (1–20 points)
- Each judge scores independently; total scores determine the winner.
- In case of a tie, pies are rejudged
- Judges' decisions are final

Prizes & Use of Pies

- Prizes vary
- Winning pies may be used for promotional photos
- After judging, pies are often sliced and sold to the public, with proceeds going to a fund or charity

Key Tips for Bakers

- Follow the exact size, crust, and recipe requirements for your event.
- Keep your name off the pie and recipe card.
- Arrive early to avoid last-minute issues.
- Prepare for judging by focusing on crust quality, filling consistency, and presentation.

For the most accurate rules, always check the specific event's official contest form or contact the organizers before entering.