

Maine Commercial Pie Contest Final

----- Judging Guidelines -----

All pies must contain only apple as the fruit filling for this contest. Pies made from a combination of fruits should be disqualified from judging.

Judging will be done in two basic categories.

1. *Appearance*: You are looking for overall eye appeal, uniformity of shape, and color and appearance of the crust.
2. *Taste*: The crust and filling are to be judged separately. In evaluating the filling you should consider flavor and consistency.

----- Scoring Guidelines -----

Judges must use the score sheet as supplied.

The categories will be rated as follows:

Overall Appearance.....	30 points
Crust (flavor, texture, color).....	35 points
Filling (flavor, consistency).....	35 points

Judges shall total the points for each entry. The contest coordinator will compile the judge's scores on a summary sheet. The positions will be determined by the total number of points given by all the judges. In the event two or more contestants have identical point totals, the judges shall determine the order of finish by mutual agreement. All decisions shall be final.

----- All Score Sheets Shall Remain Confidential -----