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# Oregon Agricultural College Extension Service

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## Score Cards for Household Exhibits at Fairs

Compiled by

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CORVALLIS, OREGON

## STATEMENT

This is one of a series of three bulletins published by the Extension Service of the Oregon Agricultural College at the request of county fair secretaries for the purpose of familiarizing exhibitors with the standards of perfection by which their products are to be judged. "I could have brought a better display if I had known how to select it" is a statement repeated year after year in the presence of fair judges. So long as we proceed thus blindly we are losing much of the possible educational value of our fairs.

For economy and convenience in publication and distribution the material is presented in the following bulletins:

1. Score cards for Household Exhibits. (Ext. Bul. 338.)
2. Score cards for Agricultural and Horticultural Exhibits. (Ext. Bul. 339.)
3. Score cards for Livestock and Poultry. (Ext. Bul. 340.)

Fair secretaries are urged to call attention to these bulletins in their printed catalogs and request exhibitors to secure any one or all of them from their county agent or directly from the Extension Service. It is hoped also that they will be found useful to instructors and students in our agricultural high schools.

PAUL V. MARIS,  
Director of Extension Service.

# Score Cards for Household Exhibits at Fairs

Compiled by

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The educational value of a fair depends upon the information which exhibitors and observers obtain concerning the relative merits of the products displayed. For years, judges in the agricultural and livestock departments have explained points considered in scoring to interested observers while making the awards, and if fairs are to have the same educational value in household exhibits, women must have a knowledge of the points which are considered in scoring those exhibits, ability to recognize defects in the products, and opportunity for learning methods to overcome those defects. Household exhibits at fairs should demonstrate standards of excellence in cookery, in sewing and other needlework, and in handwork of various kinds.

In order that a fair may have educational value, housewives must feel some responsibility for entering products so that there may be large exhibits, and also must have the ability to choose for entry articles of such merit that competition will be keen. If the household exhibit is not larger and better each year, the women have not recognized its educational opportunities and are not assuming their share of responsibility in making the county or community fair successful.

Another factor in making a fair successful is to have the articles displayed attractively and classified properly. The exhibit hall should be clean and light, and large enough so that exhibits are not crowded. Each class of articles should be displayed as a group. This saves time in judging, makes possible more accurate judging, and increases the educational value to the observers.

Superintendents of departments at a fair should see that each article is properly classified when entered. It is impossible to judge all articles fairly unless they belong in the same class. Exhibits should be arranged so that they may be assembled and judged easily. Each superintendent should provide the judge with an assistant who will locate and collect the articles for judging.

Awards should not be made in any class where there is no article worthy of a place. No article which has previously been exhibited at the same kind of fair should be entered for competition.

Entries should be closed promptly at the time stated.

## SCORES AND STANDARDS CULINARY DIVISION

### Canned Fruit

Appearance—	
Neatness .....	10
Pack .....	10
Color .....	10
Clearness .....	10
Uniformity .....	5
Appropriate size .....	5
Texture .....	10
Flavor .....	40
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100	

Canned fruit should be uniform in size, shape and degree of ripeness, carefully prepared, evenly packed, and not overcooked. It should be clean and of natural color. Sirup should be clean and not too heavy, free from sediment, and not too abundant.

### Canned Vegetables

Flavor .....	35
Condition of vegetables .....	35
Proportion of vegetables to liquid .....	20
General appearance .....	10
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100	

Canned vegetables should be uniform in size, medium mature, neatly packed, have a natural flavor and color, small proportions of liquid, and be firm but well cooked.

### Canned Meats

Appearance (neatness, label, container).....	10
Pack (arrangement and uniformity).....	10
Texture and firmness .....	20
Flavor .....	40
Color .....	10
Liquid (where desirable) .....	10
<hr style="width: 10%; margin-left: auto;"/>	
100	

The meat should be neatly and evenly packed with moderate amount of broth and fat. It should have a natural color, and a sweet juicy flavor.

### Dried Fruits and Vegetables

Appearance (color) .....	25
Cleanliness .....	10
Flavor .....	25
Texture .....	20
Uniformity of product—	
Size .....	5
Shape .....	5
Pack—	
Appropriate size of container .....	5
Neatness of label, etc. ....	5
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100	

The age of the product and method of handling affect the texture and are determined by cooking tests. A good dried product is elastic and leathery rather than dry and brittle. The pieces are clean, uniform in size and shape, free from blights and spots, and have a flavor characteristic of the fresh

article. Fruit or vegetables that are immature or too old when dried will not make a good dried product.

### Jelly

Texture—	
Tenderness .....	15
Consistency .....	20
Color .....	15
Clearness .....	10
Absence of crystals .....	5
Surface .....	5
Flavor .....	30
	<hr/>
	100

Jelly should be clear, sparkling, and with no sign of crystals, retain its shape after removal from glass, should be the natural color and have the flavor of the fruit. It should be tender, should cut easily with a spoon, and yet be so firm that the angles of the cut edges remain. No foreign substance should appear in jelly. The container should be clean, with a closely fitted lid and a neat label.

### Jam

Homogeneity (even distribution) .....	30
Consistency .....	30
Flavor .....	30
Color .....	10
	<hr/>
	100

Jam should be thick but soft, free from lumps, natural in color, mildly flavored, and not overcooked. Jams are made from whole fruits, usually the small ones, so prepared as to give a smooth mixture.

### Fruit Butters

Smoothness .....	30
Consistency .....	30
Flavor .....	30
Color .....	10
	<hr/>
	100

Fruit butters should be smooth, even and medium in consistency, moderately flavored, and of natural color. Butters are made from fruits which contain a large amount of fleshy material and the seeds and skins are discarded. Fruit butter is smoother than jam.

### Preserves

Fruit—	
Shape .....	10
Clearness and color.....	10
Flavor .....	15
Texture .....	10
Juice—	
Clearness and color .....	10
Flavor .....	15
Consistency .....	10
Proportion of juice .....	20
	<hr/>
	100

In good preserves the fruit is uniform in size and retains as far as possible the natural color, shape, and flavor. The texture should be tender, firm, and

plump. The sirup should be clear, not dark, heavy but not jellied or caramelized. There should be about one-fourth as much sirup as fruit in the jar.

### Pure Fruit Juices

Appearance (color) .....	25
Flavor .....	25
Brilliancy .....	10
Cleanliness (filtration or settling) .....	15
Body .....	15
Container (neatness of package and label and the shape) .....	10
	<hr/>
	100

Cleanliness is determined by cloudiness or sediment in container. By body is meant the specific gravity of the juice, showing whether it is adulterated or not.

Pure fruit juice should be clear and sparkling, have a thin sirup-like consistency, and retain the natural color and flavor of the fruit.

### Cucumber Pickles

Color .....	15
Size and uniformity .....	15
Flavor .....	30
Texture .....	30
Proportion of pickles to liquid.....	10
	<hr/>
	100

Cucumbers used in pickles should be uniform in size and shape, retain natural color, firm and crisp in texture. The flavor should be delicate.

### Relishes

Choice and proportion of materials.....	20
Size and uniformity of pieces .....	10
Texture .....	20
Flavor .....	40
Appearance—	
Color .....	5
Neatness .....	5
	<hr/>
	100

A relish should be a combination of several ingredients with reasonable proportions of each. Medium size and uniformity of pieces is desirable, with a little juice. The texture should be firm and crisp and the color that of the predominating vegetable used.

### Mixed Pickles

Choice and proportion of materials .....	20
Appearance—	
Color .....	10
Pack .....	10
Neatness .....	10
Texture .....	20
Flavor .....	30
	<hr/>
	100

The pickles should be of medium size, natural color, evenly packed, crisp and firm, not too sour or over spiced.

## Sweet Fruit and Vegetable Pickles

Appearance—	
Neatness .....	5
Pack .....	5
Selection of fruit .....	5
Color .....	5
Texture of fruit .....	20
Sirup—	
Consistency .....	10
Clearness .....	10
Flavor .....	40
	100

The pieces should be uniform in size, firm in texture, never overcooked, and have the natural color of the fruit or vegetable which is used. The sirup should be clear and not too heavy, and the flavor should be the one natural to the fruit or vegetable.

## Bread

General appearance—	
Size .....	10
Shape .....	5
Crust—	
Color .....	5
Depth .....	5
Texture .....	5
Crumb—	
Texture .....	15
Moisture .....	15
Color .....	5
Flavor—	
Odor .....	15
Taste .....	20
	100

Bread for exhibit should be baked as a single loaf about 10 inches by 4 inches by 4 inches and have an even, slightly rounded shape. The crust should be even in texture, about  $\frac{1}{8}$  inch thick and a golden brown in color. The crumb should be of a fine, even texture, not doughy but should crumble, and the color should be creamy white. There should be no odor of yeast, mold, or acid. It should have a sweet nutty flavor.

## Raised Biscuits

General appearance—	
Size .....	5
Shape .....	5
Crust .....	10
Flavor .....	35
Lightness .....	15
Crumb .....	30

(See Bread for description.)

100

## Cake

External appearance—	
Shape .....	15
Crust .....	10
Internal appearance—	
Depth of crust .....	5
Crumb—	
Texture .....	5
Moisture .....	5
Lightness .....	10
Color .....	5
Tenderness .....	10
Flavor .....	35

100

Cakes should be of uniform shape, size, and color. The crust should be medium thick ( $\frac{1}{16}$  inch) and should be tender. The crumb should be fine and even, slightly moist and light, soft, velvety, and elastic.

If icing is added to the cake it should be smooth and glossy in appearance, and its texture should be spongy, not brittle so that it crumbles on cutting, nor soft so that it is sticky.

### Cookies

Appearance—	
Size .....	10
Shape .....	10
Color .....	10
Baking .....	20
Texture .....	10
Lightness .....	10
Flavor .....	30
	100

Cookies should be medium in size, uniform in size and color. They should have a mild flavor. Fruit cookies should be moist and tender, while sugar cookies should be brittle but not tough.

### Doughnuts

General appearance—	
Size .....	5
Shape .....	5
Crust .....	5
Absence of excess fat .....	25
Flavor .....	30
Lightness .....	15
Texture .....	15
	100

Doughnuts should be of medium size and neither thin nor thick, of medium brown color, with a crisp crust of medium depth. They should be even in texture and tender. They must not be soaked with fat.

### Pastry Pies

Crust—	
General appearance—	
Color, degree and evenness .....	5
Thickness .....	10
Flavor .....	35
Texture .....	50
	100
Filling—	
General appearance—	
Finish .....	5
Thickness .....	10
Flavor .....	50
Consistency .....	35
	100

Crust should be an even brown, flaky and tender, not greasy or rancid.

Filling should be firm enough to hold shape, but soft; crust should be well filled. Flavor should be mild and natural.



## Custard

Consistency .....	30
Color .....	20
Flavor .....	30
Texture .....	20
	<hr/>
	100

Custard should be strained before cooking, smooth, not porous or watery, medium yellow, mildly flavored.

## Smoked Ham

Form—	
Weight .....	5
Trim .....	10
Symmetry .....	5
Cure and quality—	
Flavor .....	50
Color .....	10
Texture .....	10
Proportion of fat .....	5
Marbling .....	5
	<hr/>
	100

Hams should be medium in weight, evenly trimmed, with moderate amount of fat left on. The curing should be even, the flavor mild, the color medium brown, the texture firm, and there should be a small amount of fat evenly distributed.

## Soap

General appearance .....	50
Completeness of saponification.....	20
Absence of free caustic .....	20
Lathering qualities .....	5
Texture .....	5
	<hr/>
	100

Home-made soap should be white, smooth, not granular, not streaked and not greasy, and should contain no free alkali. It should be cut in neat cubes of convenient size.

## DAIRY PRODUCTS DIVISION

### Butter

Flavor .....	45
Body .....	25
Color .....	15
Salt .....	10
Package .....	5
	<hr/>
	100

A good butter has these characteristics: *Flavor*, fresh, fine, sweet, mild and clean, with pleasing aroma. *Body*, firm with waxy texture, perfect grain as indicated by jagged edge when broken, free from salviness or excess free moisture and milky brine. *Color*, uniform throughout and free from specks, waviness, streaks or mottles. *Salt*, uniform, not excessive.

## Cheddar or Cream Cheese

Flavor .....	45
Body .....	15
Texture .....	15
Color .....	15
Package .....	10
	<hr/>
	100

A good cheese has flavor which is nutty, clean, mild, and lasting but without "bite;" a body which is solid, firm, and smooth; a texture which is compact and free from holes, and flaky in appearance when broken; a color which is uniform throughout, somewhat translucent; and a package which is neat and clean.

## Cottage Cheese

Flavor .....	45
Texture and body .....	40
Salt .....	5
Package .....	10
	<hr/>
	100

Cottage cheese should have a clean, mild, acid flavor, a texture which is not tough, rubber-like, or lumpy, nor should it be pasty, sticky, or watery; but it should be smooth, uniform, and homogenous throughout.

## APIARY PRODUCTS DIVISION

### Honey in Comb

Completeness of comb .....	20
Flavor .....	20
Freedom from travel stain or propolis.....	15
Straightness of comb .....	15
Uniformity of cappings .....	15
Neatness of sections (wood) and of the case..	15
	<hr/>
	100

Good honey is mild in flavor, clean, clear, amber in color, evenly filled, and well capped.

### Extracted Honey

Flavor .....	20
Style of container .....	15
Color .....	15
Body .....	20
Clearness .....	15
General appearance .....	15
	<hr/>
	100

Extracted honey is a clear, golden amber color, of viscid consistency, mild flavor, and contains no foreign substances or particles of comb.

### Wax

Texture .....	25
Color .....	30
Purity .....	30
General appearance .....	15
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	100

Beeswax is a dull yellow mass with an agreeable odor, and of a waxy but not sticky consistency. It should be clean and contain no foreign substance.

## NEEDLEWORK AND CLOTHING DIVISION

### Needlework

Material—	
Suitability .....	10
Quality .....	10
Design—	
Suitability .....	10
Beauty .....	10
Color—	
Of material .....	10
Of decoration .....	10
Workmanship—	
Stitches .....	5
Appearance on wrong side .....	5
Appearance on right side .....	5
Fastening of threads .....	5
Decoration—	
Suitability .....	10
Artistic design .....	10
	<hr/>
	100

### Sewing Project

Neatness and cleanliness .....	20
Workmanship .....	50
Appropriateness—	
Stitch .....	10
Material and decoration .....	10
Design .....	10
	<hr/>
	100

### Garments

General appearance—	
Style .....	10
Taste .....	10
Suitability .....	10
Color and design .....	10
Wearing quality .....	10
Workmanship .....	30
Ease of construction .....	10
Ease of laundering .....	10
	<hr/>
	100

Excellence in needlework and sewing projects is determined in part by width and evenness in size of: seams, hems, tucks, bands, and gathers. Stitches should be fastened, bastings removed, knots and raw edges concealed, and finishing neat. In appearance, the work should be neat, pressed, and the material suitable for the article in which used.

## HOME-MADE LABOR-SAVING EQUIPMENT DIVISION

Adaptability to general use .....	20
Suitability to purpose .....	35
Practicability .....	35
Appearance .....	10
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	100

A labor-saving article must be practical, suited to the purpose, adapted to general use, simple in

construction, neatly finished, and much less expensive or more satisfactory than a commercial article serving the same purpose.

## ART DIVISION

In awarding places in the art division the following points should be considered: appropriateness of the subject and its general treatment, as well as design, color, light and shade.

In awarding places in the applied arts division the decoration should be of a conventional type, and special attention should be given to details of workmanship and technique.

## PLANTS AND CUT FLOWERS DIVISION

In foliage plants the ornamental value of the leaves and stems is considered.

In potted plants the ornamental value of the flowers is primarily the basis for making awards.

In vase exhibits the arrangement as well as quality of the flowers, whether they are seasonal and adapted to the locality, are the points considered.

In a collection the number of varieties primarily is the basis for making awards, providing of course, that the quality is good.

## BOOTH EXHIBITS DIVISION

### Baby Health Booth

Food .....	30
Fresh air and sunshine .....	20
Sleep .....	20
Bath .....	10
Clothing .....	10
Play .....	10
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	100

Best booth showing baby health exhibit. This booth to be set up by rural or town club to illustrate best methods concerning food, clothing, bath, sleep, and play.