

APPLE PIE BAKING CONTEST

RED, WHITE, AND POOL PARTY - July 1, 2016

Judging / How it Works

At check in, pies will be randomly assigned a number. There will be two rounds of judging. In Round One, judges will agree upon the top 3 pies. The selected pies will proceed to Round Two. In Round Two the judges will score each pie by the percentages below in each of the following categories to arrive at the 1st-3rd place finalists.

- Appearance: 10%
- Filing and Crust: 40%
- Over All Flavor/Taste: 50%

Appearance – 10%

- Basic eye appeal. To what extent does the whole pie entice you to want to try it? Is the decoration creative and appetizing?
- A single slice unveils the looks and consistency of the filling and crust. Pies should have generous, well distributed fruit as well as, good color and definition.

Crust & Filling – 40%

- Do the Crust and Filling stand on their own merits and then blend together into a great combination?
- Here are some aspects to consider:

Flavor: Nice aroma, pleasant, uniform flavors. All ingredients taste fresh and are well balanced, a complimentary use of spices and seasonings that is not overpowering.

Crust Consistency: Pastry crusts should be flaky and delicate, but not fall apart too easily. Does it melt in your mouth with a mild, pleasant taste that complements the filing? Is it a light golden color, baked throughout and an even thickness across the side and bottom? Does the crimp seal thoroughly all the way around the pie?

Overall Flavor 50%

- This is the judges' final chance to rate the pie overall. What makes a good pie?
- Here is a brief guideline for what makes a good pie....

Crust: Flakey, melt in your mouth consistency that has a mild, pleasant flavor and is baked evenly throughout to a light golden color. The crust should have a tight seal around the edges.

Filling: Smooth uniform components with pleasant aroma and flavor, appealing color, and a nice aftertaste. Fruit used in quality pies should be well defined: good size evenly distributed and have a firm, but not overly crisp, texture.

HAPPY BAKING