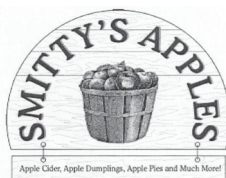


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# Smitty's Fried Apple Pie Department S6



**Coordinator:**  
Steve Rogers - 336-414-7642  
**Asst. Coordinator**  
Tina Rogers



Bring to Yesterday Village Pavilion  
Tuesday, October 2 between 5:45 pm and 6:45 pm.

**EXHIBITOR MUST BE PRESENT TO WIN!!!**

Judging will begin promptly at 7:00 pm

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## **RULES, REGULATIONS AND INFORMATION**

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Smitty's Apples has been serving fried apple pies at the Dixie Classic Fair for many years. Now, it is your turn to serve him your favorite, family heirloom fried apple pie.

### **Judging Criteria**

Crust: 40 points    Filling: 40 points    Appearance: 20 points

### **Contest Specific Rules**

All pies must be **FRIED**. Any type of apple may be used, but the type of apple must be specified in the recipe. No dried apples are to be used. Crust must be made from scratch and must be included with recipe. Recipe must be typed on an 8 1/2" x 11" sheet of paper. Name, address and phone number must be either printed or typed on the back of the recipe and should be submitted with entry.

Bring twelve (12) **fried** apple pies. See General rules on page 170.

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## **Department S6 - Section 106- - Smitty's Fried Apple Pie**

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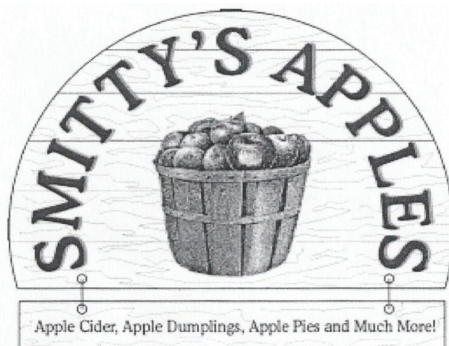
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Premiums: 1st: \$700    2nd: \$150    3rd: \$75    4th: \$50    5th: \$25

### **Item #**

1      Smitty's Fried Apple Pie

The 2017 first place winners are not eligible to compete in 2018.



**Sponsored by Smitty's Apples, Pfafftown, NC and The Dixie Classic Fair.**

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