

A check list for evaluating 4-H pie shell exhibits

Name: _____

Class: 511 _ _ _ _ _ _

County: _____

Placing: _____

 $\label{eq:compared} \mbox{Directions: Check the appropriate column. Comments are helpful to the exhibitor.}$

Criteria	Excellent	Good	Could Improve
Appearance			
A. Rough, blistered surface with no			
large air bubbles			
B. Center of bottom and top crusts			
light in color			
C. Attractively shaped edges			
D. Uniform thickness			
E. Not shrunken			
Tenderness			
A. Breaks easily with a fork but holds			
shape when lifted			
Texture			
A. Crisp, flaky			
Flavor			
A. Pleasant, bland flavor			
B. No trace of burned, raw or rancid			
flavor			
Menu			
A. Variety of food			
B. Representation of food groups			
C. Variety of color, texture, flavors			
and shapes			
Knowledge of exhibitor			
A. Follows exhibit guidelines			
B. Knowledge of skills learned &			
possible improvements			
Is the recipe included? Yes No			
Overall Comments:			