## **Pumpkin Pie Baking Contest Instructions**

Pies must be homemade, including the crust

Creativity counts!

Please use a disposable pie plate but if you choose to use a glass plate we cannot guarantee return of the plate

Pies must be brought to the Eagles between 2 p.m. and 3:30 on October 29th,2022

Judging will commence at 4:00 PM

Contestants may observe but judges will not know who baked each pie

Please -- no contact with judges before, during or after the tasting!

A copy of the judging criteria is available for each contestant

Winners do not have to be present in order to win – please make sure we have the best telephone number to reach you

## Fall Foliage Apple & Pumpkin Pie Baking Contest

Each contestant's pie is assigned a number so the judges don't know who baked each
pie
Judging Criteria
Overall Appearance: Before slicing
Texture and consistency of crust or topping
Inside texturerunny, firm or juicy
Taste:
Flavor strength and balance of ingredients Mouthfeel Taste of crust Aftertaste
Overall Impression: Memorableness of pie Is the pie impressive?
Level of Creativity
Judging the Pies

Examine the overall appearance of the pie. Look at the crust and the edge to check for even baking. Use a fork to check for crust flakiness. Slice a piece of pie with a knife, remove the slice of pie to your

plate using a pie server, then check the appearance of the inside of the pie. Make notes, if needed, and assign points for overall appearance.

Taste one small bite of pie. Chew it slowly and allow it to sit in your mouth so you can get the full flavor and assess "mouthfeel." Taste a small piece of crust only, then follow with another small bite of pie. Assign points in the "Taste" category.

Consider your overall impression of the pie. Write down how memorable it was and what was memorable about it. Decide whether or not you were impressed with the pie and why. Assign appropriate points for this category.

Judge the creativity of the pie. Consider what made it unique and what made it stand out from the rest. Assign appropriate points.

Total the points on your criteria sheet. Write down the pie's entry number and set the sheet aside.

Repeat all the steps in the "Judging the Pie" section for each pie in the contest. Compare scores to determine your first-, second- and third-place prizes.

Judges: Please rate them on a scale of 1,2,3 Add up the numbers to see who has the highest score for each judge.

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Pie Number	Overall Appearance	Texture and consistency of crust or topping	Inside texture	Taste of pie	Taste of crust	Memorableness of the pie	Creativity