



Healthy Living Education



Judging Sheets

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RECIPE COLLECTION



Name _____
 County _____
 Class _____
 Project _____

| |
|----------------------------------|
| Ribbon Awarded (circle one) |
| Blue Red White No Award |

| | Excellent | Good | Fair | Needs Improvement |
|---|-----------|------|------|-------------------|
| Appearance: Attractive Neat Original | | | | |
| Organization: Divisions specific Recipes easy to find | | | | |
| Usability: Recipes easily read Removable | | | | |
| Recipe format: All ingredients included in order of use Standard abbreviations for amounts Complete mixing instructions Yield given Pan or bowl size Cooking temperatures given | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

RECIPE COLLECTION



Name _____
 County _____
 Class _____
 Project _____

| |
|----------------------------------|
| Ribbon Awarded (circle one) |
| Blue Red White No Award |

| | Excellent | Good | Fair | Needs Improvement |
|---|-----------|------|------|-------------------|
| Appearance: Attractive Neat Original | | | | |
| Organization: Divisions specific Recipes easy to find | | | | |
| Usability: Recipes easily read Removable | | | | |
| Recipe format: All ingredients included in order of use Standard abbreviations for amounts Complete mixing instructions Yield given Pan or bowl size Cooking temperatures given | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

CANNING



| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

Name _____
 County _____
 Class _____
 Project _____

| | Excellent | Good | Fair | Needs Improvement |
|---|-----------|------|------|-------------------|
| Appearance: Uniform size and shape Uniform maturity Blemish free Appropriate color for product Clear liquid (unless brining liquid is used) No excessive fat (if applicable) | | | | |
| Container: Standard canning jar & lid, clean Lid in good condition, vacuum seal intact | | | | |
| Pack: Attractive Proper headspace Liquid covers product Full but not crowded | | | | |
| Label Information: Recipe title and source (i.e. Ball, Kerr, USDA) Correct processing method and time for altitude Dated Legible info (typed or printed) on bottom of jar | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

CANNING



| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

Name _____
 County _____
 Class _____
 Project _____

| | Excellent | Good | Fair | Needs Improvement |
|---|-----------|------|------|-------------------|
| Appearance: Uniform size and shape Uniform maturity Blemish free Appropriate color for product Clear liquid (unless brining liquid is used) No excessive fat (if applicable) | | | | |
| Container: Standard canning jar & lid, clean Lid in good condition, vacuum seal intact | | | | |
| Pack: Attractive Proper headspace Liquid covers product Full but not crowded | | | | |
| Label Information: Recipe title and source (i.e. Ball, Kerr, USDA) Correct processing method and time for altitude Dated Legible info (typed or printed) on bottom of jar | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

JAMS, JELLIES & MARMALADES



Ribbon Awarded
(circle one)

Blue
Red
White
No Award

Name _____
County _____
Class _____
Project _____

| | Excellent | Good | Fair | Needs Improvement |
|---|-----------|------|------|-------------------|
| Appearance: Appropriate color, transparent (jelly) | | | | |
| Consistency: Jelly - quivers but not flows Jam - even distribution of fruit Both - not syrupy, gummy, sticky or tough | | | | |
| The pack: Proper headspace (within 1/4" of top) | | | | |
| Container: Standard canning jar & lid, clean Lid in good condition, vacuum seal intact | | | | |
| Label Information: Recipe title and source (i.e. Ball, Kerr, USDA) Correct processing method and time for altitude Legible info (typed or printed) Neatly placed, on bottom of jar | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

JAMS, JELLIES & MARMALADES



Ribbon Awarded
(circle one)

Blue
Red
White
No Award

Name _____
County _____
Class _____
Project _____

| | Excellent | Good | Fair | Needs Improvement |
|---|-----------|------|------|-------------------|
| Appearance: Appropriate color, transparent (jelly) | | | | |
| Consistency: Jelly - quivers but not flows Jam - even distribution of fruit Both - not syrupy, gummy, sticky or tough | | | | |
| The pack: Proper headspace (within 1/4" of top) | | | | |
| Container: Standard canning jar & lid, clean Lid in good condition, vacuum seal intact | | | | |
| Label Information: Recipe title and source (i.e. Ball, Kerr, USDA) Correct processing method and time for altitude Legible info (typed or printed) Neatly placed, on bottom of jar | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

DEHYDRATED FRUITS & VEGETABLES



| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

Name _____
 County _____
 Class _____
 Project _____

| | Excellent | Good | Fair | Needs Improvement |
|--|-----------|------|------|-------------------|
| Color: Near original color No browning or darkening | | | | |
| Flavor/Odor: Near original flavor/odor No "off" flavors/odors | | | | |
| Texture: Fruits uniformly leathery and flexible, not hard Vegetables uniformly brittle or tough | | | | |
| Label Information: Recipe title and source (i.e. Ball, Kerr, USDA) Correct processing method and time for altitude Legible info (typed or printed) Neatly placed, on bottom of jar | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

DEHYDRATED FRUITS & VEGETABLES



| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

Name _____
 County _____
 Class _____
 Project _____

| | Excellent | Good | Fair | Needs Improvement |
|--|-----------|------|------|-------------------|
| Color: Near original color No browning or darkening | | | | |
| Flavor/Odor: Near original flavor/odor No "off" flavors/odors | | | | |
| Texture: Fruits uniformly leathery and flexible, not hard Vegetables uniformly brittle or tough | | | | |
| Label Information: Recipe title and source (i.e. Ball, Kerr, USDA) Correct processing method and time for altitude Legible info (typed or printed) Neatly placed, on bottom of jar | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

COOKIES



Ribbon Awarded
(circle one)

Blue
Red
White
No Award

Name _____
County _____
Class _____
Project _____

| | Excellent | Good | Fair | Needs Improvement |
|---|-----------|------|------|-------------------|
| Outside appearance: Shape--round or rectangular with even edges Baked so cookies do not run together Size--medium, 1 1/2" to 2 1/2" Color--evenly browned on both sides No flour on top or bottom of cookies | | | | |
| Inside appearance: Texture--even grain, not too coarse or crumbly Thin cookies--crisp, tender Thick cookies--moist, tender Drop cookies--soft, tender Bar cookies--moist, tender | | | | |
| Eating quality: Flavor well blended, no excess salt, baking powder, spice or other flavoring Odor pleasing | | | | |
| Recipe legibly written or typed | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

COOKIES



Ribbon Awarded
(circle one)

Blue
Red
White
No Award

Name _____
County _____
Class _____
Project _____

| | Excellent | Good | Fair | Needs Improvement |
|---|-----------|------|------|-------------------|
| Outside appearance: Shape--round or rectangular with even edges Baked so cookies do not run together Size--medium, 1 1/2" to 2 1/2" Color--evenly browned on both sides No flour on top or bottom of cookies | | | | |
| Inside appearance: Texture--even grain, not too coarse or crumbly Thin cookies--crisp, tender Thick cookies--moist, tender Drop cookies--soft, tender Bar cookies--moist, tender | | | | |
| Eating quality: Flavor well blended, no excess salt, baking powder, spice or other flavoring Odor pleasing | | | | |
| Recipe legibly written or typed | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

MUFFINS OR BISCUITS



Name _____
 County _____
 Class _____
 Project _____

| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

| | Excellent | Good | Fair | Needs Improvement |
|---|-----------|------|------|-------------------|
| Outside appearance: Slightly rounded top Evenly browned, thin crust Good volume and shape Muffins--pebbly surface, no peaks on top | | | | |
| Inside appearance: Fine, even texture Moist--not doughy or crumbly Tender crumb Crust--thin, tender Muffins--no tunnels Biscuits--can be pulled apart in flaky layers | | | | |
| Eating quality: Palatable--tender, moist Pleasing flavor, no "off" flavor Pleasing odor | | | | |
| Recipe legibly written or typed | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

MUFFINS OR BISCUITS



Name _____
 County _____
 Class _____
 Project _____

| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

| | Excellent | Good | Fair | Needs Improvement |
|---|-----------|------|------|-------------------|
| Outside appearance: Slightly rounded top Evenly browned, thin crust Good volume and shape Muffins--pebbly surface, no peaks on top | | | | |
| Inside appearance: Fine, even texture Moist--not doughy or crumbly Tender crumb Crust--thin, tender Muffins--no tunnels Biscuits--can be pulled apart in flaky layers | | | | |
| Eating quality: Palatable--tender, moist Pleasing flavor, no "off" flavor Pleasing odor | | | | |
| Recipe legibly written or typed | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

BROWNIES



Ribbon Awarded
(circle one)

Blue
Red
White
No Award

Name _____
County _____
Class _____
Project _____

| | Excellent | Good | Fair | Needs Improvement |
|---|-----------|------|------|-------------------|
| Outside Appearance Golden brown crust Volume not too light | | | | |
| Inside Appearance Fine, even texture Moist Tender | | | | |
| Eating Quality Palatable, tender & moist Pleasing flavor, no off flavor | | | | |
| Recipe legibly written or typed | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

BROWNIES



Ribbon Awarded
(circle one)

Blue
Red
White
No Award

Name _____
County _____
Class _____
Project _____

| | Excellent | Good | Fair | Needs Improvement |
|---|-----------|------|------|-------------------|
| Outside Appearance Golden brown crust Volume not too light | | | | |
| Inside Appearance Fine, even texture Moist Tender | | | | |
| Eating Quality Palatable, tender & moist Pleasing flavor, no off flavor | | | | |
| Recipe legibly written or typed | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

QUICK BREADS



| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

Name _____
 County _____
 Class _____
 Project _____

| | Excellent | Good | Fair | Needs Improvement |
|--|-----------|------|------|-------------------|
| Outside appearance: Golden brown crust Volume not too light | | | | |
| Inside appearance: Fine, even texture Moist Tender | | | | |
| Eating quality: Palatable, tender and moist Pleasing flavor, no "off" flavor | | | | |
| Recipe legibly written or typed | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

QUICK BREADS



| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

Name _____
 County _____
 Class _____
 Project _____

| | Excellent | Good | Fair | Needs Improvement |
|--|-----------|------|------|-------------------|
| Outside appearance: Golden brown crust Volume not too light | | | | |
| Inside appearance: Fine, even texture Moist Tender | | | | |
| Eating quality: Palatable, tender and moist Pleasing flavor, no "off" flavor | | | | |
| Recipe legibly written or typed | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

CAKE BAKING



Name _____
 County _____
 Class _____
 Project _____

| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

| | Excellent | Good | Fair | Needs Improvement |
|---|-----------|------|------|-------------------|
| Outside Appearance: Shape--even, with slightly rounded top Color--evenly browned surface Cakes without fat--slightly round with dull surface; light for size of product | | | | |
| Inside Appearance: Crust thin, tender Texture--fine even grain Slightly moist, not doughy or crumbly No tunnels Cakes without fat--slightly larger air cell than cakes with fat Springy when touched | | | | |
| Eating quality: Pleasing flavor, no taste of baking powder, soda, cream of tartar, salt or fat Delicately flavored with extracts "Mouth feel"--has smooth, velvety feel on tongue | | | | |
| Recipe legibly written or typed | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

CAKE BAKING



Name _____
 County _____
 Class _____
 Project _____

| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

| | Excellent | Good | Fair | Needs Improvement |
|---|-----------|------|------|-------------------|
| Outside Appearance: Shape--even, with slightly rounded top Color--evenly browned surface Cakes without fat--slightly round with dull surface; light for size of product | | | | |
| Inside Appearance: Crust thin, tender Texture--fine even grain Slightly moist, not doughy or crumbly No tunnels Cakes without fat--slightly larger air cell than cakes with fat Springy when touched | | | | |
| Eating quality: Pleasing flavor, no taste of baking powder, soda, cream of tartar, salt or fat Delicately flavored with extracts "Mouth feel"--has smooth, velvety feel on tongue | | | | |
| Recipe legibly written or typed | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

YEAST BREAD OR ROLLS



Ribbon Awarded
(circle one)

Blue
Red
White
No Award

Name _____
County _____
Class _____
Project _____

| | Excellent | Good | Fair | Needs Improvement |
|---|-----------|------|------|-------------------|
| Outside appearance: Color--evenly browned Shape--roundness of dome Surface--smooth, no cracks, bulges or lumps Volume--good weight in proportion to size | | | | |
| Inside appearance: Texture--fine, uniform, thin cell walls No streaks or extreme closeness of grain Color--creamy, if white bread Crumb--soft and springy, no hard lumps Crust--about 1/8" thick, crisp and tender | | | | |
| Eating quality: Flavor--sweet and nut-like of grain, not "off" Odor--pleasing, not yeasty, sour or "off" Tender | | | | |
| Recipe legibly written or typed | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

YEAST BREAD OR ROLLS



Ribbon Awarded
(circle one)

Blue
Red
White
No Award

Name _____
County _____
Class _____
Project _____

| | Excellent | Good | Fair | Needs Improvement |
|---|-----------|------|------|-------------------|
| Outside appearance: Color--evenly browned Shape--roundness of dome Surface--smooth, no cracks, bulges or lumps Volume--good weight in proportion to size | | | | |
| Inside appearance: Texture--fine, uniform, thin cell walls No streaks or extreme closeness of grain Color--creamy, if white bread Crumb--soft and springy, no hard lumps Crust--about 1/8" thick, crisp and tender | | | | |
| Eating quality: Flavor--sweet and nut-like of grain, not "off" Odor--pleasing, not yeasty, sour or "off" Tender | | | | |
| Recipe legibly written or typed | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

INVENTED SNACK



Ribbon Awarded
(circle one)

Blue
Red
White
No Award

Name _____
County _____
Class _____
Project _____

| | Excellent | Good | Fair | Needs Improvement |
|--|-----------|------|------|-------------------|
| Appearance Uniform Color | | | | |
| Texture (if applicable) Crisp Evenly Cooked | | | | |
| Flavor Evenly distributed flavors Seasonings do not overwhelm other ingredients | | | | |
| Menu Variety of food Representation of food groups Variety of color, texture, flavors and shapes | | | | |
| Exhibit Presentation Follows exhibit requirements Clean, neat, attractive Recipe legibly written or typed | | | | |

Comments (may be written on the back of score sheet):

INVENTED SNACK



Ribbon Awarded
(circle one)

Blue
Red
White
No Award

Name _____
County _____
Class _____
Project _____

| | Excellent | Good | Fair | Needs Improvement |
|--|-----------|------|------|-------------------|
| Appearance Uniform Color | | | | |
| Texture (if applicable) Crisp Evenly Cooked | | | | |
| Flavor Evenly distributed flavors Seasonings do not overwhelm other ingredients | | | | |
| Menu Variety of food Representation of food groups Variety of color, texture, flavors and shapes | | | | |
| Exhibit Presentation Follows exhibit requirements Clean, neat, attractive Recipe legibly written or typed | | | | |

Comments (may be written on the back of score sheet):

CANDY



Name _____
 County _____
 Class _____
 Project _____

| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

| | Excellent | Good | Fair | Needs Improvement |
|--|-----------|------|------|-------------------|
| Appearance Satin, smooth, sheen, uniform pieces | | | | |
| Color: Typical Opaque--white divinity Medium brown--caramel Rich brown--fudge Clear--hard candy | | | | |
| Texture: Smooth, creamy, fine crystals | | | | |
| Consistency: Firm, not sticky, holds shape, not crumbly | | | | |
| Flavor: Well blended sweetness with other ingredients, mild | | | | |
| Recipe legibly written or typed | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

CANDY



Name _____
 County _____
 Class _____
 Project _____

| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

| | Excellent | Good | Fair | Needs Improvement |
|--|-----------|------|------|-------------------|
| Appearance Satin, smooth, sheen, uniform pieces | | | | |
| Color: Typical Opaque--white divinity Medium brown--caramel Rich brown--fudge Clear--hard candy | | | | |
| Texture: Smooth, creamy, fine crystals | | | | |
| Consistency: Firm, not sticky, holds shape, not crumbly | | | | |
| Flavor: Well blended sweetness with other ingredients, mild | | | | |
| Recipe legibly written or typed | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

INTERNATIONAL FOOD



| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

Name _____
 County _____
 Class _____
 Project _____

| | Excellent | Good | Fair | Needs Improvement |
|---|-----------|------|------|-------------------|
| Inside Characteristics Flavor Well blended Pleasant Free from off-flavors Texture | | | | |
| Outside Characteristics Shape Well proportioned Symmetrical Color Pleasing and uniform | | | | |
| Recipe legibly written or typed | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

INTERNATIONAL FOOD



| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

Name _____
 County _____
 Class _____
 Project _____

| | Excellent | Good | Fair | Needs Improvement |
|---|-----------|------|------|-------------------|
| Inside Characteristics Flavor Well blended Pleasant Free from off-flavors Texture | | | | |
| Outside Characteristics Shape Well proportioned Symmetrical Color Pleasing and uniform | | | | |
| Recipe legibly written or typed | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

PIE



| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

Name _____
 County _____
 Class _____
 Project _____

| | Excellent | Good | Fair | Needs Improvement |
|---|-----------|------|------|-------------------|
| Outside appearance: Shape--good Crust--delicate brown Crust texture--rough-blistered, dry and flaky | | | | |
| Inside appearance: Crust tender and flaky, not hard or tough Crust dry, not soggy or underbaked Filling: Tender but holds shape--not too stiff Smooth, not lumpy or curdled Color--good for product Fruit size--uniform and suited to fruit used | | | | |
| Eating quality: Flavor pleasant--no "off" flavors Not starchy or greasy | | | | |
| Recipe legibly written or typed | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

PIE



| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

Name _____
 County _____
 Class _____
 Project _____

| | Excellent | Good | Fair | Needs Improvement |
|---|-----------|------|------|-------------------|
| Outside appearance: Shape--good Crust--delicate brown Crust texture--rough-blistered, dry and flaky | | | | |
| Inside appearance: Crust tender and flaky, not hard or tough Crust dry, not soggy or underbaked Filling: Tender but holds shape--not too stiff Smooth, not lumpy or curdled Color--good for product Fruit size--uniform and suited to fruit used | | | | |
| Eating quality: Flavor pleasant--no "off" flavors Not starchy or greasy | | | | |
| Recipe legibly written or typed | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

BREAD DOUGH SCULPTURES



Name _____
 County _____
 Class _____
 Project _____

| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

| | Excellent | Good | Fair | Needs Improvement |
|--|-----------|------|------|-------------------|
| Appearance Shape Color - evenly browned Baked appropriate amount of time Use of additional decorations | | | | |
| Originality | | | | |
| Creativity | | | | |
| Overall effect | | | | |
| Level of skill required | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

BREAD DOUGH SCULPTURES



Name _____
 County _____
 Class _____
 Project _____

| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

| | Excellent | Good | Fair | Needs Improvement |
|--|-----------|------|------|-------------------|
| Appearance Shape Color - evenly browned Baked appropriate amount of time Use of additional decorations | | | | |
| Originality | | | | |
| Creativity | | | | |
| Overall effect | | | | |
| Level of skill required | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

TABLE SETTING



Name _____
 County _____
 Class _____
 Project _____

| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

| | Excellent | Good | Fair | Needs Improvement |
|--|-----------|------|------|-------------------|
| Appearance Attractive Table linen clean, unwrinkled, fits Harmony in color / line / design Continuity of theme | | | | |
| Table Setting Suitable for occasion Table set correctly | | | | |
| Centerpiece Appropriate Coordinates with setting Harmony in color / line / design | | | | |
| Creative Creative / original Uniqueness of design | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

TABLE SETTING



Name _____
 County _____
 Class _____
 Project _____

| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

| | Excellent | Good | Fair | Needs Improvement |
|--|-----------|------|------|-------------------|
| Appearance Attractive Table linen clean, unwrinkled, fits Harmony in color / line / design Continuity of theme | | | | |
| Table Setting Suitable for occasion Table set correctly | | | | |
| Centerpiece Appropriate Coordinates with setting Harmony in color / line / design | | | | |
| Creative Creative / original Uniqueness of design | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

DUTCH OVEN ITEM



Name _____
 County _____
 Class _____
 Project _____

| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

| | Excellent | Good | Fair | Needs Improvement |
|---|-----------|------|------|-------------------|
| Overall Appeal Originality Creative ingredients | | | | |
| Appearance & Presentation Visually appealing Pleasing aroma | | | | |
| Execution of Recipe Cooked just right (not over or under done) Color and volume Too moist/too dry (per recipe) | | | | |
| Taste Good flavor combination Appropriate seasoning Spices and herbs balanced for best flavor Texture is tender, moist, or crunchy as appropriate | | | | |
| Recipe legibly written or typed | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

DUTCH OVEN ITEM



Name _____
 County _____
 Class _____
 Project _____

| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

| | Excellent | Good | Fair | Needs Improvement |
|---|-----------|------|------|-------------------|
| Overall Appeal Originality Creative ingredients | | | | |
| Appearance & Presentation Visually appealing Pleasing aroma | | | | |
| Execution of Recipe Cooked just right (not over or under done) Color and volume Too moist/too dry (per recipe) | | | | |
| Taste Good flavor combination Appropriate seasoning Spices and herbs balanced for best flavor Texture is tender, moist, or crunchy as appropriate | | | | |
| Recipe legibly written or typed | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

BISCUITS-ON-A-STICK



| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

Name _____
 County _____
 Class _____
 Project _____

| | Excellent | Good | Fair | Needs Improvement |
|--|-----------|------|------|-------------------|
| Outside Appearance: Evenly browned, thin crust Good shape Even width | | | | |
| Inside Appearance: Fine, even texture Flaky Tender crumb Thin and tender crust | | | | |
| Eating quality: Tender, moist Pleasing flavor, no "off" flavors Pleasing odor | | | | |
| Recipe legibly written or typed | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

BISCUITS-ON-A-STICK



| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

Name _____
 County _____
 Class _____
 Project _____

| | Excellent | Good | Fair | Needs Improvement |
|--|-----------|------|------|-------------------|
| Outside Appearance: Evenly browned, thin crust Good shape Even width | | | | |
| Inside Appearance: Fine, even texture Flaky Tender crumb Thin and tender crust | | | | |
| Eating quality: Tender, moist Pleasing flavor, no "off" flavors Pleasing odor | | | | |
| Recipe legibly written or typed | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

TRAIL MIX



| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

Name _____
 County _____
 Class _____
 Project _____

| | Excellent | Good | Fair | Needs Improvement |
|--------------------------------|-----------|------|------|-------------------|
| Variety | | | | |
| Pieces whole and in good shape | | | | |
| Function and high energy | | | | |
| Nutrition | | | | |
| Appetizing | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

TRAIL MIX



| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

Name _____
 County _____
 Class _____
 Project _____

| | Excellent | Good | Fair | Needs Improvement |
|--------------------------------|-----------|------|------|-------------------|
| Variety | | | | |
| Pieces whole and in good shape | | | | |
| Function and high energy | | | | |
| Nutrition | | | | |
| Appetizing | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

**BUDDY BURNER/
REFLECTOR OVEN**



Ribbon Awarded
(circle one)

Blue
Red
White
No Award

Name _____
County _____
Class _____
Project _____

| | Excellent | Good | Fair | Needs Improvement |
|--|-----------|------|------|-------------------|
| General Appearance: Free from rust, paper labels or foreign particles Reflective and/or clean cooking surface provided | | | | |
| Safety features: No dangerous raw metal edges Allows for safe handling around fire | | | | |
| Workmanship On Buddy Burner: 4-5 holes punched near cooking surface opposite bottom opening Bottom opening width and height adequate to fit over wick Cardboard wick tightly rolled in can Not too much nor too little wax Lid damper with sturdily attached non-flammable handle, one foot minimum length On Reflector Oven: Easily transported Sturdily constructed; reusable Angle of surfaces allows for greatest amount of reflection Shelf constructed to absorb heat reflected from top, bottom and side panels | | | | |

Comments (may be written on the back of score sheet):

**BUDDY BURNER/
REFLECTOR OVEN**



Ribbon Awarded
(circle one)

Blue
Red
White
No Award

Name _____
County _____
Class _____
Project _____

| | Excellent | Good | Fair | Needs Improvement |
|--|-----------|------|------|-------------------|
| General Appearance: Free from rust, paper labels or foreign particles Reflective and/or clean cooking surface provided | | | | |
| Safety features: No dangerous raw metal edges Allows for safe handling around fire | | | | |
| Workmanship On Buddy Burner: 4-5 holes punched near cooking surface opposite bottom opening Bottom opening width and height adequate to fit over wick Cardboard wick tightly rolled in can Not too much nor too little wax Lid damper with sturdily attached non-flammable handle, one foot minimum length On Reflector Oven: Easily transported Sturdily constructed; reusable Angle of surfaces allows for greatest amount of reflection Shelf constructed to absorb heat reflected from top, bottom and side panels | | | | |

Comments (may be written on the back of score sheet):

DECORATED CAKE



| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

Name _____
 County _____
 Class _____
 Project _____

| | Excellent | Good | Fair | Needs Improvement |
|--|-----------|------|------|-------------------|
| Icing Base Icing: Edible; Flavor acceptable Crumb free; Smooth Decorating Icing: Free from granules and curdles Proper consistency Color distributed Flavor acceptable | | | | |
| Techniques Pressure control: Consistent and properly utilized Shaping of decorations: Reflect actual form Done on cake itself | | | | |
| Borders: Top and side borders give uniform appearance Bottom border gives finished appearance | | | | |
| Color scheme: Reflects color harmony Psychologically acceptable for edible product | | | | |
| Overall appearance: Originality Neat workmanship | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

DECORATED CAKE



| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

Name _____
 County _____
 Class _____
 Project _____

| | Excellent | Good | Fair | Needs Improvement |
|--|-----------|------|------|-------------------|
| Icing Base Icing: Edible; Flavor acceptable Crumb free; Smooth Decorating Icing: Free from granules and curdles Proper consistency Color distributed Flavor acceptable | | | | |
| Techniques Pressure control: Consistent and properly utilized Shaping of decorations: Reflect actual form Done on cake itself | | | | |
| Borders: Top and side borders give uniform appearance Bottom border gives finished appearance | | | | |
| Color scheme: Reflects color harmony Psychologically acceptable for edible product | | | | |
| Overall appearance: Originality Neat workmanship | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of score sheet):

FIRST AID / 72 HOUR KITS



Name _____
 County _____
 Class _____
 Project _____

| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

| | Excellent | Good | Fair | Needs Improvement |
|--|-----------|------|------|-------------------|
| CONTAINER Appropriate size Strength (adequate for purpose of kit) Projects contents from environment | | | | |
| APPEARANCE AND ARRANGEMENT Easily identifiable by color and label(s) Contents easily identified Items readily accessible | | | | |
| WRITTEN PURPOSE AND INVENTORY Neatness and legibility Explanation indicates understanding | | | | |
| KIT CONTENTS Adequate quantity of material Suitability for the stated use Cleanliness | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of the score sheet):

FIRST AID / 72 HOUR KITS



Name _____
 County _____
 Class _____
 Project _____

| |
|--------------------------------|
| Ribbon Awarded (circle one) |
| Blue |
| Red |
| White |
| No Award |

| | Excellent | Good | Fair | Needs Improvement |
|--|-----------|------|------|-------------------|
| CONTAINER Appropriate size Strength (adequate for purpose of kit) Projects contents from environment | | | | |
| APPEARANCE AND ARRANGEMENT Easily identifiable by color and label(s) Contents easily identified Items readily accessible | | | | |
| WRITTEN PURPOSE AND INVENTORY Neatness and legibility Explanation indicates understanding | | | | |
| KIT CONTENTS Adequate quantity of material Suitability for the stated use Cleanliness | | | | |
| Follows exhibit requirements | | | | |

Comments (may be written on the back of the score sheet):