# Registration

Black Diamond Labor Days

# Pie Baking & Jam/Jelly Contest

Sunday, September 3, 2023

11:00 am - 11:30am

***Pies will be accepted at the Labor Day booth from 11:00 to 11:30 am on Sunday, September 3, 2023.***

## Pie Baking

### Rules

1. All pies must be baked in disposable pans.
2. Crust may be pastry or crumb, but **must** be homemade.
3. Fresh or frozen fruit may be used for filling, but no canned fillings or mixes.
4. No custard, cream or meringue pies will be accepted due to lack of refrigeration on site.
5. All pies must be accompanied by the recipe (crust & filling).
6. All pies must be accompanied by a registration form.
7. After judging, pies will be sold by the piece with all proceeds going to the Black Diamond Labor Day Celebration fund.

## Jam/Jelly

### Rules

1. Only clean, commercial 1/4 or 1/2 pt canning jars allowed, properly processed in a boiling water bath, and displayed without screw-bands will be judged.
2. Lids must be securely vacuum sealed & Containers properly labeled.
3. Judging for jams are made from chopped, crushed or ground fruit.
4. Clarity or Clearness: The jams/jellies should be translucent and not "muddy" looking. Free from separation into layers, sediment, cloudiness, or crystals. Color Natural coloring
5. Pack Headspace 1/4 inch. No paraffin seals allowed.
6. Consistency Smooth, thick, uniform throughout. Not too stiff, not runny, gummy, or syrupy.

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Name _____

Address _____

Phone _____ (age, if Novice) _____

Category ☐ Novice ☐ Men ☐ Women ☐ 55+ ☐ Gluten-Free

Kind of Pie _____ ☐ Recipe attached

Jam/Jelly _____ ☐ Recipe attached

***I certify that the pie is homemade by me and contains no harmful ingredients.***

Signature _____ _____

(Parent or guardian for minors) Entry Number (for Judges)