

FRUIT PIE, CREAM PIE, CHEESECAKE SCORECARD ☼C0536E

Examine exhibit for qualities listed below. Place a check in the appropriate column for each quality to indicate the placing each deserves. Keep in mind that the whole product is more important than its parts. Recipe required. Absence of recipe will result in reduction of one ribbon placing.

Note: Cream Pies and Cheesecakes are only acceptable if they have been transported under refrigeration (ice chest), if facility has a refrigerated display case, and if it is posted on the premium list.

Exhibitor's Name (or No.) _____

Product Exhibited _____

Class/Lot _____ Ribbon _____

	Excellent	Good	Fair	No Placing
<i>Pastry</i>				
A. Appearance: Exterior				
Pastry: Delicate golden brown to pale; rough surface with blisters				
Crumb: crumb holds together				
Crust about 1/8-inch thick				
Edges not overly dark or too thick				
B. Appearance: Interior				
Flaky				
Even thickness				
C. Texture				
Top crust tender, crisp, does not crumble				
Flaky top crust				
Bottom crust not soggy or doughy				
Crumb crust not too hard				
D. Aroma				
Mild				
E. Flavor				
Mild; no rancid or "off" flavors				
<i>Filling</i>				
A. Appearance				
Fruit: plump, intact pieces, good proportion between crust and filling and between juice and fruit				
Custard/Cream/Cheesecake: smooth, color distinctive of ingredients, little or no shrinkage				
Meringue (if used) golden brown, not weepy, covers entire pie.				
B. Texture				
Fruit: tender, juice smooth and slightly thickened				
Custard, Cream, Cheesecake: firm, not runny, not grainy				
C. Aroma and Flavor				
Characteristic of type				
No rancid or "off" flavors				

D. Comments: _____

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