

HOW TO ENTER

1. Complete **Contest Entry Form**
2. Complete **Exhibitor Registration Form** on page 27 of the Premium Book
3. There is a **\$12 exhibitor fee** which covers unlimited contest entries

Mail Contest Form, Registration Form & Exhibitor Fee to:

The Great Allentown Fair
Attention: Entries
302 N. 17th Street
Allentown, PA 18104

WHAT HAPPENS NEXT?

Contestants will be mailed a
RECEIPT & TEMPORARY CAR PASS

RECEIPT VALIDATED & ADMISSION PASSES
ISSUED AT TIME OF DROP OFF

SATURDAY, AUGUST 30TH
between 12:00PM -1:00PM

Bring **RECEIPT, RECIPE & ENTRY** to
The Great Allentown Fair
Agri~Plex Building
Culinary Contest Stage

JUDGING WILL BEGIN AT 2:00PM

BEST OF LUCK
IN THE COMPETITION!



THE PAMPERED CHEF TORTE CONTEST

Sponsored by
Beth DeFrancisco



INDEPENDENT CONSULTANT

SATURDAY
AUGUST 30TH
2:00PM

Agri~Plex's
Culinary Contest Stage

sponsored by  PenTeleData.
fiber networks

NAME

RECIPE NAME

ADDRESS

REGISTRATION DEADLINE: AUGUST 10

Mail to: The Great Allentown Fair
Attention: Entries

302 N. 17th Street, Allentown PA 18104

IMPORTANT: Submit this completed registration form with page 29 from the Premium Book

A \$12 exhibitor fee covers unlimited contest entries

CITY / STATE / ZIP

PHONE NUMBER

FAIR USE ONLY

EXHIBITOR

15 6 07

#

PRIZES

1st Prize: \$ 125 in Pampered Chef

Products

*plus a \$50 gift card from
The Restaurant Store*

**2nd Prize: \$75 in Pampered Chef
Products**

**3rd Prize: \$50 in Pampered Chef
Products**

THE PAMPERED CHEF TORTE CONTEST

A torte is a rich multi-layered cake that is filled with whipped cream, mousse, buttercreams, jams, or fruit. It has little or no flour and uses ground nuts or bread crumbs in its place. The torte is named for the city of Linz, Austria where it originated. So if you have a favorite torte cake this contest is for you! Please bring an ice pack to put under your torte creation. This will keep your cake safe for consuming in regards to food safety policy.

JUDGING CRITERIA

Decisions regarding this contest are the sole responsibility of The Great Allentown Fair judges and are final.

The Pampered Chef Torte Contest

Recipes will be judged based on the following criteria:

Overall Appearance of Torte 20 points

Flavor of Torte 50 points

Icing - filling used 20 points

Creativity 10 points

TOTAL **100 points**

For five extra points, tell us what Pampered Chef tools were used (list on index card and provide with entry)

Thank you to our Sponsor!

Beth DeFrancisco
pampchefbeth@aol.com



OFFICIAL CONTEST RULES & GUIDELINES

- Your recipe should be typed or written on an 8 1/2" x 11" sheet of paper with ingredients and preparation instructions.
- Entrant's name, address, phone number, and email must be printed on the back of the recipe.
- All recipes and pies become property of The Great Allentown Fair.
- REMEMBER, AMATEUR BAKERS ONLY PLEASE!

