

**DEPARTMENT: OLD FASHIONED PIE BAKING CONTEST and
PIE AUCTION**

~Open To All Area Residents~

**Sponsored by: Greater Brighton Chamber of Commerce - Brighton Rotary and Businesses -
Adams County 4-H - Adams County Historical Society**

Entries: *Online Only - <http://adco.fairentry.com>*

Entry Deadline: Thursday, July 26th 2018

NO ENTRY FEE

No on-line entries accepted after 4:00 P.M. on Thursday, July 26th 2018

OPEN CLASS PIE BAKING CONTEST

Rules:

General Information:

Pre-entry:

Entries are completed online at <http://adco.fairentry.com>

Call the Adams County Extension Office with questions regarding entries, (303) 637-8100.

**Entries can also be completed in person with the help of staff at the Extension Office, at the Riverdale Regional Park,
9755 Henderson Road, Brighton 80601.*

Entry Process:

1. CHECK IN: Thursday, August 2, 2018 between 12:00 P.M. and 2:00 P.M. at the Riverdale Regional Park @ 9755 Henderson Road, Brighton Colorado 80601 - West Side of the EXHIBIT HALL.

Judging: We welcome anyone to watch the judging, as space allows.

1. Judges reserve the right to move entries from one department or division to another to assure the best possible judging environment for all exhibitors.
2. Judging begins Thursday, August 2, 2018 at 4:00 P.M.
3. Unlabeled or incorrectly labeled items will be disqualified.

Auction:

1. Auction begins immediately following Judging.
2. Proceeds will benefit the Brighton Rotary Scholarship Fund and Adams County 4-H.

Awards and Ribbons awarded in each class:

1st Prize: \$100.00

2nd Prize: \$50.00

3rd Prize: \$25.00

*NEW: Prettist Pie - CASH PRIZE, per age division

Old Fashioned Pie Baking Contest

No Entry Fee

RULES and REQUIREMENTS:

1. No new entries after 4:00 P.M., Thursday, July 26, 2018.
2. Old Fashioned Pie Baking Contest is open to anyone interested in showcasing their pie baking skills and talents.
3. Only one entry per exhibitor.
4. All entries must be made from scratch. Pre made / Store bought crusts or fillings are not permitted.
5. Entries include two (2) 8" or 9" (inch), FRUIT pies, double crust, single crust, or lattice/decorative top.
6. Entries should be in disposable pie pans placed in JUMBO or 2.5 Gallon zip-lock plastic bags or covered with clear wrap.
7. One pie from each entry will be sliced for judging and tasting purposes. The second pie from each entry will be auctioned off to the highest bidder. Proceeds will benefit the Brighton Rotary Scholarship Fund and Adams County 4-H.
8. FRUIT PIES ONLY, no cream, custard or meringue pies. No Cream Cheese icing or fillings.
9. Each entry will be assigned an Exhibitor Number during judging to maintain anonymity of exhibitor.
10. Judges Decisions are final.

REQUIREMENTS FOR THE AUCTION (Lables will be available at the auction)

A cottage food operation may only sell cottage food products which are offered with a label containing the following information (printed in English):

- The identification of the cottage food product;
- The producer's name and the address at which the cottage food was produced;
- The producer's current phone number or email address;
- The date on which the food was produced;
- A complete list of ingredients;
- The following statement: "This product was produced in a home kitchen that is not subject to state licensure or inspection and that may also process common food allergens such as tree nuts, peanuts, eggs, soy, wheat, milk, fish and crustacean shell-fish. This product is not intended for resale."

Joe Baker

123 Safe Food Ave.

Anywhere, CO 80XXX

303-555-1234

jbbaker@cookie.com

Manufacture Date: March 15, 2012

Ingredients: Enriched flour (wheat flour, niacin, reduced iron, thiamine, mononitrate, riboflavin and folic acid), butter (milk, salt), chocolate chips (sugar, chocolate liqueur, cocoa butter, butterfat (milk), soy lecithin as an emulsifier), walnuts, sugar, eggs, salt, artificial vanilla extract, baking soda.

DISCLAIMER: This product was produced in a home kitchen that is not subject to state licensure or inspection and that may also process common food allergens such as tree nuts, peanuts, eggs, soy, wheat, milk, fish and crustacean shellfish. This product is not intended for resale.

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Judging Criteria:

Pie Judging will be based on:

1. Overall Appearance
2. Flakiness, tenderness and flavor of the crust
3. Flavor and consistency of the filling
4. Overall flavor of the crust and filling

Division: OPEN PIE BAKING

Classes:

1. CLOVERBUDS: Age 7 and under
2. JUNIOR: Ages 8 to 13 years old
3. SENIOR: Ages 14 to 18 years old
4. YOUNG ADULTS: Ages 19 to 59 years old
5. PIE-ONEERS: 60 Years and up

Questions? Contact Gloria Cundall 303-659-5559 (gcundall@msn.com)