

**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
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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				
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				

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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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