

WASHINGTON STATE GRANGE FAMILY LIVING CONTEST
Fruit Pie Judging Sheet

Entry# _____

Item Description: _____

Group 1 Division: _____ Class: _____ Section: _____

E=Excellent G=Good F=Fair NI=Needs Improvement

Standards				
Pastry				
PASTRY APPEARANCE	E	G	F	NI
Delicate golden brown to pale brown				
Approxiametly 1/8 inch thick				
Edges uniform, not overly dark or thick				
Crust fits pan				
PASTRY TEXTURE	E	G	F	NI
Flaky and tender top crust				
Bottom crust not soggy or doughy				
PASTRY AROMA & FLAVOR	E	G	F	NI
Flavor pleasant - no "off" flavors				
Not starchy or greasy				
Filling				
FILLING APPEARANCE	E	G	F	NI
Intact pieces of fruit, proper proportion				
Color - good for product				
Filling fits crust				
FILLING TEXTURE	E	G	F	NI
Tender fruit				
Slightly thickend juice				
FILLING AROMA & FLAVOR	E	G	F	NI
Typical of fruit used				
Comments				

Placing (Circle one): Blue Red White

Ribbon: _____

WASHINGTON STATE GRANGE FAMILY LIVING CONTEST
Fruit Pie Judging Sheet

Entry# _____

Item Description: _____

Group 1 Division: _____ Class: _____ Section: _____

E=Excellent G=Good F=Fair NI=Needs Improvement

Standards				
Pastry				
PASTRY APPEARANCE	E	G	F	NI
Delicate golden brown to pale brown				
Approxiametly 1/8 inch thick				
Edges uniform, not overly dark or thick				
Crust fits pan				
PASTRY TEXTURE	E	G	F	NI
Flaky and tender top crust				
Bottom crust not soggy or doughy				
PASTRY AROMA & FLAVOR	E	G	F	NI
Flavor pleasant - no "off" flavors				
Not starchy or greasy				
Filling				
FILLING APPEARANCE	E	G	F	NI
Intact pieces of fruit, proper proportion				
Color - good for product				
Filling fits crust				
FILLING TEXTURE	E	G	F	NI
Tender fruit				
Slightly thickend juice				
FILLING AROMA & FLAVOR	E	G	F	NI
Typical of fruit used				
Comments				

Placing (Circle one): Blue Red White

Ribbon: _____