



Home of Economy and the Grand Forks Herald present the first-ever Greater Grand Forks Pie Bake-off, a head-to-head tournament to showcase the community's best pie-makers.

The winning baker will choose between \$500 cash, courtesy of Home of Economy, or a Country View Woodworking pie safe, worth \$1,400, as well as \$500 from the Grand Forks Herald in the name of the baker's business sponsor. The second-place finisher will receive \$200, from the Grand Forks Herald, in the name of the baker's sponsor.



Tammy Schmitz
Alerus



Brenda Kovar
Blue Moose



Lynda Kappel
Wall's Medicine Center



Caitlin Olson
Hope Church



Brityn Proulx
Valley Senior Living



Victoria Bouvette
Bremer Bank



Amy Lents
Chamber of Commerce



Alexandra Lunseth
Northern Roots Boutique

Tammy Schmitz
Alerus

Caitlin Olson
Hope Church

Brityn Proulx
Valley Senior Living

Alexandra Lunseth
Northern Roots Boutique

Second Round
Aug. 29

Caitlin Olson
Hope Church

Brityn Proulx
Valley Senior Living

Third Round
Sept. 6 (Tuesday)



Jill Hanson
Hugo's

Championship
Sept. 12



Caitlin Olson
Hope Church

Third Round
Sept. 6 (Tuesday)

Jill Hanson
Hugo's

Evan Andrist
North Dakota Mill

Jill Hanson
Hugo's

Brenda Dufault
Toasted Frog

Peggy Raddatz
Ground Round

Evan Andrist
North Dakota Mill

Second Round
Aug. 29

Brenda White McCauley
Altru Health System

Jill Hanson
Hugo's

Brenda Dufault
Toasted Frog

Jeannine Lazur
Harry's Steakhouse

Rose Fuchs
The Lighting Gallery

Peggy Raddatz
Ground Round

Evan Andrist
North Dakota Mill

Mallory Handford
American Crystal Sugar Co.



The Judges



Lane Leech is head chef at Harry's Steakhouse in downtown Grand Forks. She has years of experience in the restaurant industry in Grand Forks and Colorado, where she earned an American Culinary Federation-certified culinary degree from Pikes Peak Community college in Colorado Springs.



Kristen Whitney is the executive chef at the North Dakota Museum of Art Cafe. She attended culinary school at Le Cordon Bleu in Cambridge, Mass., graduating with honors with an associate degree in culinary art and sciences. She has 15 years experience in the culinary arts field, starting as an ice cream scooper and working her way up to executive chef.



Jessica Rerick has an associate degree in the culinary arts from Le Cordon Bleu and now is the owner of Craveable Kitchen, employed by US Foods, and is a personal chef. She is the reigning Mrs. North Dakota American, a writer for On The Minds of Moms magazine, and a former food columnist for the Grand Forks Herald.



Marsha Johnson is an administrative assistant at the Grand Forks Herald, often playing the role of in-house baker for co-workers and events. She enjoys baking as a hobby, and especially creating treats for her family and friends.

Sponsors



Each baker will receive a spatula, scraper, and 25 pounds of flour from the North Dakota Mill; four bags of a variety of sugars from American Crystal Sugar Co.; aprons from Greenberg Realty; \$25 gift cards to Hugo's, courtesy of Home of Economy, for each round of the tournament; Happy Harry's gift cards, from the Grand Forks Herald.