

# Mitchell County Fair 2022

## Open Class Pantry

# Pie Baking Contest

### Registrant

Name: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_  
Email: \_\_\_\_\_

Phone: \_\_\_\_\_

### Recipe

Name: \_\_\_\_\_

Entry Number: \_\_\_\_\_

Send registration form to: Mitchell  
County Fair Pie Baking Contest Att.-  
Janean Kolbet

1429 Main St. P.O. Box 245 Osage, IA  
50461

or to: [janean@kolbetrealtors.com](mailto:janean@kolbetrealtors.com) or fax  
to 641-732-4406

by July 26, 2022

### Official Rules:

1. This contest is open to bakers of all ages.
2. Pies must be entered in the name of the person who made it.
3. Contestant may enter up to two pies.
4. Each pie must be made from scratch and based in 9" – 10" pie plate/pan. Each pie must include a cover. You may not use pre-made store-bought crusts.

### Categories

Pies entered must have bottom and side crusts. No pies requiring refrigeration (dairy-based, cream or meat) are allowed.

## Enter a Pie

1. Bring your pie to the contest site at the Events Center at the Mitchell County Fair Grounds between 10:00a.m. -Noon on August 2, 2022. At this time your pie will be given an entry number, maintaining confidentiality of the bakers.
2. Include copy of your pie recipe, on a 3x5 card or 8"x11" paper, with a list of ingredients, and a list of all common food allergens (i.e. nuts, soy, etc).
3. Your entry authorizes the Fair Board to take photos of winners and use same in promotional materials.
4. All contest entrants will receive a ribbon.
5. Pies may be picked up between 5:00-5:30p.m. that same day.

## Prizes

1<sup>st</sup> Place - \$30.00  
2<sup>nd</sup> Place - \$20.00  
3<sup>rd</sup> Place - \$10.00  
Most Attractive - \$10.00

## Judging

1. Judging will start at 2:00p.m. Judges will not be present at the Event Center while pies are delivered to ensure confidentiality of the bakers.
2. Judging will be off limits to all except the Judges.
3. There will be at least two judges.
4. Pies will be judged on the following:
  - a. Overall Appearance – 1-20pts.  
Based on the pre-slice and post slice:  
runniness and firmness after cut.
  - b. Crust – 1-20pts.  
Color, Texture, Doneness, Flavor
  - c. Filling – 1-20pts.  
Consistency, Doneness, Flavor
  - d. Overall Flavor – 1-20 pts.
  - e. Creativity – 1-20 pts.
5. The decision of the judges is final.