(en estimate	1		2.5.3	
RECIPE NAME			ΠΩA	U
DIVISIONCLASSRIBBON	C: FLAVOR AND AROMA-TASTE,SMELL EXCELLENT(50) GOOD FAIR JUDGES COMN	<u>B: TEXTURE-</u> TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY EXCELLENT GOOD FAIR POOR	A: APPEARANCE- GENERAL APPEAF EXCELLENT	DIVISION
BLUE RIBBON : RED RIBBON :WHITE RIBBON	ENT	RE,	LEN	ON R
	(5C		APP	RECIPE NAME
A: APPEARANCE-		GMB	EAR	- N
GENERAL APPEARANCE; SHAPE, SIZE, CRUST, OUTSIDE TEXTURE.		MB, GRA	GOOD	AME
EXCELLENT GOOD FAIR POOR	<u>MA-</u> TA GOOD JUD	AIN	D E S	RIE
		5.0	HAP	BOI
B: TEXTURE-	ES C	COLOR FAIR	PE, SI FAIR	N : 16 J
TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY	SMEL FAIR COMI	M	IZE,	: RED
EXCELLENT GOOD FAIR POOR		DIST &		RIB
	- TASTE, SMELL. OD FAIR POOR JUDGES COMMENTS ON BACK	SR SS	RUST, O POOR	BAKING JUDGING SHEET
C: FLAVOR AND AROMA- TASTE, SMELL.	POOR S ON B	ELAS		:W
EXCELLENT(50) GOOD FAIR POOR	3AC		SIDE	HIT
JUDGES COMMENTS ON BACK		۲۲	ΞTE	
			<u>A: APPEARANCE-</u> GENERAL APPEARANCE; SHAPE, SIZE, CRUST,OUTSIDE TEXTURE EXCELLENT GOOD FAIR POOR	BAKING JUDGING SHEET ENTRY #AMECLASS
			Æ.	
BAKING JUDGING SHEET ENTRY # RECIPE NAME				
DIVISIONCLASSRIBBON				
BLUE RIBBON : RED RIBBON :WHITE RIBBON				
BLOE RIBBON : RED RIBBON . WHITE RIBBON				1
A: APPEARANCE-		and the second second		
GENERAL APPEARANCE; SHAPE, SIZE, CRUST, OUTSIDE TEXTURE.	1 · · · · · · · · · · · · · · · · · · ·	51.34	2 A b	
EXCELLENT GOOD FAIR POOR	and the second s	A REAL PROPERTY OF THE REAL		
			0.15	_
	<u>C: FL</u> EXCE	B: TH TEXT EXCE	A: A GEN EXC	DIVI
<u>B: TEXTURE-</u>	<u>C: FLAV(</u> EXCELLE	<u>B: TEXTU</u> TEXTURI EXCELLE	<u>A: APPE</u> GENERA EXCELLE	DIVISIO
	<u>C:</u> FLAVOR A EXCELLENT(!	B: TEXTURE, CF TEXTURE, CF EXCELLENT_	A: APPEARA GENERAL AP EXCELLENT	REC
<u>B: TEXTURE-</u>	<u>C: FLAVOR AND</u> EXCELLENT(50)		A: APPEARANCE GENERAL APPEA EXCELLENT	RECIPE N
<u>B: TEXTURE-</u> TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY	<u>C: FLAVOR AND ARO</u> EXCELLENT(50)	RUMB, GC	PPEARA	ECIPE NA
B: TEXTURE- TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY EXCELLENT GOOD FAIR POOR <u>C: FLAVOR AND AROMA-</u> TASTE,SMELL.	AROMA GO	RUMB, GC	<u>A: APPEARANCE-</u> GENERAL APPEARANCE; EXCELLENT GOOD	ECIPE NAMEBLUE F
<u>B: TEXTURE-</u> TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY EXCELLENT GOOD FAIR POOR	AROMA GO	RUMB, GC	<u>A: APPEARANCE-</u> GENERAL APPEARANCE; SH <i>I</i> EXCELLENT GOOD	ECIPE NAMEBLUE F
B: TEXTURE- TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY EXCELLENT GOOD FAIR POOR <u>C: FLAVOR AND AROMA-</u> TASTE,SMELL.	AROMA GO	RUMB, GC	<u>A: APPEARANCE-</u> GENERAL APPEARANCE; SHAPE, EXCELLENT GOOD FA	ECIPE NAME
B: TEXTURE- TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY EXCELLENT GOOD FAIR POOR C: FLAVOR AND AROMA- TASTE, SMELL. EXCELLENT(50) GOOD FAIR POOR	AROMA GO	RUMB, GC	<u>A: APPEARANCE-</u> GENERAL APPEARANCE; SHAPE, SIZI EXCELLENT GOOD FAIR	ECIPE NAME
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	AROMA GO	RUMB, GC	<u>A: APPEARANCE-</u> GENERAL APPEARANCE; SHAPE, SIZE, CF EXCELLENT GOOD FAIR	ECIPE NAME
B: TEXTURE- TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY EXCELLENTGOODFAIRPOOR C: FLAVOR AND AROMA- TASTE, SMELL. EXCELLENT(50)GOODFAIRPOOR JUDGES COMMENTS ON BACK	AROMA GO	RUMB, GC	<u>A: APPEARANCE-</u> GENERAL APPEARANCE; SHAPE, SIZE, CRUST EXCELLENT GOOD FAIR PO	ECIPE NAME
B: TEXTURE- TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY EXCELLENTGOOD FAIR POOR C: FLAVOR AND AROMA- TASTE, SMELL. EXCELLENT(50)GOOD FAIR POOR JUDGES COMMENTS ON BACK GROUP 1 BAKING JUDGING SHEET ENTRY # RECIPE NAME	AROMA GO	RUMB, GC	<u>A: APPEARANCE-</u> GENERAL APPEARANCE; SHAPE, SIZE, CRUST,OU EXCELLENT GOOD FAIR POOR_	ECIPE NAME
B: TEXTURE- TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY EXCELLENTGOODFAIRPOOR C: FLAVOR AND AROMA- TASTE, SMELL. EXCELLENT(50)GOODFAIRPOOR JUDGES COMMENTS ON BACK GROUP 1 BAKING JUDGING SHEET ENTRY # RECIPE NAME DIVISIONGROUP_1CLASSRIBBON	AROMA GO	RUMB, GC	<u>A: APPEARANCE-</u> GENERAL APPEARANCE; SHAPE, SIZE, CRUST,OUTSI EXCELLENT GOOD FAIR POOR	ECIPE NAME
B: TEXTURE- TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY EXCELLENTGOOD FAIR POOR C: FLAVOR AND AROMA- TASTE, SMELL. EXCELLENT(50)GOOD FAIR POOR JUDGES COMMENTS ON BACK GROUP 1 BAKING JUDGING SHEET ENTRY # RECIPE NAME	AROMA- TASTE,SMELL. GOOD FAIR JUDGES COMMENT	RUMB, GRAIN, COLOR; MC GOOD FAIR	<u>A: APPEARANCE-</u> GENERAL APPEARANCE; SHAPE, SIZE, CRUST,OUTSIDE T EXCELLENT GOOD FAIR POOR	BAKING JUDGING SHEET ECIPE NAMECLASS BLUE RIBBON : RED RIBBON :WHITE
B: TEXTURE- TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY EXCELLENTGOODFAIRPOOR C: FLAVOR AND AROMA- TASTE, SMELL. EXCELLENT(50)GOODFAIRPOOR JUDGES COMMENTS ON BACK GROUP 1BAKING JUDGING SHEETENTRY # RECIPE NAME DIVISIONGROUP_1CLASSRIBBON BLUE RIBBON : RED RIBBON :WHITE RIBBON	AROMA GO	RUMB, GC	<u>A: APPEARANCE-</u> GENERAL APPEARANCE; SHAPE, SIZE, CRUST,OUTSIDE TEXT EXCELLENT GOOD FAIR POOR	BAKING JUDGING SHEET EN
B: TEXTURE- TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY EXCELLENTGOODFAIRPOOR C: FLAVOR AND AROMA- TASTE, SMELL. EXCELLENT(50)GOODFAIRPOOR JUDGES COMMENTS ON BACK GROUP 1BAKING JUDGING SHEETENTRY # RECIPE NAME DIVISIONGROUP_1CLASSRIBBON BLUE RIBBON : RED RIBBON :WHITE RIBBON A: APPEARANCE-	AROMA GO	RUMB, GC	NCE; SHAPE, SIZE, CF OOD FAIR	BAKING JUDGING SHEET EN
B: TEXTURE- TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY EXCELLENTGOODFAIRPOOR C: FLAVOR AND AROMA- TASTE, SMELL. EXCELLENT(50)GOODFAIRPOOR JUDGES COMMENTS ON BACK GROUP 1BAKING JUDGING SHEET ECIPE NAME DIVISIONGROUP_1CLASS RIBBON : RED RIBBON : WHITE RIBBON A: APPEARANCE- GENERAL APPEARANCE; SHAPE, SIZE, CRUST, OUTSIDE TEXTURE.	AROMA GO	RUMB, GC	<u>A: APPEARANCE-</u> GENERAL APPEARANCE; SHAPE, SIZE, CRUST,OUTSIDE TEXTURE. EXCELLENT GOOD FAIR POOR	BAKING JUDGING SHEET ECIPE NAMECLASS BLUE RIBBON : RED RIBBON :WHITE
B: TEXTURE- TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY EXCELLENTGOODFAIRPOOR C: FLAVOR AND AROMA- TASTE, SMELL. EXCELLENT(50)GOODFAIRPOOR JUDGES COMMENTS ON BACK GROUP 1BAKING JUDGING SHEETENTRY # RECIPE NAME DIVISIONGROUP_1CLASSRIBBON BLUE RIBBON : RED RIBBON :WHITE RIBBON A: APPEARANCE-	AROMA GO	RUMB, GC	<u>A: APPEARANCE-</u> GENERAL APPEARANCE; SHAPE, SIZE, CRUST,OUTSIDE TEXTURE. EXCELLENT GOOD FAIR POOR	BAKING JUDGING SHEET EN
B: TEXTURE- TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY EXCELLENTGOODFAIRPOOR C: FLAVOR AND AROMA- TASTE, SMELL. EXCELLENT(50)GOODFAIRPOOR JUDGES COMMENTS ON BACK GROUP 1BAKING JUDGING SHEET ECIPE NAME DIVISIONGROUP_1CLASS RIBBON : RED RIBBON : WHITE RIBBON A: APPEARANCE- GENERAL APPEARANCE; SHAPE, SIZE, CRUST, OUTSIDE TEXTURE.	AROMA GO	RUMB, GC	<u>A: APPEARANCE-</u> GENERAL APPEARANCE; SHAPE, SIZE, CRUST,OUTSIDE TEXTURE. EXCELLENT GOOD FAIR POOR	BAKING JUDGING SHEET EN
B: TEXTURE- TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY EXCELLENTGOODFAIRPOOR C: FLAVOR AND AROMATASTE,SMELL. EXCELLENT (50)GOODFAIRPOOR JUDGES COMMENTS ON BACK GROUP 1 BAKING JUDGING SHEET ENTRY # RECIPE NAME DIVISIONGROUP BLUE RIBBON : RED RIBBON :WHITE RIBBON A: APPEARANCE- GENERAL APPEARANCE; SHAPE, SIZE, CRUST, OUTSIDE TEXTURE. EXCELLENTGOOD FAIR POOR	AROMA GO	RUMB, GC	<u>A: APPEARANCE-</u> GENERAL APPEARANCE; SHAPE, SIZE, CRUST,OUTSIDE TEXTURE. EXCELLENT GOOD FAIR POOR	BAKING JUDGING SHEET EN
B: TEXTURE- TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY EXCELLENTGOODFAIRPOOR C: FLAVOR AND AROMA- TASTE, SMELL. EXCELLENT (50)GOODFAIRPOOR JUDGES COMMENTS ON BACK GROUP 1BAKING JUDGING SHEET ECIPE NAME DIVISIONGROUP1 CLASS BLUE RIBBON : RED RIBBON :WHITE RIBBON A: APPEARANCE- GENERAL APPEARANCE; SHAPE, SIZE, CRUST, OUTSIDE TEXTURE. EXCELLENTGOODFAIRPOOR B: TEXTURE-	AROMA GO	RUMB, GC	<u>A: APPEARANCE-</u> GENERAL APPEARANCE; SHAPE, SIZE, CRUST,OUTSIDE TEXTURE. EXCELLENT GOOD FAIR POOR	BAKING JUDGING SHEET EN
B: TEXTURE- TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY EXCELLENTGOODFAIRPOOR C: FLAVOR AND AROMA- TASTE, SMELL. EXCELLENT(50)GOODFAIRPOOR JUDGES COMMENTS ON BACK GROUP 1BAKING JUDGING SHEET DIVISIONGROUP_1CLASSRIBBON BLUE RIBBON : RED RIBBON :WHITE RIBBON A: APPEARANCE- GENERAL APPEARANCE; SHAPE, SIZE, CRUST, OUTSIDE TEXTURE. EXCELLENTGOODFAIRPOOR B: TEXTURE- TEXTURE- TEXTURE- TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY	AROMA GO	RUMB, GC	<u>A: APPEARANCE-</u> GENERAL APPEARANCE; SHAPE, SIZE, CRUST,OUTSIDE TEXTURE. EXCELLENT GOOD FAIR POOR	BAKING JUDGING SHEET EN
B: TEXTURE- TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY EXCELLENTGOODFAIRPOOR C: FLAVOR AND AROMA-TASTE, SMELL. EXCELLENT(50)GOODFAIRPOOR JUDGES COMMENTS ON BACK GROUP 1BAKING JUDGING SHEET POOR BCOP 1 GROUP 1 C: FLAVOR AND AROMA- TASTE, SMELL. EXCELLENT (50) GROUP 1	AROMA GO	RUMB, GC	<u>A: APPEARANCE-</u> GENERAL APPEARANCE; SHAPE, SIZE, CRUST,OUTSIDE TEXTURE. EXCELLENT GOOD FAIR POOR	BAKING JUDGING SHEET EN
B: TEXTURE- TEXTURE, CRUMB, GRAIN, COLOR; MOIST & ELASTICITY EXCELLENTGOODFAIRPOOR C: FLAVOR AND AROMA-TASTE, SMELL. EXCELLENT(50)GOODFAIRPOOR JUDGES COMMENTS ON BACK Image: Strain Stra	AROMA GO	RUMB, GC	<u>A: APPEARANCE-</u> GENERAL APPEARANCE; SHAPE, SIZE, CRUST,OUTSIDE TEXTURE. EXCELLENT GOOD FAIR POOR	BAKING JUDGING SHEET EN

WASHINGTON STATE GRANGE	FAMILY	LIVING	CONTE	ST
CANDY JUDGING SHEET	DIV	ISION /	λ Y J (CIRC
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:			L	

WASHINGTON STATE GRANGE FAMILY LIVING CONTEST CANDY JUDGING SHEET **DIVISION A Y J (CIRCLE)** ENTRY NUMBER CLASS F G F NP **APPEARANCE** 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 F CANDY JUDGING SHEET ENTRY NUMBER		ISION A	VING CONTE		
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:					

FOOD PRESERVATION JUDGING SHEET ENTRY #	FOOD PRESERVATION JUDGING SHEET ENTRY # ITEM DESCRIPTION
DIVISION (circle) A , Y , J CLASS	DIVISION (circle) A , Y , J Chour CLASS
BLUE RIBBON: Excellent / Very Good	BLUE RIBBON: Excellent / Very Good
RED RIBBON: Good , Room for Improvement	RED RIBBON: Good , Room for Improvement WHITE: Fair/ Needs considerable Improvement RIBBON
WHITE: Fair/ Needs considerable Improvement RIBBON	
A. APPEARANCE E G F P NP	A. APPEARANCE E G F P NP
UNIFORM SIZE & SHAPE –	
	UNIFORM MATURITY –
BLEMISH FREE –	BRIGHT COLORED –
CLEAR LIQUID –	CLEAR LIQUID –
VINEGARS – DECORATIVE, UNIQUE	VINEGARS – DECORATIVE, UNIQUE-
B. CONTAINER E G F P NP	B. CONTAINER E G F P NP
STANDARD CANNING JAR	STANDARD CANNING JAR CLEAN
CLEAN	SEAL INTACT
VINEGARS –CLEAN BOTTLE /JAR-UNDAMAGED	VINEGARS -CLEAN BOTTLE /JAR-UNDAMAGED
CORK,WAX, LID	CORK,WAX, LID
C. PACK E G F P NP	C. PACK E G F P NP
ATTRACTIVE	
	PROPER HEADSPACE
LIQUID COVERS PRODUCT	
VINEGAR –JAR NOT OVERFULL	VINEGAR –JAR NOT OVERFULL
D. LABEL INFORMATION E G F P NP	D. LABEL INFORMATION E G F P NP
PRODUCT IDENTIFIED	PRODUCT IDENTIFIED
PROCESSING TIME PROVIDED	PROCESSING TIME PROVIDED
DATED E. VINEGARS –SOLUTION IDENTIFIED	DATED
F. VINEGAR – NO DEBRIS IN JAR	F. VINEGAR – NO DEBRIS IN JAR
~ JUDGES COMMENTS AVAILABLE ON BACK ~	~ JUDGES COMMENTS AVAILABLE ON BACK ~
ú airt	FOOD PRESERVATION JUDGING SHE ITEM DESCRIPTION DIVISION (circle) A , Y, J BLUE RIBBON: Excellent / Very Good RED RIBBON: Good , Room for Improvement WHITE: Fair/ Needs considerable Improvement UNIFORM SIZE & SHAPE – UNIFORM MATURITY – BLEMISH FREE – BLEMISH FREE – BLIGHT COLORED – CLEAR LIQUID – VINEGARS – DECORATIVE, UNIQUE- B. CONTAINER B. CONTAINER
	FOOD PF ESCRIPTION_ N (circle) A IBBON: Excell 3BON: Exce
CLEAN SEAL IN VINEGA CORK,W PACK ATTRA PROPE LIQUID NO FLC VINEGA VINEGA VINEGA VINEGA JUI	Circ Circ Circ Circ Circ NN: Circ NN: Circ NN: Circ NN: Circ NN: Circ NN: Circ Circ Circ Circ Circ Circ Circ Circ
CLEAN SEAL INTACT VINEGARS - CLEAN BOTTLE /J AR CORK, WAX, LID PACK ATTRACTIVE PROPER HEADSPACE LIQUID COVERS PRODUCT NO FLOATING PRODUCT VINEGAR - JAR NOT OVERFULL LABEL INFORMATION PRODUCT IDENTIFIED PROCESSING TIME PROVIDED DATED VINEGAR - NO DEBRIS IN JAR " JUDGES COMMENTS AVAIL	FOOD PRESERVATION JUDGI SCRIPTION V (circle) A , Y , J BON: Excellent / Very Good BON: Excellent / Very Good BON: Good , Room for Improver Fair/ Needs considerable Improv Fair/ Needs considerable Improver Fair/ Needs Considerable Improver STANDARD CANNING JAR
S-S SING	D CE FREE FREE FREE FREE FREE FREE FREE F
	ANI
N E N E	NING
	ATIC
JAR FUL	IQU npr ove
CLEAN SEAL INTACT VINEGARS - CLEAN BOTTLE /J AR-UNDAMAGED CORK, WAX, LID PACK E G F G PACK ATTRACTIVE PROPER HEADSPACE LIQUID COVERS PRODUCT NO FLOATING PRODUCT NO FLOATING PRODUCT VINEGAR - JAR NOT OVERFULL LABEL INFORMATION PRODUCT IDENTIFIED PROCESSING TIME PROVIDED PROCESSING TIME PROVIDED VINEGAR - NO DEBRIS IN JAR VINEGAR - NO DEBRIS IN JAR	
	Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image: Figure 1 Image:

F P NP

F P NP

ON BACK ~ MAGED ם | ק ק т Р NP NP

-

Washington State Grange Family Livin	g Co	ntes	ts		Washington State Grange Family Living Contests
FOOD PRESERVATION - GROUP 3 -DRIED FOOD SCORECARD			FOOD PRESERVATION - GROUP 3 -DRIED FOOD SCORECARD		
Exhibit Number CLASS H Division	AY	J	(ci	rcle)	Exhibit Number ^{CLASS H} Division A Y J (circle)
E= Excellent, G=Good, F= Fair, NP =	No P	lacir	ng		E= Excellent, G=Good, F= Fair, NP = No Placing
Appearance	E	G	F	NP	Appearance E G F NP
Uniform size & shape					Uniform size & shape
Free from mold & moisture					Free from mold & moisture
Container					Container
Moisture Proof					Moisture Proof
Air Proof					Air Proof
Prevents Contamination (Prevents Contamination (
Label Instructions					Label Instructions
Product identified					Product identified
Method of Drying (oven, etc)					Method of Drying (oven, etc)
Total Drying time				·	Total Drying time
Pretreatment used					Pretreatment used
Date					Date
Dryness					Dryness
Fruits: leathery & pliable					Fruits: leathery & pliable
Vegetables: brittle,hard;leathery or					Vegetables: brittle,hard;leathery or
pliable depending on vegetable.					pliable depending on vegetable.
Herbs: dry to crumble					Herbs: dry to crumble
Fruit Leather: pliable, firm, peels easily					Fruit Leather: pliable, firm, peels easily
from plastic wrap, free of large pieces of					from plastic wrap, free of large pieces of
fruit.					fruit.
All :Lacks stickiness					All :Lacks stickiness
Jerky: recipe using USDA Guilelines.					Jerky: recipe using USDA Guilelines.
Recipe included with processing					Recipe included with processing
information.					information.
E=EXCELLENT, G= GOOD,F=FAIR, NP = NO PLACE. PI IN APPROPRIATE PLACING IN EACH CATEGORY. THE IS FINAL PLACING. RIBBON PLACING : E=BLUE G=RED F=WHITE RIBBON COMMENTS ON BACK	MAJ				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.

Ext	nibitor's Name (or No.)	County #				
Pro	duct Entered					
Cla	uss Lot		Ribbor	ــــــ		
		Excellent	Good	Fair	No Placing	
		Cha	aracteristics	of All Prod	lucts	
Α.	Containers Standard canning jar					
	Clean					
	Seal intact					
В.	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					
		Spe	cific Produc	t Character	ristics	
Α.	Jelly Transparent; free of cloudiness					
	Sparkling					
В.	Jam Uniform pieces of crushed or ground fruit				,	
C.	Preserves Uniform whole or large pieces of fruit					
8	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 #					
Pro	duct Entered				
Cla	ss Lot		Ribbor	ــــــ	
		Excellent	Good	Fair	No Placing
		Cha	aracteristics	of All Prod	ucts
Α.	Containers Standard canning jar				
	Clean				
	Seal intact				
В.	Label Product identified				
	Water bath processing time correct				
	Dated				
C.	Appearance Does not appear runny				2.8
	Proper headspace				
	No excessive seeds or tough skins visible				.*
D.	Color Characteristics of fruit				
	Free of burned fruit				
		Spe	cific Produc	t Character	istics
Α.	Jelly Transparent; free of cloudiness				
	Sparkling				
в.	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.

Ex	hibitor's Name (or No.)	County #				
Pro	oduct Entered					
Cla	ass Lot	Ribbon				
		Excellent	Good	Fair	No Placing	
		Ch	aracteristics	of All Prod	lucts	
Α.	Containers Standard canning jar					
	Clean					
	Seal intact					
В.	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					
		Spe	cific Produc	t Character	istics	
Α.	Jelly Transparent; free of cloudiness					
	Sparkling					
B.	Jam Uniform pieces of crushed or ground fruit					
C.	Preserves Uniform whole or large pieces of fruit					
8	C0539				(continued)	

JELLY, JAM, PRESERVES, CONSERVES, OR MARMALADE SCORECARD

	amine exhibit for the qualities liste ndicate the placing deserved.	d below. Plac	e a check ir	the approp	oriate column	
Ex	hibitor's Name (or No.)	County #				
Pro	oduct Entered					
Cla	ass Lot		Ribbo	n		
		Excellent	Good	Fair	No Placing	
		Cha	aracteristics	of All Prod	ucts	
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					
		Spe	cific Produc	t Character	istics	
Α.	Jelly Transparent; free of cloudiness					
	Sparkling					
в.	Jam Uniform pieces of crushed or ground fruit					
C.	Preserves Uniform whole or large pieces					

*****C0539

of fruit

(continued)

		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:	•			

		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:	I			



Issued by Washington State University Extension and the U.S. Department of Agriculture in furtherance of the Acts of May 8 and June 30, 1914. Extension programs and policies are consistent with federal and state laws and regulations on nondiscrimination regarding race, sex, religion, age, color, creed, national or ethnic origin; physical, mental or sensory disability; marital status, sexual orientation, and status as a Vietnam-era or disabled veteran. Evidence of noncompliance may be reported through your local Extension office. Reprinted July 1998. Subject code 832. B.



Issued by Washington State University Extension and the U.S. Department of Agriculture in furtherance of the Acts of May 8 and June 30, 1914. Extension programs and policies are consistent with federal and state laws and regulations on nondiscrimination regarding race, sex, religion, age, color, creed, national or ethnic origin; physical, mental or sensory disability; marital status, sexual orientation, and status as a Vietnam-era or disabled veteran. Evidence of noncompliance may be reported through your local Extension office. Reprinted July 1998. Subject code 832. B.

NEEDLEWORK ENTRY # PLASTIC CANVAS/EMBROIDERY/CROSSSTITCH DIVISION (CIRCLE) A , Y , JRIBBON ITEM DESCRIPTION	Excellent	Good	Fair	No Place
BLUE RIBBON :EXCELLENT VERY GOOD		and and		
		and and a second se		
WHITE RIBBON: FAIR NEEDS CONSIDERABLE IMPROVEMENT				
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	COMPANY OF THE OWNER OWN			
COORDINATION OF COLORS, FABRICS, AND OR THREADS				
ITEM SUITABLE FOR USE.				
WORKMANSHIP				ę
PRECISION IN EXECUTION OF TECHNIQUES USED.				
PRESSED AND OR FINISHED PROPERLY. KNOTS UNVISIBLE.				
PRECISION IN CONSTRUCTION OF OBJECT INCORPORATED;			~	
MATERIALS, PATTERN, THREADS ETC.		and a second s	- 2	
COORDINATION OF COLORS, TEXTURES, MEDIUMS.				
EVEN STITCHES, TENSION OF STITCHES, STRAIGHT STITCHES				
COMMENTS:				

NEEDLEWORK ENTRY # PLASTIC CANVAS/EMBROIDERY/CROSSSTITCH DIVISION (CIRCLE) A , Y , J CLASSRIBBON ITEM DESCRIPTION BLUE RIBBON :EXCELLENT VERY GOOD	Excellent	Good	Fair	No Place
RED RIBBON : GOOD ROOM FOR IMPROVEMENT WHITE RIBBON: FAIR NEEDS CONSIDERABLE IMPROVEMENT				
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.				1 PT I I I I I I I I I I I I I I I I I I
COORDINATION OF COLORS, TEXTURES, MEDIUMS.				
EVEN STITCHES, TENSION OF STITCHES, STRAIGHT STITCHES			-	
COMMENTS:				

JUDGING SHEETS

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 alloted a possibility of points. See Individual Category RIBBON PLACING : Excellemt / Very Good= BLUE,) Good / Room for improvement=RED, Fair Needs considerablwe 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, EmbellishingTecniques				
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?		1		

State Quilt Square Judging Sheet DIVISION_____ ENTRY # _____

TOTAL POINTS	Ribbon		PLACING			
BLUE = 90 + POINTS	RED = 8	80 + PO	DINTS WHITE = 70 + POIN			
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	Ribbon PLACING				
BLUE = 90 + POINTS	RED = 80 + POINTS			WHITE = 70 + POINT		
STANDARDS	EXCELLENT	GOOD	FAIR	Poor	Comments	
	(25 Pts)	(15 Pts)	(10 Pts)	(0-9 Pts)		
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:	i				L	

SEWING SCORE SHEET ENTRY # DIVISION (CIRCLE) A , Y , J	Excellent	Good	Fair	No
BLUE RIBBON : EXCELLENT / VERY GOOD				Place
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 CLASSRIBBON				
ITEM DESCRIPTION	Excellent	Good	Fair	No
BLUE RIBBON : EXCELLENT / VERY GOOD				Place
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:			and the second second	
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				

GRANGE COMFORT TOY JUDGING SHEET

ENTRY #	CLAS	SS AGE P	LACING	_ 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 #	CLAS	S AGE I	PLACING	POINTS TOTAL:		
BLUE RIBBON = 90 - 100 POINTS	RED RIB	30N = 80 – 89 POINTS	WHITE RIBBO	N = 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 #	CLA:	SS AGE	PLACING	POINTS TOTAL:	
BLUE RIBBON = 90 - 100 POINTS	RED RIB	BON = 80 – 89 POINTS	WHITE RI	3BON = 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
в.	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 gualities listed below. Place a check in each column to indicate the placing deserved.

Exhibitor's Name (or No.) _____

Class _____ Ribbon _____

1

Α.	Mandatory Requirements	YES	Disqualified
	Label information present		

		Excellent	Good	Fair	No Placing
В.	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				
No.	Added elements appear clean and fresh				

Comments: