

Fall Foliage Apple & Pumpkin Pie Baking Contest

- Recommend 3 impartial judges
- 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 texture--runny, 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.