

Central Maine Egg Festival
Annual Cheesecake, Quiche & Pie Contests

Entry Form



Friday, July 23, 2010 at
Pittsfield Elks Lodge
140 Middle Street, Pittsfield



The Rules are Simple! *The Town Councilors are the judges!*

1. You must use at least 3 (three) eggs!
2. Quiche, Cheesecakes and Pies must be made from “scratch!”
3. Judging will be done on appearance, taste, overall impression, and creativity.
4. Entries due on **Friday, July 23rd** from **10:00 am to 10:30 am** at **Pittsfield Elks Lodge**.

To arrange an earlier drop off for entry please call the Town Office at 487-3136.

Judging begins at 11:00 am.

The public is welcome to attend the judging of the contest.

5. Open to anyone who is a Maine resident; one entry per category from ages 7 and up.
6. Recipe must be submitted with each entry, printed or hand written on one side of 8 ½” x 11” papers. Recipe must list all ingredients, quantities, and the preparation instructions. Entrant’s name, address and phone number must be printed on the backside of all pages.

*Recipes and entries will become the property of the Central Maine Egg Festival.

Cheesecake, Quiche & Pie Luncheon will be Friday, July 23rd directly after judging (12:00 noon to 1 pm). Entries can also be purchased at that time to take home or purchased later that afternoon at the Pittsfield Town Office from 1:00 pm to 5:00 pm.

Pre-Registration is not required but would be helpful to the coordinator.

To Pre-Register email tmadmin@pittsfield.org or contact Pittsfield Town Office 487-3136 or

Complete the entry form below and drop off at Pittsfield Town Office

Name: _____

Address: _____

Phone: _____

Do we have permission to use your name/age level in the publications and/or in local news reports? Yes No Signature: _____

If participant is under 18 years of age, a parent or legal guardian MUST sign.

Please check entry/entries: Quiche Cheesecake Pie

Please check one: Youth (7-17 year’s old) Adult

Entry fee \$1.00 each entry – One Entry per person per Category

Judging Criteria

Cheesecake, Quiche & Pies will be judged on the following criteria:

Overall appearance – 25 points

- Pre-Slicing
- Consistency of the crust & topping
- After-Slicing (exception of single serving)
- Runniness, juiciness or firmness

Taste – 30 points

- Flavor (Strength and balance)
- Mouth feel (appropriateness)
- Filling (doneness, moistness, & flavor)
- Crust (color, flavor, texture, doneness)
- Aftertaste

Overall Impression – 25 points

- Consider the memorability of the pie
- Are you impressed?

Creativity – 20 points

- How original is it?

All decisions of the judges are Final

For Office Use Only:

Entry Number: _____

Please check entry/entries: _____ Quiche _____ Cheesecake _____ Pie

Please check one: _____ Youth 7-17 year's old _____ Adult

Recipe Included: Yes No

List of Ingredients Yes No