



St. Johns County 4-H Pie Contest Entry Form 2017

Name _____

Circle Age Category:

Cloverbud Junior Intermediate Senior

Circle One Class:

- Class 1: Two Crust Pie
- Pie has a bottom and top crust
 - Filling may be fruit or other
- Class 2: One Crust Open Top or Lattice Top Pie
- Pie has a bottom crust
 - Top can be open or with lattice
 - Filling may be fruit, nut, custard or other
- Class 3: One Crust Meringue
- Pie has bottom crust
 - Must have Meringue topping
 - Filling may be cream, fruit or other

What did you learn from this project?

What would you do different next time you make a pie?

What is the healthiest ingredient in your pie?

Approximately how much did the ingredients for this pie cost? _____

Recipe Must Be Attached to this Form

St. Johns County 4-H Pie Scorecard 2017

Name: _____

Age Division: **Cloverbud** **Junior**
 Intermediate **Senior**

Pie Class: **1** **2** **3**

Criteria	Excellent	Good	Needs Improvement	Comments:
Crust:				
Appearance Evenly Brown Uniform				
Texture Tender Flaky Top Done Bottom				
Flavor Well blended Pleasing				
Filling:				
Appearance Fits Crust Appealing Color Holds Shape				
Texture Tender Fruit or Smooth Filling				
Flavor True to Type Pleasing				

Ribbon Awarded: Blue Red White Green



St. Johns County 4-H Pie Contest Guidelines 2017

- Pie must be turned in to the Extension Office 9:00 a.m. on Thursday, April 6th with completed pie entry form.
- 4-H youth may enter one pie each.
- Pie should be in a disposable 7-10-inch pie plate.
- Pie must be homemade by the 4-H youth.
- Rolled pie crust must be made from scratch. Cookie or cracker crust is allowed.