

FRUIT PIES SCORE CARD
 Department 201 Division B

Exhibitor: _____

Class: _____ Place: _____

Judge Initials: _____

	E	G	F	NP
<i>Pastry</i>				
I. Appearance				
Delicate golden-brown to pale				
Rough surface w/ blisters				
About 1/8- inch thick				
Edges not overly dark or too thick				
Uniformly shaped edged				
II. Texture				
Tender				
Crisp, flaky top crust; does not crumble				
Bottom crust not soggy or doughy				
III. Aroma & Flavor				
Mild				
Free from rancid or off flavor				
Well-blended				
<i>Filling</i>				
I. Appearance				
Intact pieces of plump fruit				
Most of filling retained in pie				
God proportion between crust & filling & between juice & fruit				
II. Texture				
Tender fruit				
Smooth juice				
Slightly thickened juice				
III. Aroma & Flavor				
Typical of fruit used				
Final Placing				

(over)

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Judges Comments: _____

E = Excellent, G = Good, F = Fair, NP = No Placing

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