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Score Cards For Household Exhibits



STATE COLLEGE OF WASHINGTON

Extension Service

PULLMAN, WASHINGTON

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SCORE CARDS FOR HOUSEHOLD EXHIBITS

Compiled by the Extension Service

The purpose of a score card is to set standards for judging and to improve the quality of exhibits at county and community fairs. To secure the best results from the use of this bulletin, have the scores printed in the premium list; print them in the local papers previous to the fairs; distribute among women who expect to exhibit and discuss at club meetings previous to fairs.

A good way is to have some practice judging at the club meeting. For example: Bring a loaf of bread. Distribute the bread score cards, and have each woman present score of the loaf, then compare and discuss points on which there is a difference of opinion.

Use the score cards in judging 4-H Club Work. Products such as bread, cakes, and canned foods may be brought by the girls to club meetings and there scored. This practice in scoring is very necessary to establish standards in club work. Every local boys and girls 4-H club leader should have a supply on hand to use in judging girls' club exhibits.

Use the score cards as a basis for discussion at Home Demonstration Club meetings. Whether there is a fair in your community or not, discussions at club meetings, based on the score, are very helpful. Each member should judge the product under discussion, and should record her decision on each point, on the score card.

Score cards may be used to assist local leaders with their demonstrations. When giving a demonstration before a club meeting, it is essential that the audience know what standard you are trying to reach. Otherwise each one will judge your product in comparison with her own, and the lesson you are trying to teach may be lost. If each person present is given a score card the product will be judged by everyone by the same standard and the lesson will be effective.

CANNED FOODS

By Leila W. Hunt

Head, Division of Food and Nutrition, College of Home Economics

Appearance	20%
Clearness—No sign of cloudiness, overcooked particles or seeds.	
Color—Natural for product canned.	
Pack	15%
Arrangement—Attractive and economical as to space.	
Not oversize.	
Uniformity of size and shape—Shape of product should be retained.	
Proportion of product to liquid—Only enough liquid to fill spaces.	
Container	10%
Can and covers should be clean; labels suitable, uniform and neat.	
Appropriateness—Selection of jars according to product canned, e.g. : tomatoes to be used whole in large mouth jars; fruit juices in bottles, etc.	
Label.	
Neatness.	
Quality of contents	55%
Flavor	35%
As nearly like the natural product as possible.	
Texture	20%
Mature, yet firm; tender but not mushy. Meats should not be excessively dry or of crumbly consistency.	
Total Score	100%

Jellies, Jams, Preserves, Conserves, Marmalades, Butter and Catsup

By Leila W. Hunt,

Head, Division of Food and Nutrition, College of Home Economics

Appearance	30%
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Color	15%
Should be as nearly as possible like the natural color of the product used.	
Clearness	10%
Jellies should be transparent.	
Container	5%
Glasses or jars uniform; of good shape and size; clean; sealed so as to protect from any foreign substance and to prevent evaporation; neatly labeled.	
Texture	35%
Jelly —It should not be stringy or tough, but tender. When turned from the mold it should quiver, cut easily and retain shape when cut. It should contain no crystals.	
Preserves —pieces of fruit firm and whole in a clear, thick syrup.	
Marmalades —Small thin pieces of fruit in a clear, thick syrup.	
Butters, Jams, etc. —Should resemble fruit that has been pressed through a sieve; should show no separation of fruit and juice.	
Flavor	35%
Natural fruit flavor preserved—neither too much nor too little sugar.	
Total Score	100%

Pickled Foods

(Pickles, Chow Chow, Piccalilli and Relishes)

By Leila W. Hunt,

Head, Division of Food and Nutrition, College of Home Economics

Appearance	25%
Color	15%
Should have the natural color of the product used.	
Clearness or Uniformity of Mixture	10%
Clearness: Not a muddy liquid; sometimes semi-transparent.	

Uniformity of Mixture: ..Pieces should be medium and uniform in size.

Texture	25%
Firm, crisp texture for cucumbers or mixed pickles.	
Firm yet tender for sweet pickles; not overcooked.	
Syrup of smooth, heavy consistency.	
Flavor	40%
Natural to fruit or vegetable, or pleasant combination.	
Vegetable—not too sour or over spiced; fruit—not too sweet.	
Container	10%
Clean, neat, properly labeled.	
Total Score	100%

BAKED PRODUCTS

Yeast Breads

General appearance	10%
Shape—roundness of “dome.”	
Smoothness—No cracks, bulges, lumps, or the like.	
Color of crust—golden brown.	
Lightness	10%
Crust	10%
Thickness.	
Quality—crispness and tenderness.	
Crumb:	
Color—light cream color	5%
Texture	25%
No streaks or extreme closeness of grain.	
Size and uniformity of cells, thinness of cell walls.	
Elasticity—softness and springiness.	
Flavor—taste and odor	30%
Sweet, nutty flavor with no “off” taste.	
Keeping qualities	10%
Total Score	100%

Quick Breads

By Leila W. Hunt,

Head, Division of Food and Nutrition, College of Home Economics

Appearance	25%
Size	5%
Medium.	
Shape	10%
Regular and uniform	
Crust	10%
Color—Uniform golden brown.	
Character—Crisp in texture with surface according to the kind.	
Depth—Crust about one-sixteenth of an inch in depth.	
Texture—Crumb	30%
Well raised, equally light throughout, slightly moist, tender, fine and even grained, elastic, and flaky.	
Lightness	10%
Tenderness	10%
Grain	10%
Color	10%
Varying according to ingredients used.	
Flavor (taste and odor)	35%
Natural flavor of products; no taste of soda or baking powder.	
Total Score	100%

Butter Cakes and Cakes Without Fat

	Loaf	Layer
Appearance	30%	30%
Outside		
Shape—Level or slightly rounded, in the case of tea cake.		
Surface (crust or frosting)—If unfrosted, an even, light, golden brown. If frosted, glossy, not granular; soft, not sticky; not highly colored or flavored.		

Note: Entries of sponge, sunshine, angel food and fruit cake should not be iced.

Inside

Filling

About ¼ inch thick, light and fluffy. Flavor well blended with that of cake.

Textures	35%	35%
Butter cake—Tender, fine, even grain; slightly moist but elastic when pressed with finger.		
Fruit cake—Neither sticky nor gummy; neither dry nor crumbly.		
Flavor	35%	35%
Fruit cake—Should be delicate and pleasing; not a pronounced taste of leavening agents, fat, eggs, or flavoring; in a spice cake, no one spice should predominate but a pleasing blend of the whole.		
Total Score	<u>100%</u>	<u>100%</u>

Rolled, Dropped, Filled Cookies, and Doughnuts

Appearance	30%	Filled 30%
Outside		
Shape—Uniform, not too thick.		
Size—Not over 3 inches in diameter.		
Surface—Delicate brown.		
Inside		
Filling		
Texture	35%	35%
Depends upon type of cookies. Rolled cookies should be crisp; fruit cookies should be moist and tender; doughnuts should be tender and not fat soaked.		
Flavor	35%	35%
Agreeable, not too intense.		
Total Score	<u>100%</u>	<u>100%</u>

Pastry

	One crust	Two crust
Appearance	20%	20%
Color	10%	10%
Even, golden brown. If meringue, a delicate brown without drops of syrup, fluffy.		
Size and Shape	10%	10%
Crust	40%	40%
Texture	25%	25%
Flaky, tender.		
Flavor	15%	15%
Agreeable, with no decided taste of fat; not too much salt.		
Filling	40%	40%
Flavor	15%	20%
Natural flavor of fruit in fruit filling. Cream filling should be pleasing and well blended.		
Consistency	15%	20%
Fruit moist, but not syrupy; thoroughly cooked. In one-crust pies, filling firm enough to hold shape, but smooth and soft.		
Meringue	10%	
Light, tender, thoroughly cooked, not less than ½ inch thick. Slightly sweet.		
Note: If meringue is added, flavor and consistency are given 15 points and meringue is given 10 points.		
Total Score	100%	100%

MISCELLANEOUS FOOD PRODUCTS

Candies

By Leila W. Hunt,

Head, Division of Food and Nutrition, College of Home Economics

Appearance		25%
Size—If individual pieces, not too large; divinity, etc. may be exhibited in brick or blocks.		

Shape—Uniform.		
Color—Very delicate if coloring is used.		
Flavor	40%	
Pleasing; all products fresh and not rancid, no scorched taste.		
Texture	35%	
Smoothness—Not sugary nor granular, but velvety.		
Moisture—Soft, but firm enough to be easily handled.		
Total Score	100%	100%

CLOTHING

Clothing Construction

Material	30%	
Design and color of material	20%	
Suitability of material to purpose	10%	
Workmanship	50%	
Accuracy of cutting	10%	
Sewing	30%	
Choice of kind and size of stitches and thread	15%	
Accuracy of stitches	15%	
Neatness	10%	
Cleanliness	5%	
Pressing	5%	
General attractiveness and style of finished garment	10%	
Relation of cost of materials to value of finished garment	10%	
Total Score	100%	100%

Dress Revue

General appearance	30%	
General design and color combination	5%	
Individuality and style	5%	
Posture and carriage (if worn by contestant)	5%	
Personal neatness	5%	
Fit of garments	5%	
Effect of underwear	5%	

Suitability of costume to individual	20%
Aritistic aspects	10%
Becomingness of color.	
Suitability of design.	
Health aspects	10%
Comfort.	
Protection.	
Suitability to purpose	20%
Occasion	10%
Time of year	10%
Economic factors	20%
Durability of materials and design	5%
Value in relation to cost	5%
Judgment shown in distribution of cost among various	
articles	5%
Cost of upkeep	5%
Ethics of the costume	10%
Modesty	5%
Social influence	5%
Total Score	<u>100%</u>

Handwork

Suitability of article to purpose	20%
Materials	10%
Quality	
Appropriateness	
Color	
Design	30%
Appropriateness of design to material.	
Subordination of design to use of article.	
Conformity of design to size and shape of article.	
Color harmony.	
Workmanship	30%
Size and evenness of stitches.	
Neatness of finish.	
Ends of threads.	
Evenness of hems.	

General appearance	10%
Cleanliness.	
Pressing and mounting.	
Total Score	<u>100%</u>

Explanation of Points

Suitability:

- Is the article suitable for the purpose intended?
- Is it worth the time and money spent upon it?

Materials:

- Is the material appropriate for article to be used?
- Is the quality of material suitable for wear?
- Is the color suited to use?

Design:

- Is the design appropriate to use?
- Does the design blend in with the article or does it stand out apart from the article? Does the design follow the lines of the article as well as size and shape?

Workmanship:

- Is the article put together correctly?
- Are the right kind of stitches or hems used?
- Is it carefully made, neatly finished?