

Exhibitor:

Please fill in Class Name, Class Number, your Exhibitor number, Circle if from scratch or a mix, and if junior or senior age group. Securely attach to exhibit in a manner that judges may write on.

HEREFORD JUNIOR FARM FAIR Score Sheets

Junior or Senior from scratch or a mix

DEPARTMENT: Foods: Pies, Crust & filling		Excellent	Good	Needs Improvement
CLASS NAME:	EXHIBITOR #			
CLASS # 27 _____				
JUDGING CRITERIA & COMMENTS		SCORING (✓)		
Crust Appearance: Crisp blistered surface with no large bubbles, uniform golden brown to pale color, uniform thickness about 1/8" thick, attractively shaped edges				
Crust taste: Delicate and pleasing, bland, no trace of burned, raw or rancid flavor, layers evident when broken				
Filling Appearance: most filling retained in pie, softly holds shape when cut, uniformly cooked throughout, good proportions of filling and crust				
Filling Taste: pleasing, well blended, not too sweet, sour, starchy or overly seasoned				
Overall Flavor: Appealing, characteristic of ingredients ie fruit, cream meringue				

Placing: 1 2 3 4 5 6

Thank you for sharing your work and talent with us. We enjoyed viewing your exhibit and appreciate the effort that you showed. Best of success in the future. The Judges.

Comments:

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