

**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: Friday, July 14, 2017**

**NO ENTRY FEE**

**No entries accepted after 4:00 P.M. on Friday, July 14, 2017**

**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, 9755 Henderson Road, Brighton 80601.\****

**Entry Process:**

1. CHECK IN: Thursday, August 3, 2017 between 12:00 P.M. and 2:00 P.M. at the Adams County Fairgrounds, @ 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 August 3, 2017 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

**Old Fashioned Pie Baking Contest**

*No Entry Fee*

**RULES and REQUIREMENTS:**

1. No new entries after 4:00 P.M., Friday, July 14, 2017.
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 gallon 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**

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.

**Old Fashioned Pie Baking Contest**

*No Entry Fee*

**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](mailto:gcundall@msn.com))**

Remember the taste of Grandma's homemade pies?  
Try your hand at pie baking!



ENTER THE

*Adams County Fair*

*Old Fashioned Homemade*  
*Pie Baking Contest*

*And*

*Pie Auction*

Sponsored by

Greater Brighton Chamber of Commerce - Brighton Rotary-Businesses

Adams County 4-H and Adams County Historical Society

Enter Online at - <http://adco.fairentry.com> or in person at the Adams County Extension  
Office 9755 Henderson Rd. Brighton Colorado

Entries close: July 14, 2017  
NO ENTRY FEE

Check In: Thursday, August 3, 2017 between 12:00 Noon -2:00PM  
Adams County Regional Park and Fairgrounds Exhibit Hall (west side)

Judging: Thursday, August 3, 2017 4:00 PM

Awards Presentation and Pie Auction: Thursday, August 3, 2017,  
Approximately 6:00 PM (following judging)

For rules and entry  
requirements see the Adams  
County Fair Premium Book  
<http://www.adams.colostate.edu/4h/fair/premium.htm>  
Or contact Gloria Cundall at  
[gcundall@msn.com](mailto:gcundall@msn.com)  
or 303-659-5559

**Prizes:**  
1st-\$100 and Ribbon  
2nd-\$50 and Ribbon  
3rd-\$25 and Ribbon  
Per Age Division

