

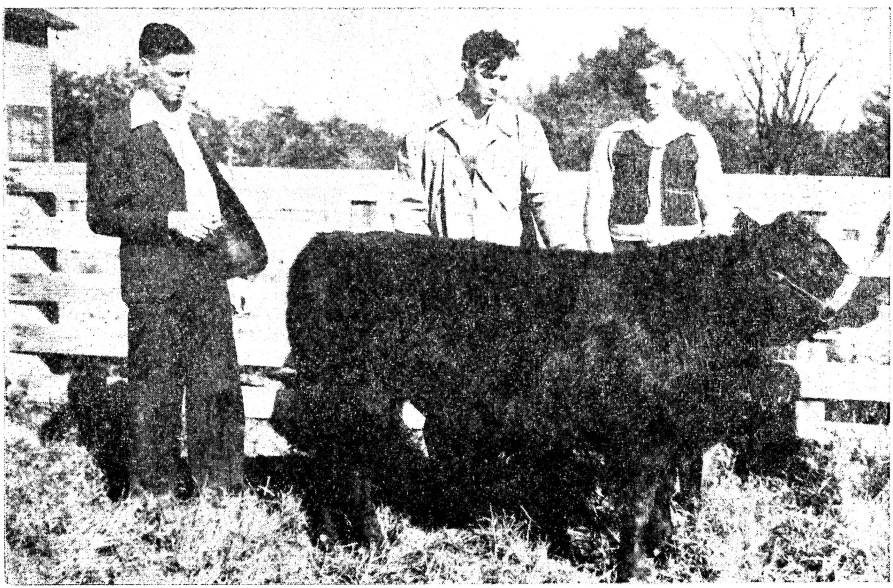
UNIVERSITY OF MISSOURI COLLEGE OF AGRICULTURE  
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# SHARPEN YOUR JUDGMENT

## Learn and Apply Standards of Value



## BE A GOOD JUDGE

Through judging you can learn to:

- Recognize good products.
- Make close observations.
- Select wisely.
- Be a good loser.
- Improve your work.

This bulletin is to help 4-H members, leaders, and agents "to make the best better" through measuring the quality of products. It tells and illustrates what and why and how.

You don't inherit good judgment. It comes as a result of training and experience.

### *Values of Judging*

Judging stimulates:

- Learning subject matter
- Development of high standards
- Concise expression

Every day you make decisions. Every experience which helps you make wise decisions enriches your life. May you as a 4-H member, leader, parent, or agent become interested in using judging events to help make the best better.

Good judgment is based on proper information and ability to make decisions. Judging is an art, not a science.

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# SHARPEN YOUR JUDGMENT

## Learn and Apply Standards of Value

DOROTHY BACON AND R. S. CLOUGH

The 4-H motto is "To Make the Best Better." How can we know what is best? How can we know how to make it better unless you learn standards and develop the ability to make decisions?

### *WHAT IS JUDGING?*

Judging is merely making a decision with reasons why. It can be made an enjoyable part of your experience.

Often we find ourselves attaching too much importance to some qualities and not enough to others. You may compare a black draft horse with a white one and decide in favor of the black one because of its color. But draft horses are for power and color has nothing to do with power.

So we must weigh the main things against the less important and arrive at sound decisions. Practice in judging helps us develop good judgment.

In 4-H, judging may be used at local club meetings and events, county events, and at district, state and national events. Judging may be used:

1. To teach what good products are.
2. To measure quality products.
3. To create interest.

### USING JUDGING AT CLUB MEETINGS

Judging is used to inform people about standards.

*To teach standards* you must have at least two products of different quality for the group to judge. These may be made by the leader, or by members, or they may be commercial products. Using score cards, have the whole group judge the products and decide together which is best and why.

For example, bring to your meeting two cakes—one good, one poor. After the group has judged the cakes according to the score card, a member may be asked to tell his decision with reasons. Or the entire group may talk over their ideas and choose the best cake.

The leader can emphasize that B is the better cake because it is: freer from cracks, more uniformly brown, lighter in weight, more tender, finer grained and free of undesirable flavor.

Cake A is not a good product because it is: cracked and uneven, burned, heavy and coarse, tastes burned.

Score Card for Cakes Containing Fats

External characteristics .....	30
Shape—symmetrical, slightly rounded top, free from cracks or peaks ....	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 combina- tion with cake.	
Distribution, style, and color—suitable to kind of cake and frosting.	
Volume—light in weight in proportion to size .....	10
Internal characteristics .....	40
Texture—tender, moist crumb, velvety feel to the tongue .....	20
Grain—fine, round, evenly distributed cells with thin cell walls; free from 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 .....	30
Total score .....	<u>100</u>



Using this same plan, ask each member to bring one article of his own work to be judged. Let each member score the articles individually.

If the group is large, all may talk over their ideas together in the same way they judged the cakes. Then someone from the group tells the decision and gives reasons.

A typical judging class has 4 articles of different quality. For example, 4 plates of potatoes, each bearing the letter A, B, C, or D.

*To measure accomplishments.*—It is well to devote one of the last project meetings to members judging their products so they can decide for themselves their accomplishments and likewise decide where and how to improve.



*Giving reasons.*—Always give the “why” of a decision. Take a few notes to help recall the products in the class.

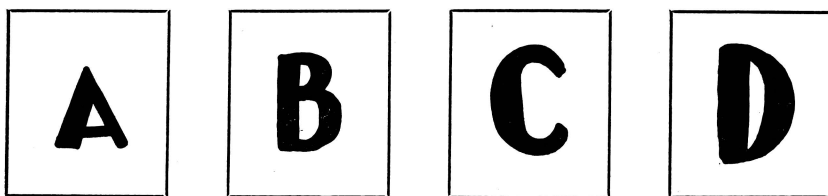
You may give reasons orally or in writing. Most 4-H members would rather tell than write their reasons.

In judging classes, each article is identified by a letter A, B, C, D, or by the figures 1, 2, 3, 4. Notes from a class of Irish Cobbler potatoes might be:

- A—Condition. Scab and mechanical injury.
- B—Not true to variety, shape.
- C—Uniform—sound—typical of variety
- D—Uniformity and condition

I placed this class of Irish Cobbler potatoes C—D—B—A. The quality was fairly uniform throughout the class. Plate C was easily the top plate in the class. The potatoes were large, uniform, in excellent condition and true to the Cobbler variety.

I placed C over D because they were more uniform. While all of the potatoes on plate D were sound and smooth, one was under-size for the



Identification Cards

plate and a second was off in shape. One potato was not in the best condition; it was sunburned.

I placed D over B because B did not represent the variety. Not a single potato in plate B is entirely true to the Cobbler variety. Some are too round, some are too flat and one is slightly concave on one side. It is a good plate of potatoes but not a good plate of Irish Cobbler potatoes.

I placed B over A because of the condition of the potatoes. Two potatoes on the plate have some scab and a third shows mechanical injury. Plate A lacked in uniformity and trueness to variety, but it went to the foot of the class because of scab and injury.

For these reasons I placed this class C—D—B—A.

The steps in giving reasons are:

1. Introduction
2. The real reasons
3. Conclusion

In step 2 the reasons *comparing* the articles usually give:

1. Several good points for the high placing.
2. Fewer good points than the first and some weak points.
3. Few good points and more weak points than for the third place.
4. Mostly weak points.

If there is something outstanding, be sure to call attention to it. Mention a good point on the article placing lowest, if you can.

Do *NOT* say "I liked A because it looked nicest." Convince the other person that you know *why* "it looked nicest."

### *TEACH MEMBERS TO MAKE THEIR OWN DECISIONS*

Who conducts judging—A leader, parent, or club member may conduct the judging.

Use of judging—Classes may be made up of articles in the project requirement. They may be set up to strengthen training on some particular article on which members need training, or to train members for certain events. For example, in gardening if people of the community usually leave potatoes in the ground too long, boys and girls and parents, too, might learn from a class in judging that sunburn and decay come from improper harvesting and curing of potatoes.

*Or*—if a leader wants to teach appropriate seam finishes for materials, a class of garments can be set up to do it.

*Or*—if a club wants to select a team for the County Round-up, it could have an elimination contest using classes to correspond with those which will be used in the County event.

*Or*—if a group of girls want to learn to buy school shoes, they would set up a class for that purpose.

Where to secure articles—Articles for judging can be secured from members, parents, neighbors, business concerns or schools and extension agents or clubs.

## IDEAS FOR JUDGING CLASSES BY PROJECTS

### Home Economics

Clothing	Home Services and Home Furnishings	Food Preparation	Food Preservation
Tea towels	Pillow cases	Cookies	Canned beans
Aprons	Sheets	Muffins	Canned peas
Pin cushions	Cushion tops	Biscuits	Canned corn
School slips	Pictures	Yeast bread	Canned tomatoes
Dressy slips	Lunch sets	Rolls	Canned pork
School dresses	Waste baskets	Nut bread	Canned beef
Work dresses	Shoeracks	Sponge cake	Canned chicken
Summer dresses	Shoe bags	Butter cake	Canned fruit
Wool dresses	Lamps	Cooked cereals	Pickles
Suits	Room arrangement	Cooked eggs	Jelly
Pajamas	Dresser scarves	Salads	Jam
School shoes	Storage pockets	Creamed vegetables	Dried fruits
Complete costumes	Clothespin bags	Plain cooked vegetables	Dried vegetables
Shorts	Pot holders		
Slacks	Knife racks	Beverages	
Child's garments	Cleaning kits		

### Agriculture

Livestock, Dairy and Poultry	Crops & Garden	Woodwork	Misc.
Beef calves	Tomatoes	Bread boards	Electrical splices
Beef cows	Green beans	Nail boxes	Lamps
Gilts	Potatoes	Tool boxes	Flower arrangement
Sows	Sweet potatoes	Bird houses	Yard plans
Fat lambs	Cabbage	Book ends	Baskets
Ewes	Melons	Broom holders	Paperweights
Dairy heifers	Carrots	Foot stools	Candle holders
Dairy cows		Milk stools	Letter openers
Hens			Wood carvings
Eggs			Honey

### USING JUDGING AT EVENTS

The same ideas you used at local club meetings can be used at club or project tours, county training meetings such as project leader meetings, 4-H council meetings, or rally days and picnics.

At large events, some judging classes could be arranged on tables near the registration table. After registering, those present can place the classes and turn in their placing card for scoring. As a part of the program a member, leader or agent can give reasons on the classes, telling how and why the classes are placed.

A demonstration on judging can be used at county events as a number on the program.

County judging schools can be held with leaders and members, or clubs. Or counties can go together for district judging training events.

#### *Outline for a Judging Event*

1. Prepare classes (4 articles of varying quality).
2. Make official placing. Give reasons.
3. Secure equipment: pencils; placing cards; tables for classes if needed; sets of A, B, C, D letters; tabulation blank; judging bulletin with score cards; seats for participants; private place for giving reasons.
4. Register participants.
5. Distribute cards, pencils, and score cards (Score cards are not given in case of contest.)
6. Seat participants.
7. Discuss score card or discuss what points to look for.
8. Discuss placing cards and how to use them. (If this is a contest, warn the members not to discuss their decisions or reasons with others until all are finished.)
9. Have judging and reasons.
10. Tabulate results.
11. Have judge give correct placing and reasons.

In large groups it is necessary to divide the group so there is room for all participants to examine classes conveniently.

Ten minutes should be the maximum time for placing each class and making notes for reasons. (Back of card may be used for notes.)

Two minutes is enough time for a person to give reasons on a class.

At the close of the judging, the official judge will give the placings and reasons to the entire group.

#### *How To Score Reasons and Placing*

Correct placings rate 100 points and perfect reasons may rate 100 points. The 4-H member's placing card may be checked against the chart (Page 11) and scored accordingly in the space so labeled on the card.

When using the chart you will have to assume that the same difference exists between individual animals or articles throughout the class. Because of this, some judges prefer to make a score for every placing made. In a





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<b>4- H CLUB</b> _____		<b>JUDGING</b>	
<b>CLASS</b> _____			
<b>First</b>	<b>Second</b>	<b>Third</b>	<b>Fourth</b>
<b>Contestant's No.</b> _____	<b>Placing Score</b> _____		
	<b>Reason Score</b> _____		
	<b>Total</b> _____		

class with an easy bottom and top, and a close middle pair, the special placing for the class might run something like this:

- (1) B, A, C, D.....100
- (2) B, C, A, D..... 95
- (3) A, B, C, D..... 81
- (4) B, A, D, C..... 78

Placings 2, 3, and 4 have just one pair switched when compared with the correct placing but the variations between individuals is so marked that a middle pair switch carried a cut of only 5 points, a top pair switch cuts 19, and a bottom pair 22.

Reasons are scored by the person who listens to the reasons. That person considers the following:

1. Knowledge of the score card for the product.
2. Clear cut statements of comparison.
3. Terms used in making comparisons.
4. Poise and personality in giving the reasons.

The judge then decides how many points to give the participant and so records it on the designated space on the card.

**CHART FOR JUDGING PLACINGS IN 4-H JUDGING CONTESTS**

If the four individual animals of one ring, or the four articles, products or samples of one class are so selected that there is about an equal spread between the first and second, the second and third, and the third and fourth,

a mathematical table can be used and much time saved in judging placings, as follows:

*How to Use the Chart.*—Find the correct placing of the class in the left-hand column. Read across to the 100 score for that placing. The vertical column in which the 100 score occurs is the one used for scoring the class; thus for the ACBD placing use column 3, BDCA placing use column 12, DCBA column 24, etc.

		Grade for Placings*																							
		1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24
ABCD	100	85	85	70	70	55	85	70	70	55	55	40	70	55	55	40	40	25	55	40	40	25	25	10	
ABDC	85	100	70	55	85	70	70	85	55	40	70	55	55	40	40	25	25	10	70	55	55	40	40	25	
ACBD	85	70	100	85	55	70	70	55	55	40	40	25	85	70	70	55	55	40	40	55	25	10	40	25	
ACDB	70	55	85	100	70	85	55	40	40	25	25	10	70	85	55	40	70	55	55	70	40	25	55	40	
ADBC	70	85	55	70	100	85	55	70	40	25	55	40	40	55	25	10	40	25	85	70	70	55	55	40	
ADCB	55	70	70	85	85	100	40	55	25	10	40	25	55	70	40	25	55	40	40	25	55	40	70	55	
BACD	85	70	70	55	55	40	100	85	85	70	70	55	55	40	70	55	40	25	55	40	40	25	55	40	
BADC	70	85	55	40	70	55	85	100	70	55	85	70	40	25	55	40	10	25	55	40	70	55	25	40	
BCAD	70	55	55	40	40	25	85	70	100	85	55	70	70	55	85	70	40	55	25	10	40	55	25	40	
BCDA	55	40	40	25	25	10	70	55	85	100	70	85	55	40	70	85	55	40	40	25	55	70	40	55	
BDAC	55	70	40	25	55	40	70	85	55	70	100	85	25	10	40	55	25	40	70	55	85	70	40	55	
BDCA	40	55	25	10	40	25	55	70	70	85	85	100	40	25	55	70	40	55	55	40	70	85	55	70	
CABD	70	55	85	70	40	55	55	40	70	55	25	40	100	85	85	70	70	55	25	40	10	25	55	40	
CADB	55	40	70	85	55	70	40	25	55	40	10	25	85	100	70	55	85	70	40	55	25	40	70	55	
CBAD	55	40	70	55	25	40	70	55	85	70	40	55	85	70	100	85	55	70	10	25	25	40	40	55	
CBDA	40	25	55	40	10	25	55	40	70	85	55	70	70	55	85	100	70	85	25	40	40	55	55	70	
CDAB	40	25	55	70	40	55	25	10	40	55	25	40	70	85	55	70	100	85	55	70	40	55	85	70	
CDBA	25	10	40	55	25	40	40	25	55	70	40	55	55	70	70	85	85	100	40	55	55	70	70	85	
DABC	55	70	40	55	85	70	40	55	25	40	70	55	25	40	10	25	55	40	100	85	85	70	70	55	
DACB	40	55	55	70	70	85	25	40	10	25	55	40	40	55	25	40	70	55	85	100	70	55	85	70	
DBAC	40	55	25	40	70	55	55	70	40	55	85	70	10	25	25	40	40	55	85	70	100	85	55	70	
DBCA	25	40	10	25	55	40	40	55	55	70	70	85	25	40	40	55	55	70	70	55	85	100	70	85	
DCAB	25	40	40	55	55	70	10	25	25	40	40	55	55	70	40	55	55	70	70	85	55	70	100	85	
DCBA	10	25	25	40	40	55	25	40	40	55	55	70	40	55	55	70	70	85	55	70	70	85	85	100	

The chart is built by the simple rule “deduct 15 points for each place moved up when compared with the correct placing.”

**Agricultural Project Judging**

First impressions are important in judging. This is especially true in judging livestock. Try to get a side view of the entire class of animals at a distance of 30 feet or more. Then carefully look over each animal from the front, the rear and the side.

Don't put your hands on an animal until you have looked it over carefully. You will have to handle sheep. You get thickness and firmness of flesh of fat animals with the feel. Sometimes you may want to put your hands on the udder or milk veins of a dairy cow. Otherwise, it is rarely necessary to put your hands on the animals being judged.

Dairy and beef cattle and horses are best shown at the halter when being judged. Hogs are usually marked with crayon across the back. Sheep are held by attendants. Animals shown on the halter, or held, are numbered left to right.

## SCORE CARDS FOR HOME MAKING PROJECTS

## Remade Garments

General success of project .....	30
Ingenuity shown in the problem .....	10
Economical use of material .....	10
Suitability of result to purpose for which intended .....	5
Durability of result .....	5
Design and color .....	30
Beauty of design .....	10
Color combinations .....	10
Texture combinations .....	5
Textile design combinations .....	5
Workmanship .....	30
Choice and neatness of seams, hems, finishes, etc. ....	15
Perfection of stitching (hand or machine) .....	15
Relation of value to cost in time and money .....	10
<b>Total score .....</b>	<b>100</b>



## Undergarments

Materials used, including trimmings .....	30
Hygienic aspects .....	10
Durability of materials (yarn slippage) .....	10
Laundering qualities .....	10
Workmanship .....	30
Choice and neatness of seams, hems, finishes, etc. ....	15
Perfection of stitching (hand or machine) .....	15
Design .....	20
Suitability .....	10
Protection and modesty	
Comfort	
Beauty in line and color .....	5
Originality .....	5
General appearance .....	10
Cleanliness .....	5
Pressing .....	5
Relation of garment value to cost in time and money .....	10
<b>Total score .....</b>	<b>100</b>

**Dresses**

Design and color .....	30
Beauty of design and color combination .....	20
Suitability to occasion and age of wearer .....	5
Individuality .....	5
Materials used, including trimmings .....	20
Suitability to design and purpose of dress .....	10
Cleaning qualities .....	10
Workmanship .....	30
Choice and neatness of seams, hems, finishes, etc. ....	15
Perfection of stitching (hand or machine) .....	15
General appearance .....	10
Cleanliness .....	5
Pressing .....	5
Relation of garment value to cost in time and money .....	10
<b>Total score</b> .....	<b>100</b>

**Pillowcases**

Suitability of materials .....	40
Strong well-twisted yarns	
Firm, close threads	
Even weave	
Very little sizing	
Smooth texture	
Sewing thread—size and type suited to fabric	
Workmanship .....	30
Hems—suitable and even width	
Material torn or cut straight with the threads	
Stitching even and secure with satisfactory length of stitch	
Seams securely finished	
Decorative work neatly finished on right and wrong side	
All ends of thread securely fastened	
Choice of decoration .....	20
White	
Simple and appropriate	
Good laundering qualities	
Design conforming to the structural lines of the article	
General appearance .....	10
Cleanliness and pressing	
<b>Total score</b> .....	<b>100</b>

**Dresser Scarf**

Suitability .....	35
Desirable laundering qualities of fabric and decoration	
Color and texture suited to other furnishings	
Protects the surface and forms a background for articles on dresser	
Construction (workmanship) .....	30
Good machine and hand stitching	
Decorative work neatly finished on right and wrong side	
All ends of threads securely fastened	
Combination of materials .....	15
Texture	
Color	
General appearances .....	20
Simplicity	
Hems and finishes in proportion to the runner	
Design conforming to the structural lines of the article	
Cleanliness and pressing	
<b>Total score</b> .....	<b>100</b>

## Yeast Bread

External characteristics .....	30
Shape—well proportioned, evenly rounded top .....	10
Crust—uniform browning except slightly dark on top, about $\frac{1}{8}$ of an inch deep, crisp, tender, smooth, free from cracks and bulges .....	10
Volume—light in weight in proportion to size .....	10
Internal characteristics .....	40
Texture—tender elastic crumb, free from dryness or doughiness .....	20
Grain—fine cells elongated upward, evenly distributed, cell walls thin .....	10
Color—characteristics of ingredients used, free from dark streaks .....	10
Flavor .....	30
A blend of well-baked ingredients, free from undesirable flavor from bacterial action (sourness) or of yeast or other ingredients .....	30
Total score .....	100

## Cake Without Fat (Sponge)

External characteristics .....	30
Shape—symmetrical, level top .....	10
Surface .....	10
Unfrosted: Smooth, uniform light brown	
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 characteristics .....	40
Texture—tender, feathery, resilient crumb .....	20
Grain—fine, round, evenly distributed cells with thin cell walls; free from tunnels .....	10
Color—uniform, characteristic of the kind of cake .....	10
Flavor .....	30
Delicate, free from excessive flavor of egg, flavoring, or acid .....	30
Total score .....	100

## Drop Cookies

Shape—Irregular with peak towards center; even, free from thin, runny edge or spreading .....	15
Surface—Smooth, pebbled or rough, characteristic of kind, uniform color .....	10
Texture—Soft, tender .....	15
Grain—Fine, even cells .....	15
Color—Uniform and characteristic of kind of cookie, free from darkened or burned edge .....	10
Flavor—No outstanding flavor or odor. A delicate, pleasing blend of flavors of natural ingredients used .....	35
Total score .....	100

## Muffins

Appearance—Well-rounded top, free from peaks or knobs .....	10
Crust—Tender, thin with rough surface, evenly browned .....	10
Volume—Light in weight in proportion to size .....	10
Texture—Medium fine, moist, tender crumb .....	20
Grain—Round, even cells, free from tunnels .....	10
Color of crumb—Characteristic of the kind of muffin .....	10
Flavor—Blended flavor of well baked ingredients .....	30
Total score .....	100



### Biscuits

Appearance—Uniform, free from bulges on sides or top .....	10
Crust—Evenly browned, free from yellow or brown spots, fairly smooth, tender .....	10
Volume—Almost twice the volume of the unbaked .....	10
Texture—Medium fine, tender crumb .....	20
Grain—Flaky, peeling off in thin strips with fine, even cells .....	10
Color of Inside—Natural, free from brown or yellow spots .....	10
Flavor—Blended flavor of well-baked ingredients, free from any undesirable flavor from fat, baking powder, or salt .....	30
Total score .....	100

### Preserves and Marmalades

Package .....	10
Sealed jars of uniform size. Clean and neatly labeled	
Product .....	50
Color—characteristic of the fruit, clear, free from discoloration due to overcooking	
Consistency—	
<b>Preserves</b> consist of tender whole small fruits or uniform pieces of larger fruits in sirup or jellied juice, depending on the kind of fruit.	
<b>Marmalades</b> have the characteristics of both jellies and preserves. They contain the pulp and may also contain the skin suspended throughout the jellied juice. In citrus marmalades both jellied juice and slices or shreds of fruit appear. The product should be clear.	
Flavor .....	40
Characteristics of the fruit, free from excessive sweetness or overcooked flavor.	
Total score .....	100

**Jellies**

Package .....	10
Glasses of uniform size which will clean easily. Neatly labeled.	
Product .....	50
Color .....	20
Characteristic of the fruit, bright, translucent	
Consistency .....	30
Holds its shape when removed from the glass but quivers when moved. Tender, cuts easily with a spoon and holds sharp edges. Free from crystals.	
Flavor .....	40
Characteristic of fruit used, free from excessive sweetness, acid, or overcooked flavor.	
Total score .....	100

**Pickles**

Package .....	10
Sealed jars of uniform size, clean, and neatly labeled	
Product .....	60
Size .....	10
Whole or in pieces of suitable and uniform size	
Color .....	20
Uniform, characteristic of the kind	
Consistency .....	30
Pickled fruits—tender, plump, unbroken skins or flesh. Not shriveled or overcooked	
Cucumber pickles—uniformly crisp and firm, not shriveled from excessive salt, sugar, acid	
Flavor .....	30
Pickled fruits—characteristic of the kind, blended throughout, free from excessive acid, spiciness, sweetness or overcooked flavor.	
Cucumber pickles—characteristic of the kind of pickles, blended throughout, free from excessive acid, spiciness or sweetness.	
Total score .....	100

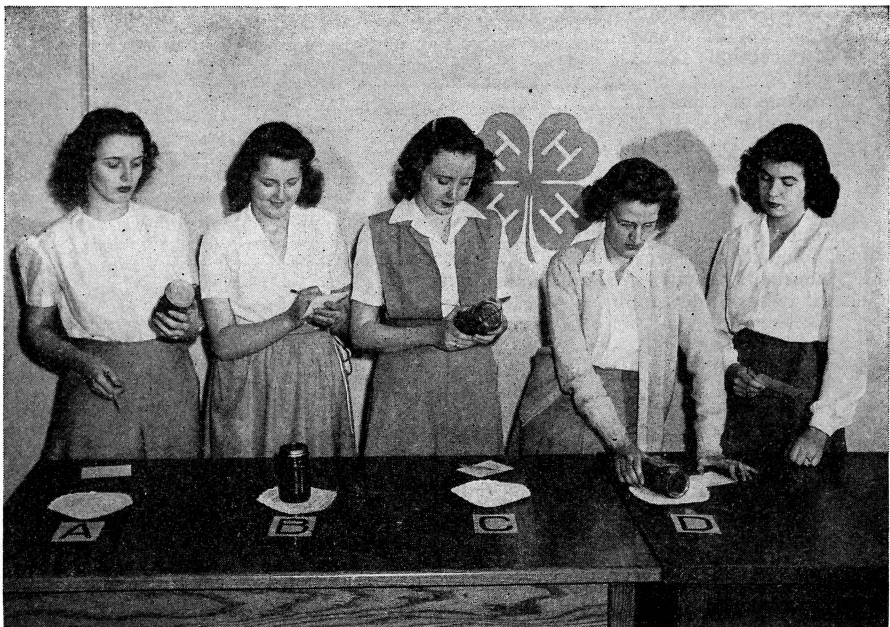
**Canned Meat**

Package .....	10
Tightly sealed containers of specified size, clean, neatly labeled. If tin cans are used, they should be bright, have slightly concave ends, showing some vacuum. A gauge may be used to determine vacuum.	
Pack .....	20
Fullness .....	10
All spaces should be filled, but not crowded. Proper head space. Size of pieces characteristic of product.	
Liquid—just to cover the product— $\frac{1}{4}$ to $\frac{1}{2}$ c. per pt. ....	10
Product .....	50
Absence of defects .....	10
Original material of good quality, free from indicated spoilage. Properly trimmed without excessive fat, bone, or skin.	
Color .....	10
As nearly that of a standard cooked product as possible, without undue discoloration.	
Consistency .....	10
Tender without overcooking.	
Flavor and aroma—characteristic—of the kind of meat .....	20
Liquid .....	20
Clearness—little or no cloudiness.	
Flavor—characteristic—no excessive condiments.	
Total score .....	100



**Canned Fruits and Vegetables**

Package .....	10
Tightly sealed containers of specified size, clean, neatly labeled. If tin cans are used, they should be bright, with ends slightly sunken.	
Pack .....	20
Fullness .....	10
All space except proper headspace should be filled.	
Proportion of fruit or vegetable to liquid .....	10
The liquid should just cover the product with no excess.	
Product .....	50
Absence of defects .....	10
Fruit of very good quality and right degree of maturity, free from indications of spoilage.	
Uniformity .....	20
Pieces of fruit or vegetable should be reasonably uniform in size (fancy pack not practical).	
Color—as nearly that of the original as is possible after cooking, free from foreign matter.	
Consistency—tender without overcooking.	
Flavor .....	20
Characteristic of the fruit or vegetable.	
Liquid .....	20
Clear—little or no cloudiness or small particles, free from gas bubbles. Sirups for fruits have suitable proportions of sugar.	
Total score .....	100



**Standard Menu**

Balances as to protein, carbohydrate, fat, and bulk .....	20
Not more than one protein dish, one hot starchy food, one dish high in fat, two vegetable dishes besides potatoes or dried beans, and yet sufficient volume to provide a feeling of comfortable fullness.	
Suited to the family and the occasion .....	25
The food is suited to the age, sex, and activities of the various members of the family. The meal fits in with the other meals of the day, is sufficiently hearty but does not contain many foods difficult to digest. The family's likes and dislikes and the occasion, if special, are considered and the menu is appropriate for the time of year and weather.	
Attractive to the eye and pleasing to the palate .....	20
There is variety in texture, in flavor, and in method of preparation. The food is colorful, well cooked, and has contrast in temperature. There is a minimum repetition of foods and the foods are served when they are at their best.	
Economical as to time, energy, and money costs .....	20
There is little variety in the meal and yet no sameness of foods. The meal contains not more than one dish that is difficult to prepare. The cooking utensils are few and easy to wash; the food is easily served; and few serving dishes are required. Most of the foods used are home produced foods, few foods are purchased "ready-to-serve"; the amount of food prepared is just sufficient; and there is no waste.	
The food is nicely served .....	15
Hot things are served hot and cold things cold. There is shining cleanliness, order, dignity, a bit of gayety, and a feeling of leisure.	
Total score .....	100

**Dress Revue**

The costume .....	40
Individuality and style .....	5
Suitability to occasion .....	5
Upkeep in relation to dress value .....	5
Condition of dress .....	5
Construction .....	20
The girl .....	20
Posture and poise .....	10
Grooming .....	10
The costume on the girl .....	30
Suitability of design to figure and personality .....	5
Becomingness of color .....	5
Fit for appearance and comfort .....	5
Effect of undergarments .....	5
Choice of accessories .....	5
Judgment shown in distribution of cost .....	5
General effect and completeness .....	10
Total score .....	100

**Rugs**

Workmanship .....	50
Type of materials combined.	
Smoothness of surface.	
Detail work of design and background	
Neatness of finish, joinings and seams.	
Combination and spacing of colors .....	30
Balance of design.	
General appearance of rug .....	20
Size, weight, shape and proportion of rug.	
Total score .....	100

**Sheets**

Material .....	50
Strong, well-twisted yarns. Firm, close threads. Even weave. Very little sizing. Strong, durable selvages. Smooth texture.	
Construction .....	40
Material torn, not cut Hems well sewed. Ends evenly turned and closed. Stitching even and fastened securely. If colored trim is used, color should be fast.	
Size .....	10
Suitable width and length. Good weight.	
Total score .....	100

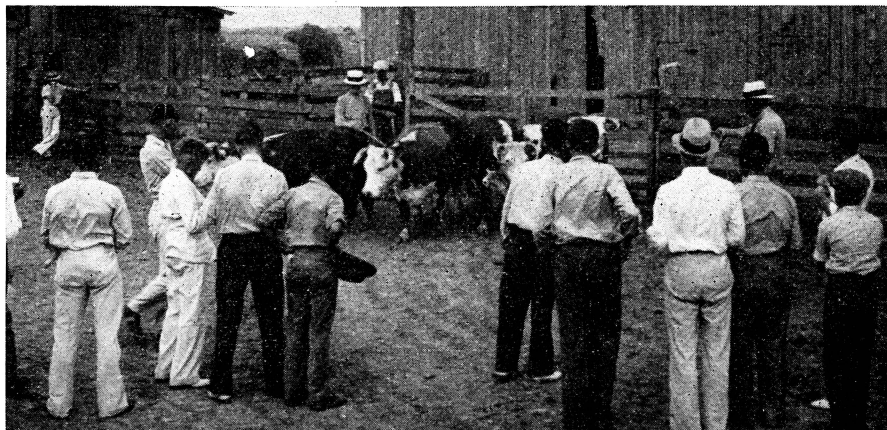
**Judging the Proper Artificial Lighting in a Room**

Amount of light .....	50
Enough light all over the room so there are no dark areas. Additional light at centers where close work is to be done. Light colored ceiling and walls (dull surface preferred), provide better light with less glare.	
Location of lamps .....	35
Lamps placed so that light is generally distributed over the room. Additional amount of light at centers where close work is to be done—for sewing, reading, studying, etc. Lights placed in room at convenient height so that all members of family may work or read without eye strain. Lamps placed for convenience in operation.	
General effect .....	15
Absence of glare (direct or reflected from shiny surface) in the room. Quality of light, pleasing and natural (resembling daylight as nearly as possible). Free from contrasts—no bright spots of light or dark areas in the room. The lamps and fixtures increasing the decorative effect of the room.	
Total score .....	100

## SCORE CARDS FOR AGRICULTURAL PROJECTS

## Beef Cattle—Breeding Animals

Age, estimated .....	yrs.,	actual .....	yrs.
General appearance .....			29
Weight, estimated .....	lbs.	actual .....	lbs.
score according to age .....			5
Form, straight top line and underline; deep, broad, low, medium length, symmetrical, compact, standing squarely on legs .....			7
Quality, bone of firm texture; fine skin; silky hair; clearly defined features and joints; mellow touch .....			6
Condition, healthy, naturally thickly, firmly, and smoothly fleshed, especially in regions of valuable cuts .....			3
Style, active, graceful carriage .....			1
Temperament, male, aggressive but not vicious, female, quiet, docile .....			2
Sexuality .....			5
Head and neck .....			9
Muzzle, good size, lips thin; nostrils large and well apart, jaws wide .....			2
Face, short, broad, profile straight .....			1
Eyes, large, full, clear, bright .....			1
Forehead, broad .....			1
Ears, well carried, fine, medium size .....			1
Neck, thick, short, throat clean, dewlap slight .....			3
Forequarters .....			11
Shoulder vein, smooth, full .....			2
Shoulders, smoothly covered with firm flesh; compact .....			4
Brisket, broad, full; breast wide .....			2
Legs, straight, short, strong; wide apart; forearm full; shank fine; feet sound .....			3
Body .....			30
Chest, deep, broad; girth large; fore flank full .....			6
Crops, full, thick, even with shoulders .....			4
Back, broad, straight, medium length; thickly, evenly and firmly fleshed .....			6
Ribs, deep, well sprung, closely set, thickly, evenly and firmly fleshed .....			6
Loin, broad, straight, thickly, evenly and firmly fleshed .....			6
Flanks, medium full, low .....			2
Hindquarters .....			21
Hips, smoothly covered, proportionate width .....			2
Rump, long, level, width well carried back; thickly, evenly and firmly fleshed .....			5
Pin bones, wide apart; not prominent .....			1
Tail, fine, tapering, medium length .....			1
Thighs, deep, wide, well fleshed .....			4
Twist, deep, broad, well filled .....			5
Legs, straight, short, strong, shank smooth, feet sound .....			3
Total score .....			100



### Beef Cattle—Fat Steers

Age, estimated .....	yrs.,	actual .....	yrs.	
General appearance .....				26
Weight, estimated .....	lbs.	actual .....	lbs.	
score according to age .....				6
Form, straight top line and underline; deep, broad, low medium length, symmetrical, compact, standing squarely on legs .....				8
Quality, bone of firm texture; fine skin; silky hair, clearly defined features and joints; mellow touch .....				6
Condition, thick, even covering of firm flesh, especially in regions of valuable cuts; indicating finish; light in offal .....				6
Head and neck .....				8
Muzzle, good size, lips thin; nostrils large and well apart; jaws wide ...				1
Face, short, broad, profile straight .....				1
Forehead, broad .....				1
Eyes, large, full, clear, bright .....				1
Ears, well carried, fine, medium size .....				1
Neck, thick, short, throat clean, dewlap slight .....				3
Forequarters .....				12
Shoulder vein, full, smooth .....				3
Shoulders, smoothly covered with firm flesh; compact .....				5
Brisket, broad, full; breast wide .....				2
Legs, straight, short, strong, wide apart; forearm full; shank fine; feet sound .....				2
Body .....				32
Chest, deep, broad; girth large; fore flank full .....				4
Crops, full, thick, even with shoulders .....				5
Back, broad, straight, medium length; thickly, evenly and firmly fleshed				7
Ribs, deep, well sprung, closely set, thickly, evenly and firmly fleshed				7
Loin, broad, straight, thickly, evenly and firmly fleshed .....				7
Flanks, full, low .....				2
Hindquarters .....				22
Hips, smoothly covered, proportionate width .....				3
Rump, long, level; width well carried back; thickly, evenly and firmly fleshed .....				5
Pin bones, wide apart; not prominent .....				1
Tail, fine, tapering, medium length .....				1
Thighs, deep, wide, well fleshed .....				4
Twist, deep, broad, well filled .....				6
Legs, straight, short, strong, shank smooth, feet sound .....				2
Total score .....				100



### Dairy Cows

Style and general appearance .....	20
Head, erect, clean cut; neck slender; eye prominent, alert, and placid .....	3
Back, straight and strong; hips wide apart and level .....	4
Rump, long, wide and level; thurls wide apart and high; tail setting level .....	5
Legs, straight; bone fine .....	3
General build, rugged and large for the breed without coarseness; Jersey, 1000 pounds; Guernsey and Ayrshire, 1100 pounds; Holstein, 1350 pounds; Brown Swiss, 1300 pounds .....	5
Dairy conformation .....	15
The cows should be clean-cut, with feminine appearance; absence of tendency to lay on fat .....	5
Shoulders, withers, vertebrae, hips, and the pin bones prominent and free from fleshiness (periods of lactation to be considered) .....	4
Loin, wide; ribs long and wide apart .....	3
Disposition, active with good nerve control .....	3
Characteristics indicating constitution, vigor and condition .....	15
Chest, broad and deep with well sprung ribs .....	8
Nostrils, large and open .....	2
Condition, thrifty and vigorous, in good flesh but not beefy .....	5
Characteristics indicating ability to consume and digest foods .....	15
Muzzle, large; mouth broad .....	1
Skin, mellow, loose, of medium thickness, showing good circulation and secretion; hair soft .....	4
Barrel-deep, wide, and long, well supported; ribs far apart .....	10
Characteristics indicating well developed milk secreting organs .....	35
Udder: (a) capacity, large in size .....	7
(b) quality, pliable, free from lumps .....	7
(c) shape, extending well forward and well up behind, level on floor, not pendulous, quarters full and symmetrical .....	6
Milk veins, large, long, crooked and branching; milk wells large and numerous .....	7
Veins on udder, large, crooked, and numerous .....	3
Teats, convenient size, uniform, and well placed .....	5
Total score .....	100

## Lard Hogs—Breeding Animals

Age, estimated .....	yrs., actual .....	yrs.
General appearance .....		28
Weight, estimated .....	lbs., actual .....	lbs.
score according to age .....		5
Form, arched back, straight underline, deep, broad, low, medium length, symmetrical, compact, standing squarely on legs .....		7
Quality, bone of firm texture, fine skin, silky hair, clearly defined features and joints, mellow touch .....		6
Condition, healthy, naturally, thickly, evenly and firmly fleshed, especially in regions of valuable cuts .....		3
Style, active, graceful carriage .....		1
Temperament, male, aggressive but not vicious; female, quiet, docile .....		1
Sexuality .....		5
Head and neck .....		8
Snout, short, broad, not coarse .....		1
Face, short, broad, cheeks full .....		1
Eyes, large, full, clear, bright, wide apart, not obscured by wrinkles .....		1
Forehead, broad .....		1
Ears, well carried, fine, medium size .....		1
Jowl, full, firm, broad, neat .....		1
Neck, thick, medium length, somewhat arched, neatly joined to shoulders .....		2
Forequarters .....		13
Shoulders, broad, deep, full, compact, smoothly covered with firm flesh .....		6
Breast, wide, deep, breast bone advanced .....		2
Legs, straight, short, strong, wide apart, shank strong and smooth; feed sound .....		5
Body .....		29
Chest, deep, broad, girth large, foreflank full .....		6
Back, broad, slightly arched, medium length, thickly, evenly and firmly fleshed .....		6
Sides, deep, medium length, closely ribbed, thickly, evenly and firmly fleshed .....		6
Loin, broad, strong, thickly, evenly and firmly fleshed .....		6
Belly, straight, proportionate width, firmly fleshed .....		3
Flank, medium full, low .....		2
Hindquarters .....		22
Hips, smoothly covered, proportionate width .....		3
Rump, long, rounding slightly from loin to root of tail; width well carried back, thickly, evenly and firmly fleshed .....		6
Hams, deep, wide, thickly, evenly and firmly fleshed .....		8
Legs, straight, short, strong, shank strong, feet sound .....		5
Total score .....		100



**Lard Hogs—Fat Barrows**

Age, estimated .....	yrs., actual .....	yrs.	
General appearance .....			26
Weight, estimated .....	lbs., actual .....	lbs.	
score according to age .....			6
Form, arched back, straight underline; deep, broad, low, medium length, symmetrical, compact, standing squarely on legs .....			8
Quality, bone of firm texture, fine skin, silky hair, clearly defined features and joints; mellow touch .....			6
Condition, healthy, thick, even covering of firm flesh, especially in regions of valuable cuts, indicating finish; light in offal .....			6
Head and neck .....			8
Snout, short, not coarse .....			1
Face, short, broad, cheeks full .....			1
Eyes, large, full, clear, bright, wide apart, not obscured by wrinkles .....			1
Forehead, broad .....			1
Ears, well carried, fine, medium size .....			1
Jowl, full, firm, broad, neat .....			1
Neck, thick, medium length, somewhat arched, neatly joined to shoulders .....			2
Forequarters .....			10
Shoulders, broad, deep, full, compact, covered with firm flesh .....			6
Breast, wide, deep breast bone advanced .....			2
Legs, straight, short, strong, wide apart; shank strong and smooth, feet sound .....			2
Body .....			33
Chest, deep, broad, girth large, foreflank full .....			4
Back broad, slightly arched, medium length, thickly, evenly and firmly fleshed .....			8
Sides, deep, medium length, closely ribbed, thickly, evenly and firmly fleshed .....			8
Loin, broad, strong, medium length, thickly, evenly and firmly fleshed .....			8
Belly, straight, proportionate width, firmly fleshed .....			3
Flanks, full low .....			2
Hindquarters .....			23
Hips, smoothly covered, proportionate width .....			3
Rump, long, rounding slightly, from loin to root of tail; width well carried back, thickly, evenly and firmly fleshed .....			8
Hams, deep, wide, thickly, evenly and firmly fleshed .....			10
Legs, straight, short, strong; shank strong and smooth, feet sound .....			2
Total score .....			100



## Mutton Sheep—Breeding Animals

Age, estimated .....	yrs.	actual .....	yrs.
General appearance .....			28
Weight, estimated .....	lbs.,	actual .....	lbs.
score according to age .....			5
Form, straight top line and underline; deep, broad, low, medium length, symmetrical, compact, standing squarely on legs .....			7
Quality, bone of firm texture; fine skin; silky hair; clearly defined features and joints; mellow touch; fleece soft, fine, pure .....			6
Condition, healthy, naturally thickly, firmly, and smoothly fleshed, especially in regions of valuable cuts .....			3
Style, active, graceful carriage .....			1
Temperament, male, aggressive but not vicious; female; quiet, docile .....			1
Sexuality .....			5
Head and neck .....			9
Muzzle, good size, lips thin, nostrils large and well apart, jaws wide .....			2
Face, short, broad, profile straight .....			1
Eyes, large, full, clear bright .....			1
Forehead, broad .....			1
Ears, well carried, fine, medium size .....			1
Neck, thick, short, throat clean .....			3
Forequarters .....			10
Shoulder vein, full, smooth .....			1
Shoulders, smoothly covered with firm flesh; compact .....			4
Brisket, broad, full, breast wide .....			2
Legs, straight, short, strong, wide apart; forearm full, shank fine, feet sound .....			3
Body .....			22
Chest, deep, broad, girth large, foreflank full .....			5
Back, broad, straight, medium length; thickly, evenly and firmly fleshed .....			5
Ribs, deep, well sprung; closely set, thickly, evenly and firmly fleshed .....			5
Loin, broad, straight, thickly, evenly and firmly fleshed .....			5
Flanks, medium, full, low .....			2
Hindquarters .....			16
Hips, smoothly covered, proportionate width .....			2
Rump, long, level, width well carried back; thickly, evenly and firmly fleshed .....			4
Thighs, deep, wide, well fleshed .....			3
Twist, deep, broad, well filled .....			4
Legs, straight, short, strong, shank smooth; feet sound .....			3
Fleece and skin .....			15
Quality of wool, long, dense, even, well distributed over body .....			4
Quality of wool, fine, soft, pure, even, crimp close and uniform .....			4
Condition of wool, bright, strong, clean, yolk abundant .....			3
Skin, pink color, clear .....			4
Total score .....			100

In grading lambs, it is a common practice to number fat lambs and record the grade with a letter under the number on a grading card.

Fat Lambs										
	Choice-C		Good-G		Medium-M		Common-I			
Lamb No.	1	2	3	4	5	6	7	8	9	10
Member's Grade	.....									
Judge's Grade	.....									
Score	.....									
Lamb No.	11	12	13	14	15	16	17	18	19	20
Member's Grade	.....									
Judge's Grade	.....									
Score	.....									

**Scoring Instructions**

Establish the perfect score at five times the number of lambs in the class. Take off two points for each grade removed from the judge's grade for each lamb. Total the deductions and subtract from the perfect score for the individual score on a class.



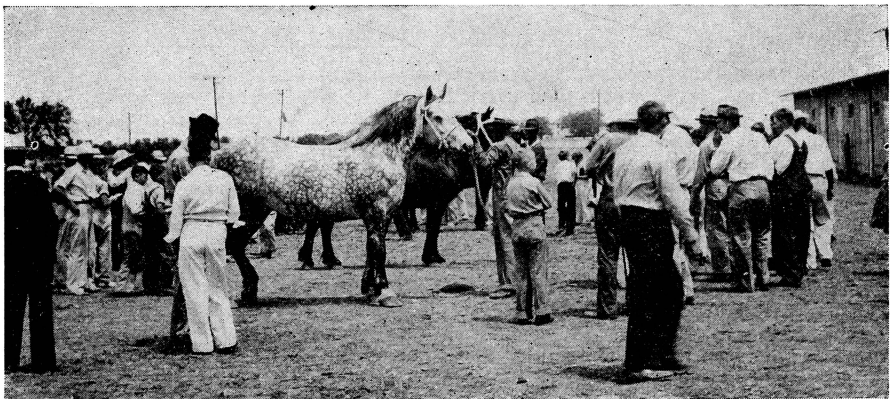
Fleece Wool	
Yield .....	25
Weight and shrinkage or yield on a clean basis considered. Fleece should be lofty or bulky.	
Length, strength and elasticity of fiber .....	25
Strictly combing fine is over 2" long, half-blood over 2 1/4", three-eighths blood 2 1/2", quarter blood 2 3/4" and low quarter 3".	
Cleanness .....	20
Free from tags, sweat locks, dirt, burrs, chaff and other foreign matter.	
Color .....	10
Bright and free from colored fibers and stains.	
Packaging .....	20
Rolled with belly, leg, and rump wool in center and back, shoulder, and neck wool exposed flesh side out. Tied securely with paper twine.	
Total score .....	100
Disqualifications—black fibers, cockleburs, or tied with sisal twine.	

Fine Wool Sheep—Breeding Animals

Age, estimated .....	yrs.	actual .....	yrs.	
General appearance .....				27
Weight, estimated .....	lbs.	actual .....	lbs.;	
score according to age .....				4
Form, straight top line and underline, deep, broad, low medium length, symmetrical, compact, standing squarely on legs .....				6
Quality, bone of firm texture, fine skin, silky hair; clearly defined features and joints; mellow touch; fleece soft, fine, pure .....				6
Condition, healthy, skin and fleece bright and clear, naturally thick and firmly fleshed, especially in regions of valuable cuts .....				4
Style, active, attractive carriage .....				1
Temperament, male, aggressive but not vicious; female, quiet docile .....				1
Sexuality .....				5
Head and neck .....				8
Muzzle, good size, lips thin, nostrils large, wide apart, jaws wide .....				2
Face, short, broad, profile straight .....				1
Eyes, large, full, clear, bright .....				1
Forehead, broad .....				1
Ears, well carried, fine, medium size .....				1
Neck, thick, short .....				2
Forequarters .....				6
Shoulder vein, smooth, full .....				1
Shoulders, smoothly covered with firm flesh; compact .....				3
Brisket, broad, full, breast wide .....				1
Legs, straight, short, strong; shanks wide apart; forearm full; feet sound .....				1
Body .....				16
Chest, deep, broad, girth large, foreflank full .....				5
Back, broad, straight, medium length, thickly, evenly and firmly fleshed .....				4
Ribs, deep, well sprung, closely set, thickly, evenly and firmly fleshed .....				3
Loin, broad, straight, thickly, evenly and firmly fleshed .....				3
Flanks, medium full, low .....				1
Hindquarters .....				15
Hips, smoothly covered, medium width .....				2
Rump, long, level, width well carried back, thickly, evenly and firmly fleshed .....				5
Thighs, deep, wide, well fleshed .....				3
Twist, deep, broad, well filled .....				4
Legs, straight, short, strong, shank smooth, feet sound .....				1
Wool and skin .....				28
Quantity of wool, long, dense, even, well distributed over body .....				9
Quality of wool, fine, soft, pure, even, crimp close and uniform .....				9
Condition of wool, bright, strong, clean, yolk abundant .....				5
Skin, pink color, clear, wrinkled according to type .....				5
Total score .....				100

### Mutton Sheep—Fat Wethers

Age, estimated .....	yrs.	actual .....	yrs.	
General appearance .....				26
Weight, estimated .....	lbs.	actual .....	lbs.	
Score according to age .....				6
Form, straight top line and underline, deep, broad, low, medium length, symmetrical, compact, standing squarely on legs .....				8
Quality, bone of firm texture, fine skin, silky hair, clearly defined features and joints, mellow touch, fleece soft, fine, pure .....				6
Condition, healthy, thick, even covering of firm flesh, especially in regions of valuable cuts, indicating finish; light in offal .....				6
Head and neck .....				8
Muzzle, good size, lips thin; nostrils large and well apart, jaws wide .....				1
Face, short, broad, profile straight .....				1
Eyes, large, full, clear, bright .....				1
Forehead, broad .....				1
Ears, well carried, fine, medium size .....				1
Neck, thick, short; well set, throat clean .....				3
Forequarters .....				10
Shoulder vein, full smooth .....				2
Shoulders, smoothly covered with firm flesh, compact .....				4
Brisket, broad, full; breast wide .....				2
Legs, straight, short, strong, wide apart; forearm full; shank fine; feet sound .....				2
Body .....				25
Chest, deep, broad; girth large; foreflank full .....				4
Back, broad, straight, medium length, thickly, evenly and firmly fleshed .....				7
Ribs, deep, well sprung, closely set, thickly, evenly and firmly fleshed .....				6
Loin, broad, straight, thickly, evenly and firmly fleshed .....				6
Flanks, full, low .....				2
Hindquarters .....				20
Hips, smoothly covered, proportionate width .....				3
Rump, long, level, width well carried back; thickly evenly and firmly fleshed .....				5
Thighs, deep, wide, well fleshed .....				4
Twist, deep, broad, well filled .....				6
Legs, straight, short, strong; shank smooth, sound .....				2
Fleece and skin .....				11
Quantity of wool, long, dense, even, well distributed over body .....				3
Quality of wool, fine, soft, pure, even, crimp close and uniform .....				3
Condition of wool, bright, strong, clean, yolk abundant .....				2
Skin, pink color, clear .....				3
Total score .....				100



## Draft Horses

Age, estimated .....	yrs.,	actual .....	yrs.	
General appearance .....				26
Height, estimated .....	hands;	actual .....	hands	
Weight, over 1600 lbs. in good condition; estimated .....			lbs.,	5
score according to age .....				4
Form, broad, massive, symmetrical, blocky .....				4
Quality, refined, bone clean, large, strong; tendons clean, defined, prominent; skin and hair fine; "feather," if present, silky .....				4
Action, energetic, straight, true, elastic; walk, stride long, quick, regular; trot, free, balanced, rapid .....				10
Temperament, energetic; disposition good .....				1
Style, stylish and graceful carriage .....				2
Head and neck .....				8
Head, proportionate size, clean cut, well carried; profile, straight .....				1
Muzzle, neat; nostrils large, flexible; lips thin, even, firm .....				1
Eyes, full bright, clear, large, same color .....				1
Forehead, broad, full .....				1
Ears, medium size, tapering, well carried, alert .....				1
Lower jaw, angles wide, space clean .....				1
Neck, medium length, well muscled, arched; throat-latch fine, windpipe large .....				2
Forequarters .....				23
Shoulders, long, moderately sloping, heavily and smoothly muscled, extending into back .....				3
Arms, short, heavily muscled, thrown back, well set .....				1
Forearm, long, wide, clean, heavily muscled .....				2
Knees, straight, wide, deep, strong, clean, well supported .....				2
Cannons, short, wide, clean; tendons large, clean and well defined, set back .....				2
Fetlocks, wide, straight, strong, clean .....				1
Pasterns, moderate slope and length, strong, clean .....				3
Feet, large, even size, sound; horn dense, waxy; soles concave; bars strong, full; frog large, elastic; heels wide, strongly supported .....				7
Legs, viewed in front, a perpendicular line from the point of the shoulder should fall upon the center of the knee, cannon, pastern, and foot; from the side a perpendicular line dropping from the center of the elbow joint should fall upon the center of the knee and pastern joints and back of hoof .....				2
Body .....				10
Withers, moderate height, smooth, extending well back .....				1
Chest, deep, breast bone low; girth large .....				2
Ribs, deep, well sprung, closely ribbed to hip .....				2
Back, broad, short, strong, muscular .....				2
Loin, broad, short, heavily muscled .....				2
Underline, long, low, flanks well let down .....				1
Hindquarters .....				33
Hips, broad, smooth, level .....				2
Croup, long, wide, heavily muscled, not markedly drooping .....				2
Tail, attached high, well carried .....				1
Thighs, deep, broad, heavily muscled .....				2
Quarters, deep, heavily muscled .....				2
Stifles, clean, strong .....				2
Gaskins, (lower thighs) long, wide, heavily muscled .....				2
Hocks, large, strong, wide, deep, clean .....				6
Cannons, short, wide, clean; tendons large, clean, defined, set back .....				2
Fetlocks, wide, straight, strong, clean .....				1
Pasterns, moderate slope and length, strong, clean .....				2
Feet, large, even size, sound; horn dense, waxy; soles concave; bars, strong, full; frog, large, elastic; heels, wide, strongly supported .....				6
Legs, viewed from behind, a perpendicular line from the point of the buttock should fall upon the center of the hock, cannon and foot; from the side a perpendicular line from the hip joint should fall upon the center of the foot and divide the gaskin in the middle; and a perpendicular line from the point of the buttock should run parallel with the line of the cannon .....				3
Total score .....				100

## Draft Mules

Age, estimated .....	yrs., actual .....	yrs.	
General appearance .....			26
Height, 16 hands or over; estimated .....	actual .....		3
Weight, 1200 to 1600 lbs. in good condition; estimated lbs., score according to age .....			3
Form, broad, massive, symmetrical, blocky .....			4
Quality, bone, clean, large, strong; tendons, defined; skin and hair fine .....			6
Action, energetic, straight, true, elastic, walk, stride long, quick, regular; trot, free, balanced, rapid .....			8
Temperament, active, good disposition, stylish carriage .....			2
Head and neck .....			9
Head, proportionate size, clean cut, well carried; profile, straight or slightly Roman-nosed .....			1
Muzzle, neat, nostrils large, flexible; lips thin, even, firm .....			1
Eyes, full, bright, clear, large, same color .....			1
Forehead, broad, full .....			1
Ears, large, tapering, fine texture, well carried, alert .....			2
Lower jaw, angles wide, space clean .....			1
Neck, medium length, well muscled, arched; throat-latch fine, windpipe, large .....			2
Forequarters .....			22
Shoulders, long, moderately sloping, heavily and smoothly muscled, extending into back .....			2
Arms, short, heavily muscled, thrown back, well set .....			1
Forearm, long, wide, clean, heavily muscled .....			2
Knees, straight, wide, deep, strong, well supported .....			2
Cannons, short, wide clean; tendons large, clean, and well defined, set back .....			2
Fetlocks, wide, straight, strong, clean .....			1
Pasterns, moderate slope and length, strong, clean .....			3
Feet, large, even size, sound; horn dense, waxy, soles concave; bars strong, full; frog large, elastic; heels wide and strongly supported .....			6
Legs, viewed in front, a perpendicular line from the point of the shoulder should fall upon the center of the knee, cannon, pastern and foot; from the side a perpendicular line dropping from the center of the elbow joint should fall upon the center of the knee and pastern joints and back of the hoof .....			3
Body .....			10
Withers, moderate height, smooth, extending well back .....			1
Chest, deep, wide; breast bone, low; girth, large .....			2
Ribs, deep, well sprung, closely ribbed to hip .....			2
Back, broad, short, strong, muscular .....			2
Loin, broad, short, heavily muscled .....			2
Underline, long, low, flank well let down .....			1
Hindquarters .....			33
Hips, broad, smooth, level .....			2
Croup, long, wide, heavily muscled, not markedly drooping .....			2
Tail, attached high, well carried .....			1
Thighs, deep, broad, strong, heavily muscled .....			2
Quarters, deep, heavily muscled .....			2
Stifle, strong, clean, muscular .....			2
Gaskins, (lower thighs) long, wide, clean; tendons large, heavily muscled .....			2
Hocks, large, strong, wide, deep, clean .....			7
Cannons, short, wide, clean; tendons large, clean, defined, set back .....			2
Fetlocks, wide, straight, strong, clean .....			1
Pasterns, moderate slope and length, strong, clean .....			2
Feet, large, even size, sound; horn dense, waxy; sole, concave, bars, strong, full; frog, large, elastic; heels wide and strongly supported .....			5
Legs, viewed from behind, a perpendicular line from the point of the buttock should fall upon the center of the hock, cannon and foot; from the side, a perpendicular line from the hip joint should fall upon the center of the foot and divide the gaskin in the middle; and a perpendicular line from the point of the buttock should run parallel with the line of the cannon .....			3
Total score .....			100

### Light Horses

Age, estimated .....	yrs.,	actual .....	yrs.	
General appearance .....				28
Weight, estimated .....	lbs.,	actual .....	lbs.,	
Height, estimated .....	hands;	actual .....	hands	2
Form, symmetrical, smooth, stylish .....				4
Quality, refined; bone clean, fine; tendons clean, defined; hair and skin fine .....				4
Action, energetic, straight, true, elastic; walk, stride long, quick, regular; trot, free, balanced, rapid .....				15
Temperament, active; disposition good, stylish carriage .....				3
Head and neck .....				8
Head, proportionate size, clean cut, well carried, profile straight .....				1
Muzzle, neat; nostrils large, flexible; lips thin, even, firm .....				1
Eyes, full, bright, clear, large, same color .....				1
Forehead, broad, full .....				1
Ears, medium size, tapering, well carried, alert .....				1
Lower jaw, angles medium wide, space clean .....				1
Neck, long, well muscled, arched; throat-latch fine, clean, windpipe large .....				2
Forequarters .....				23
Shoulder, long, sloping, smoothly muscled, extending into back .....				3
Arms, short, strongly muscled, thrown back, well set .....				1
Forearm, long, wide, clean, strongly muscled .....				2
Knees, straight, wide, deep, strong, clean, strongly supported .....				2
Cannons, short, wide, clean, tendons large, clean, defined, set back .....				2
Fetlocks, wide, straight, strong, clean .....				1
Pasterns, long, sloping, strong, clean .....				3
Feet, medium and even size, sound, horn dense, waxy; soles concave; bars strong, full; frog large, elastic; heels wide, strongly supported .....				6
Legs, viewed in front, a perpendicular line from the point of the knee, cannon, pattern, and foot; from the side, a perpendicular line dropping from the center of the elbow joint should fall upon the center of the knee and pastern joints and back of hoof .....				3
Body .....				10
Withers, moderate height, smooth, extending well back .....				1
Chest, deep, wide, breast bone low; girth large .....				2
Ribs, deep, well sprung, closely ribbed to hip .....				2
Back, broad, short, strong, muscular .....				2
Loins, broad, short, wide, strongly and smoothly muscled .....				2
Underline, long, flanks well let down .....				1
Hindquarters .....				31
Hips, broad, smooth, level .....				2
Croup, long, wide, muscular, not markedly drooping .....				2
Tail, attached high, well carried .....				1
Thighs, deep, broad, strongly muscled .....				2
Quarters, deep, heavily muscled .....				1
Stifles, strong, clean, muscular .....				2
Gaskins, (lower thighs) long, wide, strongly muscled .....				2
Hocks, large, strong, wide, deep, clean .....				6
Cannons, short, wide, clean; tendons large, clean and well defined, set back .....				2
Fetlocks, wide, straight, strong, clean .....				1
Pasterns, long, sloping, strong, clean .....				3
Feet, medium and even size, sound; horn dense, waxy; soles concave; strong, full; frog large, elastic; heels wide, strongly supported .....				4
Legs, viewed from behind, a perpendicular line from the point of the buttock should fall upon the center of the hock, cannon and foot; from the side a perpendicular line from the hip joint should fall upon the center of the foot and divide the gaskin in the middle; and a perpendicular line from the point of the buttock should run parallel with line of the cannon .....				3
Total score .....				100

**Judging Hens for Egg Production**

General appearance .....	15
High producing hens are alert, vigorous, healthy and active.	
Head .....	20
Medium in size and well balanced. The eyes should be bright and prominent. The face full and free from wrinkles. The head should be wide, deep and of medium length.	
Body .....	10
Back wide with width carried well to tail. Ribs deep and well sprung. Breast wide, deep and full.	
Pigmentation .....	20
Yellow-skin breeds when laying lost the yellow pigments as follows: Vent, 0 to 7 days; beak, 4 to 6 weeks, and shanks, 4 to 6 months.	
Molt .....	15
High producing hens molt late and rapidly while poor producers molt early and slowly.	
Handling quality .....	20
Hens which have been laying for some time at a high rate of production will have soft, pliable skin and abdomen.	
Total score .....	100
The application of this score card varies with the season, flock, management, and the age of the birds being judged.	

**Judging Live Poultry for Meat Quality**

Place these classes for their meat quality. The following scale of points is suggested as a guide.

Breast (straight breastbone, well fleshed .....	30
General conformation .....	15
Finish (fat) .....	15
Condition and vigor .....	15
Legs and thighs .....	15
Back and spring of rib .....	10
Total score .....	100

Serious defects—Scratches, bruises, breast blisters, calluses, or scaly legs.  
Serious deformities—Hunchback, crooked breastbone or other definite deformities.

**Judging Dressed Market Poultry**

	Springs and Broilers	Fowls, Capon, and Roasters
Size .....	2	5
Head .....	5	5
Legs .....	5	5
Dressing per cent .....	8	10
Body .....	10	5
Back .....	10	10
Skin .....	15	10
Breast and keel .....	20	20
Condition of flesh; hard, soft, fat, etc. ....	20	20
Quality: Grain and texture .....	5	10
Total score .....	100	100

Disqualification: Unmistakable signs of disease shall disqualify an entry.

Explanation of terms used for scoring dressed poultry.

Size: Broilers should weigh from  $\frac{3}{4}$  to  $2\frac{1}{2}$  pounds and springs from  $2\frac{1}{2}$  to 3 pounds. Fowls and roasters should be as large as possible without sacrificing the quality of the flesh.

Head: The head should be medium in size with close fitting comb and



wattles. It should show health and vigor. In capons the head is small, with undeveloped comb and wattles.

**Legs:** The legs should be short, thick, and well fleshed.

**Body:** The body should be rectangular in shape and wide between the legs. It should be well filled out in all parts.

**Back:** The back should be broad, medium in length, and well fleshed.

**Skin:** The skin should be soft and fine textured, clean, well picked, and free from bruises and blotches.

**Breast and keel:** The breast should be full and rounding, broad, and deep. The keel should be straight, long, and well covered with flesh.

**Condition of flesh:** The flesh should be firm, yet pliable and soft—not hard and staggy or wiry. Notice if fat is due to special fattening. Considerable fat is permissible.

**Quality:** The tenderness may be determined by pressing muscles of the wing, by the flexibility of the keel bone, softness of spur, age, and scales on shanks. The latter should be even and smooth.

Additional helpful information on selecting and judging market classes of poultry will be found in the text entitled "Marketing Poultry Products," by Earl W. Benjamin.

### Judging Live Market Turkeys

Standard quality .....	30
Vigor and condition .....	5
Variety color and size .....	10
Symmetry and breed type .....	5
Carriage and action .....	10
<p>This much weight is given to the general appearance of the bird. If crossbred turkeys are scored, the color is not considered. When exhibited in market classes as purebreds, specimens should creditably represent the variety and be free from serious disqualifications. Standard disqualifications, unless so serious as to impair the appearance or actions of the bird are not to disqualify.</p>	
Finish (fat) .....	20
<p>A specimen should grade fully U. S. Special to rate 20.</p>	
Feathering .....	20
<p>A specimen should be completely free of pinfeathers to rate 20. Short pinfeathers are especially undesirable.</p>	
Fleshing, especially breast and legs .....	20
<p>A specimen should have a broad, fully fleshed breast, the width carrying out well towards the rear, and be fully fleshed in all other sections of the body. Drumsticks should be plump and moderately short.</p>	
Skeletal development and proportions .....	10
<p>As measured by sliding-jaw calipers, the length of the keel bone should equal, or exceed, the length of the shank. The depth depends upon size. The shank is measured by flexing it at a right angle to the tibia, bending back the center toe, and measuring the distance from back of hock to surface of the pad on the bottom of the foot, pressing calipers firmly against the parts. The keel is measured by holding the calipers against the rear end of the bone and the sliding jaw against the front end. The depth is measured from middle of keel to middle of back. The keel should be parallel or nearly so to the back and should be free from curves, dents, and knobs.</p>	
Total score .....	100

### Judging Market Eggs

Freshness. The air cell in a newlaid egg is about the size of a dime. Cut $\frac{1}{2}$ point for each air cell the size of a nickel, 1 for size of a quarter, and $1\frac{1}{2}$ for size of a half dollar, or for broken air cell .....	25
Interior quality. Yolk. Medium yellow, point almost indistinguishable. Cut $\frac{1}{4}$ to $\frac{3}{4}$ for each dark yolk, depending upon degree of darkness. Cut 8 points for blood or meat spot.	
White. White should be thick and free from cloudiness or watery appearance. A yolk that floats too quickly indicates a thin white. Cut $\frac{1}{2}$ point for each defect .....	25
Weight or size. Cut 2 points for each ounce, or fraction thereof, below 24 or over 28 ounces .....	20
Uniformity of size. Cut $\frac{1}{4}$ point for each egg below 2 ounces or over $2\frac{1}{2}$ ounces .....	5
Uniformity of shape. The ideal shaped egg is about $2\frac{5}{6}$ inches long and $1\frac{5}{8}$ inches wide. Cut $\frac{1}{4}$ point for each egg that is noticeably too long or too short or is irregular in shape .....	5
Uniformity of color. White eggs, pure white. Brown eggs, uniformly dark or light brown. Cut $\frac{1}{2}$ point for each egg that varies from this standard .....	5
Shell texture. Shell smooth and strong to the hand; free from mottling and checks under candle. Cut $\frac{1}{4}$ point for each shell showing any defect .....	5
Condition of shell. Spotlessly clean but not washed. Cut one price for each egg showing any evidence of dirt or of being washed .....	10
Total score .....	100

The United States Department of Agriculture chart showing "U. S. Standards and Grades of Eggs" should be studied in learning to candle eggs for interior quality.

### Judging Vegetables

Vegetables should be judged from the standpoint of the person who is going to eat them.

Quality is the major consideration. Ask yourself, "Which of these would I choose if I wanted the highest quality for best eating?"

### General Score Card

Quality .....	30
In best eating stage	
Well developed (up to eating stage)	
Proper color	
Fine texture	
Condition .....	25
Attractive appearance	
Free from disease	
Free from insect damage	
Free from mechanical injury	
Free from growth and other defects	
Size .....	15
Average for the vegetable	
Very small ones may be too young or stunted	
Extra large ones may be coarse or freaks	
Typical of the variety .....	15
Uniformity .....	15
Total score .....	100

Every specimen in the sample should be a duplicate of all the others

## Some Important Points in Judging Specific Crops

### Potatoes

Quality—Should be mature as indicated by the skin being firm—not easily rubbed off or feathered. Plump, firm, and well filled out. Cobblers, creamy white skin; Ohios, flesh or light pink to brown skin; Triumphs, red skin. Texture—made up of small cells, not coarse, no cavity inside.

Condition—Smooth, and free from any defects.

Size—Medium.

#### Varietal characteristics

Cobbler—Roundish flattened or slightly oblong flattened, the stem end deeply notched giving a shouldered appearance to the potato. Eyes medium in number and shallow to medium deep.

Early Ohio—Round, oblong or cylindrical with rounded seed and stem ends. Eyes numerous and shallow.

Triumph—Round to roundish flattened with stem end slightly to distinctly shouldered. Eyes medium in number, shallow.

### Tomatoes

Quality—Should be vine ripened. Fully developed deep color over all up to stem. Smooth, symmetrical, well filled, heavy.

Texture—Seed cells small, walls thick.

Condition—Firm, free from any defects.

Size—Medium.

#### Varietal characteristics:

Marglobe group—(includes Marglobe, Pritchard, Rutgers, Break O'Day) Scarlet red, and medium large, 5 to 7 ounces, globular shape.

Bonny Best—Red, medium size, 5 to 6 ounces, slightly flattened globe shape.

Stokpsdale—Scarlet red, medium size, 4 to 6 ounces, globe shape.

Stone group—(includes Stone and Baltimore) Scarlet red, medium large—5 to 7 ounces or more, oblong through cross section.

### Carrots

Quality—Crisp, having grown rapidly. Smooth, deep color. Cells fine, no prominent core or woody center.

Condition—Solid, firm, free from any defects.

Size—Small, the ideal size about  $\frac{3}{4}$  inch in diameter at top.

#### Varietal characteristics:

Varieties such as Chantenay, Danvers, Nantes and Imperator—Tapered root— $4\frac{1}{2}$  to 7 inches long.

Ox Heart—Thick, chunky, blunt ended—3 to 5 inches long.

### Green Beans

Quality—Bean just started to develop in pod. Pod fleshy, well filled up with pulp from one end to the other. Dark green for green varieties; dark yellow for wax varieties. Fine cells, free from coarse fibers or strings.

Condition—Firm, turgid, free from any defects.

Size—Pod well filled with bean just started to develop. (Disqualified if bean in pod is developed to full size.)

Varietal characteristics—Due to the great number of varieties this point should consider only the following: Green beans may be either round or flat podded. The sample, however, should not contain both. Wax beans may be either round or flat podded. The sample, however, should not contain both.

### Cantaloupe

Quality—Should be ripe. This is determined by the "full slip," that is the vine should have broken off smooth and clean with a healed scar at the point of attachment to the cantaloupe. Meat should be fine, free from coarse fibers.

Condition—Firm, and free from any defects.

Size—Medium.

Typical of the variety—On netted varieties the netting should be distinct and well developed. On ribbed varieties the ribbing should be pronounced and even.

### Score Card for Woodwork

Originality* .....	20
Original drawings and plans used.	
Modification of standard plans used to suit needs.	
Selection of materials .....	20
Kinds of wood suitable for purpose.	
Skills and workmanship .....	60
Pieces—Cut accurately to dimensions and fitted together accurately.	
Ends of pieces—Sawed or cut smooth, straight and square to edges and to working surface.	
Nails—Suitable size and spacing for purpose without unnecessary hammer marks.	
Screws—Countersunk, if flat head, flush with the smooth surface.	
Finish—Finish appropriate to the use.	
(Farm and barnyard appliances need not be sandpapered. Pieces of furniture should have mill marks removed, and should be stained and waxed or varnished, etc.)	
Sandpapering—(When done). Use of sandpaper of appropriate fineness or coarseness; sanding with and not across the grain; slight and uniform “chamfering” of corners and edges, rather than indiscriminate rounding.	
Total score .....	100

\*When score card is used in comparative judging, “originality” may be omitted.

### Judging Apiary Products

<table style="width: 100%; border-collapse: collapse;"> <tr> <th colspan="2" style="text-align: center;">Sealed Extracting Combs</th> </tr> <tr> <td>Frame .....</td> <td style="text-align: right;">5</td> </tr> <tr> <td>Comb attachment .....</td> <td style="text-align: right;">35</td> </tr> <tr> <td>Capping .....</td> <td style="text-align: right;">30</td> </tr> <tr> <td>Honey color .....</td> <td style="text-align: right;">30</td> </tr> <tr> <td style="border-top: 1px solid black;">Total .....</td> <td style="text-align: right; border-top: 1px solid black;">100</td> </tr> <tr> <th colspan="2" style="text-align: center;">Extracted Honey</th> </tr> <tr> <td>Container .....</td> <td style="text-align: right;">10</td> </tr> <tr> <td>Color .....</td> <td style="text-align: right;">15</td> </tr> <tr> <td>Body .....</td> <td style="text-align: right;">35</td> </tr> <tr> <td>Flavor .....</td> <td style="text-align: right;">25</td> </tr> <tr> <td>Clarity .....</td> <td style="text-align: right;">15</td> </tr> <tr> <td style="border-top: 1px solid black;">Total .....</td> <td style="text-align: right; 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