COUNTY FAIR PIE BAKING CONTEST: SCORING SHEET

Judge 6 artisanal pies across crust flakiness, filling flavor, texture & visual pastry crimp!

Judge Name: _____ **Contest Division:** _____

PIE ENTRY #1 | Flavor / Style: _____ *Baker Name:* _____

1. Crust Flakiness (1-10):	2. Filling Texture (1-10):	3. Flavor Balance (1-10):	4. Pastry Crimp (1-10):
Golden, buttery, no soggy bottom	Proper set, smooth, not runny	Sweet vs tart, spices, natural fruit	Lattice work, browning & glaze
Score: [____ / 10]	**Score: [____ / 10]**	**Score: [____ / 10]**	**Score: [____ / 10]**

ENTRY #1 TOTAL: [_____ / 40 POINTS] * Judge Tasting Notes: _____

PIE ENTRY #2 | Flavor / Style: _____ *Baker Name:* _____

1. Crust Flakiness (1-10):	2. Filling Texture (1-10):	3. Flavor Balance (1-10):	4. Pastry Crimp (1-10):
Golden, buttery, no soggy bottom	Proper set, smooth, not runny	Sweet vs tart, spices, natural fruit	Lattice work, browning & glaze
Score: [____ / 10]	**Score: [____ / 10]**	**Score: [____ / 10]**	**Score: [____ / 10]**

ENTRY #2 TOTAL: [_____ / 40 POINTS] * Judge Tasting Notes: _____

PIE ENTRY #3 | Flavor / Style: _____ *Baker Name:* _____

1. Crust Flakiness (1-10):	2. Filling Texture (1-10):	3. Flavor Balance (1-10):	4. Pastry Crimp (1-10):
Golden, buttery, no soggy bottom	Proper set, smooth, not runny	Sweet vs tart, spices, natural fruit	Lattice work, browning & glaze
Score: [____ / 10]	**Score: [____ / 10]**	**Score: [____ / 10]**	**Score: [____ / 10]**

ENTRY #3 TOTAL: [_____ / 40 POINTS] * Judge Tasting Notes: _____

PIE ENTRY #4 | Flavor / Style: _____ *Baker Name:* _____

1. Crust Flakiness (1-10):	2. Filling Texture (1-10):	3. Flavor Balance (1-10):	4. Pastry Crimp (1-10):
Golden, buttery, no soggy bottom	Proper set, smooth, not runny	Sweet vs tart, spices, natural fruit	Lattice work, browning & glaze
Score: [____ / 10]	**Score: [____ / 10]**	**Score: [____ / 10]**	**Score: [____ / 10]**

ENTRY #4 TOTAL: [_____ / 40 POINTS] * Judge Tasting Notes: _____

PIE ENTRY #5 | Flavor / Style: _____ *Baker Name:* _____

1. Crust Flakiness (1-10):	2. Filling Texture (1-10):	3. Flavor Balance (1-10):	4. Pastry Crimp (1-10):
Golden, buttery, no soggy bottom	Proper set, smooth, not runny	Sweet vs tart, spices, natural fruit	Lattice work, browning & glaze
Score: [____ / 10]	**Score: [____ / 10]**	**Score: [____ / 10]**	**Score: [____ / 10]**

ENTRY #5 TOTAL: [_____ / 40 POINTS] * Judge Tasting Notes: _____

PIE ENTRY #6 | Flavor / Style: _____ *Baker Name:* _____

1. Crust Flakiness (1-10):	2. Filling Texture (1-10):	3. Flavor Balance (1-10):	4. Pastry Crimp (1-10):
Golden, buttery, no soggy bottom	Proper set, smooth, not runny	Sweet vs tart, spices, natural fruit	Lattice work, browning & glaze
Score: [____ / 10]	**Score: [____ / 10]**	**Score: [____ / 10]**	**Score: [____ / 10]**

ENTRY #6 TOTAL: [_____ / 40 POINTS] * Judge Tasting Notes: _____

GRAND CHAMPION BLUE RIBBON BEST OF SHOW PIE

Winning Baker: _____ | Winning Pie: _____