

## HOW TO ENTER

1. Complete **Contest Entry Form**
2. Complete **Exhibitor Registration Form** on page 33 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*

**WEDNESDAY, SEPTEMBER 2**  
between 4:00PM - 6:00PM

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

JUDGING WILL BEGIN AT 7:00PM

**BEST OF LUCK  
IN THE COMPETITION!**



## TRADITIONAL TWO-CRUSTED FRUIT PIE CONTEST (NO APPLE OR LATTICE CRUST)

*Sponsored by*

Sharon Bagenstose  
& Steph Fenstermacher  
owners of  
The Buttered Crumb LLC



**WEDNESDAY  
SEPTEMBER 2  
7:00PM**

Agri~Plex's  
Culinary Contest Stage

sponsored by PenTeleData.  
fiber networks

PLEASE ENTER MY RECIPE IN THE 2026 ALLENTOWN FAIR CULINARY CONTEST:  
TRADITIONAL TWO-CRUSTED FRUIT PIE CONTEST (NO APPLE OR LATTICE CRUST)

NAME

RECIPE NAME

ADDRESS

**REGISTRATION DEADLINE: AUGUST 8**

Mail to: The Great Allentown Fair  
Attention: Entries

302 N. 17th Street, Allentown PA 18104

**IMPORTANT:** Submit this completed registration form with page 33 from the Premium Book

A \$12 exhibitor fee covers unlimited contest entries

CITY / STATE / ZIP

FAIR USE ONLY EXHIBITOR

PHONE NUMBER

15 6 02 #

TRADITIONAL TWO-CRUSTED FRUIT PIE CONTEST (NO APPLE OR LATTICE CRUST)

Do you have a favorite tender, flakey pie crust? This contest will feature a traditional two-crust pie with fruit fillings. The pie crust must be made from scratch. For 5 extra points you could enhance the top of your pie crust with cut out dough patterns featuring the 250<sup>th</sup> Fair theme, "Something Old, Something New, FOREVER RED, WHITE & BLUE."

JUDGING CRITERIA

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

**Traditional Two-Crust Fruit Pie (no apple or lattice crust)**

Recipes will be judged based on the following criteria:

<b>Flavor</b>	20 points
<b>Filling</b> (consistency, doneness, moistness, flavor)	20 points
<b>Crust</b> (color, flavor, texture, doneness)	40 points
<b>Overall Appearance</b>	10 points
<b>Creativity</b>	10 points
<b>TOTAL</b>	<b>100 points</b>

If you feature the 250<sup>th</sup> Fair theme you will receive an **extra 5 points**

PRIZES

- 1st Prize: \$ 100 Amazon Gift Card**  
*plus a \$50 gift card from The Restaurant Store*
- 2nd Prize: \$ 50 Amazon Gift Card**
- 3rd Prize: \$ 25 Amazon Gift Card**

Thank you to our Sponsor!



Sharon Bagenstose & Steph Fenstermacher  
owners of  
**The Buttered Crumb LLC**  
6937 Route 309, New Tripoli PA

OFFICIAL CONTEST RULES & GUIDELINES

- Creativity is a must to this varied competition.
- Pies must be fruit filled.
- Pie must feature a traditional two-crust pie.
- The pie crust must be made from scratch.
- The recipe for the pie and pie crust must be typed and submitted when entering your pie.
- The recipe must list all ingredients, quantities, and the complete 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!

