



DIVISION KK

Clothing Score Card

	POINTS	SCORE
GENERAL APPEARANCE.....	25	_____
Garment is clean and well-pressed.		
Markings do not show on right side.		
Garment looks smooth, without puckers or pulls.		
Fabric is suitable to garment design and purpose.		
Combination of fabric and trims is suitable.		
Selection of notions (zipper, hooks, snaps, buttons, etc.) is appropriate.		
CUTTING	15	_____
Garment is cut on grain.		
Plaids or stripes are well matched at side seams, center front, center back and sleeves.		
Fitted facings are cut on same grain as corresponding part of garment.		
Nap or one-way design is cut in one direction.		
SEAMING	20	_____
Stitch tension and length is appropriate for fabric.		
Seams are of even width and pressed correctly.		
Darts are stitched to taper in a straight line to nothing at the point and are correctly pressed.		
Seam finish is appropriate for fabric and garment design.		
Serged seam finish has balanced tension and thread matches or blends with fabric.		
Enclosed seams are clipped, trimmed and graded to at least 1/4 inch width.		
Facing is understitched and edge is tacked to the garment at seamlines.		
Underarm seam is reinforced with a second row of stitching and trimmed to 1/4 inch.		
Crotch seam is stitched as one seam joining the two legs and is reinforced and trimmed in curved area.		
GARMENT DETAILS.....	20	_____
Gathers are evenly distributed.		
Corners and points are smooth, even and match corresponding corners and points in size and shape.		
Suitable interfacing used in necessary areas of garment (collar, under buttons and buttonholes, waistband, etc.).		
Collar is smooth and rolls well.		
Undercollar does not show on upper side of collar.		
Fullness across top of sleeve is evenly distributed.		
Set-in sleeve cap is smooth and without puckers.		
Waistband is even in width and appropriately treated for fabric and garment style.		
Trims are applied securely and inconspicuously.		
Pockets are smooth and appropriately stitched.		
Top stitching is well placed and straight.		
CLOSURES.....	10	_____
Buttonholes are an appropriate style, well made, the same length and the same distance from opening edge.		
Buttons are sewn on with a thread shank (unless the button has a shank) and are aligned with buttonholes.		
Zipper plackets are smooth, even in width, and appropriate for type of openings.		
Zipper teeth are well concealed.		
Appropriately attached fasteners used to supplement the zipper.		
HEMS	10	_____
Hem edges are appropriately finished for fabric and garment style		
Hems are appropriate width, turned up evenly & fullness is evenly eased to fit the garment. Hem stitches are securely sewn, an equal distance apart and invisible on the right side.		



DIVISION NN

Food Preservation Score Card

The following scorecard(s) will be used as guidelines in judging the exhibits in this division:

CANNED FRUITS SCORE CARD		Points	Score
TEXTURE.....	Firm, yet tender, characteristic of tree ripe, edge of fruit smooth, free from dark places, peel pieces, seed, or sediment of any kind.	35	_____
UNIFORMITY	Pieces of same size and shape, color uniform throughout, characteristic of ripe fruit, syrup clear. Pack...	30	_____
	Good proportion of liquid and solids; liquid covers product packed to within 1/2 inch of top, no floating fruit.	25	_____
CONTAINER	Standard canning jar (pint), jar and lid clean, lids and rings free from rust.	10	_____

CANNED VEGETABLES SCORE CARD		Points	Score
MATURITY OF PRODUCT.....	Young and tender, free from strings, fiber, large stems, cores, white streaks, or starchiness.	30	_____
PACK	Jars filled to appropriate headspace. Liquid fairly clear and free from unnatural cloudiness and over the product. No sediment in the bottom of the jars. Good proportion of liquid to solids. Headspace appropriate for product.	20	_____
UNIFORMITY	Pieces of the same size and shape. Even color throughout. Color characteristic of the product.	20	_____
TEXTURE	Vegetables should hold their shape and not appear over-cooked, no split beans or peas.	20	_____
CONTAINER	Standard canning jar. Pint, clear glass, clean, lid free from rust.	10	_____

PICKLES SCORE CARD.....		Points	Score
TEXTURE	Cucumber - firm, crisp, and plump; transparent or semi-transparent. Fruit - tender, firm, without being watery.	35	_____
COLOR	Even throughout and characteristic of the kind. (Sometimes grape leaves are put in a jar where cucumbers are cured. They give a brighter green color.) Fruit - bright, even color.	25	_____
UNIFORMITY	Pieces of same size and shape, no ragged edges. Show through saturation with pickling solution or syrup, liquid clear, free from sediment or defects of any kind.	25	_____
CONTAINER	Standard jar: lids - clean and free of rust.	15	_____

PRESERVES/CONSERVES/MARMALADES SCORE CARD		Points	Score
CLEARNESS	Liquid should be clear but color characteristic of fruit, free from sediment, defect, etc. Fruit should have transparent appearance.	30	_____
CONSISTENCY	Liquid from consistency of honey to semi-jelly. Pieces of fruit hold shape, appear tender, good proportion of liquid and solids, fruit distributed throughout liquid.	30	_____
COLOR.....	Characteristic of fruit, free from discoloration, syrup clear, free of sediment.	25	_____
CONTAINER	Standard canning jar, clean. Sealed lid, free of rust.	15	_____

JELLY/JAM SCORE CARD		Points	Score
(Hold glasses or jars of jelly up to the light to judge clearness and color.) Tilt the glasses to see the consistency.			
CLEARNESS	Free from sediment, pulp, crystals, etc. If jam, fruit crushed or in fine uniform pieces.	30	_____
CONSISTENCY	Firm but tender, appropriate for product type, not sticky, syrupy, or gummy; should hold shape but quiver slightly when jar is turned.	30	_____
APPEARANCE	Attractive and characteristic of fruit from which it was made, sparkling, not dull.	25	_____
CONTAINER	Glasses or standard jars, clean lids or covers on glasses, no paraffin, standard lids and rings on jars.	15	_____

DRIED FOODS SCORE CARD		Points	Score
COLOR.....	Characteristic of product. Free from discoloration.	30	_____
UNIFORMITY OF PIECES	Pieces of same size and shape. No ragged edges.	30	_____
UNIFORM DRYNESS	No apparent moisture in container. Pieces uniformly dry throughout.	30	_____
CONTAINER	Standard canning jar. Lids clean and free of rust. Seal is not mandatory.	10	_____



DIVISION OO

Food Preparation Score Card

DECORATED ITEM SCORECARD		Points	Score
DESIGN	30	_____	
Balance			
Proportion			
Scale or size			
Rhythm			
Dominance			
Contrast			
COLOR	30	_____	
TECHNIQUE	10	_____	
Straightness of lines, etc.			
DISTINCTION	15	_____	
Simplicity (not overdone)			
Theme			
GENERAL BEAUTY	15	_____	
Overall appearance			
(Border, what it is on, how it fits, etc.)			
		_____	100

CAKES CONTAINING FAT SCORE CARD

Standard Product		Points	Score
OUTSIDE APPEARANCE	30	_____	
SHAPE - Symmetrical, slightly rounded			
top, free from cracks or peaks (free from cracks -			
does not apply to pound cake.....	10		
SURFACE -	10		
Unfrosted - smooth, uniform light brown			
except where ingredients darken the color.			
Frosted - consistency - characteristic of kind, creamy, moist			
free from stickiness, crystals, or crustiness.			
Flavor - characteristic of kind, delicate and			
pleasing in combination with cake.			
Distribution, style and color - suitable to kind of cake and frosting			
VOLUME - lightweight in proportion to size	10		
INTERNAL APPEARANCE	40	_____	
TEXTURE - tender, moist crumb, velvety			
feel to the tongue	20		
GRAIN - find, round, evenly distributed			
cells with thin cell walls, free of tunnels.....	10		
COLOR - uniform, characteristic			
of the kind of cake	10		
FLAVOR	30	_____	
Blended flavor of ingredients; free from			
undesirable flavor from fat, leavening,			
flavoring, or other ingredients.....			
		_____	100

CAKES WITHOUT FATS SCORECARD (Angel Food, Sponge, or Chiffon)

Standard Product		Points	Score
OUTSIDE APPEARANCE	30	_____	
SHAPE - Symmetrical, slightly rounded			
top, free from cracks or peaks (free from cracks -			
does not apply to pound cake.....	10		
SURFACE -	10		
Unfrosted - smooth, uniform light brown			
except where ingredients darken the color.			
Frosted - consistency - characteristic of kind, creamy, moist			
free from stickiness, crystals, or crustiness.			
Flavor - characteristic of kind, delicate and			
pleasing in combination with cake.			
Distribution, style and color - suitable to kind of cake and frosting			
VOLUME - lightweight in proportion to size	10		
INTERNAL APPEARANCE	40	_____	
TEXTURE - tender, moist crumb, velvety			
feel to the tongue	20		
GRAIN - find, round, evenly distributed			
cells with thin cell walls, free of tunnels.....	10		
COLOR - uniform, characteristic			
of the kind of cake	10		
FLAVOR	30	_____	
Blended flavor of ingredients; free from			
undesirable flavor from fat, leavening,			
flavoring, or other ingredients.....			
		_____	100

MUFFINS SCORECARD

Standard Product		Points	Score
OUTSIDE APPEARANCE	30	_____	
Shape - symmetrical, wee-rounded top, free			
from peaks or knobs	10		
Crust - tender, thin with rough surface, uniform			
golden brown color; cornmeal muffins may			
be slightly cracked	10		
Volume - lightweight in proportion to size,			
appropriate for type	10		
INTERNAL APPEARANCE	40	_____	
Texture - medium fine, moist, tender	20		
Grain - round, even cells, free from tunnels	10		
Color - characteristic of the kind of muffin;			
creamy white for plain muffins	10		
FLAVOR	30	_____	
Well blended, no bitterness			
		_____	100



DIVISION OO

Food Preparation Score Card contin...

BISCUITS SCORECARD

Standard Product	Points	Score
OUTSIDE APPEARANCE	30	_____
Shape - cylindrical, straight sides, free from bulges	10	_____
Crust - uniform light golden, free from flour or yellow or brown spots, fairly smooth, tender	10	_____
Volume - lightweight in proportion to size ...	10	_____
INTERNAL APPEARANCE	40	_____
Texture - medium fine, tender crumb	20	_____
Grain - flaky, peeling off in thin strips with fine, even cells; no tunnels	10	_____
Color - creamy white, free from brown or yellow spots	10	_____
FLAVOR	30	_____
Blended flavor of well-baked ingredients, free from any undesirable flavor from fat, baking powder or salt.		_____
		100

YEAST BREAD SCORECARD

Standard Product	Points	Score
OUTSIDE APPEARANCE	30	_____
Shape - well proportioned, symmetrical, evenly rounded top.....	10	_____
Crust - uniform browning except slightly darker on top, even thickness, crisp, tender, smooth (batter bread may be slightly pebbled), free from cracks and bulges	10	_____
Volume - lightweight in proportion to size.....	10	_____
INTERNAL APPEARANCE	40	_____
Texture - tender, elastic, slight moist crumb, not crumbly	20	_____
Grain - fine, evenly distributed, cells elongated upward.....	10	_____
Color - cream white or characteristic of ingredients used, free from dark streaks	10	_____
FLAVOR	30	_____
Slightly sweet, nutty, free of sourness or yeast		_____
		100

QUICK LOAF BREADS SCORECARD

Standard Product	Points	Score
OUTSIDE APPEARANCE	30	_____
Shape - well proportioned, evenly rounded or flat top.....	10	_____
Crust - uniform browning, tender, thin with rough surface, and free from cracks.....	10	_____
Volume - lightweight in proportion to size.....	10	_____
INTERNAL APPEARANCE	40	_____
Texture - medium fine, moist, tender crumb.....	20	_____
Grain - round even cells, free from tunnels.....	20	_____
Nuts or fruits well distributed without excessive dryness or sogginess		_____
FLAVOR	30	_____
Blended flavor characteristic of the kind of product, no bitterness.		_____
		100

COOKIES SCORECARD

Standard Product	Points	Score
OUTSIDE APPEARANCE	30	_____
Shape - regular, even	15	_____
Crust - color uniform, characteristic of the kind.....	15	_____
INTERNAL APPEARANCE	40	_____
Texture	20	_____
Thin cookies - crisp, tender		_____
Drop cookies - soft, tender		_____
Grain - even cells	10	_____
Color - characteristic of the kind	10	_____
FLAVOR	30	_____
Blended flavor of well-baked ingredients, characteristic of the kind, free from excessive flavor of spices, flavoring, or molasses or other sweetening.		_____
		100

PIES SCORECARD

Standard Product	Points	Score
OUTSIDE APPEARANCE	30	_____
Shape - regular, free from bulges on top	10	_____
Surface	20	_____
Crust - uniform browning		_____
No meringue - smooth, free from cracks		_____
Meringue - slightly browned, light and moist in appearance, adhering to crust around edge of pie, no moisture leakage		_____
INTERNAL APPEARANCE.....	40	_____
Crust -	20	_____
Texture - tender but free from tendency to crumble, crisp on the bottom as well as along edges		_____
Grain - flaky, surface rough, almost blistered in appearance		_____
Filling	20	_____
Fruit - well cooked, neither too dry nor too juicy		_____
Custard - tender and quivery; keeps angles when cut and does not weep on standing		_____
Cream - smooth, stiff enough to prevent running when cut but free from pastiness or rubberiness		_____
FLAVOR	30	_____
Crust - rich, blended flavor of well-baked ingredients	15	_____
Filling - characteristic of the kind, free from excessive sweetness or flavor of uncooked starch	15	_____
		100



DIVISION RR

Crafts/Home Furnishings Score Card

This scorecard will be used as guidelines in judging the exhibits in this division:	POINTS	SCORE
ORIGINALITY	35	_____
Amount of personal involvement in the piece should be considerable.		
Was not made from a kit.		
Planned and executed with some thought from the maker.		
CRAFTSMANSHIP	30	_____
Neat and well made, clean. Craftsmanship enhances piece rather than detracts from it. Substantial construction.		
DESIGN	35	_____
Is the total effect pleasing from the standpoint of proportion, color, and design, use of materials?		
Does it function as intended? Is it aesthetically pleasing; is it attractive?		

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DIVISION TT

Photography Score Card

JUDGES LOOK FOR:

1. Sharpness (unless deliberately soft focused)
2. Good Composition
3. A Focal Point
4. A. Clear color or B. Good Tonal Range in Black and White.
5. Good use of light and shadow to create contrast and/or texture.

JUDGES DOWNGRADE FOR:

1. Hot Spots
2. Lens Flare
3. Distractions from Subject
4. Poor Quality Processing

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DIVISION UU

Educational Exhibits Score Card

COMPONENT	Points	Score		Points	Score
APPROPRIATENESS OF THEME	15	_____	EFFECTIVENESS		
Educational and/or Promotional Message, Timely, Important, Practical Message Suited for the Viewing Audience			Message Accurate, Concise, and Simple-	15	_____
			Only One Subject Covered		
			Unnecessary Material Eliminated		
PRESENTATION			Educational or Promotional Effectiveness	20	_____
Attracts Attention -	10	_____	Increases Knowledge/Changes		
Light, Motion, Sound, Color, Size, Etc.			Attitude/Creates a Desire for Involvement ..	Total	_____
Title	10	_____			
Attractive, Catchy, Easy to Read					
Appropriate Placement					
Design-	20	_____			
Good Use of Color, Center of Interest, Unity of Movement					
Contrast, Balance, Proportion and Scale					
Printed Visuals -	10	_____			
Appropriate Size, Appropriate Placement					
Neat and Easy to Read					

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DIVISION VV

Table Setting Score Card

	POINTS	SCORE
<i>Possible Points:</i>		
ORIGINALITY OR UNIQUENESS OF THEME AND DESIGN	10	_____
MENU IS WRITTEN OR TYPED ON A CARD OR PAPER AT LEAST 5" X 7"		
AND IN A PICTURE FRAME.....	10	_____
SUITABILITY OF CENTERPIECE IN HEIGHT AND DESIGN WITH THE THEME AND COLORS AND TEXTURE OF TABLECLOTH OR MAT	10	_____
SUITABILITY OF CHINA, GLASSWARE, AND FLATWARE FOR USE TOGETHER.....	10	_____
APPROPRIATELY SET ACCORDING TO MENU.		
(NECESSARY FLATWARE, DINNERWARE, AND GLASSWARE ON THE TABLE).....	15	_____
SUITABILITY OF DINNERWARE, GLASSWARE, AND FLATWARE TO MENU	10	_____
APPROPRIATE PLACEMENT OF DINNERWARE BETWEEN GLASSWARE AND PLACEMENT OF NAPKIN BASIN FOLD SUITABLE FOR FAMILY MEALS AND PARTIES	10	_____
SUITABILITY OF MEAL PLAN ACCORDING TO FLAVOR, APPEARANCE, TASTE, TEXTURE, AND TEMPERATURE.....	10	_____
OVERALL APPEARANCE OF THE TABLE SETTING.....	15	_____
TOTAL.....	100	_____

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