

GROUP 1 BAKING JUDGING SHEET ENTRY # _____

RECIPE NAME _____

DIVISION _____ CLASS _____ RIBBON _____

BLUE RIBBON : RED RIBBON : WHITE RIBBON

A: APPEARANCE-
GENERAL APPEARANCE; SHAPE, SIZE, CRUST, OUTSIDE TEXTURE.
EXCELLENT _____ GOOD _____ FAIR _____ POOR _____

B: TEXTURE-
TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY
EXCELLENT _____ GOOD _____ FAIR _____ POOR _____

C: FLAVOR AND AROMA- TASTE, SMELL.
EXCELLENT(50) _____ GOOD _____ FAIR _____ POOR _____
JUDGES COMMENTS ON BACK

BAKING JUDGING SHEET ENTRY # _____

RECIPE NAME _____

DIVISION _____ CLASS _____ RIBBON _____

BLUE RIBBON : RED RIBBON : WHITE RIBBON

A: APPEARANCE-
GENERAL APPEARANCE; SHAPE, SIZE, CRUST, OUTSIDE TEXTURE.
EXCELLENT _____ GOOD _____ FAIR _____ POOR _____

B: TEXTURE-
TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY
EXCELLENT _____ GOOD _____ FAIR _____ POOR _____

C: FLAVOR AND AROMA- TASTE, SMELL.
EXCELLENT(50) _____ GOOD _____ FAIR _____ POOR _____
JUDGES COMMENTS ON BACK

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RECIPE NAME _____

DIVISION _____ CLASS _____ RIBBON _____

BLUE RIBBON : RED RIBBON : WHITE RIBBON

A: APPEARANCE-
GENERAL APPEARANCE; SHAPE, SIZE, CRUST, OUTSIDE TEXTURE.
EXCELLENT _____ GOOD _____ FAIR _____ POOR _____

B: TEXTURE-
TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY
EXCELLENT _____ GOOD _____ FAIR _____ POOR _____

C: FLAVOR AND AROMA- TASTE, SMELL.
EXCELLENT(50) _____ GOOD _____ FAIR _____ POOR _____
JUDGES COMMENTS ON BACK

BAKING JUDGING SHEET ENTRY # _____

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DIVISION _____ CLASS _____ RIBBON _____

BLUE RIBBON : RED RIBBON : WHITE RIBBON

A: APPEARANCE-
GENERAL APPEARANCE; SHAPE, SIZE, CRUST, OUTSIDE TEXTURE.
EXCELLENT _____ GOOD _____ FAIR _____ POOR _____

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TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY
EXCELLENT _____ GOOD _____ FAIR _____ POOR _____

C: FLAVOR AND AROMA- TASTE, SMELL.
EXCELLENT(50) _____ GOOD _____ FAIR _____ POOR _____
JUDGES COMMENTS ON BACK

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RECIPE NAME _____

DIVISION _____ GROUP 1 CLASS _____ RIBBON _____

BLUE RIBBON : RED RIBBON : WHITE RIBBON

A: APPEARANCE-
GENERAL APPEARANCE; SHAPE, SIZE, CRUST, OUTSIDE TEXTURE.
EXCELLENT _____ GOOD _____ FAIR _____ POOR _____

B: TEXTURE-
TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY
EXCELLENT _____ GOOD _____ FAIR _____ POOR _____

C: FLAVOR AND AROMA- TASTE, SMELL.
EXCELLENT(50) _____ GOOD _____ FAIR _____ POOR _____
JUDGES COMMENTS ON BACK

WASHINGTON STATE GRANGE FAMILY LIVING CONTEST

CANDY JUDGING SHEET DIVISION A Y J (CIRCLE)
ENTRY NUMBER _____ CLASS _____

APPEARANCE	E	G	F	NP
Uniform size & shape				
Attractiveness in presentation				
Uniqueness of design and or theme				
Effort applied to process and thought				
Instructions of design clearly explained				
CONSISTENCY				
Equal ingredients in each piece				
TEXTURE				
Non grainy				
Fully incorporated				
TASTE & AROMA				
Fresh ingredients (non rancid or stale)				
Ingredients complement each other				
Pleasant after taste and pallet friendly.				

COMMENTS:

WASHINGTON STATE GRANGE FAMILY LIVING CONTEST

CANDY JUDGING SHEET DIVISION A Y J (CIRCLE)
ENTRY NUMBER _____ CLASS _____

APPEARANCE	E	G	F	NP
Uniform size & shape				
Attractiveness in presentation				
Uniqueness of design and or theme				
Effort applied to process and thought				
Instructions of design clearly explained				
CONSISTENCY				
Equal ingredients in each piece				
TEXTURE				
Non grainy				
Fully incorporated				
TASTE & AROMA				
Fresh ingredients (non rancid or stale)				
Ingredients complement each other				
Pleasant after taste and pallet friendly.				

COMMENTS:

WASHINGTON STATE GRANGE FAMILY LIVING CONTEST

CANDY JUDGING SHEET DIVISION A Y J (CIRCLE)
ENTRY NUMBER _____ CLASS _____

APPEARANCE	E	G	F	NP
Uniform size & shape				
Attractiveness in presentation				
Uniqueness of design and or theme				
Effort applied to process and thought				
Instructions of design clearly explained				
CONSISTENCY				
Equal ingredients in each piece				
TEXTURE				
Non grainy				
Fully incorporated				
TASTE & AROMA				
Fresh ingredients (non rancid or stale)				
Ingredients complement each other				
Pleasant after taste and pallet friendly.				

COMMENTS:

WASHINGTON STATE GRANGE FAMILY LIVING CONTEST

CANDY JUDGING SHEET DIVISION A Y J (CIRCLE)
ENTRY NUMBER _____ CLASS _____

APPEARANCE	E	G	F	NP
Uniform size & shape				
Attractiveness in presentation				
Uniqueness of design and or theme				
Effort applied to process and thought				
Instructions of design clearly explained				
CONSISTENCY				
Equal ingredients in each piece				
TEXTURE				
Non grainy				
Fully incorporated				
TASTE & AROMA				
Fresh ingredients (non rancid or stale)				
Ingredients complement each other				
Pleasant after taste and pallet friendly.				

COMMENTS:

GROUP 2 FOOD PRESERVATION JUDGING SHEET ENTRY

ITEM DESCRIPTION

DIVISION (circle) A , Y , J

CLASS

BLUE RIBBON: Excellent / Very Good

RED RIBBON: Good , Room for Improvement

WHITE: Fair/ Needs considerable Improvement

RIBBON

A. APPEARANCE	E	G	F	P	NP
UNIFORM SIZE & SHAPE –					
UNIFORM MATURITY –					
BLEMISH FREE –					
BRIGHT COLORED –					
CLEAR LIQUID –					
VINEGARS – DECORATIVE, UNIQUE-					
B. CONTAINER	E	G	F	P	NP
STANDARD CANNING JAR					
CLEAN					
SEAL INTACT					
VINEGARS –CLEAN BOTTLE /JAR-UNDAMAGED					
CORK,WAX, LID					
C. PACK	E	G	F	P	NP
ATTRACTIVE					
PROPER HEADSPACE					
LIQUID COVERS PRODUCT					
NO FLOATING PRODUCT					
VINEGAR –JAR NOT OVERFULL					
D. LABEL INFORMATION	E	G	F	P	NP
PRODUCT IDENTIFIED					
PROCESSING TIME PROVIDED					
DATED					
E. VINEGARS –SOLUTION IDENTIFIED					
F. VINEGAR – NO DEBRIS IN JAR					

~ JUDGES COMMENTS AVAILABLE ON BACK ~

GROUP 2 FOOD PRESERVATION JUDGING SHEET ENTRY

ITEM DESCRIPTION

DIVISION (circle) A , Y , J

CLASS

BLUE RIBBON: Excellent / Very Good

RED RIBBON: Good , Room for Improvement

WHITE: Fair/ Needs considerable Improvement

RIBBON

A. APPEARANCE	E	G	F	P	NP
UNIFORM SIZE & SHAPE –					
UNIFORM MATURITY –					
BLEMISH FREE –					
BRIGHT COLORED –					
CLEAR LIQUID –					
VINEGARS – DECORATIVE, UNIQUE-					
B. CONTAINER	E	G	F	P	NP
STANDARD CANNING JAR					
CLEAN					
SEAL INTACT					
VINEGARS –CLEAN BOTTLE /JAR-UNDAMAGED					
CORK,WAX, LID					
C. PACK	E	G	F	P	NP
ATTRACTIVE					
PROPER HEADSPACE					
LIQUID COVERS PRODUCT					
NO FLOATING PRODUCT					
VINEGAR –JAR NOT OVERFULL					
D. LABEL INFORMATION	E	G	F	P	NP
PRODUCT IDENTIFIED					
PROCESSING TIME PROVIDED					
DATED					
E. VINEGARS –SOLUTION IDENTIFIED					
F. VINEGAR – NO DEBRIS IN JAR					

~ JUDGES COMMENTS AVAILABLE ON BACK ~

FOOD PRESERVATION JUDGING SHEET ENTRY

ITEM DESCRIPTION

DIVISION (circle) A , Y , J

CLASS

BLUE RIBBON: Excellent / Very Good

RED RIBBON: Good , Room for Improvement

WHITE: Fair/ Needs considerable Improvement

RIBBON

A. APPEARANCE	E	G	F	P	NP
UNIFORM SIZE & SHAPE –					
UNIFORM MATURITY –					
BLEMISH FREE –					
BRIGHT COLORED –					
CLEAR LIQUID –					
VINEGARS – DECORATIVE, UNIQUE-					
B. CONTAINER	E	G	F	P	NP
STANDARD CANNING JAR					
CLEAN					
SEAL INTACT					
VINEGARS –CLEAN BOTTLE /JAR-UNDAMAGED					
CORK,WAX, LID					
C. PACK	E	G	F	P	NP
ATTRACTIVE					
PROPER HEADSPACE					
LIQUID COVERS PRODUCT					
NO FLOATING PRODUCT					
VINEGAR –JAR NOT OVERFULL					
D. LABEL INFORMATION	E	G	F	P	NP
PRODUCT IDENTIFIED					
PROCESSING TIME PROVIDED					
DATED					
E. VINEGARS –SOLUTION IDENTIFIED					
F. VINEGAR – NO DEBRIS IN JAR					

~ JUDGES COMMENTS AVAILABLE ON BACK ~

Washington State Grange Family Living Contests

FOOD PRESERVATION - GROUP 3 -DRIED FOOD SCORECARD

Exhibit Number _____ CLASS H Division A Y J (circle)

E= Excellent, G=Good, F= Fair, NP = No Placing

Appearance	E	G	F	NP
Uniform size & shape				
Free from mold & moisture				
Container				
Moisture Proof				
Air Proof				
Prevents Contamination (
Label Instructions				
Product identified				
Method of Drying (oven, etc)				
Total Drying time				
Pretreatment used				
Date				
Dryness				
Fruits: leathery & pliable				
Vegetables: brittle,hard;leathery or pliable depending on vegetable.				
Herbs: dry to crumble				
Fruit Leather: pliable,firm,peels easily from plastic wrap,free of large pieces of fruit.				
All :Lacks stickiness				
Jerky: recipe using USDA Guilelines. Recipe included with processing information.				

E=EXCELLENT, G= GOOD,F=FAIR, NP = NO PLACE. PLACE CHECK MARK IN APPROPRIATE PLACING IN EACH CATEGORY. THE MAJORITY GRADE IS FINAL PLACING.

RIBBON PLACING : E=BLUE G=RED F=WHITE

RIBBON _____

COMMENTS ON BACK

Washington State Grange Family Living Contests

FOOD PRESERVATION - GROUP 3 -DRIED FOOD SCORECARD

Exhibit Number _____ CLASS H Division A Y J (circle)

E= Excellent, G=Good, F= Fair, NP = No Placing

Appearance	E	G	F	NP
Uniform size & shape				
Free from mold & moisture				
Container				
Moisture Proof				
Air Proof				
Prevents Contamination (
Label Instructions				
Product identified				
Method of Drying (oven, etc)				
Total Drying time				
Pretreatment used				
Date				
Dryness				
Fruits: leathery & pliable				
Vegetables: brittle,hard;leathery or pliable depending on vegetable.				
Herbs: dry to crumble				
Fruit Leather: pliable,firm,peels easily from plastic wrap,free of large pieces of fruit.				
All :Lacks stickiness				
Jerky: recipe using USDA Guilelines. Recipe included with processing information.				

E=EXCELLENT, G= GOOD,F=FAIR, NP = NO PLACE. PLACE CHECK MARK IN APPROPRIATE PLACING IN EACH CATEGORY. THE MAJORITY GRADE IS FINAL PLACING.

RIBBON PLACING : E=BLUE G=RED F=WHITE

RIBBON _____

COMMENTS ON BACK

**JELLY, JAM, PRESERVES, CONSERVES,
OR MARMALADE SCORECARD**

Examine exhibit for the qualities listed below. Place a check in the appropriate column to indicate the placing deserved.

Exhibitor's Name (or No.) _____ County # _____

Product Entered _____

Class _____ Lot _____ Ribbon _____

	Excellent	Good	Fair	No Placing
<i>Characteristics of All Products</i>				
A. Containers				
Standard canning jar				
Clean				
Seal intact				
B. Label				
Product identified				
Water bath processing time correct				
Dated				
C. Appearance				
Does not appear runny				
Proper headspace				
No excessive seeds or tough skins visible				
D. Color				
Characteristics of fruit				
Free of burned fruit				

Specific Product Characteristics

A. Jelly				
Transparent; free of cloudiness				
Sparkling				
B. Jam				
Uniform pieces of crushed or ground fruit				
C. Preserves				
Uniform whole or large pieces of fruit				

☼ C0539

(continued)

**JELLY, JAM, PRESERVES, CONSERVES,
OR MARMALADE SCORECARD**

Examine exhibit for the qualities listed below. Place a check in the appropriate column to indicate the placing deserved.

Exhibitor's Name (or No.) _____ County # _____

Product Entered _____

Class _____ Lot _____ Ribbon _____

	Excellent	Good	Fair	No Placing
<i>Characteristics of All Products</i>				
A. Containers				
Standard canning jar				
Clean				
Seal intact				
B. Label				
Product identified				
Water bath processing time correct				
Dated				
C. Appearance				
Does not appear runny				
Proper headspace				
No excessive seeds or tough skins visible				
D. Color				
Characteristics of fruit				
Free of burned fruit				

Specific Product Characteristics

A. Jelly				
Transparent; free of cloudiness				
Sparkling				
B. Jam				
Uniform pieces of crushed or ground fruit				
C. Preserves				
Uniform whole or large pieces of fruit				

☼ C0539

(continued)

**JELLY, JAM, PRESERVES, CONSERVES,
OR MARMALADE SCORECARD**

Examine exhibit for the qualities listed below. Place a check in the appropriate column to indicate the placing deserved.

Exhibitor's Name (or No.) _____ County # _____

Product Entered _____

Class _____ Lot _____ Ribbon _____

	Excellent	Good	Fair	No Placing
--	-----------	------	------	------------

Characteristics of All Products

A. Containers				
Standard canning jar				
Clean				
Seal intact				
B. Label				
Product identified				
Water bath processing time correct				
Dated				
C. Appearance				
Does not appear runny				
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No excessive seeds or tough skins visible				
D. Color				
Characteristics of fruit				
Free of burned fruit				

Specific Product Characteristics

A. Jelly				
Transparent; free of cloudiness				
Sparkling				
B. Jam				
Uniform pieces of crushed or ground fruit				
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Uniform whole or large pieces of fruit				

**JELLY, JAM, PRESERVES, CONSERVES,
OR MARMALADE SCORECARD**

Examine exhibit for the qualities listed below. Place a check in the appropriate column to indicate the placing deserved.

Exhibitor's Name (or No.) _____ County # _____

Product Entered _____

Class _____ Lot _____ Ribbon _____

	Excellent	Good	Fair	No Placing
--	-----------	------	------	------------

Characteristics of All Products

A. Containers				
Standard canning jar				
Clean				
Seal intact				
B. Label				
Product identified				
Water bath processing time correct				
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C. Appearance				
Does not appear runny				
Proper headspace				
No excessive seeds or tough skins visible				
D. Color				
Characteristics of fruit				
Free of burned fruit				

Specific Product Characteristics

A. Jelly				
Transparent; free of cloudiness				
Sparkling				
B. Jam				
Uniform pieces of crushed or ground fruit				
C. Preserves				
Uniform whole or large pieces of fruit				

	Excellent	Good	Fair	No Placing
D. Conserves Well-blended mixture of fruits with or without nuts or raisins				
E. Marmalade Uniform pieces of fruit suspended evenly in translucent jelly				
F. Comments: _____				



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	Excellent	Good	Fair	No Placing
D. Conserves Well-blended mixture of fruits with or without nuts or raisins				
E. Marmalade Uniform pieces of fruit suspended evenly in translucent jelly				
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NEEDLEWORK ENTRY # _____ PLASTIC CANVAS/EMBROIDERY/CROSSSTITCH DIVISION (CIRCLE) A , Y , J RIBBON _____ ITEM DESCRIPTION _____ BLUE RIBBON :EXCELLENT VERY GOOD RED RIBBON :GOOD ROOM FOR IMPROVEMENT WHITE RIBBON: FAIR NEEDS CONSIDERABLE IMPROVEMENT		Excellent	Good	Fair	No Place
GENERAL APPEARANCE					
VISUAL IMPACT – IMPRESSION, CHARACTERISTIC OF THE PROCESS USED.					
DESIGN .OVERALL FEELING.					
PRESENTATION- CLEAN,NEAT,PRESSED					
CREATIVITY:					
USE OF EMBELLISHMENTS, TOP STITCHING, KNOTS, BEADS					
COORDINATION OF COLORS, FABRICS, AND OR THREADS					
ITEM SUITABLE FOR USE.					
WORKMANSHIP					
PRECISION IN EXECUTION OF TECHNIQUES USED.					
PRESSED AND OR FINISHED PROPERLY. KNOTS UNVISIBLE.					
PRECISION IN CONSTRUCTION OF OBJECT INCORPORATED; MATERIALS, PATTERN, THREADS ETC.					
COORDINATION OF COLORS, TEXTURES, MEDIUMS.					
EVEN STITCHES, TENSION OF STITCHES, STRAIGHT STITCHES					
COMMENTS:					

NEEDLEWORK ENTRY # _____ PLASTIC CANVAS/EMBROIDERY/CROSSSTITCH DIVISION (CIRCLE) A , Y , J CLASS _____ RIBBON _____ ITEM DESCRIPTION _____ BLUE RIBBON :EXCELLENT VERY GOOD RED RIBBON :GOOD ROOM FOR IMPROVEMENT WHITE RIBBON: FAIR NEEDS CONSIDERABLE IMPROVEMENT		Excellent	Good	Fair	No Place
GENERAL APPEARANCE					
VISUAL IMPACT – IMPRESSION, CHARACTERISTIC OF THE PROCESS USED.					
DESIGN .OVERALL FEELING.					
PRESENTATION- CLEAN,NEAT,PRESSED					
CREATIVITY:					
USE OF EMBELLISHMENTS, TOP STITCHING, KNOTS, BEADS					
COORDINATION OF COLORS, FABRICS, AND OR THREADS					
ITEM SUITABLE FOR USE.					
WORKMANSHIP					
PRECISION IN EXECUTION OF TECHNIQUES USED.					
PRESSED AND OR FINISHED PROPERLY. KNOTS UNVISIBLE.					
PRECISION IN CONSTRUCTION OF OBJECT INCORPORATED; MATERIALS, PATTERN, THREADS ETC.					
COORDINATION OF COLORS, TEXTURES, MEDIUMS.					
EVEN STITCHES, TENSION OF STITCHES, STRAIGHT STITCHES					
COMMENTS:					

JUDGING SHEETS

GROUP 5 -

QUILTS

JUDGING SCORECARD

ENTRY # _____ DIVISION: A, Y, J, (CIRCLE ONE) CLASS _____ ITEM _____

RIBBON _____ Judges Initials _____

E=EXCELLENT, G= GOOD, F=FAIR, NP = NO PLACE.

PLACE A CHECK MARK IN APPROPRIATE PLACEMENT IN EACH CATEGORY.

THE MAJORITY GRADED IS FINAL PLACING.

Each judging category is allotted a possibility of points. See Individual Category

RIBBON PLACING : Excellent / Very Good= BLUE,

) Good / Room for improvement=RED,

Fair Needs considerable improvement + WHITE

Excellent

Good

Fair

No
Placing

General Appearance

Attractive & Pleasing to look at, does it draw your attention?

Is it neat & clean; no loose threads, knots or hairs etc.?

Design

Does the surface design have pleasing rhythm & balance?

Is the distribution of lights & darks effective?

Choice & Use of Color

Are the colors harmonious & do they work well together?

Do the border, bindings and backing colors complement, repeat or harmonize with the other colors in the quilt?

Suitability of Materials Relative to Design and Function

Is the fabric weave and fiber type appropriate for the use intended?

Are the materials compatible?

Use of Quilting /Tying Patterns/ Embellishments

Does it enhance & work with surface design to create a pleasing effect?

Does it have a design of its own other than holding the pieces together?

Workmanship

Do all points & corners meet precisely in the patchwork?

Are seams flat and unobstructive?

Are seams complete or edges sufficiently fastened in place?

Quilting, Tying, Embellishing Techniques

Are the quilting stitches evenly spaced and uniform in length over the entire quilt including back?

Are the straight lines straight and the curved lines smooth?

If tied are the ties uniform throughout and the knots tied securely?

Precision & Finishing of Binding/Edges.

Is the binding free of puckers and ripples?

Are the corners as attractively crafted as the rest of the binding?

Backing

Is the back free of unsightly stitches, marks, or other distractions?

Is the grain straight?

Comments:

State Quilt Square Judging Sheet

DIVISION _____ ENTRY # _____

TOTAL POINTS _____

Ribbon _____

PLACING _____

BLUE = 90 + POINTS

RED = 80 + POINTS

WHITE = 70 + POINTS

STANDARDS	EXCELLENT (25 Pts)	GOOD (15 Pts)	FAIR (10 Pts)	POOR (0 -9 Pts)	Comments
SIZE: Square must measure 12 ½ inches unfinished. (1-25 points)					
General Appearance Attractive, choice of colors, makes a statement. (1-25 POINTS)					
Theme Met (1-25 POINTS)					
Workmanship Stitches .- Seams pressed correctly & trimmed. - Points & corners meet precisely.- (1-25 POINTS)					
Suitability fabrics and embellishments. (1-25 POINTS)					

COMMENTS: _____

State Quilt Square Judging Sheet

DIVISION _____ ENTRY # _____

TOTAL POINTS _____

Ribbon _____

PLACING _____

BLUE = 90 + POINTS

RED = 80 + POINTS

WHITE = 70 + POINTS

STANDARDS	EXCELLENT (25 Pts)	GOOD (15 Pts)	FAIR (10 Pts)	Poor (0-9 Pts)	Comments
SIZE: Square must measure 12 ½ inches unfinished. (1-25 points)					
General Appearance Attractive, choice of colors, makes a statement. (1-25 POINTS)					
Theme Met (1-25 POINTS)					
Workmanship Stitches .- Seams pressed correctly & trimmed. - Points & corners meet precisely.- (1-25 POINTS)					
Suitability fabrics and embellishments. (1-25 POINTS)					

COMMENTS: _____

SEWING SCORE SHEET		ENTRY # _____			
DIVISION (CIRCLE) A , Y , J CLASS _____		RIBBON _____			
ITEM DESCRIPTION _____		Excellent	Good	Fair	No Place
BLUE RIBBON : EXCELLENT / VERY GOOD					
RED RIBBON : GOOD ROOM FOR IMPROVEMENT					
WHITE RIBBON : FAIR/ NEEDS CONSIDERABLE IMPROVEMENT					
GENERAL APPEARANCE					
VISUAL IMPACT – IMPRESSION, CHARACTERISTIC OF THE PROCESS USED.					
PRESENTATION- CLEAN,NEAT,PRESSED					
DESIGN: ORGANIZATION OF ELEMENTS OF DESIGN.					
CREATIVITY:					
EMBELLISHMENTS,TOP STITCHING AND OR SEAMS					
FABRIC OF ITEM AND ITEM SUITABLE FOR USE.					
WORKMANSHIP					
PRECISION IN EXECUTION OF TECHNIQUES USED.					
SEAMS , FACINGS FLAT,PRESSED , FINISHED PROPERLY.					
PRECISION IN CONSTRUCTION OF OBJECT INCORPORATED; ZIPPER,BUTTONHOLE,COLLAR STAY,PLEATS,CUFFS ETC.					
COORDINATION OF PATTERNS IN FABRICS; PLAIDS,ETC.					
EVEN STITCHES, TENSION , STRAIGHT STITCHES					
COMMENTS:					

SEWING SCORE SHEET		ENTRY # _____			
DIVISION (CIRCLE) A , Y , J CLASS _____		RIBBON _____			
ITEM DESCRIPTION _____		Excellent	Good	Fair	No Place
BLUE RIBBON : EXCELLENT / VERY GOOD					
RED RIBBON : GOOD ROOM FOR IMPROVEMENT					
WHITE RIBBON : FAIR/ NEEDS CONSIDERABLE IMPROVEMENT					
GENERAL APPEARANCE					
VISUAL IMPACT – IMPRESSION, CHARACTERISTIC OF THE PROCESS USED.					
PRESENTATION- CLEAN,NEAT,PRESSED					
DESIGN: ORGANIZATION OF ELEMENTS OF DESIGN.					
CREATIVITY:					
EMBELLISHMENTS,TOP STITCHING AND OR SEAMS					
FABRIC OF ITEM AND ITEM SUITABLE FOR USE.					
WORKMANSHIP					
PRECISION IN EXECUTION OF TECHNIQUES USED.					
SEAMS , FACINGS FLAT,PRESSED , FINISHED PROPERLY.					
PRECISION IN CONSTRUCTION OF OBJECT INCORPORATED; ZIPPER,BUTTONHOLE,COLLAR STAY,PLEATS,CUFFS ETC.					
COORDINATION OF PATTERNS IN FABRICS; PLAIDS,ETC.					
EVEN STITCHES, TENSION , STRAIGHT STITCHES					
COMMENTS:					

GRANGE COMFORT TOY JUDGING SHEET

ENTRY # _____ CLASS _____ AGE _____ PLACING _____ POINTS TOTAL: _____

BLUE RIBBON = 90 – 100 POINTS

RED RIBBON = 80 – 89 POINTS

WHITE RIBBON = 70 – 79 POINTS

QUALITY STANDARDS	EXCELLENT	GOOD	FAIR	POINTS
GENERAL APPEARANCE (1-20 POINTS)				
CREATIVITY (1-10 POINTS)				
MEETS SAFETY STANDARDS (1-20 POINTS)				
WORKMANSHIP (1-50 POINTS)				

COMMENTS: _____

GRANGE COMFORT TOY JUDGING SHEET

ENTRY # _____ CLASS _____ AGE _____ PLACING _____ POINTS TOTAL: _____

BLUE RIBBON = 90 – 100 POINTS

RED RIBBON = 80 – 89 POINTS

WHITE RIBBON = 70 – 79 POINTS

QUALITY STANDARDS	EXCELLENT	GOOD	FAIR	POINTS
GENERAL APPEARANCE (1-20 POINTS)				
CREATIVITY (1-10 POINTS)				
MEETS SAFETY STANDARDS (1-20 POINTS)				
WORKMANSHIP (1-50 POINTS)				

COMMENTS: _____

GRANGE COMFORT TOY JUDGING SHEET

ENTRY # _____ CLASS _____ AGE _____ PLACING _____ POINTS TOTAL: _____

BLUE RIBBON = 90 – 100 POINTS

RED RIBBON = 80 – 89 POINTS

WHITE RIBBON = 70 – 79 POINTS

QUALITY STANDARDS	EXCELLENT	GOOD	FAIR	POINTS
GENERAL APPEARANCE (1-20 POINTS)				
CREATIVITY (1-10 POINTS)				
MEETS SAFETY STANDARDS (1-20 POINTS)				
WORKMANSHIP (1-50 POINTS)				

COMMENTS: _____

SCORECARD FOR EVALUATION OF FLAVORED VINEGAR

Examine exhibit for the qualities listed below. Place a check in each column to indicate the placing deserved.

Exhibitor's Name (or No.) _____

Class _____ Ribbon _____

A. Mandatory Requirements	YES	Disqualified
Label information present		

	Excellent	Good	Fair	No Placing
B. Product Safety Issues				
Clean jar and lid OR				
Clean bottle and undamaged cork				
Jar is not overfull				
Produce is blemish free				
No debris in jar				
C. Product Esthetics				
Fresh, pungent aroma				
Appropriate flavor				
Attractive bottle or jar				
Label is unobtrusive				
Clear, sparkling liquid				
Added elements appear clean and fresh				

Comments: _____

SCORECARD FOR EVALUATION OF FLAVORED VINEGAR

Examine exhibit for the qualities listed below. Place a check in each column to indicate the placing deserved.

Exhibitor's Name (or No.) _____

Class _____ Ribbon _____

A. Mandatory Requirements	YES	Disqualified
Label information present		

	Excellent	Good	Fair	No Placing
B. Product Safety Issues				
Clean jar and lid OR				
Clean bottle and undamaged cork				
Jar is not overfull				
Produce is blemish free				
No debris in jar				
C. Product Esthetics				
Fresh, pungent aroma				
Appropriate flavor				
Attractive bottle or jar				
Label is unobtrusive				
Clear, sparkling liquid				
Added elements appear clean and fresh				

Comments: _____

