

Maine Home Cooks, Maine Culinary Students & Maine State Fair Pie Contest Final

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

Maine Home Cooks & Culinary Students: 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. The recipes must be cooked as submitted. Judges should eliminate from consideration any pie, which obviously is not done as the written recipe states (example: a pie which contains raisins but no raisins are listed in the written recipe).

Junior Cook: All pies must contain only apple as the fruit filling for this contest. The recipes must be cooked as submitted. Judges should eliminate from consideration any pie, which obviously is not done as the written recipe states (example: a pie which contains raisins but no raisins are listed in the written recipe). Junior Cook must be ages 7 - 16 as of November 17, 2018. Pie must be prepared, made and baked by the Junior Cook submitting the pie entry for judging.

Maine State Fair: All pies must contain *either* apple or blueberry as the fruit filling for this contest. The recipes must be cooked as submitted. Judges should eliminate from consideration any pie, which obviously is not done as the written recipe states (example: a pie which contains raisins but no raisins are listed in the written recipe).

Judging will be done in three 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.
3. *Preparation:* This is to be determined from the written recipe, which will accompany each entry. You should consider ease of preparing the recipe and how clearly the recipe ingredients and instructions are written.

----- 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).....	30 points
Filling (flavor, consistency).....	30 points
Ease of preparation/clarity of recipe.....	10 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 -----