

## Official Bagel-Off™ Judging Worksheet

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*THE derivation of the word bagel is unclear. Joan Nathan, the author of "Jewish Cooking in America" (Knopf, 1998), says it comes from the German verb "biegen," "to bend." The late Alan Derivationavidson wrote in his "Oxford Companion to Food" that the word arose from the Yiddish "beygel," itself taken from the German "beugel," meaning ring or bracelet. One bit of bagel lore has it that the bagel was invented in 1683, when a Jewish baker in Vienna baked a hard roll in the shape of a stirrup -- "bügel" in German -- as a thank-you gesture to the cavalry-leading King John III Sobieski of Poland, who had saved the city from Turkish invaders.*

New York Times, "Was Life Better When Bagels Were Smaller?"

*And just what makes a bagel good? Bread guru Mark Furstenberg, founder of local foodie temples Breadline and Marvelous Market, says well-made bagels should have a slightly sweet exterior from the malt syrup used in the water they're boiled in and heavy but soft insides. How do you know you're biting into a great bagel? "First, your teeth break through the crust," he says. "Then you get to a pliable, doughy interior. It's that contrast that's so pleasing."*

Washington Post, "Bagels to Make the Big Apple Proud"

*All judging is on a 1-10 scale with 1 being the worst and 10 being the best.*

	Bagel 1	Bagel 2	Bagel 3	Bagel 4
<b>Store Name</b>				
<b>Crust (1-10)</b> A good crust should have some kick to it. It should be crusty, but not hard: Presenting just enough resistance as you bite into your bagel.				
<b>Interior (1-10)</b> A bagel should never be rubbery, it should be soft, doughy and delicious.				
<b>Taste (1-10)</b> This is the overall experience. Is it too salty? (That's bad.) Is it too sweet? (Also bad.) Are all the flavors in perfect harmony, aligning the planets and exposing to you all that's right with the world? (That's good.)				

Print Name \_\_\_\_\_

Sign Name \_\_\_\_\_