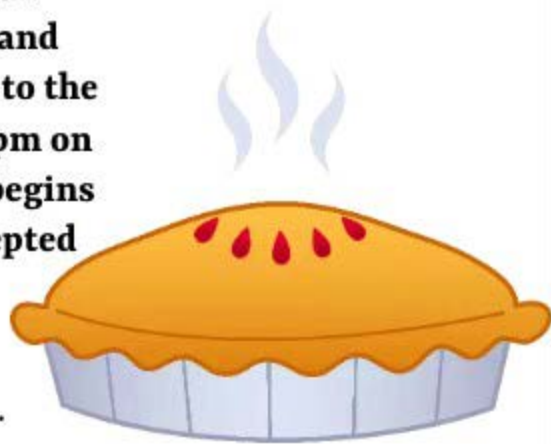


BEST HOMEMADE BERRY PIE

How to Enter: Register online at <https://josephine.fairwire.com> and bring your pie and the recipe card to the Pavilion Building between 9am-5pm on Saturday August 7, 2021. Judging begins at 5:30pm. No entries will be accepted after 5:00pm.



RULES:

1. OPEN TO ANYONE 16 YEARS OR OLDER.
2. AMATEUR BAKERS ONLY.
3. PASTRY AND FILLING MUST BE HOMEMADE. RECIPE MUST BE WRITTEN ON A 3x5 CARD AND MUST COME WITH THE PIE. THE RECIPE CARD MUST INCLUDE YOUR NAME, ADDRESS, AND PHONE NUMBER IN THE TOP RIGHT HAND CORNER. RECIPE MUST INCLUDE BERRY TYPES. YOU MAY CHOOSE ANY COMBINATION OF BERRIES. AT LEAST TWO DIFFERENT BERRIES MUST BE USED.
4. USE ONLY FRESH HOMEGROWN OR STORE-BOUGHT BERRIES. NO OTHER FRUIT MAY BE ADDED. PIE MAY BE DOUBLE OR SINGLE CRUST. THIS YEAR'S FAIR THEME IS "FAIR OF DREAMS." USE YOUR CREATIVITY.
5. PIES WILL BE JUDGED ON APPEARANCE, TEXTURE AND FLAVOR.
6. PIES SHOULD BE ENTERED IN A DISPOSABLE 8", 9", OR 10" PIE PLATE.

TIP: BAKE YOUR PIE JUST BEFORE THE CONTEST. RESIDUAL WARMTH TRANSMITS MORE FLAVOR TO THE PALATE.

BE CAREFUL HANDLING HOT PIE!