

Canned Fruit, Tomatoes, and Vegetables Scorecard

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

Exhibitor's Name (or Number): _____

Product Exhibited: _____

Class: _____

Ribbon: _____

Product Safety	Yes	Disqualified
Label clean, neatly placed, and contains name of product, date, processing method, and time		
Recipe from approved source		
Processed properly, including adjustment for altitude		
Proper acidification (if required)		
Standard canning jar without ring*		
Appropriate size of jar for product and processing time		
Good seal		
No signs of spoilage		

Product Aesthetics	Excellent	Good	Fair	Needs Improvement
<u>Container</u>				
Clean jar and lid				
No rust on lids, no stains on threads				
<u>Pack</u>				
Attractive pack				
Proper headspace				
Clear liquid				
Good proportion of solids to liquid				
Float appropriate for pack and syrup				
<u>Product</u>				
Uniform size, shape, maturity				
Free from discoloration, blemishes, or bruises				
Color fresh and natural				
No debris in jar				

*Exhibitors at Washington State 4-H Fair should include a ring to be used while the jar is on display.

Judge's Comments: _____
