

LET'S BAKE A PIE CONTEST

SATURDAY, JULY 7, AT 6 P.M. IN THE FAMILY ARTS BUILDING. REGISTRATION BEGINS AT 5 P.M.

THE HOME HECTICS EXTENSION HOMEMAKERS CLUB HOSTS THIS EVENT, WITH MASTER OF CEREMONIES SAM SIMMERMAKER, "DR. OF PIE BAKING EXPERTISE."

OPEN TO ALL RESIDENTS OF BARTHOLOMEW COUNTY

1. All sections of pies listed below are to be registered in the Family Arts Building Saturday, July 8 between 5 and 6 p.m.
2. An entry may be made in more than one section, but only one entry per section. Crust may be lard or vegetable shortening.
3. Pies will be judged on flavor, texture of crust, texture of filling and general appearance.
4. All pies will receive first-, second- or third-place ribbon depending on quality.
5. In each section "Blue Star" (best of blues) ribbons will be given to indicate the group from which the Champion and Reserve Champions will be chosen.
6. In each section there will be a Champion and Reserve Champion if merited. A Grand Champion and Reserve Grand Champion will be selected from the Champions and Reserve Champions if merited. A prize will be awarded to the Grand Champion.
7. Pies will be judged according to the following sections: No graham cracker or cookie crust in sections 1 or 2. Crust must be homemade by exhibitor.

Section 1 — Savory

Section 2 — Fruit pies such as apple, blackberry, blueberry, cherry, peach, gooseberry, raspberry, etc. — one or two crust

Section 3 — Cookie crust or graham cracker crust

Section 4 — Sugar free

Section 5 — Miscellaneous filling such as pecan, raisin

Note: No cream pies allowed. Recipe must be included.

The Bartholomew County 4-H Fair and all its employees, agents, 4-H Fair Board members, committee members, judges or agencies cannot be held responsible for accidents, injury or loss of personal property relating to this event. Judges' decisions are final.

The Family Arts Committee would like to once again offer the contestants the option of contributing their pie(s) to be purchased by the slice to help as a fundraising program. Thanks to all who have done so in the past and to those willing this year as well. This is voluntary and a great way to give back to the community. The proceeds will go to the Bartholomew County Extension Homemakers Association Scholarship Fund.

FOOD SAFETY POLICY

For food competitions: Filling, frosting, glazing, pie filling, and meringue, (whether uncooked or cooked) are not permitted to contain cream cheese, sour cream, heavy cream, or whipped cream as the nature of these products increases the moisture content and water activity of the food. Foods with a higher moisture content and water activity can be ideal growing conditions for food borne pathogens, even if the ingredient is part of a batter and baked. Additionally, raw milk, raw milk products or uncooked eggs/egg whites are not permitted. Eggs/egg whites that have been cooked to 160°F (i.e. pasteurized or included as part of a batter and baked) are acceptable. No home-canned fruits, vegetables, or meats are permitted in products. Recipes must be provided that show which ingredients were used in each part of the product. Contestants should carefully wash their hands and make sure that their hands do not have any open cuts before preparing foods. Contestants should not be preparing food exhibits for competition within 48 hours of recovering from any illness. Whenever possible, baked products should be transported and stored in chilled coolers (41°F).