

Canned Meat, Seafood, and Poultry 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		
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				
Adequate amount of jelly or broth				
Good proportion of solids to liquid				
<u>Product</u>				
Pieces uniform in size and shape				
No excess fat on meat or broth				
Color normal for cooked product				
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: _____